



SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta Irvine
BANQUET MENU



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BREAKFAST

BREAKFAST BUFFETS

Pricing based on a serve time of 60 minutes.

SONESTA CONTINENTAL

35 per person

Seasonal sliced fruits (VG) (GF)

Assorted greek yogurts (V) (GF)

Assorted freshly baked pastries (V)

Assorted bagels with cream cheese, preserves & butter (V)

Selection of chilled fresh juices

Freshly brewed regular & decaffeinated coffee

Assorted herbal teas

EXECUTIVE CONTINENTAL

40 per person

Seasonal sliced fruits (VG) (GF)

Assorted greek yogurts (V) (GF)

House made granola

Steel-cut oatmeal with brown sugar, raisins, toasted almonds (VG)

Assorted freshly baked pastries (V)

Assorted bagels with cream cheese, preserves & butter (V)

Selection of chilled fresh juices

Freshly brewed regular & decaffeinated coffee

DELUXE AMERICAN BREAKFAST

45 per person | includes all items in the sonesta continental, along with the additional items below

Cage-free scrambled eggs (V) (GF)

Choice of applewood smoked bacon or pork sausage links (GF)

Breakfast potatoes (V)

BREAKFAST BUFFET À LA CARTE

FRESHLY BREWED COFFEE, TEA & WATER SERVICE

Half day (4 hours) 20 per person
Full day (8 hours) 30 per person

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

105 per gallon

Served with flavored coffee syrup enhancers

ASSORTED HERBAL TEAS

100 per gallon

ICED COFFEE

105 per gallon

Served with flavored coffee syrup enhancers

SELECTION OF FRESH JUICES

50 per gallon

PETITE CROISSANT

96 per dozen

Cage-free scrambled eggs, sugar-cured ham & swiss cheese

Vegetarian/vegan options available upon request

SAUSAGE & EGG MUFFIN

96 per dozen

Cage-free scrambled eggs, chicken sausage & cheddar cheese

BREAKFAST BURRITOS

144 per dozen | half dozen available upon request

Cage-free scrambled eggs, pork sausage, peppers, onions, roasted potatoes, cheddar cheese & fire roasted salsa

Vegetarian/vegan options available upon request

ASSORTED GREEK YOGURTS ^V ^{GF}

5 each

SEASONAL SLICED FRUIT PLATTER ^{VG} ^{GF}

14 per person | minimum 20 guests

ASSORTED GRANOLA BARS & ENERGY BARS

6 each

STEEL-CUT OATMEAL ^{VG}

8 per person

With brown sugar, raisins & toasted almonds

ASSORTED COLD CEREALS & HOUSE MADE GRANOLA ^V

5 per person

With whole, skim & almond milk

ASSORTED BAGELS SERVED WITH CREAM CHEESE & BUTTER ^V

50 per dozen

ASSORTED FRESHLY BAKED PASTRIES ^V

50 per dozen

PRE-PEELED HARD-BOILED EGGS ^{GF}

50 per dozen

CAGE-FREE SCRAMBLED EGGS ^V ^{GF}

6 per person | minimum 20 guests

BREAKFAST MEAT

8 per person | minimum 20 guests ^{GF}

Applewood smoked bacon, chicken sausage patties or pork sausage links



BREAKS

THEMED BREAKS

Pricing based on a serve time of 30 minutes.

SWEET BREAK

22 per person

Assorted fresh baked cookies, lemon bars, and brownies (V)

Assorted sodas and bottled water

Freshly brewed regular and decaffeinated coffee

Assorted herbal teas

ENERGY BREAK

23 per person

Assorted fresh whole fruit

Assorted granola & energy bars

Assorted energy drinks

Sparkling water

Bottled water

7TH INNING STRETCH

22 per person

Warm jumbo soft pretzels served with cheese and mustard (V)

Bags of popcorn

Cracker Jacks

Assorted candy bars

Assorted sodas and bottled water

FITNESS BREAK

24 per person

Hummus (V) (GF)

Grilled pita

Vegetable crudité

Assorted fresh whole fruit

Sparkling water & bottled water

Fruit smoothies (V) (GF)

BUILD YOUR OWN TRAIL MIX BAR

23 per person

Mini pretzels

House made granola

Assortment of dried fruits, raisins & cranberries

Assortment of deluxe mixed nuts

M&M's & Reese's Pieces & chocolate chips

Sparkling water & bottled water



LUNCH

BOXED LUNCH

To be served as "to go" and cannot be served in a separate luncheon room.

