

## HOT HORS D'OEUVRES

*Appetizers served on trays of 50 portions unless specified*

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### Lumpia

*Filipino treat with sweet and sour sauce – \$75*

### Jalapeno Poppers

*Stuffed with cheddar cheese – \$60*

### Gyoza

*Japanese pan-fried pork dumplings, served with soy sauce, chili and vinegar – \$50*

### Jumbo Chicken Wings

*Choice of Chinese, Cajun, garlic or buffalo – \$50*

### Meatballs

*Choice of Swedish, sweet & sour or barbecue – \$40*

### Mozzarella Cheese Sticks

*With marinara – \$45*

### Pizza Bites

*Cheese, pepperoni, sausage, or ground beef, cut into bite size pieces. – \$32*  
*... 40 small pieces ...*

### Beef Teriyaki Sticks

*Marinated the traditional Japanese style – \$30*

*... price per dozen ...*

### Breaded Fried Shrimp

*Zesty house cocktail sauce with tartar sauce – \$75*

### Grilled Chicken Quesadillas

*With guacamole, salsa, and sour cream – \$45*

### Muchos Nachos

*Corn tortillas chips topped with seasoned ground beef, cheddar cheese, tomatoes, onions, and black olives. Baked & topped with sour cream & salsa – \$35*

**Yakitori Chicken**

*Grilled skewers of marinated chicken and leeks – \$20*

*... price per dozen ...*

**Oriental Chicken**

*Cilantro & ginger sauce – \$55*

**Crispy Seafood Platter**

*A combination of fish, scallop and shrimp with honey wasabi sauce & tartar sauce – \$65*

**Fried Coconut Shrimp**

*With tangy mustard sauce – \$75*

**Shrimp Tempura Sticks**

*Mango chili dipping sauce – \$75*

**Hawaiian BBQ Steak**

*Marinated in pineapple, Worcestershire sauce, brown sugar and olive oil – \$60*

**Cilantro Salmon Bites**

*Salmon bites topped with housemade tomato relish – \$75*

**Smoked Pork Spare Ribs**

*Basted with our special sauce – \$150*

**Crispy Wonton Wrapped Shrimp**

*Fried golden and served with a sweet and spicy dipping sauce – \$75*

**Scallops Wrapped in Bacon**

*Phenomenally good – \$75*

**Spinach or Broccoli Quiche**

*A vegetarian delight – \$45*

**Mini-Rueben's on Petite Cocktail Rye**

*Corned beef on toasted rye and Swiss topped with thousand island – \$42*

## COLD HORS D' OEUVRES

*Appetizers served on trays of 50 portions unless specified*

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### Seven Layer Bean Dip

*Begin with Mexican refried beans, chopped onions, sour cream, chopped tomatoes, shredded lettuce, cheddar cheese & black olives – \$40*

### Bruschetta

*Garlic bread roasted, drizzled with extra-virgin olive oil, topped with Italian plum tomatoes & herbs, finished with shaved parmesan cheese – \$35*

### Italian Pasta Salad

*Chopped ham & mozzarella cheese topped with basil vinaigrette – \$85*

### Smoked Salmon on Rye Toast

*Atlantic smoked with cream cheese, capers & red onions – \$70*

### Side Salads

*Choose from macaroni salad, coleslaw or potato salad – \$6.50 per lb*

### Tex-Mex Chicken Salad

*A real crowd pleaser – \$50*

### Deviled Eggs

*Regular or curried – \$40*

### Chips and Salsa

*Tortilla chips with salsa – \$14*

### Futomaki Sushi

*Better known as “fat” sushi rolls – \$50*

### Shrimp Cocktail

*Served with zesty house cocktail sauce. – \$60*

### Peppered Sirloin of Beef on Roasted Garlic-Rosemary French Bread

*Served with Béarnaise sauce – \$55*

## COLD HORS D' OEUVRES PLATTERS

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### Fresh Fruit Platter

*Freshly sliced seasonal fruits*

... \$60 Serves 25 persons / \$90 (Deluxe) Serves 50 persons ...

