All Catered Events are Subject to 22% Management Charge and Sales Tax.
BREAKFAST SELECTIONS
**BREAKFAST** buffet selections

All breakfast buffet selections are served with assorted chilled juices, freshly brewed regular and decaffeinated coffees and a selection of herbal teas. A minimum of 25 people is required for all breakfast buffet selections with a 90 minute maximum service time.

**EXECUTIVE CONTINENTAL BREAKFAST** $13.50 pp
Sliced Seasonal Fresh Fruit Tray, Danish Assortment, Petite Muffins, Yogurt with Granola

**THE SUNRISE** $14.50 pp
Yogurt Parfait, Scrambled Eggs, Breakfast Sausage and Applewood Smoked Bacon, Breakfast Potatoes, Freshly Baked Biscuits, Appropriate Condiments

**COUNTRY MORNING** $13.75 pp
Freshly Baked Biscuits, Fruit Preserves and Butter, Country Ham, Sausage Gravy, Hash Browns

**A LA CARTE** selections

An attendant is required for all action or carving stations.

**BUFFET ENHANCEMENTS**

French Toast Casserole $9.50 pp
*Texas Toast Baked in Milk, Egg, Cinnamon and Sugar Batter. Served with Syrup and Butter*

Omelette Action Station $12.25 pp

Belgian Waffle Action Station $12.25 pp

Shrimp and Grits Action Station $16.50 pp

Carved Maple Glazed Ham $9.50 pp
*Served with Creole Mustard and Pineapple Jalapeño Jam*

Carved Cajun Fried Carolina Breast of Turkey $11.95 pp
*Served with Cranberry Remoulade*

Cinnamon Rolls $24.00 per dozen

Ham and Cheese Croissants $35.00 per dozen

Assorted Danish, Muffins and Scones $25.00 per dozen

Sausage, Egg and Cheese Biscuits $37.00 per dozen

Assorted Chilled Low Fat Yogurt Parfaits $4.50 per piece

Sliced Fresh Seasonal Fruit $3.95 per person
LUNCH
SELECTIONS
BOXED  lunch selections

THE CLASSIC DEACON BOX  $14.75  PP
All classic deacon boxed lunches are served with pasta salad, an individual bag of chips, seasonal whole fruit, and a cookie.

BLACK FOREST HAM AND SWISS ON SOURDOUGH

CHICKEN SALAD CROISSANT

GARDEN VEGETABLE AND BOURSIN CHEESE WRAP

SOUTHWESTERN TURKEY WRAP, WITH SLICED TOMATOES AND CHEDDAR

THE DEACON
Smoked Turkey, Black Forest Ham, Applewood Smoked Bacon and Provolone on Ciabatta

THE SALAD BOX  $12.00  PP
All salad boxed lunches are served with a yeast roll, butter, Seasonal whole fruit, and a cookie.

ADD CHICKEN  +$3.50  PP
ADD GRILLED STEAK  +$3.50  PP

CHEF SALAD
Iceberg and Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Sliced Ham and Turkey, Provolone, Ranch Dressing

TRADITIONAL CHICKEN CAESAR SALAD
Romaine Lettuce, Shaved Parmigiano–Reggiano Cheese, Grilled Chicken, Garlic Croutons, Classic Caesar Dressing

DEACON SPECIALTY SALAD
Mesclun Greens, Almonds, Dried Cranberries, Cherry Tomatoes, Cucumbers, Feta Cheese, Fat Free Raspberry Vinaigrette
All Catered Events are Subject to 22% Management Charge and Sales Tax.

ENTRÉE

SELECTIONS
PLATED  entrée salad selections

All plated salad selections are served with yeast rolls and butter, dessert, water and sweet tea. All guests will receive the same plated salad and dessert selection. A minimum order for 25 guests is required.

