



CATERING

2011 DELAWARE PARK MARCY CASINO BANQUET MENU



ONE ROBERT RICH WAY
BUFFALO, NEW YORK 14213
716-878-8422
WWW.RICHSCATERING.COM

WELCOME

THANK YOU FOR YOUR INTEREST
IN OUR CATERING SERVICES AT
RICH'S CATERING.

IF YOU HAVEN'T VISITED AN EVENT WE HAVE CATERED,
WE'D LIKE TO SHARE WITH YOU JUST HOW UNIQUE WE ARE!

WHEN IT COMES TO GOOD TASTE, OUR PROFESSIONAL
CULINARY TEAM WILL PREPARE YOUR SELECTIONS
FROM OUR EXTENSIVE MENU, WHICH CAN BE
CUSTOMIZED TO SUIT ANY EVENT.

OUR PROFESSIONALLY TRAINED STAFF IS READY TO
PAMPER YOU AND YOUR GUESTS AND OUR EXPERIENCED
MANAGEMENT STAFF WILL TEND TO EVERY DETAIL
TO MEET YOUR INDIVIDUAL NEEDS.

*An event catered by Rich's Catering is
an event to be remembered.*

PLEASE CALL (716) 878-8422
FOR AN APPOINTMENT
TO TOUR OUR PREMISES, BOOK YOUR OCCASION,
OR TO ACQUIRE ADDITIONAL INFORMATION.
OUR STAFF IS EAGER TO ACCOMMODATE YOU!

*We look forward to the opportunity to impress you
and your guests with an unforgettable event!*

BEVERAGES

HOUSE BRANDS BARS INCLUDE:

<i>7 Crown Whiskey</i>	<i>Manhattan's</i>
<i>Smirnoff Vodka</i>	<i>Martini's</i>
<i>Bacardi Rum</i>	<i>White Zinfandel</i>
<i>Beefeater Gin</i>	<i>Chardonnay</i>
<i>Old Grand Dad Bourbon</i>	<i>Cabernet Sauvignon</i>
<i>Dewars Scotch</i>	<i>Soda,</i>
<i>Southern Comfort</i>	<i>Juices,</i>
<i>Whiskey Sours</i>	<i>Draft Beer</i>

ONE HOUR OPEN HOUSE BAR.....	\$9.00 PER PERSON
TWO HOURS OPEN HOUSE BAR.....	\$11.50 PER PERSON
THREE HOURS OPEN HOUSE BAR.....	\$13.00 PER PERSON
FOUR HOURS OPEN HOUSE BAR.....	\$14.50 PER PERSON

BARS PACKAGE UPGRADES

PREMIUM BARS UPGRADES ADD \$1.50 PER PERSON:

<i>Absolut Vodka</i>	<i>Manhattan's</i>
<i>Captain Morgan Spiced Rum</i>	<i>Martini's</i>
<i>Jim Beam Bourbon</i>	<i>White Zinfandel</i>
<i>Canadian Club Whiskey</i>	<i>Chardonnay</i>
<i>Dewar's Scotch</i>	<i>Cabernet Sauvignon</i>
<i>Peachtree Schnapps</i>	<i>Soda</i>
<i>Bailey's Irish Cream</i>	<i>Juices</i>
<i>Di Saronno Amaretto</i>	<i>Draft Beer</i>
<i>Kahlua</i>	

ULTRA PREMIUM BARS UPGRADES ADD \$3.00 PER PERSON:

<i>Grey Goose Vodka</i>	<i>Kahlua</i>
<i>Bombay Shapphire Gin</i>	<i>Grand Marnier</i>
<i>Captain Morgan Spiced Rum</i>	<i>Manhattan's</i>
<i>Jim Beam Bourbon</i>	<i>Martini's</i>
<i>Crown Royal Whiskey</i>	<i>White Zinfandel</i>
<i>Johnny Walker Red Scotch</i>	<i>Chardonnay</i>
<i>Dewar's Scotch</i>	<i>Cabernet Sauvignon</i>
<i>Peachtree Schnapps</i>	<i>Soda</i>
<i>Bailey's Irish Cream</i>	<i>Juices</i>
<i>Di Saronno Amaretto</i>	<i>Draft Beer</i>

BOTTLED BEER UPGRADE:(CHOOSE THREE)

