



WEDDING COLLECTIONS

2023

*ALL PRICES LISTED ARE SUBJECT TO 21% SERVICE CHARGE AND 8.375% SALES TAX

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VENUE OPTION | PALACE STATION POOL

DESTINATION FEE

\$1,500 per event, and includes:
Private Rental of Palace Station Pool
Required Security & Lifeguard on Duty
Labor to Strike & Reset Pool Furniture
White Folding Chairs

FOOD AND BEVERAGE MINIMUM

Bar Minimum | \$4,000 ++*
Catering Minimum | \$6,000 ++*
Total Food & Beverage Minimum | \$10,000 ++*

CAPACITY

Ceremony | 200 Guests
Cocktail Reception | 500 Guests
Dinner Reception | 130 Guests

NOTES

- Based on the above minimums, Pool will be available for set-up at 6:00PM
- Pool will be closed to the public and made private to your event 30 minutes prior to event start time
- Final availability and setup time subject to change based on date selected



VENUE OPTION | GRAND BALLROOM

FOOD AND BEVERAGE MINIMUM

Sunday – Thursday
\$60.00 ++* Per Person

Friday – Saturday
\$70.00 ++* Per Person

CAPACITY

Ceremony | 500 Guests
Cocktail Reception | 800 Guests
Dinner Reception | 500 Guests

Capacities listed are based on the entire Grand Ballroom. The Grand Ballroom will be divided into smaller sections to accommodate your guest count.

NOTES

- You will be assigned a section of the ballroom based on your contracted guest count
- Food and Beverage minimum subject to change based on date selected



WEDDING PACKAGE INCLUSIONS

items listed below are included with all wedding packages:

WEDDING CEREMONY

- theater style seating in house chairs
- choice of single wireless handheld or lavalier microphone with speaker for officiant
- bottled water service for guests upon arrival
- tables with house linen to include gift table, ceremony table, sign in book table
- pre-ceremony holding room for wedding party (date and time based on availability)
- use of ceremony venue for wedding rehearsal (date and time based on availability)

WEDDING RECEPTION

- 6' round dinner tables, set for 10 guests each
- house linen in your choice of white, black or ivory
- house napkins in your choice of color
- fine china, flatware, glassware and serving pieces
- risers for stage, if needed, for band or DJ
- appropriately sized parquet dance floor
- additional table needs (ex. gift table, memory table)
- personalized menu cards at each table setting for plated meals
- sweetheart table or head table
- uniformed staff

TRADITIONAL CHAMPAGNE TOAST

a glass of signature sparkling wine is poured to all guests for a traditional toast

WEDDING CAKE

a tiered buttercream cake in your choice of flavor is included and served for dessert

see page 6 for more details

ACCOMMODATIONS

- one (1) night complimentary hotel suite for weddings up to 100 guests
- two (2) nights complimentary hotel suite for weddings over 100 guests
- additional nights and upgrades available at a discounted rate

MENU TASTING

complimentary menu tasting for wedding couple and wedding coordinator available for weddings of 100 guests or more. For weddings of less than 100 guests, a discounted tasting charge of \$250, plus tax and server labor fee will apply

NOTES

- all weddings are required to hire a wedding planner/coordinator at the couple's expense, please see vendor options on page 13
- timing is based on 30-minute arrival, 30-minute ceremony, 1-hour cocktail reception and 3-hour dinner reception. reception extension available see enhancements on page 11 for more details

BUFFET DINNER

PRICE | \$70 PER PERSON++*

*includes freshly brewed coffee, decaffeinated coffee, and a selection of harney & son's™ iced and hot tea
tiered wedding cake served for dessert (see page 6 for more details)
menu price based on a minimum of 50 guests. for weddings of 25-49 guests, a surcharge of \$15.00++ per person will apply*

OPTION 1

COCKTAIL RECEPTION DISPLAY

chef selected cheese board & garden vegetable
crudité display garnished with crackers, artisan breads,
hummus, herb dip and ranch dressing