### Vegetable Platter

*Seasonal vegetables served with ranch style dip*

... \$50 Serves 20 to 30 persons / \$85 (Deluxe) Serves 50 persons ...

### Sliced Smoked Salmon Platter

*A side of thinly sliced cold smoked Atlantic salmon with traditional chef's garnish including red onion, capers & cream cheese*

... \$90 Serves 50 ...

### International Cheese Platter

*An assortment of select imported quality cheese, Swiss, blue, cheddar, camembert and provolone with assorted crackers*

... \$155 Serves 35 ...

### Assorted Cheese Platter

*American, Swiss, cheddar & provolone cheese with assorted table crackers*

... \$45 Serves 25 ...

### Assorted Cheeseball and Crackers Platter

*Almond cream cheese, nutty cheddar & creamy blue with assorted table crackers*

... \$40 Serves 25 ...

### Deli Meat Platter

*1 Pound each of smoked ham, turkey breast, roast beef, American cheese & Swiss cheese. Served with rolls & condiments*

... \$60 Serves 25 ...

### Tea Sandwich Platter

*Assortments of ham, turkey, roast beef, tuna salad & egg salad*

... \$50 for 64 pieces ...

## BREAKFAST BUFFET

*Minimum 20 guests*

### **Continental**

*Choice of three bakery items: croissants, cinnamon rolls, muffins, toast with butter & preserves; fresh brewed coffee or selection of teas, and assorted chilled juices – \$12*

### **American Classic**

*Choice of two meats: bacon, grilled ham, canadian bacon, breakfast sausage; breakfast potatoes, toast station, fresh seasonal fruit, farm fresh eggs (scrambled), freshly brewed coffee or selection of tea, assorted chilled juices – \$16*

### **European Breakfast**

*Shaved ham, salami, gruyere, croissant, baguette, freshly brewed coffee or tea selection, assorted chilled juices – \$16*

### **Chef Hosted Build Your Own Omelet Station**

*Farm fresh eggs, diced cured ham, sausage, cheese, diced red onions, sliced mushrooms, green bell peppers, vine ripened tomatoes – \$10 per person  
... (when combined with a breakfast menu) ...*

## BREAKFAST ITEMS & BEVERAGES

### *Breakfast Items*

**Fresh baked banana bread – \$8.00**

*\*\* Approx. 20 pieces*

**Mini pancake with fruit topping – \$2.25**

*\*\* 2 pieces per order*

**Bagel with cream cheese – \$2.50**

**Croissant with butter – \$2.00**

**English muffin with butter – \$2.00**

**Muffin – \$2.00**

**Danish – \$2.00**

**Fresh baked cookies – \$1.00**

### *Beverages*

**Bottled water – \$1.50**

**Hot chocolate – \$13.00 per gallon**

**Iced tea – \$10 per gallon**

**Assorted soft drinks – \$1.75 per each**

**Fresh brewed coffee – \$15 per gallon**

**Chilled fruit juice – \$16.00 per gallon**

*\*\* Orange, Apple or Grapefruit*

**Hot tea – \$10 per gallon**

## LIGHTER LUNCH

*Includes soup du jour, dinner rolls, ice tea and water*

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### Chicken Caesar Salad

*Fresh romaine lettuce topped with charbroiled chicken breast, shaved parmesan cheese, croutons & zesty Caesar dressing – \$13*

### Fresh Fruit Plate

*Seasonal fresh fruits & berries served with cottage cheese – \$14*

### Chef's Salad

*Fresh garden greens topped with julienne of turkey, ham, beef, American & Swiss cheese, tomatoes, cucumber & hardboiled egg – \$13*

### Shrimp Salad

*Fresh garden greens with tender bay shrimp, tomato, cucumber, hardboiled eggs, & sliced olives. Topped with a roasted tomato & garlic vinaigrette – \$15*