House Upgrade add \$2.00 Per Person

Michelob Ultra Lite, Coor's Lite, Labatt Blue Lite or Labatt Blue

Premium Upgrade add \$4.00 Per Person

Michelob Ultra Lite, Coor's Lite, Labatt Blue Lite, Labatt Blue Samuel Adams, Heineken, Corona or Yuengling

BEER, WINE & SODA BAR

Coke Products, White Zinfandel, Chardonnay Cabernet Sauvignon Draft Beer
First hour \$5.50 Per Person, Each Additional Hour \$2.50 Per Person

ADDITIONAL OFFERINGS

Champagne or Wine Toast \$2.50 Per Person

Non-Alcoholic Fruit Punch \$3.00 Per Person

Unlimited Soda Bar \$4.50 Per Person

Bottles of Wine Served with Dinner .750ml \$16.95 Per Bottle

* WE WILL BE PLEASED TO OFFER A CASH BAR FOR YOUR FUNCTION. AN ADDITIONAL CHARGE OF \$200.00 PER BARTENDER IS REQUIRED
* EVENTS WITH 50 GUESTS OR LESS A BARTENDER FEE WILL APPLY

HORS D' OEUVRES

MINIMUM 50 PIECES OF EACH KIND)

- | | |
|--|--|
| <i>Asparagus in Phyllo Pastry</i>
\$ 1.35 | <i>Spinach Stuffed Mushrooms
with Gorgonzola and Red Pepper</i>
\$ 1.35 |
| <i>Scallops wrapped in Apple Smoked Bacon</i>
\$ 1.60 | <i>Crab Artichoke Stuffed Mushrooms
with Majoram</i>
\$ 1.35 |
| <i>Swedish Meatballs</i>
\$ 1.60 | <i>Smoked Trout on Flatbread Crostini</i>
\$ 1.85 |
| <i>Mini Beef Wellingtons</i>
\$ 2.25 | <i>Bite Size Beef on Weck</i>
\$ 1.60 |
| <i>Buffalo Chicken Spring Rolls</i>
\$ 1.60 | <i>Buffalo Chicken Spoon</i>
\$ 1.60 |
| <i>Brie with Raspberry Almond Phyllo</i>
\$ 1.60 | <i>Cheddar Biscuit with Jalapeno Jam</i>
\$ 1.35 |
| <i>Thai Chicken Satay
with Peanut Chili Sauce or
Toasted Coconut Yogurt Sauce</i>
\$ 1.85 | <i>Gruyere Prosciutto Puff Pastry</i>
\$ 1.85 |
| <i>Carpaccio of beef, Whipped Horseradish
Crème on Caraway Sea Salt Wonton</i>
\$ 1.85 | <i>Shrimp Cocktail Spoon</i>
\$ 2.25 |
| <i>Seared Tuna, Sweet Chili Sauce, Scallion,
Cucumber Salad on a Crisp Wonton</i>
\$ 2.25 | <i>Vegetable Spring Roll with Hoisin Sauce</i>
\$ 1.60 |
| <i>Spanikopita with Sundried Tomato
Pesto & Feta</i>
\$ 1.35 | <i>Tomato Chutney on Flatbread Crostini</i>
\$ 1.35 |
| <i>Mini Crab Cakes with Tomato Ginger Jam</i>
\$ 2.25 | <i><u>Focaccia</u></i> |
| <i>Assorted Quiche</i>
\$ 1.35 | <i>Croque Monsieur</i>
<i>Black Forest Ham, Swiss and Dijon</i>
\$ 1.60 |
| <i>Wild Mushroom Bouchée</i>
\$ 1.85 | <i>Caramelized Onion, Gruyere, Arugula
Lemon Confit Mustard</i>
\$ 1.60 |
| <i>Smoked Chicken Quesadilla</i>
\$ 1.85 | <i>Buffalo Style Pulled Pork, Blue
Cheese, Frank's Red Hot Sauce and
American Cheese</i>
\$ 1.60 |
| <i>Vegetable Quesadilla</i>
\$ 1.85 | <i>Steak and Cheese</i>
<i>Shaved Beef Top Round, Caramelized
Onions, Pepperjack and Signature Sauce</i>
\$ 1.60 |
| <i>Sausage Stuffed Mushrooms
with Mozzarella</i>
\$ 1.35 | |

