



◦ 2017 WEDDING & REHEARSAL MENUS ◦◦



THESE MENUS FOCUS ON BRINGING A LITTLE BLEND OF OUR LOCAL CALIFORNIA CUISINE COMBINED WITH A TASTE OF THE ITALIAN RIVIERA TO YOUR DINING EXPERIENCE.

LUNGOMARE EXECUTIVE CHEF CRAIG DIFONZO



Craig DiFonzo
Executive Chef, Lungomare

Raised just outside of Boston, Massachusetts, Craig DiFonzo grew up with strong Sicilian and Portuguese influences in his family's kitchen. His grandfather was a chef from Sicily, and Craig spent Sunday mornings with his grandmother cooking breakfast and preparing the evening's dinner, the two listening to cooking shows on the radio.

Craig, who studied engineering and political science in college, had always fallen back on cooking when in need of a job. In 1996, he took his first executive chef position in Atlanta, and in 1998 had moved to the West Coast, drawn by the promise of a vibrant restaurant scene and California weather. By his early twenties, Craig was cooking at some of San Francisco's top restaurants: Splendido, Jacks, One Market, Pinocchio Trattoria and Ondine. During that time, his culinary road traveled led him on trips to Italy, researching and studying Italian cuisine and technique in Tuscany, Rome, Florence, Puglia, Naples and Sicily. Craig became an expert in the craft of pasta, pizza and salumi, dedicated to the time-honored techniques of whole animal cooking and making everything by hand.

In 2005, Craig left the Bay Area for Chicago, where he ran the kitchen at James Beard-nominated Bin 36 under chef John Caputo, and in 2007, he oversaw the opening of A Mano, Bin 36's rustic, more casual counterpart, embarking on more extensive travel in Italy as part of research for the restaurant. 2010 brought a return to the West Coast, and Craig landed in California's Wine Country, managing the kitchens at Cantinetta Piero in Yountville and the Coppola Winery in Alexander Valley, and spending his days doing what he loves most: working with a talented staff, designing menus, teaching classes, pairing wine, and making fresh pasta, sausages, salumi and cured meats daily.

To Craig, Italian cooking is more than just his culinary heritage—it's the essence of simplicity, and over the course of his career, has allowed him to connect with the honesty of food and true farm-to-table cooking. In early 2013, Craig signed on as executive chef at Oakland's Lungomare, under restaurateur Chris Pastena, bringing with him decades of research, skilled technique, a handmade, sustainable cooking philosophy, and love.

BREAKFAST BUFFETS

ALL OF OUR EGGS ARE FROM FARM RAISED CHICKENS AND CERTIFIED ORGANIC
Includes regular and decaffeinated coffee, assorted fresh juices and Numi teas

THE WATERFRONT \$37 PER PERSON

12 PERSON MINIMUM

Includes sliced fruit, assorted individual yogurts and breakfast pastries

SELECT ONE FROM EACH CATEGORY

FARM FRESH ORGANIC EGGS

Add \$5 per person for each additional item

Traditional Scrambled Eggs
Scrambled Eggs with Spinach, Mushrooms and Cheddar Cheese
Eggs Benedict with Canadian Bacon and Hollandaise Sauce
Frittata with Seasonal Vegetables and Herbs
French Toast, Maple Syrup
Egg White Scramble with Kale and Mushrooms

PROTEINS

Add \$5 per person for each additional item

Chicken and Apple Sausage
Apple wood Smoked Bacon

SIDES

Add \$5 per person for each additional item

Home Fried Potatoes with Peppers and Onions
Irish Steel-Cut Oatmeal with Nuts and Golden Raisins
Green Organic Salad
Yellow corn Grits, Mascarpone and Butter

LUNGOMARE BRUNCH \$55 PER PERSON

20 PERSON MINIMUM

Sliced Seasonal Fruit
Assorted Breakfast Pastries
French Toast, Orange, Cinnamon and Vanilla
Scrambled Eggs with Mushroom and Kale
Eggs Benedict with Canadian Bacon and Hollandaise Sauce
Apple wood Smoked Bacon
Chicken-Apple Sausage
Home Fried Potatoes with Peppers and Onions
Mixed Baby Greens with Sherry Vinaigrette
Assorted Bagels, Creamed Butter and Seasonal Preserves