DINNER BUFFET

assorted mixed green salad
cucumber, tomato, and carrots
ranch and italian dressings GF VG

buffalo mozzarella and beefsteak tomatoes,
fresh basil, evoo GF V

boneless beef short ribs, braising jus GF

herb marinated chicken
artichokes and mushrooms GF

penne pasta pomodoro

parmesan asparagus & carrots GF V

herb au gratin potatoes V

artisan rolls & butter

OPTIONAL ENHANCEMENT

grilled salmon, lemon dill and baby leeks
additional \$10 per person

OPTION 2

COCKTAIL RECEPTION DISPLAY

chef selected cheese board & garden vegetable
crudité display garnished with crackers, artisan breads,
hummus, herb dip and ranch dressing

DINNER BUFFET

mixed green salad with chipotle ranch dressing GF V

southwestern cole slaw GF V

grilled chicken fajitas
with grilled bell peppers and onions GF

achiote marinated flank steak GF

chicken enchiladas

assorted salsas, lime wedges, shredded lettuce,
shredded cheddar cheese, guacamole and sour cream
soft flour tortillas, crisp taco shells and tortilla chips

elote corn with cotija cheese GF V

spanish rice GF V

refried beans GF V

chips & salsa GF V

OPTIONAL ENHANCEMENT

grilled shrimp fajitas with grilled bell peppers and onions
additional \$8 per person

PLATED DINNER

PRICE | \$85 PER PERSON++*

*includes freshly brewed coffee, decaffeinated coffee, and a selection of harney & son's™ iced and hot tea
includes selection of bread & butter*

tiered wedding cake served for dessert (see page 6 for more details)

menu price based on a minimum of 50 guests. for weddings of 25-49 guests, a surcharge of \$15.00++ per person will apply

COCKTAIL RECEPTION DISPLAY

chef selected cheese board & garden vegetable crudité display garnished with crackers, artisan breads, hummus, herb dip and ranch dressing

SOUP OR SALAD

Choose one (1) for all guests

roasted tomato basil bisque

new england clam chowder

hearty baked potato soup with bacon, green onions and sour cream

mixed greens salad
grape tomatoes, cucumber & carrot tuile, cheddar cheese, herb crouton, ranch and italian dressings

traditional caesar salad
parmesan and herb croutons

spinach salad
walnuts, pears, red onions, goat cheese, pomegranate vinaigrette

iceberg wedge salad
bacon, blue cheese, tomato, boiled egg, white french dressing

ENTRÉE

Choose up to three (3) options to offer your guests

brasserie style roasted chicken
merlot and rosemary reduction,
potato leek gratin, harvest market
vegetables GF

chicken milanese
garlic mashed potatoes, harvest
market vegetables

seared salmon
lemon caper beurre blanc, wild rice
pilaf, harvest market vegetables

red wine braised beef short ribs
garlic mashed potatoes, harvest
market vegetables, horseradish
gremolata GF

eggplant parmesan
cherub tomato sauce parmesan V

vegan risotto
roasted seasonal vegetables VG

ENTRÉE

filet mignon
wild mushrooms, garlic potato purée,
port wine jus, roasted asparagus,
campari tomato GF
additional \$15 per person

filet mignon and fire grilled shrimp or
diver scallops
garlic potato purée, harvest market
vegetables GF
additional \$25 per person

steak and lobster
lemon herb butter poached lobster
tail, beef tenderloin with red wine
sauce, roasted potatoes and harvest
market vegetables
additional \$40 per person

*If offering your guests, a choice of entrée:
you may select a maximum of 3 entrée
choices to offer your guests; the price will
be the highest priced entrée for all meals ;
guarantee number of each entrée
selection is due at least 3 business days
prior to event;
guest entrée selection must be identified
on place card provided by host*

WEDDING CAKE

a round tiered wedding cake in your choice of flavor, covered with white buttercream or white fondant is served for dessert
upgraded designs are available for an additional cost

CAKE SIZE

25 – 50 Guests | two tiers
51 – 100 Guests | three tiers
101 – 150 Guests | four tiers
151 – 250 Guests | five tiers

CAKE FLAVOR

vanilla
chocolate
marble
red velvet
lemon
carrot
devil's food cake
funfetti

CAKE FILLING

bavarian cream
chocolate mousse
cookies n cream
cream cheese
lemon curd
peanut butter buttercream
dulce de leche
strawberry mousse