GOURMET BOXED LUNCH

48 per person

Includes whole fruit, cookie & bottled water

Select a maximum of two & specify total quantity of each selection

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, romaine, parmesan cheese, tomatoes, caesar dressing on a flour tortilla

GRILLED CHICKEN

Grilled chicken, red onion, arugula, tomatoes, pesto aioli on a hoagie

ALBACORE TUNA SALAD

Lettuce, pickled red onion, cucumber, sprouts on multigrain bread

TURKEY BLTA

Applewood smoked bacon, lettuce, tomato, avocado, red onion, honey dijon mustard on multigrain bread ^{DP}

ITALIAN COLD CUT

Salami, ham, provolone cheese, tomatoes, shredded romaine, olive tapenade, oregano vinaigrette on a hoagie roll

ROAST BEEF

Lettuce, roasted pepper, red onion, tomatoes, chipotle aioli on a hoagie roll

GRILLED VEGETABLE & HUMMUS WRAP

Mixed organic greens, tomato, sprouts on a flour tortilla ^V

HOUSE SALAD WITH CHICKEN

Quinoa, green bean, cucumber, tomato, mixed greens, balsamic vinaigrette ^{DP}



LUNCHEON BUFFETS

All lunch buffets include dessert, iced tea and lemonade. Pricing based on a serve time of 75 minutes. Add \$200 flat fee for groups of 20 or less.

OC ISLAND

60 per person

Chopped iceberg lettuce salad | red onion, applewood smoked bacon bits with ranch dressing (GF)

Potato salad (GF)

Fried rice (GF)

Stir-fried vegetables (V) (DF)

Hibachi marinated grilled chicken with sesame seed, green onion (DF)

Blackened mahi-mahi with charred tomatoes, lemongrass cream sauce (GF)

Coconut passion fruit cake (V)

OC AMERICAN*

60 per person

Mixed greens salad with balsamic dressing (V) (GF) (DF)

Coleslaw (V) (GF)

Buttered corn on the cob (V) (GF)

Baked mac & cheese (V)

Bbq pulled pork (GF)

Burger patties or grilled chicken breasts* (GF) (DF)

Burger buns, lettuce, tomato, onion, pickles, mayonnaise ketchup, mustard, american & cheddar cheese

Assorted cookies (V)

OC TUSCAN

65 per person

Chopped romaine lettuce salad | black pepper croutons, grated grana padano cheese with caesar dressing (V)

Tomatoes & mozzarella | arugula, frisée, heirloom cherry tomatoes, red onions, aged balsamic reduction & olive oil (V) (GF)

Herb & garlic grilled focaccia bread (V)

Baked rigatoni bolognese with ricotta & mozzarella cheese

Penne pasta with artichoke, spinach, olives, marinara (V) (DF)

Chicken piccata with capers

Tiramisu & cannoli (V)

SOUTH OF THE BORDER*

65 per person

Southwest caesar salad | romaine, cotija, dried cherries & poblano ranch dressing (V) (GF)

Santa fe salad | mixed greens, black beans, corn, roasted red peppers, honey cilantro vinaigrette (GF) (DF)

Chicken fajitas (GF)

Carne asada fajitas* (GF)

Refried beans (GF)

Spanish rice (GF) (DF)

Grilled vegetables with soy chorizo (VG) (GF)

Warm corn & flour tortillas, cheddar cheese, sour cream, guacamole, roasted salsa & lime wedges (V)

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 26% service charge and 7.75% state sales tax. Menu pricing subject to change.

PLATED LUNCHEON

Includes freshly brewed regular & decaffeinated coffee, assorted teas, rolls & butter, and a selection of one salad, entrée, starch, vegetable & dessert.

