



MARRIOTT  
NEW YORK  
EAST SIDE



# EVENTS MENU

NEW YORK MARRIOTT EAST SIDE  
525 LEXINGTON AVENUE NEW YORK NY 10017  
212.755.4000

# BREAKFAST

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## **EAST SIDE CONTINENTAL BREAKFAST**

Variety of Individual Yogurts

Bottled Fruit Smoothies

Fresh Cut Fruit & Berries

Hard Boiled Eggs

House Made Granola

Assorted Fresh Baked Muffins, Croissants & Bagels

Butter, Honey, Preserves & Variety of Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Assorted Chilled Juices (to include Orange, Cranberry & Grapefruit)

**\$60pp**

## **MIDTOWN BREAKFAST BUFFET**

Variety of Individual Yogurts

Bottled Fruit Smoothies

Fresh Cut Fruit & Berries

House Made Granola

Assorted Fresh Baked Muffins, Croissants & Bagels

Butter, Honey, Preserves & Variety of Cream Cheese

Scrambled Eggs & Chives

Potato Hash, Sweet Peppers & Onions

Crisp Bacon Strips

Chicken Apple Sausage or Turkey Sausage (select one)

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Assorted Chilled Juices (to include Orange, Cranberry & Grapefruit)

**\$72pp**



# BREAKFAST

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## BREAKFAST ENHANCEMENTS

Smoked Salmon Platter  
Capers, Onions, Tomatoes, Cream Cheese  
**\$15pp**

Egg, Bacon & Cheddar Cheese on a Croissant  
**\$11pp**

Stuffed Buttermilk Biscuits with Sausage, Egg & Cheese  
**\$11pp**

Egg White, Spinach & Tomato Frittata  
**\$10pp**

Banana & Nutella Stuffed French Toast with Cinnamon Maple Syrup  
**\$11pp**

Buttermilk Blueberry Deep Dish Pancakes with Maple Syrup  
**\$11pp**



# BREAKFAST

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## BREAKFAST ENHANCEMENTS

Hot Oatmeal with Raisins, Brown Sugar

**\$8pp**

Hard Boiled Eggs

**\$8pp**

Individual Yogurt Parfait Shots with Granola & Berries

**\$8pp**

Individual Chocolate Chia & Caramelized Banana Shots

**\$8pp**

Muesli Shot with Seasonal Fruit

**\$8pp**

New York Mini Bagels, Croissants, Breakfast Breads or Muffins

**\$50** per dozen, per item

Sliced Fruit & Berries

**\$14pp**

Mozzarella String Cheese

**\$7pp**



# BREAKFAST

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## PLATED BREAKFAST

### **Starter**

(select one)

Fresh Cut Fruit Salad with Honey Yogurt Sauce

Macerated Berry Cocktail with Citrus Mascarpone Crème

Smoked Salmon with Traditional Garnish & Bagel Dust

### **Entrée**

(select one)

Scrambled Eggs & Chives with Roasted Tomatoes

Spanish Scramble with Chorizo, Onions, Peppers & Cheddar Cheese

Mediterranean Scramble with Pancetta, Onions, Spinach & Feta

Egg White Scramble with Spinach, Goat Cheese & Tomato

Breakfast Entrées include:

Choice of Bacon, Canadian Bacon, Turkey Sausage, or Chicken Apple Sausage

Potato Hash

Juice, Coffee, Decaffeinated Coffee, Breakfast Breads

**\$72pp**



# BREAKS

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## **GOOD MORNING EAST SIDE**

Variety of Whole Fruit

Assorted Fresh Baked Muffins, Croissants & Bagels

Butter, Honey, Preserves & Variety of Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Assorted Chilled Juices (to include Orange, Cranberry & Grapefruit)

