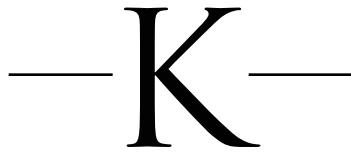


— K —

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

— 2021 —
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 30 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

CHICKEN QUESADILLA

WITH BBQ SAUCE

ROASTED RED BELL PEPPER

ON A GOAT CHEESE THYME CROSTINI

CHICKEN OR BEEF SATAY

WITH A SPICY PEANUT SAUCE

SHRIMP & CUCUMBER DISC

FILLED WITH CRAB OR SHRIMP SALAD

BUFFALO CHICKEN WING DIP WONTONS

WITH A SWEET CHILI SAUCE

SUN-DRIED TOMATO AND OLIVE TAPENADE

WITH GOAT CHEESE ON A CROSTINI

SMOKED SALMON ON PUMPERNICKEL

WITH A CAPER EGG SALAD

CAPRESE SKEWERS

CHERRY TOMATO AND BOCCONCINI BASIL SKEWERS

MINI CRAB CAKES

WITH A REMOULADE SAUCE

PROSCIUTTO AND MELON

THINLY SLICED AND SKEWERED WITH MELON

SCALLOPS OR SHRIMP

WRAPPED WITH BACON

VEGETABLE SPRING ROLLS

SPANAKOPITA

ENHANCEMENTS

MENU ITEMS BELOW WILL BE SERVED IN HEATED CHAFER

MUSHROOMS

CASINO STYLE, SCAMPI OR SPINACH & FETA CHEESE

MINI PIEROGIES

WITH SOUR CREAM AND CARAMELIZED ONION

CLASSIC MEATBALLS

SWEDISH BROWN SAUCE OR ITALIAN MARINARA SAUCE

SPINACH DIP

WITH TOASTED PITA & CRACKERS

CLAMS CASINO

WITH CHOPPED PEPPERS, ONIONS AND BACON

—K—

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

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

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 - ADD \$4

BONELESS CHICKEN BREAST STUFFED WITH HAM & SWISS CHEESE

\$81

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

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

KOTECKI'S FAMOUS PIT-GRILLED

CHICKEN CORDON BLUE - ADD \$4

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

WHITE FISH

LIGHTLY BREADED WITH A CASINO BUTTER

GRILLED SALMON

FILLET OF SALMON SERVED WITH DILL CREAM SAUCE

\$ 88

THE MARY ANN

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH PREMIUM BRANDS
CHARCUTERIE 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 STATION - SERVED WITH ASSORTED COOKIES OR PASTRIES
YOUR WEDDING CAKE AS DESSERT SERVED WITH ICE CREAM

SERVED DINNERS

(SELECT ONE)

ITALIAN WEDDING SOUP

MINISTRONE SOUP

CHICKEN NOODLE SOUP

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

KOTECKI'S FAMOUS PIT-GRILLED

CHICKEN CORDON BLUE - ADD \$4

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

WHITE FISH

LIGHTLY BREADED WITH A CASINO BUTTER

GRILLED SALMON

FILLET OF SALMON SERVED WITH DILL CREAM SAUCE

\$101

THE HENRY

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 • 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

\$79

THE LINCOLN

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 • 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

\$ 86

THE MATTHEW

PACKAGE INCLUDES

FOUR-HOUR PACKAGE BAR WITH PREMIUM BRANDS
CHARCUTERIE 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 STATION - SERVED WITH ASSORTED COOKIES OR PASTRIES
YOUR WEDDING CAKE AS DESSERT SERVED WITH ICE CREAM

FAMILY STYLE DINNER

(SELECT ONE)

ITALIAN WEDDING SOUP • MINISTRONE SOUP
CHICKEN NOODLE SOUP • MIXED GREEN SALAD

ENTRÉES

ENTRÉE ACCOMPANIED BY WARM DINNER ROLLS, BUTTER AND COFFEE SERVICE

CHOICE OF TWO (2) ENTRÉES:

SLICED TENDERLOIN OF BEEF
GRILLED SHORT LOIN OF BEEF
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

\$99

BEVERAGE SERVICE

HOURLY BAR PACKAGE SERVICE

HOUSE LIQUORS

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

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

CALL LIQUORS

[INCLUDES HOUSE LIQUORS]

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

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

PREMIUM LIQUORS

[INCLUDES HOUSE & CALL LIQUORS]

