Wedding Reception Packages

Available offerings for wedding reception can be selected from chosen package and/or any offerings from a lower-tiered package

Plated Dinners
Table service packages include:
- Choice of four - hand passed hors d’oeuvres and/or classic displays
- Choice of one salad
- Choice of one duet or two entrée selections; plus vegetarian option
- Children’s option
- 5 hour open bar with beer, wine and liquor (as reflected in adult pricing only)

The host is responsible for providing an exact count of each entrée selection, and providing place card meal indicators for service.

All entrées include Chef’s selection of seasonal vegetables, fresh rolls with butter, and coffee service.

Child pricing available for children ages 4-11; young adult pricing available for ages 12-20.

- Colorado River Package – $140 per Adult / $92 per Young Adult / $40 per Child
- Swan River Package – $155 per Adult / $102 per Young Adult / $40 per Child
- Blue River Package – $170 per Adult / $110 per Young Adult / $40 per Child

Buffet Dinners
Buffet packages include:
- Choice of four - hand passed hors d’oeuvres and/or classic displays
- Choice of one salad (salad can be preset as first course, or offered on the buffet)
- Choice of dinner buffet offerings; options based on selected packages
- 5 hour open bar with beer, wine and liquor (as reflected in adult pricing only)

Buffet dinners are refreshed for up to 90 minutes.

Buffet dinners include Chef’s selection of seasonal vegetables, fresh rolls with butter, and coffee service.

Child pricing available for children ages 4-11; young adult pricing available for ages 12-20.

- Colorado River Package – $140 per Adult / $92 per Young Adult / $40 per Child
- Swan River Package – $155 per Adult / $102 per Young Adult / $40 per Child
- Blue River Package – $170 per Adult / $110 per Young Adult / $40 per Child

Hors D’oeuvres

Included in all packages - choice of four - hand-passed hors d’oeuvres and/or classic displays

Served for one hour.

Vegetarian

<table>
<thead>
<tr>
<th>COLORADO RIVER PACKAGE</th>
<th>hand passed hors d’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Mushroom and Brie Tartlet</td>
<td>Fresh Chive</td>
</tr>
<tr>
<td>Spinach Spanakopita</td>
<td>Rosemary Parsley Pesto</td>
</tr>
<tr>
<td>Avocado Quesadilla Cups</td>
<td>Cilantro Spiked Salsa</td>
</tr>
<tr>
<td>Vegetable or Pork Dumplings</td>
<td>Steamed with Ginger Soy Dipping Sauce</td>
</tr>
<tr>
<td>Bison Philly Crostini's</td>
<td>Caramelized Onion and Peppered Blue Cheese</td>
</tr>
<tr>
<td>Tomato Mozzarella Shooters</td>
<td>Chilled Gazpacho, Marinated Mozzarella and Basil</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SWAN RIVER PACKAGE</th>
<th>hand passed hors d’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tater Kegs</td>
<td>Buffalo or Bacon Cheddar with Ranch</td>
</tr>
<tr>
<td>Buffalo Chicken Eggrolls</td>
<td>Blue Cheese Fondue</td>
</tr>
<tr>
<td>Seafood Roll</td>
<td>Chili Mayo and Micro Cilantro</td>
</tr>
<tr>
<td>Pork Bahn Mi Sliders</td>
<td>Pickled Carrot &amp; Cucumber, Jalapeno, Sriracha Aioli</td>
</tr>
<tr>
<td>Pork Belly BLT</td>
<td>Bao bun, Roasted Garlic Aioli</td>
</tr>
<tr>
<td>Beef Satay</td>
<td>Spicy Chimichurri Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BLUE RIVER PACKAGE</th>
<th>hand passed hors d’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southwest Crab Cake</td>
<td>Rice Paper Crisp, Corn &amp; Pepper Salad, Romesco</td>
</tr>
<tr>
<td>Tuna Poke on Crispy Wonton</td>
<td>Seaweed Salad and Wasabi Cream</td>
</tr>
<tr>
<td>Lamb Lollipops</td>
<td>Cremini Mushroom and Red Onion Compote</td>
</tr>
<tr>
<td>Caribbean Coconut Fried Shrimp</td>
<td>Pineapple Dipping Sauce</td>
</tr>
<tr>
<td>Braised Short Rib &amp; Polenta Bites</td>
<td>Gruyere Cheese, Balsamic Drizzle</td>
</tr>
<tr>
<td>Smashed Fingerling Potato Latkes &amp; Smoked Salmon</td>
<td>Dill Cucumber Compote</td>
</tr>
<tr>
<td>Mini Lobster Tostadas</td>
<td>Lemon Aioli and Spring Onion</td>
</tr>
</tbody>
</table>
CLASSIC DISPLAYS

