

Surfcomber

Catering Menu



“My goal is to combine the freshest local ingredients with creative techniques and bold flavors to create a memorable culinary experience for all Surfcomber events.”

-Executive Chef Blair Wilson



Surfcomber | A Kimpton Hotel

1717 Collins Avenue

Miami Beach, FL 33139

Phone: (305) 779-3802

Fax: (305) 532-6218

www.surfcomber.com

Surfcomber

Reception

HOT HORS D'OEUVRES

- **Spinach and Feta Spanakopita**
\$4 Per Piece
- **Vegetable Spring Roll**
Chili Dipping Sauce
\$4 Per Piece
- **Three Cheese Arancini**
\$4 Per Piece
- **Mini Beef Wellington**
\$5 Per Piece
- **Beef Empanada**
Cilantro Cream
\$5 Per Piece
- **Manchego and Roasted Poblano Croquette**
\$5 Per Piece
- **Buffalo Chicken Skewer**
Blue Cheese Crema
\$5 Per Piece
- **Twice Baked Petite Potato**
Bacon, Crème Fraiche, Chives
\$5 Per Piece
- **BBQ Bacon Wrapped Scallop**
\$6 Per Piece
- **Sweet Corn and Blue Crab Fritter**
Jalapeño Ranch
\$6 Per Piece
- **Mini Crab Cake**
Red Pepper Aioli
\$6 Per Piece
- **Local Fish Taco**
Jicama Slaw, Micro Cilantro
\$6 Per Piece

- **Gulf Shrimp Tempura**
Cherry Pepper Aioli
\$6 Per Piece
- **Pork Belly Slider**
Heirloom Tomato Jam
\$7 Per Piece
- **Churrasco Steak Skewer**
Chimichurri
\$7 Per Piece
- **Za'atar Spiced Lamb Lollipop**
Tzatziki
\$8 Per Piece

COLD HORS D'OEUVRES

- **Chilled Cantaloupe and Prosecco Shooter**
\$4 Each
- **Heirloom Tomato Bruschetta**
\$4 Per Piece
- **Deviled Eggs**
Smoked Bacon and Chive
\$4 Per Piece
- **Roasted Eggplant Caponata Crostini**
\$4 Per Piece
- **Tostone**
House-Made Guacamole, Pico de Gallo, Queso Fresco
\$4 Per Piece
- **Salt Roasted Beet Tartare**
Green Apple, Goat Cheese
\$5 Per Piece
- **Seared Tuna**
Asian Pear and Kiwi, Plantain Chip
\$5 Per Piece

Minimum Order of 25 Pieces Per Selection. Menu pricing subject to change. All food and beverage charges shall be subject to a 18% gratuity and a 4% administrative fee. Please advise catering of any food allergies prior to event.

COLD HORS D'OEUVRES *Continued*

- **Chorizo Skewer**
Mozzarella, Manzanilla Olive, Tomato
\$5 Each
- **Key Lime Shrimp Cocktail**
\$5 Per Piece
- **Mini Caprese**
\$5 Per Piece
- **Jerk Chicken Salad**
Cornbread Crostini
\$5 Per Piece
- **Local Fish Ceviche Shooter**
\$6 Each
- **Waygu Tenderloin Carpaccio**
Capers, Horseradish
\$6 Per Piece
- **Smoked Salmon**
Whipped Goat Cheese, Dill Pesto, Rye Crostini
\$6 Per Piece

LATE NIGHT BITES

- **Mini Milk Shake Shooters**
\$4 Each
- **Cheese Burger Sliders**
\$6 Each
- **Crispy Chicken Biscuit**
Honey Mustard
\$6 Each
- **Truffle French Fry Cone**
\$9 Each
- **Popcorn Bar**
Parmesan, Jalapeño, Cheddar, Black Truffle
\$9 Per Person

Minimum Order of 25 Pieces Per Selection. Menu pricing subject to change. All food and beverage charges shall be subject to a 18% gratuity and a 4% administrative fee. Please advise catering of any food allergies prior to event.