ADDITIONAL FILLINGS

additional charge may apply

oreo cookie crumble
strawberry shortcake crumble
toasted coconut flakes
almond crunch
candied pecans
lemon cream
peanut butter mousse

FRESH FRUIT FILLING

additional charge may apply

based on availability

strawberries
bananas
raspberries
blueberries
blackberries



fresh flowers in photo are additional and provided by your florist

BAR PACKAGES

bartenders are required at a charge of \$175.00 per 90 guests

CASH OR HOSTED

bar is stocked based on your requested inclusions
charges are based on a per-drink basis reflecting the actual number of drinks consumed

CASH BAR		HOSTED BAR
\$12 each	select brands cocktails	\$9 each
\$13 each	premium brands cocktails	\$10 each
\$15 each	ultra premium brands cocktails	\$12 each
\$13 each	wines by the glass	\$10 each
\$8 each	domestic beer	\$6 each
\$9 each	imported beer	\$7 each
\$13 each	cordials, cognacs, ports	\$10 each
\$8 each	red bull	\$6 each
\$6 each	soft drinks	\$4 each
\$6 each	bottled water	\$4 each

THE HOURLY BAR (PRICED PER PERSON)

BEER & WINE PACKAGE	SELECT PACKAGE	PREMIUM PACKAGE	ULTRA PREMIUM PACKAGE
house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water	deluxe liquor, house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water, red bull & mixers	premium liquor, house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water, red bull & mixers	super premium liquor, house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water, red bull & mixers
two hours \$26 per person three hours \$32 per person four hours \$38 per person five hours \$48 per person	two hours \$31 per person three hours \$39 per person four hours \$48 per person five hours \$58 per person	two hours \$35 per person three hours \$45 per person four hours \$54 per person five hours \$64 per person	two hours \$39 per person three hours \$52 per person four hours \$62 per person five hours \$72 per person

BAR PACKAGES

bartenders are required at a charge of \$ 175.00 per 90 guests

BAR SELECTIONS

ULTRA PREMIUM LIQUOR BRANDS

grey goose, bombay sapphire, captain morgan rum, patron silver tequila, johnnie walker black whiskey

PREMIUM LIQUOR BRANDS

absolut vodka, tanqueray gin, bacardi superior rum, captain morgan rum, hornitos silver tequila, jack daniel's no. 7 tennessee whiskey, jameson irish whiskey

SELECT LIQUOR BRANDS

smirnoff no. 21 vodka, tito's vodka, beefeater gin, cruzan light rum, jim beam bourbon whiskey, dewar's scotch whiskey, sauza blue tequila

CORDIALS, COGNACS, SCOTCHES

baileys irish cream, kahlua, grand marnier, amaretto di saronno, courvoisier

HOUSE WINE BY THE GLASS

white zinfandel, chardonnay, pinot grigio, cabernet sauvignon, merlot, sparkling wine

DOMESTIC BEERS

coors lite, miller lite, bud light, budweiser, michelob ultra

IMPORTED BEERS

heineken, corona, modelo, stella artois, modelo especial

SOFT DRINKS

pepsi, diet pepsi, sierra mist, root beer, mountain dew, ginger ale, club soda, tonic water

DRINK TICKETS

final tickets charged on actual consumption

beer & wine drink tickets | \$8 each

good for house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water, red bull

select drink tickets | \$9 each

good for deluxe cocktails, house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water, red bull

premium drink tickets | \$10 each

good for premium cocktails, house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water, red bull

ultra premium drink tickets | \$12 each

good for super premium cocktails, house wine by the glass, sparkling wine, domestic and imported beers, soft drinks, bottled water, red bull

TABLESIDE WINE SERVICE

our professional service staff with pour wine tableside throughout one-and-a-half-hour meal service during your reception

house selection of

chardonnay and cabernet sauvignon | \$18 per person

**current wine list for upgraded wines is available upon request*

ENHANCEMENTS

RECEPTION EXTENSION

\$250 per hour per 100 guests
based upon venue availability

CHILDREN'S MEALS

children 11 and under | \$30 per child
fresh fruit plate
chicken fingers with french fries
ketchup and ranch
chocolate chip cookies
juice or soda