Domestic Cheese Board
Chef’s Selection of Domestic Cheeses, Seasonal Fresh Fruit and Assorted Crackers

Fruit Platter
Seasonal Selection of sliced Melons, Berries and Stone Fruits

Grilled Mediterranean Vegetable Platter
Assortment of Mediterranean Roasted and Marinated Vegetables served chilled

ENHANCED DISPLAYS

Available as an addition to all wedding packages
Additional price applied per person

European Spa Charcuterie Board-$15
Assorted European Cured Meats served with Mediterranean Olives, Grilled and Marinated Vegetables and Artisanal Breads and Crackers

Cold Smoked Salmon Platter-$14
Cured Cold Smoked Salmon, Preserved Lemons, Pickled Red Onion, Cucumber Dill Cream Cheese and Assorted Crackers

Salads

Included all packages – choice of one
Vegetarian

Classic Caesar
Chopped Romaine, Cracked Pepper, Shaved Romano Cheese
Country Croutons and Classic Caesar Dressing

Chophouse Wedge
Roma Tomato, Red Onion, Crumbled Blue Cheese, Applewood Smoked Bacon
Spring Onions and Ranch Dressing

Summit Sunset
Mixed Baby Greens, Cucumber, Tomato, Shaved Red Onion & Carrot
Champagne Vinaigrette

Caramelized Goat Cheese Salad
Baby Spinach, Frisee, Toasted Almonds, Fresh Berries, Teardrop Tomato,
Raspberry Vinaigrette

Plated Entrees

Choice of 2 single entrées or 1 duet entrée; plus 1 vegetarian option
All entrees include Chef’s selection of seasonal vegetables, fresh rolls with butter, and coffee service.

COLORADO RIVER PACKAGE

Sea Salt Pepper Crusted Beef Roulades
Brandied Herb Demi-glace, Roasted Fingerling Potatoes

Seared Rainbow Trout
Wild Rice Pilaf, Herb Compound Butter

Herb and Cheese Stuffed Chicken Breast
Braised Cabbage & Fennel, Roasted Garlic Mashed Potato, Pan Jus

Honey Herb Crusted Pork Loin
Creamy Pasta, Spiced Cherry Glaze

Duet of Stuffed Chicken Breast & Trout Filet
Roasted Garlic Mashed Potato, Pan Jus; Herb Compound Butter

SWAN RIVER PACKAGE

Double Cut Pork Chop
White Bean Truffle Ragout, Saffron Rice, Pan Jus

Garlic Pepper Crusted Flat Iron
Crispy Pancetta & Red Wine Risotto, Sherry Demi

Seared Sea Bass
Miso Glaze, Cilantro Rice, Citrus Salsa

Blood Orange Salmon
Roasted Chili Cous Cous, Grand Marnier Cream Sauce

Seared Lamb Loin
Cauliflower Potato Puree with Sage, Forest Mushroom Jus

Duet of Flat Iron Steak & Blood Orange Salmon
Crispy Pancetta & Red Wine Risotto, Sherry Demi; Grand Marnier Cream Sauce
BLUE RIVER PACKAGE

Braised Short Ribs
Spiced Sweet Potatoes, Merlot Demi-Glace, Leek Chutney

Grilled Buffalo Strip Steak
Goat Cheese Mashed Potatoes, Bourbon BBQ Butter

Baby Lamb Chops
Parmesan Steak Frites, Sundried Tomato Confit, Minted Demi-Glace

Shallow Poached Halibut
Israeli Couscous, Caramelized Lemon Sauce

Grilled Filet Mignon
Roasted Garlic Scalloped Potatoes, Burgundy Demi-Glace, Maytag Blue Cheese

Citrus Ginger Salmon
Herb Infused Basmati Rice, Candied Pepper Marmalade

Duet of Filet Mignon & Shallow Poached Halibut
Roasted Garlic Scalloped Potatoes, Burgundy Demi-Glace; Caramelized Lemon Sauce