PLATED LUNCH 12 PERSON MINIMUM

Includes house made focaccia, coffee and tea service

STARTER

Select one of the following

Organic Greens, Fennel, Toybox Tomato, Radishes, Balsamic Dressing
Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese
Chef's Choice of Seasonal Soup

MAIN COURSE

Select two of the following

Grilled Salmon, Broccoli Rapini, Olive Oil Mashed Potatoes, Salsa Verde - **\$47**
Alaskan Cod, Parsnip Puree, Brown Butter and Caper - **\$47**
Rotisserie Chicken, Fingerling Potatoes and Roasted Beets - **\$44**
Smoked Pork Shoulder, Soft Polenta and Roasted Cippolini Onion - **\$44**
Flat Iron Steak, Roasted Garlic Olive Oil Mashed Potatoes, Red Wine Reduction - **\$53**
Acorn Squash, Stuffed with Farro, Roasted Beets and Kale - **\$40**
Penne Pasta, Tomato Sauce, Grilled Vegetables, Parmesan Cheese - **\$40**
Wild Mushroom Risotto, Mascarpone Cheese - **\$40**
Local Sustainable Fish @ \$MP

DESSERT - *Select one of the following*

Panna Cotta
New York Cheesecake
Chocolate Mousse Cake
Fresh Fruit Galette
Tiramisu

PLATED LUNCH 12 PERSON MINIMUM – 2 COURSE

NO SUBSTITUTIONS

\$36 PER PERSON

Includes fresh baked rolls, creamed butter, coffee and tea service

Choice of Salad OR Soup OR Dessert

Organic Greens, Fennel, Toybox Tomato, Radishes, Balsamic Dressing

MAIN COURSE

Select two of the following

Chicken Caesar Salad, Romaine Hearts, Focaccia Croutons, Rotisserie Chicken Breast, Caesar Dressing, Parmesan Cheese
Smoked Salmon Salad, Apples, Organic Greens, Toasted Hazelnuts, Picked Shallots, Apple Cider Vinaigrette
House made Trofie Pasta, Arugula and Basil Pesto with Walnuts, Oven Dried Tomato and Parmesan Cheese
House made Orrechiette Pasta, Bolognese Sauce

DESSERT - *Select one of the following*

New York Cheesecake
Tiramisu

Advance guarantees of each selection are required seven (7) days in advance of event date

LUNCH BUFFETS 12 PERSON MINIMUM

NO SUBSTITUTIONS, UPCHARGE APPLIES

Includes coffee and tea service or Iced Tea

NEW YORK DELI

\$42 PER PERSON

Organic Greens, Tomatoes, Cucumber, Radishes, Balsamic Dressing
Smoked Turkey Breast, Smoked Country Ham,
Chicken Salad or Tuna Salad
Sliced Cheddar, Provolone and Swiss Cheeses
Vine-Ripened Tomatoes, Red Onions
Honey Mustard, Mayonnaise, Horseradish Aioli
Assorted Sandwich Breads
Potato Salad
Dill Pickles
Salted Kettle Potato Chips
Fresh Baked Cookies

HEALTHY PITA BAR

\$40 PER PERSON

House Made Falafel
Marinated Grilled Organic Chicken Breast
Seasonal Cous Cous Salad with Feta Cheese
Hummus
Cucumber
Tomatoes
Yogurt Sauce
Fresh and Fried Pita
Seasonal Fresh Fruit Salad

CHICKEN BASKET

\$43 PER PERSON

Buttermilk Fried Chicken
Coleslaw, Apple Cider Vinaigrette
Potato Salad
Mixed Green Salad
Seasonal Melon Salad
Fresh Baked Corn Bread
Fresh Baked Brownies

SOUTH OF THE BORDER

\$47 PER PERSON

Chopped Romaine
Grilled Chili-Lime Marinated Beef with Sautéed Onions and Peppers
Achiote Roasted Chicken Breast with Sautéed Onions and Peppers
Cilantro Infused Rice and Black Beans de la Olla
Grilled Vegetables
Monterey Jack Cheese
Flour Tortillas
Salsa, Guacamole and Sour Cream
House Made Churros

