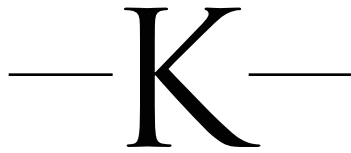


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K O T E C K I ' S
—
G R A N D V I E W G R O V E

— 2018 —
Dream Wedding Menu



K O T E C K I ' S
G R A N D V I E W G R O V E

WELCOME TO KOTECKI'S GRANDVIEW GROVE

Chef and owner, Michael Kotecki, a graduate of the Culinary Institute of America, loves creating unforgettable meals and pays acute attention to the preparation of every course from start to finish. Attending the Culinary Institute of America and graduating in 1982, Michael was soon after recruited by the Hilton hotel chain as an Opening Chef. He was a part of their corporate opening team, traveling across the United States from 1985 to 1989. Following this, Michael began a catering business out of his mother's basement, named *Particular Parties*. He then went on to run the VFW Buddy Knaus Post on Broadway and Transit in Lancaster, New York.

It wasn't until the end of 1989 that Kotecki's Grandview Grove was established at 4685 Seneca Street in West Seneca. Looking forward twenty-five years later, Michael attributes success to one very special element—his family. Still playing a large role in the operation and maintenance of the facility, the Kotecki family takes great pride in their success.

Michael's eldest daughter, Kate Kotecki, is the newest addition to the Kotecki Legacy currently acting as the Director of Events. Kate attended West Seneca East Senior High School where she was a member of the swim team and has devoted her life after school to helping people. She previously held roles as a certified nurse's assistant for the McGuire Group, an emergency medical technician for Rural Metro and a volunteer firefighter for Vigilant Fire Company. Additionally, Kate also has more than five years of experience specializing in customer relations.

After a culmination of 27 years in business, with the help of his family, Michael Kotecki has realized all of his dreams, which he would love to share with you at Kotecki's Grandview Grove—Let Lifelong Memories Begin here...

Thank you for considering Kotecki's Grandview Grove as the site of your upcoming event.

The Kotecki Family



HORS D'OEUVRES

PASSED

MENU ITEMS BELOW WILL BE HAND-PASSED BY THE WAITSTAFF

TOMATO BASIL CROSTINIS

TOPPED WITH GARLIC BASIL BUTTER, TOMATO AND PARMESAN CHEESE

ROASTED RED BELL PEPPER

ON A GOAT CHEESE THYME CROSTINI

SMOKED SALMON ON PUMPERNICKEL

WITH A CAPER EGG SALAD

SHRIMP & CUCUMBER DISC

FILLED WITH CRAB OR SHRIMP SALAD

CURRIED CHICKEN SALAD

IN A PROFITEROLE

SUN-DRIED TOMATO AND OLIVE TAPENADE

WITH GOAT CHEESE ON A CROSTINI

CAPRESE SKEWERS

CHERRY TOMATO AND BOCCONCINI BASIL SKEWERS

PROSCIUTTO AND MELON

DEVILED EGGS

CHICKEN EN CROUTE

WITH MUSHROOM DUXELLE

MINI CRAB CAKES

WITH A REMOULADE SAUCE

CHICKEN QUESADILLA

WITH CILANTRO BBQ SAUCE

CHICKEN OR BEEF SATAY

WITH A SPICY PEANUT SAUCE

PORK WONTONS

WITH A GINGER PLUM SAUCE

SCALLOPS OR SHRIMP

WRAPPED WITH BACON

CARAMELIZED VIDALIA ONION

WITH ROQUEFORT CHEESE

SPANAKOPITA

VEGETABLE SPRING ROLL

ENHANCEMENTS

MENU ITEMS BELOW WILL BE SERVED IN HEATED CHAFER

MUSHROOMS

CASINO STYLE, SCAMPI OR SPINACH & FETA CHEESE

CLASSIC MEATBALLS

SWEDISH BROWN SAUCE OR ITALIAN MARINARA SAUCE

CLAMS CASINO

WITH CHOPPED PEPPERS, ONIONS AND BACON

MINI PIEROGIES

WITH SOUR CREAM AND CARAMELIZED ONION

SPINACH DIP

WITH TOASTED PITA & CRACKERS

THE MICHAEL

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH HOUSE BRANDS
STUNNING DISPLAY OF DOMESTIC CHEESE, GARDEN VEGETABLE AND FRUIT WITH A VARIETY OF CRACKERS

