

Hotel Boulderado

HOTEL BOULDERADO

CORPORATE MEETINGS MENU

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MEETINGS

ARAPAHOE · CANYON · BASELINE



PACKAGES INCLUDE:

(Priced Per Guest)

GENERAL SESSION ROOM RENTAL

DISPLAY PACKAGE (PROJECTOR OR MONITOR)

ONE FLIPCHART WITH EASEL & MARKERS OR ONE WHITEBOARD

ARAPAHOE PLANNER PACKAGE | 184

Choice of Breakfast Buffet
Lunch Buffet
Two Themed Breaks
Deluxe Beverage Break, All Day

CANYON PLANNER PACKAGE | 174

Choice of Breakfast Buffet
Lunch Buffet
One Themed Break
Deluxe Beverage Break, All Day

BASELINE PLANNER PACKAGE | 124

(Half Day Only | 4 Hours or Under)
Choice of Breakfast Buffet OR
Lunch Buffet
One Themed Break
Deluxe Beverage Break, Half Day

Package must be purchased for the entire group. Package and event space minimums may apply. Additional add-ons and enhancements are available. Supplemental A/V available at an additional cost. Please add a taxable 24% service charge & sales tax to prices. Menus & pricing are subject to change.



BREAKFAST

BUFFET · BUFFET ENHANCEMENTS · GRAB & GO



BREAKFAST

(GF Option Available for additional $2pp)

CLASSIC COLORADO CONTINENTAL | 36

Seasonal-Cut Fruit & Berries GF V
House-Made Granola & Noosa Yogurt VG
Locally-Baked Mini Bagels & Cream Cheese VG
Fresh-Baked Croissants & Danishes VG
Fresh-Brewed Boulderado Blend Silver Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

EXECUTIVE DECISIONS | 42

Seasonal-Cut Fruit & Berries GF V
House-Made Granola & Noosa Honey Yogurt VG
Egg, Bacon & Cheddar Muffin Sandwiches
Chorizo, Egg & Cheese Breakfast Burritos
Fresh-Baked Croissants, Danishes & Breakfast Breads VG
Fresh-Brewed Boulderado Blend Silver Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

BOULDERADO BREAKFAST BUFFET | 48

(Select One Style of Eggs)

SCRAMBLED EGGS GF VG
White Cheddar & Chive

DENVER SCRAMBLE GF
Bell Pepper, Onion, Diced Ham & Sharp White Cheddar

BOULDERADO POWER BOWL GF VG
Scrambled Eggs, Quinoa, Seared Greens, Carrots, Bell Peppers, Mushrooms, Onions

VEGGIE SCRAMBLE VG
Sliced Mushrooms, Baby Spinach, Bell Peppers, Onions, Pepper Jack

TOFU SCRAMBLE V
Soft Tofu, Spinach, Bell Peppers, Pico de Gallo, Chili Powder, Tumeric

(Select One Type of Breakfast Protein)

Thick-Cut Smoked Bacon GF
Locally-Sourced Pork Breakfast Sausage Links GF
Chicken Apple Sausage GF
Sofritas Tofu V

INCLUDED:

Breakfast Potatoes GF V
Seasonal-Cut Fruit & Berries GF V
House-Made Granola & Noosa Yogurt GF VG
Fresh-Baked Croissants, Danishes & Breakfast Breads VG
Fresh-Brewed Boulderado Blend Silver Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

Price per person. Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service. Add $2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



BREAKFAST BUFFET ENHANCEMENTS

Steel-Cut Oatmeal with Dried Fruit & Milk | 6 VG

Locally-Baked Mini Bagels & Assorted Whipped Cream Cheese | 5 VG

Southern Biscuits & Sausage Gravy | 7

Thick-Cut Smoked Bacon | 7 GF

Short Rib Hash | 12 GF

Chicken Apple Sausage | 7 GF

Locally-Sourced Pork Breakfast Sausage Links | 7 GF

Tofu Scramble | 12 GF V

Breakfast Potatoes | 6 GF V

BREAKFAST SANDWICHES ON CROISSANT, ENGLISH MUFFIN, OR BAGEL:

