

A groom in a dark tuxedo and white shirt with a black bow tie is shown from the chest up. He is holding two glasses of champagne, one in each hand. A white boutonniere is pinned to his lapel. The background is a light, textured wall.

# HOLIDAY INN & SUITES

CHICAGO NORTHWEST

CELEBRATE LOVE. STAY THE NIGHT. WAKE UP MARRIED.

ALL-INCLUSIVE WEDDING PACKAGE

495 AIRPORT ROAD ELGIN IL, 60123  
WWW.WEDDINGSELGIN.COM | 847.717.8654

  
Holiday Inn

DEAR NEWLY ENGAGED,

CONGRATULATIONS ON YOUR ENGAGEMENT—WHAT AN EXCITING MOMENT IN YOUR JOURNEY TOGETHER!

AT THE HOLIDAY INN & SUITES CHICAGO NORTHWEST, WE MAKE WEDDING PLANNING SIMPLE BY PUTTING EVERYTHING YOU NEED UNDER ONE ROOF. FROM YOUR CEREMONY AND RECEPTION TO OVERNIGHT ACCOMMODATIONS AND COORDINATION, WE CREATE A SEAMLESS, ALL-IN-ONE EXPERIENCE SO YOU CAN FOCUS ON CELEBRATING—WHILE WE HANDLE THE DETAILS.

OUR ELEGANT HANDICAP-ACCESSIBLE GRAND BALLROOM ACCOMMODATES UP TO 250 GUESTS FOR DINNER AND DANCING, PROVIDING THE PERFECT SETTING FOR A BEAUTIFUL AND STRESS-FREE CELEBRATION.

FROM CUSTOMIZED MENUS TO DAY-OF COORDINATION, OUR DEDICATED TEAM DOES THE HEAVY LIFTING BEHIND THE SCENES—SO YOU CAN BE FULLY PRESENT AND ENJOY EVERY MOMENT.

YOU CELEBRATE THE LOVE.  
WE TAKE CARE OF THE REST.

WARMLY,  
THE HOLIDAY INN & SUITES CHICAGO NORTHWEST TEAM



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# ALL WEDDING PACKAGES INCLUDE

DAY OF VENUE COORDINATOR TO ENSURE A FLAWLESS EVENT  
FRESHLY BAKED ARTISAN BREADS & BUTTER  
COMPLIMENTARY CAKE CUTTING & SERVICE  
CHAMPAGNE TOAST FOR YOU AND YOUR GUESTS  
UNLIMITED WINE WITH DINNER  
REGULAR & DECAFFEINATED COFFEE, TEA, SOFT DRINK STATION  
CENTERPIECES - MIRROR TILE WITH 3 VOTIVE CANDLES  
FLOOR-LENGTH WHITE OR BLACK LINENS  
NAPKINS TO MATCH YOUR THEME  
HEAD TABLE ON RISERS WITH BACKDROP & DANCE FLOOR  
COMPLIMENTARY STAY WITH CHAMPAGNE & BREAKFAST FOR TWO  
COMPLIMENTARY CHEF'S TASTING FOR TWO  
DISCOUNTED ACCOMMODATIONS FOR YOUR WEDDING GUESTS  
COMPLIMENTARY GUEST PARKING

PRICE IS SUBJECT TO SERVICE CHARGE AND APPLICABLE TAX (CURRENTLY 20% & 8.5% RESPECTIVELY)  
ALL PRICING, TAXES, & SERVICE CHARGE ARE SUBJECT TO CHANGE WITHOUT NOTICE

