



# 2017 Catering Menus

**PRICING IS PER PERSON UNLESS NOTED.  
PRICES ARE NOT INCLUSIVE OF 24% SERVICE CHARGE AND 8% SALES TAX  
MENU SELECTIONS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**

# BREAKFAST BUFFETS

Breakfast Buffets include Assorted Fruit Juices, Coffee, Decaf, Hot Tea and Water Service.  
 Groups under 10 people are subject to an additional \$5.00 per person fee.  
 Buffets are scheduled for 1 hour of service.

**Classic Continental** | \$21.00 per guest  
 Fresh Fruit Platter - Assorted Breakfast Pastries - Butter and Jam

**Wake Up** | \$26.00 per guest  
 Fresh Fruit Platter - Assorted Yogurt Parfaits – Hard Boiled Eggs  
 Bagels and Assorted Cream Cheese - Assorted Breakfast Pastries

**Mile High Breakfast** | \$29.00 per guest  
 Fresh Fruit Platter with Dipping Sauce - Breakfast Burrito with Scrambled Eggs, Cheese, Potatoes and Green Chile - Applewood Smoked Bacon  
 French Toast Bread Pudding with Hot Maple Syrup

**Rise & Shine** | \$30.00 per guest  
 Fresh Fruit Platter with Dipping Sauce – Vegetarian Quiche - All-Natural Breakfast Sausage - Roasted Rosemary Potatoes - Assorted Breakfast Pastries

**American Sunrise** | \$37.00 per guest  
 Herbed Scrambled Eggs - Applewood Smoked Bacon - All-Natural Breakfast Sausage – Nutella or Cinnamon Stuffed French Toast with Hot Maple Syrup  
 Roasted Rosemary Potatoes with Peppers and Onions - Butter Croissants with Butter and Jam

# PLATED BREAKFAST

All Plated Breakfast items include Orange Juice, Coffee, Decaf, Hot Tea and Water Service.

**Quiche Lorraine** | \$25.00 per guest  
 With All-Natural Breakfast Sausage Links and Fresh Fruit

**Eggs Benedict** | \$24.00 per guest  
 With Roasted Breakfast Potatoes  
 Add All-Natural Breakfast Sausage Links for \$2.00 per person

# ACTION STATIONS

\$75.00 Attendant Fee for 1 hour breakfast service.  
 Groups under 10 people are subject to an additional \$5.00 per person fee.

**Omelet Station** | \$16.00 per guest  
 Cook to Order Omelet Bar with the following Fillings:  
 Shredded Cheddar Cheese, All-Natural Sausage Crumbles, Sliced Mushrooms, Sweet Bell Peppers, Onions, Spinach, Feta Cheese Crumbles and Jalapeños

**Crepe Station** | \$16.00 per guest  
 Chef-Prepared Sweet and Savory Crepes with the Following options:  
 Strawberry, Nutella, Bananas Foster, Ham and Swiss, Bacon and Cheddar

# ENHANCEMENTS

\*Charged on consumption

Breakfast Burritos: Scrambled Eggs, Cheese, Potatoes and Green Chili	\$8.50 each
Ham, Egg and Cheese Croissant Sandwich	\$8.50 each
Bacon, Egg and Cheese Bagel Sandwich	\$8.50 each
Individual Assorted Yogurts	\$4.00 each
Bagels with Cream Cheese and Peanut Butter	\$39.00/dozen
Assorted Breakfast Pastries Served with Jams and Butter	\$39.00/dozen
Assorted Granola Bars	\$4.00 each*
Hard Boiled Eggs	\$2.00
each Whole Fruit	\$4.00/ guest*
Fresh Sliced Fruit Display with Brown Sugar Cinnamon Dipping Sauce	\$9.00/guest
Hot Oatmeal served with Brown Sugar, Honey, Raisins, 2% and Soy Milk	\$4.00/guest
Assorted Cereals with 2% and Soy Milk	\$4.00/guest
Smoked Salmon, Bagels, Cream Cheese, Capers and Chopped Red Onion	\$13.00 per guest