**\$42pp**

## **THE CHOCOLATE FIX**

Chocolate Chip Cookies

Brownies

Chocolate Covered Espresso Beans

Chocolate Covered Pretzels

Chocolate Macarons

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$38pp**

## **TASTE OF NEW YORK**

Black & White Cookies

Mixed Nuts

Soft Baked Pretzels

Whole Apples

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$36pp**



# BREAKS

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## LITTLE ITALY

Mini Cannoli & Biscotti

Warm Salted Almonds

Chocolate Covered Espresso Beans

Illy Frappuccinos

Bottled Water & Flavored Pellegrino

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$38pp**

## THE SAVORY

Beef Jerky

House Made BBQ & Sea Salt Potato Chips

White Truffle & Parmesan Popcorn

Warm Salted Cashews

Bottled Water & Flavored Pellegrino

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$38pp**

## THE SWEET & SALTY

Assorted Bags of Potato Chips

Chef's Selections of 3 Candies

Whole Fruit

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$36pp**



# BREAKS

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## HEALTH INFUSION

Whole Fruit  
Roasted Almonds  
Dried Fruit  
Trail Mix  
Wasabi Peas  
Fresh Blueberries  
Pitchers of Infused Water  
Bottled Water  
**\$38pp**

## BREAK ENHANCEMENTS

Mixed Salted Nuts **\$10 per person**  
Hand Dipped Chocolate Pretzel Rods **\$9 per person**  
Assorted Granola Bars **\$6 each**  
Soft Baked Jumbo Pretzels **\$12 per person**  
Individual Bags of Pretzels & Potato Chips **\$6 each**  
Fresh Cut Fruit & Berries **\$14 per person**  
Warm Cinnamon Sugar Churros **\$14 per person**  
Whole Fruit **\$6 per person**

## Assortments (by the dozen) **\$60 per dozen**

Brownies & Blondies  
Black & White Cookies  
Assorted House Made Cookies  
Seasonal Macaroons  
Chocolate Covered Strawberries

## Beverages (per gallon)

Regular Coffee, Decaf Coffee, Hot Assorted Teas  
**\$110**





# LUNCH

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## LUNCH ON THE GO Bagged Lunch

### Bistro Style Sandwiches

(select three)

Grilled Vegetables, Hummus, Toasted Feta, Arugula on Pita

Roast Beef, Baby Arugula, Oven Roasted Tomato, Asiago, Truffle Aioli on Ciabatta

Ham, Brie, Bacon, Onion Aioli on Pretzel Roll

Turkey, Spinach Camembert, Herbed Mayo on Focaccia

Smoked Paprika Chicken, Manchego, Pequillo Peppers on Ciabatta

Tuna Salad, Bibb Lettuce, Sliced Tomato, Mini Baguette

### Sides

(select one)

Quinoa & Kale Salad, Roasted Tomato, Pickled Red Onion

Cous Cous Salad, Raisins, Tomato, Chickpeas, Green Onion

Pasta Salad, Pesto, Roasted Tomato, Asiago, Black Olives

Hummus & Pretzels

Potato Chips

### Sweets

(select one)

Kind Bar

Peppermint Patty

Brownie (may contain nuts)

Blondie (may contain nuts)

Includes: Whole Fruit, Assorted Soft Drinks, Bottled Water

**\$72pp**



# LUNCH

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## BRYANT PARK SANDWICH BUFFET

Soup of the Day

Mixed Greens, Radishes, Pear Tomatoes, Toasted Sunflower Seeds, Cucumber Quinoa Salad, Picked Red Onion, Roasted Tomato , Citrus Vinaigrette

### **Bistro Style Sandwiches**

(select three)

Grilled Vegetables, Hummus, Toasted Feta, Arugula on Pita

Roast Beef, Baby Arugula, Oven Roasted Tomato, Asiago, Truffle Aioli on Ciabatta

Ham, Brie, Bacon Onion Aioli on Pretzel Roll

Turkey, Spinach Camembert, Herbed Mayo on Focaccia

Smoked Paprika Chicken, Manchego, Pequillo Peppers on Ciabatta

Tuna Salad, Bibb Lettuce, Sliced Tomato, Mini Baguette

### **Sweets**

Assorted Cookies

Assorted Macarons

Miniature Cheesecakes

### **Includes**

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$92pp**



# LUNCH

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## THE VANDERBILT DELI BUFFET