DISPLAYED HORS D'OEUVRES

- **Garden Vegetable Crudités**
Jalapeno Ranch, Red Pepper Aioli
\$12 Per Person
- **Mediterranean**
Toasted Pita Chips, Hummus, Spicy Feta Dip
Stuffed Cherry Peppers, Tzatziki, Marinated Olives
\$15 Per Person
- **Fruit and Cheese**
Seasonal Sliced Fruit, Selection of Artisan Cheeses
Local Breads and Crackers
\$16 Per Person
- **Farmer's Cheese Board**
Selection of Artisan Cheeses, House Made Seasonal Jam
Local Honey, Breads and Crackers
\$17 Per Person
- **Charcuterie**
Chef's Selection of Cured Meats, Parmesan Reggiano
Whole Grain Mustard, House Made Pickles, Local Bread
\$18 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 18% gratuity and a 4% administrative fee. Please advise catering of any food allergies prior to event.

STATIONS

Minimum of 20 Guests Apply

GARDEN GREENS

- **Make Your Own Salad**
Organic Mixed Baby Greens, Cherry Tomatoes, Sliced Cucumber, Candied Walnuts, Crumbled Blue Cheese
Honey Balsamic Vinaigrette and Champagne Vinaigrette
- **"Social" Caesar**
Romaine, Parmesan, Garlic Crouton
\$17 Per Person

SUSHI

- **Spicy Tuna, California Roll, Salmon Nigiri, Vegetable Maki**
Sesame Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce
\$27 Per Person

MAC AND CHEESE*

- **Select Two:**
- **Wild Mushroom** *Baby Spinach, Garlic Confit, Tallegio*
- **Short Rib** *Mushroom, Caramelized Onions, Gruyere*
- **Gulf Shrimp** *Tomato, Fresh Herb, Corn, White Cheddar*
- **Lobster** *White Cheddar, Scallion, Breadcrumbs*
\$27 Per Person

LOCAL LOVE

- **Selection of Empanadas**
- **One Bite Cuban Sandwiches**
- **Yucca Fries** *Roasted* *Garlic Remoulade*
- **Ham and Cheese Croquettes**
\$27 Per Person

**Chef Attendant Optional

*Requires Chef Attendant

\$200 Per Attendant, 1 Per 50 Guests

STATIONS *Continued*

BURGER BASH**

- **Select Three Mini Sliders:**
 - **Fried Chicken on Buttermilk Biscuit** *Honey Mustard*
 - **Mini Cheese Burgers** *Lettuce, Tomato, Pickles*
 - **Fried Oyster Slider** *Lemon Garlic Aioli, Slaw*
 - **Carolina BBQ Pork Slider** *Cider Slaw*
 - **Mini Cuban Sandwich**
 - **Crab Cake Slider** *Red Pepper Aioli*
- \$29 Per Person**

PAELLA**

- **Traditional Spanish Rice Pan**
Chorizo, Chicken, Shellfish and Vegetables
- \$29 Per Person**

TACO TRUCK**

- **Select Three:**
 - **Pork Carnitas**
 - **Carne Asada**
 - **Fish of the Day** *Select Fried or Grilled*
 - **Shredded Chicken**
 - *House Made Tortilla, Lime, Pico de Gallo, Guacamole, Jicama Slaw, Cilantro, Radish*
- \$29 Per Person**

BACKYARD BBQ**

- **BBQ Chicken or Salmon**
 - **Angus Burger**
 - **Smoked Kielbasa**
Local Breads, Grill Rental Included for Attended Station
- \$32 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 18% gratuity and a 4% administrative fee. Please advise catering of any food allergies prior to event.

CRUDO BAR**

- **Tuna Tartare**
Pear and Kiwi, Plantain Chip
 - **Local Fish Ceviche**
Citrus Trio
 - **Shrimp Ceviche**
Roasted Corn
- \$36 Per Person**

TAPAS

- **Ancho Garlic Shrimp** *Avocado Gazpacho*
 - **Lamb Lollipops**
 - **Spicy Chicken Empanadas**
 - **Crispy Alligator**
 - **Social Club Calamari**
- \$37 Per Person**

PIG ROAST*

- **Whole Roasted Suckling Pig**
Select Southern BBQ or Cuban Style
- \$42 Per Person**

RAW BAR**

- **East Coast Oysters**
 - **Little Neck Clams**
 - **Jumbo Shrimp**
 - **Crab Claws**
Cocktail Sauce, Horseradish, Tabasco, Mignonette, Lemon Wedges
- \$58 Per Person**

**Chef Attendant Optional

*Requires Chef Attendant

\$200 Per Attendant, 1 Per 50 Guests Required

Surfcomber

Dinner

DINNER BUFFET

Minimum of 20 Guests Applies

- Assorted Rolls and Sweet Butter
- Seasonal Dessert Selection
- Freshly Brewed Coffee and Teas