VEGETARIAN ENTRÉES

Butternut Squash & Quinoa Hash
Lebanese Lentils, Grilled Butternut Squash, Quinoa, Charred Tomatoes, Parsley Pesto

Jumbo Risotto Cake
Squash Pappardelle, Oyster Mushroom Shallot Cream Sauce, Grilled Cherry Tomato

Grilled Portabella Mushroom
Summer Squash, Roasted Red Pepper Sauce, Creamy Brie Risotto

Jumbo Quarto Fromage Ravioli
Hot House Tomato Cream Sauce, Fried Basil, Sun Dried Tomato Confit

CHILDREN’S MEALS
Choice of one, served with a fresh fruit cup

Chicken Tenders and Fries

Personal Cheese Pizza

Creamy Macaroni & Cheese

Pasta with Marinara Sauce

Pasta with Parmesan Butter

Buffet Dinners

Choice of 2 options per package; plus 1 vegetarian option
All buffet dinners include Chef’s selection of seasonal vegetables, fresh rolls with butter, and coffee service.

COLORADO RIVER PACKAGE

Sea Salt Pepper Crusted Beef Roulades
Brandied Herb Demi-Glace, Roasted Fingerling Potatoes

Seared Rainbow Trout
Wild Rice, Herb Compound Butter

Herb and Cheese Stuffed Chicken Breast
Roasted Garlic Mashed Potatoes, Pan Jus

Honey Herb Crusted Pork Loin
Creamy Pasta, Spiced Cherry Glaze

SWAN RIVER PACKAGE

Garlic Pepper Crusted Flat Iron
Pancetta Red Wine Risotto, Pearl Onion Sherry Reduction

Blood Orange Spiced Salmon
Roasted Chili Cous Cous, Grand Marnier Cream

Double Cut Pork Chop
White Bean Ragout, Saffron Rice, Pan Jus

Seared Sea Bass
Miso Glaze, Cilantro Rice, Citrus Salsa

BLUE RIVER PACKAGE

Grilled Buffalo Strip Steak
Goat Cheese Mashed, Bourbon BBQ Butter

Braised Short Ribs
Spiced Sweet Potatoes, Merlot Demi, Leek Chutney

Baby Lamb Chops
Parmesan Steak Frites, Sundried Tomato Confit, Minted Demi-Glace

Grilled Filet Mignon
Scalloped Potatoes, Burgundy Demi-Glace, Maytag Blue Cheese

Citrus Ginger Salmon
Herb Infused Basmati Rice, Pepper Marmalade
## ADD-ON SIDE DISHES
*Available as add-on to all Buffet Dinner packages
Additional sides $6.00, applied per person

- Roasted Fingerling Potatoes
- Wild Rice Pilaf
- Pancetta & Parmesan Risotto
- Rosemary Whipped Potatoes
- Cilantro Rice
- Smoked Sugar Spiced Sweet Potato
- Roasted Garlic Scalloped Potato
- Herb Infused Basmati Rice

## VEGETARIAN OPTIONS
*Choice of 1 ~ Included in all Buffet Dinner packages
**Vegan

- Butternut Squash & Quinoa Hash
  Lebanese Lentils, Grilled Butternut Squash, Quinoa, Charred Tomatoes
  Parsley Pesto
- Seared Polenta Cakes
  Squash Pappardelle, Oyster Mushroom Shallot Cream Sauce
  Grilled Cherry Tomato
- Grilled Portabella Mushroom
  Summer Squash, Roasted Red Pepper Sauce
  Creamy Brie Risotto
- Jumbo Quarto Fromage Ravioli
  Hot House Tomato Cream Sauce, Fried Basil
  Sun Dried Tomato Confit

## Carving Stations
*Available as an addition to all Buffet Dinner packages; additional price applied per person

Chef fee of $100 per hour/per chef applies
(Minimum 1 chef per station, per 50 guests)

