

Plated Entrees



Minimum 15 guests

All plated Entrees include warm dinner rolls with creamy butter, choice of salad and dessert. Beverages include freshly brewed coffee, and iced tea.

Appetizers

Soup du Jour _ \$3

Simmered daily and served piping hot with crackers on the side.

Shrimp Cocktail _ \$7

Five jumbo shrimp served with zesty cocktail sauce.

Coquille St. Jacques _ \$6

Baby Bay Scallops in a creamy wine sauce, served in a puff pastry shell.

Bacon Wrapped Sea Scallops _ \$7

Blackened Bacon Wrapped Sea Scallops served with a jalapeno corn cream.

Salmon Cakes _ \$6

Atlantic Salmon, bread crumbs, and seasonings sautéed and served over a tarragon cream sauce.

Salads

Choose one of the following:

Tossed Garden Salad

Tossed mixed greens with cucumber, cherry tomatoes, shredded carrots and garlic herbed croutons.

Caesar Salad

Crisp romaine lettuce with freshly grated parmesan cheese, garlic herbed croutons and Caesar dressing.

Lettuce Wedge

Topped with applewood smoked bacon, tomato and bleu cheese dressing.

Spinach Salad

Baby spinach, tomato, egg, mushroom, garlic herbed croutons and hot bacon dressing.

Entrees

Please select one or offer a maximum choice of two. For parties of 40 or more choice of one entrée.

Count for each entrée to be given five days prior to day of function.

Cabin Signature Filet _ \$28

Center cut tenderloin with lobster claw, asparagus, sautéed mushroom caps, demi and béarnaise sauce paired with golden mashed potatoes.

Brie Stuffed Filet _ \$26

Tenderloin filet wrapped with prosciutto ham, served with a roasted garlic cream reduction and caramelized pearl onions served with wild rice pilaf and Seasonal Vegetable du Jour.

Filet Mignon _ \$24

Eight ounces of choice Beef Tenderloin with golden mashed potatoes and asparagus.

New York Strip _ \$22

Twelve ounce strip steak, cabernet shallot butter and baked potato and asparagus.

Roasted Prime Rib of Beef _ \$18

Twelve ounce Prime Rib of beef encrusted in garlic and herbs, slow roasted and moistened with flavorful au jus accompanied with baked potato and asparagus.

Pecan Pork Loin _ \$16

Pork Loin wrapped with smoked bacon, stuffed with an apple almond bread mix, topped with a sweet pecan sauce and served with mashed sweet potatoes and seasonal vegetable du Jour .

Grilled Pork Chop _ \$16

Glazed with an applejack brandy sauce, accompanied by sauteed apples and mashed sweet potatoes.

Cedar Planked Glazed Salmon _ \$18

Atlantic Salmon filet, grilled until flaky and moist, topped with an apricot chili pepper glaze, paired with rice pilaf and an Oriental blend of vegetables.

Jumbo Sea Scallops _ \$20

Pan-seared jumbo sea scallops drizzled with a lemon beurre blanc and served with sweet corn risotto and fresh garden green beans.

Chicken Pancetta _ \$15

Sautéed breast of chicken topped with fresh tomato, spinach, and crisp pancetta bacon served over angel hair pasta with an asiago cheese sauce.

Chicken Milanese _ \$15

Parmesan breaded boneless breast of chicken with a white wine basil garlic sauce, served with roasted, seasoned yellow potatoes, and fresh garden green beans.

Stuffed Chicken _ \$17

Boneless breast of chicken stuffed with ricotta cheese, prosciutto and sun dried tomato, served over angel hair pasta with a roasted garlic tomato sauce.

Chicken Marsala _ \$15

Breast of chicken simmered in a sauce of marsala wine, mushrooms and seasonings served with prosciutto rice pilaf and asparagus.

Chicken Piccata _ \$15

Sauteed breast of chicken served with a tangy butter and caper sauce, served with rice pilaf and julienne vegetable medley.

Lake Erie Perch _ \$19

Fresh Lake Erie yellow perch dredged in our own specialty breading and deep fried to a golden brown served with roasted yellow potatoes and buttered carrots.