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# TOPAZ PACKAGE

5 HOUR PACKAGE

4 HOUR OF OPEN BAR WITH HOUSE LIQUOR

CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES OR  
CHEESE DISPLAY & SEASONAL DICED FRUIT & BERRIES DISPLAY

FOUR COURSE INDIVIDUALLY PLATED DINNER

HOMEMADE SOUP OR FRESHLY PREPARED SALAD

ENTRÉE ACCOMPANIED BY A

CHOICE OF FRESH VEGETABLES & A CHOICE OF STARCH

ICE CREAM DESSERT

CHAIR COVER- BLACK OR WHITE

UP TO 2 TO COMPLIMENTARY VENDOR MEALS

**\$75.00 PER PERSON**

**BUFFET OPTION: \$5 EXTRA**

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# PEARL PACKAGE

6 HOUR PACKAGE

5 HOUR OF OPEN BAR WITH HOUSE LIQUOR

THREE BUTLER PASSED HORS D'OEUVRES

CHEESE DISPLAY & SEASONAL DICED FRUIT & BERRIES  
DISPLAY

FIVE COURSE INDIVIDUALLY PLATED DINNER

HOMEMADE SOUP & FRESHLY PREPARED SALAD, INTERMEZZO

ENTRÉE ACCOMPANIED BY A

CHOICE OF FRESH VEGETABLES & A CHOICE OF STARCH

ICE CREAM DESSERT

CHOICE OF CUSTOMIZED UP-LIGHTING COLORS

CHOICE OF CHAIR COVER COLOR AND TIE

UP TO 3 TO COMPLIMENTARY VENDOR MEALS

**\$85.00 PER PERSON**

**BUFFET OPTION: \$5 EXTRA**

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# SAPPHIRE PACKAGE

6 HOUR PACKAGE

6 HOUR OF OPEN BAR WITH SUPERIOR LIQUOR

THREE BUTLER PASSED HORS D'OEUVRES

CHEESE DISPLAY & SEASONAL DICED FRUIT & BERRIES

DISPLAY

FIVE COURSE INDIVIDUALLY PLATED DINNER

HOMEMADE SOUP & FRESHLY PREPARED SALAD, INTERMEZZO

ENTRÉE ACCOMPANIED BY A

CHOICE OF FRESH VEGETABLES & A CHOICE OF STARCH

ICE CREAM DESSERT

CHEF'S CHOICE OF A COMPLIMENTARY SWEETS TABLE

LATE NIGHT SNACKS FEATURING BENNIGAN'S PARTY

PLATTERS

CHOICE OF CUSTOMIZED UP-LIGHTING COLORS

CHOICE OF LINEN COLOR- CHAIR COVERS, TIE , NAPKIN,

RUNNER

UP TO 4 TO COMPLIMENTARY VENDOR MEALS

**\$95.00 PER PERSON**

**BUFFET OPTION: \$5 EXTRA**

# HORS D'OEUVRES

(CHOICE OF THREE)

BEEF OR CHICKEN WELLINGTON  
BRUSCHETTA WITH FRESH TOMATO &  
BASIL  
CHICKEN QUESADILLA TRUMPET  
CHICKEN SATAY SKEWER  
CHICKEN TEMPURA  
COZY SHRIMP ROLL

GRILLED ITALIAN SAUSAGE BITES  
MEATBALLS IN BBQ SAUCE  
MINI EGG ROLLS WITH PLUM SAUCE  
MINI SPANAKOPITA  
SESAME CHICKEN STRIPS  
TOMATO MOZZARELLA SKEWERS

ADDITIONAL HORS D'OEUVRES (HOT & COLD)  
50 CT PER PLATTER

ARTICHOKE BEIGNET	\$110	ANTIPASTO SKEWER	\$145
BACON WRAPPED SCALLOP	\$120	SHRIMP & AVOCADO CANAPÉ	\$125
BUFFALO WINGS	\$155	SHRIMP COCKTAIL	\$135
COCONUT SHRIMP	\$110	PROSCIUTTO & MELON SKEWER	\$120
SPICY CHICKEN QUESADILLAS	\$110	HUMMUS & VEGGIE SHOOTER	\$120
TERIYAKI BEEF BROCHETTE	\$135		
VEGETARIAN QUESADILLAS	\$100		
CRAB RANGOON	\$115		

## ANTIPASTO

GENOA SALAMI, PROSCIUTTO, HAM, TURKEY, SWISS, PROVOLONE CHEESE,  
MARINATED FRESH VEGETABLES & OLIVES. SLICED ITALIAN BREAD