## LUNCH BUFFETS

*Minimum of 50 Persons, Includes iced tea, lemonade and water*

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### DELI BUFFET    \$14

#### DELI MEATS & CHEESES

*Turkey, Roast beef & Ham deli meats, Tuna salad, Swiss, American & Cheddar cheeses*

#### CONDIMENTS

*Lettuce leaves, Sliced tomato, Sliced onion, Pickles, Mayonnaise, Mustard, Horseradish*

#### SALADS

*Chilled potato salad, Creamy cole slaw*

#### ASSORTED BREADS

*Rye, Wheat, White*

#### DESSERT

*Assorted cookies*

## BUFFET LUNCHEON \$18

### ENTRÉES (select two)

#### Poultry

Chicken piccata with  
lemon white wine &  
butter sauce

Southern fried chicken

Slow roast turkey with  
sage dressing

#### Beef

Stroganoff served over  
buttered noodles

Sliced with red wine &  
mushroom glaze or  
Béarnaise sauce

Thinly carved roasted  
top round

#### Seafood

Cajun style cod

New Orleans blackened  
mahi mahi

### SIDE DISHES (select two)

Steamed rice

Hot rolls & butter

Rice pilaf

Buttery mashed potatoes  
with brown gravy

### SEASONAL VEGETABLES (select two)

Country green beans

Peas & carrots

Honey dill carrots

Sweet corn

Italian blend

### SALADS (select two)

Mix greens with assorted  
dressings

Macaroni salad

Pesto pasta salad

Asian cole slaw

Chilled potato salad

### DESSERT (select one)

Bread pudding

Cheese cake

Apple cobbler

Brownies and cookies

Chocolate cake



## SERVED LUNCHEONS

*Minimum 20 guests, 2 entrée selection maximum, All include ice tea and water*

### SALAD AND SOUPS

*Garden salad with choice of Japanese, Italian or Ranch \* French onion soup \* Cream of mushroom  
Broccoli & cheddar cheese*

*... Select one soup or salad for entire party ...*

### VEGETABLES

*Country green beans \* Honey dill carrot \* Key West blend \* Peas & carrots \* Sweet corn*

*... Select one for entire party ...*

### SIDE DISH

*Buttery mashed potatoes \* Duchess potato \* Oven roasted potatoes \* Home fried potatoes  
Garlic mashed potatoes \* Potatoes au gratin \* Steamed rice \* Rice pilaf*

*... Select one for entire party ...*

## ENTRÉES

### POULTRY

Chicken almandine  
\$14

Chicken macadamia  
\$16

Chicken piccata  
\$15

Chicken cacciatore  
\$14

Coq au vin  
\$14

Chicken Parisienne  
\$14

Southern fried chicken  
\$14

Chicken cordon bleu  
\$14

### BEEF SELECTIONS

Salisbury steak  
\$13

Chinese pepper steak  
\$14

Filet mignon petite  
\$21

Yankee pot roast  
\$15

Sliced London broil  
\$16

Beef stroganoff  
\$14

Beef bourguignon with buttered noodles  
\$14

### SEAFOOD

Shrimp fried rice  
\$14

Mahi-Mahi gourmet  
\$16

Seafood newburg  
\$17

Shrimp alfredo  
\$17

Stir fried scallops with  
vegetables  
\$20

## BUILD YOUR OWN BUFFET DINNER \$25

*Minimum of 50 Persons  
Includes iced tea, lemonade, coffee, and water*

### *ENTRÉES (select two)*

Baked lasagna	New Orleans blackened codfish	Chicken picatta with lemon white wine sauce
Carved slow roasted baron of beef au jus	Macadamia mahi-mahi with ginger buerre blanc	Barbecued chicken
Beef teriyaki tip steak	Seafood Creole	Lemon chicken
Slow roasted kalua pork and cabbage	Chinese fried chicken	Thai yellow chicken curry
Sweet n' sour pork	Teriyaki chicken	Southern fried chicken
Slow roasted ginger & honey pork loin	Shoyu chicken	Japanese style fried chicken

