

A photograph of a restaurant menu featuring a variety of dishes and drinks on a wooden table. The menu items include a plate of three small appetizers, a bowl of salmon sashimi with avocado and radish, a glass of pink cocktail, and a tall glass of light-colored drink with a green garnish. The text "Memorable Menus" is overlaid in the center.

Memorable Menus

Breakfast Buffet

Served with Queen's City Pure Intentions coffee, assorted teas, & fruit juices.
Minimum of 10 guests. All meals serviced for one hour

IVEY'S CONTINENTAL | \$28 per guest

Sliced Fresh Fruit Platter, freshly baked Breakfast Pastries,
Create your own Berries & Granola Greek Yogurt Parfait.

SOPHIA'S FAVORITES | \$34 per guest

Sliced Fresh Fruit Platter, freshly baked Breakfast Pastries,
Create your own Berries & Granola Greek Yogurt Parfait, Breakfast Potatoes,
Applewood Crispy Bacon, & Scrambled Eggs with Cheese & Chives.

QUEEN CITY BREAKFAST | \$42 per guest

Sliced Fresh Fruit Platter, freshly baked Breakfast Pastries,
Create your own Berries & Granola Greek Yogurt Parfait, Breakfast Potatoes,
Applewood Crispy Bacon, & Scrambled Eggs with Cheese & Chives.

The Choice of One Additional Breakfast Entree:

Sophia's French Toast | Belgian Mini Waffles



Breakfast Individual

All Boxed Meals include a bottle of Water or Fruit Juice of choice.

All Plated Meals are served with Queen's City Pure Intentions Coffee, Assorted Rishi Hot Teas, & Fruit Juices.

Minimum of 10 Guests. | All Meals Serviced for 1 hour.

Pre-Ordered Meals Required.

OMELET | \$16 each

Made to Order Individual Omelet with Choice of Ingredients & served with Breakfast Potatoes

SOPHIA'S FRENCH TOAST | \$16 each

Brioche Wedges, Maple Syrup, Fruit Compote & Mascarpone

SOPHIA'S MADAME CROQUET SANDWICH | \$16 each

Over Medium Fried Egg, Gruyere Bechamel & Bacon on Amelie's Croissant

CONTINENTAL | \$18 each

Assorted Breakfast Pastries, Individual Fruit Yogurt, & Fruit Salad

IVEY'S AVOCADO TOAST | \$18 each

Chunky Avocado Spread on Sourdough with Salsa Verde, Cherry Tomatoes, Chives, Lemon & Olive Oil, topped with an Over Medium Fried Egg.

TRIPLE MINI BREAKFAST BURRITOS | \$18 each

Egg & Cheese, Egg-Cheese-Chorizo, Egg-Cheese-Mixed Vegetables
Three per Order | Served with Salsa & Sour Cream

MORNING EXPRESS | \$24 per guest

Scrambled Eggs, Breakfast Potatoes, Chicken Sausage, Grilled Tomato, & Biscuit



Brunch

Served with Queen's City Pure Intentions Coffee, Assorted Rishi Hot Teas & Fruit Juices.
Mimosa Station Included. | Minimum of 15 Guests. | All Meals Serviced for 1 hour.
\$65 per guest

YOUR BRUNCH INCLUDES:

Seasonal Fresh Fruit
Home-baked Assorted Breakfast Pastries with Traditional Spreads
Berries, Granola & Greek Yogurt Parfait
Scrambled Eggs
Applewood Bacon
Seasoned Breakfast Potatoes
Roasted Seasonal Vegetables
Chef's Selection of Bite-size Assorted Desserts.

CHOICE OF SALAD

Mixed Greens, Strawberries & Walnut
Caesar
Caprese
Potato

CHOICE OF BREAKFAST ENTREE

Sophia's French Toast
Belgian Style Mini Waffles
Chicken Sausage

CHOICE OF LUNCH ENTRREE

Bourbon-Roasted Chicken
Roasted Pork Loin
Citrus-Herb Roasted Salmon
Cavatappi with Chunky Marinara Sauce & Mini Meatballs
Cavatappi with Vodka Sauce
Chef's Truffle-Triple Cheese Mac n' Cheese





Enhancements

OATMEAL BAR | \$7 per guest

Old-fashioned Oats served with Brown Sugar, Cinnamon, Shaved Almonds,, Golden Raisins & Fresh Blueberries

