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For more information on Haverford College Catering & our Policies
Please email HC-Events@haverford.edu & Jennifer Boock, Catering Manager, at Jboock@haverford.edu

For more information on The Library Café Pick Ups
Please email HC-Events@haverford.edu & Lynn Jackson at ljackson@haverford.edu

Food Allergy & Dietary Requirement Information
Haverford Catering identifies ingredients that contain the 9 most common food allergens known as “The Big 8 +1” (Wheat, Milk, Eggs, Soy, Peanuts, Tree Nuts, Fish, Shellfish & Sesame)

If you or your guests require any accommodations for food allergies or dietary requirements, please place a note in your Catering Order or contact Catering directly with any questions or concerns

NOTE: All food is stored & prepared in a common kitchen with the risk of exposure to allergens
NOTE: In a self-serve buffet environment we cannot 100% control against cross-contact of allergens

We strongly advise diners with severe allergies to contact a member of our Hospitality Team to minimize the risk of food allergen exposure

***ALL ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY***
**DC Dine In**

All you care to eat from the serving line @ the DC

Guests are responsible for cleanup of event space & dishes must be returned to the DC

Guests will need to check in at Checker Stand of the DC with group name & room

Server(s) may be required with these services (additional fees)

*Hours may vary depending on the Academic Calendar*

Requires 10 business days notice: 50 guests & above

Requires 5 business days notice: 26-49 guests

Requires 3 business days notice: 25 guests & under

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**DC Breakfast Dine In**

- Hours: Mon-Fri 7:30am-10:30am

**DC Lunch/Brunch Dine In**

- Lunch Hours: Mon-Fri 11am-2pm

- Brunch Hours: Sat-Sun 10am-2pm

**DC Lite Lunch Dine In**

- Hours: Mon-Fri 2pm-5pm

**DC Dinner Dine In**

- Hours: Mon-Sun 5pm-7:30pm

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**DC & Library Cafe Pick Ups**

Pick up your catering from the Dining Center or Library Café

(if your event is held at the Lutnick Library)

All items served with disposable products

Hosts are responsible for setting up and cleaning up their own catering

Requires 10 business days notice: 26 guests & above

Requires 5 business days notice: 25 guests & under

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**Grab & Go Coffee**

(per Person; minimum of 10 guests required)

- Includes: Disposable Box of Coffee & Hot Water w/ Decaf Packets, Tea Bags, Creamers, Sugar/Sweeteners, Cups, Stirrers & Napkins

**Donuts by the Dozen**

(per Dozen; minimum of 1 dozen required)

**Dozen Bagels**

(per Dozen; minimum of 1 dozen required)

- Includes: Assorted Bagels, Cream Cheese, Butter/Smart Balance & Jelly

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Page 3 of 16
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Danish by the Dozen</strong> (per Dozen; minimum of 1 dozen required)</td>
<td>$20.50</td>
</tr>
<tr>
<td><strong>Dozen Vegan Breakfast Pastry of the Day (Available @ DC Only)</strong></td>
<td>$18.00</td>
</tr>
<tr>
<td>(per Dozen; minimum of 1 dozen required)</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Piece of Hand Fruit</strong></td>
<td>$1.95</td>
</tr>
<tr>
<td>• May Include: Apples, Oranges &amp; Bananas</td>
<td></td>
</tr>
<tr>
<td><strong>Individually Wrapped Jumbo Dessert</strong> (each; minimum of 6 required)</td>
<td>$2.15</td>
</tr>
<tr>
<td><strong>Individually Wrapped Jumbo Dessert-Gluten Free</strong> (each; minimum of 6 required)</td>
<td>$2.15</td>
</tr>
<tr>
<td><strong>Assortment of Individually Bagged Allergen Friendly Mini Cookies</strong> (each)</td>
<td>$3.00</td>
</tr>
<tr>
<td><strong>Individually Wrapped Breakfast Bar-Vegan/Gluten-Free</strong> (each; minimum of 6 required)</td>
<td>$2.95</td>
</tr>
<tr>
<td><strong>Snack Assortment</strong> (each; minimum of 6 required)</td>
<td>$2.50</td>
</tr>
<tr>
<td><strong>Philly Pretzels</strong> (each; minimum of 12 required)</td>
<td>$1.15</td>
</tr>
<tr>
<td>• Includes: Mustard Packets</td>
<td></td>
</tr>
<tr>
<td><strong>Bottled Orange Juice</strong> (each; minimum of 6)</td>
<td>$1.75</td>
</tr>
<tr>
<td><strong>20 oz. Bottled Soda (Available @ Café Only)</strong> (each; minimum of 6 required)</td>
<td>$2.75</td>
</tr>
<tr>
<td>• Served w/ an Ice Bowl &amp; Cups</td>
<td></td>
</tr>
<tr>
<td><strong>Large Bottled Water (Available @ Café Only)</strong> (each; minimum of 6 required)</td>
<td>$2.50</td>
</tr>
<tr>
<td><strong>Assorted Bottled Soda &amp; Water (Available @ Café Only)</strong> (each; minimum of 6 required)</td>
<td>$2.75</td>
</tr>
<tr>
<td>• Served w/ an Ice Bowl &amp; Cups</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Canned Soda &amp; Water (Available @ DC Only)</strong> (each; minimum of 10 required)</td>
<td>$1.75</td>
</tr>
<tr>
<td>• Served w/ an Ice Bowl &amp; Cups</td>
<td></td>
</tr>
</tbody>
</table>
Bottle of Water, 16.9 oz. (Available @ DC Only) $0.75
(each: minimum of 6)

