Wedding Celebrations

We are delighted that you are considering the
Mayfair Hotel & Spa for your wedding.
Our Wedding Packages have been designed to suit your needs
and include the following:

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- One Hour Cocktail Reception
- Tableside Wine Service with Dinner
- Coffee Service with Dessert
- Sparkling Champagne Toast
- Mayfair Hotel & Spa White Table Linens and Napkins
- Special Guest Room Rates Available for your out-of-town guests
- Complimentary Bridal Suite for the Night of Your Wedding *

* with 75 guests or more

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Wedding Ceremonies

The Mayfair Hotel & Spa would be delighted to host your Wedding Ceremony in one of our picturesque venues.

The Palm Terrace

Located in the heart of Coconut Grove, imagine simply escaping into the tranquility of the Palm Terrace. Offering the best of both worlds, the Palm Terrace is an enclosed venue with a clear glass ceiling offering the beauty of Miami's sunny blue skies. With Asian inspired ornaments and foliage, the Palm Terrace is an enchanting setting, perfect to exchange vows with your beloved.

(Approximately 1,000 Square Feet and Accommodating up to 160 Guests)

Ceremony Fee of $900.00 plus 7% Sales Tax
Includes Ceremony Rehearsal prior to the Wedding Date, Chairs
and Set Up of the Area

The Asian Garden

Imagine a Zen like setting, complete with orchids, bamboo, Asian palms, glorious sunshine, and the relaxing sound of flowing water and you have the Mayfair Hotel & Spa's Asian Garden. Simple and inspired, this is the ideal setting for an intimate gathering of family and friends to marry the one you laugh with, live for and love.

(Approximately 500 Square Feet and Accommodating up to 40 Guests)

Ceremony Fee of $600.00 plus 7% Sales Tax
Includes Ceremony Rehearsal prior to the Wedding Date, Chairs
and Set Up of the Area

Rehearsal Dinners and After Wedding Brunches

The Mayfair Hotel & Spa offers a variety of locations and menu options to ensure the perfect beginning and ending to your wedding weekend. From a casual Dinner to an extravagant Champagne Brunch, our Catering Manager would be happy to design the ideal menu package for your Wedding Weekend, enhancing and completing your unforgettable experience.

Wedding Planning Services

We want you to enjoy your wedding day as a guest, without all the stresses of setting up favors, confirming vendors, or even taking care of minor emergencies throughout the day. We allow peace of mind so you can focus on what's *really* important: your family, friends, and the love of your life.

We offer the following services to put your mind at ease:

Rehearsal Direction:

Let us help line up your wedding party and show them how it's done! We practice your ceremony until everyone in your party feels comfortable and ready for the big day. We also direct ushers and cue music for your processional and recessional.

Timeline:

We will help ensure your timeline will be followed by the wedding party and catering staff. This includes ushering your guests into the ballroom after the cocktail hour, lining up the wedding party for the big announcements and alerting the catering staff to pour champagne just before the toasts. We keep things in order and moving so there's never a dull moment on your wedding day!

Ceremony Set-up:

We arrive at the hotel ceremony site as early as possible to display programs, set up a unity candle or other ceremony items, help arrange pew decoration, and give your ushers a last-minute reminder of how to seat guests.

Reception Set-up:

We will help decorate your reception site! This may include placing favors at each setting, putting out table numbers, setting out place cards, displaying a guest book, or an assortment of many other different things!

Please note that we are not responsible for set up and breakdown of any items that are brought in by any of your vendors including flowers, specialty linens and rental chairs or tables. Please refer to the vendors-section at the end for details.

Event Management:

Our role the day of your wedding is to prevent & fix any problems that may arise during your event while maintaining a cool composure. This will allow you to enjoy quality time at your wedding reception, enjoying the first few hours of marriage among dear family and friends. We will remain easily accessible to you and your new husband from the moment you walk down the aisle until you cut the cake!