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

[ALL PACKAGES INCLUDE THE FOLLOWING]

BEER

DRAFT BUD LIGHT

DRAFT LABATT BLUE

THIRD BEER LINE AVAILABLE!
(ADD A SPECIALTY CRAFT OR DOMESTIC BEER)
(PRICING & AVAILABILITY VARY)

DOMESTIC BOTTLED BEER
(ADD \$4/ PERSON PER 1 KIND, UNLIMITED)
(ADD \$7/ PERSON FOR 2 KINDS, UNLIMITED)

BOTTLED WINE

PINOT GRIGIO

CHARDONNAY

WHITE ZINEANDEL

MERLOT

MOSCATO

SODA

PEPSI

DIET PEPSI

7-UP

CANADA DRY GINGER ALE

CANADA DRY TONIC

LEMON ICE TEA

LEMONADE

CRANBERRY JUICE

-K-

AFTER PARTY

PRICED PER PORTION, MINIMUM 50 PORTIONS

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

DON'T SEE SOMETHING YOU LIKE?
MAKE A SUGGESTION AND WE CAN PRICE IT OUT!

-K-

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.

\$650

OUTSIDE COCKTAILS & HORS D'OEUVRES

CECILIA ROOM EXCLUSIVE

\$600

COFFEE STATION

SERVES 75

\$150

DELUXE COFFEE STATION

*INCLUDES YOUR CHOICE OF PASTRIES, COOKIES OR
DANISHES AND THREE FLAVORED SYRUPS.*

SERVES 75

\$225

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

\$900

OUTSIDE DJ SERVICE

\$400 + OUTSIDE VENDOR FEES

VENDOR MUST PROVIDE PROOF OF LIABILITY INSURANCE

1-HOUR BAR EXTENSION

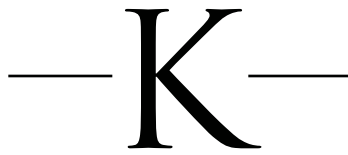
MAXIMUM LENGTH OF BAR MAY NOT EXCEED 5-HOURS

PRICE BASED ON INVOICED ACTUAL HEAD COUNT

MUST PURCHASE ADDITIONAL HOUR OF DJ SERVICES

\$3.25/ PERSON + \$200 DJ FEE

—K—



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 28 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 catering, food or beverages are permitted (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. Candles must have wicks standing up.

PAYMENT:

- **\$2000 Retainer** holds the date and room and is due upon booking. The Retainer is non-refundable and will not be applied toward invoice balance. Provided that the Damage and Alcohol agreements are upheld, and no outstanding balance remains for the event, Retainer will be refunded approximately 1 week after event.
- **\$2000 Installment Payment** will be due 180 days prior to your event and will be applied to your invoice balance.
- **\$1000 Installment Payment** will be due 90 days prior to your event and will be applied to your invoice balance.
- Final Invoice will be calculated 14 days prior to your event when the Final Guest Count is submitted and **Finalized**. **Final Balance** is due 10 days prior to your scheduled event.
- Payments may be made via Personal Check, Cash, Money Order or Credit Card*. Payments to be made within the final 10 days prior to your event shall be made in the order of guaranteed funds (Cashier's Check, Cash, Money Order).
**Note: Credit Card transactions are subject to 3% convenience fee.*
- We suggest that you bring a personal check or credit card the night of the event to cover any additional expenses such as increased number of guests or 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.

GUEST ATTENDANCE:

- A Final Count of your guaranteed number of guests is due 14 days prior to your event. This Guaranteed Number should be equal or greater than the Minimum Guest Requirement of the Event Space.
- If actual guest attendance at your event is greater than your Guaranteed Number, you will be billed accordingly. If attendance falls below your Guaranteed Number, you will be charged for the Guaranteed Number or Minimum Guest Requirement for the event space selected, whichever is greater.
- 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 guest count is lower, your invoice will be calculated on the Event Space's Minimum Guest Requirement or Guaranteed Number (whichever greater). If guest count is greater than the invoiced number, then you are responsible for the total number of guests served and will be charged accordingly.
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 22% 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.

—K—

UNDECIDED?

LOVE OUR VENUE BUT WOULD LIKE
LOWER PRICES?

ASK US ABOUT PROMOTIONS OR
OFF-PEAK DAY DISCOUNTS!

FRIDAYS SAVE \$10 PER PERSON

SUNDAYS SAVE \$15 PER PERSON

-K-