APPETIZER CABARET STYLE HORS D'OEUVRES

(MINIMUM SPENDING FOR FRIDAY AND SATURDAY COCKTAIL PARTIES
BASED ON INDIVIDUAL EVENT)

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$4.25 Per Person

Served with Crackers, Baguettes and a Fresh Fruit Garnish

CRUDITÉ DISPLAY

\$2.25 Per Person

A Bountiful Display of Fresh Vegetables and Dips

FRUIT, CHEESE & VEGETABLE DISPLAY

\$6.50 Per Person

A Savory Combination of the Above Two displays Along with Fresh Sliced Fruit

BAKED BRIE

One Kilo Wheel

\$2.50 Per Person

(50 Person Minimum)

Beef on Weck

Sundried Tomato with Basil Pesto

Dried Fruit and Nut

Plain

CREATIVE ADDITIONS

ASSORTED CHARCUTERIE

\$3.50 Per Person

FRESH CAPRESE SALAD

\$2.25 Per Person

ASSORTED OLIVES

\$1.00 Per Person

ARTICHOKE HEARTS

\$1.00 Per Person

FRESH ROASTED PEPPERS

\$1.00 Per Person

OLD WORLD BREADS WITH ASSORTED DIPS, SEASONED OILS AND BUTTER

\$1.50 Per Person

SALMON THREE WAYS

*\$8.75 Per Person
(50 Person Minimum)*

Chilled Poached Salmon, Scotch Smoked Salmon and Chef's Choice Cured Salmon

*Display served with Cucumbers, Tomato, Capers, Red Onions Hard Cooked Egg and Cream Cheese
along with Assorted Breads, Crackers and Miniature Bagels*

ICED JUMBO SHRIMP DISPLAY

\$2.50 Per Shrimp

Served with Cocktail Sauce

SEAFOOD DISPLAY "ON THE HALF SHELL"

\$10.95 Per Person

*An Assortment of 1 of each Clam - Raw, Steamed and Casino Style
and Oyster - Raw, Garlic and Rockfeller*

FOCACCIA

\$5.50 Per Person

(Choose Two, Add \$2.25 Per Person Each Additional)

Croque Monsieur

Black Forest Ham, Swiss and Dijon

*Caramelized Onion, Gruyere, Arugula and
Lemon Confit Mustard*

Buffalo Style Pulled Pork, Blue Cheese, Frank's Red Hot Sauce and American Cheese

Steak and Cheese

Shaved Beef Top Round, Caramelized Onions, Pepperjack and Signature Sauce

ASSORTED SALSA AND CHIPS

\$5.50 Per Person

*Pico De gallo, Salsa Verde, Traditional Salsa, Fruit Salsa, and Corn & Black Bean Salsa
Tri Colored Corn Tortilla Chips*

ULTIMATE NACHOS DISPLAY

\$7.50 Per Person

*Tri Colored Corn Tortilla Chips
Burrito Dip with Refried Beans
Seasoned Ground Beef
Salsa
Pico de Gallo
Jalapenos
Diced Tomatoes*

*Cheddar Cheese
Black Olives
Guacamole
Sour Cream
Nacho Cheese Sauce
Chimichurri Sauce*

ENTRÉE THEMED STATIONS

(MINIMUM OF 3 STATIONS)

SALAD STATION

\$7.95 per person

Served with Rolls and Breadsticks

Romaine Lettuce

Mesclun Greens

Grape Tomatoes

Cucumber

Carrot

Garbanzo Beans

Baby Peas

Fresh Corn

Black Olives

Bell Peppers

Sliced Mushrooms

Parmesan Cheese

Crumbled Blue Cheese

Croutons

Balsamic Italian Vinaigrette

Ranch Dressing

Citrus Vinaigrette

CARVING STATION

(CHEF ATTENDED)