## GARDEN VEGETABLE & RELISH TRAY

SELECTION OF FRESH CUT VEGETABLES & RELISHES SERVED WITH RANCH DIP

**SMALL (SERVES 20) \$150.00 | MEDIUM (SERVES 40) \$200.00**  
**LARGE (SERVES 60) \$225.00**

ASSORTED IMPORTED & DOMESTIC  
CHEESE & CRACKERS  
**\$6 PER PERSON**

SEASONAL SLICED FRESH FRUIT  
DISPLAY  
**\$6 PER PERSON**

# ENTREE SELECTIONS

## POULTRY

### ARTICHOKE CHICKEN

BONELESS GRILLED CHICKEN BREAST FINISHED WITH CREAMY SPINACH & ARTICHOKE SAUCE

### BOURSIN CHICKEN

SAUTÉED CHICKEN BREAST WITH CREAMY BOURSIN CHEESE SAUCE

### BRAISED CHICKEN

MARINATED AIRLINE-STYLE CHICKEN BREAST SERVED WITH RED WINE THYME SAUCE

### CHAMPAGNE CHICKEN

DREDGED AND SAUTÉED BONELESS CHICKEN BREAST FINISHED WITH MUSHROOM CHAMPAGNE CRÈME SAUCE

### CHICKEN MARSALA

PAN-SEARED CHICKEN BREAST WITH SAUTÉED MUSHROOMS AND MARSALA WINE SAUCE

### CHICKEN PICCATA

LIGHTLY DREDGED CHICKEN BREAST SAUTÉED IN BUTTER AND SERVED WITH LEMON, TOMATO, AND CAPER BUTTER SAUCE

## BEEF

### BRAISED BEEF CHUCK

SLOW-BRAISED IN SAUCE ESPAGNOLE

### FILET MIGNON (+\$7 ADDITIONAL)

SEARED HERB-MARINATED FILET SERVED WITH A MERLOT WINE REDUCTION

### FLAT IRON STEAK (+\$5 ADDITIONAL)

GRILLED TOP SIRLOIN STEAK SERVED WITH SHIITAKE MUSHROOM DEMI-GLAZE

### LONDON BROIL

GRILLED AND SLICED MARINATED TRI-TIP WITH BORDELAISE SAUCE

### ROASTED BEEF TENDERLOIN (+\$7 ADDITIONAL)

PERFECTLY ROASTED SLICED TENDERLOIN SERVED WITH PEPPERCORN SAUCE

### SLOW-ROASTED PRIME RIB (+\$5 ADDITIONAL)

TRADITIONAL FAVORITE SERVED WITH NATURAL JUICES AND ROASTED GARLIC

## PORK

### ROAST PORK LOIN

CAJUN SEASONED AND SLICED. PAIRED WITH CONFIT GARLIC GRAVY.

### GRILLED PORK CHOP

HERB MARINATED PORK TOPPED WITH CREAMY SHALLOT DEMI GLACE SAUCE.

### PORK TENDERLOIN FILET

SEARED TENDERLOIN FILET AND GLAZED WITH GARLIC HONEY MUSTARD

## SPECIALTY

### RACK OF LAMB

MARINATED IN SHIRAZ WINE AND ROSEMARY. GRILLED AND PAIRED WITH BLUEBERRY MINT DEMI GLAZE (MARKET PRICE)

# ENTREE SELECTIONS

## SEAFOOD

### BARRAMUNDI

GRILLED BARRAMUNDI TOPPED WITH TOMATO LEMON-CAPER BUTTER SAUCE

### BOURSIN SALMON

SAUTÉED SALMON TOPPED WITH CREAMY GARLIC HERB BOURSIN CHEESE

### TERIYAKI SALMON

PAN SEARED & SERVED WITH AN TERIYAKI SESAME AND ORANGE  
(\$3 ADDITIONAL)

### MAPLE SALMON

SEARED ATLANTIC SALMON WITH MAPLE- BACON GASTRIQUE SAUCE  
(\$3 ADDITIONAL)

### SAUTÉED SHRIMP SCAMPI

SAUTÉED IN OLIVE OIL GARLIC LEMON TOPPED WITH CREAM SAUCE & PARMESAN CHEESE  
(\$3 ADDITIONAL)

### HALIBUT FILLET

PAN SEARED AND SMOTHERED WITH SHAVED FENNEL & SAMBUCA CREAM SAUCE  
(\$5 UPGRADE)

### CHILEAN SEABASS

BROILED SEABASS WITH MISO GLAZE NOBU STYLE  
(MARKET PRICE)

## VEGETARIAN

### STUFFED PORTOBELLO MUSHROOM

WITH HERB- BOURSIN CHEESE OVER GARLIC  
MASH POTATOES  
DRIZZLED WITH BALSAMIC GLAZE

### PASTA PRIMAVERA

WITH SAUTÉED SEASONAL VEGETABLES  
TOPPED WITH BASIL MARINARA & PARMESAN  
CHEESE

## VEGAN

### TERIYAKI VEGETABLE STIR-FRY

WITH NOODLES AND FRIED TOFU

## CHILDREN'S MEAL

(CHILDREN 10 AND UNDER)  
FRUIT CUP  
CHICKEN STRIPS AND FRENCH FRIES  
ICE CREAM

**\$26.00 PER CHILD**

## DUET STYLE

( \$5.00 ADDITIONAL )

