

# Weddings & Celebrations...



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# Brunch Reception

*Choice of  
Bubbly Bar or Mimosa Bar for all of your guests*

## **Reception Cocktails**

*A three-hour bar will be open featuring our Red & White Wine, Champagne, Mimosas, Bloody Mary's and Screwdrivers, Imported & Domestic Bottled Beer Soft Drinks, Juices & Mixers*

**Butler Passed** – *Potato Latke with Smoked Salmon, Crème Fraiche  
Mini French Toast Sticks with Warm Maple Syrup*

## **The Classic Yogurt & Fruit Bar**

*Featuring Greek Yogurt (Plain and Vanilla)  
Accompanied with Fresh Berries with Sugar Cones, House-made Granola  
and Fresh Seasonal Fruits  
Assorted Pastries, Fresh Baked Muffins, Quick Breads, Bagels & Croissants  
Accompanied with Creamery Butter Fruit Preserves and Cream Cheese  
Freshly Brewed Colombian Coffee and Tea Service*

## **Station Buffet**

*Hand-Carved Maple Glazed Ham  
Country Sausage or Crisp Hickory Bacon  
Choice of Egg Entrée:  
Frittata, Scrambled with Fresh Herbs or Cheese, Quiche, Strata or Breakfast  
Burritos  
Home Fried Potatoes*

## **Complimentary Wedding Cake Cutting**

**\$42.00 per person**

*A 21.75% Event Production Fee and 8.75% NYS sales tax will apply  
Additional Menu Items Available*

## **Additional Stations**

**I. Omelet Station** “Made to Order”

**II. Belgium Waffles** “Made to Order”

*Accompanied with Whipped Cream, Butter, Fresh Fruits & Syrup*

**III. Smoked Salmon, Chopped Egg, Onion, Tomato,**

*Whipped Cream Cheeses, Capers & Bagels*

*Available for \$7.00 per person or 2 for \$10.00 per person*

**\$75.00 Chef's Fee**

# Luncheon Reception

Welcome Champagne Toast for Your Guests

## **Reception Cocktails:**

*A three-hour bar will be open featuring our Red & White Wine  
Imported & Domestic Bottled Beer  
Soft Drinks & Juices*

## **Butler Passed Hors d' oeuvres**

*Mu Shu Dumplings with Hoisin Glaze  
Spanakopita*

## **Salad**

*Floral Greens with Orange, Strawberries, Crumbled Feta Cheese, Citrus Vinaigrette  
Freshly Baked Artisans Breads and Rolls, Creamery Butter*

## **Entrée:**

*Scaloppini of Chicken  
Fresh Mozzarella, Mushroom, Basil, Wood Roasted Tomatoes, Madeira Sauce*

**Or**

*Hand-carved Sliced Beef Tenderloin  
(Vegetarian Options Also Available)  
Accompanied with  
Choice of Potato  
Seasonal Vegetables*

## **Complimentary Wedding Cake Cutting**

*Freshly Brewed Colombian Coffee and Tea Service*

**\$42.50 per person**

*A 21.75% Event Production Fee and 8.75% NYS sales tax will apply.  
Additional Menu Items Available*

*Meal service to begin prior to 2:00pm  
Based on 3.5 Hour Limit*

# Ellicott Reception

## **Reception Cocktails:**

*A fully stocked bar will be open (four-hour) featuring our House-Brand Liquors, Red & White Wine, Domestic Bottled Beer, Soft Drinks, Juices & Mixers*

## **Epicurean Display:**

*Imported & Domestic Cheese, Fresh Seasonal Fruits, Crudités, Dips, Crackers & Artisan Breads*

*or*

## **Dips & Spreads**

*Our favorite House-made dips of Spinach-artichoke, Buffalo Chicken Wing, Assorted Hummus, and Layered Taco Dip accompanied with Crostini's, Pita Points and Nacho Chips*