Wedding Coordination Package

$ 475.00

Mayfair Wedding Luncheon

Price determined by entrée selection; multiple choices of entrée results in highest priced choice

Cocktail Reception featuring:

(30 minutes)
House Wines
Mimosas and Champagne
Assorted Soft Drinks, Mixers, Juices and bottled Waters
Selection of Imported & Domestic Beers

Butler Passed Hot and Cold Hors D'Oeuvres

(Please select four, based on four pieces per person)

Cold Hors D'Oeuvres

- Parmesan Crostini, Olive Tapenade
- Ceviche Shooter with Plantain Chip
- Tomato Basil Bruschetta
- Grilled Asparagus wrapped in Prosciutto
- Thinly Sliced Pepper Crusted Beef, on Garlic Toast , Horseradish Crème
- Smoked Salmon-Avocado Rolls
- Pork Tenderloin on Crispy Wonton with Crystallized Ginger

Hot Hors D' Oeuvres

- Spiced Beef Empanada, Avocado Relish
- Mini Franks in Blanket with Mustard
- Spanakopita with Spinach and Feta Cheese
- Key West Conch Fritters, Creole Tartar Sauce
- Goat Cheese Stuffed Crimini Mushrooms
- Coconut Shrimp with Thai Chili Sauce
- Maryland Crab Cake, Avocado Salsa, Chipotle Crème

Plated Luncheon Service

(Includes 3 Hour Wine, Beer and Soft Drinks Bar; Champagne Toast and tableside Wine Service)

Salad Selections

Tomato & Mozzarella Stack with Fresh Basil and Balsamic Vinaigrette
Classic Caesar Salad with Parmesan Crisp
Arugula, Spicy Cashews, Orange, Crispy Wontons and Ginger-Miso Dressing
Mixed Greens, Tomatoes, Roasted Peppers, Queso Blanco, Crispy Onions and Dijon Vinaigrette
Field Greens, Cucumber Ribbon, Endive, Cajun Walnuts, Fig Balsamic Vinaigrette

Entrée Selections

(meat dishes served with seasonal vegetables unless otherwise noted)

Lemon Pepper Crusted Breast of Chicken, Natural Jus, Herbed Polenta

Pesto Rubbed Roasted Chicken Breast on sautéed Mushrooms, Potatoes, Roasted Corn and Red Peppers

Sautéed Salmon with Spinach-Potato Cake and Apple Cider Beurre Blanc

Macadamia Nut Crusted Mahi Mahi, Citrus Scented Basmati Rice, Chayote Salsa, Plantain Crisps

Chilean Sea Bass, Grilled Pineapple, Mango Salsa and Sofrito Rice

Pork Medallions with Whole Grain Mustard Sauce, Potato Bacon Timbale

Petite Filet Mignon, Tomato Confit, Roasted Garlic Potato Timbale and Madeira Sauce

Grilled Filet Mignon, Gorgonzola Popover, Garlic Port Wine Sauce

Dessert

Custom Butter Cream Wedding Cake
(upgrades available)
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

All prices are subject to a 21% service charge and 9% F&B sales tax

Premier Wedding Dinner

Price determined by entrée selection; multiple choices of entrée results in highest priced choice

Cocktail Hour with House Brands Open Bar featuring:

House Wines and Champagne
Absolut, Tanqueray, Bacardi Light, Jack Daniels,
Dewars, Canadian Club, El Jimador Tequila Silver, Captain Morgan's
Assorted Soft Drinks, Mixers, Juices and bottled Waters
Selection of Imported & Domestic Beers

Butler Passed Hot and Cold Hors D'Oeuvres

(Please select four, based on four pieces per person)

Cold Hors D'Oeuvres

- Parmesan Crostini, Olive Tapenade
- Ceviche Shooter with Plantain Chip
- Tomato Basil Bruschetta
- Grilled Asparagus wrapped in Prosciutto
- Thinly Sliced Pepper Crusted Beef, on Garlic Toast , Horseradish Crème
- Smoked Salmon-Avocado Rolls
- Lobster-Mango Salad in Belgian Endive

Hot Hors D' Oeuvres

- Spiced Beef Empanada, Avocado Relish
- Mini Franks in Blanket with Mustard
- Spanakopita- Spinach and Feta Cheese in Phyllo
- Key West Conch Fritters, Creole Tartar Sauce
- Goat Cheese Stuffed Crimini Mushrooms
- Coconut Shrimp with Thai Chili Sauce
- Maryland Crab Cake, Chipotle Crème