CHOICE OF ONE DUAL-ENTRÉE (CHOICES BELOW)
WHITE LINEN SERVICE
YOUR WEDDING CAKE AS DESSERT SERVED WITH ICE CREAM

SERVED DINNERS

(SELECT ONE)

ITALIAN WEDDING SOUP

MINISTRONE SOUP

CHICKEN NOODLE SOUP

PENNE

WITH A TOMATO VODKA SAUCE

MIXED GREEN SALAD

ENTRÉES

WARM DINNER ROLLS WITH BUTTER

ENTRÉE ACCOMPANIED BY CHEFS FRESH VEGETABLES, POTATO AND COFFEE SERVICE

CHOICE OF

6 OZ FILET SIRLOIN OR 10 OZ PRIME RIB

WITH (CHOOSE ONE)

CHICKEN PICCATA

SAUTÉED CHICKEN BREAST WITH CAPERS,
LEMON JUICE AND CHOPPED PARSLEY

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN SERVED WITH BUTTON
MUSHROOMS AND A MARSALA WINE SAUCE

BONE-IN CHICKEN BREAST

KOTECKI'S FAMOUS PIT-GRILLED

EGGPLANT NAPOLEON

GRILLED EGGPLANT LAYERED WITH RICOTTA CHEESE, FRESH BASIL
AND ROASTED RED PEPPER AND SERVED WITH A MARINARA SAUCE

WHITE FISH

LIGHTLY BREADED WITH A CASINO BUTTER

GRILLED SALMON

FILLET OF SALMON SERVED WITH DILL CREAM SAUCE

CHICKEN CORDON BLEU

BONELESS CHICKEN BREAST STUFFED WITH HAM & SWISS CHEESE

\$61

THE RICHARD

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH CALL BRANDS
STUNNING DISPLAY OF DOMESTIC CHEESE, GARDEN VEGETABLE AND FRUIT WITH A VARIETY OF CRACKERS

CHOICE OF FOUR PASSED HORS D'OEUVRES

CHOICE OF ONE DUAL-ENTRÉE (CHOICES BELOW)

CHAMPAGNE TOAST FOR ALL GUESTS

WHITE LINEN SERVICE

YOUR WEDDING CAKE AS DESSERT SERVED WITH ICE CREAM

SERVED DINNERS

(SELECT ONE)

ITALIAN WEDDING SOUP

MINISTRONE SOUP

CHICKEN NOODLE SOUP

PENNE

WITH A TOMATO VODKA SAUCE

MIXED GREEN SALAD

ENTRÉES

WARM DINNER ROLLS WITH BUTTER

ENTRÉE ACCOMPANIED BY CHEFS FRESH VEGETABLES, POTATO AND COFFEE SERVICE

CHOICE OF

6 OZ FILET MIGNON OR 10 OZ PRIME RIB

WITH (CHOOSE ONE)

CHICKEN PICCATA

SAUTÉED CHICKEN BREAST WITH CAPERS,
LEMON JUICE AND CHOPPED PARSLEY

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN SERVED WITH BUTTON
MUSHROOMS AND A MARSALA WINE SAUCE

BONE-IN CHICKEN BREAST

KOTECKI'S FAMOUS PIT-GRILLED

CHICKEN CORDON BLUE

BONELESS CHICKEN BREAST STUFFED WITH HAM & SWISS CHEESE

EGGPLANT NAPOLEON

GRILLED EGGPLANT LAYERED WITH RICOTTA CHEESE, FRESH BASIL
AND ROASTED RED PEPPER AND SERVED WITH A MARINARA SAUCE

CRAB CAKE

PAN-FRIED CRAB CAKE WITH A REMOULADE SAUCE

SEA BASS

PAN SEARED AND SERVED WITH A TOMATO JAM

WHITE FISH

LIGHTLY BREADED WITH A CASINO BUTTER

GRILLED SALMON

FILLET OF SALMON SERVED WITH DILL CREAM SAUCE

\$ 68

THE MARY ANN

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH PREMIUM BRANDS
ANTIPASTO TABLE WITH SELECTION OF CURED MEATS, GRILLED VEGETABLES AND IMPORTED CHEESES
CHOICE OF SIX PASSED HORS D'OEUVRES
CHOICE OF DOMESTIC BOTTLED BEER OR RED & WHITE WINE WITH DINNER
CHOICE OF ONE DUAL-ENTRÉE (CHOICES BELOW)
CHAMPAGNE TOAST FOR ALL GUESTS
WHITE LINEN SERVICE
DELUXE COFFEE SERVICE - SERVED WITH ASSORTED COOKIES & PASTRIES
YOUR WEDDING CAKE AS DESSERT SERVED WITH ICE CREAM