MEDITERRANEAN

\$45 PER PERSON

Organic Greens, Fennel, Radish and Balsamic Vinaigrette

Antipasti Platter (*grilled eggplant and zucchini olives, artichoke hearts, roasted peppers, fresh mozzarella and basil*)

Penne Pasta with Puttanesca Sauce

Rotisserie Roasted Rosemary Chicken

Roasted Beets, Farro, Goat Cheese

Fresh Baked Focaccia with Butter

Tiramisu

ASIAN MENU (25 person minimum)

\$47 PER PERSON

Green Papaya, Cilantro, Long Bean, Lime, Salad

Grilled Marinated Chicken

Pad Thai with Cilantro and Egg with Laughing Bird Shrimp

Coconut Rice with Lemon Grass and Ginger

Rice Pudding

NORTH BEACH MENU

\$45 PER PERSON

Caesar Salad

Chicken Parmesan or Eggplant Parmesan

Orecchiette with Bolognese Or Garganelle with Pomodoro and Vegetables

Tiramisu

FROM THE SMOKE HOUSE

\$51 PER PERSON

Potato Salad

Cole Slaw

Free Range Barbecued Chicken

St. Louis Spare Ribs

Slow Cooked Baked Beans

Grilled Vegetables

Caesar Salad, Hearts of Romaine, Parmesan,

Croutons, Classic Dressing

Bread and Butter

Apple Tart and Whipped Cream

TUSCAN PICNIC

\$49 PER PERSON

Grilled Romaine Salad with Anchovy Dressing

Italian Cous Cous, Pesto, Charred Cherry Tomato

Rotisserie Roasted Rosemary Chicken

Rigatoni Bolognese

Grilled Vegetables

Fresh Baked Focaccia

Chocolate Budino

Add a Soup Bar to a Buffet

\$10 PER PERSON

Choose One

Chef's Seasonal Soup

Tuscan Bread and Tomato Soup

Vegetable Minestrone

Potato and Creamed Leek

PLATED DINNER 12 PERSON MINIMUM – 2 COURSE

NO SUBSTITUTIONS

\$47 PER PERSON

Includes fresh baked rolls, creamed butter, coffee and tea service

Choice of Salad, Soup OR Dessert

Organic Greens, Fennel, Toybox Tomato, Radishes, Balsamic Dressing

MAIN COURSE

Select two of the following

Grilled Salmon, Olive Oil Mashed Potatoes, Broccoli Rapini, Salsa Verde

½ Rotisserie Chicken, Creamy Polenta, Tuscan Kale

Seasonal Risotto

DESSERT - *Select one of the following*

New York Cheesecake

Tiramisu

Advance guarantees of each selection are required seven (7) days in advance of event date.

EVENING BUFFETS – 25 PERSON MINIMUM

NO SUBSTITUTIONS, UPCHARGE APPLIES
Includes house made Focaccia, coffee and tea service

A NIGHT IN TUSCANY

\$70 PER PERSON

Select two choices from each category

STARTERS

Add \$4 per person for each additional item

Arugula, Fennel, Parmesan, Citrus Vinaigrette
Organic Bitter Greens, Candied Walnuts, Gorgonzola, Apples, Balsamic
Organic Greens, Ricotta Salata, Red Wine Vinaigrette
Romaine, Croutons, Parmesan, Caesar Dressing

MAIN COURSES

Add \$8 per person for each additional item

Rotisserie Chicken
Smoked Pork Shoulder
Braised Stuffed Veal Breast
Slow Roasted New York Strip
Grilled Salmon
Wild Mushroom Risotto

SIDES

Add \$8 per person for each additional item

Roasted Rosemary Potato
Braised Swiss Chard and Kale
Grilled Vegetables
Soft Polenta