**Choice of One Plated Salad:**

**TRADITIONAL CHICKEN CAESAR SALAD**  $16.75  pp
Romaine Lettuce, Premium Chicken, Shaved Parmigiano-Reggiano Cheese, Garlic Croutons, Classic Caesar Dressing

**BLACKENED FLANK STEAK SALAD**  $18.75  pp
Blackened Flank Steak, Fresh Garden Mixed Greens, Bleu Cheese Crumbles, Garlic Grilled Asparagus, Fried Onions, Choice of Two Dressings

**SPINACH SALAD**  $20.00  pp
Tender Spinach Leaves, Mandarin Orange Slices, Sliced Strawberries, Onions, Sliced Almonds, Choice of Two Dressings

- **ADD GARLIC GRILLED CHICKEN BREAST STRIPS**  $3.50  pp
- **ADD LEMON PEPPER GRILLED SHRIMP**  $3.50  pp
- **ADD BLACKENED SALMON**  $3.50  pp

**Choice of Two Salad Dressings:**

| Balsamic Vinaigrette | Creamy Italian |
| Honey Mustard        | Fat Free Raspberry Vinaigrette |
| Buttermilk Ranch     | Bleu Cheese |
| Classic Caesar       |               |

**Choice of One Dessert:**

| Chocolate Decadence Cake | Chocolate Mousse Cake |
| Key Lime Tartlet         | Tiramisu               |
| Apple Pie, Caramel Sauce | Assorted Cookies       |
| Southern Bourbon Pecan Pie | NY Style Cheesecake, Berry Coulis |
| Chocolate Brownies       | Cheese Cake Tarts & Shooters |
|                         | Chocolate/Berry        |
PLATED selections

All plated selections are served with yeast rolls and butter, one (1) salad, one (1) entrée, two (2) accompaniments, one (1) dessert, water and sweet tea. All guests will receive the same salad, entrée, accompaniments and dessert selections. Guests requiring dietary restrictions may receive alternatives, please discuss with your catering manager at time of order. A minimum of 25 guests is required. Custom menus start at $44.00.

Choice of One Salad:

HOUSE SALAD
Romaine-Radicchio Blend, Tomatoes, Cucumbers, Carrot Curls, Chef’s Cheese Crouton

CAESAR SALAD
Romaine Lettuce, Shaved Parmigiano-Reggiano Cheese, Garlic Croutons, Classic Caesar Dressing

FIELD GREEN SALAD
Mixed Field Greens, Tomatoes, Bleu Cheese Crumbles, Walnuts, Raisins

Choice of Two Salad Dressings (if applicable):

Balsamic Vinaigrette
Honey Mustard
Buttermilk Ranch
Classic Caesar
Creamy Italian
Fat Free Raspberry Vinaigrette
Bleu Cheese

Choice of One Entrée:

BLEU CHEESE CRUSTED FILET $38.00 pp
BRAISED SHORT RIBS $35.00 pp
CHARBROILED 8OZ. FLAT IRON STEAK $31.00 pp

CHICKEN SALTIMBOCCA $28.00 pp
ITALIAN STUFFED BREAST OF CHICKEN $28.00 pp
BONE-IN PORK CHOP STUFFED WITH DRIED CRANBERRY AND PEARS $28.00 pp

ROASTED RED PEPPER PESTO SEARED 6OZ. SEA BASS $42.00 pp
GRILLED SALMON WITH LOBSTER SAUCE $35.00 pp

BUTTERNUT SQUASH RAVIOLI, ALFREDO VODKA CREAM SAUCE $24.00 pp
SUN DRIED TOMATO MARINATED PORTOBELLO MUSHROOM, ROMA TOMATO SAUCE $24.00 pp

Choice of Two Accompaniments:

STARCH OPTIONS:
Roasted Potatoes
Rustic Mashed Potatoes
Mashed Sweet Potatoes
Rice Pilaf
Three Cheese Macaroni

VEGETABLE OPTIONS:
Grilled Asparagus
Steamed Broccoli
Southern Style Collard Greens
Roasted Butternut Squash
Garlic Butter Roasted Carrots
Haricot Verts

Choice of One Dessert:

Chocolate Decadence Cake
Key Lime Tartlet
Apple Pie, Caramel Sauce
Southern Bourbon Pecan Pie
Chocolate Brownies

Chocolate Mousse Cake
Tiramisu
Assorted Cookies
NY Style Cheesecake, Berry Coulis
Cheese Cake Tarts & Shooters
Chocolate/Berry

Children’s Plated Dinner Selections – Children 10 and under only.