Choice of Two Starters

- **Roasted Corn Salad**
- **Local Fish Ceviche**
- **Caribbean Sweet Potato Soup**
Toasted Pepitas
- **“Social” Caesar**
Garlic Crouton, Parmesan
- **Baby Kale**
Dried Cherry, Parmesan, Candied Pecans, Champagne Vinaigrette,
- **Havana Nights**
Mixed Greens, Local Mango, Queso Fresco, Plantain Crouton, Cilantro Lime Vinaigrette

Choice of Two Sides

- **Chorizo Fried Rice**
- **Garlic Mashed Potatoes**
- **Herb Roasted New Potatoes**
- **Quinoa, Farro and Corn Succotash**
- **Grilled Asparagus, Lemon and Garlic**
- **Crispy Brussels Sprouts with Pancetta**
- **Roasted Cauliflower with Pine Nuts, Capers and Golden Raisins**

Menu pricing subject to change. All food and beverage charges shall be subject to a 18% gratuity and a 6% administrative fee. For dinner events of less than (20) guests, an additional labor fee of \$15 per person will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Choice of Two Entrees

- **Wild Mushroom Ravioli**
Parmesan Cream Sauce
- **Penne Pasta**
Wild Mushroom, Garlic Confit, Baby Spinach
- **Roasted Bone-In Chicken Breast**
Caramelized Onion Jus
- **Lemon Roasted Salmon**
Dijon Cream Sauce
- **Adobe Marinated Skirt Steak**
- **Roasted Pork Loin**
Tamarind Glaze
- **Grilled Local Cobia**
Garlic Beurre Blanc
- **Filet Mignon**
House Made Steak Sauce

\$80 Per Person

MEAL COMPLEMENTS

- **Add Third Starter**
\$7 Per Person
- **Add Third Side**
\$6 Per Person
- **Add Third Entree**
\$12 Per Person

CARVING STATIONS

Minimum of 20 Guests Applies

- **Thanksgiving Turkey Breast***
Home-style Gravy, Cranberry Sauce, Dinner Rolls
\$26 Per Person
- **Lemon Roasted Salmon***
Mustard Tarragon Cream, Potato Rolls
\$31 Each

- **Prime Rib***
Horseradish Mayo, Au Jus
\$39 Per Person
- **Slow Roasted Rack of Lamb***
Red Wine Rosemary Jus
\$39 Per Person
- **Tenderloin***
Red Wine Demi-Glace
\$40 Per Person

*Requires Chef Attendant

\$200 Per Attendant, 1 per 50 Guests

DESSERT ENHANCEMENTS

- **Black Tie Station**
Assortment of Petite Pastries, Chocolate Dipped Strawberries, Seasonal Fruit Skewer
\$16 Per Person
- **Miami Sweet Life**
Churros with Dulce de Leche, Coconut Flans, Mango Cheesecake, Mini Key Lime Pies, Chocolate and Mango Mousse Cups
\$19 Per Person
- **Seasonal Fruit Crisp**
\$10 Per Person
- **Espresso and Cappuccino Cart**
Full Coffee Cart Made by Expert Baristas (up to 150 guests)
\$1,300 Per Station

PLATED DINNER

- Assorted Rolls and Sweet Butter
- Freshly Brewed Coffee and Mighty Leaf Teas

STARTER

Choose one

- **Caribbean Sweet Potato Soup**
Toasted Pepitas
- **Baby Kale**
Dried Cherries, Parmesan, Candied Pecans, Champagne Vinaigrette
- **“Social” Caesar**
Garlic Crouton, Parmesan, White Anchovy
- **Simple Greens**
Carrot, Red Onion, Sunflower Seeds, Honey Balsamic Vinaigrette
- **Burrata Salad**
Chef Blair’s Seasonal Accompaniment
- **Ancho Garlic Shrimp**
Avocado Gazpacho, Toasted Pistachios
- **Miami Style Crab Cake**
Roasted Corn, Spicy Aioli

Add Second Starter Course

\$10 Per Person

ENTREE

Choose one

- **Pan Roasted Organic Bone-In Chicken Breast**
Caramelized Onion Jus
\$54 Per Person
- **Grilled Local Cobia**
Garlic Beurre Blanc
\$58 Per Person

- **Grilled Local Ribeye**
Cabrales Butter
\$61 Per Person
- **Lemon Roasted Salmon**
Dijon Cream Sauce
\$61 Per Person
- **Grilled Filet Mignon**
Black Truffle Demi-Glace
\$67 Per Person
- **Wild Mushroom Ravioli**
Parmesan Cream Sauce
\$54 Per Person

*For choice of up to 2 entrees plus a vegetarian option, higher price prevails for all. Exact counts for each entrée must be provided no later than 3 business days prior to event start date.