Plated Dinner Service

(Includes 3 Hour Open Bar; Champagne Toast and tableside Wine Service)

Salad Selections

Tomato & Mozzarella Stack with Fresh Basil and Balsamic Vinaigrette
Classic Caesar Salad with Parmesan Crisp
Arugula, Spicy Cashews, Orange, Crispy Wontons and Ginger-Miso Dressing
Mixed Greens, Tomatoes, Roasted Peppers, Queso Blanco, Crispy Onions and Dijon Vinaigrette
Field Greens, Cucumber Ribbon, Endive, Cajun Walnuts, Fig Balsamic Vinaigrette

Entrée Selections

(meat dishes served with seasonal vegetables unless otherwise noted)

Lemon Pepper Crusted Breast of Chicken, Natural Jus, Herbed Polenta

Pesto Rubbed Roasted Chicken Breast on sautéed Mushrooms, Potatoes, Roasted Corn and Red Peppers

Sautéed Salmon with Spinach-Potato Cake and Apple Cider Beurre Blanc

Macadamia Nut Crusted Mahi Mahi, Citrus Scented Basmati Rice, Chayote Salsa, Plantain Crisps

Chilean Sea Bass, Grilled Pineapple, Mango Salsa and Sofrito Rice

Pork Medallions with Whole Grain Mustard Sauce, Potato Bacon Timbale

Petite Filet Mignon, Tomato Confit, Roasted Garlic Potato Timbale and Madeira Sauce

Grilled Filet Mignon, Gorgonzola Popover, Garlic Port Wine Sauce

Dessert

Custom Butter Cream Wedding Cake
(upgrades available)
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

All prices are subject to a 21% service charge and 9% F&B sales tax

Deluxe Wedding Dinner

Price determined by entrée selection; multiple choices of entrée results in highest priced choice

Cocktail Hour with Premium Open Bar featuring:

House Wines and Champagne
Ketel One, Ketel One Citron, Tanqueray, Bacardi Light, Bacardi Dark, El Jimador Tequila Silver, Maker's Mark, Johnnie Walker Red, Canadian Club
Assorted Soft Drinks, Mixers, Juices and bottled Waters - Selection of Imported & Domestic Beers

Butler Passed Hot and Cold Hors D'Oeuvres

(Please select five, based on five pieces per person)

Cold Hors D'Oeuvres

- Parmesan Crostini, Olive Tapenade
- Ceviche Shooter with Plantain Chip
- Tomato Basil Bruschetta
- Grilled Asparagus wrapped in Prosciutto
- Thinly Sliced Pepper Crusted Beef, on Garlic Toast , Horseradish Crème
- Smoked Salmon-Avocado Rolls
- Pork Tenderloin on Crispy Wonton with Crystallized Ginger

Hot Hors D' Oeuvres

- Spiced Beef Empanada, Avocado Relish
- Mini Franks in Blanket with Mustard
- Spanakopita- Spinach and Feta Cheese in Phyllo
- Key West Conch Fritters, Creole Tartar Sauce
- Goat Cheese Stuffed Crimini Mushrooms
- Coconut Shrimp with Thai Chili Sauce
- Maryland Crab Cake, Avocado Salsa, Chipotle Crème

Plated Dinner Service

(Includes 4 Hour Open Bar; Champagne Toast and Wine Service with Dinner)

Appetizers

Maryland Lump Crabcakes with Sauce Remoulade
Coffee-Braised Shortribs with Red Pepper-Jicama Salad
Bacon-Wrapped Sea Scallops with grilled Artichoke & Asparagus Salad
Onion-Pancetta Tart, Frisee and Stone Ground Mustard Vinaigrette
Tuna Ceviche in Sesame Tuile
Wild Mushroom Ragout on Crispy Fried Polenta