Stuffed Flounder _ \$18

Flounder filet stuffed with a sweet crab, shrimp, and scallop stuffing with a chardonnay wine sauce, served with rice pilaf and vegetable medley.

Combination Dinner Entrees

Filet Mignon and Shrimp _ \$30

Petite Filet Mignon and Shrimp sauteed in butter, garlic, shallots, tomatoes and seasonings served with rice pilaf and vegetable medley.

Filet Mignon and Lobster Tail _ \$38

Petite Filet Mignon and 6 oz cold water Lobster Tail paired with twice baked potato and asparagus.

Filet Mignon and Asiago Chicken _ \$30

Petite Filet Mignon and a Spinach and Asiago Stuffed Boneless Breast of Chicken wrapped with pancetta topped with marsala sauce served with golden mashed potatoes and juliene vegetable medley.

Filet Mignon and Chicken Milanese _ \$30

Petite Filet Mignon and Parmesan Breaded Boneless Breast of Chicken with a white wine basil garlic sauce, served with roasted, seasoned yellow potatoes, and fresh garden green beans.

Filet Mignon and Salmon _ \$32

Petite Filet Mignon and Atlantic Salmon paired with twice baked potato and parsley buttered carrots.

Vegetarian Entrees Available Upon Request

Desserts

Choose one of the following:

Assorted Home Baked Fruit Pies

Chocolate Mousse in a Bittersweet Chocolate Cup topped with whipped cream and strawberry

Individual Banana Cream Pie with brulèed bananas and chocolate sauce, topped with whipped cream.

New York Cheesecake with fresh raspberry coulis and cream anglais

Cinnamon Sugar Topped Bread Pudding with a southern peach brandy sauce.

Crème Brulèe, vanilla custard with caramelized sugar top and fresh berries.

Celebration Platters & Presentations

Sometimes a special event calls for food that's beautiful to look at, as well as delicious to eat. Our appetizers are artfully arranged on presentation platters to make your next event picture perfect.



Fresh Vegetable Crudités

\$1.75 pp

A fresh and colorful array of the season's finest fresh garden vegetables served with a delicious herb dipping sauce

Fresh Seasonal Fruit Display

\$2.50 pp

Assortment of cut seasonal fruits and berries with a creamy dip

Cheese Display

\$3.00 pp

A selection of fine and imported cheeses garnished with vine grapes, accompanied by gourmet crackers

Combine all three for a dazzling display

\$6.00 pp

Artichoke & Spinach Dip

\$1.50pp

A combination of leaf spinach and artichoke hearts with cream cheese, parmesan and a touch of lemon, presented with tortilla chips

Large Gulf Shrimp on Ice

\$1.50 per piece

Served with cocktail sauce and lemon

Antipasta Display

Julienne Italian meats and cheeses including mozzarella, capicola ham, salami and pepperoni served with artichoke hearts, sliced tomatoes, pepperocini peppers, black olives and green olives

\$1.75pp

Assorted Petite Sandwiches

An assortment of miniature Ham, Beef and Chicken Salad Sandwiches

\$1.25 per piece

Wheel of Brie

Encased in puff pastry then baked, accompanied with a raspberry-balsamic dipping sauce and crostini

\$55.00

(serves up to 30)

Smoked Icelandic Salmon Display

\$85.00

Presented with chopped egg, capers, cream cheese and toast rounds

Hors d' oeuvres

Cold Hors d' oeuvres

priced per 50 pieces

Prosciutto Wrapped Marinated Asparagus	42.00
Shrimp Salad in a Filo Cup	45.00
Chicken Salad in a Filo Cup	35.00
Smoked Salmon Canapé with Dill Cream Sauce	45.00
Salami & Cheese Coronet	40.00
Mediterranean Cucumber Rounds	25.00
Tomato Basil Crostini with Balsamic Drizzle	30.00
Marinated Mini Tomato & Fresh Mozzarella Skewer	40.00
Pepperdew Sweet Pepper with Herbed Goat Cheese	45.00
Smoked Salmon Mousse and Watercress Rosettes	55.00
Smoked Duck with Mango and Strawberry in Belgium Endive Leaves	55.00
Basil Tomato Soup Shooter with a Smoked Gouda Grilled Cheese Triangle	45.00
Rock Shrimp & Passion Fruit Salad atop an Edible Orchid	65.00
Tequila Marinated Shrimp atop Starfruit with a Sweet Chili Glaze	50.00
Sesame Encrusted Salmon Cubes with Teriyaki Sauce for Dipping	65.00
Mini Brie Cheese and Fresh Raspberry Phyllo Tartlets	40.00
Artichoke Bottom capped with Black Olive Tapenade	55.00
Tuna Tartare Coronet with Micro greens and Wasabi Aioli	75.00
Salmon Tartare Coronet with Red Chili Crème Fraîche, Dill and Capers	55.00