Chicken Fingers and Mac and Cheese
Penne Pasta with Choice of Butter or Marinara Sauce

$12.00 PER CHILD
Discuss with your Sales Manager for pricing

VEGETARIAN
- EGGPLANT PARMESAN
- VEGETABLE LASAGNA
- CHEESE RAVIOLI

GLUTEN FREE/VEGAN
- SPICY BLACK BEAN BURGERS
- VEGGIE SLIDERS GF / V
- TOFU SATAY GF / V
- GRILLED VEGETABLE KABOBS GF / V
- FALAFEL W / TZATZIKI GF / V
- HUMMUS W / VEGGIE STICK GF / V
- POPCORN GF / V
- TRI COLOR COUSCOUS SALAD V

All Catered Events are Subject to 22% Management Charge and Sales Tax.
## Specialty Buffet Selections

All specialty buffet selections are served with yeast rolls and butter, water and sweet tea. A minimum order for 25 guests is required with a 90 minute maximum service time.

### Soup, Salad and Baked Potato Bar Buffet

**$18.75 pp**

**Choice of One Soup**
- Smoked Tomato Bisque, Vegetable, Deacon Chili, Beef Chili or Chef’s Seasonal Soup Du Jour

**House Salad**
- Romaine-Radicchio Blend, Tomatoes, Cucumbers, Carrot Curls, Croutons, Choice of Two Dressings

**Baked Potato Bar**
- Broccoli, Bacon Bits, Scallions, Cheddar Jack Blend, Sour Cream

**Yeast Rolls and Butter**

**Choice of Assorted Cookies or Chocolate Brownies**

### Salad and Sandwich Buffet

**$18.75 pp**

With a choice of House Salad, Potato Salad or Vegetable Pasta Salad

**Deli Meat and Cheese Tray**
- A selection of breads and rolls, lettuce, tomatoes, onions, pickles and condiments

**Sliced Seasonal Fresh Fruit Tray**

**Choice of Assorted Cookies or Chocolate Brownies**

### Mexican Fiesta Buffet

**$20.75 pp**

**House Salad**
- Romaine-Radicchio Blend, Tomatoes, Cucumbers, Carrot Curls, Croutons, Choice of Two Dressings

**Taco Bar**
- Chicken and Beef, Soft Flour Tortillas, Hard Corn Tortillas, Shredded Lettuce, Diced Tomatoes, Cheddar Jack Blend, Jalepeños, Salsa, Sour Cream, Guacamole, Tortilla Chips and Salsa

**Mexican Rice**

**Black Beans with Mixed Peppers**

**Cinnamon Sugared Churros**

### Italian Buffet

**$20.75 pp**

**Caesar Salad**
- Artisan Romaine with Shaved Parmesan, Herb Croutons, and Cracked Black Pepper

**Antipasto Platter**
- Vegetable Lasagna, Alfredo Sauce

**Chicken Parmesan, Marinara Sauce**

**Ciabatta Bread**

**Assorted Mini Cheesecakes**

### BBQ Buffet

**$23.00 pp**

**Bleu Cheese Cole Slaw**

**Pulled Pork**

**BBQ Chicken**

**House-Made Three Cheese Macaroni**

**Buttered Corn**

**Banana Pudding**

### Southern Buffet

**$23.00 pp**

**Potato Salad**

**Coleslaw**

**Fried Chicken**

**Slow Cooked Beef Tips**

**Garlic Mashed Potatoes**

**Green Beans**

**Assorted Pies**
All Catered Events are Subject to 22% Management Charge and Sales Tax.

RECEPTION AND DISPLAYS
**BREAK** snack options

A minimum of 25 people is required for all break snack options and are replenished for 30 minutes.