ROASTED ROUND OF BEEF

\$5.00 per person

BRINED LOIN OF PORK

\$5.00 per person

PRIME RIB OF BEEF

\$8.00 per person

BONELESS VIRGINIA BAKED HAM

\$4.50 per person

TENDERLOIN OF BEEF

\$15.00 per person

BREAST OF TURKEY

\$4.50 per person

COUNTRY CLUB SIRLOIN OF BEEF

\$6.00 per person

KOULIBIAC OF SALMON

\$ 10.00 per person

ASIAN STATION

\$9.95 per person

JAP CHAE

Stir Fried Lo Mein Noodle, Julienne Vegetables, Turtle Boxes and Chopsticks

VEGETABLE STEAMED DUMPLINGS

PORK POTSTICKERS

SUSHI ROLLS

California Roll, Spicy Tuna Roll and Vegetarian Roll

SUSHI NIGIRI

\$3.00 per piece upcharge

BEEF AND BROCCOLI

GENERAL TAO'S CHICKEN

STIR FRIED HOISIN VEGETABLES

SHRIMP CHIPS

PASTA BAR

\$8.95 per person

Served with Hot Garlic Breadsticks and Freshly Grated Parmesan

CHOICE OF TWO PASTAS

CHEESE TORTELLINI

GEMELLI

ORECCHIETTE

CHOICE OF THREE SAUCES

POMODORO

ALFREDO

CARBONARA

BASIL PESTO

SUNDRIED TOMATO PESTO

OIL & GARLIC

BOLOGNESE

ROASTED RED PEPPER TOMATO SAUCE

Garlic bread with Cheese or Spinach Available

GOURMET MASHED POTATO STATION

\$10.95 per person

Served in a Martini Glass

RED SKINNED SMASHED POTATOES

MASHED SWEET POTATOES

TRADITIONAL WHIPPED POTATOES

*Toppings to include: Roasted Breast of Turkey, Broccoli, Tomatoes, Bacon, Sour Cream, Chives,
Red Bell Peppers, Cheddar Cheese, Pepperjack Cheese, Turkey Gravy*

ROASTED POTATO WEDGE WORKS BAR

\$10.95 per person

ROASTED RUSSET POTATOES

SWEET POTATOES

*Toppings to include: Smoked Beef Brisket, Double Rubbed Pulled Pork, Sausage Gravy, Cheddar Cheese Sauce,
Beef Gravy, Broccoli, Bacon, Tomatoes, Sour Cream, Chives, Shredded Pepper Jack Cheese and Honey*

BUFFALO, N.Y. STATION

\$12.95 per Person

MEDIUM CHICKEN WINGS (3) / BBQ CHICKEN WINGS (3)

Carrot and Celery Sticks

Blue Cheese Dipping Sauce

CREATE YOUR OWN MINI BEEF ON WECK SANDWICHES (2)

Au Jus and Horseradish

PIZZA LOGS WITH MARINARA SAUCE (1)

DESSERT STATIONS

COOKIES, BROWNIES, & COFFEE BAR

\$3.50 per person

*Assorted Cookies {Chocolate Chip, Sugar, & Macadamia Nut}, Brownies,
Regular Coffee, Decaf Coffee, Tea, Flavored Syrups, Whipped Topping Creamer, Sugar & Sugar Substitute*

DESSERT ASSORTMENT & COFFEE BAR

\$4.50 per person

*Assorted Handmade Bite Size Desserts, Assorted Cookies {Chocolate Chip, Sugar, & Macadamia Nut}, Brownies
Regular Coffee, Decaf Coffee, Tea, Flavored Syrups, Whipped Topping Creamer, Sugar & Sugar Substitute*

ULTIMATE DESSERT ASSORTMENT & COFFEE BAR

\$7.50 per person

*Chocolate Oblivion Mousse Cake, Carrot Cake, Seasonal Cheesecake,
Lemon Sour Cream Cake, Assorted Handmade Bite Size Desserts,
Assorted Cookies {Chocolate Chip, Sugar, & Macadamia Nut}, Brownies,
Regular Coffee, Decaf Coffee, Tea, Flavored Syrups, Whipped Topping Creamer,
Sugar & Sugar Substitute*

CANDY STORE STATION

\$4.50 Per Person

Assorted Candies, Gummies and Chocolates with Paper Take Home Boxes

CHOCOLATE FOUNTAIN

*\$5.50 per person
(50 person Minimum)*

*Belgian Chocolate
Pretzels, Cake, Marshmallows, Strawberries and Fresh Fruit*

ADDITIONAL OFFERINGS

CHOCOLATE COVERED STRAWBERRIES {SEASONAL}

\$1.75 Each

ASSORTED HAND MADE TRUFFLES

\$1.50 Each

MINI CANNOLIS

\$1.50 Each

SIT DOWN DINNER

SOUP

TOMATO GAZPACHO (SEASONAL)
Cucumbers, Bell pepper, Extra Virgin Olive Oil and Chive
\$2.50

