



BANQUET MENU

** Downtown Springfield, Just Steps Away *
* Shopping, Dining, Entertainment, Ballgames and Much More **

UNIVERSITY
PLAZA
HOTEL & CONVENTION CENTER



- 150,000 + square feet of Convention and Meeting Space
- 35 Various Meeting Rooms
- Free Internet in Guest Rooms & Atrium
- 270 Beautifully Remodeled Guest Rooms
- Restaurant and Lounge
- Over 500 Complimentary Parking Spaces

(417) 864-7333

333 John Q. Hammons Parkway
Springfield, MO 65806

www.upspringfield.com



Continental Breakfast

CONTINENTAL

\$9.00 per person

Assorted Fruit Juices, Breakfast Pastries
and Muffins, Seasonal Fruit, Assorted Cereals,
100% Colombian Coffee, Decaf and Specialty Tea Selections, 2% Milk

Specialty Breaks

REJUVENATION STATION

\$7.25 per person

Whole Fresh Fruit, Kashi Granola Bars, Trail Mix, Gatorade, Bottled Water,
100% Colombian Coffee, Decaf and Specialty Tea Selections

SNACK ATTACK

\$8.00 per person

Roasted Peanuts, Cracker Jacks, Tortilla Chip with Queso Dip
Served with Assorted Sodas, Bottled Waters, and Gatorade

CRAVING STATION

\$7.25 per person

Assorted Jumbo Cookies and Candy, Bottled Water and Assorted Soft Drinks,
100% Colombian Coffee, Decaf and Specialty Tea Selections, 2% Milk

BIG DIPPER

\$7.25 per person

Spinach Artichoke Dip, Hummus, Salsa served with Pita & Tortilla Chips
Assorted Sodas and Bottled Waters

Prices are subject to 22% Service Charge, CID Fee, and Applicable Sales Tax

*** Prices are subject to change.**



A la Carte
Break Selections

ASSORTED GOODIES

- Fruit Yogurt- \$2.75 each
- Sliced Fresh Fruit- \$2.75 per person
- Whole Fruit- \$2.25 per person
- Assorted Muffins- \$22.00 per dozen
- Danish- \$30.00 per dozen
- Cinnamon Rolls- \$28.00 per dozen
- Bagels and Assorted Cream Cheeses- \$28.00 per dozen
- Assorted Candy Bars- \$28.00 per dozen
- Cracker Jacks- \$2.00 per person
- Kashi Granola Bars- \$24.00 per dozen
- Assorted Donuts- \$26.00 per dozen
- Individual Potato Chips- \$1.75 each
- Fresh Baked Cookies- \$24.00 per dozen
- Brownies- \$24.00 per dozen
- Assorted Dessert Bars- \$24.00 per dozen
- Mixed Nuts- \$26.00 per pound
- Planter Peanuts - \$1.50 per bag
- Gardetto Snack Mix- \$18.00 per pound
- Tortilla Chips and Salsa- \$15.00 per pound
- Potato Chips and Ranch Dip- \$15.00 per pound
- Pretzel Twists - \$12.00 per pound
- Trail Mix - \$1.75 per bag

Beverages

- Proudly Serving Douwe Egberts Coffee- \$32.00 per gallon
- 100% Colombian Decaffeinated Coffee- \$32.00 per gallon
- Specialty Teas- \$2.50 each
- Hot Chocolate- \$2.50 each
- Lemonade or Fruit Punch- \$28.00 per gallon
- Fruit Juices- \$3.25 each
- Bottled Waters- \$2.50 each
- Assorted Soft Drinks- \$2.50 each
- Iced Tea- \$29.00 per gallon
- Gatorade- \$2.50 each
- Orange Juice- \$16.00 per carafe
- V-8 Juice- \$16.00 per Carafe

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Plated Breakfast

METROPOLITAN \$11.00 per person

Chilled Orange Juice
Farm Fresh Scrambled Eggs
Choice of Bacon or Sausage
Breakfast Potatoes
Broiled Tomato
Assorted Pastry and Muffin Basket
Coffee Service

PARISIAN \$10.00 per person

Chilled Orange Juice
French Toast
Bacon
Coffee Service

OZARKER \$12.00 per person

Chilled Orange Juice
Farm Fresh Scrambled Eggs
Sausage Patties
Breakfast Potato
Biscuits and Gravy
Assorted Pastry and Muffin Basket
Coffee Service

Breakfast Buffet (30 Person Minimum)