(Price per Unit)

Shaved Ham, Egg & Cheddar | 10

Bacon, Egg & Pepper Jack | 10

Egg & Cheddar | 10 VG

Chorizo, Egg & Cheese Breakfast Burrito | 10

Egg, Cheese & Potato Breakfast Burrito | 9 VG

Tofu Scramble, Cherry Tomatoes, Potato Burrito | 9 V

Bagel, Lox & Cream Cheese | 10

CHEF ATTENDED BREAKFAST STATIONS

(*Chef Attendant | 150*)

Omelet Station, Assorted Meats, Cheeses & Veggies | 18

Waffles, Fresh Berries, Whipped Cream & Warm 100% Maple Syrup | 18 VG

French Toast, Seasonal Fruit Compote, Powdered Sugar, Whipped Seasonal Cream Cheese, Warm 100% Maple Syrup | 18 VG

Price per person (unless noted otherwise). Minimum 10 guests. Per person enhancements must be ordered for the entire group. Breakfast sandwiches may be ordered as needed. Per Guest Pricing is based on 45 minutes of service. Add $2 per guest for each additional 30 minutes of service. Buffets remain in the room for no longer than 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



GRAB & GO
BREAKFAST | 30

(Intended For Off-Site Consumption
For On-Site Consumption Add $5 PP)

INCLUDED

Fresh-Brewed Boulderado Blend Silver Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices OR
Eldorado Bottled Water

CHOOSE TWO

BREAKFAST SANDWICHES

English Muffin or Plain Bagel

Shaved Ham, Egg & Cheddar

Bacon, Egg & Pepper Jack

Egg & Cheddar VG

BREAKFAST BURRITOS

Chorizo, Egg & Cheese

Egg, Cheese & Potato VG

Tofu Scramble, Cherry Tomatoes, Potato V

Price per person. Off-site consumption includes to-go beverage and food containers. Per Guest Pricing is based on 45 minutes of service. Add $2 per guest for each additional 30 minutes of service. Food items remain in the room for a maximum of 90 minutes.
Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



BREAKS

THEMED BREAKS · BEVERAGES

BREAKS

(Priced Per Person)

THE TRAIN RIDE |25

Garbanzo Bean Hummus, Warm Naan, Sliced Salumi, Assorted Cheeses, Fresh Crudité, Gluten Free Crackers, Ranch & Gorgonzola Dips GF

WE'RE GOING ON AN ADVENTURE | 25

(Create your own Trail Mix)

House-Made Nut & Fruit Granola, Whole Almonds, Roasted Cashews, M&M's, Dark & White Chocolate Pieces, Cajun Mix, Seasonal Whole Fruit VG

POWER PLAY | 20

Energy Bars, Protein Bars, House-Made Bar Nuts, Sliced Fruit Platter with Noosa Honey Yogurt Dip

FOLSOM FIELD | 20

Caramel Corn, Cheddar Popcorn, Warm Bavarian Pretzels, Mini Corn Dogs, Green Chili Queso, Grain Mustard

GIVE A MOUSE A COOKIE | 20

Chocolate Chunk Cookies, Macadamia White Chocolate Cookies, Oatmeal Raisin Cookies, Ice Cold Whole Milk VG

DONUT WORRY BOUT A THING | 20

Apple Fritter, Chocolate Glazed, Powdered, Apple Cider, Bombolini, Donut Holes, Sliced Fruits, Cold Brew Coffee VG

TAKE ME TO THE CANDY SHOP| 20

Classic Gummies, Sour Gummies, Jelly Beans, Assorted Chocolate Candies, Chocolate Covered Almonds

BAKESHOP| 20

Fresh-Baked Assorted Danishes, House-Made Assorted Muffins (Gluten Free Available), Fresh-Baked Croissants, Lemon Bars, Fudge Brownies VG

KEEP IT LIGHT | 24

Vegetable Crudité, Ranch and Blue Cheese Dip, Apple Wedges with Dulce de Leche and Whipped Honeycomb Peanut Butter, Chef's Smoothie Shooter of the Day VG

