

THE O'CLUB

Restaurant • Catering • Events

Catering Menus

2017

À la Carte Morning

Beverages

Freshly Brewed Coffee, Tea, Decaffeinated Coffee	\$48.00 gallon
Iced Tea or Lemonade	\$35.00 gallon
Chilled Orange Juice or Cranberry Juice	\$35.00 gallon
Low Fat Milk	\$15.00 half gallon
Assorted Soft Drinks and Bottled Water	\$3.00 each

Breads and Pastries and More

Assorted Muffins, Croissants, and Breakfast Breads	\$36.00 dozen
Bagels and Whipped Cream Cheese	\$36.00 dozen
Mama's House Made Scones	\$36.00 dozen
Individual Assorted Cereals with Milk	\$3.00 person
Hot Oatmeal with Raisins and Brown Sugar	\$3.00 person
Granola Bars or Fruit Breakfast Bars	\$3.00 each

Fruit

Sliced Seasonal Fruit	\$5.00 person
Whole Fresh Fruit	\$3.00 each

Afternoon

Freshly Baked Assorted Cookies	\$26.00 dozen
Freshly Baked Brownies	\$26.00 dozen
Freshly Baked Assorted Dessert Bars	\$28.00 dozen
Assorted Candy Bars	\$3.00 each
Individual Bags of Chips	\$2.50 each

All prices are subject to a 22% taxable service charge and applicable sales tax

All prices are subject to change

Hors D'oeuvres

Hors D'oeuvres Can Be Tray Passed on Request

Chilled Each order is 50 Pieces

Spiced Apple and Brie Crostini with Candied Walnuts and Balsamic Reduction	\$140.00
Hummus Deviled Eggs garnished with Kalamata Olive, Fresh Oregano and Paprika	\$140.00
Tomato Basil Bruschetta with Parmesan and Balsamic Glaze	\$140.00
Asparagus and Shiitake Mushroom Phyllo Cup with Red Pepper Mousse	\$145.00
Tomato and Mozzarella Skewer with Kalamata Olive and Artichoke Heart	\$150.00
Cajun Deviled Eggs garnished with Andouille Sausage and Cajun Spice	\$155.00
Cheddar Chive Biscuit BLT with Smoked Bacon, Arugula, Tomato, Mozzarella and Pesto Aioli	\$200.00
Sliced Beef Cocktail Sandwiches with Horseradish cream, Marinated Onions, and Spinach	\$200.00
Soy and Ginger Marinated Prawns with Cilantro and Scallions	\$200.00
Sesame Seared Ahi on a Wonton Chip with Cucumber Salsa, Wasabi and Red Chili Aioli	\$200.00

Warm Each Order is 50 Pieces

Polenta Cake with Roasted Pepper Relish and Feta Cheese	\$180.00
Focaccia Pizza with Pesto Sauce, Sliced Tomatoes, Black Olives, and Mushrooms	\$180.00
Coconut Prawn with Spicy Mango Sauce	\$215.00
Dungeness Crab Cakes with Cilantro Caper Aioli	\$250.00
Chicken Pot Stickers with Hoisin Chili Glaze	\$140.00
Thai Curry Chicken Skewers with Sweet Chili Sauce	\$200.00
Mini Cuban Mojo Chicken Tacos with Mango Slaw and Queso Fresco	\$200.00
Korean Marinated Beef Skewers	\$215.00
Mini Shepherd's Pie in a Tart Shell with Seasoned Ground Beef and Mashed Potato Garnish	\$225.00
Meatball Sando Skewer with Italian Cheeses and Marinara Garnish	\$210.00
Focaccia Pizza with Pancetta Greens, White Garlic Sauce and Chili Flakes	\$190.00

Displays

Small Serves 25 People, Large Serves 50 People

Sliced Fruit

Seasonal Sliced Fruits Garnished with Assorted Berries
Small Display \$115.00
Large Display \$210.00

Grilled Vegetables

Assortment of Seasonal Grilled Vegetables
With Pesto Drizzle and Balsamic Glaze
Small Display \$120.00
Large Display \$220.00