Salad Selections

Tomato & Mozzarella Stack with Fresh Basil and Balsamic Vinaigrette
Frisee, Roasted Plum Tomatoes, Haricots Vert, Blue Cheese and Pommes Gaufrette
Arugula, Spicy Cashews, Orange, Crispy Wontons and Ginger-Miso Dressing
Baby Spinach Salad, sliced Mushrooms, Bell Peppers, Sesame Vinaigrette
Field Greens, Cucumber Ribbon, Endive, Cajun Walnuts, Fig Balsamic Vinaigrette

Entrée Selections

(meat dishes served with seasonal vegetables unless otherwise noted)
Herbed Chicken Breast, Porcini & Pasta Gratin with Black Pepper and Truffle Oil
Lemon Pepper Crusted Breast of Chicken, Natural Jus, Sun Dried Tomato and Herb Polenta
Sautéed Salmon with Spinach-Potato Cake and Apple Cider Beurre Blanc
Macadamia Nut Crusted Grouper, Citrus Scented Basmati Rice, Chayote Salsa, Plantain Crisps
Chilean Sea Bass, Grilled Pineapple, Mango Salsa and Sofrito Rice
Pork Medallions with Whole Grain Mustard Sauce, Potato Bacon Timbale
Petite Filet Mignon, Tomato Confit, Roasted Garlic Potato Timbale and Madeira Sauce
Grilled Filet Mignon, Gorgonzola Popover, Garlic Port Wine Sauce
Filet Mignon with Cold Water Lobster Tail, Drawn Butter, Sauce Béarnaise and Château Potato

Dessert

Custom Butter Cream Wedding Cake (upgrades available)
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

All prices are subject to a 21% service charge and 9% F&B sales tax

Wedding Buffet Dinner

Cocktail Hour with Premium Open Bar featuring:

House Wines and Champagne
Ketel One, Ketel One Citron, Tanqueray, Bacardi Light, Bacardi Dark, El Jimador Tequila Silver, Maker's Mark, Johnnie Walker Red, Canadian Club
Assorted Soft Drinks, Mixers, Juices and bottled Waters - Selection of Imported & Domestic Beers

Butler Passed Hot and Cold Hors D'Oeuvres

(Please select five, based on five pieces per person)

Cold Hors D'Oeuvres

- Parmesan Crostini, Olive Tapenade
- Ceviche Shooter with Plantain Chip
- Tomato Basil Bruschetta
- Grilled Asparagus wrapped in Prosciutto
- Thinly Sliced Pepper Crusted Beef, on Garlic Toast , Horseradish Crème
- Smoked Salmon-Avocado Rolls
- Pork Tenderloin on Crispy Wonton with Crystallized Ginger

Hot Hors D' Oeuvres

- Spiced Beef Empanada, Avocado Relish
- Mini Franks in Blanket with Mustard
- Spanakopita- Spinach and Feta Cheese in Phyllo
- Key West Conch Fritters, Creole Tartar Sauce
- Goat Cheese Stuffed Crimini Mushrooms
- Coconut Shrimp with Thai Chili Sauce
- Maryland Crab Cake, Avocado Salsa, Chipotle Crème

Main Reception

(Includes 4 Hour Open Bar; Champagne Toast and Wine Service with Dinner)

Stations : (Choice of 4)

Cheese & Fruit Board
Imported and Domestic Cheeses,
Crusty French Baguette, Water Crackers

Japanese Sushi Display
California Rolls, Nigiri and Tekka Maki
Soy Sauce, Pickled Ginger, Wasabi

Dim Sum*
Pork Ribs, Assorted Dumplings,
Springs Rolls (both steamed and fried),
Pot Stickers, Black Bean Shrimp,
Chinese BBQ, Hot Mustard, Soy Sauces

Mediterranean Platter
Prosciutto, Mortadella and Sopressata
Herb Marinated Olives & Feta Cheese
Grilled Vegetables, & Hummus
Accompanied by Lavosh, Pita Wedges
And Toasted Foccacia

Raw Bar
(4pieces per person)
Cocktail Sauce, Mignonette,
Lemon Wedges and Tabasco

Mashed Potato Bar*
Roasted Garlic Mashed Potatoes with these toppings:
Cheddar and Blue Cheese, Crispy Bacon,
Caramelized Onions, Grilled Vegetables, Truffle Butter,
Sautéed Mushrooms and Brown Gravy
Add Grilled Chicken for $4 or Sirloin Strips $6