Deli Style Potato Salad  
Tuna Salad  
Mixed Greens, Radishes, Tomato, Cucumber, Citrus Vinaigrette and Buttermilk Ranch  
Assorted Chips

### **Deli Meats**

(select three)  
Shaved Honey Roasted Turkey  
Roast Beef  
New York Pastrami  
Mortadella  
Salami  
Roasted Ham  
Corned Beef

### **Deli Cheese**

(select three)  
American  
Swiss  
Cheddar  
Provolone  
Munster  
Pepper Jack

### **Assorted Breads**

Kaiser Rolls, Multigrain Bread, Sliced Sourdough Bread, Sliced Rye Bread  
(Gluten Free Bread available upon request)

### **Sweets**

New York Style Cheesecake  
Black & White Cookies

### **Includes**

Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$90pp**



# LUNCH

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## **DOWN TO BUSINESS** Two Course Plated Luncheon

### **Entrée**

(select one)

Grilled Flat Iron Steak Served Over Iceberg Wedge Salad, Bleu Cheese, Cucumber, Tomato, Green Onion, Buttermilk Ranch

OR

Herb Roasted Chicken Breast Served Over Watercress, Shaved Cheddar, Roasted Fingerling Potatoes, Pickled Red Onion, Balsamic Vinaigrette

### **Sweets**

(select one)

Lemon Curd Tart with Macerated Berries

Chocolate Mousse Tort with Raspberry Coulis

Apple Tart with Sweet Cream & Caramel Sauce

### **Includes**

Luncheon Rolls

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$88pp**



# LUNCH

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## LITTLE ITALY BUFFET

### Starters

The Classic Caesar

Mozzarella Salad, Roasted Tomato, Extra Virgin Olive Oil

Tortellini Salad, Olives, Roasted Tomato, Asiago, Basil Vinaigrette

Mixed Green Salad, Blistered Tomato, Cucumber, Chickpeas, Pine Nuts & Red Wine Vinaigrette

### Entrées

Grilled Flank Steak, Lemon Gremolata

Herb Roasted Chicken Marsala

Roasted Salmon, Tomatoes, Capers

Creamy Herbed Polenta

Sautéed Escarole & Red Onions

### Sweets

Tiramisu

Cannoli's

### Includes

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$98pp**



# LUNCH

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## LUNCH ON THE AVENUE

### Starters

Watercress, Radicchio, Shaved Hearts of Palm, Roasted Sunflowers Seeds,  
Dried Cherries, Citrus Crème Fraiche Dressing  
The Classic Caesar Salad  
Quinoa Salad, Roasted Tomato & Pickled Red Onions

### Entrées

Herb Roasted Chicken, Roasted Foraged Mushrooms & Pan Gravy  
Baked Salmon, Tomatoes, Capers, Olives, Herbs  
Penne Pasta, Roasted Eggplant, Rapini, Olive Oil, Roasted Garlic  
Herb Roasted Fingerling Potatoes  
Roasted Broccolini

### Sweets

Tuscan Style Tiramisu  
New York Style Cheese Cake

### Includes

Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$96pp**



# LUNCH

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## CHINA TOWN BUFFET

### **Soup**

Egg Drop Soup

### **Salad**

Wrinkled Green Bean, Garlic, Soy, Sesame Seeds  
Spicy Sesame Rice Noodles, Cucumber, Kimchi, Peanuts  
Mizzuna, Spinach, Frisee, Mandarin Oranges, Toasted Sesame Seeds,  
Pickled Onions, Sweet Chili Vinaigrette

### **Entrées**

Sweet Chili Glazed Chicken, Scallions, Mushrooms  
BBQ Salmon, Shitake Mushrooms, Ginger, Green Onions  
Bulgogi Braised Short Ribs  
Stir Fried Broccoli, Ginger, Garlic  
Sesame Jasmine Rice

### **Sweets**

Coconut Mango Mousse Tart  
Almond Macaroons

### **Includes**

Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$98pp**



# DINNER

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## THE ROCKEFELLER DINNER BUFFET