Dip It

Choice Two: Lemon Cilantro Hummus, Jalapeno Artichoke Dip or Spinach Dip
Served with Carrot Sticks, Celery Sticks, Snap Peas
Sliced Sourdough Bread and Baked Crostini's
Small Display \$125.00
Large Display \$230.00

Antipasto

Salami, Turkey, Capicola, Provolone, Swiss Cheese, Roasted Red Peppers, Mixed Olives, Cherry Peppers, Roasted Garlic Cloves, Gherkins
Assorted Crackers and Sliced Baguette
Small Display \$160.00
Large Display \$300.00

International Cheese Display

Imported and Domestic Cheeses Garnished with Berries and Nuts, Crackers and Sliced Baguette
Small Display \$155.00
Large Display \$285.00

Mini Sweets

Chef's Selection of Cupcakes, Dessert Bars, Chocolate Dipped Strawberries and More
Small Display \$225.00
Large Display \$415.00

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Continental Breakfast

Minimum of 25 Guests

Classic Continental

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$14.00 per person

Deluxe Continental

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Individual Flavored Yogurts with Granola Topping
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$18.00 per person

All American Buffet

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Fluffy Scrambled Eggs with Fresh Herbs
Breakfast Sausage or Crisp Bacon
Skillet Potatoes with Sautéed Bell Peppers and Onion
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$21.00 per person

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Plated Breakfast

All Plated Breakfasts are served with Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, a Basket of Baked Breakfast Goods and a Platter of Sliced Fruits and Berries

All American

Scrambled Eggs, Bacon or Sausage,
Served with Breakfast Potatoes and Fruit Garnish
\$23.00 Per Person

Frittata

Italian Cheese, Leek and Potato Frittata
Bacon or Breakfast Sausage
Roasted Cherry Tomatoes
\$24.00 Per Person

The Executive Retreat

Morning

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Fruit Preserves and Sweet Butter
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Afternoon

Freshly Baked Assorted Cookies and Brownies
Assorted Soft Drinks and Bottled Waters
\$23.00 per person

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Specialty Breaks

Minimum of 25 Guests

Nacho Break

House Made Tortilla Chips
Nacho Cheese, Salsa, Pickled Jalapeños,
Sour Cream, Black Olives
Iced Tea and Lemonade
\$10.00 per person

The Sweet Stop

Assorted Cookies, Fudge Brownies, and Dessert Bars
Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Ice-Cold Milk
\$10.00 per person

Seventh Inning Stretch

Mixed Dried Fruits and Nuts
M&M's, Reese's Peanut Butter Cups, Red Vines
Iced Tea and Lemonade
\$12.00 per person

Power Up Break

Almonds, Cashews, Blueberries,
Cheddar, Swiss, and Pepper Jack Cheese,
Hard Boiled Egg, Carrot Sticks, Dried Apricots
Iced Tea and Lemonade
\$13.00 per person

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All Day Event Package

Minimum of 25 Guests
\$42.00 Per Person

Morning

Chilled Fruit Juices
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Lunch

Accompanied with Iced Tea and Lemonade
Choice of one:

Deli Buffet

House Salad
Chef's Seasonal Garnish and Herb Ranch Dressing
Sliced Deli Meats and Cheeses
Smoked Turkey, Black Forest Ham, Sliced Salami, Cheddar, Provolone, Swiss,
Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickle Chips
Mayonnaise, Yellow Mustard
Assorted Sliced Breads

Pasta Buffet

Caesar Salad with House made Caesar Dressing, Croutons, and
Parmesan Cheese
Cheese Tortellini with Pesto Cream Sauce and Penne Pasta with Meat Ragu Sauce
Garlic Bread Sticks

Mexican Buffet

Pork Chile Verde and Shredded Chicken, Tomatillo Rice, and Refried Beans,
Shredded Cheese, Sour Cream, Tomato Salsa, Shredded Lettuce,
Homestyle Corn Tortillas, and Tortilla Chips

Afternoon

Freshly Baked Assorted Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee or Iced Tea

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Light Lunches

Minimum of 25 Guests

Accompanied with Fresh Baked Rolls and Butter, Fresh Baked Cookies, Iced Tea and Lemonade