## **Servers will tray-pass the following hors d'oeuvres**

*Shrimp Fritters with Spicy Remoulade Sauce*

*Mu Shu Dumplings with Hoisin Glaze*

*Brie & Raspberry Pillows*

## **Salad**

*Floral Greens, Carrot Ribbon, Tomato, Cucumber & Croutons*

*Artisan Fresh Baked Rolls & Creamery Butter*

## **Entrée**

### **(Choice of One Duet Entrée)**

**I.** *Petite Filet of Sirloin Topped with Shrimp & Hollandaise Sauce*

**II.** *Petite Filet of Sirloin with Stuffed Chicken Scaloppini*

**III.** *"Chicken a la Classic" (Grilled Chicken topped with Shrimp & Hollandaise Sauce)*

*Chef's Choice of Potatoes and Seasonal Vegetables*

## **Complimentary Wedding Cake Cutting**

*Freshly Brewed Columbian Coffee and Tea Service*

## **\$78.00 per person**

*A 21.75% Event Production Fee and 8.75% NYS sales tax will apply*

*Additional Menu Items Available*

# Golden Reception

## Reception Cocktails

*A fully stocked bar will be open (four-hour) featuring our Call-brand Liquors, Red & White Wine, Imported and Domestic Bottled Beer, Soft Drinks, Juices & Mixers*

## The Gourmand Display Table

*Imported & Domestic Cheese, Seasonal Fruits, Fresh Crudités, Dips, Hot Artichoke Dip, Pita Points, Crackers and House-made Nacho Chips*

## Servers will tray pass the following hors d' oeuvres

*Mini Grilled Cheese with Tomato Soup Shooters  
Mushroom Purses  
Coconut Shrimp with Orange-ginger Dipping Sauce  
Steak Frites*

## Champagne Toast for all of your Guests

### Salad

*Mixed greens with Roasted Tomato, Feta and Olives  
Fresh Baked Rolls and Creamery Butter*

### Entrée

*(Choice of One Duet Entrée)*

- I. *Hand-carved Beef Tenderloin with Chicken Florentine*
- II. *Hand-carved Beef Tenderloin with Shrimp & Scallop Brochette*
- III. *Classic Events Chicken topped with Fire Grilled Shrimps, Hollandaise Sauce*
- IV. *Vegetarian Options Available*

*Stuffed Baby Reds with Sour Cream & Chive  
Chef's Choice of Seasonal Vegetables*

## Complimentary Wedding Cake Cutting

*Fresh Brewed Columbian Coffee and Tea Service*

**\$84.00 per person**

*A 21.75% Event Production Fee and 8.75% NYS sales tax will apply*

*Additional Menu Items Available*

# The Crystal Reception

## **Reception Cocktails:**

*A fully stocked bar will be open (four-hour) featuring our Premium-Brand Liquors, Red & White Wine, Imported & Domestic Bottled Beer, Soft Drinks, Juices & Mixers*

*The Strolling Champagne Skirt or Personalized Signature Drink*

## **Gourmand Antipasto Display:**

*Imported Cheeses, Select Meats, Marinated Artichoke Hearts, Olives, Peppers,  
Marinated Mushrooms, Grilled Vegetables  
Crackers and Artisan Breads*

## **Servers will tray pass the following hors d' oeuvres:**

*Fiery Bacon Wrapped Shrimp with Chili Dipping Sauce  
Steak Frites with Horsey Sauce  
Cheese Dreams with Tomato Soup Shooters  
Mini Short rib Tacos  
Mini Caprese on Forks with Pesto Drizzle*

*Champagne Toast for All of Your Guests*

## **Salad**

*Bibb Lettuce with Candied Pecans, Sliced Pear, Crumbled Buttermilk Blue &  
Champagne Maple Vinaigrette  
Freshly Baked Rolls, Artisan Breads & Creamery Butter*

*Wine Pour with Dinner (Red & White)*

## **Entrée**

*(Choice of One Duet Entrée)*

- I.** *Hand-carved Filet Mignon with Chicken Saltimbocca*
- II.** *Hand-carved Filet Mignon with Crab Cake, Spicy Remoulade Sauce*
- III.** *Braised Short Rib with Seared Scallops*

*Au Gratin Potatoes & Mélange of Seasonal Vegetables*

## **Complimentary Wedding Cake Cutting**

*Fresh Brewed Columbian Coffee and Tea Service*

## **Choice of Late-Night Station**

**\$102.00 per person**

*A 21.75 % Event Production Fee and 8.75% NYS sales tax will apply  
Additional Menu Items Available*



## The Hors d'oeuvre Reception

### Reception Cocktails:

*A fully stocked bar will be open (three-hour) featuring our Call-Brand Liquors, Red & White Wine, Domestic Bottled and Imported Beer, Soft Drinks, Juices & Mixers*