Pasta Station*
Pastas: Penne, Cheese Ravioli, Tortellini
Sauces: Bolognese, Fresh Crushed Tomatoes
and Basil, Creamy Alfredo,
Freshly Grated Reggiano Parmesan,
Bread Sticks, Garlic Parmesan Rolls
Add Grilled Chicken for $4 or Sirloin Strips $6

Roasted Whole Salmon with Herb and Lemon Crust *
Citrus Beurre Blanc

Jamaican Jerk Rubbed Loin of Pork *
Natural Jus, Papaya Chutney

Chili Spiced Rubbed Rack of Lamb *
Fresh Mint Jelly

Roasted Whole Suckling Pig *
Cuban Bread

Pepper Crusted Tenderloin of Beef *
Béarnaise Sauce, Horseradish Cream,
Cracked Mustard

Char Grilled New York Strip Loin *
Wild Mushroom Sauce

*Stations require a Chef Attendant at $100.00 each plus tax; (1) Attendant per every 75 guests. →

Buffet Dinner Continued:

Salads & Sides

(Choice of 3)
Served with Fresh Baked Dinner Rolls

Mixed Greens, Tomatoes, Roasted Peppers, Queso Blanco,
Crispy Onions and Dijon Vinaigrette

Arugula, Spicy Cashews, Orange, Crispy Wontons and Ginger-Miso Dressing

Sliced Beefsteak Tomatoes, Sweet Vidalia Onions and Bleu Cheese Dressing

Garlic Mashed Potatoes with Caramelized Onions

Oven Roasted Potatoes

Sofrito Rice

Wild Rice

Sautéed Seasonal Vegetables

Dessert

Custom Cream Wedding Cake
Chocolate Dipped Strawberries

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

All prices are subject to a 21% service charge and 9% F&B sales tax

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Optional Add-Ons

Upgrade your Wedding Reception with these Sumptuous Treats:

Additional Hors D'Oeuvres

Cold Selections

- Spicy Tuna on Crispy Wonton, Pickled Ginger, Soy Glaze
- Lobster-Mango Salad in Belgian Endive
- Steak Tartar on Crostini
- Sliced Filet Mignon Au Poivre
- Smoked Salmon Caviar

Hot Selections

- Assorted Satays (Beef, Chicken or Shrimp), Tamarind Glaze
- Bacon-Wrapped Sea Scallops/Sweet Pepper Vinaigrette
- Mini Crabcakes
- Coffee Short Rib on Crostini
- Filet Mignon Bites

Reception Displays

Tempura
Assorted Vegetables, Baby Shrimp and Chicken with Sauce Ponzu

Raw Bar
(4pieces per person)
Shrimp, Clams, Crab-Claws (Stone Crab in Season) with Cocktail Sauce, Mignonette, Horseradish, Lemon Wedges and Tabasco

Japanese Sushi Station
California Rolls, Nigiri and Tekka Maki
Soy Sauce, Pickled Ginger, Wasabi

Cheese & Fruit Board
Imported and Domestic Cheeses,
Crusty French Baguette, Water Crackers

Mediterranean Platter
Assorted Cured Meats to include Prosciutto, Mortadella and Sopressata
Herb Marinated Olives and Grilled Vegetables, Feta Cheese & Hummus
Accompanied by Lavosh, Pita Wedges And Toasted Focaccia

Sliders
Cheeseburger Sliders,
Turkey Burger Sliders with Cranberry Compote
Tomato-Mozzarella Sliders with Pesto,
Crab Cake Sliders with Remoulade Sauce

Dim Sum
Pork Ribs, Assorted Dumplings,
Springs Rolls (both steamed and fried),
Pot Stickers, Black Bean Shrimp, Chinese BBQ, Hot Mustard, Soy Sauces

Sweets

Chocolate Dipped Strawberries

Viennese Table
A Selection of Pastries and Confections to include Tortes, Mousses, Truffles and Fresh Fruit

Friandise Plates
A Variety of Cookies, Truffles and Chocolate-Covered Strawberries

