



Posh 

Banquets & Event Center

CATERING MENU



Clarion Hotel Joliet
 411 South Larkin Avenue, Joliet, IL 60436
www.poshbanquets.com
 815.729.2000



Breakfast Buffets



Must be served by 11AM
Minimum 10 Attendees

*All Selections Below Accompanied by
Assorted Chilled Fruit Juices (Orange, Cranberry, Apple)
Freshly Brewed Coffee and Specialty Teas Station*

Healthy Start \$15

Vanilla Greek Yogurt with Topping Station
Fresh Sliced Seasonal Fruit Tray
Muffins, Bagels and Breads Served with Butter, Fruit Preserves,
Cream Cheese

Sweet Start \$15

Choice of French Toast or Waffles Served with House Whipped
Butter, Fresh Whipped Cream and Warm Syrup
Choice of Pork or Turkey Sausage (3pcs)
Choice of Diced Breakfast Potatoes or Hashbrowns

Power Breakfast \$18

Fresh Sliced Seasonal Fruit Tray
Choice of Plain or Cheddar Cheese Fluffy Scrambled Eggs
Applewood Smoked Bacon (2pcs)
Choice of Pork or Turkey Sausage (2 pcs)
Choice of Diced Breakfast Potatoes or Hashbrowns

Posh Breakfast \$22

Fresh Sliced Seasonal Fruit Tray
Choice of Plain or Cheddar Cheese Fluffy Scrambled Eggs
Choice of French Toast or Waffles Served with House Whipped
Butter, Fresh Whipped Cream and Warm Syrup
Applewood Smoked Bacon (2pcs)
Choice of Pork or Turkey Sausage (2 pcs)
Choice of Diced Breakfast Potatoes or Hashbrowns
Assorted Breakfast Pastries

All Food and Beverage is subject to a 20% service charge and 9.75% tax (subject to change).
Prices are per person and subject to change.

Brunch Buffets



Minimum 25 Attendees
Must be served before 2PM

Brunch Express \$28

Fresh Sliced Seasonal Fruit Tray
Pre-Made Yogurt Parfaits
Fluffy Scrambled Eggs (Plain or with Cheddar Cheese)
Waffle Station Served with House Whipped Butter, Fresh Whipped Cream, Warm Syrup, Fruit Compote, Powdered Sugar
Choice of Pork or Turkey Sausage (2pcs)
Applewood Smoked Bacon (2pcs)
Garden Salad Served with Italian and Ranch Dressing
Choice of Pasta, Sauce and Protein
Vegetable Medley
Assorted Chilled Fruit Juices (Orange, Cranberry, Apple)
Freshly Brewed Coffee and Specialty Teas Station

Blissfully Brunch \$30

Brunch Express PLUS...
Assorted Danish and Muffins
Choice of Breakfast Potatoes or Hashbrowns
Roasted Vegetables
Meat and Cheese Board

Boozy Brunch \$36

All of the Above PLUS...
Choice of Mimosas, Champagne Punch or Bloody Mary Bar

Add-Ons (+per person)

Cheese Blintzes \$3
Eggs Benedict with Hollandaise \$5
Shrimp with Cocktail Sauce and Lemon \$6
Sliced Honey Baked Ham \$8
Donuts \$2

Breaks

Minimum 25 Attendees

Continental \$6

Whole Fruit, Muffins, Bagels with Cream Cheese, Butter, & Fruit Preserves

Healthy \$6

Granola and Fruit Bars, Whole Fruit

Showtime \$6

Potato Chips, Candy Bars, Mixed Nuts

Veggie Time \$8

Pita Bread, Vegetables, Hummus, Ranch

Energy \$8

Granola, Trail Mix, Whole Fruit, Yogurt

Sweet and Salty \$10

Fresh Baked Cookies, Potato Chips, Pretzels and Cheese

Beverages

All Day Water and Soft Drinks Service (8 hour max) \$10

Service includes assorted soft drinks and bottled water

All Day Beverage Service (8 hour max) \$12

Service includes assorted soft drinks, bottled water and coffee

Coffee or Tea Service \$32 per gallon

Lemonade, Fruit Punch, Iced Tea or Sweet Tea \$40 per gallon

Assorted Soft Drinks and Bottled Water on Consumption \$2 each

Assorted Energy or Iced Coffee Drinks on Consumption \$4 each

Corporate Meeting Package

Minimum order of 25
Based on 8 hours service

\$48 per person
15% savings

Breakfast:

Fresh Sliced Seasonal Fruit Tray
Assorted Breakfast Pastries
Bagels & Bread with Butter, Fruit Preserves, Cream Cheese
Assorted Chilled Fruit Juices (Orange, Cranberry, Apple)

Lunch:

'Select 2' Option from 1 of the Following Buffets
Pasta Bar
Taco Bar
Posh Picnic Menu

AM - or- PM Break:

Choice of 1 of the Following
Hot Pretzels with Cheese
Assorted Cookies
Vegetables and Pita with Hummus and Ranch

All Day Beverage Service:

Assorted Soft Drinks
Bottled Water
Regular Coffee

Boxed Lunches



Includes sandwich/wrap, 2 sides, 1 chocolate chip cookie and 1 soft drink per person.
Served with mayo & mustard on side.
*denotes item can be made as a salad.

Minimum order of 10 sandwiches/wraps
2 sandwiches/wraps selections offered for groups of 25+
3 sandwiches/wraps selections offered for groups of 50+

\$20 per person

BLT: smoked bacon, lettuce, sliced tomato

Ham: sliced ham, American cheese, lettuce, tomato, red onion

Turkey: sliced turkey, Swiss cheese, lettuce, tomato, red onion

Roast Beef: thin sliced roasted beef, cheddar cheese, lettuce, tomato, red onion

Chicken Salad: house-made chicken salad with lettuce
(chicken, celery, green onion and mayo)

Roasted Veggie Wrap: seasonal roasted vegetables, marinated artichokes, diced roasted potatoes, sun dried tomatoes, with a lemon hummus spread

***Buffalo Chicken Wrap:** sliced chicken smothered in buffalo sauce, lettuce, tomato, bleu cheese

***Mediterranean Wrap:** sliced chicken, feta cheese, cucumber, tomato, red onion, calamata olives, balsamic vinaigrette

***Chicken Caesar Salad Wrap:** sliced chicken, romaine lettuce, shaved parmesan, croutons, Caesar dressing

Sides



Fresh Fruit Cup
Coleslaw
Pasta Salad
Potato Salad
Broccoli Salad
Potato Chips

All Food and Beverage is subject to a 20% service charge and 9.75% tax (subject to change).
Prices are per person and subject to change.

Deli Buffet



Includes Assorted Cookies and/or Brownies, Water and Lemonade
Minimum 25 Attendees

\$25 per person

Your Choice of Three Proteins

Ham
Turkey
Tofu or Tempeh
Roast Beef
Chicken Salad
Chickpea Salad
Egg Salad

Your Choice of Three Cheeses

American
Cheddar
Colby Jack
Pepper Jack
Provolone
Muenster
Swiss

Your Choice of Three Breads

Mini Sub Roll
Multi-Grain
White
Wheat
Brioche Bun
Flour Tortilla

Your Choice of Two Sides

Fresh Fruit Cup
Coleslaw
Pasta Salad
Potato Salad
Broccoli Salad
Potato Chips

Included Condiments

Lettuce
Tomato
Red Onion
Mustard
Mayo
Pickles

Pasta Bar



Includes House Salad, Bread and Butter, Water and Iced Tea
Minimum 15 Attendees

Select 1 Pasta, 1 Sauce, 1 Protein **\$22 per person**
Select 2 Pastas, 2 Sauces, 2 Proteins **\$25 per person**
Select 3 Pastas, 3 Sauces, 3 Proteins **\$28 per person**

Pastas	Sauces	Proteins
Rotini	Pesto	Vegetable Medley
Penne	Marinara	Chicken
Bowtie	Alfredo	Italian Sausage
Spaghetti	Garlic and Olive Oil	Meatballs

Taco Bar



Includes Tortilla Chips, Black Beans and Spanish Rice, Water and Lemonade
Minimum 15 Attendees

Select 1 Protein, 1 Salsa, 1 Topping **\$24 per person**
Select 2 Proteins, 2 Salsas, 1 Topping **\$26 per person**
Select 3 Proteins, 2 Salsas, 1 Topping **\$30 per person**

Proteins	Salsa	Toppings
Ground Beef	Mild Salsa	Cheese, Lettuce and
Chicken	Salsa Verde	Sour Cream
Steak (+\$2)	Guacamole	-or-
Grilled Vegetables	Pico De Gallo	Cilantro and Onion