Continental Breakfast
Server(s) may be required with these services (additional fees)
Requires 14 business days notice: 50 guests & above
Requires 10 business days notice: 15-49 guests
Please select 1 of the following Catering services:
Set up: $35-Catering will set up your order with disposable products & the host of event is responsible for clean up
Set up/breakdown: $50-Catering will set up your order & return for clean up after your event is over

Continental IV: Bagels, Muffins & Fruit $11.75
(per Person; minimum of 15 guests required)
• Includes: Vegan Breakfast Pastry du Jour, Assorted Bagels w/ Cream Cheese, Butter/Smart Balance & Jelly Packets, Fresh Fruit Bowl Coffee, Hot Tea Bottled: Orange Juice/Cranberry Juice/Water

Lunch Selections
Server(s) may be required with these services (additional fees)
Requires 14 business days notice: 50 guests & above
Requires 10 business days notice: 15-49 guests
Please select 1 of the following Catering services:
Set up: $35-Catering will set up your order with disposable products & the host of event is responsible for clean up
Set up/breakdown: $50-Catering will set up your order & return for clean up after your event is over

Small Group Sandwich Buffet $19
(per Person; minimum of 15 guests required)
• Let our Catering Team Customize 1 Salad, 1 Sandwich & a Vegan Sandwich for Your Event
• Includes: Snack Assortment, Vegan Lunchtime Dessert & Bottled Water

Chef’s Choice Sandwich Buffet $21
(per Person; minimum of 25 guests required)
• Let our Catering Team Customize 1 Salad, 2 Sandwiches & 1 Vegan Sandwich for Your Event
• Includes: Artisanal Potato Chips, Vegan Lunchtime Dessert Assorted Soda & Water

Select Your Own Sandwich Buffet $23.50
(per Person; minimum of 25 guests required)
Select 1 Salad:
• Fresh Fruit Bowl-Vegan/Gluten Friendly
Garden Salad w/ Assorted Dressings-Vegan/Gluten Friendly
Make Your Own Caesar

Select 2 Sandwiches:
Grilled Chicken w/ Tomatoes, Spinach & Basil Pesto
Mediterranean Chicken Wrap
Buffalo Chicken Wrap
Chicken Lettuce Wraps
Turkey & Smoked Gouda
Smoked Turkey w/ Avocado, Tomatoes & Bacon-Ranch Spread
Ham & Gruyere on Pretzel Roll w/ Mustard
Grilled Flank Steak w/ Chipotle Mayo
Flank Steak Hoagie
Roast Beef w/ Caramelized Onions, Roasted Peppers, Spinach & Horseradish Sauce
Beef Lettuce Wraps

Select 1 Vege./Vegan Sandwich:
Caprese Wrap-Vege.
Egg Salad-Vege.
Edamame Hummus w/ Sweet Chili Eggplant-Vegan
Buffalo Chickpea Sandwich-Vegan
Black Bean Wrap-Vegan

• Includes: Artisanal Potato Chips, Vegan Lunchtime Dessert Assorted Soda & Bottled Water

Deluxe Boxed Meals $18
(per Person; minimum of 10 guests required)