SERVED DINNERS

(SELECT ONE)

ITALIAN WEDDING SOUP

MINISTRONE SOUP

CHICKEN NOODLE SOUP

PENNE

WITH A TOMATO VODKA SAUCE

MIXED GREEN SALAD

ENTRÉES

WARM DINNER ROLLS WITH BUTTER

ENTRÉE ACCOMPANIED BY CHEFS FRESH VEGETABLES, POTATO AND COFFEE SERVICE

CHOICE OF

6 OZ FILET MIGNON OR 12 OZ PRIME RIB

WITH (CHOOSE ONE)

CHICKEN PICCATA

SAUTÉED CHICKEN BREAST WITH CAPERS,
LEMON JUICE AND CHOPPED PARSLEY

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN SERVED WITH BUTTON
MUSHROOMS AND A MARSALA WINE SAUCE

BONE-IN CHICKEN BREAST

KOTECKI'S FAMOUS PIT-GRILLED

CHICKEN CORDON BLUE

BONELESS CHICKEN BREAST STUFFED WITH HAM & SWISS CHEESE

EGGPLANT NAPOLEON

GRILLED EGGPLANT LAYERED WITH RICOTTA CHEESE, FRESH BASIL
AND ROASTED RED PEPPER AND SERVED WITH A MARINARA SAUCE

CRAB CAKE

PAN-FRIED CRAB CAKE WITH A REMOULADE SAUCE

SEA BASS

PAN SEARED AND SERVED WITH A TOMATO JAM

GRILLED SALMON

FILLET OF SALMON SERVED WITH DILL CREAM SAUCE

\$ 81

THE KAMERON

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH HOUSE BRANDS
STUNNING DISPLAY OF DOMESTIC CHEESE, GARDEN VEGETABLE AND FRUIT WITH A VARIETY OF CRACKERS

CHOICE OF TWO FAMILY-ENTRÉES & THREE SIDES (CHOICES BELOW)

WHITE LINEN SERVICE

YOUR WEDDING CAKE AS DESSERT

FAMILY STYLE DINNER

(SELECT ONE)

ITALIAN WEDDING SOUP • MINISTRONE SOUP • CHICKEN NOODLE SOUP
• PENNE (WITH A TOMATO VODKA SAUCE) • MIXED GREEN SALAD

ENTRÉES

ENTRÉE ACCOMPANIED BY WARM DINNER ROLLS, BUTTER AND COFFEE SERVICE

CHOICE OF TWO (2) ENTRÉES:

SMOKED BAKED HAM
WITH PINEAPPLE FRUIT GLAZE

STEAK ROULADEN
WITH BEEF GRAVY

ROAST LOIN OF PORK
WITH PORK GRAVY

KOTECKI'S CHARCOAL ROASTED CHICKEN

SLICED ROAST BEEF
WITH BEEF GRAVY

ROASTED TURKEY
WITH TURKEY GRAVY & CRANBERRIES

PORK CHOPS
WITH AN APPLE ONION MARMALADE

CHICKEN CACCIATORE

CHOICE OF THREE (3) SIDES:

RED BLISS MASHED POTATOES
WITH GRAVY

BACON & ONION MASHED POTATOES
WITH GRAVY

OVEN ROASTED HERB POTATOES

PENNE PASTA
WITH MARINARA SAUCE

LAZY PIEROGI

PETITE PEAS
WITH ONIONS AND MUSHROOMS

FRESH GLAZED CARROTS
SWEET AND SOUR CABBAGE

BUTTERED CORN

SAGE DRESSING

RICE PILAF

\$59

THE KRISTIE

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH CALL BRANDS
STUNNING DISPLAY OF DOMESTIC CHEESE, GARDEN VEGETABLE AND FRUIT WITH A VARIETY OF CRACKERS