SELECT TWO OF THE FOLLOWING ABOVE PROTIEIN DUET IS SERVED 1/2 PORTION OF CHOSEN  
ITEMS

# ACCOMPINAMENTS

## SOUP (CHOICE OF ONE)

- BROCCOLI CHEDDAR
  - CHICKEN NOODLE SOUP
  - CHICKEN TORTILLA SOUP
  - CREAM OF ASPARAGUS
  - CREAM OF CHICKEN AND RICE SOUP
  - CREAM OF MUSHROOM
  - ITALIAN WEDDING SOUP
  - POTATO LEEK SOUP
  - TOMATO BASIL SOUP (GF)
- EN CROÛTE STYLE – \$5 ADDITIONAL (SOUP CUP ENCRUSTED WITH PUFF PASTRY)

## SALAD (CHOICE OF ONE)

FRESH CUT GARDEN SALAD WITH TOMATO AND CUCUMBER  
SERVED WITH RANCH & ITALIAN DRESSINGS

CAESAR SALAD WITH CROUTONS TOMATO & GRATED PARMESAN CHEESE, DRESSING SERVED ON SIDE

WEDGE SALAD WITH BLUE CHEESE DRESSING, BACON ,TOMATO & TOASTED SLICED BAGUETTE  
(\$2 ADDITIONAL)

### BURRATA

FRESH MOZZARELLA SERVED OVER SLICES OF TOMATO AND BABY ARUGULA. SERVED WITH BALSAMIC VINAIGRETTE.  
(\$4 ADDITIONAL)

## STARCH (CHOICE OF ONE)

- GARLIC PARMESAN MASHED POTATOES
- CHIVES YUKON GOLD POTATOES
- PARMESAN ROASTED RED POTATOES
- DAUPHINOISE POTATOES
- SIGNATURE RICE PILAF
- TWICE BAKED POTATO
- HONEY- BUTTERNUT PUREE
- HERB BUTTERY SWEET POTATOES
- CREAMY POLENTA
- SIGNATURE TRUFFLE DUCHESS POTATO  
(\$1 ADDITIONAL)

## VEGETABLE (CHOICE OF ONE)

- SPRING | SUMMER
- MIXED VEGETABLES
- FRESH GREEN BEANS/ HARICOT VERTS
- BABY CARROT & ASPARAGUS
- BROCCOLI FLORETS
- ZUCCHINI & YELLOW SQUASH
- FALL | WINTER
- TRI COLOR CAULIFLOWER MIX
- ROASTED MAPLE BACON BRUSSEL SPROUT  
(\$1 UPGRADE)
- CINNAMON GLAZED ACON SQUASH
- ROASTED TURNUPS & CARROTS

# BAR LIBATIONS

## SUPERIOR BRANDS

TITO'S VODKA	CHRISTIAN BROTHERS BRANDY
KETEL ONE VODKA	AMARETTO DISORONNO
BACARDI RUM	ABSOLUT VODKA
CAPTAIN MORGAN SPICED RUM	BEEFEATER GIN
TANQUERAY	SEAGRAM'S 7
CHIVAS REGAL	JIM BEAM
JOHNNIE WALKER BLACK	DEWAR'S SCOTCH
CROWN ROYAL	JACK DANIELS WHISKEY
MAKER'S MARK	JOSE CUERVO TEQUILA
PATRON	DEKUYPER AMARETTO
DON JULIO	

## WINE VARIETALS

RED WINES	WHITE WINES
HEAVY TO LIGHT ORDER	DRY TO SWEET ORDER
CABERNET SAUVIGNON	CHARDONNAY
MALBEC	PINOT GRIGIO
MERLOT	REISLING
RED BLEND	MOSCATO
SYRAH/SHIRAZ	ROSE
PINOT NOIR	WHITE ZINFANDEL

## BEER

DOMESTIC	IMPORTED
BUD LIGHT   BUDWEISER	AMSTEL LIGHT   ANGRY ORCHARD
MILLER LITE   MGD	CORONA   CORONA LIGHT
MILLER HIGHLIFE   MILLER 64	DOS XX   MODELO
MICH ULTRA   HIGH LIFE	PACIFICO   SAM ADAMS
COORS LIGHT   PBR	HEINEKEN   KILLIANS
MIKE'S HARD LEMONADE	GUINNESS   BLUE MOON
BUSCH LIGHT   YUENGLING	STELLA ARTOIS