Select Up to 3 Options:
Chicken Caesar Salad
Garden Salad w/ Chicken & Dressing-Gluten Friendly
Garden Salad w/ Dressing-Vegan/Gluten Friendly
Grilled Chicken Sandwich w/ Tomatoes, Spinach & Basil Pesto
Turkey Hoagie (w/out Cheese)
Italian Hoagie
Ham Hoagie
Mediterranean Chickpea Wrap-Vegan
Black Bean Wrap-Vegan
Gluten-Friendly Italian Hoagie
Gluten-Friendly Turkey Hoagie (w/out Cheese)
Gluten-Friendly/Vege. Grilled Vegetables w/ Hummus Sandwich

• Includes: Bag of Chips, Piece of Hand Fruit, Bottle of Water, Individual Dessert, Condiments & Silverware
Pizza Options

Server(s) may be required with these services (additional fees)
Please select 1 of the following Catering services:

No Fee: Pick up your catering from the Dining Center
Set up: $35 - Catering will set up your order with disposable products & the host of event is responsible for clean up

Please select 1 of the following Catering services:

Pizza Buffet
(per Person; minimum of 25 guests required)

Requires 14 business days notice: 50 guests & above
Requires 10 business days notice: 25-49 guests

- Includes: Garden Salad w/ Assorted Dressings, Cheese, Pepperoni & Veggie Pizzas, Vegan Cookies, Bottled: Iced Tea, Lemonade & Water
- Optional Add on: Vegan Pizza

Pizza Buffet $10.25

A la Carte Pizza

Requires 10 business days notice: 5 or more pizzas: either 1 kind or combined if ordering more than 1 style
Requires 5 business days notice: 4 or less pizzas: either 1 kind or combined if ordering more than 1 style

Cheese Pizza-Vege. $12.50
(per Pie; 8 slices per pie)

Pepperoni Pizza $14
(per Pie; 8 slices per pie)

Vegetable Pizza-Vege. $13
(per Pie; 8 slices per pie)

Cauliflower Crust Pizza-Vegan $12
(per Pie; 4 slices per pie)

Select 1:
- Tomato
- Vegan Cheese

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Refreshments

Requires 14 business days notice: 50 guests & above
Requires 10 business days notice: 10-49 guests
Please select 1 of the following Catering services:
Set up: $35-Catering will set up your order with disposable products & the host of event is responsible for clean up
Set up/breakdown: $50-Catering will set up your order & return for clean up after your event is over

Coffee & Treats $6
(per Person; minimum of 15 guests required)
• Includes: Coffee & Hot Water, Assorted Tea Packets, Decaf Packets, Creamers, Non Dairy Creamer, Sugar/Sweeteners, Honey, Cups, Stirrers, Tray of In House Baked Vegan Cookie or Bar of the Day & Napkins

Hors D’oeuvres: Cold

Server(s) may be required with these services (additional fees)
China may be requested (additional fees)
Requires 28 business days notice: 75 guests & above
Requires 14 business days notice: 26-74 guests
Requires 10 business days notice: 25 guests & under
Please select 1 of the following Catering services:
Set up: $35-Catering will set up your order with disposable products & the host of event is responsible for clean up
Set up/breakdown: $50-Catering will set up your order & return for clean up after your event is over

SM. Bruschetta- Classic Tomato & Garlic w/ Toasted Bread-Vege. $80
(Bowl serves around 15-25 guests)

MED. Bruschetta- Classic Tomato & Garlic w/ Toasted Bread-Vege. $180
(Bowl serves around 25-50 guests)

LRG. Bruschetta- Classic Tomato & Garlic w/ Toasted Bread-Vege. $260
(Bowl serves around 50-75 guests)

SM. Hummus w/ Pita Chips & Veggies-Vegan $70
(Bowl serves around 15-25 guests)
Select 1:
Classic
Roasted Red Pepper

MED. Hummus w/ Pita Chips & Veggies-Vegan $158
(Bowl serves around 25-50 guests)
Select 1:
Classic Roasted Red Pepper

**LRG. Hummus w/ Pita Chips & Veggies - Vegan**
(Bowl serves around 50-75 guests)
*Select 1:*
Classic Roasted Red Pepper

**SM. Chilled Spinach & Artichoke Dip w/ Pita Chips - Vege.**
(Bowl serves around 15-25 guests)
**$95**

**MED. Chilled Spinach & Artichoke Dip w/ Pita Chips - Vege.**
(Bowl serves around 25-50 guests)
**$215**

**LRG. Chilled Spinach & Artichoke Dip w/ Pita Chips - Vege.**
(Bowl serves around 50-75 guests)
**$310**

**SM. Goat Cheese Topped Butternut Squash Dip w/ Sliced Apples & Pita Chips - Vege.**
(Bowl serves around 15-25 guests)
**$100**