Minimum 10 guests. Each break must be ordered for the entire group. Mix & Match no more than 2 breaks. Breaks are refreshed for 30 minutes. Add $2 per guest for each additional 30 minutes of service. Breaks will remain in the room for up to 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



HOT BEVERAGE BREAK

(22 FULL DAY | 14 HALF DAY)

Boulderado Blend Silver Canyon Coffee (Regular & Decaf), The Tea Spot Assorted Hot Tea Selection

COLD BEVERAGE BREAK

(20 FULL DAY | 12 HALF DAY)

Assorted Pepsi Products, La Croix Sparkling Water, Assorted Juices, Red Bull (Assorted Flavors)

DELUXE BEVERAGE BREAK

(36 FULL DAY | 20 HALF DAY)

Boulderado Blend Silver Canyon Coffee (Regular & Decaf), The Tea Spot Assorted Hot Tea Selection, Assorted Pepsi Products, La Croix Sparkling Water, Assorted Juices, Red Bull (Assorted Flavors)

A LA CARTE BEVERAGES

Boulderado Blend Silver Canyon Coffee (Regular & Decaf) | 75 Per Gallon

The Tea Spot Assorted Hot Tea Selection | 75 Per Gallon

Cold Brew Coffee | 75 Per Gallon

Juices - Apple, Orange, Lemonade, Cranberry | 24 Per Carafe (1 liter)

Berry-Citrus-Infused Water | 50 Per Gallon

Iced Tea | 55 Per Gallon, 15 Per Carafe (1 Liter)

Red Bull | 10 Each

Gatorade | 8 Each

Assorted Pepsi Products | 8 Each

Bottled Juices | 8 Each

La Croix Sparkling Water | 6 Each

Eldorado Springs Bottled Water | 6 Each

Almond Milk | 15 Per Carafe

Oat Milk | 15 Per Carafe

Price per person(unless noted otherwise). Items may be ordered as needed. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



LUNCH

SALAD BAR · SANDWICH BAR · BUFFET · BOXED



SOUTHWEST COLORADO | 55

served with Tortilla Chips and House-Made Salsa

STREET CORN CAESAR SALAD
Romaine Lettuce, Chipotle Caesar Dressing, Charred Corn, Jalapeños, Cotija Cheese, Cilantro, Croutons

KALE AND BLACK BEAN SALAD GF VG
Purple Cabbage, Cilantro Lime Vinaigrette, Red Bell Peppers, Red Onions, Charred Corn, Black Beans

CHICKEN FAJITAS GF
Sauteed Peppers and Onions

SLOW BRAISED BEEF BARBACOA GF

BAKED CHILI RELLENOS VG
Stuffed with Mushrooms, Kale, Pueblo Beans, Monterey Jack Cheese

CILANTRO LIME RICE GF

ROASTED CALABACITAS GF VG

TOPPINGS GF
Sour Cream, Shaved Lettuce, Monterey Jack, Cotija, Tomatoes, Radishes, Onion, Guacamole, Tomatillo Salsa Verde

WARM CORN + FLOUR TORTILLAS

CHURROS WITH GANACHE VG

BOLDER BOULDER | 55

served with Dinner Rolls with Honey Butter

KALE AND QUINOA SALAD GF VG
Dried Cherries, Apples, Feta Cheese, Sunflower Kernels, Roasted Walnuts, White Balsamic Dressing

CHICKPEA SALAD GF VG
Shaved Romaine Lettuce, Mangos, Cucumbers, Cherry Tomatoes, Red Onions, Roasted Carrots, Castelvetrano Olives, Orange and Calabrian Chili Vinaigrette

ORANGE CHIPOTLE MAHI GF
Red Pepper Coulis, Blistered Snap Peas, Pineapple Salsa

ROASTED AIRLINE CHICKEN GF
Shaved Roasted Broccoli, with Yogurt Pesto

CHILI LIME TOFU GF V
Cilantro Lime Quinoa

RED PEPPER PILAF GF VG

ROASTED CARROTS WITH HERBED BUTTER GF VG

FRESH FRUIT PARFAITS GF VG

Price per person. Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service. Add $2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