### Starters

Sweet Potato Salad, Apples, Pecans, Chives & Cider Vinaigrette  
Quinoa Salad, Cranberries, Pine Nuts, Scallion & Citrus Vinaigrette  
Arugula Salad, Shaved Parmesan, Croutons & Caesar Dressing  
Mixed Greens Salad, Pear Tomatoes, Shaved Radishes, Sliced Red Onion & Red Wine Vinaigrette

### Entrées

Ossobuco Style Short Ribs, Tomato-Olive Ragout  
Citrus Roasted Chicken, Tomato Fennel Relish  
BBQ Salmon, Mushrooms & Green Onions  
Bleu Cheese Mashed Potatoes  
Roasted Cauliflower, Raisins, Capers & Pine Nuts

### Sweets

Assorted Petit Fours  
Hazelnut Dacquoise Torte  
Bread Pudding

### Includes

Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$130pp**





# DINNER

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## GRAND CENTRAL DINNER BUFFET

### Starters

Chopped Iceberg, Cucumber, Tomato, Bleu Cheese, Scallions, Buttermilk Ranch

Roasted Beet Salad, Goat Cheese, Chives, Sherry Vinaigrette

Roasted Cauliflower Salad, Cherry Tomato, Pine Nuts, Capers & Citrus Vinaigrette

Kale Caesar Salad, Croutons, Shaved Parmesan

### Entrées

Sliced Flat Iron Steak, Sautéed Mushrooms, Bordeaux Sauce

Sweet Chili Glazed Salmon, Ginger, Scallions

Pesto Crusted Chicken, Roasted Eggplant

Whole Penne Pasta, Roasted Tomato, Broccolini

Roasted Tuscan Vegetables

### Sweets

Lemon Tarts

Carrot Cake

Chocolate Opera

### Includes

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**\$130pp**



# DINNER

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## PLATED DINNER

### Starters

(select one)

Spinach, Frisee, Pistachio, Shaved Ricotta Salata & Cider Vinaigrette

Boston Bibb, Shaved Hearts of Palm, Asparagus, Radishes & Citrus Crème Fraiche Dressing

Arugula, Roasted Fingerling Potato, Shaved White Cheddar & Mustard Vinaigrette

Mixed Greens, Shaved Radishes, Cherry Tomato, Sliced Onion & Raspberry Vinaigrette

Steakhouse Wedge, Cucumber, Cherry Tomato, Scallion, Bacon & Ranch Dressing

### Entrées

(Chicken) **\$110pp**

Roasted Chicken Breast, Shaved Brussel Sprouts, Peppered Bacon, Parsnip Puree, in a Cider Thyme Jus

Lemon Pepper Chicken, Farro, Sautéed Spinach, Tomato Chicken Jus

(Beef) **\$120pp**

Pan Seared Filet of Beef, Creamy Polenta, French Beans, Fig & Mushroom Ragout

Bleu Cheese Crusted Tenderloin, Yukon Mashed Potato, Asparagus & Au Jus

(Fish) **\$115pp**

Pan Seared Sea Bass, Lemon Farro, Spinach & Tomato Capers Relish

Mirin Glazed Salmon, Jasmine Rice, Chinese Broccoli, Crisp Shitake Mushrooms, Mirin Jus

Vegetarian Option Available Upon Request

### Sweets

(select one)

Chocolate Mousse Tort, Raspberry Coulis

Apple Tart, Sweet Cream & Caramel Sauce

New York Style Cheesecake, Strawberry Coulis

Vanilla Bourbon Cake, Brandied Cherries

Red Velvet Cake

### Includes

Dinner Rolls

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



# RECEPTION

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## BUTLER PASSED HORS D'OEUVRES

**6 Pieces per Person One Hour | \$40 per person**

**6 Pieces per Person Two Hours | \$44 per person**

**6 Pieces per Person Three Hours | \$48 per person**

### Hot Items

Coney Island Franks & Jackets

Short Rib & Stilton Crescent

Mini New York Cheese Steak

Truffle Mac & Cheese

Mushroom Gouda Tart

Spinach Artichoke Purses

Classic Mini Crab Cakes

Lobster Corn Spring Roll

Spiced Pork Belly Skewers

Paella Bite

Mini Lamb Gyros

Thai Scallop Tart

### Cold Items

Bloody Mary Shrimp

Prosciutto & Melon Skewers

Fig & Gorgonzola Profiteroles

Spiced California Sushi Roll

Shrimp Lollipop

Quinoa Kale Bites



# RECEPTION

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## RECEPTION ENHANCEMENTS

### **Pierogis**

Caramelized Onions, Sour Cream

**\$23pp**

### **Paella**

(select one)