FRENCH ONION AU GRATIN
Sweet Caramelized Onions, Gruyere and Crouton
\$3.50

CHICKEN CONSOMMÉ
Tortellini and Julienne Vegetables
\$2.50

ROASTED BUTTERNUT SQUASH SOUP (SEASONAL)
Glazed Chestnuts and Fresh Nutmeg
\$3.50

OVEN ROASTED TOMATO BISQUE
Fresh Basil and Parmesan Croutons
\$2.50

LOBSTER BISQUE
Steamed Baby Shrimp, Creme Fresh, and Chives
\$4.50

CREAM OF WILD MUSHROOM
Gorgonzola and Chives
\$3.50

SALAD

CLASSIC CAESAR
Romaine Lettuce, Parmesan Crisp, Crouton and Lemon Twist
\$3.50

MESCLUN SALAD
*Mesclun Field Greens, Dried Cranberries, Dried Apricots, Candied Pumpkin Seeds,
Crumbled Goat Cheese and Citrus Vinaigrette*
\$3.50

CLASSIC ICEBERG WEDGE
Crisp Bacon, Crumbled Blue Cheese, Grape Tomatoes and Buttermilk Ranch Dressing
\$3.50

CHEF SALAD
*Iceberg Lettuce, Grape Tomatoes, Cucumbers, Black Olives, Carrot Curls,
Croutons and Balsamic Italian Vinaigrette*
\$3.50

INTERMEZZO

Chef's Choice
(Seasonal Availability)
\$2.25

ENTREE

FRENCHED CHICKEN CHARDONNAY

Vegetable Wild Rice Pilaf, Boursin and Fines Herb Sauce
\$17.50

BASQUE FRENCHED CHICKEN

*Saffron Rice with Asparagus, Pork Chorizo, Roasted Red Pepper, Green Onions,
Cilantro, Grains of Paradise and Sofrito Beurre Blanc*
\$18.50

FRENCHED CHICKEN CAPRESE

*Basil Pesto, Herb Roasted Tomato, Provolone, Sundried Tomato Orzo
and Balsamic Red Wine Demi Sauce*
\$18.50

BUFFALO FRENCHED CHICKEN

*Roasted Fingerling Potatoes, Asparagus, Celery Carrot Slaw, Maytag Blue Cheese
and Frank's Red Hot Beurre Blanc*
\$18.50

MEDITERRANEAN FRENCHED CHICKEN

Cous Cous, Almonds, Green Olives, Raisins, Grape Salad and Preserved Lemon Demi Sauce
\$18.50

DUCK CONFIT

*Farro, Pancetta, Swiss Chard, Caramelized Onions, Shiitake Mushrooms,
Dried Apricots, Pistachios and Orange Currant Sauce*
\$30.00

OSSO BUCCO

*Veal Shank, Whipped Yukon Gold Potatoes, Red Wine Braised Vegetables,
Crunchy Bread Crumbs and Lemon Confit Gremolata*
\$34.00

HONEY BRINED KUROBUTA PORK CHOP

*Cheddar Boursin Whipped Potatoes, Balsamic Caramelized Onions,
Dried Cherries and Port Wine Sauce*
\$25.00

LEMON AND ROSEMARY BRAISED BEEF SHORT RIB

*Roasted Fingerling Potatoes, Tomato, Carrot, Celery, Leek, Red Onion,
Crimini Mushroom and Cabernet Demi Sauce*
\$19.00

NY STRIP STEAK

10oz NY Strip, Parmesan Truffle Rosemary Hashbrowns, Spinach and Bordelaise Sauce
\$26.00

FILET OF SIRLOIN

*Whipped Goat Cheese Chive Yukon Gold Potatoes, Roasted Crimini Mushrooms, Corn,
Sundried Tomato, Scallion and Cabernet Demi Sauce*
\$23.00

ROASTED PRIME RIB OF BEEF

Creamed Spinach, Roasted Potatoes and Thyme Jus
\$26.00

TRUFFLED LOBSTER "MAC AND CHEESE"

Maine Lobster, Campanelle Pasta, Lobster Mornay, Four Cheeses, Truffle, Tarragon and Chives
\$24.00