Hot Hors d' oeuvres

priced per 50 pieces

Miniature Maryland Crabcakes with Remoulade Sauce	75.00
Bacon Wrapped Water Chestnuts	30.00
Chicken Wings (choose from buffalo, teriyaki, bbq)	35.00
Cocktail Meatballs – Spicy BBQ, Swedish, or Sweet & Sour	30.00
Blackened Scallops with Sweet & Sour Dipping Sauce	75.00
Stuffed Mushroom Caps	45.00
Spinach	
Sausage	50.00
Crab	65.00
Marinated Seared Scallop on a Wonton Crisp with Jalapeño Salsa	80.00
Szechwan Beef Brochette with Onion, Green and Red Pepper	50.00
Mini Smoked Chicken Quesadillas	65.00
Chinese Vegetable Egg rolls	35.00
Shrimp Tempura with Tangy Mustard Sauce	45.00
Mini Dill Potato Pancakes with Smoked Salmon	50.00
Bacon Wrapped Scallops	80.00
Franks in a Blankets	45.00
Chicken Florentine Stuffed Crimini Mushrooms	55.00
Rosemary Roasted Lamb with Cured Olive Tapenade and Basil on Country Bread	65.00
Wild River Salmon Risotto with Dill Aioli presented on a Savory Flat Bottom Spoon	55.00

The Traditional Buffet

(minimum 25 people)



Minimum 25 Guests

Buffets include freshly baked dinner rolls, creamy butter, coffee, decaf, and iced tea.

Two Entree Buffet

\$12.95

Three Entree Buffet

\$13.95

Entrees

Beef Tenderloin Tips Bordelaise simmered in a beef bordelaise sauce

Beef Stroganof with Noodles

Yankee Pot Roast slow cooked with carrots, celery and onions

Swiss Steak topped with beef gravy and sautéed mushrooms

Oven Herb Roasted Chicken

Hawaiian Ham glazed with orange marmalade

Herb Crusted Alaskan Pollock

Lasagna ~ Traditional Meat Lasagna or Vegetarian Three Cheese Lasagna

Salads

Choose two of the following:

Mixed Greens Salad

Classic Caesar Salad

Spinach Salad

Italian Linguine Salad

Mediterranean Pasta Salad

Tomato, Feta and Cucumber Vinaigrette Salad

Broccoli Salad

Starches

Choose one of the following:

Fluffy Mashed Potatoes

Buttered Parslied Potatoes

Cheddar Bake

Rice Pilaf

Tossed Penne Pasta with Fresh Herbs

Desserts (add \$2 pp)

Display to include:

Assorted Home Baked Fruit Pies

Chocolate Mousse in a Bittersweet Chocolate Cup

Individual Banana Cream Pie

Cinnamon Sugar Topped Bread Pudding

Crème Brûlée

Vegetables

(choose one of the following)

Fresh Green Bean Blend with Julienne Carrots

Freshly Steamed Broccoli, Carrots & Cauliflower

Buttered Corn

Baby Carrots with Honey Brandied Glaze

Carved Buffets

The following can be combined with your buffet or combine with a single entrée dinner to create a dazzling buffet with a chef carving.

Roast Tenderloin of Beef ~ \$6.00

Slow Roasted Prime Rib of Beef ~ \$4.00

Roasted Pork Loin ~ \$3.15

Roasted Breast of Turkey ~ \$3.15

The Classic Buffet

(minimum 20 people)



Minimum 20 Guests

Buffets include freshly baked dinner rolls, creamy butter, coffee, decaf and iced tea.