DESSERT

Choose one

- **Chocolate Tuxedo Bombe**
Mexican Chocolate Sauce, Black Cherry
- **Mango Cheesecake**
Raspberry Sauce
- **Key Lime Pie**
Key Lime Curd, Macadamia Nut
- **Milk Chocolate Mousse**
Chocolate Cigarette, Slivered Almonds

Menu pricing subject to change. All food and beverage charges shall be subject to a 18% gratuity and a 4% administrative fee. Please advise catering of any food allergies prior to event.

Surfcomber

Beverage

HOSTED BAR OPTIONS

* Requires Bartender at \$200 Each, 1 per 50 Guests

TOP SHELF PACKAGE BAR

*Grey Goose Vodka, Bacardi Silver Rum,
Tanqueray Gin, Don Julio Tequila,
Maker's Mark, Johnnie Walker Black
Domestic and Imported Beers, House Red and White Wines
Assorted Soft Drinks and Juices*

FIRST HOUR \$30 PER PERSON

ADDITIONAL HOURS \$18 PER PERSON

DELUXE PACKAGE BAR

*Wodka Vodka, Flor de Cana Silver Rum,
Beefeater Gin, El Jimador Tequila,
Jim Beam Bourbon, Dewar's Blended Scotch
Domestic and Imported Beers, House Red and White Wines
Assorted Soft Drinks and Juices*

FIRST HOUR \$28 PER PERSON

ADDITIONAL HOURS \$16 PER PERSON

BEER, WINE AND SODA PACKAGE BAR

*House Red and White Wines
Domestic and Imported Beers
Assorted Soft Drinks and Juices*

FIRST HOUR \$23 PER PERSON

ADDITIONAL HOURS \$13 PER PERSON

Please Inquire About Our Full Wine List for Upgrade Options

CONSUMPTION BAR OPTIONS

* Requires Bartender at \$200 Each, 1 per 50 Guests

TOP SHELF CONSUMPTION BAR

*Grey Goose Vodka, Bacardi Silver Rum,
Tanqueray Gin, Don Julio Tequila,
Maker's Mark, Johnnie Walker Black*
\$15 Each

DELUXE CONSUMPTION BAR

*Wodka Vodka, Flor de Cana Silver Rum,
Beefeater Gin, El Jimador Tequila,
Jim Beam Bourbon, Dewar's Blended Scotch*
\$13 Each

CONSUMPTION BARS ALSO INCLUDE:

- **House Red and White Wines**
\$10 Per Glass
- **Imported and Domestic Beer**
\$8 Each
- **Assorted Soft Drinks and Bottled Waters**
\$5 Each
- **Assorted Juices**
\$5 Each
- **Martinis**
\$18 Each

Please Inquire About Our Cash Bar Options

COCKTAILS

- * Requires Bartender
\$200 Per Bartender
1 per 50 Guests Required

COMPLEMENT YOUR BAR

WELLNESS

- **Cucumbersome**
Beefeater Gin, Fresh Lime Juice, Honey Syrup, Sliced Cucumbers
\$17 Each
- **Good Earth**
El Jimador Reposada Tequila, Green Tea, Honey Syrup, Lemon Juice
\$17 Each
- **Red Dawn**
Vodka, Limoncello, Lemon Juice, Pomegranate Grenadine
\$17 Each
- **Superberry Fizz**
Beefeater Gin, Lemon Juice, Canton Ginger Liqueur, Blueberry Garnish
\$17 Each

CLASSICS

- **Kimpton House Martini**
Tanqueray Gin, Noilly Pratt Dry Vermouth with Lemon Twist or Chilled Olive
\$18 Each
- **Sazerac**
Rye Whiskey, Pastis, Bitters and Simple Syrup
\$17 Each
- **Original Margarita on the Rocks**
Agave Tequila, Triple Sec, Lime Juice Simple Syrup
\$17 Each
- **Mojito**
Rum, Lime Juice, Simple Syrup, Fresh Mint Leaves, Dash of Soda Water
\$17 Each