### Dips & Spreads Display

*Our favorite House-made dips of Spinach-artichoke, Buffalo Chicken Wing, Assorted Hummus, Layered Taco Dip accompanied with Crostini's, Pita Points and Nacho Chips*

### Servers will tray pass the following hors d'oeuvres:

*(Based on 8 pieces per person)*

*Sliced Tenderloin Carpaccio on Crostini with Arugula & Horseradish Cream Sauce  
Bacon Wrapped Scallops  
Mushroom Purse  
Cheese Dreams*

### Carving Station

*Please choose one of the following Meats...*

*Oven Roasted Frenched Turkey Breast, Herb Encrusted Roast Beef,  
Dry Rubbed Loin of Pork or Glazed Ham,  
Hand-Carved Beef Tenderloin or Prime Rib of Beef, Cedar Planked Salmon  
Salmon En' Croute with Scallop & Spinach Mousse also available for an additional up-charge  
Accompanied with Assorted Rolls and Condiments*

*Choice of One of the Following Pastas with Choice of Sauce:*

*Tortellini, Stuffed Gnocchi, Rigatoni, Farfalle, Pappardelle, Penne  
Sauces: A la Vodka, Alfredo, Basil-Marinara,  
Roasted Garlic Cream or Sundried Tomato*

### Complimentary Wedding Cake Cutting

*Fresh Brewed Columbian Coffee and Tea Service*

*\$54.00 per person*

*A 21.75% Event Production Fee and 8.75% NYS sales tax will apply*

*Additional Menu Items Available*

# Station Reception

## Reception Cocktails

*A fully stocked bar (four-hour) featuring our Call-Brand Liquors, Red & White Wine, Domestic Bottled Beer, Soft Drinks, Juices & Mixers*

## Dips & Spreads Display

*Our favorite House-made dips of Spinach-artichoke, Buffalo Chicken Wing, Assorted Hummus, Layered Taco Dip accompanied with Crostini's, Pita Points and Nacho Chips*

## Servers will tray pass the following hors d'oeuvres

*Shaved Tenderloin on Baguette with Horsey Sauce  
Crab Cakes with Spicy Remoulade*

*Miniature Spaghetti and Meatball  
Hoisin Glazed Mu Shu Dumplings*

## Choice of three of the following Stations:

### Salad Station

*Romaine Lettuce and Mesclun Greens  
Accompanied with Tomatoes, Croutons, Cucumbers, Garbanzo Beans, Purple Onion, Black Olives and Cheeses  
Served with Choice (3) of the following dressings: Creamy Blue, Ranch, Champagne Vinaigrette and Thousand Island  
(Small plate salad station also available)*

### Potato-tini Station

*Puree of Potatoes Served in Martini Glasses  
Accompanied with the Following:  
Cheddar Cheese, Sour Cream, Fried Onions, Whipped Butter, Fresh Herbs, House-made Salsa, Apple wood Smoked Bacon  
(Baked Potato Station Also Available)*

### Slider Station

*Beef and Chicken Sliders Accompanied with Ketchup, Mustards, Chopped Onion, Mayo and Pickles  
Served with Seasoned Fries*

### Lettuce Wrap Station

*Chicken, Beef, Shrimp, Vegetable Carrots, Bean Sprouts, Mushrooms and Lettuce Leaves with three delicious Spicy Thai Sauces – Peanut, Sweet Red Chili and Kung Pao*

### Fun with Frites

*French Fries, Sweet Potato Fries and Tator Tots accompanied with Chili, Melted Cheese, Spicy Ketchup, Gravy, Honey-butter and Bacon Bits*

### Down Home BBQ

*Pulled Pork Sliders, House-made coleslaw, Watermelon wedges, Baked Beans*

### German Station

*Traditional Grilled German Bratwursts Sausages, German Potato Salad, Slow Roasted Sauerkraut  
Accompanied with Rolls, Rye Bread and Condiments*

### The Carver's Table

*Choice of One:*

*Oven Roasted Frenched Turkey, Herb Encrusted Roast Beef, Maple Glazed Ham, Spice Rubbed Pork Loin  
Accompanied with Assorted Fresh Baked Rolls and Condiments  
(You may add second meat for an additional up-charge)  
Whole Oven Roasted Beef Tenderloin or  
Prime Rib will incur an up-charge*

