

# Meeting Breaks

## Morning Break 1

Chilled Juices, Coffee, Decaffeinated Coffee  
Tea and Bottled Spring Water

**\$5.00 Per Person**

## Morning Break 2

Sliced Seasonal Fruits and Assorted Breakfast Pastries  
Chilled Juices, Coffee, Decaffeinated Coffee  
Tea and Bottled Spring Water

**\$8.50 Per Person**

## Morning Break 3

Sliced Seasonal Fruits  
Bagels, Smoked Salmon, Cream Cheese  
Chilled Juices, Coffee, Decaffeinated Coffee  
Tea and Bottled Spring Water

**\$10.00 Per Person**

## Afternoon Break 1

Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks  
and Bottled Spring Water

**\$5.00 Per Person**

## Afternoon Break 2

Cheese & Crackers, Pretzels, Popcorn  
Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks  
and Bottled Spring Water

**\$8.50 Per Person**

## Afternoon Break 3

Sliced Seasonal Fruits  
Baked Cookies and Brownies, Granola Bars  
Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks  
and Bottled Spring Water

**\$8.50 Per Person**

## Complete Meeting Package

**\$16.50 Per Person**

### Pre-Meeting

Sliced Seasonal Fruits  
Flavored Scones, Sticky Buns and Muffins  
Chilled Juices, Coffee, Decaffeinated Coffee, Tea

### Morning

Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks  
and Bottled Spring Water

### Afternoon

Cookies and Brownies, Granola Bars  
Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks

## Styled Theme Breaks

**\$11.50 Per Person \* Minimum of 50 Guests**

### A Very Merry Berry Break

Fresh Seasonal Berries  
Fresh Baked Biscuits, Fruit Strudels and Tarts  
Whipped Cream, Appropriate Sauces  
Coffee, Decaffeinated Coffee, Tea, Chilled Juices

### Health Break

Whole Fresh Fruits, Granola Bars, Assorted Yogurts  
Bagels with Light Cream Cheese and Honey  
Coffee, Decaffeinated Coffee, Tea  
and Bottled Spring Water

### Chocolate Lover's Break

Warm Chocolate Fondue with Fresh Fruits  
Fudge Brownies, Chocolate Decadence Squares  
Milk and Chocolate Milk  
Coffee, Decaffeinated Coffee, Tea and Bottled Spring Water

### Sundae Bar

Vanilla and Chocolate Ice Cream and Fruit Sorbet  
Hot Fudge Sauce and Assorted Toppings  
Coffee, Decaffeinated Coffee, Tea  
and Bottled Spring Water

### Afternoon Tea

Scones with Devonshire Cream, Lemon Curd, and Jams  
Assorted Tea Cookies and Cakes  
Selection of Fine Teas, Coffee, Decaffeinated Coffee, Iced Soft Drinks, and Bottle Spring Water

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *Breakfast Menus*

## **Mt. Washington Valley Breakfast Buffet**

Selection of Chilled Juices  
Seasonal Sliced Fruit  
Assorted Cold Cereals  
Freshly Baked Breakfast Breads and Pastries  
Farm Fresh Scrambled Eggs  
French Toast  
Hickory Smoked Bacon and Sausage Links  
Home Fried Potatoes  
Fruit Preserves and New Hampshire Maple Syrup  
Coffee, Decaffeinated Coffee, Tea, Milk  
**\$16.00 Per Person**  
**Minimum of 30 Guests**

## **Hunter's Breakfast Buffet**

Selection of Chilled Juices  
Seasonal Sliced Fruit  
Assorted Cold Cereals  
Freshly Baked Breakfast Breads and Pastries  
Smoked Salmon, Bagels and Cream Cheese  
Classic Eggs Benedict  
Pancakes with New Hampshire Maple Syrup  
Chef-Attended Omelet Station  
Belgian Waffles with Fresh Berries and Whipped Cream  
Hickory Smoked Bacon and Sausage Links  
Chef-Carved Smoked Ham  
Home Fried Potatoes  
Coffee, Decaffeinated Coffee, Tea, Milk  
**\$21.50 Per Person**  
**Minimum of 50 Guests**