FRESH WHOLE FRUIT BASKET | \$25 each

Oranges, Bananas, & Apples

DONUT WALL | \$30 per dozen

Mini Donut Wall with Assorted Krispy Kreme Donuts

GRANOLA BARS | \$36 per dozen

Assorted Granola Bar Flavors

BAKERY FRESH | \$32 per dozen

Freshly baked Danishes & mini-Croissants served with traditional spreads

TOAST STATION | \$7 per guest

Toast Station with Assorted Bagels, Breads, English Muffin & Traditional Spreads

SMOKED SALMON PLATTER | \$175/ Half (25 Guests) | \$275/ Full (50 Guests)

Smoked Salmon, Plain Bagels, Cream Cheese, Home-made Dill Dip, Capers, Lemon, Fresh Seasonal Vegetables, Hard-Boiled Eggs

PARFAIT | \$7 per guest

Greek Yogurt, Mixed Berries & Granola

YOGURTS | \$45 per dozen

Chilled Individual-Assorted Fruit Greek Yogurts

OMELET STATION | \$16 per guest

Made to order omelets with assorted Vegetables, Proteins & Cheeses

BREAKFAST BURRITOS | \$50 per dozen

Assorted mini-Breakfast Burritos Served with Salsa & Sour Cream on the Side

SHRIMP n' GRITS | \$16 per guest

Stone-Ground Grits with Cajun-Seared Shrimp



Breaks

Minimum of 10 guests. All meals serviced for one hour

MEETING BEVERAGE BREAKS:

HALF DAY (4hr) - \$10/per guest | FULL DAY (8hrs) - \$15/per guest

Coffee | Hot Tea | Iced Tea | Coca Cola Products | Fruit Juices

APPALACHIAN TRAILS | \$24/per guest

Chocolate-covered Coffee Beans | Chocolate-covered Berries | Dried Apricots
Mixed Nuts | Fresh Fruit Platter | Hummus served with Naan Bread, Carrots & Celery Sticks.

FARMERS MARKET | \$26/per guest

Chef's Choice of Local & International Cheeses & Meats | Seasonal Fruit | Vegetables House Dip | Crostini & Crackers

FEED YOUR INNER-CHILD | \$26 per guest

Assorted Carolina Kettle Potato Chips | Assorted Krispy Kreme Donuts

House-baked Jumbo Chocolate Chip Cookies | Assorted Candy Bars

GAME ON! | \$32/per guest

Buffalo & Golden BBQ Boneless Wings | Chips with Salsa and Queso | Pigs in a Blanket

Pretzel Bites with Artisan Mustard | White Cheddar Popcorn

ON THE BUN | \$28/per guest

Assorted Sliders | Choose Two

Beef with Truffle Aioli | Fried Chicken with Gruyere | BBQ Pulled Pork with Slaw



Break Enhancements



House-baked Jumbo Chocolate Chip Cookies | \$36 per dozen

Individual Trail Mix | \$42 per dozen

Individual Chocolate Covered Coffee Beans & Blueberries | \$48 per dozen

Individual Assorted Chips | \$32 per dozen

Assorted Granola Bars | \$36 per dozen

Individual Fruit Cups | \$45 per dozen

Individual Assorted Greek Yogurts | \$45 per dozen

Assorted Sodas | \$36/dz. | \$4 per guest

Sparkling Water | \$42/dz. | \$4 per guest

Spring Water | \$42/dz. | \$4 per guest

Assorted Chilled Coffee Drinks | \$60 per dozen | \$6 per guest

Assorted Smoothies | \$55 per dozen | \$6 per guest

Assorted Energy Drinks | \$65 per dozen | \$6 per guest

Coffee Available by Consumption | \$60 per gallon

Lunch Buffet

Lunch Buffets served with Assorted Sodas, Iced Teas & Freshly Brewed Coffee & Tea. Minimum of 10 guests. | All Meals Serviced for 1 hour.