Salad Buffet

\$20.00 per person

Served with Grilled Sliced Chicken

Asian Noodle Salad

Chilled Noodles, Carrots, Red Peppers, Celery, Snap Peas,
Bean Sprouts, Peanuts, Sesame Seeds, Cilantro, Scallions,
Crunchy Noodles and Sesame Ginger Vinaigrette

Taco Salad

Chopped Romaine, Black Beans, Shredded Jack Cheese, Tomato,
Fresh Corn Salsa, Crispy Tortilla Strips and Cilantro Lime Vinaigrette

Tortellini Pasta Salad

Three Cheese Tortellini, Kalamata Olives, Cherry Tomatoes, Cucumber,
Artichoke Hearts, Red Onion, Feta Cheese and Basil Vinaigrette

Add Soup du Jour \$2.00 per person

Plated Salads

Choice of One

Caesar Salad with Chicken

Chopped Romaine, Grated Parmesan Cheese,
Cherry Tomatoes and Garlic Croutons

\$20.00 per person

Asian Noodle Chicken Salad

Chilled Noodles, Carrots, Red Peppers, Celery, Snap Peas,
Bean Sprouts, Peanuts, Sesame Seeds, Cilantro, Scallions,
Crunchy Noodles and Sesame Ginger Vinaigrette

\$22.00 per person

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Box Lunches

Choice of Two Sandwiches:

Roasted Turkey and Swiss on a Brioche Roll
Black Forest Ham and Cheddar on a Brioche Roll
Roast Beef on a Brioche Roll
Traditional Hummus

All Options Come with Lettuce, Tomato, Red Onion, Mayonnaise and Mustard

Green Salad with Seasonal Garnish and House Vinaigrette

Bag of Chips

Chocolate Chip Cookies

Bottled Water or Soda

\$22.00

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Deli Lunch Buffets

Deli Buffet

\$21.00 Per Person
Minimum of 25 Guests

House Salad
Chef's Seasonal Garnish and Herb Ranch Dressing

Sliced Deli Meats and Cheeses
Smoked Turkey, Black Forest Ham, Sliced Salami, Cheddar, Provolone, Swiss,
Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickle Chips
Mayonnaise, Yellow Mustard

Thick Sliced Breads and French Rolls

Freshly Baked Cookies

Iced Tea and Lemonade

Deluxe Deli Buffet

\$24.00 per Person
Minimum of 25 Guests

House Salad
Chef's Seasonal Garnish and Herb Ranch Dressing

Pasta Salad

Sliced Deli Meats and Cheeses
Smoked Turkey, Black Forest Ham, Sliced Salami, Roast Beef, Cheddar, Provolone, Swiss,
Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickle Chips, Pepperoncini,
Mayonnaise, Yellow Mustard, Whole Grain Mustard

Thick Sliced Breads and French Rolls

Assorted Bags of Chips

Fresh Baked Cookies

Iced Tea and Lemonade

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Plated Menus

Minimum of 25 Guests

Maximum of Two Entree Selections, the Per Person Charge Will Reflect the Higher Entree Price

All Entrees Include:

Choice of Salad and Dessert (See Dessert Menu for List of Choices)

Chef's Selection of Fresh Seasonal Vegetables

Choice of One:

Roasted Garlic Mashed Potatoes, Basmati Rice Pilaf or Herb Couscous

Accompanied with Fresh Baked Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea or Iced Tea and Lemonade

Salads

Choice of One:

House Salad

Seasonal Garnish and Champagne vinaigrette

Traditional Caesar

Chopped Romaine, House

Caesar Dressing, Croutons and Parmesan Cheese

Spinach Salad

Dried Cranberries, Spiced Walnut,
Gorgonzola Crumbles, and
Balsamic Vinaigrette

Chopped Greek Salad

Cucumber, Red Onion, Tomatoes,
Kalamata Olives, Feta, and Herb Vinaigrette

Entrée

Cheese Ravioli with Vodka Cream
and Seasonal Vegetables
\$28.00

Rosemary Rubbed Pork Loin with
Whole Grain Mustard Pan Sauce
\$29.00

Sliced New York Strip Loin with
Pink Peppercorn Demi
\$38.00

Seared Chicken Breast with
Dijon Sage Sauce
\$30.00

Seared Salmon with
Lemon Cream
\$36.00

Grilled 10 oz Bone in Pork Chop
with Cranberry Dijon Pan Sauce
\$37.00

Pecan Topped Chicken Breast
with Bourbon Brown Sugar Glaze
\$32.00

Slow Grilled Sliced Tri Tip
with Rosemary Demi
\$33.00

Pistachio Crusted Salmon
with Citrus Beurre Blanc
\$38.00

Braised Short Ribs with Red Wine Demi

\$ 40.00

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Desserts (Lunch or Dinner)

Chocolate Cake with Chocolate Icing

Carrot Cake with Cream Cheese Icing

Triple Chocolate Mousse Cake

Lemon Cream Cake

Strawberries and Cream Cake

Tiramisu

Assorted Cheesecake: Strawberry, Vanilla, Triple Chocolate, and Lemon Blueberry

Assorted Sweets to Include: Cookies, Brownies and Dessert Bars

Dessert Enhancements Add \$2.00 Per Person

Dessert Enhancements are Baked Fresh by Bella Bru Baking Company

Chocolate Grand Marnier Cake

Lemon Raspberry Chiffon Cake

Tres Leche Layer Cheesecake

Individual Size Fruit, Chocolate, Key Lime, or Banana Cream Tart

Assorted Mini Sweets to Include; Petite Fours, Mini Éclairs, Chocolate Dipped Strawberries,

Cream Cheese Brownies, and Assorted Mini Tarts

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Carving Stations

All Carving Stations Includes Fresh Baked Rolls and Butter

Slow Roasted New York (Serves 30)

Mushroom Demi and Horseradish Cream

\$ 345.00

Slow Roasted Beef Tenderloin (Serves 30)

Pink Peppercorn Demi, Chimichurri Sauce, and Horseradish Cream

\$425.00

Slow Roasted Boneless Turkey Breast (Serves 30)

Pan Gravy and Cranberry Compote

\$230.00

Brown Sugar Glazed Ham (Serves 30)

Bourbon Brown Sugar Glaze

\$215.00

Brined Organic Deep-Fried Turkey (Serves 30)

Herb Gravy and Cranberry Compote

\$300.00

Themed Stations

Minimum of 25 People

Pan Asian Station

Chicken Egg Rolls with Hoisin Sauce, Pork Pot Stickers with Jalapeno Sesame Sauce,
Pork and Shrimp Wontons with Sweet Chili Sauce and Chicken Chow Mein

\$14.00 per person

Italian Trattoria

Meatballs in Marinara, Focaccia Pizza, Bruschetta,
Italian Sausage Stuffed Mushrooms and Garlic Breadsticks

\$ 16.00 per person

Build Your Own Slider

Slider Rolls, Hawaiian Rolls, Ciabatta Rolls, Slider Burger Patties, Slow Cooked Pulled Pork, Blackened Chicken Breast, All the Fixing; Bacon, BBQ Sauce, Sliced Cheddar, Swiss, Ketchup, Mustard, Mayonnaise, Slaw, Lettuce, Onions, Tomatoes, Sliced Pickles
\$ 15.00 per person

Street Taco

Home Style Corn Tortillas with Beef Carne Asada, Pork Carnitas and Shredded Chicken, Diced Onion, Fresh Cilantro, Cabbage Slaw, Lime, Sour Cream, Guacamole, Roasted Tomato Salsa and House Made Tortilla Chips
15.00 per person

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Buffet Lunch or Dinner

Minimum of 25 Guests

Lions Gate Buffet

Mixed Green Salad, Seasonal Garnish,
Champagne Vinaigrette
Dijon Sage Pan Jus Seared Chicken
Slow Grilled Sliced Tri Tip with Rosemary Jus
Roasted Garlic Mashed Potatoes
Chef's Seasonal Vegetables
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or
Iced Tea and Lemonade
Fresh Baked Rolls and Butter
Chefs Selection of Dessert
\$32.00