Posh Picnic



Includes Assorted Bagged Chips, Buns, Condiments, Water and Lemonade
Minimum 15 Attendees

Select 1 Protein, 1 Side **\$23 per person**
Select 2 Proteins, 2 Sides **\$26 per person**
Select 3 Proteins, 3 Sides **\$30 per person**

Proteins	Sides	Condiments
Grilled Chicken Breast	Fruit Salad	Lettuce & Tomato
Cheeseburger	Coleslaw	Diced Onion
Hot Dog	Pasta Salad	Ketchup & Mustard
Polish Sausage	Potato Salad	Mayo
Bratwurst	Baked Beans	Pickles

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Themed Buffets

Select 2 entrees and 2 sides
Additional entrees \$8 each, Additional sides \$4 each
Served with water and coffee station
Minimum 25 Attendees

\$34 per person

La Fiesta

Corn Tortillas
Fried Tortilla Chips

Entrees (2)

Arroz Con Pollo
Chicken Mole
Barbacoa
Al Pastor
Tinga De Pollo
Carnitas

Sides (2)

Refried Beans
Cilantro Lime Rice
Pinto Beans
Black Beans
Marinated Red Beans

Accompaniments

Roasted Corn Salsa
Salsa Verde
Salsa Roja
Pico De Gallo

Italiano

Antipasto Salad
Garlic Bread

Entrees (2)

Chicken Marsala
Chicken Parmesan
Sausage and Peppers
Beef Bolognese over Rotini or
Spaghetti Pasta
Rotini Marinara and Meatballs
Rotini Alfredo and Sliced Chicken
Eggplant Parmesan

Sides (2)

Garlic Mashed Potatoes
Oven Roasted Potatoes
Sautéed Broccoli
Honey Glazed Carrots
Seasonal Vegetable Medley

Opa

Greek Olive and Tomato Salad with
Feta and Fresh Herbs
Fresh Bread and Butter

Entrees (2)

Greek Lemon Chicken Thighs
Chicken Cordon Bleu
Roasted Pork Loin with Apricot
Compote
Parmesan Crusted Tilapia
Moussaka

Sides (2)

Oven Roasted Potatoes
Au Gratin Potatoes
Green Beans with Almonds
Seasonal Vegetables

Smokehouse

Chopped Salad
Texas Toast
BBQ Sauce

Entrees (2)

Slow Smoked Beef Brisket
Smoked Pulled Pork
Quartered Chicken
Pork Ribs
Cauliflower Steaks

Sides (2)

Potato Salad
Coleslaw
Macaroni Salad
Cucumber Vinaigrette Salad
Pit Beans

Southern

Corn Bread
Drop Biscuits

Entrees (2)

Beef Back Ribs
Boneless Pork Rib Country Style
Jerk Chicken Breast
Smothered Chicken Breast
Ham Hocks

Sides (2)

Mac 'n Cheese
Green Beans with Bacon & Onions
Collard Greens
Black Eyed Peas
Beans 'n Rice
Corn Casserole
Cubed Candied Sweet Potatoes

Comfort

House Salad
Dinner Rolls and Butter

Entrees (2)

Fried Chicken
Pot Roast with Gravy
Honey Baked Ham
Oven Roasted Turkey
Lasagna

Sides (2)

Mashed Potatoes
Oven Roasted Potatoes
Traditional Stuffing
Honey Glazed Carrots
Green Beans
Corn on the Cob

Plated

Includes 1 salad, 1 vegetable, 1 starch, rolls and butter, water and coffee service

Minimum 25 attendees

50 or more guests guarantee required for 2 entrée choices
Duet Entrée Plates subject to upcharge based on higher priced entrée

*Asterisk denotes Gluten Free

Salads

***House:** Fresh Mix of Iceberg & Romaine Lettuce, Mixed with Red Cabbage & Carrots, and Topped with Cucumbers & Tomatoes. Served with Italian and Ranch Dressings.

***Spinach:** Spinach with Sliced Eggs, Red Onions and Crumbled Bacon. Served with Bacon Dressing.

Caesar: Romaine Lettuce with Garlic Croutons & Parmesan Cheese. Served with Caesar Dressing.