SALADS | SELECT ONE

Garden mixed green salad | carrots, cucumbers, radish and tomatoes (V) (GF)

Classic caesar salad | shredded parmesan cheese, croutons, caesar dressing

STARCHES | SELECT ONE

Mashed potatoes (V) (GF)

Warm quinoa salad (VG) (GF)

Cheesy polenta (V)

Buttered rice pilaf (VG) (GF)

Herb roasted red potatoes (V) (GF)

VEGETABLES | SELECT ONE

Steamed broccoli (VG) (GF)

Roasted carrots (V) (GF)

Grilled zucchini squash (VG) (GF)

Garlic butter wild mushrooms (V) (GF)

Green beans (V) (GF)

DESSERTS | SELECT ONE

Crème brûlée (V)

Triple chocolate mousse cake (V)

Brûléed cheesecake (V)

Carrot cake (V)

Tiramisu cake (V)

HERB GARLIC GRILLED CHICKEN

BREAST (GF)

55 per person

BREADED STUFFED CHICKEN

CORDON BLEU

60 per person

BRAISED BEEF SHORT RIB (GF)

65 per person

GRILLED NY STEAK* (GF)

65 per person

BLACKENED SALMON (GF)

60 per person

ZUCCHINI EGGPLANT ROLLATINI (V) (GF)

55 per person

BUTTERNUT SQUASH RAVIOLI (V)

55 per person

MUSHROOM & SPINACH RAVIOLI (VG) (GF)

55 per person



RECEPTION

PASSED HORS D'OEUVRES

A minimum order of two dozen per selection required.

CHILLED CANAPES

9 per piece

Seared ahi toast | roasted brioche, boursin cheese, citrus jelly

Smoked salmon pinwheel | dill cream cheese, cucumber rounds, tobiko

Grilled shrimp | citrus cocktail sauce

Deviled egg ceviche | rock shrimp*

Beef tartar crostini | manchego cheese, whole grain mustard*

Goat cheese crostini | grapes, shaved pistachio

Vegetarian summer roll | thai peanut sauce (V) (DF)

Tomatoes & mozzarella skewer | balsamic glaze (V) (GF)

Sundried pesto tomato bruschetta (V)

Ahi ceviche | cucumber cup (GF) (DF)

Caramelized brie cheese | banana bread, marmalade (V)

HOT CANAPES

9 per piece

Coconut shrimp | citrus sweet chile sauce

Braised short rib slider | arugula aioli, pickled pepper

Mini beef wellington | asiago, garlic aioli*

Mini american wagyu sliders | cheddar cheese, applewood smoked
bacon onion jam*

Fried pork pot sticker | wasabi soy (DF)

Tandoori chicken skewer | cilantro lime yogurt (GF)

Spanakopita | cucumber tzatziki

Mac & cheese fritter | truffle chive aioli (V)

Mushroom arancini | truffle aioli (V)

Crab stuffed mushroom | citrus aioli

Tempura shrimp | citrus soy sauce

Vegetable spring roll | sweet chili sauce (V) (DF)

HORS D'OEUVRES STATIONS

Minimum of 50 guests required, pricing based on a serve time of 60 minutes.

MAC 'N' CHEESE STATION

28 per person

Four-cheese macaroni (V)

Panko, applewood smoked bacon bits, green onions

BRUSCHETTA BAR

16 per person

Tomato basil bruschetta

Roasted artichoke-spinach dip and olive tapenade (V)

Artisan breads and gourmet crackers

CRUDITÉS DISPLAY

19 per person

Vegetable crudités (V)

Hummus, onion dip & ranch dip (V)

Grilled pita, crackers & breadsticks

DIM SUM STATION

28 per person

Vegetable spring rolls (V) (DF)

Pork pot stickers with dipping sauces (DF)

Thai chicken skewers (GF) (DF)

Fortune cookies

INTERNATIONAL CHEESE BOARD

25 per person

Imported & local cheeses (V)

Assorted preserves

Fresh & dried fruit and nuts

Baguettes, crackers and breadsticks

SLIDER STATION*

36 per person

Wagyu beef*

Turkey burgers

Beyond burgers available upon request

House chips

Burger garnishes

SMASHED POTATO STATION

18 per person

Skin-on smashed yukon gold potatoes (V)

Cheddar & blue cheese, roasted garlic, applewood smoked bacon crumble, sour cream, chives and whipped butter

STREET TACO STATION*

30 per person

Selection of 2 meats: braised beef, chicken, carne asada or carnitas queso fresco*

Corn tortillas

Assorted salsas & toppings

SUSHI ROLL STATION

35 per person

California roll

Crunchy shrimp

Spicy tuna

Wasabi, pickled ginger and soy sauce



DINNER

DINNER BUFFETS

All dinner buffets include freshly brewed regular & decaffeinated coffee, assorted teas and rolls & butter. Pricing based on a serve time of 90 minutes. Add \$200 flat fee for a group of 20 or less.