## BEVERAGES ON CONSUMPTION

Coffee or Decaf	\$62.00 per gallon
Lemonade, Hot Cider, Assorted Hot Teas or Iced Tea	\$36.00 per gallon
Orange Juice, Apple Juice, Cranberry Juice	\$21.00 per gallon
Red Bull	\$5.00 each*
Assorted Vitamin Waters	\$4.00 each*
Perrier Sparkling Water	\$4.00 each*
Bottled Water	\$3.00 each*
Assorted Sodas	\$4.00 each*

### All Day Beverage Package | \$22.00 per guest

Served at 7:00 am, refreshed 3 times

Assorted Sodas, Coffee, Decaf, and Assorted Hot Teas  
8 Hour Service

### Half Day Beverage Package | \$16.00 per guest

Refreshed 1 time

Assorted Sodas, Coffee, Decaf, and Assorted Hot Teas  
4 Hour Service

## AFTERNOON BREAKS

Breaks are scheduled for 30 minutes of service.  
Groups under 10 are subject to an additional \$5.00 per person fee.

### Chipper | \$13.00 per guest

Fresh Salsa and Guacamole- Tortilla Chips - Potato Chips –Creamy Herb Dip or Green Chili Dip - Assorted Sodas

### Energize | \$16.00 per guest

Vegetable Crudit  with Creamy Herb Dip - Pita Chips with Roasted Red Pepper Hummus - Red Bull and Vitamin Water

### Intermission | \$16.00 per guest

Popcorn, Cracker Jacks, Peanuts, Pretzels, Candy Bars - Assorted Sodas and Bottled Water

### Trailblazer | \$16.00 per guest

Trail Mix with White and Dark Chocolate Chips, Raisins, Dried Cranberries, Mini Pretzels, Mixed Nuts and Popcorn Served with Iced Tea and Lemonade

### Cookies & Milk | \$14.00 per guest

Assorted Freshly Baked Cookies and Brownies with 2% and Skim Milk

### Protein Power | \$15.00 per guest

Cheese Tray–Dill Deviled Eggs - Mixed Nuts - Iced Tea and Vitamin Water

## MORNING BREAKS

Breaks are scheduled for 30 minutes of service.  
Groups under 10 are subject to an additional \$5.00 per person fee.

### Fresh Start | \$11.00 per guest

Assorted Granola Bars - Whole Fruit - Coffee, Decaf and Hot Tea

### Power Up | \$14.00 per guest

Assorted Yogurts - Granola Bars - Fresh Fruit Display - Coffee, Decaf and Hot Tea

### Boulder Morning | \$16.00 per guest

Create Your Own Parfait with Yogurt - Homemade Granola - Assorted Berries  
Fresh Whole Fruit - Assorted Nuts - Coffee, Decaf and Assorted Hot Teas

## ENHANCEMENTS

Vegetable Crudit� with Ranch Dip	\$8.50 per guest
Cheese Display with Assorted Crackers	\$8.50 per guest
Assorted Freshly Baked Cookies	\$40.00 per dozen
Assorted Brownies and Crumb Bars	\$40.00 per dozen
Snack Mix (serves approximately 8 guests)	\$16.00 per pound
Chips and Salsa	\$6.00 per guest

## Plated Lunch - \$43

Menus include Iced Tea, Water Service, Baked Rolls – Served with Compound Butter Rosettes  
Groups under 10 people are subject to an additional \$5.00 per person fee.  
Choice of two Entrées. 50 or more guests, choice of three Entrées

### Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables Served with  
Balsamic Vinaigrette and Ranch Dressing  
Classic Caesar Salad with Focaccia Croutons and Parmesan Frico

### Entrée (Select Two)

Garlic Rosemary Chicken  
Grilled Beef Tenderloin with Merlot Mushroom Reduction  
Marinated and Grilled Flank Steak  
Sliced and Drizzled with Basil Chimichurri  
Grilled Salmon Topped with Herb and Lemon Compound Butter  
Round  
Coq au Vin – Chicken Braised in Red Wine with Mushrooms, Onions,  
Bacon and Herbs  
Polenta Napoleon (Vegetarian)  
Quinoa Stuffed Bell Pepper (Vegetarian)

### Sides (Select Two)

Roasted Vegetable Ratatouille Sprinkled with Fresh Thyme  
Roasted Garlic Smashed Potatoes  
Scalloped Potato Stack  
Haricot Vert – Sautéed French Green Beans with Thinly Sliced Red and  
Orange Bell Peppers  
Rice Pilaf

### Dessert (Select One)

Red Velvet Cake with Cream Cheese Icing  
Chocolate Trilogy (Dark, Milk and White Chocolate Mousse layered  
with Chocolate Cake)

## Hot Lunch Buffet - \$40

Buffets are scheduled for 1 hour of service.

### Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables Served with  
Balsamic Vinaigrette  
Classic Caesar Salad with Focaccia Croutons and Shaved Parmesan  
Frico

### Entrée (Select Two)

Chicken Puttanesca  
Braised Beef Brisket  
Four Cheese and Vegetable Lasagna  
Four Cheese and Sausage Lasagna  
Roasted Pork Loin with Warm Pear salsa and Walnuts

### Sides (Select Two)

Roasted Vegetable Ratatouille Sprinkled with Fresh Thyme  
Roasted Garlic Smashed Potatoes  
Penne Pasta Tossed with Pesto and Fresh Herbs  
Honey Dill Carrots  
Rice Pilaf

### Dessert (Select One)

Assorted Treats: Cookies, Triple Chocolate Brownies, Lemon Bars,  
Peanut Butter Chocolate Bars, Carmelita Bars and Cherry Oat Bars  
Italian Parfait with Berries and Biscotti  
Tiramisu Cheesecake Bars

# SALADS & SANDWICHES

## Entrée Salads | \$27 per guest

Menus include Iced Tea, Water Service and Freshly Baked Rolls.  
Groups under 10 people are subject to an additional \$5.00 per person fee.  
50 or more guests can choose up to two options.

### Classic Cobb Salad

Romaine Lettuce Topped with Rows of Avocado, Crumbled Bacon, Diced Chicken, Chopped Tomatoes, Hard Boiled Egg Slices and Feta Cheese with Buttermilk Ranch

### Grecian Chicken

Mixed Field Greens Topped with Sliced Marinated Grilled Chicken, Black Olives, Green Peppers and Feta Crumbles with Balsamic Vinaigrette

### Grilled Salmon

Olive Oil Brushed Grilled Salmon with Thinly Sliced Cucumber Over Mixed Field Greens Served with Sesame Vinaigrette

### Grilled Steak

Sliced Tenderloin Steak, Portobello and Feta over Field Greens with Balsamic Vinaigrette

### Portobello Medley

Served on Mixed Field Greens, Portobello, artichoke, Goat cheese, Roasted Red pepper Balsamic

## Salad & Sandwich Buffet | \$33 per guest

Menus include Iced Tea and Water Service. Groups under 10 people are subject to an additional \$5.00 per person fee. Buffets are scheduled for 1 hour of service.

### Mixed Field Green

Salad Topped with Fresh Vegetables Served with Balsamic Vinaigrette and Ranch Dressing

### Herb Pasta Salad

Pasta Salad with Artichoke Hearts, Sun-dried Tomatoes, Fresh Herbs, Sliced Olives and Broccoli

### Gourmet Sandwich Platter

Featuring Freshly Baked Focaccia Bread and Wraps

The Top Five Most Popular Sandwiches:

Chicken, Turkey and Swiss, Roasted Veggie, Ham and Turkey Club, Roast Beef and Cheddar

Whole Fruit Basket

Individual Bags of Gourmet Potato Chips

Assorted Cookie Platter

## MEXICAN BUFFETS

Groups under 10 people are subject to an additional \$5.00 per person fee. Buffets are scheduled for 1 hour of service. Menus include Iced Tea with Lemon and Water Service.

### Fajita Bar | \$40.00 per guest

Soft Flour Tortillas - Seasoned Beef and Marinated Chicken  
Sautéed Peppers and Onions - Black Beans - Spanish Rice

Toppings: Jalapeño - Classic Salsa and Salsa Verde - Cheddar Cheese  
Sour Cream and Guacamole

Served with: Mixed Field Green Salad - Jalapeño Ranch Dressing  
Tortillas Chips and Salsa

Dessert: Mayan Brownies

### Taco Bar | \$38.00 per guest

Hard Corn Shells and Soft Flour Tortillas - Seasoned Ground Beef  
Shredded Tequila Lime Chicken

Toppings: Shredded Cheddar Cheese - Shredded Lettuce - Cilantro  
Sour Cream - Tomato Salsa - Sliced Black Olives - Guacamole