**(Breakfast Service Time is One and One-Half Hours)**

All Prices are subject to State Tax and 18% Administrative Fee.  
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# *Champney's Breakfast Buffet*

Served 7:30 am – 10:30 am  
(SAMPLE MENU)

Chilled Juices

Sliced Fresh Fruit

Bagels, Lox, and Cream Cheese

Pancakes with Real Maple Syrup

Eggs Benedict

Crisp Bacon Strips & Sausage Links

Chef Attended Omelet Station

Fresh Baked Smoked Ham  
Carving Station

Belgian Waffles  
with Fresh Berries and Whipped Cream

Home Fried New Potatoes

Assorted Cold Cereals

Freshly Baked Breakfast Breads and Pastries

Coffee, Decaffeinated Coffee, Tea, Milk

# Luncheon Banquets

*Luncheons include Appetizer, Entrée, Home Baked Rolls, Dessert and Beverage*

## Appetizers (Select One)

Chef's Soup Selection \* New England Clam Chowder  
Fresh Seasonal Fruit Cup \* Champney's Field Green Salad \* Caesar Salad

## Entrée (Select Two)

*All Entrées served with Chef's Selected Vegetables and Potato or Rice*  
(For multiple selections, advance entrée count required)

Chef's Salad Plate  
*Choice of Dressing*

Lobster Salad Plate  
*Served in a Tomato Crown*

Baked Stuffed Haddock  
*Seafood Stuffing, Sauce Americaine*

Pan-Seared Salmon Fillet  
*Light Tomato Cream*

Baked Lasagna  
*Garden Style or Meat and Sausage*

Baked Stuffed Shrimp  
*Crabmeat Stuffing and Lobster Sauce*

Chicken Marsala  
*Pan-Seared Breast of Chicken, Marsala Wine Sauce*

Spinach Risotto  
*Grilled Portabella and Baby Carrots*

Herb-Crusted Chicken  
*Tomato Shallot Beurre Blanc*

Chicken Cordon Bleu  
*Chicken Breast Stuffed with Ham and Swiss Cheese*

Roast Loin of Pork  
*Apple Bread Stuffing and Pan Gravy*

Grilled Sirloin of Lamb  
*Sautéed Spinach and Mushroom Ragout*

Grilled London Broil  
*Mushroom Sauce*

Roast Sirloin of Beef  
*Bordelaise Sauce*

Grilled Teriyaki Top Sirloin  
*Pineapple Garnish*

Petite Filet Mignon  
*Paired with Grilled Salmon*

**\$15.50 Per Person**  
**Minimum of 30 Guests**

**\$22.50 Per Person**  
**Minimum of 30 Guests**

## Desserts (Select One)

Tiramisu \* Chocolate Truffle Torte \* Bourbon-Pecan Bread Pudding \* Molten Chocolate Cake  
New York Cheesecake with Seasonal Fruit \* Chocolate Mousse Tower \* Lemon Berry Roulade

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## Picnic Lunch

Roast Beef, Turkey or Grilled Vegetable Roll-Up \* Potato Chips \* Granola Bar \* Fresh Fruit  
Cookie or Brownie \* Chilled Bottled Spring Water or Soda

**\$13.50 Per Person**

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# Luncheon Buffets

## Sunset Hill Deli Buffet

Chef's Soup Selection  
Assorted Seasonal Salads  
Sliced Roast Beef, Turkey, Ham, Salami with  
Swiss and American Cheeses, Lettuce, Tomato, Onions  
and Appropriate Condiments, Assorted Sliced Breads  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