Two Entree Buffet

\$14.95

Three Entree Buffet

\$15.95

Entrees

Top Sirloin of Beef slow cooked, sliced and topped with a mushroom cabernet demi sauce
Roasted Stuffed Pork Loin lightly seasoned and baked with apple almond stuffing, served with pan gravy
Chicken Milanese parmesan crusted and sautéed, served with a roasted garlic and tomato butter sauce
Chicken Marsala gently sautéed with a marsala mushroom sauce
AuGratin Chicken stuffed with ham and Swiss cheese, topped with mornay sauce
Greek Chicken baked with spinach, feta and sun-dried tomato
Filet of Cod with a herb citrus butter sauce
Vegetarian Lasagna

Salads

Choose three of the following:

Mixed Greens Salad
Spinach Salad
Classic Caesar Salad
Mediterranean Pasta Salad
Italian Linguine Salad
English Pea & Cheddar Cheese Salad
Fresh Seasonal Fruit Salad
Lemon Couscous Salad
Orzo Pesto Sald with Sun Dried Tomato and Pine Nuts
Vegetable Slaw Salad
Tomato, Feta and Cucumber Vinaigrette Salad
Creamy Coleslaw with Poppy Seed Dressing
Broccoli Salad
Waldorf Salad

Vegetables

Choose one of the following

Fresh Green Bean Blend with Julienne Carrots
Freshly Steamed Broccoli, Carrots & Cauliflower
Buttered Corn with Julienne Sweet Red Peppers
Baby Carrots with Honey Brandied Glaze
Julienne of Zucchini, Carrots & Yellow Squash

Starches

Choose one of the following:

Fluffy Mashed Potatoes with Cheddar & Chives
Triple Cheese Scallop Potato Au Gratin
Butter Turned Roasted Red Potatoes
Smashed Sweet Potatoes
Cheddar Bake
Rice Pilaf
Yukon Gold Mashed Potatoes
Twice Baked Double Stuffed Potatoes
Tossed Penne Pasta with Fresh Herbs

Desserts (add \$2 pp)

Display to include:

Assorted Home Baked Fruit Pies
Chocolate Mousse in a Bittersweet Chocolate Cup
Individual Banana Cream Pie
New York Cheesecake
Cinnamon Sugar Topped Bread Pudding
Crème Brulée

Cabin Signature Buffet



(minimum of 20 people)
\$20.95

Hand Carved Roasted Prime Rib of Beef

with your choice of two additional entrees:

Apple and Almond Stuffed Roasted Pork Loin with Pan Sauce

Capicola Ham and Provolone Cheese Stuffed Chicken Breast
with an Artichoke Florentine Sauce

Sauteed Cajun Crusted Chicken Breast with a Tasso Ham, Mushroom
and Scallion Cream Sauce

Prosciutto Wrapped Chicken Breast with a Garlic and Sun Dried Tomato Sauce

Seared Chicken Mediterranean
with Tomato, Spinach, Feta Cheese and Chorizo Sausage

Parmesan Crusted Chicken with a White Wine Basil Garlic Sauce

Sauteed Chicken Breasts with a Lemon Cream and Caper Sauce

Baked Norwegian Salmon with an Orange Basil Butter Sauce

Halibut Filet with Sherry Cream Shrimp Sauce

Flounder Stuffed with Crabmeat

Served with:

Fresh Baked Breads and Assorted Rolls with Butter

Fresh Tossed Garden Salad

Caesar Salad

Fresh Fruit Salad

Vegetable Slaw Tossed in Spicy Dijon Cider Vinaigrette

Leek and Cheddar Potato Gratin

White Cheddar and Chive Mashed Potatoes

Chef Select Seasonal Vegetables

Chef Signature Dessert Display

Deluxe Coffee Service

Chef Performance Stations and Displays



Our Chef Performance Stations and Displays are designed to create a culinary showpiece for that special occasion. Dinner service will be for 1_ hours and must be ordered for all guaranteed guests.