SUNRISE BUFFET \$13.00 per person

Chilled Orange Juice
Sliced Fresh Fruit Tray
Assorted Breakfast Pastries and Muffins with Fruit Jams, Honey and Butter
Farm Fresh Scrambled Eggs
Crispy Bacon and Country Sausage
Breakfast Potatoes
100% Colombian Coffee, Decaf and Specialty Tea Selections

EXECUTIVE BREAKFAST BUFFET \$15.50 per person

Chilled Orange Juice
Sliced Fresh Fruit Tray
Assorted Yogurts with Granola Topping
Assorted Breakfast Pastries and Muffins with Fruit Jams, Honey and Butter
Assorted Cereals and Milk
Farm Fresh Scrambled Eggs
Double Thick French Toast
Biscuits and Gravy
Country Sausage and Bacon
Breakfast Potatoes
100% Colombian Coffee, Decaf and Specialty Tea Selections

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Luncheon Salads

Includes Rolls and Butter, Chef's Dessert, Iced Tea and Coffee Service.

CHICKEN CAESAR SALAD- \$14.00 per person

Romaine Leaves, Grilled Chicken Breast,
Shredded Parmesan Cheese, Tomato Wedges and Garlic Croutons

TURKEY COBB SALAD- \$14.25 per person

Crisp Greens, Mesquite Turkey, Tomato, Boiled Egg, Chopped Bacon,
and Gorgonzola Crumbles

MARINATED STEAK SALAD- \$15.25 per person

Tossed Lettuces, Sirloin Strips, Tomato, Sweet Red Onion and Goat Cheese

Luncheon Sandwiches

All Sandwiches served with Potato Chips and Pasta Salad.
Includes Chef's Dessert, Iced Tea and Coffee Service.

CLUB WRAP- \$13.00 per person

Ham, Turkey, Bacon and Cheddar Cheese,
and Roasted Garlic Mayo on a Garlic Herb Tortilla

ITALIAN SUB - \$12.00 per person

Genoa Salami, Pepperoni, Ham and Provolone Cheese topped with Shredded Lettuce,
Tomato, Red Onion and Italian Dressing

CHICKEN & SPINACH WRAP- \$12.50 per person

Grilled Chicken, Shredded Cheddar, Bacon, Chopped Egg, Ranch, and
Spinach Stuffed in a Large Flour Tortilla

Any of the above sandwiches available as a box lunch - **\$15.00 per person**

Items included: Sandwich, chips, apple, cookie and soda

TENDERLOIN CIABATTA- \$16.25 per person

Sliced Tenderloin of Roast Beef with Lettuce, Tomato, Pepperoncinis
and Bistro Sauce on Artisan Ciabatta Bread

TURKEY FLATBREAD- \$13.50 per person

Turkey, Havarti Cheese, Shredded Lettuce, Tomato
and House Dressing on Flatbread

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Hot Plated Lunches

All Hot Plated Lunches include House Salad, Chef's Selection of Seasonal Vegetables, Starch, Rolls and Butter, Chef's Choice of Dessert, Iced Tea and Coffee Service.

Entrée Selections

PANKO HERB CRUSTED CHICKEN \$15.75 per person
Chicken Encrusted in Herbs and Asian Bread Crumbs with an Herb Veloute Sauce

GRILLED CHICKEN PICATTA \$16.75 per person
Grilled Chicken and Zesty Lemon with Lemon Caper Sauce

ITALIAN CHEESE MANICOTTI \$14.00 per person
Traditional Marinara and Broiled Tomato
(additional starch not included)

BEEF MEDALLIONS WITH COWBOY RUB \$17.50 per person
Coffee and Spice Encrusted Beef with Merlot Jus

ROASTED PORK LOIN \$17.00 per person
Slow Roasted Sliced Pork Loin with Rich Cognac Dijon Sauce

CARIBBEAN TILAPIA \$16.75 per person
Broiled Tilapia Crowned with a Zesty Caribbean Fruit Salsa

Ask your catering professional for customized menus and recommendations to meet your group theme or budgetary needs.