DESSERTS

Tiramisu
Panna Cotta
Chocolate Budino
Seasonal Fruit Crostada

EVENING BUFFETS CONTINUED

FROM THE SMOKE HOUSE

\$67 PER PERSON

Potato Salad

Cole Slaw

Slow Cooked Baked Beans

Grilled Vegetables

Caesar Salad, Heart of Romaine, Parmesan, Croutons, Classic Dressing

Free Range Barbecued Chicken

St. Louis Spare Ribs

Brisket

Bread and Butter

Apple Tart

SOUTH OF THE BORDER

\$65 PER PERSON

Chopped Romaine

Grilled Chili-Lime Marinated Beef with Sautéed Onions and Peppers

Achiote Roasted Chicken Breast with Sautéed Onions and Peppers

Mahi Mahi

Cilantro Infused Rice and Black Beans de la Olla

Grilled Vegetables

Monterey Jack Cheese

Flour Tortillas

Salsa, Guacamole and Sour Cream

Homemade Churros

ASIAN MENU

\$60 PER PERSON

Green Papaya, Cilantro, Long Bean, Lime, Salad

Grilled Marinated Chicken

Pad Thai with Cilantro and Egg with Laughing Bird Shrimp

Coconut Rice with Lemon Grass and Ginger

Rice Pudding

[Build your own menu with Chef for groups of 25 or less](#)

WARM AND HOT HORS D'OEUVRES

HORS D'OEUVRES CAN BE PASSED OR STATIONED – PRICING PER DOZEN - MINIMUM ORDER 2 DOZEN

ARANCINI \$38

Pesto, Tomato and Mozzarella

CRISPY DUNGENESS CRAB CAKES \$48

Spicy Aioli

BRANDADE \$38

Salt Cod and Potato Cake

PROSCIUTTO WRAPPED SCALLOPS \$50

MARINATED AND GRILLED CHICKEN SKEWERS \$38

Spicy Peanut Sauce and Teriyaki Sauce

MINI GRILLED CHEESE \$34

Green Apple and Truffle Oil

HOUSE MADE MEATBALLS \$52

Romesco

BRAISED PORK SLIDERS \$44

Pickled Red Cabbage

PRAWNS \$49

Grilled or Tempura

TEMPURA BATTERED SWEET POTATO \$36

CHICKEN WINGS \$42

COLD HORS D'OEUVRES

POACHED JUMBO PRAWNS \$49

Cocktail Sauce

HUMMUS AND FRIED PITA \$37

SMOKED SALMON AND BURRATA \$48

Fennel Cracker

DEVILED EGGS \$37

Smoked Paprika and Truffle oil

GRILLED VEGETABLES & GOAT CHEESE \$36

Crostini

TOMATO, BASIL MOZZARELLA \$34

Skewer

CARAMELIZED ONION AND GORGONZOLA & CANDIED WALNUT \$34

Baguette

OVEN DRIED TOMATO, \$36

Prosciutto, Mozzarella, Fennel Crackers

AHI TARTARE \$48

Crispy Wonton

ENDIVE SPEARS \$36

Filled with Eggplant Caponata

SPECIALTY DISPLAYS AND CARVING

DISPLAYED HORS D'OEUVRES

SERVES APPROXIMATELY 25 PEOPLE

HUMMUS PLATTER \$155

Fried Pita, Celery, Carrots and Cucumbers

BREADS AND SPREADS \$175

Roasted Garlic and White Bean, Hummus, Creamy Artichoke

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY \$275

Cow, Sheep and Goat Cheeses, Candied Walnuts, Dried Apricot, Baguette

ANTIPASTO PLATTER \$195

Grilled Eggplant and Zucchini, Olives,
Artichoke Hearts, Roasted Peppers, Fresh Mozzarella, Basil

MINI PANINI \$240

Salami, Mortadella, Prosciutto, Provolone, Mustard and Pickles

CHIPS AND DIPS \$175

Tortilla Chips
Guacamole, Salsa and Artichoke Dip

CREAMY POTATO BAR \$210

Bacon, Green Onion, Crème Fraiche

CEASAR OR GREEN SALAD \$9/PER PERSON

CEASAR OR GREEN SALAD \$150

Serves 25pp

FRESH FRUIT PLATTER \$180

PETITE DESSERTS \$240

CHOICE OF 4 DESSERTS (80 PIECES)

Chocolate Mousse Cake, Cheesecake, Tiramisu, Lemon Bars, Budino, Panna Cotta,
Mini Fruit Tarts, Mini Cupcakes (Carrot, Red Velvet & Chocolate)
Regular size cupcakes @ \$5 each