THE IVEY'S DELI | \$32 per guest

Southern Style Pasta Salad | Creamy Tomato-Basil Soup

Mesquite-Smoked Turkey | Applewood Smoked Ham | Rosemary-Roasted Beef

Focaccia Buns | Sliced White & Whole Wheat Breads

North Carolina Kettle Potato Chips | Assorted Cheeses, Toppings & Condiments on the Side

House-baked Jumbo Chocolate Chip Cookies

SABOR AZTECA | \$35 per guest

Mexican Style Charred-Corn Salad | Chicken-Tortilla Soup | Saffron-Tomato Rice

Warm Tortillas | Hard Taco Shells | Seared Chicken, Beef & Shrimp

Traditional Sauces & Toppings | Chocolate Drizzled Churros

SOUTHERN SOUL | \$39 per guest

Mixed Greens, Strawberry & Walnut Salad | Home-baked Cornbread with Whipped Butter

Yam Medallions with Caramelized Onions | Wild Rice Pilaf | Strawberry Shortcake

CHOICE OF TWO ENTREES:

Carolina-Style Fried Chicken | Smoked BBQ Short Ribs | Lemon-Dill Salmon

Bourbon-Braised Chicken | Carolina Pulled Pork | Beef Tips with Mushrooms



Lunch To-Go!

Boxed Meals include Whole Fruit, Chef's Choice of Dessert, & a Bottle of Water or Iced Tea.

CHOICE OF SALAD

Mixed Greens, Strawberry & Walnut

Caesar

Caprese

Pasta Salad

CHOICE OF A WRAP / SANDWICH:

Chicken-Tomato-Pesto with Mozzarella on Focaccia

Chicken Salad on Croissant

Chicken-Bacon-Ranch Wrap


Italian Meats & Cheese on Focaccia

Ham and Swiss on Baguette

Chicken Cordon Blue on Focaccia

Grilled Vegetables & Seared Tofu Wrap (V)

\$28 per guest



Plated Lunch

Queen's City Pure Intentions Coffee & Assorted Rishi Hot Teas.
Minimum of 10 Guests. | Choice of Salad & Dessert

CHOICE OF SALAD:

Mixed Greens, Strawberry & Walnut | Caesar | Caprese | Wedge, or Seasonal Fruit Salad

VEGAN | VEGETARIAN | \$28 per guest

Eggplant Parmesan with Tofu & House Marinara.

Seared Tofu-Stuffed Bell Peppers with Wild Rice.

Pesto Zucchini Pasta with Seared Tofu Cubes & Cherry Tomatoes

CHICKEN OPTIONS | \$30 per guest

Chicken Florentine with Tomato-Cream Sauce, Garlic-mashed Potatoes & Sautéed Mushrooms.

Bourbon-Honey Glazed Roasted Chicken with Yam Medallions & Green Beans.

Parmesan-crusting Chicken Breast with Rice Pilaf, Asparagus & Herb-Citrus Beurre Blanc.

BEEF OPTIONS | MP

8oz Beef Tenderloin Medallions with Sautéed Garlic Mushrooms, Mashed Potatoes & Béarnaise Sauce.

8oz NY Strip Steak Salad with Spinach-Arugula Mix, Cherry Tomatoes, Red Onion, Grilled Zucchini

Fresh Sliced Avocado, Blue Cheese Crumbles & Balsamic Vinaigrette.

SEAFOOD OPTIONS | MP

Sesame-Ginger Noodle Salad with Sautéed Shrimp.

Seared Salmon with Herb-Citrus Beurre Blanc Sauce, Asiago Risotto & Broccolini.

CHOOSE A DESSERT:

Crème Brûlée | Black Cherry or Salted Caramel Cheesecake | Key Lime Pie

Flourless Chocolate Torte (GF) | Fruit Cup

SHAREABLE PLATTERS:

Assorted French Macarons | Assorted Petit Fours | House-baked Cookies





Dinner Buffets

Dinner is served with Assorted Coca Cola Products, Iced Teas,
Queen's City Pure Intentions Coffee & Assorted Rishi Hot Teas.
Minimum of 15 Guests. | All Meals Serviced for 1.5 hour.

WHEN IN ROME | \$56 per guest

Minestrone Soup | Dinner Rolls | Caprese Salad | Italian-herb Roasted Vegetables
Eggplant Parmesan with House Marinara Sauce
Chicken Florentine with Red Pepper-Cream Sauce
Shell Pasta with Sauteed Shrimp & Pesto Sauce
Beef Stroganoff on Cavatappi
Raspberry Panna Cotta

SOUTHERN JOURNEY | \$64 per guest

Beef Barley Soup | Cornbread | Charleston Quinoa Salad | Garlic Mashed Potatoes
Green Beans with Crispy Onion Skins & Bacon
Hard Cider-Braised Chicken
Rosemary-Crusted Pork Loin with Caramelized Pineapple Salsa
Honey-Bourbon Glazed Salmon
Peach Crème Brûlée