BBQ in McClellan Park

Mixed Green Salad with Ranch Dressing
Grilled Chicken Legs and Thighs
Slow Cooked Beef Brisket
Southern Style Red Potato Salad
Creamy Cole Slaw
Roasted Seasonal Vegetables
Sliced Bread and Butter
Assorted Fresh Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea or Iced Tea and Lemonade
\$32.00

Beyond the Border

Chopped Romaine, Corn, Black Beans,
Spicy Ranch, and Tortilla Strips
Choice of 2: Pork Chili Verde or
Cuban Chicken Mojo or
El Salvadoran Shredded Beef
Flour and Home Style Corn Tortillas
Tomatillo Cilantro Rice
Refried Beans with Shredded Cheese
Tortilla Chips with Roasted Tomato Salsa,
Sour Cream and Guacamole
Warm Churros Rolled in Cinnamon
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea or Iced Tea and Lemonade
\$31.00

Taste of Italy

House Made Caesar Salad
Potato Gnocchi with Peas, Ham, and Parmesan Cream
Baked Ravioli Lasagna with Spinach
Seasonal Roasted Vegetables
Garlic Breadsticks
Tiramisu
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea or Iced Tea and Lemonade
\$30.00

Greek Goddess

Chopped Romaine Greek Salad with Artichoke Hearts, Tomato, Olive, Red Onion and Pepperoncini
Seared Mediterranean Marinated Chicken Breast with Lemon Oregano Pan Sauce
Choice of Slow Roasted Beef or Roasted Leg of Lamb with Mint and Dill Yogurt Sauce

Basmati Rice Pilaf with Tomatoes and Leek
 Roasted Seasonal Vegetables
 Pita Bread and Hummus
 Traditional Baklava
 Freshly Brewed Coffee, Decaffeinated
 Coffee, Tea or Iced Tea and Lemonade
 \$30.00

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Bar Service Options

Well Liquors \$6.00

Bacardi
 Bombay Gin
 Christian Bros
 Dewar's Scotch
 Gordon Gin
 Jim Beam
 Jose Cuervo
 Seagram's 7
 Sobieski

Call Liquors \$8.00

Absolute
 Baileys
 Beefeaters
 Bombay Sapphire
 Captain Morgan
 Cutty Sark
 Jack Daniels
 Jägermeister
 Jameson
 Johnny Walker Red
 Kahlua
 Ketel One
 Malibu Rum
 Meyers
 Tanqueray

White Wines \$7.00

Estancia Chardonnay

Red Wines \$7.00

Stone Cellars Cabernet Sauvignon
 Stone Cellars Merlot

Top Shelf Liquors \$10.00

Crown Royal
 Glenlivet
 Grey Goose
 Hennessy
 Johnny Walker Black
 Makers Mark
 Patron Silver
 Remy Martin

Domestic Beer (bottled) \$4.00

Budweiser
 Bud Lite
 Coors Light
 O'Doul's (non-alcoholic)

Imported Beer (bottled) \$5.00

Corona
 Laquita's
 Sierra Nevada

Sodas & Mineral Water \$3.00

Still Bottled Water
 Sparkling Water
 Pepsi
 Diet Pepsi
 Sprite
 Red Bull

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Bar Service Packages

\$150.00 to Have Bar Set up in Event Space

Includes: setup and teardown, glassware, and bartender for 5 hours. Additional hours may be added at \$50.00 per hour

Option #1:

Full Cash Bar – guests pay for their own drinks

Option #2:

Hosted Dollar Amount of Beverages (i.e.: \$1,000.00-dollar amount)

Average drink price = \$7.00

Option #3:

Hosted Open Bar by the Hour

All prices below are per person

	Beer/Wine/Sodas	Well Liquor*	Call Liquor*	Top Shelf Liquor*
1 hour	15.00	20.00	23.00	25.00
2 hours	20.00	25.00	27.00	30.00
3 hours	25.00	30.00	33.00	35.00
4 hours	30.00	35.00	36.00	40.00

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*Liquor bars also include beer, wine, and sodas

Option #4:

Bottles of wine and kegs of beer may be purchased individually

Bottles of wine start at \$18.00 per bottle

Keg Pricing:

Full Keg (approx. 150 servings)

Domestic: \$390.00

Imported/Specialty: \$490.00

Pony Keg (approx. 60 servings)
Domestic: \$150.00
Imported/Specialty: \$200.00

Personal bottles of wine or champagne may be brought in with a \$15.00 corkage per opened bottle
Beer and Liquor may not be brought in to hotel

All prices are subject to a 22% taxable service charge and applicable sales tax

All prices are subject to change

Lions Gate Hotel Catering Policies

The attendance for any function must be specified seven working days in advance. Once specified, this number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The attendance listed on the Event Order will automatically become the guarantee if the Catering Office is not advised by the above deadline.

We prepare meal functions 105% of the guarantee to a maximum of 20 people. If required to prepare beyond 105%, there will be an additional charge of \$2.00 per person for covers exceeding the allowed overage and selections will be based upon availability.

When providing a split entrée selection, the higher price entrée will prevail as the overall entrée cost. The final guarantee number is to be provided a minimum of seven (7) business days prior to your event. It is the responsibility of the client to provide a clear method for distinguishing final menu selections, which will expedite banquet service during the event.

All food and beverage, meeting room and audiovisual prices are subject to applicable service charge, administrative fee and sales tax. All prices are guaranteed 90 days prior to the function. Any function booked beyond 90 days may be subject to price changes without notice, based on prevailing market costs

There is a \$300.00 minimum for each bar and an \$150.00 bartender fee for up to four hours will apply to all bars. Additional hours are available at a \$100.00 per hour per bartender. We reserve the right to refuse service of alcohol to any person we deem inebriated.

Should you cancel this space, cancellation fees as outlined in the Confirmation Agreement will apply. The Hotel shall use its best efforts to resell the space any resulting cancellation fee will be based on the unsold portion of the guest rooms and function space.

Outside food or beverage is not permitted in function rooms. No food or beverage provided by the hotel will be removed from function rooms. Any exceptions must be approved in advance and are subject to labor and/or corkage fees.

Function rooms assigned are tentative and the Hotel may reassign rooms without prior notification. The Hotel will use its best efforts to notify the Meeting Planner of any unanticipated reassignments.

A labor fee of \$50.00 will apply for any food function for less than 25 guests.

The Hotel will not assume responsibility for damage or loss of merchandise and reserves the right to require security for certain events. Only Hotel approved security firms may be utilized, or security can be arranged through the Catering office.

The Lions Gate Hotel is not responsible for lost or damaged items provided by you for use during your hotel event.

Only Hotel-approved vendors may provide goods and/or services upon the premises of the LGH Sacramento. Our Catering staff will provide you with a list of approved vendors.

Vendors are responsible for their own equipment and set-up. They must keep any extraneous equipment in the ballroom out of sight of guests, and for safety reasons, must tape down electrical cords.

No signage may be affixed to Hotel walls or doors without prior written approval from the Lions Gate Hotel and Conference Center Sales Office. Only professionally printed signs may be displayed in the Hotel Lobby.

A labor fee may be incurred for any room set changes on day of function.

Function rooms will be left in a neat and orderly fashion, free of debris, trash or decorations. For disposal of substantial amounts of debris, a handling fee will apply. A labor charge of \$100.00 will be added to the charges for any function in which confetti, glitter, rice, sprinkles or similar items are used.

Either a completed Credit Card Authorization Form or approved Direct Bill application must be on file prior to the start of the function.

These policies shall be governed by and construed with the laws of State of California.

If any party commences action against the other to either interpret or enforce any contract terms, the losing party shall pay the prevailing party, in addition to any other amount awarded there to, an amount equal to the attorney fees, costs and expenses, court costs and other costs paid or incurred by the prevailing party in connection with the prosecution of defense of such action.

Any event exceeding the contracted time will incur an additional \$150.00 per hour, or portion of an hour, overtime labor fee. Hotel will allow you to provide your own wine/champagne for your event, subject to all applicable alcoholic beverage laws and regulations, which will be served by Hotel staff in exchange for a corkage fee of \$15.00 per 750ml bottle.