Carving Station

Chef Carved and served with assorted Bakery Fresh Rolls with Whipped Butter _ serves 20-25 guests
Roasted Tenderloin of Beef, Peppercorn Style, with Horseradish, and Demi Merlot _ \$160
Roast Prime Rib of Beef, au jus and horseradish sauce _ \$120
Roasted Pork Tenderloin with Mustard and Sage and a Warm Fig Balsamic Compote _ \$70
Whole Honey Baked Ham with Pineapple Relish _ \$60
Whole Roasted Turkey Breast with Honey Mustard _ \$60

Seafood Station

Citrus Grilled Halibut marinated with Cilantro & Shallots, grilled
to order & topped with a Fresh Mango & Pineapple Salsa
Sesame Crusted Ahi Tuna carved with Wasabi Aioli and Pickled Ginger
\$14

Raw Bar Station Display

Presented over ice
with Fresh Lemons, Cocktail Sauce, Mignotte Sauce, Horseradish and Tabasco
Alaskan King Crab Legs, Colossal Shrimp Cocktail,
Oysters on the Half Shell, Cold Steamed Lobster Claws
\$18

Asian Station Display

Hoisin, Peanut Chicken Salad in Iceberg Cups
Soy, Sesame Noodles with Julienne Carrots and Scallions served in
"To Go" Boxes with Chopsticks
Pork and Shrimp Wontons with Sweet and Sour Sauce
Spring Rolls with Thai Mango Sauce
Grilled Korean Flank Steak or Marinated Mandarin Chicken
with Garlic and Chile Marinade served with Cilantro Salsa
\$9

Risotto Station

Creamy Parmesan Risotto prepared to order with a Selection of Toppings including:
Wild Mushrooms, Rock Shrimp, Grilled Vegetables, Marinated Artichokes,
Wilted Spinach & Fresh Herbs
\$9

Pasta Station

Chef prepared and served with assorted Breads/**select two**

Farfalle sautéed with Shiitake Mushrooms and Lemon Caper Sauce

Three Cheese Ravioli with Spinach and Cherry Tomatoes with a Creole Asiago Sauce

Penne Pasta and Sun Dried Tomatoes tossed with a Basil Roasted Tomato Sauce

Rontini, Grilled Chicken, Arugula and Pine Nuts with Lemon and Garlic Olive Oil

\$7

Kebab Station

Chef prepared over indoor grills

Grilled Vegetables with Mushrooms, Onions, Zucchini and Tri-Color Peppers

Jerk Seasoned Beef with Mushrooms and Onions

Vanilla Rum Chicken with Pineapple and Grape Tomatoes

Zesty Pepered Shrimp with Chorizo Sausage

\$8

Mashed Potato Station Display

Idaho Potatoes and Sweet Potatoes

Sour Cream, Whipped Butter, Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar,

Chives, Caramelized Onions, Diced Tomatoes, Sautéed Wild Mushrooms, Crispy Leek Ribbons, Roasted

Garlic, Crumbled Bacon, Miniature Marshmallows, Candied Walnuts

\$6

Vegetarian Station Display

Baby Carrots with Brown Sugar Butter

Fresh Green Bean Blend with Roasted Shallots

Pan Roasted Vegetable Napoleon

Parmesan and Spinach Stuffed Tomatoes

Tomato and Parmesan Stuffed Zucchini Cups

\$6

Salad Station Display

Hearts of Romaine Caesar, Toasted Herb Croutons and Shaved Parmesan Regina,
tossed with Anchovy-Garlic Dressing

Assorted Baby Greens, Cherry Tomatoes and Poached Pears tossed with a Blood Orange Vinaigrette

Chilled Orzo Salad with fresh Mozzarella Balls, Plum Tomatoes & Basil tossed in a Pear Vinaigrette

Fingerling Potato Salad with Whole Grain Mustard and Fresh Herbs

Baby Mushroom, Roasted Red Pepper and Fresh Buffalo Mozzarella Salad

Vegetable Slaw Tossed in Spicy Dijon Cider Vinaigrette

Rosemary Focaccia, Cranberry Walnut, and Sourdough Baguette with Flavored Butters