### Pasta Station

*Choice of Two Pasta Entrée's  
Cheese Tortellini with Asiago Alfredo Sauce  
Rigatoni with Eggplant Sauce  
Penne with Vodka Sauce, Stuffed Gnocchi with Marinara  
Or Risotto with Mushrooms and Peas  
Fresh Baked Italian Bread and Garlic Bread*

### Asian Station

*Choice of Two of the Following:  
Beef with Broccoli, General Tso's Chicken, Bok Choy with Mushrooms, Hunan Kung Pao (Chicken & Shrimp) Pork Stir Fry  
Accompanied with Choice of Stir-fried Rice or White Rice  
Pot Stickers*

### Southern Hospitality

*Traditional Southern Fried Chicken  
Corn Bread, Mom's Mac & Cheese and Sautéed Garlicky Greens*

### Savory Waffles

*House-made Savory Waffles accompanied with Pulled BBQ Pork, Sloppy Joes, Slaw, Cheese, Bacon Bits, Sour Cream, and Fried Onions*

### A Taste of the Islands

*Huli Huli Pig with Assorted Slider Rolls  
Sticky Rice Dumpling Mabi Mabi and Rice Cooked in Banana Leaf  
Mixed Greens and Mango Salad*

**Additional Stations Available- please inquire**

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Teas

**\$82.00 per person**

*A 21.75 % Event Production Fee and 8.75% NYS sales tax will apply*



# Reception Upgrades

## Seafood Raw Bar

*Jumbo Shrimp, Fresh Oysters, Clams on the Half Shell, Ceviche, Crab Legs, Fresh Lemons, House-made Cocktail Sauce*

### Market Price

*Ice Sculpture Available for additional cost*

## Sushi Bar

*Selection of Nigiri and Maki Sushi, Sashimi and Rolls Served with Soy Sauce, Pickled Ginger and Chopsticks*

### Market Price

*Sushi Chef Available Upon Request*

## Shrimp Cocktail Bowl

*Market price Traditional Cocktail Sauce, and Fresh Lemons*

## Ice Carvings

*Enhance Your Reception with Customized Ice Carvings, Ice Tables or Ice Bars.  
Priced Upon Design*

## Pasta Station

*Choose Your Choices of Pasta & Sauces accompanied with all the Fixings...  
Penne, Rigatoni, Farfalle, Gnocchi, Shells  
Marinara, Alfredo, Creamy Garlic, Sundried Tomato, Butternut Squash, White Wine-garlic, Pesto  
Assorted herbs, Vegetables, Garlic, Caramelized onion, Sausage, Shrimp, Cheeses....  
Chef Attendant Required @ \$75*

## The Bacon Station

*Bacon prepared A Variety of Ways- Traditional, Herb-Parmesan, Bourbon Brown-sugar and Praline Bacon- Served Hanging On our House-made Bacon Bar, Accompanied with Mini Biscuits and Sauces*

## Carving Station

*Chef Attendant  
Hand-carved Beef Tenderloin  
Smoked Beef Brisket*

## The Bridal Bouquet Salad

*Special Salad of Crisp Romaine, Fresh Edible Flowers & Herbs Tied with Roasted Red Peppers and Goat Cheese Pearls -Made into a Bridal Bouquet*

## The Strolling Champagne Skirt

*Impress your guests with our Strolling Champagne Skirt. It's fabulous! Our model will greet your guests wearing a skirt made of stainless steel which holds over 90 glasses of champagne and/or wine. Models will be in a costume of your choice!*

## The Strolling Table Skirt

*A perfect way to greet guests! Ideal for place cards, signature drinks, hors d' oeuvres, sign-in and much more! Your guests will go crazy over our fabulous model in costume!*

## Customized Specialty Drinks

*Our Uniformed Servers will Welcome Your Guests with a "Specialty Drink". Drink Menu Card will also be displayed at all of your bars.*

## Martini Bars

*A Designated Bar Serving the finest of Flavored Martini's and Cosmo's with all of the Garnishes*

## The Bubbly Bar

*Tiered Champagne accompanied with Fresh Berries, Fruits and Herbs*

## Mimosa Bar

*Champagne Accompanied with Assorted Juices & Purees, Fresh Berries*

## Menu Cards

*Enhance your Table with Customized Menu Cards For all of Your Guests*

## The Ultimate Candy Station

*Choose a Chocolate Bar or Color Coordinated Candy Bar Displayed in Beautiful Glass Apothecary Jars Decorated with Colored Ribbons and Crystals.  
May also add Specialty Desserts to your Station*