Mahi-mahi with bay shrimp, peppers & butter sauce

### *SIDE DISHES (select three)*

Buttery mashed potatoes with brown gravy	Hot rolls & butter	Steamed rice
Rice pilaf	Kahuka corn smashed potatoes	Yams with toasted coconut

### *BUFFET PLATTER (select one)*

Antipasto platter	Vegetable platter	Assorted cheese board
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### *SEASONAL VEGETABLES (select two)*

Country green beans	Peas & carrots	Honey dill carrots
Italian blend		

### *SALADS (select two)*

Garden tossed salad with assorted dressings	Pesto pasta salad	Chilled potato salad
Macaroni salad	Carrot & raisins salad	Asian cole slaw

Sliced tomatoes & cucumbers with poppy seed dressing

### *DESSERT (select two)*

Bread pudding	Apple cobbler	Chocolate cake
Cheese cake	Brownies and cookies	Coconut cake

## SERVED DINNERS

*Minimum 20 guests, 2 entrée selection maximum, Includes iced tea, coffee and water*

### SALAD AND SOUPS

*Garden salad with choice of Japanese, Italian or Ranch \* French onion soup \* Cream of mushroom  
Broccoli & cheddar cheese*

*... Select one soup or salad for entire party ...*

### VEGETABLES

*Country green beans \* Honey dill carrot \* Italian blend \* Peas & carrots \* Sweet corn*

*... Select one for entire party ...*

### SIDE DISH

*Buttery mashed potatoes \* Duchess potato \* Oven roasted potatoes \* Home fried potatoes  
Garlic mashed potatoes \* Potatoes au gratin \* Steamed rice \* Rice pilaf*

*... Select one for entire party ...*

### DESSERT

*Cheese cake with fruit topping \* Chocolate cake \* Carrot cake \* Apple pie \* Pecan pie \* Cherry pie*

*... Select one for entire party ...*

## ENTRÉES

### CULINARY FAVORITES

#### Chicken & the Sea

*Grilled chicken breast stuffed with tender  
shrimp – \$23*

#### Pork Chops Scarpiello

*Twin chops pan seared & topped with Italian  
sausage, roasted peppers, garlic & white wine –  
\$22*

#### The Odd Couple

*Charbroiled New York steak with sautéed  
breast of chicken – \$27*

#### A Pleasant Blend

*Bacon wrapped petite tenderloin accompanied  
with scampi a la Romana – \$30*

BEEF SELECTIONS

**Blackened Rib Eye**

*Seasoned with Cajun spices, charbroiled & served with jalapeno hollandaise – \$27*

**Filet Mignon**

*An 8-ounce center cut wrapped with bacon – \$30*

**New York Cut**

*10-ounce strip loin, charbroiled, with sautéed mushroom – \$28*

**Filet and Shrimp**

*Charbroiled filet mignon with shrimp – \$40*

**Prime Rib of Beef**

*10-ounce slice of prime rib served with horseradish – \$27  
... Minimum 15 guests ...*

SEAFOOD

**Shrimp Tempura**

*Tender jumbo shrimp dipped in our own tempura batter - fried to a golden brown – \$21*

**Blue Pacific**

*Pan fried mahi-mahi with butter & macadamia nuts, garnished with Chinese vegetable & water chestnuts – \$22*

**Cajun Style Codfish**

*Blackened fillet seared in a hot skillet. Served on a bed of wilted spinach & topped with our Cajun cream sauce – \$21*

**Mahi-Mahi Gourmet**

*Delicate mahi-mahi fillets sautéed & covered with bay shrimp, mushrooms, artichoke hearts, zucchini & capers – \$22*

**Scampi A La Romana**

*Jumbo tender shrimp sautéed in garlic butter & wine – \$21*

POULTRY

**Chicken Almond**

*Boneless baked chicken breast with creamy tomato & coconut cream sauce – \$20*

**Chicken Marco Polo**

*Boneless chicken breast filled with broccoli & cured ham – \$20*

**Chicken Cordon Bleu**

*Chicken breast filled with juicy sliced ham & melted Swiss cheese, served with Hollandaise sauce – \$20*