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Lunch Buffets

DELI BUFFET \$16.00 per person
 (40 Person Minimum)

Mixed Garden Greens with Chef's Dressings
 Pasta Salad, Potato Salad
 Deli Meats- Turkey, Roast Beef, Ham and Salami
 Provolone, Swiss and Cheddar Cheeses
 Leaf Lettuce, Sliced Tomatoes, and Pickle Spears
 Assorted Breads and Rolls
 Dessert Display
 100% Colombian Coffee, Decaf
 Specialty Tea Selections and Iced Tea

BISTRO BUFFET \$17.00 per person
 (25 Person Minimum)

Assorted Gourmet Wraps and Bistro Sandwiches
 Potato Chips
 Chef's Choice of Handcrafted Salad
 Marinated Vegetable Salad
 Mini Pastries and Desserts
 100% Colombian Coffee, Decaf
 Specialty Tea Selections
 Iced Tea

UNIVERSITY LUNCH BUFFET \$19.00 per person
 (40 Person Minimum)

Pasta Salad Mixed Garden Greens with Chef's Dressings Hotel Choice Salad

Choice of Two Entrees

Chicken Breast Ragout Grilled Chicken Piccata Sliced Beef Medallions
 Pot Roast Cheese Manicotti Sliced Pork Loin Broiled Tilapia

Chef's Selection of Seasonal Vegetables and Starch
 Dessert Display

100% Colombian Coffee, Decaf and Specialty Tea Selections, and Iced Tea

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Dinner Buffets

PLAZA DINNER BUFFET

(50 Person Minimum)

2 Entrée- \$29.00 per person

3 Entrée-\$34.00 per person

Mixed Garden Greens with Chef's dressings

Choose two of the Following Salads:

Caesar Salad Tortellini Pasta Salad Fresh Fruit Salad with Honey and Mint
Marinated Vegetable Sun Dried Tomato & Artichoke Orzo Salad Potato Salad

Choose Two or Three of the Following Dinner Entrée Selections:

Grilled Chicken with Sherry Mushroom Cream Chicken Piccata
English Cut New York Strip Loin Chimchurri Pork Loin
Tenderloin Tips with Portabella Mushroom Chicken Primavera with Penne Pasta
Shrimp and Scallop Provencal over Chef's Pasta Broiled Pacific Salmon

Chef's Selection of Seasonal Vegetables and Starch

Rolls and Butter

Dessert Display

Coffee Service and Iced Tea

Plated Combination Specialties

All Combination Menu Dinners include your Choice of Salad, Chef's Complimenting Starch and Seasonal Vegetable, Rolls and Butter, Choice of Dessert, Coffee Service and Iced Tea.

Our Most Popular Dinner features a Tender Filet Mignon of Beef, Char-grilled and accompanied by your Choice of the following

GRILLED BREAST of CHICKEN \$32.00 per person
With Herb Veloute Sauce

JUMBO SHRIMP SCAMPI \$36.00 per person
With Garlic Herb Butter

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recommendations to meet your group theme or budgetary needs.**

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Dinner Salad Choices

Choose one of the Following:

CAESAR STYLE

Romaine Lettuce, Shredded Parmesan Cheese, Tomato Wedges
And Garlic Croutons with Caesar Dressing

CHEF S GARDEN SALAD

Mixed Garden Greens with Tomato,
Olives, Parmesan and Croutons

SPRING MIX SALAD

With Dried Cranberries and Almonds

Dinner Entrée Selections

Our Plated entrée Selections include your Choice of Salad, Chef s Complementing Starch
and Seasonal Vegetable, Rolls and Butter, Choice of Dessert, Coffee Service and Iced Tea.

10 OZ. GRILLED NEW YORK STRIP \$34.00 per person

Sauce Choices: Signature Wine Glazed Mushrooms, Classic Demi Glace, or Bulgogi(Korean BBQ)

GARLIC and HERB ENCRUSTED PRIME RIB

\$32.00 per person

Herb Encrusted Prime Rib cooked to perfection,
served with Cabernet Au Jus

GINGER CITRUS SALMON

\$22.00 per person

Wrapped in Rice Paper served with
a Tangy Citrus and Thai Chili Glaze

CHICKEN SALTIMBOCCA

\$24.00 per person

Double Breast of Chicken Stuffed with
Prosciutto Ham, Garlic, Sage and Creamy Swiss

CRAB CRUSTED CHICKEN

\$24.00 per person

Tender Chicken Breast topped
with Crab Stuffing and Mornay Sauce

MARINATED CHICKEN

\$19.00 per person

Choice of Teriyaki Glaze,
Sherry Mushroom Cream, or Herb Volute

ROASTED PORK LOIN

\$21.00 per person

Sliced Pork Loin with an Herb Chimchurri Sauce

Dinner Dessert Choices

TIRAMISU

A delicious Italian ending

NEW YORK CHEESECAKE

Cheesecake so smooth, creamy and
satisfying it makes saying no, not an option

CARROT CAKE

Moist and full of flavor

ULTIMATE CHOCOLATE CAKE

Chocolate cookie crust, chocolate mousse
chocolate ganache & chocolate chips

KEY LIME DESSERT

A smooth, unforgettable
Lime Cream Filled Dessert

CHOCO PEANUT BUTTER DECADENCE

Chocolate topping with a Velvety Peanut Butter Cream Pie filling

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Hot Hors D'oeuvres

(Priced per 50 piece order; 50 Piece minimum per item)