PAN SEARED SEA SCALLOPS

Truffled Yukon Gold Potatoes, Roasted Asparagus, Smoked Sea Salt and Chive Butter
\$25.00

BLUE CRAB ENCRUSTED TILAPIA

*Forbidden Rice, Roasted Red Peppers, Fennel, Corn, Green Beans,
Pink Peppercorn Citrus Beurre Blanc and Frizzled Leeks*
\$20.00

MANGO SALMON

*Coconut Rice, Mango, Almonds, Roasted Red Bell Pepper,
Bok Choy and Sweet Ginger Beurre Blanc*
\$21.00

ROASTED SALMON

Fennel, Red Bell Pepper, Fingerling Potatoes and Lemon Beurre Blanc
\$21.00

BURGUNDY SALMON

Green Lentils, Bacon Lardons, Pearl Onions and Red Wine Beurre Rouge
\$21.00

VEGETARIAN VEGETABLE "MEAT LOAF"

Whipped Yukon Gold Potato, Roasted Vegetables and Mushroom Gravy
\$17.00

MUSHROOM STRUDEL VOL AU VENT

Wild Mushrooms, Boursin, Arugula Salad, Lemon Confit and Herbed Cream Quenelle
\$18.00

SPRING RISOTTO

Leeks, Mushrooms, Baby Spinach, Zucchini, Fresh Peas, Tarragon and Lemon Powder
\$17.00

BLACK BEAN CAKE

Poblano, Corn, Sweet Potato, Grilled Scallion, Cilantro and Chive Oil
\$18.00

DESSERT

CHOCOLATE MOUSSE TRIO MARTINI

Dark Chocolate Mousse, White Chocolate Mousse and Milk Chocolate Mousse
\$2.50

MANGO MARTINI

Mango Compote, Mango Mousse and Whipped Topping
\$2.50

SEASONAL CHEESECAKE

Raspberry Coulis and White Chocolate
\$3.50

CHOCOLATE TEACUP TIRAMISU

Chocolate Teacup, Coffee Liquor, Lady Fingers, Mascarpone and Cinnamon
\$4.00

WHITE CHOCOLATE RASPBERRY TARLET

Raspberry Coulis and White Chocolate
\$4.00

JACK DANIELS CHOCOLATE TOWER

Raspberry Coulis and White Chocolate
\$5.00

* ALL DINNERS ARE SERVED WITH RICH'S BREADS, ROLLS, AND COFFEE SERVICE

* SPECIALTY BREADS ARE AVAILABLE FOR BREAD BASKETS

GENERAL INFORMATION

COMPLIMENTARY SERVICES AVAILABLE:

CHAMPAGNE TOAST FOR BRIDAL TABLE, WHITE OR IVORY LINEN TABLE CLOTHS AND NAPKINS, MIRROR TILE CENTERPIECES, VOTIVE CANDLES, WEDDING CAKE CUT AND SERVED OR WRAPPED, NO BARTENDER FEE - EXCEPT FOR CASH BARS (\$200); CASH BARS ARE NOT PERMITTED AT WEDDINGS.

ADDITIONAL BANQUET SERVICES AVAILABLE:

A SELECTION OF ICE CARVINGS STARTING AT \$350.00 EACH, FULL ICE BARS ARE AVAILABLE AND PRICED UPON REQUEST, COAT CHECK SERVICE \$200.00 PER ATTENDANT (ONE ATTENDANT REQUIRED PER 100 GUESTS), AN ASSORTMENT OF LINEN COLORS ARE AVAILABLE, PRICING UPON REQUEST. CAKE CUTTING FEE MAY APPLY.

DEPOSITS:

RICH'S REQUIRES A NON-REFUNDABLE \$1,000 DEPOSIT TO SECURE A DATE AND NON-REFUNDABLE \$1,500 DEPOSIT SIX MONTHS PRIOR TO EVENT. THESE DEPOSITS WILL BE APPLIED TOWARD YOUR FINAL BILL AT FULL VALUE. IN THE EVENT THAT THE FUNCTION IS CANCELLED OR CHANGED, RICH'S CATERING RESERVES THE RIGHT TO RETAIN ALL DEPOSITS.