## Popcorn Station

*Popcorn Station Offering an Array of Seasoned Popcorns (May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar cheese, Vinegar & Salt, Chocolate Covered)*

## The Pretzel Bar

*Fresh Baked Soft Pretzels, Stuffed Pretzel Nuggets & Pretzel Rods accompanied with Warm Cheese, Honey-mustard, Dijon Mustard and Chunky Blue Cheese*

**Additional Specialty Items Available**

# Beverages

## The Bar...

### House Bar Packages

**One- hour \$16 Two-hour \$18.50 Three-hour \$21.50**  
each additional hour @ \$3.00 per person

*Please ask your event specialist for a list of featured house-brand liquors*

*Red & White Wines*

*Labatt Blue and Blue Light Bottled Beers*

### Call Bar Packages

**One- hour \$18 Two-hour \$20.50 Three-hour \$24.50**  
each additional hour @ \$5.00 per person

*Brands to include Sky Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Seagram's 7 Blended Whiskey, Jim Beam, Jack Daniels Bourbon, Bombay Gin, Southern Comfort, Dewar's Scotch, Peach Schnapps, White & Red Vermouth*

*Red & White Wines*

*Labatt Blue, Blue Light, Heineken & Amstel Light Bottled Beers*

### Premium Bar Packages

**One- hour \$19 Two-hour \$24.50 Three-hour \$30.50**  
each additional hour @ \$6.00 per person

*Brands to include Kettle One Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Crown Royal Blended Whiskey, Jim Beam, Bullet Bourbon, Tanqueray Gin, Southern Comfort, Johnny Walker Black Scotch, Peach Schnapps, White & Red Vermouth*

*Champagne, Red & White Wines*

*Labatt Blue, Blue Light, Heineken & Crafted Beer*

### Soda Packages

**\$10.95**

Unlimited Sodas & Juices

### Wine Pour

**\$32**

Choose from our Estrella CA Selections

*Based on consumption basis per bottle @ \$32 per bottle*

*Additional Selections Available- priced per selection*

**Sparkling Fruit Punch (per 2 gallon)**

**\$38**

**Mimosa Punch (per 2 gallon)**

**\$60**

**Wine or Champagne Punch**

**\$60**

### Classic Events Beverage Additions

#### Our Classic Bubbly Bar

**\$32**

Display of the Classic Champagne Bubbles accompanied with Assorted Fruits & Berries Perfect for any celebration!

*Billed on consumption basis per bottle*

#### Mimosa Bar

**\$34**

More than bubbles! The Mimosa Bar comes complete with champagne, assorted juices, fruits & berries

*Billed on consumption basis per bottle*

#### Bloody Mary Bar

Let your guests create their own unique Bloody Mary using Sky Vodka accompanied with Bloody Mary Mix and all the accouterments -celery sticks, carrot sticks, pepperoncini, lemons, limes, shrimp, pepperoni, cheese, olives, assorted hot sauces, seasonings, fresh herbs.

#### Martini Bar

**\$22**

Assorted Flavored Vodkas accompanied with all of the recipes and all of the fixings for fabulous Martinis, Cosmos & Gimlets. *Garnishments included*

*\$50 Bartender fee*

*Ice Luge Additional*

#### The Chemistry Bar

The perfect chemistry for a fabulous party! Let our mad scientist create an array of classic craft cocktails in our unique chemistry lab bar and serve them up in fun test tubes and beaker glassware

#### Margarita Bar

The Love of Margaritas comes to life with Classic Events Margarita Bar. Large Jars of Flavored Margaritas accompanied with Seasoned Salts, Fresh Fruits & Berries, Herbs and Jalapenos. Choice of 3 flavored Margaritas (*Blueberry, Pineapple-cilantro, Jalapeno, Classic-lime, Mango-orange, Peach, Mango-habanero*)

#### Cordial Bar

Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie

*Please note that wedding package menus have been designed with specialized discounted pricing within the packages*

## **Catering Guidelines:**

Thank you for choosing Classic Events Banquets and Catering. Classic Events requires a non-refundable deposit to hold your event and/or meeting space. The deposit due for your event is stated above and will be applied to your final bill. In the unlikely case your event is canceled for any reason, your deposit is non-refundable and will not be returned. Payments for deposits can be made with cash, credit card, certified bank check or personal check. Credit card payments must not exceed \$2,500. Your minimum subtotal in food and beverage purchases is stated above and will incur an additional 21.75% event production fee and 8.75% NYS sales tax to secure your room. For smaller events, Classic Events reserves the right to change your room if necessary.