<table>
<thead>
<tr>
<th>Buffet Dinner Item</th>
<th>Sides</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Center Cut Ribeye</td>
<td>Horseradish Cream Sauce</td>
<td>$29</td>
</tr>
<tr>
<td>Rosemary Thyme Roasted Lamb</td>
<td>Mint Demi-Glace</td>
<td>$22</td>
</tr>
<tr>
<td>Tequila Lime Pork Loin</td>
<td>Roasted Peach Puree</td>
<td>$16</td>
</tr>
<tr>
<td>Slow Roasted Prime Rib</td>
<td>Au Jus and Horseradish</td>
<td>$24</td>
</tr>
</tbody>
</table>

## Late Night Snacks
*Available as an addition to all wedding packages; additional price applied per person
Snacks will be replenished for up to 45 minutes

<table>
<thead>
<tr>
<th>Buffet Dinner Item</th>
<th>Sides</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Pretzels*</td>
<td>Whole Grain Mustard &amp; Cheese Dipping Sauces</td>
<td>$6</td>
</tr>
<tr>
<td>Vegetable Spring Rolls**</td>
<td>Sweet Chili Dipping Sauce</td>
<td>$6</td>
</tr>
<tr>
<td>Buffalo Chicken Eggrolls*</td>
<td>Blue Cheese Fondue</td>
<td>$6</td>
</tr>
<tr>
<td>Mini Sliders</td>
<td>Pull Apart Steak and Cheese Sliders</td>
<td>$9</td>
</tr>
<tr>
<td>Chicken and Waffle Bites*</td>
<td>Bourbon Maple Syrup</td>
<td>$7</td>
</tr>
<tr>
<td>Jumbo Wing Station</td>
<td>Dry Rubbed Chicken Wings with Blue Cheese and Ranch Dressings</td>
<td>$8</td>
</tr>
</tbody>
</table>
**Dessert Displays**

*Available as an addition to all wedding packages; additional price applied per person*

- **Petite Fours Dessert Bar**  
  Selection of Various Petite Fours  
  $8

- **Gourmet S'mores Station**  
  Graham Crackers, Milk Chocolate, Marshmallows, Oreo Crumbles, Shredded Coconut, Pistachios  
  (roasting station provided)  
  $8

- **Donut Wall**  
  Assorted Selection of Donuts  
  (display wall provided)  
  $6

- **Fruit Cobbler**  
  Peach, Blueberry, or Apple – *choose one*  
  $8

- **Assorted Freshly Baked Cookies**  
  $6
# Bar Packages

5 hour open bar with beer, wine and liquor (included in adult package pricing)

## Bottled/Canned Beer

*Included in all packages - choice of 3 from each column*

<table>
<thead>
<tr>
<th>DOMESTIC</th>
<th>IMPORT / CRAFT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>Breckenridge Avalanche Ale</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Breckenridge Agave Wheat</td>
</tr>
<tr>
<td>Coors Banquet</td>
<td>Breckenridge Mango Mosaic</td>
</tr>
<tr>
<td>Coors Lite</td>
<td>Breckenridge Hop Peak IPA</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Odell IPA</td>
</tr>
<tr>
<td>O'Doul's Non-Alcoholic</td>
<td>New Belgium Voodoo Ranger IPA</td>
</tr>
<tr>
<td></td>
<td>Upslope Craft Lager</td>
</tr>
<tr>
<td></td>
<td>Pacific</td>
</tr>
<tr>
<td></td>
<td>Stella Artois</td>
</tr>
<tr>
<td></td>
<td>Stella Cidre</td>
</tr>
<tr>
<td></td>
<td>Omission Pale Ale (Low Gluten)</td>
</tr>
</tbody>
</table>

## Liquor

*Liquor brands subject to substitution of similar quality*

<table>
<thead>
<tr>
<th>COLORADO RIVER PACKAGE</th>
<th>SWAN RIVER PACKAGE</th>
<th>BLUE RIVER PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring 44 Vodka</td>
<td>Absolut Vodka</td>
<td>Breckenridge Distillery Vodka</td>
</tr>
<tr>
<td>Spring 44 Gin</td>
<td>Tanqueray Gin</td>
<td>Titos Vodka</td>
</tr>
<tr>
<td>Cruzan Rum</td>
<td>Bacardi Silver Rum</td>
<td>Hendricks Gin</td>
</tr>
<tr>
<td>Sauza Blue Tequila</td>
<td>Espolon Tequila</td>
<td>Captain Morgan Spiced Rum</td>
</tr>
<tr>
<td>Jim Beam White Label Whiskey</td>
<td>Buffalo Trace Bourbon</td>
<td>Bacardi Ocho Rum</td>
</tr>
<tr>
<td>Highland Mist Scotch</td>
<td>Jack Daniels Whiskey</td>
<td>Don Julio Tequila</td>
</tr>
<tr>
<td></td>
<td>Seagram's 7 Whiskey</td>
<td>Breckenridge Distillery Bourbon</td>
</tr>
<tr>
<td></td>
<td>Dewar’s White Label Scotch</td>
<td>Jameson Irish Whisky</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Johnnie Walker Black Label Scotch</td>
</tr>
</tbody>
</table>
Cordials
Available as an addition to all bar packages; charged on consumption at $9.75 per drink