Served with: Spanish Rice - Southwestern Black Beans - Tortillas Chips  
and Salsa - Mixed Field Green Salad - Jalapeño Ranch Dressing

Dessert: Mayan Brownies

## BOXED LUNCHES - \$32

Menus include Side Salad, Whole Fruit, Gourmet Potato Chips, Triple Chocolate Brownie and Assorted Soda and Bottled Water. Groups under 10 people are subject to an additional \$5.00 per person fee. Choice of 3 Sandwiches | 50 or more guests, choice of 4 Sandwiches

### Chunky Chicken

Chunky Chicken with Apples, Grapes, Swiss Cheese, Dijon, tomato and onion served on Focaccia Bread

### Club

Applewood Smoked Bacon, Turkey, Swiss Cheese, Cheddar Cheese, Romaine Lettuce Leaves, Sliced Tomatoes and Served on Focaccia Bread

### Veggie

Marinated, Sliced and Grilled Portobello Mushrooms, Artichoke, Red Peppers and Pesto Aioli Served on Focaccia Bread

### Roast Beef & Cheddar

The Classic Roast Beef and Sharp Cheddar Sandwich with Horseradish Mayo Served on Focaccia Bread

### Italiano

Ham, Salami, Pepperoni, Provolone Cheese and Roasted Pepper with Italian Dressing, Served on Focaccia Bread

### Salmon

Grilled Salmon with Thinly Sliced Cucumber and Garlic Aioli on Focaccia Bread or in a Wrap

### Chicken

Marinated Grilled Chicken, Pesto, Tomatoes and Provolone on Focaccia Bread

### Turkey & Swiss

Sliced Oven Roasted Turkey, Swiss Cheese, Tomatoes and Raspberry Garlic Aioli, Served on Focaccia Bread

### Tuna Salad Wrap

A classic with a twist! Served as a wrap

## PLATED DINNER - \$56

Menus include Coffee, Decaf, Hot Tea Water Service and Dinner Rolls  
Groups under 10 people are subject to an additional \$5.00 per person fee.  
Choice of two Entrée options. 50 or more guests, choice of three Entrée options.

### Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables  
Served with Balsamic Vinaigrette and Ranch Dressing  
Classic Caesar Salad with Focaccia Croutons and Parmesan Frico  
Iceberg Wedge with Blue Cheese Crumbles, Bacon Crumbles,  
Chopped Tomatoes and Blue Cheese Dressing

### Entrée (Select Two or Three)

Chef-Carved Prime Rib Served with Au Jus and Horseradish Sauce  
Italian Lemon Butter Chicken – Chicken Breasts in a Lemon Butter Sauce  
with Pancetta, Mushrooms and Artichoke Hearts  
Grilled Sesame Soy Salmon Served with Lemon Aioli  
Vegetable-Stuffed Portobello Mushroom Panko Stuffing with  
Roasted Garlic, Spinach, Artichoke Hearts and Feta Cheese  
Served with Sundried Tomatoes  
Meat or Vegetarian Lasagna with Seasoned Ricotta Cheese  
Topped with Tomato Sauce and Parmesan Cheese

### Sides (Select Two)

Roasted Garlic Smashed Potatoes  
Haricot Vert – Sautéed French Green Beans with  
Thinly Sliced Red and Orange Bell Peppers  
Roasted Vegetable Medley  
Scalloped Potato Stack  
Rice Pilaf

### Dessert (Select One)

Red Velvet Cake with Cream Cheese Icing  
Chocolate Trilogy (Dark, Milk and White Chocolate Mousse layered with  
Chocolate Cake)  
Fresh Fruit Skewer Drizzled with White Wine and Mint Reduction (2 per  
guest)

## DINNER BUFFET - \$61

Menus include Coffee, Decaf, Hot Tea, Water Service and Dinner Rolls.  
Groups under 10 people are subject to an additional \$5.00 per person fee.  
Buffets are scheduled for 1 hour of service.

### Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables  
Served with Balsamic Vinaigrette and Ranch Dressing  
Classic Caesar Salad with Focaccia Croutons and Shaved Parmesan

### Entrée (Select Two)

Chicken Puttanesca Fresh Tomato Sauce Made with a White Wine  
Reduction,  
Artichoke Hearts, Black Olives, Capers and Garlic  
(This option can be made into a vegetarian option with the chicken on the  
side.)  
Lemony Chicken Milanese Prepared “in the style of Milan”, Breaded  
Chicken,  
Pan-Fried and then Topped with an Arugula Balsamic Vinaigrette  
Grilled Tarragon Salmon  
Sirloin Medallions Served with Merlot Mushroom Reduction  
Meat or Vegetarian Lasagna with Seasoned Ricotta Cheese  
Topped with Tomato Sauce and Parmesan Cheese

### Sides (Select Two)

Roasted Garlic Mashed Potatoes  
Haricot Vert – Sautéed French Green Beans with  
Thinly Sliced Red and Orange Bell Peppers  
Roasted Vegetable Penne Pasta Tossed with Fresh Herb Pesto  
Rice Pilaf

### Dessert (Select One)

Premium Two-Bite Sweets Display  
Featuring a Variety of Mini Treats in Assorted Flavors and Frostings (2 pieces  
per guest)



## INSPIRE MTG PACKAGE - \$67

Groups under 10 people are subject to an additional \$5.00 per person fee.  
All Day Beverage Package Included. Beverages Refreshed at 10:00 am and 2:00 pm.

### **Continental Breakfast**

Breakfast Pastries, Fresh Fruit, Assorted Yogurt Cups with Homemade Granola and Berries

Served with Orange Juice, Coffee, Decaf, Assorted Hot Teas and Water Service

### **Morning Snacks**

Whole Fruit Basket and Homemade Granola Squares

### **Lunch Buffet**

Choose from the Hot Lunch Buffet, Salad Entrée, Sandwich & Salad Buffet or the Boxed Lunches

### **Afternoon Snacks**

Assorted Cookies

Veggie Tray with Classic Hummus

## BRILLIANCE MTG PACKAGE - \$77

Groups under 10 people are subject to an additional \$5.00 per person. All Day Beverage Package Included. Beverages Refreshed at 10:00 am and 2:00 pm.

### **Hot Breakfast Buffet**

Choose from the Mile High Breakfast, Rise & Shine Breakfast or American Sunrise Breakfast Buffet

### **Morning Snacks**

Whole Fruit Basket and Homemade Granola Squares

### **Lunch Buffet**

Choose from the Hot Lunch Buffet, Salad Entrée, Sandwich and Salad Buffet or the Boxed Lunches

### **Afternoon Snacks**

Assorted Cookies

Veggie Tray with Classic Hummus

### **Cheese Display**

Assorted Cheese Served with Gourmet Crackers

# APPETIZER MENU

Light Reception - \$41.00 per guest = Choose up to 5 items

Heavy Reception - \$57.00 per guest = Choose up to 7 items

Silver Tray Passed Service and Display Stations

10 person minimum. Reception menus are based on 2 Hours.

Light Reception is 6-10 pieces per person. Heavy Reception is 11-15 pieces per person. \$5.00 for each additional item

## HOT APPETIZERS

### Bacon and Chevre Tart

Sweet Grass Farms Chevre with Crumbled Bacon, Onion, and Garlic; all Finished with an Oven-Dried Cherry Tomato

### Lamb Lollipop Topped with Cranberry Chutney

Lamb Seasoned with Herbs and Spices

### Cherry Wood Smoked Beef Brisket Slider

Slow Roasted and Cherry Wood Smoked Beef Brisket Topped with Caramelized Red Onion and BBQ Sauce Blended with Smoked Maraschino Cherry

All on a Mini Hawaiian Roll

### Chicken Satay Skewer

Marinated and Grilled Chicken on a Skewer  
Served with a Spicy Peanut Dipping Sauce

### French Onion Tart

Fashioned after French Onion Soup with Swiss Cheese, Caramelized Red Onions and Brandy