SPECIALTY DISPLAYS AND CARVING

SPECIALTY DISPLAYED

SERVES APPROXIMATELY 25 PEOPLE

FRESH OYSERS \$70 a Dozen

Point Reyes, Miyagi, Kushi

Champagne Mignonette, Cocktail Sauce

HOUSE SMOKED GRAVLAX \$225

Crème Fraiche, Capers, Red Onion, Bagel Chips

ARTISAN CURED MEATS \$225

San Daniele Prosciutto, Coppa and Soppressata

Jardiniere, Mixed Olives

SHRIMP COCKTAIL \$325

Classic Cocktail Sauces and Fresh Lemon

RECEPTION AND CARVING STATIONS

SERVES APPROXIMATELY 25 PEOPLE

(SERVED WITH ROLLS)

Carved items require a Chef Attendant @ \$75 per station

ROTISSERIE PRIME RIB \$475

Horseradish Jus

HONEY GLAZED HAM \$275

Dijon Aioli

ROASTED TURKEY BREAST \$300

Cranberry Compote, Traditional Turkey Gravy

Advance guarantees of each selection are required seven (7) days in advance of event date.

BEVERAGES

CASH BAR HOSTED BAR

DOMESTIC BEER	\$10	\$9
IMPORTED BEER	\$11	\$10

LIQUOR SELECTIONS WE ALSO OFFER A FULL SPECIALTY COCKTAIL LIST

MODERATE BRAND SPIRITS	\$12	\$11
<i>Sobieski Vodka, Gordon's Gin, Don Q Crystal Rum, El Jimador Blanco Tequila Jim Beam Bourbon/Whiskey, Grant's Reserve Scotch, Paul Masson Brandy</i>		

PREMIUM BRAND SPIRITS	\$15	\$14
<i>Ketel One Vodka, Ketel One Citron Vodka, Bombay Sapphire Gin, Tangueray Gin Cruzan Single Barrel Estate Rum Don Julio Silver Tequila, Don Julio Anejo Tequila Maker's Mark Bourbon, Johnny Walker Black Label, Courvoisier VSOP Cognac</i>		

NON ALCOHOLIC BEVERAGES

Fair Trade Coffee, Decaf, Tropical Iced Tea, Organic Hot Teas	\$80/gallon
Fruit Juices	\$60/gallon
Assorted Sodas	\$7.00 each
Artesian Mineral Water	\$7.00 each
Bottle Sparkling or Still Water .750ml	\$6.00 each
Tropical Fruit Punch or Lemonade	\$50/ gallon

BEVERAGES CONTINUED

Hosted Beverage Packages

Choose from one of the options below

Prices are based on a 3 hour service and are a per person price

Waterfront Select **\$25**

Beer, Wine, Sparkling Wine and Soft Drinks

Waterfront Moderate **\$30**

Liquor, Beer, Wine, Sparkling Wine and Soft Drinks

Waterfront Premium **\$35**

Top Shelf Liquor, Imported Beer, Wine,
Sparkling Wine and Soft Drinks

Enhance your evening with one of our Specialty Bars \$40

Mimosa Bar: Mimosas, Bellinis, Flavored Mimosas

Bloody Mary Bar: Various mixes and garnishes

Southern Comfort bar: Hurricanes, Frozen Daiquiris, Mint Juleps

FRUIT PUNCH **\$80 gallon**

Tropical fruit punch with rum or house made Sangria

All full service bars are subject to a per bartender labor charge of \$150 for a minimum three (3) hour period.

All hosted arrangements are subject to 21% service charge and current sales tax.

Cash Bar prices are inclusive of 9% sales tax

BEVERAGES CONTINUED

WINE SELECTIONS

We are proud to feature as our House Wine:

Trinity Oaks Winery, Napa- For every bottle we sell a tree is planted

Pinot Grigio, Chardonnay, Merlot, and Cabernet \$28 per bottle

Trinity Oaks wines are available by the glass

\$8.50 for a hosted event. \$9 for a cash bar

Vintage are subject to change without notice

WHITES

Chardonnay

'14 Notes Chardonnay, California	\$25
'14 Sequoia Grove Chardonnay, Napa	\$35
'13 Clos Du Val Chardonnay, Napa	\$48
'13 Hess Napa Valley Chardonnay	\$40