\$6

Grand Antipasto Station Display

Marinated Assorted Olives, Artichoke Hearts, and Pepperoncini

Grilled Marinated Vegetables

Fresh and Aged Italian and Imported Cheeses

Italian Salami, Capocollo, and Prosciutto

Freshly Baked Breads with Infused Oils

Bruschetta Platter with Diced Roma Tomatoes and Gorgonzola

\$8

Taco Bar

Seasoned ground beef, tortilla taco shells, soft taco shells, shredded cheese, diced tomato and scallions, shredded lettuce, sour cream, jalapenos, guacamole and salsa
\$5

Bruschetta Station Display

Three Flavors of Ciabatta Bread
Pesto, Roasted Garlic and Extra Virgin Olive
Served with an Array of Toppings Including:
Sun Dried Tomato Pesto, Olive Tapenade and Roma Tomato with Basil
\$5

Crudités Display Station

An Imported & Domestic Cascading Gourmet Cheese Display with an Assortment of Cut Seasonal Fruits and Berries and a Colorful Array of Fresh Garden Vegetables served with Herb Dipping Sauce
Accompanied by a Selection of Crackers and Flatbreads
\$6

Kobe Burgers

Open-faced Mini Kobe Burgers Prepared to order with
American Cheese, Swiss Cheese, Pepper Jack Cheese, BBQ Sauce, Sautéed Mushrooms, Sautéed Onions, Bacon, Chili, Tomato, Dill Pickle, Purple Onion and Cajun Aioli,
\$9

Mini Dogs

All the accompaniments to make your own Chili Dog, Classic Chicago Dog, "Kraut" Dog, New York Dog, and "Slaw Dog"
\$5

Sweet Station

A wide and decadent assortment of miniature pastries and cakes
\$6

Gourmet Coffee and Imported Cordial Station

An assortment of Imported Cordial and Liquor Flavored Syrups served with Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream, Chocolate Shavings, Biscotti, Mini Chocolate Cups,
Grand Marnier, Frangelico, and Bailey's Irish Cream
\$9 Without Cordials \$3

Ice Cream Sundae Bar

Guests create their own ice cream sundae. Vanilla ice cream scoops with toppings:
Chocolate sauce Crushed Oreo© cookies Maraschino cherries
Strawberry sauce Nut sundae topping Sprinkles Whipped Cream
Caramel Sauce M & M's© Snickers© Pineapple Sauce
\$4

Fondue Station Display

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips.
\$5

Spinach Artichoke Cheese Fondue

Fontina and herb cream cheese, spinach, artichoke hearts and garlic. Served with crisp tortilla chips.
\$5

Bleu Cheese Fondue

With Grilled Beef Skewers, Marinated Pork Tenderloin, Fresh Bread and Vegetables
\$6

Succulent Crabmeat Fondue

Creamy mixture of Crabmeat and Parmigiano-Reggiano Cheeses with Zesty Peppered Shrimp and Three Cheese Ravioli
\$7

Chocolate Fondue

Dark chocolate topped with Marshmallow Cream and Milk Chocolate with a swirl of Crunchy Peanut Butter. With Fresh Strawberries, Bananas, Cheesecake, Angel Food Cake, Pound Cake, Shortbread Cookies and Brownies for Dipping.
\$7

Introduction to Our Services

PAYMENTS AND RESERVATION FEES: A reservation fee of \$3.00 per person is required to reserve a date until details are finalized. Your reservation fee is nonrefundable if cancellation occurs after seven (7) days of booking the event date. Dates are reserved on a first contracted basis only. Reservation fees may be made with check, money order or major credit card.

Each event requires a minimum food and beverage purchase otherwise an optional room charge will apply. The fee is based on the day of the week and time of the year you wish to rent the facility. There are no other fees attached to your event – just the cost of food, beverage, 6.75% sales tax and 18% gratuity. The fee includes: tables, chairs, china, flatware, table linen, linen napkins, centerpieces, extra tables, set-up, and clean-up.