### Spicy Black Bean and Queso Fresco Empanadas

Served with Cilantro Sour Cream

### Mini Crab Cake

Served with Fresh Micro Dill and Lemon Aioli

## COLD APPETIZERS

### Caprese Kabob

Mozzarella, Fresh Basil, Cherry Tomato Sprinkled with Flaked Finishing Salt

### Mini Grilled Veggie and Cheese Tortellini Skewers

Drizzled with Basil Oil

### California Rolls

Sushi Rolls Served with Pickled Ginger, Wasabi and Soy Sauce

### Jumbo Tail-On Cocktail Shrimp

Served with Homemade Cocktail Sauce

### Prosciutto Wrapped Asparagus

Tender Asparagus Wrapped with Thinly Sliced Prosciutto

### Sliced Beef Tenderloin Slider

Served with a Dollop of Creamy Horseradish and Mixed Greens

### Assorted Canapés

Gourmet Selection of various Canapés

### Lime and Tequila Shrimp Ceviche

Served with Crispy Lettuce Cup

### Mini Biscuit Sandwiches

With Prosciutto and Fig Confit

## CARVING STATIONS

\$150.00 Chef Attendant Fee for 1 hour service for Action Stations.  
15 person minimum. Groups under 10 people are subject to an additional  
\$5.00 per person fee.

### **Prime Rib Carving Station** | \$600

Served with Au Jus and Horseradish Cream

~Serves 25~

### **Ham Carving Station** | \$515

Guest Choice of Sauces – Apricot, Brown Sugar and Bourbon Glaze

Served with Apricot Chutney

~Serves 25~

### **Turkey Carving Station** | \$450

Guest Choice Sauces such as

Thyme Mushroom and Raspberry Chipotle

~Serves 25~

### **Beef Tenderloin Steak with Basil Chimichurri** | \$495

~Serves 25~

### **Duck Breast with Cherry Port Sauce** | \$550

~Serves 25~

## DISPLAYS

Cheese Display with a Variety of Gourmet Crackers | \$11.00 per guest

Fresh Sliced Fruit Display with Honey Yogurt Dip | \$8.00 per guest

Vegetable Crudit  with Ranch Dip | \$8.00 per guest

## DESSERTS

**Two-Bite Sweets Display (3 pieces per person)** | \$13.00 per guest

A variety of bite-sized treats, for example:

Mocha Mini  clairs

Vanilla Cream Puffs

Mini Cupcakes in Signature Flavors and Frostings

Salted Caramel Bars - The Signature “Homewood Suites” and  
“Hampton Inn” Dessert

Beer

Domestic Beer	Host: <b>\$6.00</b>	Cash: <b>\$7.00</b>
Imports	Host: <b>\$6.00</b>	Cash: <b>\$7.00</b>
Micro Beer	Host: <b>\$7.00</b>	Cash: <b>\$8.00</b>

Wine

Host: **\$6.00** Cash: **\$6.50**

Salmon Creek Chardonnay  
 Salmon Creek Sauvignon Blanc  
 Salmon Creek Cabernet Sauvignon  
 Salmon Creek Merlot

Full Bar on Consumption

SILVER	Host: <b>\$6.00</b>	Cash: <b>\$6.50</b>
GOLD	Host: <b>\$8.00</b>	Cash: <b>\$8.50</b>
DIAMOND	Host: <b>\$10.00</b>	Cash: <b>\$10.50</b>

Full Bar Packages

First Hour Silver Package **\$15.00**  
*Additional Hour:* **\$8.00**

First Hour Gold Package **\$18.00**  
*Additional Hour:* **\$9.00**

First Hour Diamond Package **\$22.00**  
*Additional Hour:* **\$11.00**

**SILVER**

Pinnacle Vodka  
 Ronrico Rum  
 Pinnacle Gin  
 Suaza Tequila  
 Jim Beam  
 Seagrams 7

**GOLD**

UV Vodka  
 Bacardi Superior Rum  
 Tanqueray Gin  
 Espolon Blanco Tequila  
 Jack Daniels  
 Seagrams 7  
 Jim Beam  
 Tuaca  
 Red Stag Bourbon

**DIAMOND**

Ketel One Vodka  
 Bacardi Superior Rum  
 Bombay Sapphire Gin  
 Crown Royal Whiskey  
 Johnny Walker Red  
 Makers Mark  
 Courvoisier  
 Tuaca  
 Grand Marnier  
 Kahlua

**Bartender Fees**

\$100 Labor fee per Bartender for two hours of service. \$25.00 per bartender per hour after two hours.  
 One (1) Bartender required for every 100 guests. Liquor cannot be brought into the Hotel from outside sources.