<table>
<thead>
<tr>
<th>Snack Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit, Deacon Trail Mix, Cookies and Brownies</td>
<td>$7.00 PP</td>
</tr>
<tr>
<td>Warm Soft Pretzels, Dijon Mustard and Cheese Sauce</td>
<td>$33.00 PER DOZEN</td>
</tr>
<tr>
<td>Assorted Brownies and Cookies</td>
<td>$25.00 PER DOZEN</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$2.50 PER PIECE</td>
</tr>
<tr>
<td>Sundae Bar*</td>
<td>$6.25 PP</td>
</tr>
<tr>
<td>Vanilla Ice Cream, Chocolate Ice Cream, Hot Fudge, Strawberry, Cookie Crumbles, Sprinkles, Chopped Nuts, Whipped Cream, Cherries</td>
<td></td>
</tr>
</tbody>
</table>

*An attendant is required for the sundae bar option.
Attendant fees will be determined by the number of guests and length of break time.

**RECEPTION** displays

A minimum of 25 people is required for all reception displays.

<table>
<thead>
<tr>
<th>Reception Displays</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported and Domestic Cheeses</td>
<td>$5.00 PP</td>
</tr>
<tr>
<td>Crackers and Lavosh</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fresh Fruit</td>
<td>$4.00 PP</td>
</tr>
<tr>
<td>Yogurt Dip</td>
<td></td>
</tr>
<tr>
<td>Grilled Vegetable Platter</td>
<td>$5.00 PP</td>
</tr>
<tr>
<td>Buttermilk Ranch and Hummus</td>
<td></td>
</tr>
<tr>
<td>Bruschetta and Hummus</td>
<td>$6.00 PP</td>
</tr>
<tr>
<td>Gourmet Breads and Pita Chips, Celery, Carrots, and Cucumbers</td>
<td></td>
</tr>
<tr>
<td>Antipasto</td>
<td>$6.00 PP</td>
</tr>
<tr>
<td>Chef’s Selection of Italian Meats and Cheeses, Grilled Marinated Vegetables, Extra Virgin Olive Oil and Balsamic Glaze, Toast Points, Hand Rolled Garlic Breadsticks</td>
<td></td>
</tr>
<tr>
<td>Hot Dip Bar</td>
<td>$5.95 PP</td>
</tr>
<tr>
<td>Spinach &amp; Artchoke Dip, Buffalo Chicken Dip</td>
<td></td>
</tr>
<tr>
<td>Toasted Pita Points &amp; Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td>Dessert Assortment</td>
<td>$32.00 PER DOZEN</td>
</tr>
<tr>
<td>Cannolis, Petite Fours, Cheesecake Bites, Cookies and Brownies</td>
<td></td>
</tr>
<tr>
<td>Individual Trifles</td>
<td>$55.00 PER DOZEN</td>
</tr>
<tr>
<td>Banana Pudding Trifle, Strawberry Shortcake Trifle, Brownie Trifle, Lemon Tarts</td>
<td></td>
</tr>
</tbody>
</table>
HORS D’OEUVRES