***Cucumber Vinaigrette Salad:** Thin Cucumbers with Red Onions, Fresh Basil, Tomatoes, Seasoned. Tossed in Fresh Vinaigrette Dressing.

Entrees

Chicken Marsala: Boneless Breast of Chicken Lightly Floured & Sautéed with Mushrooms, Garlic and Marsala Wine Sauce. **\$28**

Creamy Tuscan Chicken: Boneless Breast of Chicken Lightly Floured & Sautéed Topped with White Wine Cream Sauce, Sundried Tomatoes and Spinach. **\$28**

Chicken Giovane: Sliced Chicken Breast Pan Seared with Tomatoes in a Creamy Boursin Cheese Sauce Tossed with Rotini Pasta Topped with Parmesan cheese. **\$28**

Chicken Vesuvio: Boneless Breast of Chicken Lightly Floured & Sautéed Seasoned with Rosemary, Garlic, and White Wine. Served with an Oven Roasted Potato Wedge and Bell Peppers. **\$30**

Chicken Parmesan: Lightly Breaded Chicken Breast in Marinara Sauce. Baked and Topped with Mozzarella Cheese. **30**

Chicken Cordon Bleu: Boneless Chicken Breast Filled with Sliced Ham & Swiss Cheese. Served with a Light Champagne Mustard Sauce. **\$32**

All Food and Beverage is subject to a 20% service charge and 9.75% tax (subject to change).
Prices are per person and subject to change.

***Roasted Pork Loin:** Slow Roasted Fork Tender Pork Loin.
Served with Sweet Apricot Chutney. **\$32**

Herb Roasted Pork Loin: Oven Roasted Pork Loin with Herb and Mustard Crust. Finished with Pork and Mushroom Au Jus. **\$32**

***Garlic Herb Butter Baked Cod:** Fresh Cod Filet Topped with a Garlic, Herb, and Lemon Butter then Baked. **\$34**

***Sweet and Tangy Mahi Mahi:** Asian Marinated Mahi Mahi Oven Baked and Finished with Mango, Bell and Jalapeno Peppers, Creamy Avocados and a Dash of Lime. **\$36**

***Roasted Sirloin:** Sliced Sirloin with Peppercorn Au Jus **\$36**

***Blackened Salmon:** Cajun Seasoned Salmon with Sugarcane and Chipotle Glaze. **\$38**

***Herb Roasted New York Strip:** Slow-Roasted New York Strip Steak Crusted with Garlic, Fresh Herbs, and Dijon Mustard. **Market**

***Prime Rib:** Seasoned and Slow-Roasted Prime Rib. Served with Au Jus and Creamy Horseradish. **Market**

***(Vegetarian) Eggplant Siciliano:** Layers of Lightly Breaded Eggplant, Fresh Herbs, Ricotta Cheese and Olives. Topped with Mozzarella Cheese then Baked in a Tomato Basil Sauce. **\$28**

***(Vegan/Vegetarian) Grilled or Fried Zucchini Parmesan:** Thick Slices of Zucchini Grilled or Deep Fried then Topped with Marinara and Soy Mozzarella Cheese **\$28**

***(Vegan) Tofu Stir-Fry:** Tofu with Carrots, Bell Pepper and Baby Corn, Mushrooms, Bean Sprouts. **\$28**

***(Vegan) Polenta and Roasted Vegetables:** Fried Polenta Topped with Seasonal Roasted Vegetables and Roasted Tomato & Herb Sauce **\$28**

Vegetables

Honey Glazed Carrots
Green Beans
Broccoli and Cauliflower
Seasonal Vegetable Medley
Cajun Spiced Vegetable Medley

Starches

Garlic Mashed Potatoes
Oven Roasted Potatoes
Au Gratin Potatoes
Mashed Sweet Potatoes
Rice Pilaf
Wild Rice

Displays

Fresh Cut Vegetable Crudités with Ranch Dip
Small (serves 25): \$55 Large (serves 50) \$100

Trio Cubed Cheese Display
Small (serves 25): \$70 Large (serves 50) \$130

Meat and Cheese Board
Small (serves 25): \$80 Large (serves 50) \$150

Fresh Cut Fruit Tray
Small (serves 25): \$80 Large (serves 50) \$150

Hors D'oeuvres

Minimum Order 50 Pieces per Selection
**Asterisk denotes Gluten Free*

\$2 per piece

Stuffed Mushrooms: fresh mushrooms hand-stuffed with cream cheese and Italian herbs