**\$15.50 Per Person**  
**Minimum of 20 Guests**

## Champney's Buffet

Chef's Soup Selection  
Home Baked Rolls and Butter

### Entrée (Select Three)

Baked Stuffed Haddock  
*Seafood Stuffing, Beurre Blanc*

Chicken Marsala  
*Pan-Seared Breast of Chicken, Marsala Wine Sauce*

Chicken Cordon Blue Supreme  
*Stuffed with Ham and Swiss Cheese*

Penne Pasta and Maine Shrimp  
*With Portabella Mushrooms and Sun Dried Tomatoes*

Red Jacket Lasagna  
*Garden Style or with Meat and Sausage*

Sliced Roast Loin of Pork  
*Apple Bread Stuffing and Pan Gravy*

Grilled Teriyaki Top Sirloin  
*Pineapple Garnish*

Sliced London Broil  
*Mushroom Sauce*

Assorted Deli Cold Cuts and Sliced Cheeses  
*With Appropriate Condiments*

Chef's Selected Vegetables and Potato or Rice

Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

**\$18.50 Per Person**  
**Minimum of 30 Guests**

## Caesar Salad and Soup Buffet

Chef's Soup Selection and New England Clam Chowder  
Home Baked French Bread  
Red Jacket Caesar Salad with Bay Shrimp and Grilled Chicken  
*Choice of*: Shepherd's Pie, Lasagna or Baked Potato Bar  
with Cheese, Bacon, Broccoli, Chives, and Sour Cream  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

**\$16.50 Per Person**  
**Minimum of 20 Guests**

## White Horse Ledge

Chef's Soup Selection  
Assorted Seasonal Salads

### Entrée (Select Three)

Herb-Crusted Salmon  
*Light Sun Dried Tomato Cream Sauce*

Baked Stuffed Shrimp  
*Crabmeat Stuffing and Lobster Sauce*

Grilled Swordfish  
*With Fresh Herb Butter*

Spinach Risotto  
*With a Julienne Vegetable Sauté*

Chicken Saltimbocca  
*With Prosciutto Ham, Fresh Mozzarella and Sage*

Chicken Sacconessett  
*Pan-Seared with a Sweet Cranberry Cream*

Beef en Brochette  
*Served with an Herb Marinade*

Grilled Pork Tenderloin  
*Bourbon Honey Glaze*

Sliced Roast Sirloin of Beef  
*Bordelaise Sauce*

Chef's Selected Vegetables and Potato or Rice

Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

**\$22.50 Per Person**  
**Minimum of 30 Guests**

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# Dinner Banquets

## Appetizers and Soups (Select One)

Iced Shrimp Cocktail  
Chilled Seafood Cocktail  
Melon and Prosciutto  
Shrimp and Crab Stuffed Artichoke Hearts  
Butternut Squash Raviolis, Maple Cider Sauce  
Bruschetta Sampler  
Vegetable Fritters, Parmesan Peppercorn Sauce  
Lobster Strudel with Wild Mushrooms and Goat Cheese

Fresh Seasonal Fruit Cup with Sorbet  
Baked Stuffed Portabella, Spinach, Tomato and Mozzarella  
Maine Crab Cakes, Sweet Chili Aioli  
Thai Chicken Spring Rolls  
New England Clam Chowder  
Lobster Bisque  
Cream of Harvest Tomato Soup  
Chicken or Seafood Gumbo

## Salads (Select One)

Marinated Tomato and Buffalo Mozzarella Salad \* Spinach Salad with Hot Bacon Dressing  
Champney's Field Greens \* Traditional Caesar Salad

## Entrées (Select Two)

*All Entrées served with Chef's Selected Vegetables and Potato or Rice*  
(For multiple selections, advance entrée count required)

### White Lake

Baked Haddock, Lemon Beurre Blanc  
Baked Stuffed Sole, Lobster Sauce  
Fettuccine Primavera  
Chicken Marsala  
Roast Loin of Pork, Roasted Shallot Demi-Glace  
Roast Prime Rib of Beef, Jus Lié  
**\$23.50 Per Person-3 Course**  
**\$27.50 Per Person-4 Course**