Kahlua, Amaretto Disaronno, Tuaca, Bailey's Irish Cream, Frangelico, Chambord, Grand Marnier

Wine

COLORADO RIVER PACKAGE
Choice of 1 white wine & 1 red wine

WHITES:
Ruffino Pinot Grigio, Tuscany, Italy
Simi Sauvignon Blanc, Sonoma County, CA
Robert Mondavi Private Selection Chardonnay, Central Coast, CA

REDS:
Mark West Pinot Noir, Appellation, CA
Robert Mondavi Private Selection Cabernet Sauvignon, North Coast, CA
Charles Smith Velvet Devil Merlot, WA

SWAN RIVER PACKAGE
Choice of 1 white wine & 1 red wine

WHITES:
Estancia Pinot Grigio, CA
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand
Kendal Jackson Chardonnay, Sonoma Valley, CA

REDS:
Estancia Pinot Noir, Central Coast, CA
Joel Gott “815” Cabernet Sauvignon, CA
Portillo Malbec, Mendoza, Argentina

BLUE RIVER PACKAGE
Choice of 2 white wines & 2 red wines

WHITES:
Santa Margherita Pinot Grigio, Alto Adige, Italy
Silverado Miller Ranch Sauvignon Blanc, Napa Valley, CA
Sonoma Cutrer Russian River Ranches Chardonnay, Sonoma Valley, CA
Chalk Hill Chardonnay, Sonoma Coast, CA

REDS:
Meomi Pinot Noir, Central Coast, CA
Justin Cabernet Sauvignon, Paso Robles, CA
Franciscan Cabernet Sauvignon, Napa Valley, CA
Rodney Strong Merlot, Sonoma County, CA

SPARKLING WINE
Available as an addition to all bar packages; charged on consumption per bottle

Chloe Prosecco, Veneto, Italy $42.95
LaMarca Prosecco, Italy $49.95
Mumm Napa Brut Champagne, Napa Valley, CA $74.50
J Vineyards Cuvee 20 Brut, CA $99.95
Ready Room Platters

Enhance your wedding day by adding one of these pampering packages for you and your closest friends as you get ready for your big day. Available as an addition to all reception packages: charged $15.00 per person

**THE CONTINENTAL**
Seasonal fresh fruit
Gourmet cheeses
Assorted pastries
Fresh orange juice
Sparkling water

**FEATHER FAIR**
Seasonal fresh fruit
Smoked Salmon & Herb Cream Cheese Roulade
Assorted Fruit Smoothies
Sparkling water

**THE SPREAD**
Deli Style Pinwheel Sandwiches
Smoked Salmon Cucumber Flower
Roasted Red Hummus with Pita Points
Sparkling water

**GOURMET PLATTER**
Deli Style Pinwheel Sandwiches
Cheeses of the World
Assorted Crackers
Gourmet deviled eggs
Sparkling water

**SNACK PACK**
Assorted Candy Bars
Assorted Chips
Trail Mix
Granola Bars
Sparkling Water

Ready Room Bubbles

Enhance your wedding day by adding beer or sparkling wine for you and your closest friends as you get ready for your big day. Available as an addition to all reception packages

**SPARKLING WINE**
charged on consumption per bottle

- **Chloe Prosecco.** Veneto, Italy  
  $42.95

- **LaMarca Prosecco.** Italy  
  $49.95

- **Mumm Napa Brut Champagne.** Napa Valley, CA  
  $74.50

- **J Vineyards Cuvee 20 Brut.** CA  
  $99.95

**MAKE IT A MIMOSA**
Add a Carafe of Orange Juice - $10

**BUCKET OF BEER**
$45 - bucket of 6 beers  
(assortment based on your wedding day beer selection)
Event Enhancements

Enhance your wedding day by adding these décor options – no stress, we’ll handle the set-up and tear-down at no charge!
Available as an addition to all reception packages