All hors d’oeuvre orders require a minimum of 50 pieces.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ Meatballs (Asian or Swedish)</td>
<td>$1.75 PER PIECE</td>
</tr>
<tr>
<td>Mediterranean Antipasto Skewers, Balsamic Glaze</td>
<td>$3.25 PER PIECE</td>
</tr>
<tr>
<td>Artichoke and Mozzarella Stuffed Mushrooms</td>
<td>$3.25 PER PIECE</td>
</tr>
<tr>
<td>Baked Asparagus and Asiago in Puff Pastry</td>
<td>$3.25 PER PIECE</td>
</tr>
<tr>
<td>Vegetarian Spring Rolls, Sweet and Sour Sauce</td>
<td>$3.25 PER PIECE</td>
</tr>
<tr>
<td>Mediterranean Vegetables in Phyllo, Balsamic Glaze</td>
<td>$3.25 PER PIECE</td>
</tr>
<tr>
<td>Streakin Deacon Tenders, Creole Mustard Cream</td>
<td>$3.25 PER PIECE</td>
</tr>
<tr>
<td>Mini Reuben Sandwiches on Marble Rye</td>
<td>$3.50 PER PIECE</td>
</tr>
<tr>
<td>Chicken Pot Stickers, Ginger Glaze</td>
<td>$3.50 PER PIECE</td>
</tr>
<tr>
<td>Buffalo Wings, Bleu Cheese, Celery Sticks</td>
<td>$3.50 PER PIECE</td>
</tr>
<tr>
<td>Sausage Stuffed Mushrooms</td>
<td>$3.50 PER PIECE</td>
</tr>
<tr>
<td>Loaded Baked Potato Boat</td>
<td>$3.50 PER PIECE</td>
</tr>
<tr>
<td>Beef Wellington Purses, Demi Glace</td>
<td>$3.75 PER PIECE</td>
</tr>
<tr>
<td>Mini BBQ Pulled Pork Biscuits, Red Onion, and Pickle Julienne</td>
<td>$3.75 PER PIECE</td>
</tr>
<tr>
<td>Shrimp Pot Stickers, Ginger Glaze</td>
<td>$3.75 PER PIECE</td>
</tr>
<tr>
<td>Crab Stuffed Mushrooms</td>
<td>$3.75 PER PIECE</td>
</tr>
<tr>
<td>Brie With Raspberry in Puff Pastry</td>
<td>$3.75 PER PIECE</td>
</tr>
<tr>
<td>Grilled Tandoori Chicken Satay, Peanut Sauce</td>
<td>$3.75 PER PIECE</td>
</tr>
<tr>
<td>Marinated Beef Tenderloin Crostini, Bleu Cheese, Caramelized Onion–Fig Jam</td>
<td>$3.75 PER PIECE</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$4.00 PER PIECE</td>
</tr>
<tr>
<td>Applewood Smoked Bacon Wrapped Sea Scallops</td>
<td>$4.00 PER PIECE</td>
</tr>
<tr>
<td>Maryland Crab Bite, Red Pepper Compote</td>
<td>$4.25 PER PIECE</td>
</tr>
<tr>
<td>BBQ Shrimp and Grits in a Pancetta Crisp</td>
<td>$4.25 PER PIECE</td>
</tr>
<tr>
<td>Beef Satay</td>
<td>$4.25 PER PIECE</td>
</tr>
<tr>
<td>Curry Chicken Salad Bites</td>
<td>$4.25 PER PIECE</td>
</tr>
</tbody>
</table>

ACTION and CARVING stations

To add an action or carving station to your menu, a minimum of 25 people and an attendant are required. All Action and Carving Stations are served with rolls and butter.

SPECIALTY ACTION STATIONS

Shrimp and Grits Action Station
Creamy Grits, Shrimp, Bacon, Scallions, Butter, Cheese

Pasta Action Station
Choice of Two Pastas and Two Sauces, Selection of Chef’s Vegetables, Parmesan Cheese, Garlic Bread
Pasta (Choice of Two): Linguini, Penne, Gnocchi, Cheese Tortellini
Sauces (Choice of Two): Marinara, Vodka Alfredo, Basil Pesto, Bolognese

CARVING STATIONS

Maple Glazed Ham, Creole Mustard and Pineapple Jalapeño Jam
Cajun Fried Carolina Breast of Turkey, Cranberry Remoulade
Marinated Pork Loin, Honey Grain Mustard Cream
Black Truffle Sea Salt and Peppercorn Beef Tenderloin*