Traditional

Seafood

Vegetarian

**\$26pp**

### **Dim Sum**

Chicken Lemongrass

Pork

Kimchi, Kale & Cabbage

Served with Sweet Chili, Black Vinegar & Soy

**\$22pp**

### **Jumbo Shrimp on ice, served with lemons and cocktail sauce**

100 pieces **\$625**

### **Cracked Crab Claws on ice**

100 pieces **\$625**

### **Chilled Oysters on the Half Shell**

100 pieces **\$475**

### **Chilled Clams and Marinated Mussels on the Half Shell**

100 pieces **\$475**



# RECEPTION

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## RECEPTION ENHANCEMENTS

### **Market Style Seasonal Vegetables**

Carrots, Peppers, Cucumber, Asparagus, Squash, Mint Yogurt, Lemon Paprika  
Hummus, Parmesan Cream

**\$12pp**

### **Mezze Station**

Stuffed Grape Leaves, Hummus, Baba Ganoush, Artichokes, Olives,  
Tabbouleh, Turkish Tomato Cucumber Salad with Toasted Pita Bread

**\$14pp**

### **Artisanal Cheese Display**

Crackers, Sliced French Bread, Preserves

**\$21pp**

### **The Southwest Spread**

Pico De Gallo

Guacamole

Black Bean Dip

Tortilla Chips

**\$15pp**

### **Tuscan Table**

Sliced Cured Italian Meats, Cured Olives, Aged Parmesan, Grilled Radicchio,  
Asparagus, Marinated Peppers

**\$20pp**



# RECEPTION

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## STATIONS

### CARVING STATION

Attendant required

Whole Roasted Striploin, Steak Sauce Demi, French Baguette  
**\$27pp**

Asian Glazed Pork Roasted Shoulder, Lilly Rice Buns, Pickled Slaw  
**\$25pp**

Sage Roasted Turkey Breast, Shaved Brussel Sprouts, Cranberry Relish  
**\$20pp**

Porcini Dusted Beef Tenderloin, Cauliflower & Potato Puree, Au Jus  
**\$25pp**

Smoked Beef Brisket, Cole Slaw, Brioche Roll  
**\$20pp**



# RECEPTION

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## **SLIDER STATION**

Attendant Required

(select one)

Carved Corned Beef, Sauerkraut, Swiss, Russian Dressing on Rye Bread

BBQ Pulled Chicken, Cole Slaw, Brioche Roll

Meatball Parmesan

Crab Cake, Aioli, Brioche Roll

Pulled Pork, Coleslaw, Brioche Roll

Chicken Milanese, Arugula, Grilled Lemon Vinaigrette

**\$28pp**

## **PASTA ACTION STATION**

Attendant Required

(select one)

Gemelli Pasta, Hot Italian Sausage, Broccoli Rabe, Roasted Garlic, Blistered Tomato Sauce

Farfalle Pasta, Sautéed Forged Mushrooms, Peas & Sage Green Sauce

Baked Mac & Cheese, Bacon, Scallions & Paprika Shrimp

**\$25pp**



# BEVERAGES

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## Open Bar Package

per person

**One Hour Package:** Premium \$37 / Deluxe \$41

**Two Hour Package:** Premium \$45/ Deluxe \$49

**Three Hour Package:** Premium \$51 / Deluxe \$57

**Four Hour Package:** Premium \$55 / Deluxe \$61

**Five Hour Package:** Premium \$59 / Deluxe \$69

## Hosted Consumption Bar

per beverage

**Spirits:** Premium \$15 / Deluxe \$18

**Wine:** Premium \$14 / Deluxe \$16

**Beer:** Domestic \$10 / Imported \$12

Wine Service with Dinner - \$55.00 per bottle

Assorted Soft Drinks & Bottled Water - \$6.00





# BEVERAGES

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## **PREMIUM SPIRITS**

Smirnoff Vodka  
Cruzan Aged Light Rum  
Beefeater Gin  
Dewar's White Label  
Jim Beam White Label  
Canadian Club  
Jose Cuervo Tradicional Silver Tequila  
Korbel Brandy