**Chicken Kiev**

*Boneless chicken breast stuffed with herb butter & mushroom sauce – \$20*

**Chicken Parmesan**

*Stuffed with ham & parmesan – \$20*

## CHILDREN'S PARTIES

*Child \$7.50 / Adult \$15.00*

*Includes ice tea, lemonade and water*

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### BURGERS & FRANKS BUFFET

Hamburger deluxe (4 oz)

Hot dog

Lettuce, tomato, onion & pickle

American cheese

Creamy cole slaw

Deviled eggs

French fries



# CHILDREN'S PARTIES

*Child \$7.50 / Adult \$15.00*

*Includes iced tea, lemonade and water*

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## PICKY EATERS BUFFET

Pizza (cheese and pepperoni)

Hot dog

Assorted tea sandwich

Ham roll

French fries



## CARVING STATIONS

*Slow roasted and sliced thin by our chefs. Served with rolls and condiments*

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### Roast Baron of Beef

*Serves 100 people – \$450*

*... (average 3-4 oz per person) ...*

### Beef Inside Round

*Excellent choice for smaller events. Serves 50 people – \$200*

*... (average 3-4 oz per person) ...*

### Beef Knuckle

*Excellent choice for smaller events. Serves 20 people – \$100*

*... (average 3 oz per person) ...*

### Roast Turkey

*Slow cooked tom turkey basted and golden brown. Serves 50 people – \$60*

*... (average 3-4 oz per person) ...*

### Baked Ham

*Slow roasted bone-in ham. Serves 50 people – \$115 18 lbs average*

*... (average 3 oz per person) ...*

### Whole Roasted Pig

*Cut in half, roasted, reassembled & garnished. Serves approx. 100 people – \$7.50 per pound*

*... Sizes range from 40 to 55 pounds. ...*

**CARVING STATIONS ONLY AVAILABLE FOR EVENTS  
HELD IN-HOUSE**



## HOLIDAY BUFFET \$28

*Minimum of 50 Persons, Includes iced tea, lemonade, coffee, and water*

### ENTRÉES

#### CARVING STATION

Slow roasted turkey with cranberry sauce  
Baked holiday ham with pineapple raisin sauce

### SIDE DISHES

Buttery mashed potatoes with brown gravy  
Yams with cinnamon sauce and marshmallows  
Steamed rice  
Rice pilaf  
Hot rolls & butter

### SEASONAL VEGETABLES

Country green beans  
Peas & carrots

### SALADS

Garden tossed salad with assorted dressings  
Creamy Waldorf salad  
Sliced tomatoes & cucumbers with poppy seed dressing

### DESSERT (Select Two)

Bread pudding  
Apple cobbler  
Chocolate cake  
Cheese cake  
Brownies and cookies  
Coconut cake





## Beverages

Bottled water - \$1.50 per each. Assorted soft drinks - \$1.75 per each.  
Hot chocolate - \$13.00 per gallon. Fresh brewed coffee - \$10 per gallon.  
Iced tea - \$10 per gallon. Chilled fruit juice - \$16.00 per gallon \*\*  
Orange, Apple or Grapefruit



## Conference Packages

### SUCCESS PACKAGE

\$15.00 per person, per day

Room set up and breakdown Basic audio and visual aids podium, Microphone and overhead projector and screen Power Point/ WI-FI connectivity. With Complimentary Coffee, hot tea served until noon and water served all day Assorted muffins, breakfast pastries, Assorted bagels with cream cheese served in the morning Assorted regular and diet sodas served in the afternoon.

### EXECUTIVE PACKAGE

\$18.00 per person, per day

Room set up and breakdown Upgraded audio and visual aids, podium, microphone and overhead projector and screen Tear-off chart of marker board easel Power Point capability/ WI-FI connectivity. With complimentary Coffee, Hot tea served until noon and water served all day Assorted muffins, breakfast pastries, Assorted bagels with cream cheese served in the morning Fresh baked cookies, assorted regular and diet sodas served in the afternoon.