KIMPTON CRAFTED

- **La Perla**
Tequila Reposada, Manzanilla Sherry, Mathilde Pear Liqueur, Lemon Twist
\$17 Each
- **Gunslinger**
Encanto Pisco, Fresh Squeezed Lime Juice, Agave Nectar, Rosemary Sprig
\$17 Per Drink
- **Velvet Daiquiri**
Banks 5 Rum, Velvet Falernum, Fresh Lime Juice
\$17 Per Drink
- **On Taylor**
Tanqueray 10 Gin, Muddled Kumquats, Lemons, Mint, Lustau East Sherry, Honey
\$17 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- *Fresh Squeezed Lemonade, Iced Tea, Aromatic Syrups, Specialty Fruit Purees and Juices, Sliced Fruits, and Fresh Herbs*
- *Choice of Vodka, Bourbon, Gin, St-Germain*
\$20 Per Person Per Hour

COLOR MY BUBBLES

- *Orange, Cranberry and Pomegranate Juices, Raspberry, Strawberry, Passion Fruit and Peach Purees, Fresh Fruits, Berries and Herbs*
- *Bottomless Bubbles. St-Germain, Chambord, Cassis*
\$20 Per Person Per Hour

COFFEE CART

- *Freshly Brewed Coffee and Decaf Coffee, Selection of House-Made Flavored Syrups, Whipped Cream, Sprinkles, Sugar Cubes*
- *Bailey's, Frangelico, Kahlua, Whiskey*
\$20 Per Person Per Hour

BLOODY MARY BAR

- *Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, Cracked Black Pepper, Sea Salt, Green Olives, Pickled Vegetables, Cucumbers, Celery, Lemon and Lime Wedges*
- *Choice of Vodka or Gin*
\$20 Per Person Per Hour

CATERING AND BANQUET POLICIES

Thank you for your interest in Surfcomber, A Kimpton Hotel and Social Club Restaurant private dining services. Surfcomber offers an ideal South Beach location, ocean views and effortless style for your next Miami meeting, teambuilding retreat or social event. Our meeting and event planning staff offers the dedication and professionalism you need, ensuring that your event will exceed your expectations and those of your guests. Please take the time to review our policies and procedures. These are in place to ensure your event runs as smooth as possible.

FOOD AND BEVERAGE

Surfcomber and Social Club Restaurant is the sole provider of all food and beverages. All food & beverage prices are subject to a 18% gratuity, 4% administrative fee for a total fee of 22% and applicable state sales tax (currently 9%). Removal of food and beverages from the hotel is prohibited. Children's meals are available upon request for. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to the function.

We will need a final menu selection at least **three weeks prior to your event. All food and beverage must be purchased through Social Club Restaurant/Catering.**

Food tastings can be conducted at the request of the contact or client. We recommend scheduling tastings at least 3 months prior to your event date. Please contact your catering representative for scheduling and guidelines regarding food tastings. All tastings require at least 2 weeks prior notice. Applicable tasting charges will apply.

Final menu entrée selection on all plated banquet menu items is limited to **three choices. If more than 1 entrée is offered, the client is responsible for providing entrée selection indicators for each guest.**

A private bar can be provided for groups of 20 or more. A fee of \$200 per bartender will apply to each 50 guests.

Please advise your catering representative of any food allergies prior to the event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department. The exact number of special meals must be specified with the guaranteed attendance.

After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code leftover food or beverage may not be packaged or removed from the function area.

ROOM RENTAL

Food & beverage minimums and room rental will apply for all event space reserved. Rates are determined by the length of the event, the estimated attendance, day of the week and season. Should additional time be required for the event after contracting, an additional fee of \$250.00 per hour will apply.

RE-KEYING OF MEETING ROOM LOCKS

Should your meeting/event require additional security measures such as re-keying of meeting room locks a fee in the amount of \$350 per lock/per occurrence will be applied to the master bill. Includes 1 set of door keys. Additional keys available at \$5 each. An additional fee of \$500.00 will apply if all keys are not returned at the conclusion of the meeting.

DECORATIONS, MUSIC, AND ENTERTAINMENT

House linen is provided at no charge for your catered event. Our catering staff will be happy to assist with the arrangements for upgraded linens and other enhancement elements such as music and entertainment requirements, as well as advise on appropriate floral and theme decorations. Permitting may be required for outdoor events with entertainment. Due to the detail in décor, we do require nothing is affixed to the walls, floors or ceilings with nails, staples, tape, etc.