CHOICE OF FOUR PASSED HORS D'OEUVRES

CHOICE OF TWO FAMILY-ENTRÉES & THREE SIDES (CHOICES BELOW)

CHAMPAGNE TOAST FOR ALL GUESTS

WHITE LINEN SERVICE

YOUR WEDDING CAKE AS DESSERT SERVED WITH ICE CREAM

FAMILY STYLE DINNER

(SELECT ONE)

ITALIAN WEDDING SOUP • MINISTRONE SOUP • CHICKEN NOODLE SOUP

• PENNE (WITH A TOMATO VODKA SAUCE) • MIXED GREEN SALAD

ENTRÉES

ENTRÉE ACCOMPANIED BY WARM DINNER ROLLS, BUTTER AND COFFEE SERVICE

CHOICE OF TWO (2) ENTRÉES:

SMOKED BAKED HAM

WITH PINEAPPLE FRUIT GLAZE

STEAK ROULADEN

WITH BEEF GRAVY

ROAST LOIN OF PORK

WITH PORK GRAVY

KOTECKI'S CHARCOAL ROASTED CHICKEN

SLICED ROAST BEEF

WITH BEEF GRAVY

ROASTED TURKEY

WITH TURKEY GRAVY & CRANBERRIES

PORK CHOPS

WITH AN APPLE ONION MARMALADE

CHICKEN CACCIATORE

CHOICE OF THREE (3) SIDES:

RED BLISS MASHED POTATOES

WITH GRAVY

BACON & ONION MASHED POTATOES

WITH GRAVY

OVEN ROASTED HERB POTATOES

PENNE PASTA

WITH MARINARA SAUCE

LAZY PIEROGI

PETITE PEAS

WITH ONIONS AND MUSHROOMS

FRESH GLAZED CARROTS

SWEET AND SOUR CABBAGE

BUTTERED CORN

SAGE DRESSING

RICE PILAF

\$66

THE KATE LYNN

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH PREMIUM BRANDS
ANTIPASTO TABLE WITH SELECTION OF CURED MEATS, GRILLED VEGETABLES AND IMPORTED CHEESES
CHOICE OF SIX PASSED HORS D'OEUVRES
CHOICE OF DOMESTIC BOTTLED BEER OR RED & WHITE WINE WITH DINNER
CHOICE OF TWO FAMILY-ENTRÉES & THREE SIDES (CHOICES BELOW)
CHAMPAGNE TOAST FOR ALL GUESTS
WHITE LINEN SERVICE
DELUXE COFFEE SERVICE - SERVED WITH ASSORTED COOKIES & PASTRIES
YOUR WEDDING CAKE AS DESSERT SERVED WITH ICE CREAM

FAMILY STYLE DINNER

(SELECT ONE)

ITALIAN WEDDING SOUP • MINISTRONE SOUP • CHICKEN NOODLE SOUP
• PENNE (WITH A TOMATO VODKA SAUCE) • MIXED GREEN SALAD

ENTRÉES

ENTRÉE ACCOMPANIED BY WARM DINNER ROLLS, BUTTER AND COFFEE SERVICE

CHOICE OF TWO (2) ENTRÉES:

SLICED TENDERLOIN OF BEEF

GRILLED NEW YORK STRIP STEAK

ROASTED LEG OF LAMB

SERVED WITH BACON JAM & CHIMICHURRI

SEARED KING SALMON

PORCHETTA STYLE PORK LOIN

ORECCHIETTE PASTA

WITH ASPARAGUS & SPRING PEAS

CHOICE OF THREE (3) SIDES:

DUCK FAT ROASTED POTATOES

TRUFFLE MASHED POTATOES

MUSTARD ROASTED POTATOES

BRUSSELS SPROUTS

ROASTED BEETS

WITH CRÈME FRAÎCHE & CHIVES

BROCCOLINI

WITH LEMON & GARLIC

GRILLED ASPARAGUS

WITH A LEMON VINAIGRETTE

\$79

BEVERAGE SERVICE

HOURLY BAR PACKAGE SERVICE

HOUSE LIQUORS

CALL LIQUORS

PREMIUM LIQUORS

[INCLUDES HOUSE LIQUORS]