VENDOR MEALS

hot entrée | \$40 per person

COCKTAIL RECEPTION DISPLAYS

Charcuterie board
Display of artisan sliced meats and
cheeses, roasted peppers and grilled
vegetables, crackers and artisan
breads

small serves 20 – 35 guests – \$325 each
medium serves 50 – 70 guests – \$475
each
large serves 100 – 125 guests – \$625
each

seasonal fruit display
seasonal melons and berries

small serves 20 – 35 guests – \$250 each
medium serves 50 – 70 guests – \$325
each
large serves 100 – 125 guests – \$400
each

All enhancements are only in addition to
the wedding package.

Each item must be ordered for the entire
guest count.

COCKTAIL RECEPTION

HORS D'OEUVRES

stationed or tray passed

vegetarian | \$5 each

boursin cheese & roasted garlic on a
potato crisp
tomato & kalamata olive bruschetta
caprese skewer
vegetable egg roll

protein | \$6 each

prosciutto wrapped melon
swedish meatballs
italian sausage stuffed mushrooms
sesame chicken skewer
pan seared pork pot stickers
teriyaki beef skewer
blackened rib eye kabob

seafood | \$7 each

shrimp cocktail shooter
seared ahi tuna on cucumber
louisiana crab cake
coconut battered shrimp
bacon wrapped sea scallop

DINNER ENHANCEMENTS

carving stations

includes mini rolls, sauces, aioli, and
mustards

bourbon glazed ham
\$325 per 30 guests

cajun boneless turkey breast
\$350 per 20 guests

slow roasted prime rib
\$450 per 25 guests

lechon whole pig
\$750 per 50 guests

steamship round of beef
\$1,000 per 100 guests

*personalized chef fee of
\$150 per 100 guests applies*

pasta action station | \$15 per person
pasta selections:
cheese tortellini & penne pasta

toppings:
broccoli, mushrooms, onions, chicken,
artichoke hearts, parmesan cheese,
diced tomatoes, black olives & garlic

saucés:
pesto, marinara & alfredo

fresh jumbo shrimp bar | \$22 per guest
jumbo shrimp with cocktail sauce

ENHANCEMENTS

LATE NIGHT SNACKS

\$5 each per item

Minimum of 50 pieces per order

herb parmesan french fries GF V
sweet potato tots GF V
pretzel bites with mustard or cheese V
freshly popped popcorn V
deep fried oreos
cheesecake lollipops
mini milkshakes
mini churros with chocolate sauce
chocolate chip cookies & milk shooter
chocolate covered strawberries
deep fried s'mores bites
mini cheeseburger sliders
mac and cheese bites V
crunchy fried pickles with ketchup V

pizzeria | \$12 per guest

selection of three (3):

cheese

pepperoni

supreme

hawaiian – pineapple, ham

vegetarian – zucchini, squash, red
onion, spinach

margherita - mozzarella, basil, olive oil

meat lovers – pepperoni, sausage,
ground beef, ham, extra cheese

buffalo chicken – spicy buffalo sauce,
chicken, creamy ranch dressing

slider bar | \$24 per guest

selection of three (3):

caprese - mozzarella, heirloom roma
tomato, basil pesto, artisan french roll

blt – bacon, lettuce, tomato, aioli
mayo, brioche bun

meatball – marinara sauce with a
ground beef meatball, french roll

philly cheesesteak – thin sliced beef,
cheese, onions & peppers, french roll

beef & cheddar – slow roasted beef,
cheddar cheese & herb mayo, potato
bun

teriyaki chicken – grilled chicken,
teriyaki glaze, pineapple chutney,
hawaiian roll

reuben – corned beef, sauerkraut, swiss
cheese, thousand island dressing, rye
bread roll

mushroom and swiss – ground beef,
swiss cheese, caramelized onions and
mushrooms, potato bun

thanksgiving - fried turkey tender,
traditional stuffing, cranberry sauce,
mayonnaise, hawaiian sweet roll

bruschetta turkey burger - turkey
burgers, tomato bruschetta, cheese,
balsamic mayonnaise, french
baguette