ANDIAMO | 55

served with Garlic Parmesan Breadsticks

ITALIAN CHOPPED SALAD GF
Artisan Lettuces, Red Onions, Olives, Pepperoncini, Cherry Tomatoes, Salumi, Cucumbers, Mozzarella, Herbed Vinaigrette

CAPRESE SALAD GF VG
Heirloom Tomatoes, Mozzarella, Basil, Arugula, Olive Oil, Balsamic Vinegar

CHICKEN SALTIMBOCCA GF
Prosciutto Wrapped, Romesco Sauce

FLANK STEAK STRACCETTI GF
Arugula and Spinach, Rosemary Cream Sauce

PORTABELLA OSSO BUCO GF VG
Polenta, Tomato Ragout

GNOCCHI
Asparagus, Pancetta, Lemony Basil Cream

CAPONATA GF V
Eggplant, Tomato, Red Bell Pepper, Olives, Raisins

MINI CANNOLI VG

SPRUCE | 55

served with Dinner Rolls with Honey Butter

MOUNTAIN GREEN SALAD GF VG
Arugula, Watercress, Blueberries, Cranberries, Toasted Pistachios, Feta Cheese, Blueberry Balsamic Vinaigrette

WHITE BEAN SALAD GF VG
Roasted Broccolini, Pickled Red Onions, Artichoke Hearts, Celery, Roasted Tomatoes, Lemon Vinaigrette

ROSEMARY ROCKY MOUNTAIN TROUT GF
Braised Kale, Charred Lemon Beurre Blanc

GRILLED FLANK STEAK GF
Cipollini Bordelaise, Herb Cured Cherry Tomatoes

WHITE BEAN CASSOULET GF V
Roasted Garlic Charred Cabbage

GRILLED BROCCOLINI GF VG
Charred Lemon, Walnuts, Parmesan

HARVEST BREAD PUDDING WITH CRÈME ANGLAISE VG

Price per person. Buffets require a minimum of 10 guests. Only 1 buffet can be ordered for the entire group. Buffets are serviced for 45 minutes and left in the room for no longer than 90 minutes. Add $2 per guest for each additional 30 minutes of service. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



PACIFIC FUSION | 60

served with Sweet Rolls with Honey Butter

JAPANESE STEAKHOUSE SALAD GF VG
Romaine Lettuce, Pickled Cucumber, Shaved Carrot, Cherry Tomato, Purple Cabbage, Radish, Ginger Dressing

CHINESE COLD NOODLE SALAD Chow Mein Noodles, Cucumber, Carrots, Cilantro, Roasted Peanuts, Edamame, Red Bell Peppers, Green Onions, Toasted Sesame Seeds, Lime Peanut Dressing GF VG

HULI HULI CHICKEN Cilantro, Pickled Fresnos, Garlic Green Beans GF DF

BULGOGI KOREAN SHORT RIBS GF
Charred Green Onions, Glazed Bok Choy, Toasted Sesame Seeds

CHARRED MISO EGGPLANT GF V
Ginger Scallion Relish

MISO BUTTER SWEET POTATO MASH VG

CHARRED PINEAPPLE VEGETABLE FRIED RICE GF VG

YUZU MANGO PANNA COTTA GF VG

BACKCOUNTRY BBQ |65

served with Sweet Bread with Honey Butter

HEIRLOOM TOMATO AND CUCUMBER SALAD GF VG
Green Goddess Dressing, Red Onions, Baby Kale, Smoked Feta

GRILLED CORN SALAD GF VG
Charred Summer Squash and Zucchini, Red Onions, Sundried Tomatoes, Peppadews, Chipotle Vinaigrette

SMOKED GOUDA MAC N CHEESE VG

BBQ PIT BEANS WITH SMOKED BACON GF DF

CAROLINA GOLD MUSTARD CHICKEN THIGHS GF
Roasted Red Peppers Succotash

TEXAS STYLE SMOKED BRISKET GF DF
Curtido Slaw

SMOKED AND ROASTED SQUASH MEDLEY GF V
Portobello Mushrooms, Red Peppers, Tomatoes, Red Onions