Bruschetta: marinated plum tomatoes, fresh basil, garlic, balsamic and shaved parmesan on crostini

***Caprese Skewers:** grape tomatoes, baby mozzarella and basil

BBQ Chicken Rolls: chicken, Monterey jack cheese, scallions, and BBQ sauce rolled in flour tortilla then fried

***Grilled Zucchini and Goat Cheese Rollup:** seasoned zucchini grilled and stuffed with herbed goat cheese

***Blackened Chicken Skewers:** chicken breast blackened and grilled

***Pesto Chicken:** grilled chicken marinated in house-made pesto

Traditional Style Meatballs: served with barbecue or marinara

Spanakopita: spinach, cream cheese and feta in phyllo pastry

***Veggie Tarte Cups:** Roasted Seasonal Vegetables with a Cream Cheese Mousse Bake in Gluten Free Spinach Tortilla Cups

(Vegan) Meatball Skewers: vegan meatballs marinated in a sweet chili sauce with roasted red peppers and pineapple

Hors D'oeuvres



Minimum Order 50 Pieces per Selection
*Asterisk denotes Gluten Free

\$3 per piece

***Candied Bacon:** thick applewood smoked bacon, brown sugar, chipotle

***Stuffed Jalapeno Peppers:** halved jalapenos, pepper-jack cream cheese bundled in smoky bacon

***Antipasto Skewer:** assortment of olives, salami, and cheeses

Meatball Slider: beef meatball, house-made marinara and mozzarella on slider bun

***Shrimp Cocktail:** shooter style glass with two shrimp, cocktail sauce and parsley

Italian Beef Egg Roll: seasoned and shaved Italian beef and giardiniera wrapped in a wonton egg roll

***Beef Tenderloin Bites:** seasoned beef tenderloin finished in garlic butter and served in bite size pieces

Vegetarian Egg Rolls: rich egg noodle wrapper generously filled with chopped vegetables, including cabbage, carrots, celery, broccoli and onion.

***Roasted Brussel Sprouts:** crispy and golden outside, soft tender inside served with garlic aioli dipping sauce

Sliced Desserts

Minimum Order 50 Pieces per Selection

\$4 per slice

Sliced Cheesecake with Berry Topping
Sliced Chocolate Cake with Chocolate Icing
Sliced Marble Cake with Vanilla Icing
Slice of Pie (Apple, Cherry, Pumpkin)

Desserts by the Dozen

\$24 per dozen

ASSORTED BROWNIES

-OR-

FRESH BAKED COOKIES

Sugar

Chocolate Chip

Oatmeal Raisin

Peanut Butter

White Chocolate Macadamia Nut

Gourmet Mini Pastries

Minimum Order 50 Pieces per Selection

\$3 per piece

Chocolate Covered Strawberries
Cream Puff
Eclairs
Lemon Square
Cannoli
Tiramisu
Assorted Fruit Tarts

Spirits

Prices are per person
All bars require 1 bartender per 100 guests.
Additional bartender and cashier charges are applicable.

Host / Tab Bar / Cash Bar

(priced per drink)

Premium **\$8.00** Top Shelf **\$9.00**

Domestic Beer **\$4.00** Imported Beer **\$5.00** House Wines **\$5.00**

Soft Drinks **\$2.00** Bottled Water **\$2.00**

Bartender/Cashier Fee

(Minimum 1 Bartender required per 100 guests)

\$175.00 per bartender (up to 4 hours)

Applies to all Cash bars.

Dance Floor

24' x 24' **\$150**

30' x 30' **\$200**

36' x 36' **\$250**

Décor

Colored Napkin - **\$2 each**

Colored Table Linen - **\$18 each**

Colored Table Runner - **\$5 each**

Chair Cover or Garden Chair - **\$4 each**

Chiavari Chair - **\$7 each**

LED Up Lighting - **\$40 each**

Bar Packages



Beer, Wine and Soda Package

Choice of (2) Domestic Bottled Beers

Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra

Choice of (2) Import Bottled Beers

Heineken, Corona Extra, Modelo Especial, Stella Artois

Choice of (4) Varietal Wine

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Riesling, Pinot Grigio, Moscato, Pink Moscato, White Zinfandel