CARIBBEAN GET-A-WAY | \$64 per guest

Gazpacho Soup | Dinner Rolls | Citrus Segments & Arugula Salad
Crispy Plantain Chips
Puerto Rican-Style Rice & Black Beans
Jamaican-Style Jerk Chicken
Cuban-Style Roasted Pork Shoulder with Mojo Sauce
Bahamas-Style Coconut-crust Snapper on a Lime Cream Sauce
Key Lime Pie

EAST MEETS WEST | \$68 per guest

Sesame & Ginger Noodle Salad
Hummus with Naan Bread & Vegetables
Chinese-Style Braised Potatoes
Vegetarian Fried Rice | White Rice
Sesame Chicken with Steamed Broccoli
Soy-Glazed Salmon
Sweet and Sour Pork
Matcha Green Tea Crème Brule

BUILD YOUR OWN - \$68 per guest

Choose One Salad, One Soup, Two Starch/Vegetables, Three Entrees, & One Dessert





Plated Dinner

Dinner is served with Assorted Coca Cola Products, Iced Teas, Queen's City Pure Intentions Coffee & Assorted Rishi Hot Teas..
Minimum of 15 Guests. | All Meals Serviced for 1.5 hours.

CHOICE OF SOUP

Lobster Bisque
French Onion Gratinee
Chef's Choice of Seasonal Soup

CHOICE OF SALAD

Mixed Greens, Strawberry & Walnut
Wedge
Caprese
Caesar
Beet & Goat Cheese
Seasonal Fruit

VEGAN | VEGETARIAN | \$49 per guest

Vegan Meatballs with Cavatappi & House Marinara.
BBQ Tofu with Rice Pilaf & Seasonal Vegetables.
Vegan Jambalaya with Tofu.

SEAFOOD OPTIONS | MP

Seared Scallops with Truffle-Mushroom Risotto & Asparagus Tips.
Honey-Mustard Baked Salmon with Sauteed Spinach & Asiago Risotto.
Pistachio-crusted Sea Bass with Mashed Potatoes, Asparagus, & a Chive Butter Sauce.

CHICKEN OPTIONS | \$54 per guest

Oven-roasted Airline Chicken Breast with Mashed Potatoes & Portobella-Cream Sauce.
Portobella-Marsala Chicken over Asiago Risotto & Asparagus Tips.
Oven-Roasted Chicken with Mashed Potatoes & a Sun-dried Tomato-Cream Sauce

BEEF OPTIONS | MP

Beef Wellington with Charred Grape Tomatoes, Grilled Broccolini & Wine Demi-Glaze.
8oz Beef Tenderloin with Potatoes Au Gratin, Sauteed Garlic-Mushrooms & Peppercorn Sauce
8oz Beef Tenderloin & Seared Scallops with Saffron Risotto, & Caramelized Onions.

CHOICE OF DESSERT:

Creme Brûlée | Triple-Mouse Chocolate Cake | Chocolate Pie | Chocolate-Peanut Butter Cake
Black Cherry or Caramel Cheesecake | Key Lime Pie | Flourless Chocolate Torte (GF) | Fruit Cup

SHAREABLE PLATTERS: Assorted French Macarons | Assorted Petit Fours| House-baked Cookies



Reception-Displayed Stations

Minimum of 15 guests. | All Displays will be serviced for 1 hour

GARDEN CRUNCH | \$18 per guest

CHOOSE TWO:

- Caesar
- Caprese
- Beets and Goat Cheese
- Pasta Salad

ARTISIAN FLATBREAD | \$26 per guest

CHOOSE TWO:

- MARGHERITA: Tomato, Mozzarella, Basil
- TRIPLE "P": Pork, Ham, Bacon
- BBQ: Chicken, Pineapple, Smoked Gouda
- VEGETARIAN: Tomatoes, Arugula, Fig, White Balsamic

MAC n' CHEESE BAR | \$22 per guest

CHOOSE TWO:

- Traditional
- Truffle Mac n' Cheese
- Smoked Ham n' Bacon
- Caramelized Onions

HANDHELD BAR | \$28 per guest

CHOOSE TWO:

- Beef with Truffle Aioli
- Fried Chicken with Gruyere
- BBQ Pulled Pork with Slaw
- Chicken n' Waffles with Smoked Makers Mark Maple Syrup

WEEKEND IN ROME | \$26 per guest

CHOOSE A PASTA:

Shell | Cavatappi

CHOOSE TWO SAUCES:

- House Marinara | Vodka Sauce | Alfredo
- Cajun-Alfredo | Pesto-Cream

INCLUDED TOPPINGS ON THE SIDE:

- Parmesan Cheese | Assorted Vegetables | Chicken | Shrimp

SWEET CRAVINGS | \$22 per guest

- Assorted Amelie's French Macarons
- Assorted Flavors Mini-Crème Brûlée
- Petit Fours
- Mini Key Lime Pie
- Mini Tiramisu

MARKETPLACE | \$42 per guest

Fresh Vegetable Crudité

- Grilled Asparagus, Zucchini, Peppers & Squash with a White Balsamic Drizzle,
- Homemade Hummus & Assorted Dips,
- Chef's Selection of Local & International Cheese & Cured Meats Display with
- Traditional Dips, Spreads, Crackers & French Baguette Crostini,
- Jumbo Shrimp with Chef's Cocktail Sauce.

SOUTHERN FARE | \$36 per guest

CHOOSE TWO PROTEINS:

- Chicken | Cajun Shrimp | Steak | Shredded Pork

INCLUDED TOPPINGS ON THE SIDE:

- Rice and Beans | Warm Tortillas and Crispy Shells | Mexican-Style Corn Salad
- Salsa | Sour Cream | Cheese Sauce | Shredded Cheese | Scallions | Lettuce | Tomato | Lime

Late-Night Stations

Minimum of 15 Guests. | 10PM-Close | All Displays will be serviced for 1 hour

MAC n' CHEESE BAR | \$22 per guest

CHOOSE TWO:

- Traditional
- Truffle Mac n' Cheese
- Smoked Ham n' Bacon
- Caramelized Onions

ARTISIAN FLATBREAD | \$22 per guest

CHOOSE TWO:

- MARGHERITA: Tomato, Mozzarella, Basil
- TRIPLE "P": Pork, Ham, Bacon
- BBQ: Chicken, Pineapple, Smoked Gouda
- VEGETARIAN: Tomatoes, Arugula, Fig, White Balsamic

HANDHELD BAR | \$28 per guest

CHOOSE TWO:

- Beef with Truffle Aioli
- Fried Chicken with Gruyere
- BBQ Pulled Pork with Slaw
- Chicken n' Waffles with Smoked-Makers Mark Maple Syrup

GAME ON! | \$32 per guest

- Buffalo & Golden BBQ Boneless Wings
- Chips with Salsa & Queso
- Pigs in a Blanket
- Pretzel Bites with Artisan Mustard

Reception-Carving Stations

Minimum of 30 Guests. | All Displays will be serviced for 1.5 hour.
Carving Stations Served with Dinner Rolls & Traditional Sauces & Spreads

Applewood-Smoked Ham | \$14 per guest
Mesquite-Smoked Turkey | \$16 per guest
Slow Roasted Pork Loin | \$14 per guest
Rosemary-Roasted Prime Rib of Beef | \$20 per guest
Oven-Roasted Tenderloin of Beef | \$22 per guest

CARVING STATION ATTENDANT | \$100 each

Reception-Stationed or Passed Hors d'Oeuvres

Priced per 50 pieces. | Minimum quantity to be ordered is 50.

(PLT) Pork Belly-Lettuce-Tomato Bites | \$120
Jumbo Shrimp Tempura | \$150
Mini Crab Cakes | \$150
Caprese Bruschetta | \$100
Seared Ahi Tuna with Teriyaki Sauce | \$175
Seared Chicken with Thai Peanut Sauce | \$120
Mini Beef Wellingtons | \$150
Pork Belly and Sea Scallops | \$175
Southern Devil Eggs | \$100
Prosciutto and Honeydew Bites | \$120
Brie and Raspberry in Phyllo | \$100
Salmon Sashimi on Cucumber Wheel | \$175