### SUPREME PACKAGE

\$20.00 per person, per day

Room set up and breakdown Basic audio and visual aids podium, Microphone and tear-off chart of marker board easel Overhead projector and screen, lap-top Power Point capability/ WI-FI connectivity. With Complimentary Coffee, hot tea served until noon and water served all day Chilled fruit juice, sliced fresh fruit, assorted muffins, breakfast pastries, Assorted bagels with cream cheese served in the morning Fresh baked cookies, assorted regular and diet sodas served in the afternoon.



# Custom Cakes

15% service charge will be added to the price of each menu item

Homemade custom cakes are available in yellow, chocolate or marble. From ceremonial cakes with command seals to wedding cakes with toppers, we can do it!

**Price Includes Personalized Message, Border and Flowers.**

<i>Size</i>	<i>Serving</i>	<i>Price</i>	<i>Edible Printed Image</i>	<i>Hand Drawn</i>
<u>Round Cake</u>				
7' x 3"	6-8	\$14.00	\$15.00	\$16.00
8" x 3"	12-14	\$16.00	\$17.00	\$18.00
10" x 3"	14-18	\$19.00	\$20.00	\$21.00
<u>Sheet Cake</u>				
14" x 10" x 2"	30	\$30.00	\$33.00	\$37.00
16" x 14" x 2"	50	\$50.00	\$55.00	\$62.00
22" x 14" x 2"	80	\$75.00	\$90.00	\$100.00
22" x 28" x 2"	160	\$150.00	\$175.00	\$190.00
<u>Wedding Cake</u>				
1 Tier	50	\$195.00		
2 Tiers	100	\$275.00		
3 Tiers	150	\$365.00		

**DRAW YOUR CAKE DESIGN HERE**

**CAKE SIZE**

**CAKE FLAVOR**

**FROSTING COLOR**

**BORDER COLOR**

**WRITING COLOR**

**WRITING**

## DECORATIONS

### BALLOON DECOR

*Our staff offers custom arches, centerpieces, wall & ceiling art, wedding packages, personalized balloon messages and more. Please request photographs of our amazing balloon creations. Prices vary.*

### CENTERPIECES AND OTHER DECORATIONS

Flower A-1 (Small)

\$18.00/ ea

Flower A-3 (Large)

\$80.00/ ea

Flower Rose Corsage

\$15.00 / ea

Flower Single Corsage

\$27.00/ ea

Flower Bouquet

\$45.00/ ea

Flower A-s (Medium)

\$40.00/ ea

Flower Carnation Corsage

\$4.00 / ea

Flower Orchid Corsage

\$27.00 / ea

Flower Ikebana

\$130.00/ ea

Candle (multiple colors available)

\$2.50

## SERVICES

### LABOR CHARGES OFF PREMISE CATERING (TAKE OUT)

Delivery/ Pick up (Person)

\$15.00 / way

Set Up fee (Person)

\$15.00 / lot

Labor charge (Person)

\$15.00 / hr

### CHEF'S SERVICE

*No oven required. Bring it to us and we will season and cook it for you.*

Ham, Beef, Roasted Turkey or Pig

\$3.00 / lb

*For further explanation or questions please visit the Catering office.*



# CATERING GUIDELINES

## Guarantees

Arrangements will be made for the original number of attendees provided at the time the catering arrangement was scheduled. The Catering Office must receive the guaranteed number of attendees five business days prior to the function. A reasonable increase to the guaranteed number will be accepted up to 24 hours prior to any function. The host/sponsor is required to be present prior to the start of the function to ensure that all provisions of the contract have been met. It should be noted that the host/sponsor assumes full financial responsibility for any damage caused as a result of their guests.

## Minimums

Catered food and beverage events have minimum per person dollar amount: Breakfast: \$7.95, Lunch \$11.95 and Dinner \$14.95 guarantees. The minimums will be contracted when you finalize your tentative booking. All buffets listed in this menu have minimum guarantees. If the final count should fall below the minimum of the buffet in advance of the event, your catering specialist will review all appropriate options with the host for a possible change in menu.