Add Chicken or Shrimp +$3.50 PP

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### BEVERAGE service

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee - Regular and Decaffeinated, Hot Tea</td>
<td>$3.00 PP</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$3.00 PP</td>
</tr>
<tr>
<td>Freshly Brewed Ice Tea - Sweet or Unsweet</td>
<td>$3.00 PP</td>
</tr>
<tr>
<td>Individual Juices – Orange, Apple or Cranberry</td>
<td>$3.00 PP</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4.00 Bottle</td>
</tr>
<tr>
<td>Assorted Pepsi Soft Drinks</td>
<td>$2.25 Can</td>
</tr>
<tr>
<td>Fruit Infused Water</td>
<td>$1.50 PP</td>
</tr>
</tbody>
</table>

### HOST OR CASH bar

A bartender is required for all host or cash bars at $75 per bartender for 4 hours minimum. $25 per hour per bartender after 4 hours, (1) bartender per 75 guests.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic and Premium Beers</td>
<td>$7.00 per beer</td>
</tr>
<tr>
<td>Cocktail Drinks</td>
<td>$10.00 per drink</td>
</tr>
<tr>
<td>House Wines (per bottle)</td>
<td>$35.00 bottle</td>
</tr>
<tr>
<td>Premium Wines (per bottle)</td>
<td>$62.00 bottle</td>
</tr>
<tr>
<td>Draft Beer</td>
<td>$8.00 per beer</td>
</tr>
</tbody>
</table>
All Catered Events are Subject to 22% Management Charge and Sales Tax.

POLICIES

MANAGEMENT CHARGE AND TAXES
All catered events are subject to a 22% Management Charge and Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, and is used to cover such party’s costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

SALES TAXES
All Food and Beverage is subject to North Carolina sales tax. A 6.75% North Carolina sales tax will be added to all applicable items.

EXCLUSIVE CATERER
Spectra Food Services and Hospitality maintains the exclusive right to provide all food, beverage, and concession services at the Wake Forest University Athletic Facilities. These menus feature a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. Should the selections featured in the menu not fit your needs, we welcome the opportunity to customize our menus for your special event.

OUTSIDE FOOD AND BEVERAGES
No food or beverage of any kind will be permitted to be brought into the facility by the patron. Food items may not be taken from Wake Forest University Athletic Facilities.

MENU SELECTIONS
Choose a menu from the selections contained in the preceding suggestions, or have us custom design a menu for your particular needs. Menus must be finalized at least fourteen (14) business days prior to the event. Spectra Food Services and Hospitality will address special dietary requests with a FOUR (4) day advanced notice. We will need your final guest head count three (3) business days before your event. Due to Health and Safety reasons Spectra Food Services & Hospitality does not permit any food to be taken at the conclusion of the event.

BEVERAGE SERVICE
Spectra Food Services and Hospitality offers a complete selection of beverages to compliment your function. The North Carolina Alcohol Beverage Control Board regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager. In accordance with state regulations, we reserve the right to request a photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the premise.

LABOR
Catering personnel are scheduled in 4-hour shifts for each meal period. These shifts include set-up, service, and breakdown. Events requiring additional time for service will incur an overtime charge of $25.00 per hour, per server.

BILLING
A non-refundable 50% deposit, as outlined in your Catering Service Agreement, is due in full with the return of the signed Catering Service Agreement. The Final Balance is due in full prior to the actual function. If payment of the balance is not received by the outlined date, a delinquent charge of 1.5% per month may be added to the payment. Payment may be made to Spectra Food Services and Hospitality via credit card (MasterCard, Visa, or American Express), money order or cashier certified check. If the amount charged to a credit card is in excess of $5,000 it will be subject to a processing fee of 2.5% of the balance. Any other billing/payment arrangements must be approved in advance by the Spectra Food Services’ General Manager.

CANCELLATIONS
Cancellation of a food function must be sent in writing to your Spectra Food Services and Hospitality Catering Sales Office. Notice of cancellation received less than 14 days prior to the scheduled date shall result in the forfeit of the entire deposit. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated food and beverage charges.
All Catered Events are Subject to 22% Management Charge and Sales Tax.