### Conway Lake

Grilled Fillet of Salmon, Ground Mustard Sauce  
Baked Stuffed Shrimp, Lobster Sauce  
Spinach Risotto with Baby Carrots and Grilled Portabella  
Chicken Piccata, Lemon Butter Sauce  
Grilled Sirloin of Lamb, Madeira Mushroom Ragout  
Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce  
**\$27.50 Per Person-3 Course**  
**\$31.50 Per Person-4 Course**

## Lakes of the Clouds

Grilled Swordfish, Grenobloise Sauce  
Macadamia Crusted Halibut, Citrus Vanilla Beurre Blanc  
Pan-Seared Duck Breast, Cherry Thai Sauce  
Roast Rack of Lamb, Natural Lamb Demi-Glace  
Veal Oscar, Chef's Garnish  
Filet Mignon, Béarnaise Sauce  
**\$31.50 Per Person-3 Course**  
**\$35.50 Per Person-4 Course**

## Desserts (Select One)

Tiramisu \* Chocolate Truffle Torte \* Bourbon-Pecan Bread Pudding \* Molten Chocolate Cake  
New York Cheesecake with Seasonal Fruit \* Chocolate Mousse Tower \* Lemon Berry Roulade

**Three-Course Dinners include Salad, Entrée and Dessert.**  
**Four-Course Dinners include Appetizer or Soup, Salad, Entrée and Dessert.**  
**Minimum of 30 Guests**

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# Dinner Buffets

## Grafton Notch

Chef's Soup Selection  
Home Baked Rolls and Butter  
Assorted Seasonal Salads  
Baked Native Haddock  
Chicken Marsala  
Chef-Carved Top Round of Beef  
Fresh Vegetables du Jour  
Chef's Potato and Rice  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$24.50 Per Person**

**Minimum of 30 Guests**

## Evans Notch

Chef's Soup Selection  
Home Baked Rolls and Butter  
Assorted Seasonal Salads  
Fettuccine Primavera  
Pan-Seared Salmon in Herb Crust  
Chicken Boursin in Pastry  
Chef-Carved Prime Rib  
Fresh Vegetables du Jour  
Chef's Potato and Rice  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$28.50 Per Person**

**Minimum of 30 Guests**

## Cathedral Ledge

Chef's Soup Selection  
Home Baked Rolls and Butter  
Assorted Seasonal Salads  
Caesar Salad  
Penne with Spinach, Mushrooms and Feta  
Baked Stuffed Sole, Lobster Sauce  
Chicken Saltimbocca  
Chef-Carved Roast Sirloin, Horseradish Sauce  
Fresh Vegetables du Jour  
Chef's Potato and Rice  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$32.50 Per Person**

**Minimum of 50 Guests**

## White Horse Ledge

Chef's Soup Selection  
Home Baked Rolls and Butter  
Assorted Seasonal Salads  
Chef's Pasta Station  
Halibut Macadamia, Citrus Vanilla Beurre Blanc  
Spinach Risotto with Grilled Portabella  
Chicken Forestiere, Wild Mushroom Ragout  
Carved Tenderloin of Beef, Béarnaise Sauce  
Fresh Vegetables du Jour  
Chef's Potato and Rice  
Red Jacket Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$42.50 Per Person**

**Minimum of 50 Guests**

*We would also be pleased to assist you in creating  
your own custom dinner buffet.*

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# Themed Dinner Buffets

Our Red Jacket Themed Buffets and Banquets include appropriate decorations and costumed wait staff.  
Guest participation is encouraged and will ensure a most memorable evening.