[INCLUDES HOUSE & CALL LIQUORS]

SEAGRAM'S 7 CROWN WHISKEY
DEWAR'S SCOTCH
BEEFEATER GIN
SMIRNOFF VODKA
BACARDI RUM
PEACHTREE SCHNAPPS
JIM BEAM BOURBON

CANADIAN CLUB WHISKEY
TANQUERAY GIN
ABSOLUT VODKA
SOUTHERN COMFORT
JACK DANIEL'S WHISKEY
SWEET & DRY VERMOUTH
sour mix

CROWN ROYAL
JOHNNIE WALKER BLACK SCOTCH
BOMBAY GIN
GREY GOOSE VODKA
MAKER'S MARK BOURBON
CAPTAIN MORGAN RUM

UPGRADE TO CALL LIQUOR
(ADD \$5/ PERSON)

UPGRADE TO PREMIUM LIQUOR
(ADD \$10/ PERSON)

BEER

DRAFT BUD LIGHT
DRAFT LABATT BLUE

DOMESTIC BOTTLED BEER
(ADD \$4/ PERSON PER FLAVOR)

WINE

PINOT GRIGIO
CHARDONNAY
WHITE ZINFANDEL
MERLOT

SODA

COLA
DIET COLA
LEMON-LIME
GINGER ALE
SWEETENED ICE TEA
LEMONADE
CRANBERRY JUICE

AFTER PARTY

PRICED PER PIECE, MINIMUM 50 PIECES

MINI BEEF ON WECK
\$2.75

GRILLED HOT DOGS
\$2.50

CHICKEN WINGS
\$1.75

GRILLED CHEESE & TOMATO
\$2.50

MINI PIZZA (CHEESE & PEPPERONI)
\$2.75

ASSORTED SUBS
\$2.75

POUTINE FRENCH FRIES
\$2.75

GREEK FRIES
\$2.75

KOTECKI'S ENHANCEMENTS

ON-SITE CEREMONY

INCLUDES 80 CHAIRS SET UP , CORDLESS MICROPHONE, ONE HOUR PRIVATE REHEARSAL, USE OF BRIDAL LOUNGE, ALTER TABLE AND/OR PODIUM (IF NEEDED). ADDITIONAL CHAIRS MAY BE RENTED FOR \$2.25/ EACH.

\$495

OUTSIDE COCKTAILS & HORS D'OEUVRES

\$350

COFFEE STATION

SERVES 75

\$100

DELUXE COFFEE STATION

INCLUDES PASTRIES, COOKIES, DANISHES AND THREE FLAVORED SYRUPS.

SERVES 75

\$175

WINE WITH DINNER

CHOICE OF TWO: RIESLING, CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, AND/ OR WHITE ZINFANDEL

\$2.75/ PER PERSON

WINE TOAST

\$1.75/ PER PERSON

CHAMPAGNE TOAST

\$2.50/ PER PERSON

IN-HOUSE DJ SERVICE

5-HOURS

\$650

OUTSIDE DJ SERVICE

\$400 + OUTSIDE VENDOR FEES

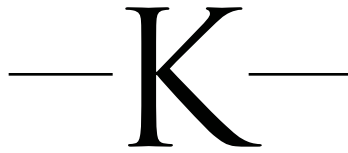
1-HOUR BAR EXTENSION

MAXIMUM LENGTH OF BAR MAY NOT EXCEED 5-HOURS

PRICE BASED ON INITIAL HEAD COUNT

MUST PURCHASE ADDITIONAL HOUR OF DJ SERVICES

\$3.25/ PERSON + \$150 DJ FEE



K O T E C K I ' S
G R A N D V I E W G R O V E

THANK YOU FOR CHOOSING KOTECKI'S GRANDVIEW GROVE TO HOST YOUR UPCOMING EVENT!

At Kotecki's Grandview Grove we consider ourselves your partner in creating lifelong memories! Within the past 25 years we have developed a number of guidelines and policies to assist you with your event planning to ensure that you will be completely satisfied. Our experienced staff and beautiful venue will provide you with an exceptional, enjoyable and extraordinary event.