MARINATED MEATBALLS \$80
Choice of BBQ, Swedish, or Korean BBQ

CRISPY CHICKEN TENDERS \$110
with Honey Mustard Dip

ASSORTED PETITE QUICHE \$110

CRAB STUFFED MUSHROOMS \$125

**TOASTED SPINACH
AND ARTICHOKE RAVIOLI \$90**

CHICKEN EMPANADAS \$125
Chicken Filled Spanish Pastry

CRAB RANGOON \$100
With Spicy Thai Dip

BEEF TAQUITOS \$100
With Salsa

PARMESAN ARTICHOKE HEARTS \$100

VIETNAMESE SPRING ROLLS \$125
With Sweet Chili Sauce

MINI ITALIAN SAUSAGE PIZZA \$110

WILD MUSHROOM TART \$125

Cold Hors D'oeuvres

(Priced per 50 piece order; 50 Piece Minimum per item)

SEARED TUNA ON WONTON CHIP \$125
With Wasabi Cream Fraiche

CHILLED JUMBO SHRIMP \$150
with Cocktail Sauce

ASSORTED CROSTINI \$110
Variety of Chef's Selections on Italian Toast

PETITE SANDWICHES \$100
Roast Beef, Smoked Turkey and Cured Ham
with Gourmet Spreads on Silver Dollar Rolls

Specialty Displays

(Priced Per Person)

CHEESE DISPLAY \$3.00
Chef's Selection of Imported and Domestic
Cheeses with Assorted Crackers

TAPAS DISPLAY \$4.00
Grilled and Chilled Asparagus, Prosciutto,
Marinated Olives, Artichoke Hearts,
Hummus, Pita Chips, and Toasted Baguette

FRESH VEGETABLE CRUDITE' \$2.50
Bite-Size Vegetables served with Ranch dip

FRESH FRUIT TRAY \$3.00
Seasonal Sliced Fruit with a Fresh Berry Garnish

ANTIPASTO TRAY \$4.00
An assortment of Artisan Cheeses with Genoa Salami, Pepperoni, Prosciutto Ham,
Olives, Artichoke Hearts, Peppercini and Cherry Peppers

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Hors D'oeuvres Packages

50 Person Minimum

PACKAGE 1 \$28.00 per person

(Price based on 2 Hours of Hors D oeuvre Service)

Antipasto Display
Fresh Vegetable Crudite with Ranch Dip
Warm Spinach Artichoke Dip, Hummus, with Flatbreads and Tortilla Chips
Crispy Chicken Tenders with Honey Mustard Dip
Swedish Meatballs
Fried Spinach and Artichoke Raviolis with Marinara Sauce
Crab Stuffed Mushrooms

PACKAGE 2 \$30.00 per person

(Price based on 2 hours of Hors D oeuvre Service)

Grand Seafood Bar to include: Chilled jumbo Shrimp, Split King Crab Legs, Oysters on the Half Shell, Smoked Salmon, Cocktail sauce and Remoulade Sauce

Fresh Vegetable Crudités with Ranch Dip
Chicken Empanadas
Vietnamese Spring Rolls
Wild Mushroom Tart

Add a Carving Station for \$3.00 per person

Roast Baron of Beef with Silver Dollar Rolls,
Grain Mustard, Roasted Garlic Mayo, and Horseradish Bistro Sauce

Carving Stations

STEAMSHIP ROUND of BEEF \$525.00
(Serves Approximately 150 guests)

ROASTED TENDERLOIN of BEEF \$300.00
(Serves Approximately 25 Guests)

BAKED HONEY GLAZED HAM \$250.00
(Serves Approximately 40 Guests)

ROASTED BARON of BEEF \$350.00
(Serves Approximately 50 Guests)

BONELESS ROASTED BREAST of TURKEY \$200.00
(Serves Approximately 35 Guests)

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Wine Selections

COPPERIDGE VINEYARDS

CHARDONNAY \$22.00
Medium-bodied with hints of apple, citrus flavors

CABERNET SAUVIGNON \$22.00
Medium-bodied with berry fruit flavors and a hint of plum and spice.

WHITE ZINFANDEL \$22.00
Light-bodied with strawberry flavors and a crisp finish.