DESSERT STATIONS

Sticks & pops | \$8 per guest

selection of three (3):

assortment of vanilla and red velvet
cake pops, chocolate truffles, bon
bons, brownie pops, rice crispy treats

chocolate affair | \$12 per guest

selection of three (3):

mousse, cheesecake, oreo brownies,
cookies, dipped strawberries and
pretzels

nothing but cupcakes | \$15 per guest

selection of three (3):

red velvet cake with cream cheese
frosting
vanilla bean cake with chocolate
frosting
chocolate cake with vanilla frosting
lemon cake with strawberry frosting
carrot cake with cream cheese frosting
blueberry compote, lemon cupcake &
toasted almond

ice cream, you scream | \$15 per guest

hot fudge, fresh whipped cream,
cherries, chocolate, strawberry &
caramel topping

selection of three (3):

vanilla bean, chocolate, strawberry
cookies and cream

selection of five (5):

chocolate chips, chopped peanuts,
brownie chunks, reese's peanut butter
cups™, marshmallow fluff, sprinkles,
m&m's™, chopped pretzels

VENDOR SERVICES

Palace Station provides the option to book our vendor package to make your wedding planning experience easy and stress-free. If you prefer, you may also book these services on your own, directly with outside vendors. If you are booking vendor services on your own, please keep in mind that Palace Station does not provide wedding coordination, and you will be required to hire a wedding coordinator, with a business license, for your wedding. Additionally, Palace Station requires all outside vendors provide a certificate of insurance with Palace Station named additionally insured.

CEREMONY & RECEPTION VENDOR PACKAGE

PRICE | \$6000

price based on 50 guests

charge of \$30 for each additional guest over 50

WEDDING COORDINATION

coordinator responsibilities include:

- create & execute detailed timeline of the day
- coordinate with vendors for setup & tear down
- assist with setting up: welcome table, place cards, cake knife/server, favors, champagne flutes, personal items
- one (1) pre wedding site visit & planning meeting
- 30-minute ceremony rehearsal
- Up to Five (5) hours onsite on your wedding day through cake cutting and formal dances
- *coordinator will not be responsible for setting up or moving any large décor, oversized personal items or setting up any items that require a ladder*

OFFICIANT

non-denominational officiant to perform your ceremony

DJ/MC PACKAGE

- five (5) hours of professional DJ service - ceremony music, cocktail reception & dinner reception
- high quality sound system with two (2) powered speakers on stands
- wireless microphone
- pre-wedding meeting

FLORAL

- ceremony arch
 - wooden arch with silk corner floral accent or
 - circle arch with silk floral accent
- wedding party
 - one (1) hand tied floral bouquet
 - one (1) hand tied floral boutonniere
 - roses
- reception centerpieces
 - medium sized low floral centerpieces, 1 centerpiece per 10 guests
 - medium low floral sweetheart table centerpiece
- *additional floral & décor can be discussed through florist directly. colors based on availability. vases are not part of any package and must remain in venue; additional fee incurred if vases are removed.*

PHOTOGRAPHY

- one (1) photographer for four (4) hours
- high resolution digital download
- personalized online gallery
- USB delivery
- 10% discount on prints & products
- *upgrades, extensions & additions can be discussed and paid through photographer directly*

VENDOR SERVICES

RECEPTION ONLY VENDOR PACKAGE

PRICE | \$5,500

price based on 50 guests

charge of \$25 for each additional guest over 50

WEDDING COORDINATION

Coordinator Responsibilities Include:

- create & execute detailed timeline of the day
- coordinate with vendors for setup & tear down
- assist with setting up: welcome table, place cards, cake knife/server, favors, champagne flutes, personal items
- one (1) pre wedding site visit & planning meeting
- Up to Five (5) hours onsite on your wedding day through cake cutting and formal dances
- *coordinator will not be responsible for setting up or moving any large décor, oversized personal items or setting up any items that require a ladder*

DJ/MC PACKAGE

- four (4) hours of professional DJ service - cocktail reception & dinner reception
- high quality sound system with two (2) powered speakers on stands
- wireless microphone
- pre-wedding meeting