GUARANTEES:

A GUARANTEED NUMBER OF GUESTS TO BE SERVED IS TO BE RECEIVED BY RICH'S CATERING AT LEAST 10 DAYS PRIOR TO YOUR FUNCTION. IN THE EVENT THAT NO GUARANTEE IS RECEIVED, THE EXPECTED NUMBER OF GUESTS AS LISTED ON THE ORIGINAL CONTRACT WILL BE APPLIED.

SATURDAY EVENING FUNCTIONS REQUIRE A MINIMUM SPENDING OF \$6500.00 ON FOOD & BEVERAGE BEFORE 8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 17% GRATUITY & 3% NON GRATUITY ADMINISTRATIVE FEE}. FRIDAY EVENING FUNCTIONS REQUIRE A MINIMUM SPENDING OF \$5500.00 ON FOOD & BEVERAGE BEFORE 8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 17% GRATUITY & 3% NON GRATUITY ADMINISTRATIVE FEE}. SUNDAY EVENTS HAVE A MINIMUM SPENDING REQUIREMENT OF \$4000.00 ON FOOD & BEVERAGE 8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 17% GRATUITY & 3% NON GRATUITY ADMINISTRATIVE FEE}. ALL OTHER TIMES ARE SUBJECT TO A MINIMUM SPENDING OR APPROPRIATE ROOM CHARGE WILL BE APPLIED. HOLIDAYS & HOLIDAY WEEKENDS WILL HAVE A MINIMUM SPENDING REQUIREMENT DECIDED PER EVENT BASIS.

SECURITY:

RICH'S CANNOT ASSUME LIABILITY FOR DAMAGE OR LOSS OF ANY ITEMS LEFT IN ANY FACILITY, PRIOR TO, DURING OR FOLLOWING YOUR WEDDING, MEETING, OR BANQUET.

BILLING:

UNLESS PREVIOUS ARRANGEMENTS ARE MADE, ALL FUNCTIONS MUST BE PAID FOR BY CASH OR CERTIFIED CHECK. (CREDIT CARDS ARE NOT ACCEPTED FOR FINAL PAYMENT). BAR EXTENSIONS WILL BE \$3.00 PER PERSON PER HOUR BASED ON THE ORIGINAL NUMBER OF GUESTS IN ATTENDANCE.

MISCELLANEOUS:

8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 17% GRATUITY & 3% NON GRATUITY ADMINISTRATIVE FEE} WILL BE ADDED TO ALL CHARGES. THERE IS A \$300.00 ROOM CHARGE FOR ALL PROMS. MENU OFFERINGS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. NO FOOD OR BEVERAGE SHALL BE BROUGHT INTO OR REMOVED FROM THE BANQUET FACILITIES WITHOUT THE PERMISSION OF THE MANAGEMENT. WE REQUEST THAT YOU COMPLY WITH THE CONTRACTED TIME SCHEDULE, AS THERE MAY BE A FUNCTION BEFORE OR AFTER YOUR EVENT. ANYONE CONSUMING ALCOHOLIC BEVERAGES MUST BE 21 YEARS OF AGE OR OLDER. RICH'S RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE. RICH'S HAS AN 11:00 P.M. CURFEW FOR ALL SERVICE. WE ARE HAPPY TO PROVIDE MINIMAL SET-UP FOR YOUR WEDDING OR EVENT SUCH AS PUTTING OUT FAVORS, CENTERPIECES, ETC. WE DO NOT ASSEMBLE ITEMS AND WHAT WE CONSIDER EXCESSIVE SET UP, STRINGING ADDITIONAL LIGHTS, THEME WEDDINGS, ETC. WILL BE BILLED AT A MINIMUM OF \$200.00 SET UP CHARGE. PACKAGE PRICES ARE STRUCTURED TO MEET A CERTAIN FINANCIAL CRITERIA, WE CANNOT REMOVE THE LIQUOR AMOUNT FOR ANYONE UNDERAGE, IT IS YOUR PRIVILEGE TO INVITE WHOMEVER YOU CHOOSE TO YOUR WEDDING BUT THE PACKAGE PRICE WILL REMAIN INTACT. IF YOU HAVE YOUNG CHILDREN 10 AND UNDER AND SPECIAL CHILDREN'S MEALS ARE ORDERED FOR THAT PURPOSE, THAT WILL FALL UNDER A DIFFERENT CATEGORY.

NOTES