Clients who are pre-approved for direct billing, have net 30-days for payment in full. A 5% interest rate will be applied to any invoice balance that is outstanding over 30-days. Contracts must have a credit card on file or prior arrangements must be made for approval.

Payments for your event are scheduled to be paid as follows: 90-Days prior to your event 30% of the minimum food and beverage subtotal shown above, plus the 21.75% event production fee and 8.75% NYS sales tax must be paid. 30-Days prior to the execution of your event, the full required minimum food and beverage subtotal shown above, plus the 21.75% event production fee and 8.75% NYS sales tax must be paid. 7-Days prior to the event, the guaranteed final headcount, a signed copy of the banquet event order, your floor plan diagram and the final balance is due. Classic Events reserves the right to cancel any event prior to the event date unless the signed contract and final payment is made. Payments can be made with cash, credit card, certified bank check or personal check. Credit card payments must not exceed \$2,500 in total.

Guarantees for your event are due 7 business days prior to your event. You will be charged for the number of guests in attendance or the guarantee, whichever is greater. Classic Events will prepare to serve five percent above the guaranteed numbers. You may increase your guests count after the 7-day guarantee, but you may not decrease it. All increases must be made no later than 3-days prior to the event.

Pricing is effective as of the date of this contract. Menu prices quoted from this date are subject to proportionate increases to meet costs of goods and services at the time of the event, if necessary. If pricing does increase, Classic Events will agree to customize a menu to fit within your budget within reason. Classic Events will guarantee pricing 30-days in advance of the event.

In the event that there is a cancellation by the client, the client will be responsible for the following cancellation fees: Functions canceled less than 90 days and more than 30 days, a cancellation fee of 30% of the total minimum food and beverage subtotal shown above, plus the 21.75% event production fee and 8.75% NYS sales tax is due. Functions canceled fewer than 30 days and more than 7 in advance of the scheduled

date, a cancellation fee of a 50% of the total minimum food and beverage subtotal shown above, plus the 21.75% event production fee and 8.75% NYS sales tax is due. Functions canceled 7 days or less in advance, will be required to pay 75% of the total minimum food and beverage subtotal shown above, plus the 21.75% event production fee and 8.75% NYS sales tax is due.

Classic Events reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. Classic Events is not responsible for lost, broken or stolen items that are brought in for your event. All items must be removed upon completion of your event.

Alcohol consumption will be monitored during your event. NYS prohibits consumption of alcoholic beverages under the age of 21. We reserve the right to refuse the service of alcohol to any guest that appears to be intoxicated or over-served. Alcohol SHOTS of any kind are prohibited.

**Please be advised Classic Events charges an Event Production Fee of 21.75% on food, beverage and other miscellaneous charges included in the subtotal of the event. The Event Production Fee is NOT a gratuity NOR is it purported to be a gratuity. This fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Event Production Fee is the charge for administration of your event and covers many costs associated with planning, food tasting, walk-through, logistics, insurance, and other administrative costs. Our banquet staff, including waiters, bartenders and all laborers, work for their wages which far exceed NYS minimum wage requirements; thus, gratuities are neither necessary nor expected. This 21.75% Event Production Fee and 8.75% New York State Sales tax will automatically be added to your invoice. A labor fee of \$15.00 per hour per server will be added to bills for events that require staffing levels that are disproportional to the total food and beverage sales (“Labor Fee”). The Labor Fee is NOT a gratuity NOR is it purported to be a gratuity. The Labor Fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. If your group is tax exempt, the proper certificate must be submitted with your signed contract.**

All food and beverage consumed in any of the Classic Events spaces must be served and prepared by Classic Events. No food or beverage will be allowed to be brought in without permission from Classic Events management. Any items brought in by you, guests or vendors, must be removed immediately after the event. **If left until the next day, Classic Events assumes no liability for left items.**

Valet parking is offered at an additional fee to all of our guests. Classic Events is not responsible for any damage to vehicles, or items missing or stolen from vehicles during the event.

We are looking forward to working with you to plan an event that will exceed your expectations. Please do not hesitate to call with any questions. We are happy to assist you in any way we can.

Thank you!

*Classic Events Sales Team*