**MED. Goat Cheese Topped Butternut Squash Dip w/ Sliced Apples & Pita Chips - Vege.**
(Bowl serves around 25-50 guests)
**$225**

**LRG. Goat Cheese Topped Butternut Squash Dip w/ Sliced Apples & Pita Chips - Vege.**
(Bowl serves around 50-75 guests)
**$325**

**SM. Cilantro-Lime Dip w/ Corn Chips - Vege./Gluten Friendly**
(Bowl serves around 15-25 guests)
**$60**

**MED. Cilantro-Lime Dip w/ Corn Chips - Vege./Gluten Friendly**
(Bowl serves around 25-50 guests)
**$134**

**LRG. Cilantro-Lime Dip w/ Corn Chips - Vege./Gluten Friendly**
(Bowl serves around 50-75 guests)
**$192**

**SM. Dip w/ House Fried Chips**
(Bowl serves around 15-25 guests)
*Select 1:*
Bacon-Horseradish
Caramelized Onion
Cucumber Dip - Vege.

**MED. Dip w/ House Fried Chips**
(Bowl serves around 25-50 guests)
**$138**
Select 1:
Bacon-Horseradish
Caramelized Onion
Cucumber Dip-Vege.

LRG. Dip w/ House Fried Chips  $196
(Bowl serves around 50-75 guests)
Select 1:
Bacon-Horseradish
Caramelized Onion
Cucumber Dip-Vege.

Domestic Cheese Tray-Vege.  $5.50
(per Person; minimum of 15 guests required)
  • Served w/ Crackers

Antipasto Platter  $6
(per Person; minimum of 25 guests required)
  • Includes: Assorted Meats & Cheeses, Marinated Veggies & Olives

Veggie Crudité w/ Dill Dip-Vege./Gluten Friendly  $3.75
(per Person; minimum of 15 guests required)

Classic Shrimp Cocktail-Gluten Friendly  $110
(per 50 Pieces)
  • Served w/ Red Cocktail Sauce & Lemon Wedges

Grilled Fruit w/ Sweet Dip-Vege./Gluten Friendly  $4.50
(per Person; minimum of 25 guests required)

Pull Apart Tarte Soleil-Vege.  $40
(each; serves 16 slices)
Select 1:
Spinach & Feta
Pesto & Goat Cheese

SM. Chef’s Choice Dip  $80
(Bowl serves around 15-25 guests)

MED. Chef’s Choice Dip  $180
(Bowl serves around 25-50 guests)

LRG. Chef’s Choice Dip  $260
(Bowl serves around 50-75 guests)

SM. Chef’s Choice Dip-Vegan  $75
(Bowl serves around 15-25 guests)
MED. Chef's Choice Dip-Vegan  $170
(Bowl serves around 25-50 guests)

LRG. Chef's Choice Dip-Vegan  $245
(Bowl serves around 50-75 guests)

Chef's Choice Cold H.D  $4.25
(per Person; minimum of 15 guests required)

Chef's Choice Cold H.D-Vege.  $4.25
(per Person; minimum of 15 guests required)

Chef's Choice Cold H.D-Vegan  $4.25
(per Person; minimum of 15 guests required)

Chef's Choice Cold H.D-Gluten Friendly  $4.25
(per Person; minimum of 15 guests required)

Chef's Choice Cold H.D- Vege./Gluten Friendly  $4.25
(per Person; minimum of 15 guests required)

Chef's Choice Cold H.D-Vegan/Gluten Friendly  $4.25
(per Person; minimum of 15 guests required)

Hors D’oeuvres: Hot

Server(s) may be required with these services (additional fees)
China may be requested (additional fees)
Requires 28 business days notice: 75 guests & above
Requires 14 business days notice: 26-74 guests
Requires 10 business days notice: 25 guests & under
Set up/breakdown: $50-Catering will set up your order & return for clean up after your event is over

Chef's Choice Hot H.D  $120
(per 50 pieces)

Chef's Choice Hot H.D-Vege.  $110
(per 50 pieces)

Chef's Choice Hot H.D-Vegan  $115
(per 50 pieces)

Chef's Choice Hot H.D-Gluten Friendly  $115
(per 50 pieces)
Franks in a Blanket (Beef) (per 50 pieces) $100
- Served w/ Yellow Mustard