BRUSHED GOLD FLATWARE
$.85++/piece ($4.25++ for full flatware setting)

RUSTIC BARREL TABLE
$1.50

GAS FIREPIT
$375.00/each (max 2)

YARD GAMES
$200 includes assorted games and fun chalkboard sign

PAPER LANTERNS
$200/set of 25 assorted sizes
(available at TenMile Station Only)

WOODEN ½ WALL
$50
table-top wall with 50 pegs – great for donuts, hanging placecards, etc.

SPECIALTY LINENS
Price based on selection – we will handle the set up and return!
Visit www.werentlinens.com
The Fine Print

Service Charges and Taxes
A taxable service charge of 22% will be added to all food and beverage prices. All food, beverage and service charges are subject to applicable taxes. These charges are above and beyond the food and beverage minimums.

Attendance Guarantee
For weddings and rehearsal dinners, a confirmation of guaranteed attendance is required per the contract date. This will be considered the guaranteed count and is not subject to reduction. For all other events, a confirmation of guaranteed attendance is required a minimum of 5 business days prior to the function. Groups will be charged for the guaranteed number or actual number of guests, whichever is higher.

Alcoholic Beverages
Alcoholic Beverage sales are governed by the Colorado Liquor Board. The individual properties of Breckenridge Ski Resort are not private resorts and as such cannot permit any alcoholic beverages to be brought into the conference/event facilities. Additionally, the state liquor laws of Colorado do not recognize a “corkage” policy. In support of those laws, all alcoholic beverages consumed within the boundaries of our state issued licenses must be purchased through Breckenridge Ski Resort and its individual properties. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Outside Food and Beverage
All food and beverage consumed in Breckenridge Ski Resort event spaces must be purchased through Breckenridge Ski Resort and its individual properties. Clients and guests of our clients are not permitted to bring outside food and/or beverage of any kind into the event spaces. Breckenridge Ski Resort reserves the right at its own discretion to place additional charges on the group’s billing for any violations of this policy. Exception to this policy - wedding cakes, cupcakes, or ornate dessert displays that are brought in to the venue and displayed by a licensed, outside vendor are permitted. Outside cake vendors are responsible for the delivery of the cake and/or desserts to the venue and for setting up / displaying of their product.

Remaining Food or Beverage
Our Colorado food and beverage license prohibits us from packaging any unused food for later consumption, either on premises or off. Our license also prohibits the carrying over of food items from one function to another. In addition, food and beverage items may not be removed from the designated meeting space.

Decorations and Displays
We will schedule ample time prior to your event for decorating. Decorations and/or displays will be subject to approval of the Event Manager. Items may not be attached to any wall, floor, handrail, window or ceiling with nails, staples, tape or any other material so that damage to fixtures and furnishings may be prevented. All decorations and personal property must be removed at the conclusion of the event. A cleaning fee will be assessed at manager discretion, for items left behind. Additionally, flower petals, leaves, tape and glue are very difficult to clean and/or remove. Use of these items on the patio or indoors may result in additional cleaning/damage fees. Use of sparklers requires removal of all debris by the event host at the end of the event. Venue Managers reserve the right to charge a cleaning/damage fee based on discretion of the business.

Audio/Visual Equipment
A/V equipment is priced a la carte. Pricing is available from your Catering Sales Manager.

Dietary Restrictive Menus
Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. We are happy to describe in detail how each meal is prepared, the exact ingredients and will help in planning meals for your special dietary concerns. We ask that dietary restrictions are communicated in advance of the event date in order to properly accommodate the needs of our guests.

Vendors
Chef's selection vendor meals are available for $35.00 per vendor. Vendors must supply all necessary equipment for their display / product, including but not limited to tape, extension cords, vases, scissors, water pitchers, display items and decor. All outside décor/equipment brought into the event space by vendors is expected to be cleaned up and packed out by vendor or event host at the end of the evening. We do not allow any décor or equipment to be stored on-site before or after your event.