CRAFT/ MICROBREW (IF AVAILABLE) ANTI HERO | HAZY IPA | LOYAL | LIENY |  
VOODOO RANGER | NEVADA | LAGUNITAS | DAISY CUTTER | AMPLIFIER

BAR UPGRADE FROM HOUSE TO SUPERIOR  
\$7 PER PERSON

SIGNATURE DRINKS  
LET US KNOW YOUR FAVORITE BEVERAGE!

ICE CARVING  
STARTING AT \$650.00 EACH

ADDITIONAL HOUR FOR BAR  
\$8 PER PERSON

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# REHEARSAL DINNER

BOTH OPTIONS INCLUDE NON-ALCOHOLIC BEVERAGE STATION,

GARDEN SALAD, & DINNER ROLLS.  
MINIMUM OF 15 GUESTS.

CHOOSE 3 FROM THE FOLLOWING:

CHICKEN MUSHROOM MARSALA  
CHICKEN PICCATA  
GRILLED PORK CHOP WITH GARLIC SHALLOT SAUCE  
SLICED ROAST BEEF WITH GRAVY  
BAKED SALMON WITH TERIYAKI GLAZE  
PASTA PRIMAVERA AND MARINARA

SERVED WITH CHEF'S CHOICE OF STARCH, SEASONAL VEGETABLES & DESSERT



## BENNIGAN'S MENU

CHOOSE 3 FROM THE FOLLOWING:

GUESTS WILL ORDER THE NIGHT OF FROM THE CUSTOM MENU WE MAKE FOR YOUR REHEARSAL DINNER!

DANNY BOY CHICKEN  
1/2 SLAB OF RIBS  
CHAR-GRILLED FLAT IRON STEAK  
KENSINGTON SIRLOIN STEAK  
CAJUN CHICKEN & SHRIMP PASTA  
GRILLED SALMON FILET

SERVED WITH GARLIC MASHED POTATOES & BROCCOLI SAUTÉ & BROWNIE BOTTOM PIE

\$39 PER PERSON

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# SPACES



## CEREMONY

THEATER STYLE SET-UP. AFTER THE "I DOS" JOIN THE NEWLYWEDS FOR THEIR COCKTAIL HOUR RECEPTION IN OUR PRE-FUNCTION AREA, WHERE OUR BARTENDERS WILL BE WAITING WITH YOUR BEVERAGE OF CHOICE. DOORS WILL BE CLOSED DURING CEREMONY FOR PRIVACY. \*STARTING ADD-ON AT \$1,800.

## RECEPTION

THE HOLIDAY INN ELGIN FEATURES AN EXCLUSIVE GRAND BALLROOM WITH PRE-FUNCTION SPACE THAT CREATES A ROMANTIC AMBIANCE FOR YOUR RECEPTION, WHETHER TRADITIONAL, ELEGANT, PLAYFUL OR A STYLE OF YOUR OWN. OUR GRAND BALLROOM ACCOMMODATES 250 GUESTS COMFORTABLY. HOTEL FULLY HANDICAP ACCESSIBLE.



## CRYSTALS

PERFECT LOCATION FOR A PRIVATE REHEARSAL DINNER OR BRIDAL SHOWER.

AVAILABLE AFTER 12PM FOR BOOKINGS. ACCOMMODATES 75 PEOPLE COMFORTABLY.

## VIP LOUNGE @ BENNIGANS

AN UPBEAT AND RELAXING PLACE TO KICK BACK AND EXPERIENCE THE GENUINE SPIRIT OF IRISH HOSPITALITY WHILE ENJOYING CRAVEABLE, CROWD PLEASING FOOD AND A BOUNTIFUL SELECTION OF ICE COLD BEERS, SPECIALTY DRINKS AND WINES.

THE NEW BENNIGAN'S VIP LOUNGE IS THE PERFECT PLACE FOR A GET-TOGETHER, AFTER WEDDING PARTY, REHEARSAL DINNERS ACCOMMODATES 35 - 40 PEOPLE COMFORTABLY.



## INDOOR POOL & PATIO

OUR INDOOR SWIMMING POOL IS A WELCOME OASIS FOR RELAXING, COMPLETING A WORK-OUT OR SPLASHING WITH THE KIDS.