GUARANTEES

Final guaranteed attendance is due three (3) business days (72 business hours) prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should your number of attendee's decrease we will charge for your guaranteed number of guests. You will be charged for the Final Count or the Guaranteed Number, whichever is greater.

VALET PARKING

Daily Valet Parking charges are \$25.00 per car for the first (4) four hours and \$5 per additional hour up to \$39.00 per car. Overnight valet parking rate is currently \$39.00 per car. Rates are subject to change without notice.

SIGNS AND DISPLAYS

No signs, banners or displays are permitted in any part of the Hotel without prior written approval of the Hotel.

CANCELLATIONS

Cancellations must be made only with the Catering Office between the hours of 9:00 a.m. and 5:00 p.m., Monday through Friday. Please check your Event Contract for cancellation charges. Should your confirmed reservation be canceled at any time prior to your event, any deposit will be applied towards your cancellation and is non-refundable.

AUDIO-VISUAL

Please notify your conference coordinator or catering manager of any audio-visual needs. A complete line of audio/visual equipment is available through our in-house vendor STR Miami, Multimedia and Staging Services. To ensure availability of equipment, all orders must be received (5) business days prior to each function.

PACKAGE AND DELIVERY HANDLING

Package deliveries will be accepted 5 business days prior to your event. Please ensure proper labeling of all delivery items. Clearly mark the name of the group, group contact person, catering and convention service manager name and date of event. Delivery times should be coordinated with the catering manager and a handling fee will occur. Handling fee is \$5.00 per box per day. Prices subject to change based on size and weight. At the conclusion of your event, all packages must be removed within 24 hours, or they will be discarded.

All incoming packages should be addressed with the name of the Catering/Conference Service Manager handling your account, the name of the group/event and the dates of the program/event.

Surfcomber is a historic building and does not have a loading dock or forklift. If you have heavy boxes that need a forklift please schedule this through your selected carrier.

DEPOSITS, PAYMENTS, BILLING & SERVICE CHARGES

All Banquet prices are subject to a 18% gratuity, 4% administrative fee for a total fee of taxable 22% and 9% state sales tax.

General Meeting & Events time allocation: Daytime is considered 8am to 5pm; Evening is considered 6pm to 11pm. Additional time is charged \$250 per hour.

Surfcomber – A Kimpton Hotel/Social Club does require a valid Credit Card on file for all groups and events. Social functions require a deposit based on your food and beverage minimum. This deposit is non-refundable and is applied to the total charges for your event.

All Final Payments are due (5) business days prior to the group event. If payment is being handled by a check, then payment must be received (10) business days prior. Final Payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher. A master account may be established by the group subject to a credit application being filed, processed, and credit approval being granted. Please allow for 30 working days in order to receive a direct bill approval.

Final billing invoices will be provided no later than 72 hours for catering only events or within 5 business days for events with catering and guest rooms.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the weather/wind call made no later than 4 hours prior to your event. If the weather forecasts 40% chance of rain or higher, event will be moved to assigned rain back up. No glass is permitted for all outdoor functions unless otherwise noted. Music and/or entertainment are not permitted before 9:00am or after 11:00pm for all outdoor function areas. For the safety of our guests, dance floors are limited to indoor locations. When reserving the pool deck or pool area, your reservation is limited to the specifications determined in contracting. Entire backyard is not private and accessible to hotel guests.

LABOR CHARGES

Chef attendants are required for certain Food Stations. A fee of \$200.00 per attendant will apply. One attendant per 50 guests is required.

Restroom attendants are required for events over 150 guests at a rate of \$150.00 each.

For events for less than (10) guests, a labor fee of \$100.00 will apply. All Labor Charges are subject to 7% tax.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display. The hotel will not be responsible for items left unattended in any event space or pre-function / foyer area. For certain events, security may be required. Security fee of \$40.00 per hour per guard with a 4 hour minimum applies. Rates are subject to change without notice and subject to taxes.

PHOTOGRAPHY, VIDEOGRAPHY AND PRESS

All photography, videography, audio recording and internet broadcasting are prohibited without written consent and permission from Hotel's Sales and Marketing team. Waiver must be signed and fees may apply.

2015 Catering Menus effective until December 31st 2015.