DUO DELIGHT

85 per person

SOUPS & SALADS | SELECT THREE

Locally grown mixed greens salad (VG) (GF)

Classic caesar salad

Red skin potato salad (GF)

Greek salad (V) (GF)

Tortellini salad (V)

New England-style clam chowder

Tomato bisque (V) (GF)

Chicken tortilla

French onion (GF) (DF)

Home-style chicken noodle (DF)

ENTRÉES | SELECT TWO

Grilled chicken sonora

Chicken piccata

Seared salmon with orange beurre blanc* (GF)

London broil with wine and mushroom sauce* (GF)

Roasted rosemary pork loin with peppercorn sauce (GF)

SIDES | SELECT TWO

Steamed or grilled vegetables (VG) (VG) (GF) (GF)

Mashed potatoes (V) (GF)

Roasted red skin potatoes (VG) (GF)

Rice pilaf (GF)

DESSERTS | SELECT TWO

Mixed fruit tart (V)

Assorted cheesecake (V)

Carrot cake (V)

Tiramisu cake (V)

Lemon bar (V)

PRIME RIB BUFFET*

100 per person | carver service included

Locally grown mixed greens salad (VG)

Chopped iceberg salad with ranch, balsamic vinaigrette or blue cheese dressing (V)

Grilled chicken with butter truffled mushroom (GF)

Seared mahi mahi with lemon caper beurre blanc (GF)

Carved roasted prime rib with au jus & horseradish cream* (GF) (DF)

Mashed potato (GF)

Baked mac & cheese (V)

Roasted vegetables (VG) (GF)

Carrot cake (V)

Assorted cheesecake (V)

PLATED DINNER

Includes freshly brewed regular & decaffeinated coffee, assorted teas, rolls & butter, and a selection of one salad, entrée, starch, vegetable & dessert.

SALADS | SELECT ONE

Garden mixed greens salad | carrots, cucumbers, radish and tomatoes (V) (GF)

Classic caesar salad | shredded parmesan cheese, croutons, caesar dressing

Caprese salad | mixed greens, olive oil, balsamic reduction (V)

STARCHES | SELECT ONE

Mashed potatoes (V) (GF)

Warm quinoa salad (VG) (GF)

Cheesy polenta (V)

Potato croquette (V)

Confit roasted fingerling potatoes (V) (GF)

VEGETABLES | SELECT ONE

Steamed broccoli (VG) (GF)

Roasted carrots (V) (GF)

Grilled zucchini squash (VG) (GF)

Garlic butter wild mushrooms (V) (GF)

Green beans (V) (GF)

Baby bok choy (V) (GF)

DESSERTS | SELECT ONE

Crème brûlée (V)

Triple chocolate mousse cake (V)

Brûléed cheesecake (V)

Coconut passion fruit cake (V)

Raspberry hazelnut white chocolate cake (V)

GARLIC & ROSEMARY CHICKEN (GF)

68 per person

WILD MUSHROOM STUFFED CHICKEN ROULADE (GF)

68 per person

BRAISED BEEF SHORT RIB (GF)

75 per person

HERB CRUSTED LAMB RACK

75 per person

HICKORY GRILLED

PORK TOMAHAWK (GF)

75 per person

FILET MIGNON* (GF)

85 per person

HONEY BALSAMIC GLAZED SALMON*

(GF)

75 per person

PANKO HERB CRUSTED CORVINA SEA BASS

75 per person

ZUCCHINI EGGPLANT ROLLATINI (V) (GF)

55 per person

BUTTERNUT SQUASH RAVIOLI (V)