DON'T LET THE COLD WEATHER OUTSIDE FORCE YOU PUT AWAY YOUR SWIM SUIT. IT CAN BE SUMMER ALL YEAR LONG IN OUR POOL. (NO LIFEGUARD ON DUTY)

PRICE IS SUBJECT TO SERVICE CHARGE AND APPLICABLE TAX (CURRENTLY 20% & 8.5% RESPECTIVELY)  
ALL PRICING, TAXES, & SERVICE CHARGE ARE SUBJECT TO CHANGE WITHOUT NOTICE

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# ADDITIONAL INFORMATION

## DEPOSITS & PAYMENTS

A \$1,500.00 NON-REFUNDABLE DEPOSIT IS REQUIRED WITH THE SIGNED COPY OF THE CONTRACT TO GUARANTEE THE DATE & TIME OF YOUR EVENT FOR ALL SOCIAL EVENTS. A SECOND DEPOSIT IS 50% OF THE COMMITTED REVENUE AND IS DUE 6 MONTHS PRIOR TO THE EVENT. A FINAL PAYMENT IS DUE 2 WEEKS PRIOR TO THE EVENT, PAYMENT MUST BE MADE CASH, CASHIER'S CHECK AND OR CREDIT CARD. NO PERSONAL CHECKS WILL BE ACCEPTED FOR FINAL PAYMENT.

## SERVICE FEE & TAXES

ALL PRICING LISTED IS SUBJECT TO APPLICABLE SALES TAX & SERVICE CHARGE (CURRENTLY 8.5% & 20% RESPECTIVELY) & ARE SUBJECT TO CHANGE WITHOUT NOTICE.

## CONFIRMATION

PLEASE RETURN SIGNED CONTRACT & DEPOSIT WITHIN FIVE BUSINESS DAYS OF BOOKING YOUR FUNCTION TO AVOID THE RELEASE OF RESERVED SPACE.

## FOOD & BEVERAGE MINIMUMS

ALL MINIMUMS ARE STATED ON THE CONTRACT. YOU ARE COMMITTED TO A FOOD AND BEVERAGE MINIMUM FOR YOUR EVENT DETERMINED BY THE REQUESTED SPACE, DATE AND TIME. MINIMUMS ONLY APPLY TO FOOD AND BEVERAGE THIS DOES NOT INCLUDE EQUIPMENT RENTAL, ROOM RENTALS, TAX NOR SERVICE CHARGE. IN THE EVENT THAT THERE HOSTED FOOD AND BEVERAGE SALES DO NOT MEET THE SPECIFIED MINIMUM, CLIENT IS RESPONSIBLE FOR THE DIFFERENCE.

## OUTSIDE FOOD & BEVERAGE

ALL FOOD & BEVERAGE MUST BE PROVIDED BY THE HOTEL. FOOD & LIQUOR MAY NOT BE BROUGHT IN BY AN OUTSIDE COMPANY WITHOUT APPROVAL BY YOUR SALES MANAGER. NO FOOD ITEMS MAY BE REMOVED FROM THE EVENT.

## GUARANTEES

A FINAL CONFIRMATION OF ATTENDANCE OR "GUARANTEE" IS REQUIRED 2 WEEKS PRIOR TO YOUR EVENT. THE GUARANTEE CAN BE INCREASED WITHIN THE 2 WEEK TIME PERIOD BUT CANNOT BE DECREASED.

## MENUS

VEGETARIAN, VEGAN OR DIETARY REQUEST MEALS ARE AVAILABLE UPON REQUEST. OUR CULINARY STAFF USES ONLY THE FRESHEST INGREDIENTS IN PREPARING YOUR MEALS. DUE TO MARKET CONDITIONS, MENU PRICES MAY CHANGE WITHOUT NOTICE UNLESS CONFIRMED BY A SIGNED BANQUET EVENT ORDER.

## DISPLAYS

THE HOTEL WILL NOT PERMIT THE AFFIXING OF ANYTHING TO THE WALLS, FLOORS OR CEILING WITH NAILS, STAPLES, CARPET TAPE OR OTHER SUBSTANCE. PLEASE CONSULT THE CATERING DEPARTMENT FOR ASSISTANCE IN DISPLAYING OF ALL MATERIALS. CLEAN UP CHARGES (\$250.00) MAY BE APPLICABLE FOR ITEMS LEFT BEHIND.