Salmon Satay w/ Lime-Cilantro Marinade-Gluten Friendly (per 50 pieces) $145

Goat Cheese & Honey Phyllo-Vege. (per 50 pieces) $125

Spinach & Artichoke Wonton Crisps-Vege. (per 50 pieces) $125

Edamame Dumplings-Vegan (per 50 pieces) $125

Mini Jackfruit Cakes-Vegan/Gluten Friendly (per 50 pieces) $125

**Dinner Selections**

*Server(s) required with these services (additional fees)*
*China may be requested (additional fees)*

Requires 28 business days notice: 50 guests & above
Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under

**Chef’s Choice Dinner Buffet** $30
(per person; minimum of 15 guests required)
- Let Our Catering Team Create a Buffet for Your Group Featuring 1 Salad, 1 Entrée Selection, 1 Vegan Selection, 1 Starch, 1 Vegetable, Dinnertime Dessert & Vegan Dessert
- Includes: Rolls, Butter/Smart Balance, Water, Assorted Beverages & Coffee/Decaf/Hot Tea
  Gluten Friendly Options Available

**Select Your Own Dinner Buffet** $36
(per person; minimum of 25 guests required)
Select 1 Salad:
  Classic Caesar Salad w/ Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing
  Arugula, Fennel, Apple & Orange Salad w/ Vinaigrette-Vegan/Gluten Friendly
  Garden Salad w/ Dressing-Vegan/Gluten Friendly
Spring Mix w/ Orange Segments, Ancient Grains & Vinaigrette- Vegan/Gluten Friendly

Select 2 Entrees:
- Chicken Marsala w/ Mushrooms-Gluten Friendly
- Chicken Saltimbocca-Gluten Friendly
- Chicken w/ White Wine & Herbs-Gluten Friendly
- Chef's Choice Chicken-Gluten Friendly
- Cod w/ Fresh Fennel & Tomatoes-Gluten Friendly
- Sesame Ginger Salmon-Gluten Friendly
- Chef's Choice Fish-Gluten Friendly
- Blackened Salmon w/ Lemon Beurre Blanc-Gluten Friendly
- Beef Tournedos w/ Mushroom Demi-Glace-Gluten Friendly

Select 1 Vegan Entree:
- Artichoke Paella-Gluten Friendly
- Sundried Tomato Pesto Gnocchi w/ Tofu & Fresh Vegetables-Gluten Friendly
- Lentil Bolognese w/ Creamy Polenta-Gluten Friendly
- Chickpea Crepes w/ Sautéed Vegetables-Gluten Friendly
- Chef's Choice Vegan-Gluten Friendly

Select 1 Starch:
- Jasmine Rice Blend-Vegan/Gluten Friendly
- Herb Roasted Fingerling Potatoes-Vegan/Gluten Friendly
- Long Grain & Wild Rice Pilaf-Vegan/Gluten Friendly
- Mashed Potatoes-Vegan/Gluten Friendly
- Chef's Choice Starch-Vegan/Gluten Friendly

Select 1 Vegetable:
- Roasted Seasonal Vegetables-Vegan/Gluten Friendly
- Haricot Verts-Vegan/Gluten Friendly
- Roasted Asparagus-Vegan/Gluten Friendly
- Roasted Tricolor Cauliflower-Vegan/Gluten Friendly
- Chef's Choice Veggie-Vegan/Gluten Friendly

- Includes: Rolls, Butter/Smart Balance, Dinnertime Dessert & Vegan Dessert, Water, Assorted Beverages & Coffee/Decaf/Hot Tea

Desserts from the DC

Requires 10 business days notice: 50 guests & above
Requires 5 business days notice: 10-49 guests

Set up: $35-Catering will set up your order with disposable products & the host of event is responsible for clean up

Individually Wrapped Jumbo Dessert $2.15
(each; minimum of 6 required)

Individually Wrapped Gluten-Free Jumbo Dessert $2.15
Assortment of Individually Bagged Allergen Friendly Mini Cookies $3.00 (each)

Assorted House Baked Cookie Tray - Vege. $2.25 (per Person; minimum of 15 guests required)

Cookie Tray - Vegan $2.50 (per Person; minimum of 15 guests required)

Brownie Tray - Vegan $2.50 (per Person; minimum of 20 guests required)

Rice Krispy Treats - Vege. $2.75 (per Person; minimum of 20 guests required)

Fruit Bowl - Vegan/Gluten Friendly $3.00 (per Person; minimum of 15 guests required)