## *Country and Western Jamboree*

Red Jacket Chili with all the Fixings  
Jalapeno Corn Bread  
Tossed Salad and Potato Salad  
Barbecued Chicken and Spare Ribs  
Blackened Trout  
Top Round of Beef carved at the Chef's Table  
Baked Beans and Corn on the Cob  
Ice Cream Sundae Bar  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$28.50 Per Person**  
**Minimum of 40 Guests**

## *Red Jacket BBQ*

Homemade Corn Bread  
Baked Beans  
Tossed Salad  
Pasta Salad and Potato Salad  
Barbecue Spare Ribs and Chicken  
Grilled Hot Dogs and Hamburgers  
Rolls and Condiments  
Assorted Cookies and Brownies, Watermelon  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$24.50 Per Person**  
**Minimum of 30 Guests**

## *Mardi Gras*

Seafood Gumbo  
Assorted Salads  
Jambalaya  
Blackened Swordfish  
Sliced Roast Pork  
Chicken Étouffée  
Chef-Carved Herb-Rubbed Round of Beef  
Bourbon Glazed Carrots, Chef's Potatoes  
Assorted Southern Classic Desserts  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$34.50 Per Person**  
**Minimum of 50 Guests**

## *Northeastern Clambake*

New England Clam Chowder  
Homemade Corn Bread  
Steamed Mussels  
Boiled Maine Lobster  
(Sirloin Steak available upon request)  
Corn on the Cob and New Potatoes  
Cole Slaw  
Wild Maine Blueberry Crisp  
Coffee, Decaffeinated Coffee, Tea, Milk

**Dock Pricing**  
**Minimum of 40 Guests**

## *Mexican Festival*

Nacho Station  
Tomato and Avocado Salad, Cumin Chili Vinaigrette  
Live Action Taco and Fajita Bar  
Vegetarian Burritos  
Blackened Snapper  
Pasta with Tequila Lime Sauce  
Pollo Caliente  
South of the Border Dessert Station  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$26.50 Per Person**  
**Minimum of 30 Guests**

## *Italian Tuscan Feast*

Soupa de Minestrone  
Tortellini Salad  
Fresh Mozzarella, Tomato and Basil Salad  
Antipasti Display and Baked Breads  
Eggplant Parmesan Pollo Marcela  
Seafood Fra Diabolo  
Chef-Attended Pasta Station with Assorted Pastas,  
Marinara and Alfredo Sauces, Vegetables, Seafood and Chicken  
Italian Dessert Table  
Coffee, Decaffeinated Coffee, Tea, Milk

**\$34.50 Per Person**  
**Minimum of 40 Guests**

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# Hors d'Oeuvres

## Hot Selections (Per Piece)

Scallop Wrapped in Bacon	2.25
Beef Teriyaki on a Skewer	1.75
Crabmeat Stuffed Mushroom	2.25
Oyster Rockefeller	2.75
Clam Casino	2.25
Sesame Chicken	1.75
Fried Camembert, Tomato Coulis	1.75
Shrimp en Crostini	2.25
Baked Roquefort Apple	1.75
Chicken Satay on Skewer, Thai Sauce	1.75
Pesto Shrimp en Croute	2.75
Wild Mushroom Tart	1.75
Roasted Vegetable Fritter, With Parmesan Peppercorn Sauce	1.75
Petite Maine Crab Cake, Jalapeno Relish	2.25
Thai Chicken Spring Roll	1.75
Bruschetta Sampler	2.25
Coconut Shrimp with Canadian Bacon	2.75

## Carving Station

Sugar Glazed Ham	Serves 50	135.00
Smoked Turkey	Serves 30	135.00
Roast Loin of Pork	Serves 30	135.00
Roast Sirloin of Beef	Serves 35	195.00
Tenderloin of Beef	Serves 25	250.00
Top Round of Beef	Serves 50	235.00
Steamship of Beef	Serves 120	395.00
Stuffed Lamb Leg	Serves 30	195.00

## Seafood Display

Iced Jumbo Shrimp  
Littleneck Clams and Oysters on the Half Shell  
Smoked Atlantic Salmon  
Smoked Seafood Selection  
Traditional Condiments and Assorted Crackers  
**\$16.50 Per Person \* Minimum 50 Guests**