55 per person

MUSHROOM & SPINACH RAVIOLI (VG) (GF)

55 per person



BARS & BEVERAGE

WINE LIST

BUBBLES

Sparkling

Wycliff, Sparkling Brut, California 53 per bottle

La Marca, Prosecco, Italy 75 per bottle

J. Vineyards Cuvée, California 125 per bottle

WHITE

Chardonnay

Bulletin Place, Australia 39 per bottle

William Hill Estate, California 54 per bottle

Louis Latour, France 64 per bottle

Sauvignon Blanc

Bulletin Place, Australia 39 per bottle

William Hill Estate, California 54 per bottle

Spy Valley Satellite, New Zealand 64 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California 65 per bottle

Merlot

Bulletin Place, Australia 39 per bottle

William Hill Estate, California 55 per bottle

Cabernet Sauvignon

Bulletin Place, Australia 39 per bottle

William Hill Estate, California 55 per bottle

Cline Seven Ranchlands, California 65 per bottle

BAR PACKAGES

One bartender required for every 100 guests at \$150 per bartender for 5 hours of service, \$150 each additional hour. Each bar package includes soft drinks and evian water.

HOUSE

Selection of spirits: Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Whiskey, Dos Santos Tequila, DeKuyper Triple Sec

Selection of beer: Budweiser, Bud Light, Michelob Ultra, Angry Orchard, Samuel Adams Boston Lager, Blue Moon, Stella Artois Lager, Corona Extra, Heineken, Voodoo Ranger IPA

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Budweiser, Bud Light, Michelob Ultra, Angry Orchard, Samuel Adams Boston Lager, Blue Moon, Stella Artois Lager, Corona Extra, Heineken, Voodoo Ranger IPA

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Budweiser, Bud Light, Michelob Ultra, Angry Orchard, Samuel Adams Boston Lager, Blue Moon, Stella Artois Lager, Corona Extra, Heineken, Voodoo Ranger IPA

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

HOUSE BAR

One Hour 26 per person

Two Hours 40 per person

Three Hours 55 per person

SIGNATURE BAR

One Hour 28 per person

Two Hours 55 per person

Three Hours 65 per person

PREMIUM BAR

One Hour 30 per person

Two Hours 58 per person

Three Hours 70 per person

BEVERAGES

One bartender required for every 100 guests at \$150 per bartender for 5 hours of service, \$150 each additional hour.

HOST BAR

Spirits

House	13 per drink
Signature	15 per drink
Premium	16 per drink

Wine by the Glass

House	10 per glass
Signature	12 per glass
Premium	16 per glass

Beer

Imported	10 per bottle
Domestic	9 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

House	15 per drink
Signature	18 per drink
Premium	19 per drink

Wine by the Glass

House	12 per glass
Signature	13 per glass
Premium	17 per glass

Beer

Imported	11 per bottle
Domestic	10 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

Host Bar: Exclusive of service charge and tax

Cash Bar: Inclusive of service charge and tax



INFORMATION

EVENTS AND CATERING INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of California issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SERVICE CHARGES

A 26% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid California Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of \$150 for up to 5 hours. If a minimum of \$1000 is met per bar, the bartender fee will be waived.

Chefs and culinary attendants are required for some menu items and are charged at \$175 each for maximum of 2 hours.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4 per person. Buffet Functions with less than 20 guests will incur a \$175 labor charge.

AUDIO-VISUAL

Sonesta Irvine has partnered with Spectrum Audio Visual. Your Spectrum Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Spectrum Audio Visual is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, or other large vehicles, please contact your event service manager to make the arrangements for pickup and dropoff points. Any vehicles parking on property, must be notified one (1) week prior to arrival. This will be based on availability.

INFORMATION

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box less than 25lbs, \$25 per box 25-75lbs, \$50 per box 75lbs and above, and pallets will be based upon size and weight. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Irvine

17941 Von Karman Ave

Irvine, CA 92614

Attention: Catering/Convention Service Manager's Name

Hold For: Guest Name/Convention Name/ Conference Dates

Vendor Name (if applicable)

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

SECURITY

The hotel may require security officers for certain events. Security officer fee is \$75 per hour, four (4) hour minimum applies. Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.