Juices and Soft Drinks

Two Hours \$18 - Three Hours \$22 - Four Hours \$25

Elegance (Premium Brands)

(4) Domestic and Imported Bottled Beer

(4) Varietal Wines

Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Corazon Blanco Tequila, Jim Beam Bourbon, Jameson Irish Whiskey, Jack Daniels Whiskey, Seagram's 7 Crown American Whiskey, Dewar's Scotch, Christian Brothers Brandy

Juices and Soft Drinks

Two Hours \$24 - Three Hours \$28 - Four Hours \$31

Royal (Top Shelf Brands)

(4) Domestic and Imported Bottled Beer

(4) Varietal Wines

Belvedere Vodka, Hendrichs Gin, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Patron Tequila, Jameson Irish Whiskey, Makers Mark Bourbon, Knob Creek Kentucky Bourbon, Bulleit Bourbon, Crown Royal Whiskey, Hennessy VS Cognac

Juices and Soft Drinks

Two Hours \$28 - Three Hours \$32 - Four Hours \$35

Liquor Law and Policies

All persons consuming alcoholic beverages in any area of the hotel must be 21 years of age or over with proof of valid photo ID. The hotel reserves the right to terminate liquor service at a function if minors intend to consume alcoholic beverages. The Illinois State Liquor Commission regulates the sales and service of alcoholic beverages. Posh Banquet and Event Center, as a licensee, is responsible for the administration of these regulations. It is our policy; therefore, that liquor cannot be brought into the hotel from outside sources.

Rental Equipment



Projection Equipment

LCD Projector Package **\$200**
[with screen and A/V cart]
Screen Only **\$75**

Presentation Aids

Podium **\$25**
Flipchart Package **\$40**
[includes hardback easel, pad, markers]
Additional Flip Chart Pad [purchase] **\$20**
Additional Flip Chart Sticky Pad [purchase] **\$35**
Whiteboard with Markers and Eraser **\$30**

Audio Equipment

Handheld Wireless Microphone **\$50**
Lavalier Wireless Microphone **\$75**
House Sound Patch-In **\$30**
Podium with Microphone **\$60**

Listed audio-visual equipment is available for rental through Hotel.
Items not listed will be priced per an outside vendor rental.
Equipment rental prices are per room, per day.
All prices are subject to change without notice.

All audio-visual services must be ordered at least 1 week prior to the date of the first contracted function. The Group is permitted to bring in outside audio-visual equipment with no additional charges or penalties. Outside equipment brought into Hotel is the Group's responsibility and the Hotel is not liable for set up, storage or operation.

Policy Information



MENU SELECTION

All menu selections must be confirmed no later than 4 weeks prior to the date of the first contracted function. The client is responsible for meeting the contracted food and beverage minimum, before applicable tax and service fees.

FINAL COUNT GUARANTEES

Final guaranteed attendee count must be received no later than 14 days prior to the date of the first contracted function. Guaranteed attendee count cannot be decreased once it has been established, and the contracted food and beverage minimum must be met or exceeded. Minor increases to the guaranteed attendee count can be made up to 7 days prior to the date of the first contracted function.

If the number of actualized attendees at the function is below the provided guarantee, then the client is responsible for all food and beverage as confirmed and ordered. If the number of actualized attendees is above the guaranteed number of attendees, the client should be responsible for payment of the increase per attendee.

FOOD AND BEVERAGE POLICIES

All menu prices per person and per item are subject to service charge of 20% and current local food and beverage taxes of 9.75%.

Menu prices and fees are subject to change.

All food and beverages must be provided by the Hotel and consumed within the contracted function space in the Hotel. The Hotel does not permit outside food or beverage to be brought into the contracted function spaces.

Food or beverage may not be taken off the Hotel premise.

Hosted and cash bars may not exceed a total of (4) four hours. The Hotel liquor license requires all alcoholic beverages only be purchased through and dispensed by Hotel employees. Hotel employees reserve the right to decline service based on safe services training requirements. A valid photo ID is required for proof of guest age over 21.

AUDIO VISUAL POLICIES

All audio-visual services must be ordered at least 1 week prior to the date of the first contracted function. The Group is permitted to bring in outside sourced audio-visual equipment with no additional charges or penalties. Outside equipment brought into Hotel is the Group's sole responsibility and the Hotel is not liable for set up, storage or operation.