Sauvignon Blanc

'13 Buehler Sauvignon Blanc, Napa	\$25
'14 Whitehall Lane Sauvignon Blanc, Napa	\$32

Riesling

'14 Willamette Valley Vineyards Riesling, Oregon	\$28
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Pinot Grigio

'14 Danzante Pinot Grigio, Italy	\$23
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REDS

Cabernet

'12 Emblem Cabernet, Napa	\$65
'12 BR Cohn "Silver Label" Cabernet, Sonoma	\$45
'12 Joel Gott Cabernet	\$39

Merlot

'12 Notes Merlot, California	\$27
'12 Oberon Merlot, Napa	\$40

Pinot Noir

'13 Complicated Pinot Noir, Sonoma	\$40
'12 Calista Pinot Noir, Russian River Valley	\$55

Zinfandel

'13 De Loach Zinfandel, California	\$25
'13 Seghesio Zinfandel, Sonoma	\$37

Blend

'13 Troublemaker Red Blend, Paso Robles	\$32
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SPARKLING WINES

NV Villa Prosecco di Treviso Brut	\$28
NV Tainttinger Champagne, Reims France	\$70

MEETING AND EVENT TERMS AND CONDITIONS

FOOD AND BEVERAGE MINIMUM

Minimums expenditures are for food and beverages only, and are exclusive of 21% service charge and 9.5% sales tax. Valet parking, floral, music, labor charges, set-up fees, audio-visual equipment, amenities, and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed in other venues within the Hotel or in times outside of the contracted event times, will be charged in addition to and do not apply to the minimums.

GUARANTEE

A minimum guarantee attendance for food functions is required upon reserving space for an event. The minimum of 80% of the initial inquiry number is the minimum you will be charged for.

Group will provide the Hotel with a final attendance guarantee a minimum of seven (7) business days prior to the event date. After seven business days, the Hotel can only accept increases in this number. The confirmed guest count will be used as the minimum in finalizing the Group's total charges. In the event the Group does not provide a final guarantee, the contracted attendance will be charged or the actual attendance, whichever is greater

FOOD AND BEVERAGE EXCLUSIVITY

All food and beverages must be provided by the Hotel. Outside food or beverage items may not be brought into the Hotel for meetings, events or private dining functions. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability.

MENU SELECTIONS

The Hotel is committed to providing fresh, local, organic and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of the Hotel's Executive Chef. In this event, the Hotel will make every effort to alert the Group in advance of the event date with suitable alternatives. Menu selections will be confirmed two weeks prior to the event date.

BEVERAGE SERVICE:

All beverages are charged based on consumption. The Hotel will provide an extensive wine list as well as full bar menu to complement each event. Signature cocktails and local beer selections are available. A bartender fee of \$150.00 will apply for any bars with any beverage service. Wine requests are should be made a minimum of five (5) business days in advance to ensure availability.

CORKAGE

If the Group opts to provide their own wine, a corkage fee of \$15 per 7.5 ml bottle will be assessed. Corkage is only permitted for wines not on the Hotel or Restaurant wine list.

SERVICE CHARGE AND TAXES

Minimums and food and beverage prices do not include 21% service charge. The service charge is based on food and beverage total charges. 9.5% sales tax will be applied to the total bill. California state law stipulates that the service charge is taxable

CONFIRMATION OF SPACE

To reserve meeting space during business hours, Monday – Friday, 8:00 a.m. – 5:00 p.m., the Hotel requires a minimum sleeping room commitment, if meeting space is requested outside of 30 days. Meeting space can be confirmed during business hours, within 30 days of the event, without a minimum sleeping room commitment.

Meeting and event space is available to confirm up to twelve (12) months in advance of the event date for meetings and/or events starting after 6:00 p.m. on weekdays or anytime on weekends.

DEPOSITS AND FEE SCHEDULES

A non-refundable deposit consisting of 50% of the food and beverage minimums, credit card authorization form, and signed contract is required to hold the space. This deposit is applied to the Group's final bill. See contract for payment schedules.

Any additional fees accrued by the Group during the event are due upon event conclusion and will be applied to the credit card on file.