Our Bar Offerings

Beer, Wine, Soda

Assorted Coca Cola Products, Assorted Juices, Le Grand Cortage

Choice of Wines: Two White & Two Red

Choice of Beers: Two Domestic & One Import

Ivey's

Assorted Coca Cola Products, Assorted Juices, Le Grand Cortage

Choice of Wines: Two White & Two Red

Choice of Beers: Two Domestic & Two Import

Tito's Vodka

Teramana Blanco Tequila

Bacardi Superior Rum

Bombay Gin

Sauza Silver

Jack Daniel's Whiskey

Bulleit Bourbon

Dewar's White Label Scotch

Baileys

Kahlua

Sophia's

Assorted Coca Cola Products, Assorted Juices, Le Grand Cortage

Choice of Wines: Two White & Two Red

Choice of Beers: Three Domestic, Two Import, & One Local Craft

Ketel One Vodka

Tanqueray Gin

Espolon Reposado Tequila

Flor de Cana Rum

Jameson Whiskey

Elijah Craig Bourbon

JW Black Scotch

Baileys

Kahlua

Queen Charlotte

Assorted Coca Cola Products, Assorted Juices, Le Grand Cortage

Choice of Wines: Three White & Three Red

Choice of Beers: Three Domestic, Three Import, & Two Local Craft

Grey Goose Vodka

Hendrick's Gin

Casamigos Blanco Tequila

Queen Charlotte Rum

Basil Hayden Whiskey

Woodford Reserve Bourbon

Glenmorangie 10yrs Scotch

Baileys

Kahlua

Zacapa 23 Years

Our Bar Offerings

Prices are subject to change. Each bar is subject to a \$150 per bartender fee. Cash & Hosted Bars are subject to \$500 minimum sales and/or the required F&B minimum per your contract. Additional selections and/or alterations can be requested in advanced & are subject to an up-charge fee. Corkage Fee of \$25 per bottle will be applied to any outside wine. All bars must include food purchase.

Pricing Breakdown

<u>OPEN BAR</u>	1.5hr	3hr	5hr	<u>CASH or HOST</u>	
Beer & Wine	\$24	\$40	\$55 (Per Person)	Domestic Beer	\$8
Ivey's	\$35	\$55	\$75 (Per Person)	Imported Beer	\$9
Sophia's	\$47	\$75	\$90 (Per Person)	Craft Beer/Cider	\$10
Charlotte	\$52	\$85	\$100 (Per Person)	House Wines	\$10
				Ivey's Cocktails	\$11
				Sophia's Cocktails	\$13
				Charlotte Cocktails	\$18

Bar Enhancements

MIMOSA / BLOODY MARY BAR | \$26 per guest
House Champagne | Traditional and Spicy Bloody Mary Mix
Assorted Juices and Toppings on the Side

BUBBLY TOAST | \$6 per guest
La Gran Courtage Brut

Our Bar Offerings

Prices are subject to change. Each bar is subject to a \$150 per bartender fee. Cash & Hosted Bars are subject to \$500 minimum sales and/or the required F&B minimum per your contract. Additional selections and/or alterations can be requested in advanced & are subject to an up-charge fee. Corkage Fee of \$25 per bottle will be applied to any outside wine. All bars must include food purchase.

Wine & Beer Selection

DOMESTIC BEERS

Blue Moon
Coors Light
Yuengling
Michelob Ultra

IMPORTED BEERS

Corona Extra
Stella Artois
Heineken
Heineken 0.0

CRAFT LOCAL BEERS | CIDER


Sugar Creek Blood Orange
Sycamore Seasonal
Catawba White Zombie
Wicked Weed Pernicious
Beak & Skiff 1911 Seasonal Hard Cider

WINES SELECTION

Clos Du Bois Chardonnay
Clos Du Bois Pinot Grigio
Clos Du Bois Sauvignon Blanc
Clos Du Bois Rosé
Clos Du Bois Cabernet
Clos Du Bois Pinot Noir
Clos Du Bois Merlot

Special Orders will be at 20% Cost-Upcharge

Additional Information



Deposits & Payments

- 50% deposit of contract required up front Final
- contract balance due 14 days prior to event
- Any changes or additions due day of event

Taxes and Service Fees

- NC Sales Taxes 7.25%
- Prepared food & Beverage Sales Tax 8.25%
- Taxable Service Charge 25%

Alcohol Policy

Outside beverages are not permitted at any time, & guest must be of legal age to order, purchase or consume alcoholic beverages. Not complying, can lead to an early termination of the event & full payment will still be required.

Full Terms & Conditions will be discussed prior to signed contract
To book your event please email Sales@theiveyshotel.com