- THE KOTECKI FAMILY

GUIDELINES AND POLICIES

GENERAL INFORMATION:

- New York State Law does not permit smoking in our venue.
- Kotecki's assumes no responsibility for any items delivered or left on premise. All items must be removed the night of your event unless prior arrangements have been made.
- Please advise your baker, band and/or florist deliveries must be made the day of the event to the back kitchen door, no front door deliveries.
- Guests arriving late to dinner will be served the course that's being served and remaining courses
- Please notify us at your final plan of any special dietary restrictions or accommodation.
- Advise your guests with dietary restrictions to notify their servers at the start of dinner.
- The week before your event, all communication must be made via e-mail. To ensure all event details are received.
- No outside food/beverages will be allowed (except cake, cupcakes or cookies).
- We do not assemble centerpieces or favors; however we will assist you in the placing on the tables.
- Any candles or favors in wrapping please remove.

PAYMENT:

- \$2000 Security Deposit holds the date and room and is due upon booking. The Security Deposit is non-refundable and will not be applied toward invoice balance. Provided that the Damage and Alcohol agreements are upheld, Security Deposit will be refunded approximately 1 week after event.
- 180 days prior to your event an additional payment of \$1000 will be received which will be applied to your balance.
- 90 days prior to your event an additional payment of \$500 will be received which will be applied to your balance.
- Full payment will be accepted 2 weeks prior to your scheduled event with a personal check.
- Payments made within 2 weeks shall be made in the order of guaranteed funds (cash, money order, cashier's check). Credit/debit card payments are not accepted.
- We suggest that you bring a personal check the night of the event to cover any additional expenses such as increased number of guest or additional bar extension.



DROP OFF:

- Will be scheduled accordingly with your coordinator prior to your event.
- Please mark boxes/containers with your name, date of event and room.
- If you are doing assigned seating, place cards must be alphabetized.
- If you have a head table please separate those place cards and include a list of where they should be arranged on the table.
- Please notify us of any last minute table changes.
- Please ensure you assign somebody to take gift boxes and centerpieces if not given away.

SEATING DIAGRAM / ATTENDANCE:

- A guaranteed number of guests is due 14 days prior to your event.
- Your guaranteed number of guests is on the basis of which you will be charged regardless of attendance. If your attendance is greater than your final count you will be charged accordingly. If attendance falls below your guaranteed number you will be charged for the guaranteed number.
- If you would like a seating diagram of the tables we will be more than willing to supply you with one.

ADULT BEVERAGES:

At Kotecki's Grandview Grove we have a responsibility to provide our guests with an enjoyable environment and to ensure that we have the ability to close the bar if we feel necessary.

- The legal drinking age is 21 and we are required to proof any individual whose age is in question. Lack of proof will result in lack of service.
- We do not serve shots at our banquet facility.
- We maintain the right to refuse alcohol to anyone who may jeopardize their safety or the safety of others.
- Your band/ DJ will end the same time as the bar.
- If you extend your bar you must extend your music.
- Bar extensions is based on your guaranteed number of guests, not how many are remaining at your event.
- We allow a maximum of 5 hours of any bar.

TERMS OF AGREEMENT

1. The guaranteed number of guests attending your event must be given 14 days prior to your event.
2. You are responsible for the guaranteed number of guests. If your attendance is greater, then you are responsible for the total number served.
3. The quotation herein is subject to a proportionate increase to meet increased food costs, beverages and other increase in today's prices, labor costs and taxes.
4. The week prior to your event, all communication must be made via e-mail or telephone. In an effort to make sure all event details are received and recognized.
5. All events are subject to a 20% service charge, which offsets operating costs and fees. The service charge is based on the total cost of the event, including additional event services, and is subjected to state sales tax, which in New York State is currently 8.75%.
6. People arriving late for dinner will only be served the course being served and remaining courses.
7. To accommodate all of our guests, we reserve the right to change the function room stated on your event contract should your projected attendance fall below the original estimate.
8. Tax Exempt Organizations must present the tax exempt certificate prior to the day of event. Payments must be made with a check that matches the name of the Tax Exempt Organization.
9. No confetti, rice, bubbles or silly string allowed. A \$200.00 charge will be added to your final invoice.
10. Vendor's that require set up, break down and general cleanup will be assessed a \$200.00 fee which will be added to the final invoice and is the customers responsibility. Examples of these vendors include, but are not limited to, bounce houses, ice cream vendors, photo booths, candy stations, rock walls and dunk tanks.