The Hotel accepts all major credit cards and company checks. Personal checks are not accepted. Company checks must be received 14 days in advance of function date.

DÉCOR AND SIGNAGE:

In order to prevent damages to the fixtures and furnishings of the Hotel, Group's décor and/or signing must not attach to any stationary wall, floor, ceiling, or any other substance. Group is financially responsible in the event of any damages to the Hotel. A statement outlining applicable charges will be provided following the event. Applicable fees are due within 30 days of issuance.

Glitter and confetti are not permitted. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion.

Groups are not allowed to post signs, banners, or displays throughout the public areas of the Hotel.

Group may post signs, banners or displays in contracted event spaces only, during event hours, provided items are in compliance with Hotel policies and do not result in damage to Hotel.

CAKES

Arrangements can be made to procure a special cake using one of our preferred vendors at an additional charge. The Hotel will assess a cake servicing fee of \$2.50 per person.

FLORALS

The Hotel can arrange custom floral arrangements, including eco-friendly or re-usable arrangements using preferred vendors at an additional charge.

MUSIC AND ENTERTAINMENT

The Hotel will permit amplified music or entertainment in event spaces, provided the Group is in compliance with the Hotel's noise limitation policy. All amplified music must conclude by 9:00 p.m. on Sunday – Thursday evenings and by midnight on Friday – Saturday evenings; however, amplified sounds level must go down at 10pm. The Hotel reserves the right to turn down amplified sound levels and / or remove amplification all together if the Group does not comply with the Hotel's noise policy.

SECURITY:

The Hotel may require security guards at an additional cost to the Group, pending venue location and/or event logistical requirements. The Hotel requires preferred and approved security vendors for any security guards contracted by the Group.

VALET PARKING:

Limited valet parking services are available for the Group. The Group is requested to provide estimated valet requirements to the Hotel a minimum of two (2) weeks prior to the event date. A fee of \$15 plus tax will apply for cars on property up to three (3) hours. A fee of \$25 will apply for cars remaining on property from three (3) to six (6) hours. Cars remaining on property overnight will be assessed a fee of \$25 plus tax per car per day. The Group will confirm if valet parking charges will be posted to the master account or at the responsibility of the individual attendees.

OVERNIGHT ACCOMMODATIONS

Contracting a meeting, event or special celebration with the Hotel does not guarantee room availability. The Hotel will provide room availability and best available rates upon request.

LABOR CHARGES

Pending Group's requirements, additional labor charges may be required. Labor fees may apply, but are not limited to the following. An estimate of all event fees will be provided upon request.

- Bartender fee of \$150 per bartender for liquor service
- Chef / Carving fee of \$75 per attendant required
- Furniture removal from rooms/suites starting at \$275
- Patio furniture removal ranging from \$1000-\$3000
- Room re-setting fee of \$150 per re-set required
- Overtime event staff after three (3) hours event activity
- Overtime for bartender shifts after three (3) hours

PRICING

All prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the Hotel.

WEDDING COORDINATOR:

To insure a flawless and memorable event wedding celebration, the Hotel recommends it essential to hire a professional wedding planner to assist with wedding planning, rehearsal and reception details. The Hotel's experienced Event Sales Managers are experts in planning every aspect of the food, beverage, room arrangements, and hotel details. A Professional Wedding Planner will oversee all aspects of the wedding celebration including the selection, contracting, and management of all vendors, including but not limited to, photography, floral, music, cakes, invitations, dresses, transportation and a myriad of

other details. A Wedding Planner adds the finishing touch in orchestrating the music, seating assignments, gift and place card arrangement, and cuing for all involved at the perfect moment.

The Hotel will provide a list of preferred Professional Wedding Planners to contract directly for goods and services.

WEDDING REHEARSALS

Rehearsal times may be booked two weeks prior to the scheduled event. Location and times are subject to space and availability. The Hotel requires all rehearsal times and venues to be confirmed in advance prior to the event date.

I have read and fully understand all of the policies and procedures for the Waterfront Hotel. In the event that this agreement is signed in the name of the corporation, partnership, association, club or society, the person signing represents to the Waterfront Hotel that he or she has full authority to sign such a contract.

Name of Function _____

Date of Function _____

Print Name _____

Signature _____

Today's Date _____