MERLOT \$22.00
Medium-bodied with flavors of blackberry and cherry.

REDWOOD CREEK WINES OF CALIFORNIA

CHARDONNAY \$28.00
Notes of fresh pear and pineapple smooth finish.

CABERNET SAUVIGNON \$28.00
Flavors of cocoa, black cherry and vanilla.

MERLOT \$28.00
Flavors of ripe plum and chocolate with notes of vanilla.

MIRASSOU WINERY

CHARDONNAY \$32.00
Soft and approachable yet crisp and fruit-forward;
Intense fruit flavors of citrus, green apple and peach.

CABERNET SAUVIGNON \$32.00
Flavors of ripe black cherry with hints of vanilla and spice.

PINOT NOIR \$32.00
Flavors of cherry, plum and
strawberry with an earthy finish

Sparkling Selections

Celebrate your special occasions with a champagne toast for your entire group.

TOTT S

BRUT

\$24.00 per bottle
or \$4.00 person

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Premium Beverage Service

For each bar requested, a bartender fee of \$25++ per hour, per bartender will be applied.

We offer only Premium Beverage Choices to suit your function including:

| | <u>PREMIUM WELL</u> | <u>SUPER PREMIUM</u> |
|----------------|--|--|
| Vodka | Smirnoff | ABSOLUT |
| Rum | Bacardi | Captain Morgan |
| Scotch | J & B | Johnnie Walker |
| Blend | Seagram s VO | Crown Royal |
| Bourbon | Jim Beam | Jack Daniel s |
| Tequila | Sauza Gold | Jose Cuervo 1800 |
| Gin | Beefeater | Tanqueray |
| Beer | Budweiser, Bud Light, Heineken Miller Lite, O Doul s, Sam Adams | Amstel Light, Budweiser, (Same as premium well) |

BY THE HOUR

A package designed to ease your budgeting plans. Choose the Package you prefer. The amount charged is on a per person basis in accordance with the guaranteed attendance or the actual attendance, if higher.

HOST BAR

A complete beverage service, with attractive portable bars and garnishes are offered. All charges reflect the actual number of drinks served.

CASH BAR

Cash bar prices are inclusive of Sales Tax.

Please ask your Catering Coordinator about a combination Host/Cash Bar.

| | Premium | Super Premium |
|------------------------------|-----------|---------------|
| By The Hour | \$11.00 | \$13.00 |
| Additional Hour | ...\$4.00 | \$5.00 |
| Host Bar | \$4.50 | \$5.25 |
| Domestic Beer . | \$4.00 | |
| Import Beer .. | \$4.50 | |
| House Wines ... | \$4.50 | |
| Cash bar ... | \$4.75 | \$5.50 |
| Domestic Beer . | \$4.25 | |
| Import Beer .. | \$4.75 | |
| House Wines . | ..\$4.75 | |
| Cordials-Imported per person | | ..\$7.00 |

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TO OUR CUSTOMERS & GUESTS

We are eager to help you, both in the planning and serving of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

FOOD & BEVERAGE

All food items served on the hotel premises must be supplied and prepared by the hotels culinary team. All alcoholic beverages to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

BILLING & DEPOSITS

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to that arrival date if you require billing privileges. Credit can only be established for functions over \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Advance deposits, when required, are non-refundable 60 days prior to the event (unless otherwise stated on proposal).

ENGINEERING, ELECTRICAL & AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department. Outside audio-visual equipment is not permitted without approval from the hotel in writing. The hotel may charge 40% of assessed rental value on all equipment brought in from any outside source.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance at least 72 hours in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

PARKING

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

INSURANCE & INDEMNIFICATION

Guest shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises.

LIABILITY

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

LOST & FOUND

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time.

ROOM & SET-UP FEE

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

SERVICE CHARGE & TAX

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food stations attendants, cashiers and other additional service staff are applicable. All food or beverage functions under twenty persons are subject to a fifty-dollar surcharge. This is in addition to the customary service charge and sales tax.

SHIPPING & RECEIVING

All incoming packages should be addressed to your catering and convention services manager and marked with the company's name and date of your meeting. There is a \$2.00 charge per box for each box received at the hotel/convention center. Because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. A storage fee of \$4.00/per day, per box will be applied to any materials shipped earlier than three days prior to the event. Boxes left on premises for longer than one week after departure without shipping instructions will be discarded. Any item over 250 pounds must be delivered to a drayage company; your catering manager can assist you with these arrangements.

This is general information. Please see your Catering Contract for full terms and policies.