All prices are subject to a 21% service charge and 9% F&B sales tax

Additional Beverage Items

Cordials and Night Cap Station

Enjoyed Neat or with Freshly Brewed Coffee
To Include Kahlua, Grand Marnier, Bailey's Irish Cream,
Amaretto Di Saronno,
Frangelico, Sambucca, and Jameson
Freshly Brewed Coffee and Decaffeinated Coffee
Whipped Cream, Cinnamon, and Chocolate Shavings

Non-Alcoholic Open Bar

to Include A Variety of Tropical and Soda Shop Flavors
And Frozen Specialties Such as:

Mint Infused Lemonade, Root Beer Floats
Strawberry Daiquiris, Piña Coladas and Banana Daiquiris
Soft Drinks, Assorted Juices, and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
~Based on (3) Hours~

All Charges Subject to 21% Service Charge and 9% Food and Beverage Tax

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General Information

Whether planning a Wedding Reception for 180 people or a Rehearsal Dinner for 20 guests, the Catering Staff of the Mayfair Hotel & Spa is committed to ensuring a successful event with unparallel service and gourmet cuisine. Your Catering Manager will be happy to further discuss and assist with your menu arrangements and event details. Please note, menu prices are subject to change up to (90) days prior to your event. Following are some guidelines for your consideration.

Guarantee Agreement

A guarantee attendance is due **3 business days prior** to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The hotel will be prepared to serve 5% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to attention of your Catering Manager when placing your guarantee. Last minute requests will be honored to the best of our ability.

Request for Multiple Entrées

Multiple entrée selections are permitted with proper notice. You may choose up to two (2) entrées (plus vegetarian options) with a guarantee of each one (1) week prior to the event. **The highest priced selection determines the price of all selections.** You must provide a method by which our wait staff can determine each guest's selection.

Chef Attended Stations

When selecting a Chef-attended Station, we require one chef for every (75) guests. A Chef's Fee of $100.00 is applicable per station.

Menu Substitutions

All menu substitutions are subject to review by the Executive Chef and additional charges may apply.

Children

The Hotel will be happy to provide a special menu and pricing for children, ages 3 – 12, attending your wedding. In addition, pricing consideration is made for young adults that will be attending the event and will not be of the legal age to consume alcohol.

Beverage Service

We recommend one (1) bar and bartender for every (75) guests. A bartender fee of $100.00 is waived as part of the Mayfair Hotel & Spa Wedding Package.

Beverages

All alcoholic beverages to be served on the Hotel's premises (or elsewhere under the Hotel's alcoholic beverage license) for the function must be provided by and dispensed only by Hotel servers and bartenders. Proper identification (i.e. photo ID) of any person to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated.

Vendors & Room Set Up

It is the responsibility of the client to notify all vendors that set up may not commence until three (3) hours prior to the event. Any additional time will need to be requested through your Catering Manager thirty (30) days before the event.
In addition, all vendor and personal items must be removed from the banquet space within one (1) hour of the conclusion of the event. The Hotel is unable to supply storage space and is not responsible for any items left in the Hotel outside of these time restrictions. Should your vendor leave without cleaning up properly, the client will be responsible for any additional labor charges to restore the room to its prior condition.

The Hotel will not validate valet parking for any vendor whatsoever. There is parking adjacent to the hotel or street parking. Vendors may access the loading dock for loading and unloading only with prior consent of the Mayfair Hotel & Spa Security Department.

The Hotel does not permit affixing of anything to walls, floors, or ceilings without prior written approval and supervision of the Hotel. In the event that this is done without the Hotel's authorization and any damage is sustained, the cost of the repair and/or replacement will be charged to the client. The client will be responsible for any damages done to the facilities during the period of time they under your control, or the control of the contacts hired by your organization.
The Hotel is not responsible for lost or stolen items.

Liability

The Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto the premises. Prices are subject to change up to ninety (90) days prior to your event in accordance with fluctuating costs on some menu items.

Security

If, in the sole judgment of the Hotel, security is required in order to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel. The Hotel shall have final approval on any and all security personnel to be utilized during your function.

Insurance and Indemnification

Guests shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages, and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any Hotel property by guest or any attendee of the function on the Hotel's premises.