## **DELUXE SPIRITS**

Absolut Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Tanqueray Gin  
Johnnie Walker Red Label  
Maker's Mark  
Jack Daniel's  
Seagram's VO  
1800 Silver Tequila  
Courvoisier VS



# BEVERAGES

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## PREMIUM WINE SELECTIONS

### WHITE WINE & SPARKLING

Mionetto Organic Prosecco, Italy  
Stone Cellars Pinot Grigio, California  
Stone Cellars Chardonnay, California

### RED WINE

Stone Cellars Merlot, California  
Stone Cellars Cabernet Sauvignon, California

### DELUXE WINE SELECTIONS

#### WHITE WINE & SPARKLING

Mumm Nappa, Brut, California  
Pighin Pinot Grigio, Grave del Friuli, Italy  
Century Cellars Chardonnay, California

#### RED WINE

Century Cellars Merlot, California  
Century Cellars Cabernet Sauvignon, California

### DOMESTIC BEER SELECTIONS

Budweiser  
Bud Light  
Sam Adams Boston Lager  
O'Doul's Non Alcoholic  
Blue Point Brewing Company Hoptical Illusion IPA

### IMPORTED BEER SELECTIONS

Heineken  
Amstel Light



# BEVERAGES

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## UPGRADED WINE SELECTIONS

Additional charges will be applied

### WHITE WINE

Freixenet Blanc de Blancs, San Sadurni d' Anoià

Beringer Vineyards White Zinfandel, California

Chateau St. Michelle Riesling, Washington

Brancott Estate, Sauvignon Blanc, New Zealand

Chateau St. Jean Chardonnay, North Coast

### RED WINE

Seven Falls Cabernet Sauvignon, Wahluke Slope

Mark West, Pinot Noir, California

LaCrema, Pinot Noir, California

Aquinas, Cabernet Sauvignon, California



# CATERING REQUIREMENTS & GUIDELINES

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## **Additional Charges**

Bartender(s) - \$250.00 each (1 per every 100 guests required) plus tax

Chef Attendant(s) - \$250.00 each (1 per every 75 guests required) plus tax

Coat Check - \$4.50 per person plus tax

## **Optional Charges**

Restroom attendant(s) - \$250.00 each plus tax

Vendor meals - \$75.00 each plus service charge and tax

Valet parking - \$75.00 per vehicle

## **Service Charge and Taxes**

All food and beverage and audio visual charges are subject to a 24% Service Charge and 8.875% Sales Tax. All meeting room rental fees are subject to a 24% Service Charge and 14.75% Sales Tax. Of the 24% Service Charge applied, 16% is distributed as gratuity to Servers and Bartenders who served your function; 8% of the Service Charge is used by the Hotel to offset administrative expenses associated with your function. The 24% Service Charge on audio visual fees and room rental fees, when food and beverage is not contracted for, is not a gratuity and is fully applied to the hotel. Please note there is a labor fee of \$250.00 for meal functions of 20 guests or less, which is subject to an 8.875% Sales Tax and is not a gratuity and is fully applied to the hotel. No other charges on this contract are purported or intended to be a gratuity for the service staff and no other charges will be distributed to the service staff as a gratuity.

## **Method of Payment**

Unless paid in cash, money order, or other guaranteed form of payment, all charges for the Event must be paid by credit card or company check, in which case a credit card authorization is required. Prior to the execution of this agreement (Client) shall provide Hotel with credit card authorization information. A Credit Card Information Request e-mail will be sent to the e-mail address provided by (Client). The credit card on file will be charged in full for the guaranteed guest count 3 business days prior to the Event date.