BOURBON PEACH COBBLER VG
Vanilla Whipped Cream

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KEEPING IT LIGHT | 40

(Includes Boulder Chips, Cookie, and a choice of La Croix or Eldorado Canyon Bottled Water.
Turn your selections into a box lunch+$5 pp. Gluten Free available for $2 pp)

CHOOSE 1 SALAD

CAPRESE SALAD GF VG
Heirloom Tomatoes, Mozzarella, Basil, Arugula, Olive Oil, Balsamic Vinegar

JAPANESE STEAKHOUSE SALAD GF VG
Pickled Cucumber, Shaved Carrot, Cherry Tomato, Purple Cabbage, Radish, Ginger Dressing

KALE AND BLACK BEAN SALAD GF VG
Purple Cabbage, Cilantro Lime Vinaigrette, Red Bell Peppers, Red Onions, Charred Corn, Black Beans

CAESAR SALAD
House-Made Croutons, Caesar Dressing, Parmesan

GRILLED CORN SALAD GF VG
Charred Summer Squash and Zucchini, Red Onions, Sundried Tomatoes, Peppadews, Chipotle Vinaigrette

CHOOSE 2 SANDWICHES

COLD

DILL MARINATED CUCUMBER ON SOURDOUGH VG
Heirloom Tomato, Tzatziki, Crumbled Feta, Arugula

BLACK FOREST HAM GRINDER
Soppressata, Genoa Salami, Shredded Romaine, Provolone, Creamy Italian Dressing, Pepperoncini, Red Onion, Ciabatta

ROAST BEEF ON FOCACCIA
Pimento Cheese Spread, Avocado, Pickled Red Onion

CORONATION CHICKEN SALAD ON A CROISSANT DF
Curry, Chive, Sweet Onion, Lettuce, Tomato

TURKEY BACON RANCH WRAP
Raquelitas Tortilla, Thick Cut Million Dollar Bacon, Romaine, Havarti, Chipotle Crema

HOT PRESSED

CHIMICHURRI PORTABELLA ON SOURDOUGH VG
Roasted Bell Peppers, Pickled Red Onions, Avocado

HOTEL BOULDERADO CUBANO ON FLATBREAD
Shaved Black Forest Ham, Mojo Braised Pork, Dill Pickles, Cubano Mustard, Swiss Cheese

PASTRAMI ON RYE
Sauerkraut, Swiss Cheese, Thousand Island Dressing

GRILLED CHICKEN ON CIABATTA
Cheddar Cheese, Honey Mustard, Pickled Fresno, Watercress

ROASTED TURKEY ON FOCACCIA
Sundried Tomato Pesto, Mozzarella, Arugula

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AUDIO VISUAL

PACKAGES · ADD-ONS · QUESTIONS

PROJECTION PACKAGES

LCD Projector, Screen, AV Cable, Bundle, Power & AV Tech Support for Set-Up | 275

PROJECTION SUPPORT PACKAGES

Screen & Power | 100

BOULDERADO BALLROOM PROJECTION PACKAGES

Columbine (2 Screens) | 500
Alpine Balsam (2 Screens) | 500
Columbine Balsam (3 Screens) | 750
Boulderado Ballroom (4 Screens) | 800

VIDEO

(Monitors with Rolling Floor Stand)
50'' Monitor | 350
65'' Monitor | 450
85'' Monitor | 550

AUDIO

8 Input Audio Mixer | 60
12 Input Audio Mixer | 120
Wired Hand Held Microphone | 40
Digital Audio Interface | 150
Wireless Microphone Package* | 150
*Includes Wireless Hand Held, Lavaliere, Headset. +40 for each additional microphone

MEETING AIDS

Flipchart Easel with Pads & Markers | 70
Flipchart Stand | 25
5x3 Whiteboard | 50
6x4 Whiteboard | 100
Basic Slide Advancer | 35
Easel | 15
Polycom (not available for Aspen or Evergreen rooms) | 100

VIRTUAL MEETINGS

Webcam | 50
Polycom (not available for Aspen or Evergreen rooms) | 100
Push to Talk Mic (1 per 2 guests) | 75
Meeting Owl | 162.50