## Food and Bar Pricing

The charges listed herein are standard for all authorized patrons of the Club. Each contract will be charged a service charge: 15% for contracted food and beverage and 10% for all take-out or to-go items. When available, the catering staff will assist patrons in locating cakes: flowers, balloons, DJ's, bands, comedians, magicians, photographers, decorations, etc

## Food Service – Served

The sponsor will be responsible to assign seating for all guests with color coded entrée markers provided by your catering specialist. To ensure product availability, final menu selections must be provided to the Catering Office two weeks prior to the function. With the exception of wedding cakes, the Club must **EXCLUSIVELY** provide all food and beverage items. Regulations prohibit the removal of leftover foods or beverages from the Club.

## Bar Service

We offer two types of bar service. A Host Bar is paid partially or in full by the party host. Host may designate any amount or restrictions such as: complimentary beer and/or wine only; first \$500 in sales paid by host, etc. A Cash Bar, alternatively, is when guests pay for their drinks as they order. To ensure the safety of patrons and the club staff, service will be refused to any guest that appears to be intoxicated. The minimum age requirement for the consumption of alcohol in Japan is 20 years of age. Sponsor is responsible for ensuring that minors do not consume alcoholic beverages.

... All events requiring a Bartender or bar service, must guarantee a minimum sales of \$200.00. ...

## Decorations

The use of tacks, pushpins, scotch tape or nails is prohibited on the walls of any function room unless approved by your catering specialist. For your safety, the arranging of furniture and equipment will be accomplished only under the direction of the club personnel.

## Cancellations

All cancellations are not effective until received in writing and acknowledged in writing. Facsimiles/emails are acceptable. Cancellations must be made a minimum of three (3) days in advance of the event date. In the event of cancellation is not received, total fee of the original party contract will be assessed.

## OFF PREMISE CATERING

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*Off premise catering services are available. These services include but are not limited to: delivery, buffet line set-up and limited wait-service for private events. In addition to our 15% service charge, the fees for off premise catering services start at \$250.00. Off premise catering refers to ANY event held outside the facility that requires services from the club staff. Off premise catering can ONLY be offered when food/beverage items are provided by the facility.*

### **Food:**

*\$250 covers the cost of set-up and service for the food provided from the facility. This fee includes: set-up and break down of food line, wait service for items provided by the facility, and removal of food trash/waste for items provided by the facility. This price is NOT inclusive of the following: cost of food, tables/chairs for guests, photography, lighting/sound, DJ services, linen, bar service/set-up etc.*

### **BAR:**

*\$100 covers the cost of set-up for bar items provided from the facility with 1 bartender. \$300 minimum pre-purchase required for bar service. This includes: set-up and break down of serving line, bar service for items provided by the facility, and removal of food trash/waste for items provided by the facility. This fee is NOT inclusive of the following: pre-paid beverages/drink tickets, tables/chairs for guests, photography, lighting/sound, DJ services, linen, bar service/set-up etc.*

### **Tables/chairs:**

*\$10 per expected guest on the contract covers the cost of set-up and take down of all tables/chairs items provided from the facility. This includes: set-up and break down of tables and chairs provided by the facility, necessary linen, flat ware, drink ware and removal of items provided by the facility.  
... Additional tables and chairs are available ...*

### **DJ services:**

*\$100 covers the cost of set-up and for the DJ booth and related items provided from the facility. This fee does not go toward the cost of DJ services. This includes: set-up and break down of DJ equipment, required speakers, and removal of trash/waste from items provided by the facility.  
... Minimum 4 hours (\$200), Additional time \$50 / per hour. ...*

*Other services are available, including shuttle service, dance lessons, bounce houses and hand crafts. These can all be added to your event to give it that special touch. Specific questions can be answered by the catering staff.*

*For further explanation or questions please visit the Catering office.*