## Pasta Station

Shrimp and Scallops  
Mushrooms, Onion and Peppers  
Chicken and Broccoli  
Choice of Two Pastas: Tortellini, Rigatoni,  
Fettuccine, Penne, Linguini or Bowties  
Served with Marinara and Alfredo Sauces  
**\$12.50 Per Person \* Minimum 50 Guests**

## Cold Selections (Per Piece)

Assorted Canapé de Maison	1.75
Iced Jumbo Shrimp, Cocktail Sauce	2.25
Selection of Tea Sandwiches	1.75
Crab Salad on Cucumber Round	1.75
Melon and Prosciutto	1.75
Asparagus and Parma Ham	2.25
Smoked Chicken Salad on Belgian Endive	1.75
Sliced Sirloin of Beef With Horseradish Cream on a Crostini	2.25
Fresh Oyster on the Half Shell, Cocktail Sauce	2.75
Fresh Littleneck Clam on Half Shell, Cocktail Sauce	2.25
Parmesan Prosciutto Crisps	1.75
Tuna Tartar and Smoked Salmon Coronets	2.25

## Imported and Domestic Cheese Mirror

A Selection of Imported and Domestic Cheeses  
displayed with Fresh Fruit and Assorted  
Whole Grain Crackers

**Small (30 People) \$85**

**Large (70 People) \$165**

## Fresh Garden Crudités

Crisp Julienne Vegetables and Broccoli Florets served with  
Sour Cream Dipping Sauce

**Small (30 People) \$65**

**Large (70 People) \$125**

## Combination Cheese and Crudités Display

A Selection of Cheeses with Fresh Fruit  
Assorted Crackers complemented with  
Crisp Julienne Vegetables and Dipping Sauce

**Small (30 People) \$115**

**Large (70 People) \$225**

## Fondue Station

Warm Gruyere Cheese Dip  
Warm Raspberry Dijon and Cheddar Dip  
Cubed Crusty French Bread and Virginia Ham  
Fresh Baked Pretzel Sticks, Fruits and Vegetables  
**\$11.50 Per Person \* Minimum 75 Guests**

## Party Dips (Per Person)

Hummus Spread with Pita Crisps	1.25
Potato Chips and Vegetable Dip	1.25
Tortilla Chips and Salsa	1.25
Hot Artichoke Dip with Crackers	1.75
Hot Mexican Dip with Tortilla Chips	1.75
Hot Crab and Cheddar Dip with Crackers	2.25

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# *Beverage Service*

## **Premium Selections**

Absolute Vodka  
Dewar's Scotch  
VO

Tanqueray Gin  
Jack Daniels Bourbon  
Cuervo Gold Tequila

Bacardi Rum  
Capt. Morgan Rum  
Courvoisier VS

## **Top Shelf Selections**

Belvedere Vodka  
Chivas Scotch

Bombay Sapphire Gin  
Crown Royal

Myers Rum  
Courvoisier VSOP

## **Open Bar**

**(Based Upon Consumption)**

### **Liquor**

House Brands	\$5.25
Premium Brands	\$6.50
Top Shelf Brands	\$7.00

### **Beer**

Domestic Bottled	\$3.25
Imported Bottled	\$4.00
Imported Draft	\$4.00
Micro Brew	\$4.00

### **Two-Liquor Drinks**

House Brands	\$5.75
Premium Brands	\$7.00
Top Shelf Brands	\$7.95

### **House Wine**

Chardonnay	\$5.25
Cabernet Sauvignon	\$5.25
White Zinfandel	\$5.25

### **Cognacs**

Grand Marnier	\$7.00
Remy Martin	\$7.00
Courvoisier VS	\$7.00

### **Beverages**

Soda	\$1.50
Juice	\$1.50
Sparkling Water	\$2.00

Special Wine Selections and Cordials are available upon request.  
A \$50.00 Set-up Fee applies to All Banquet Bars with less than \$300.00 in Sales Revenue.

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