POWER GRIDS

1-10 People Per Day | 50
11-25 People Per Day | 75
26-50 People Per Day | 150
51-75 People Per Day | 175
75+ People Per Day | 200

SCENIC

LEDUp-Lighting | 50 Per Light (250 for 8)

AV ENGINEER

Monday – Friday
Half Day (Up to 5 hours) | 500
Full Day (Up to 10 Hours) | 750
ASAP Add on Fee | 100
Weekends & Holidays
Quoted on a case-by-case basis

STAGING

6ftx8ftRiser (14 Inches high) | 150
Dance Floor - Set Up | 200 Flat Fee

INTERNET

Complimentary wireless internet is available throughout the hotel.

QUESTIONS

The Hotel Boulderado Audio Visual team is prepared to assist you with any questions you may have regarding your AV needs for your meeting.

If you have more comprehensive audio-visual needs, please discuss with your Sales Manager.

Please add a taxable 24% service charge and sales tax to Audio-Visual Services and rental items. Menus & pricing are subject to change.



POLICIES

FOOD & BEVERAGE POLICIES · EVENT ATTENDANCE
BILLING · DECOR · GRATUITY

PARKING

Hotel Boulderado offers valet parking for $4 per hour, or an established fee basis. Charges can be collected individually from guests, or group charges can be applied to a Master Account. Self-parking is not available through the hotel. Metered street parking and City lots are within walking distance of the Hotel. Please consult your Sales Manager for other parking options.

FOOD AND BEVERAGE

The Hotel strictly adheres to all federal, state and local laws regarding food & beverage purchases & consumption. As the sole licensed purveyor of food service and alcohol at the Hotel, Hotel Boulderado must enforce a policy that does not allow individuals or groups to bring in any food or alcoholic beverages from outside sources onto Hotel event spaces. Should specific food or beverage be required for your event which is not available through the Hotel, prior written approval must be received from the Sales & Catering department.

EVENT ATTENDANCE

A confirmed attendance must be specified 10 business days prior to event date. This number will be the group minimum guarantee and not subject to reduction. Charges will then be based on the guaranteed or actual attendance, whichever is greater. If the guaranteed attendance is not received within the noted time frame, your contracted attendance will be considered the guarantee. Requests for increasing the guarantee are subject to catering management approval and may incur additional service charges.

PAYMENT AND BILLING

A nonrefundable deposit is required to confirm a function as “definite”. Additional deposits will be required as outlined in the signed agreement. The total estimated balance is due no later than 5 business days prior to the event.

CANCELLATIONS

If the group cancels the event, the group is liable for cancellation penalties as stated in the signed agreement.

LABOR

Labor is included in the service charge, except for bartenders. Please estimate one bartender per 75 guests. Bartender fees are Bartender fees are $60 per hour, per bartender with a 2-hour minimum

BAR SERVICE

Hotel Boulderado adheres to a strict “no shots” policy. We do not offer self-serve alcohol options. Food service must accompany bar service per our liquor license.

SIGNAGE, MATERIALS & DÉCOR

Decorations, displays, and signage must be approved prior to arrival. Items may not be attached to any wall, floor, window, ceiling, or railing with nails, staples, tape, or like materials to prevent damage to the fixtures and furnishings. Open flame is permitted in a non-flammable container. We do not allow confetti, rice, bubbles, or sparklers. If you are not sure if your decorations are allowed, please consult your Sales Manager. All décor and meeting materials must be removed from the premises immediately following the conclusion of the event. A $500 cleaning fee and/or damage fee for repairs, or removal of any excess décor may be charged to the guest if Hotel deems it necessary.

GRATUITY

Gratuity for catering staff is not included in the service charge and is at the discretion of the event host. Gratuity can be added to your final bill. Please consult your Sales Manager to make arrangements.

ADDITIONAL CHARGES & FEES

All services are subject to applicable taxes & fees.

Food & Beverage is subject to sales tax and 24% service charge. Audio-Visual Services & Rentals are subject to sales tax and 24% service charge. Service Charge is subject to sales tax.