Your final guaranteed guest count is due to the catering office five (5) business days before your event. After this date, your guest count may not be reduced. Reasonable increases may be accepted up to two (2) prior to the event. The host agrees to pay the guaranteed price per person times the greater of the guaranteed number of guests. If more guests are served than your guaranteed amount, you will be billed for the additional guests at the agreed upon price per person. If less than the guaranteed number of guests is served, we cannot reduce your bill. If less than the guaranteed number of guests is served, regardless of cancellations or no-shows. A head count will be taken by our staff to verify the number of guests served. We reserve the right to adjust the quoted price per person if the guest count drops by twenty (20%) or more. Children will be subject to the same price per person as adults. Children under 2 years of age will not be included in your guarantee, nor will they incur a charge.

Payment Options: All prices are based on a 2.5% cash discount. Clients not wishing to take advantage of the listed cash discount may elect to pay a 2.5% finance surcharge when using credit cards. Payment may be made by cash, company check, cashiers check or credit card. We accept American Express, Discover, MasterCard and Visa.

Buffets are designed to accommodate your guests with as much food as they care to eat during your function. Our chef will prepare extra to insure enough for all. We also have extended food temperatures and holding conditions to a point that we will not release leftover food to you or your guests to be taken home. This policy is due to Health Department Regulations. Please consult the Event Coordinator if you have questions regarding this policy

You are given up to (3) hours, (4) hours when hors 'd'oeuvres are served in addition to a meal for your event. An overtime fee (\$50 per hour) will be charged if you go over your contracted time. Fees for outdoor events are listed separately. Any extra fees will be due at the conclusion of your affair. Customer has exactly one half hour after the scheduled end time to remove personal affects, decorations, gifts, flowers, boxes, trash, and musician/DJ equipment. If the customer goes past this time (including disc jockey, guests, etc.), charges of \$50 per half hour will be added to the final invoice. All prices quoted are subject to change due to market conditions.

All decorations must be approved by the event coordinator. Sprinkles, glitter, or anything that might lodge in the carpet are not permitted. No taping or hanging of decorations from the walls or ceilings. Balloons must be removed that night. Set up and deliveries of flowers, favors, name cards, DJ equipment, etc. can be done on event day, beginning two (2) hours before the event start time (or by appointment). Our set up fees for non inclusive items (such as ceremonies, etc.) are billed at \$50 an hour per setup person.

The customer holds The Cabin harmless against any claims from their acts or the acts of their guests, including any accident, injury or damage, however caused, to any person or property related to the event, and against any costs, attorney fees, expenses, and liabilities. The Cabin is not liable for lost or stolen items. The customer will be responsible for any negligent acts by themselves or their guests that may damage the property of The Cabin.

In the event the facility suffers any type of temporary loss of utilities, fixtures, acts of nature, or acts of terrorism, customer hereby waives all claims for injury or damages, either physical, emotional, or contractual.

Due to fluctuating Food and Beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed banquet event reservation agreement. 04.20.09

Event Reservation Agreement

This EVENT RESERVATION AGREEMENT, entered into this ____ day of _____ between The Cabin and _____ expresses with intent to contract the services of The Cabin on _____ for the purpose of a _____.

A reservation fee of \$_____ shall be remitted with this signed contract, payable to The Cabin, in order to reserve the event date. The reservation fee will be applied toward the total cost of the event. This reservation fee is non-refundable in the case of cancellation. The balance of the agreement is due the date of the event.

The event date will be reserved upon the receipt of this completed, signed agreement, along with the reservation fee. The event date will not be reserved until this fee has been remitted. Dates are reserved on a first contracted basis only. Reservation fees may be made with check, money order or major credit card.

Unless otherwise stated, all prices are based on a 2.5% cash discount. Clients not wishing to take advantage of the listed cash discount may elect to pay a 2.5% finance surcharge when using credit cards.

I HAVE READ AND AGREED TO THE CONDITIONS STATED IN THIS RESERVATION AGREEMENT. I AM AWARE OF THE POLICIES SET FORTH BY THE CABIN AND I AND MY GUEST AGREE TO ABIDE BY THESE SAID POLICIES.

CONTRACTING PARTY: _____

ADDRESS: _____ PHONE: _____

CONTRACTING PARTY'S SIGNATURE: _____ DATE: _____

ACCEPTED: _____ RESERVATION FEE: _____ DATE: _____