FLORAL

- reception centerpieces
 - medium low floral centerpieces, 1 centerpiece per 10 guests
 - medium low floral sweetheart table centerpiece
- *additional floral & décor can be discussed and paid through florist directly. colors based on availability. vases are not part of any package and must remain in venue; additional fee incurred if vases are removed.*

PHOTOGRAPHY

- one (1) photographer for four (4) hours
- high resolution digital download
- personalized online gallery
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- 10% discount on prints & products
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PREFERRED VENDORS LIST

COMPANY NAME	CONTACT NAME	TELEPHONE	E-MAIL ADDRESS
Event Décor & Floral Companies			
Byanca's Event Décor	Perla Casillas	702.891.5225	pcasillas@byancaseventdecor.com
RSVP Party Rentals	Grace Smithers	702.878.0144	grace@rsvpparty.com
By Dzign	Nancy Rodriguez	702.684.7300	nancy@by-dzign.com
Photography			
M Place Productions	Matthew Schenk	702.357.0202	matt@mplaceproductions.com
Ana Studios Photography	Ana Villalpando	702.540.7717	ana@anastudios.com
Photo Booths			
Shutterbooth	Todd Herod	702.823.3659	info@shutterboothLV.com
Smash Booth		702.430.6062	support@smashbooth.net
Joy Squad		702.625.1510	contact@joysquad.com
DJ & Entertainment			
Ultra Events	Shai Peri	702.613.7007	bookings@ultradjs.com
Mike Fox and Company D.J. Entertainment	Mike Fox	702.239.1385	djmikefox@cox.net
Livin Events	Vinh Duong	702.589.1299	info@lavinhevents.com
Premiere Wedding Music	Crystal Yuan	702.217.3002	crystal@premiereweddingmusic.com
New Moon Entertainment	Matthew Gucu	702.339.1765	matt@newmoonentertainment.net
Lucky Devils Band	Aaron	616.446.3076	Aaron@luckydevilsband.com
Officiants			
Wanda's Weddings	Wanda Tracey	702.203.9852	wanda.tracey@wandaslasvegasweddings.com
Elegant Vegas Weddings	Pete Starzyk	702.260.7875	pete@elegantvegasweddings.com
Peachy Keen Unions	Angie Kelly	702.812.0860	angie@peachykeenunions.com
Wedding Vows Las Vegas	Rev Judy Irving	702.240.1866	judy@weddingvowslasvegas.com
Hair & Make-Up			
Amelia C and Co.	Rob Cooper	702.749.4411	info@amelia-c.com
Sheena Zargari	Sheena Zargari	702.234.9498	sheena.zargari@gmail.com
Bistro Lighting			
LED Unplugged	Kevin Cordova	702.266.6900	kevin@ledunplugged.com

POLICIES & PROCEDURES

All reservations and agreements are made upon, and are subject to, the rules and regulations of Palace Station Hotel & Casino.

A twenty-one percent (21%) service charge and current Nevada state sales tax will be added to all applicable charges.

No food and beverage will be permitted into event venue from outside premises. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.

Menu selections must be received by hotel thirty (30) days prior to the event. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Guest expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu.

GUARANTEE

Palace Station catering department must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all functions. This number is not subject to reduction. Increases in guarantees received within 72 business hours shall incur a 15% price increase. Please note that in some cases Palace Station may not be able to accommodate increases in quantities with previously confirmed menu.

SPECIAL MEALS

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven days in advance. "Fresh" style meals are available.

SPECIAL DIETS

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquet culinary team can accommodate the following common food allergies and intolerances: wheat free / gluten free GF, dairy free / lactose intolerant, vegetarian V / semi-vegetarian, vegan VG.

MULTIPLE ENTRÉES

For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course; guarantee of each entrée selection is due to catering manager at least three (3) business days prior to event; guest entrée selection must be identified on place card provided by host. The price for all meals will be the highest priced meal.

PAYMENT TERMS

Deposit of 25% of estimated total is due with your signed contract.
Additional deposit of 50% of estimated total is due three (3) months prior to arrival.
Final payment for remaining balance is due fourteen (14) days prior to arrival.

Management reserves all rights.