Beverages from the DC

Requires 10 business days notice: 50 guests & above
Requires 5 business days notice: 49 guests & under
*Events w/ a Bartender require minimum 10 business day’s notice*

Assorted Canned Soda $1.75 (each; minimum of 6)
- Served w/ an Ice Bowl & Cups

Bottle of Water, 16.9 oz. $.75 (each; minimum of 6)

Assorted Canned Soda & Water $1.75 (each; minimum of 6 required)
- Served w/ an Ice Bowl & Cups

Bottled Iced Tea $1.50 (each; minimum of 8)

Bottled Lemonade $1.50 (each; minimum of 8)

Bottled Orange Juice $1.50 (each; minimum of 6)
<table>
<thead>
<tr>
<th>Service</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bottle of Wine</strong></td>
<td>$24</td>
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<tr>
<td>(per Bottle Consumed)</td>
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<tr>
<td>(Found under Packages)</td>
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<tr>
<td>Bartender(s) required with these services (additional fees)</td>
<td></td>
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<tr>
<td>Glassware may be requested (additional fees)</td>
<td></td>
</tr>
<tr>
<td>• Selection Only for Faculty &amp; Staff !!</td>
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</tr>
<tr>
<td>• Auxiliary Services will provide Haverford’s Alcohol Polices</td>
<td></td>
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<tr>
<td><strong>Bottle/Can of Beer</strong></td>
<td>$4.75</td>
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<tr>
<td>(per Bottle Consumed)</td>
<td></td>
</tr>
<tr>
<td>(Found under Packages)</td>
<td></td>
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<tr>
<td>Bartender(s) required with these services (additional fees)</td>
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### Additional Fees

<table>
<thead>
<tr>
<th>Service</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bartender</strong></td>
<td>$115</td>
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<tr>
<td>(up to 4 hours)</td>
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<tr>
<td>Requires 28 business days notice:</td>
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<tr>
<td>50 guests &amp; above</td>
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<tr>
<td>Requires 14 business days notice:</td>
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<tr>
<td>26-49 guests</td>
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<tr>
<td>Requires 10 business days notice:</td>
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<tr>
<td>25 guests &amp; under</td>
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<tr>
<td><strong>Server</strong></td>
<td>$105</td>
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<td>(up to 4 hours)</td>
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<td>Requires 28 business days notice:</td>
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<tr>
<td>50 guests &amp; above</td>
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<tr>
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<td>26-49 guests</td>
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<tr>
<td>Requires 10 business days notice:</td>
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<tr>
<td>25 guests &amp; under</td>
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<tr>
<td><strong>China, Glassware &amp; Linen Rentals</strong></td>
<td>TBD</td>
</tr>
<tr>
<td>(Party Center)</td>
<td></td>
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<tr>
<td>(Fees Will Be Determined Based on Rental Items Needed for Each Event)</td>
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<tr>
<td>Requires 28 business days notice:</td>
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<td>50 guests &amp; above</td>
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<tr>
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<td></td>
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<tr>
<td>25 guests &amp; under</td>
<td></td>
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<tr>
<td><strong>Tables, Chairs &amp; Linen Rentals</strong></td>
<td>TBD</td>
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<td>(Ron w/ Dotherighttheme)</td>
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<tr>
<td>(Fees Will Be Determined Based on Rental Items Needed for Each Event)</td>
<td></td>
</tr>
<tr>
<td>Requires 28 business days notice:</td>
<td></td>
</tr>
<tr>
<td>50 guests &amp; above</td>
<td></td>
</tr>
<tr>
<td>Requires 14 business days notice:</td>
<td></td>
</tr>
<tr>
<td>26-49 guests</td>
<td></td>
</tr>
<tr>
<td>Requires 10 business days notice:</td>
<td></td>
</tr>
<tr>
<td>25 guests &amp; under</td>
<td></td>
</tr>
<tr>
<td><strong>Flowers</strong></td>
<td>TBD</td>
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<tr>
<td>(Farrell’s Florist)</td>
<td></td>
</tr>
<tr>
<td>(Fees Will Be Determined Based on Floral Order for Each Event)</td>
<td></td>
</tr>
<tr>
<td>Requires 28 business days notice:</td>
<td></td>
</tr>
<tr>
<td>50 guests &amp; above</td>
<td></td>
</tr>
</tbody>
</table>
Requires 14 business days notice: 26-49 guests
Requires 10 business days notice: 25 guests & under