



GATLINBURG

520 Historic Nature Trail
Gatlinburg, TN 37738

Group Sales: 888-562-2946 Hotel: 865-436-9201
Reservations: 800-435-9201 Fax: 865-436-7974

Our Catering Department can assist you in
planning every detail of your agenda
to ensure a most enjoyable and successful event.

Listed within is an array of the most popular
Food and Beverage selections for
meetings, banquets, receptions and parties.

Additionally, we will gladly custom-design a menu
to suit your specific needs.

We look forward to working with you!

BREAKS

A La Carte Items

Fresh Brewed Coffee <i>(regular or decaf)</i>	\$18.00/gallon \$ 6.50/pot	Fresh Tea <i>(iced, specialty, herbal)</i>	\$18.00/gallon	Sausage Biscuits	\$ 1.95/each
Home Baked Cookies	\$18.00/dozen	Bottled Juices	\$ 2.50/each	City Ham Biscuits	\$ 2.50/each
Lemonade	\$18.00/gallon	Apple Cider (hot or cold)	\$18.00/gallon	Soft Drinks	\$ 1.50/each
Fresh Fruit Punch	\$18.00/gallon	Assorted Chips w/dip	\$ 2.50/person	Assorted Danish	\$19.00/dozen
Brownies w/Fudge Icing	\$18.00/dozen	Asst. Breakfast Pastries <i>(muffins, Danish, bagels)</i>	\$18.00/dozen	Bagels	\$20.00/dozen
Dry Snack Assortment <i>(popcorn, peanuts, chips, dips, snack mix)</i>	\$ 3.00/person	Assorted Candy Bars, Yogurt, or Granola Bars		Assorted Muffins	\$18.00/dozen
				Bottled Water	\$ 2.00/each
					\$18.00/dozen

Specialty Breaks

(30 minutes per break)

A Healthy Alternative \$6.96 / person
Fresh whole fruit, assorted yogurts, tropical fruit & nut
Mix, Granola bars, bottled water

I Scream for Ice Cream \$6.95 / person
Create your own Sundae bar w/Vanilla and Chocolate
ice cream, caramel, hot fudge, chopped nuts, cookie
crumbles, sprinkles, whipped cream, cherries

Chocolate Fantasy \$6.95 / person
Assorted chocolate candies, brownies w/fudge icing, Chocolate
chip cookies, malted milk balls, M&M's, chocolate covered cherries

An Apple a Day \$5.25 / person
Applesauce muffins, apple crumb cake, shiny delicious
apples, hot **OR** cold cider

Sweet Tooth \$6.50 / person
Macadamia nut **OR** chocolate chip cookies, assorted
Candy bars, brownies w/fudge icing, M&M candies,
Reese's Pieces

Continental Breakfast

Standard \$5.50 / person
Chilled orange juice, assorted muffins, fresh brewed
Coffee, (regular & decaf), hot tea

Deluxe \$6.25 / person
Chilled orange juice, assorted muffins and Danish,
fresh seasonal fruit, fresh brewed Coffee (regular &
Decaf), hot tea

Bakery Basket \$6.95 / person
Chilled orange juice and apple juice, assorted muffins
And Danish, bagels with cream cheese, butter and
Fruit preserves, fresh brewed coffee (regular & decaf),
Hot tea

Classic Country \$7.50 / person
Chilled orange juice and apple juice, sausage and egg
biscuits, hash browns, fresh brewed coffee (regular &
decaf), hot tea

Buffet

Bountiful \$9.95 / person
Chilled orange juice and apple juice, fresh seasonal fruit, scrambled eggs, bacon and sausage, hash browns, country biscuits
and gravy, assorted muffins, butter and fruit preserves, fresh brewed coffee (regular & decaf), hot tea

Hungry Bear \$8.95 / person
Chilled orange juice and apple juice, pancakes **OR** French toast, with warm Maple syrup, scrambled eggs, bacon and sausage,
country biscuits and gravy, assorted muffins, butter and fruit preserves, fresh brewed coffee (regular & decaf), hot tea

Keep It Simple \$7.95 / person
Chilled orange juice, scrambled eggs, bacon **OR** sausage, country biscuits and gravy, butter and fruit preserves, fresh brewed
coffee (regular & decaf), hot tea

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Fees may be applied for any excessive clean up, damages, or changes to meeting room set up.

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LUNCHES

Light Plated Lunches

Deli Special \$9.95 / person
Deli sandwich on a bakery roll with sliced Ham, Turkey and Roast Beef, American and Swiss Cheeses, lettuce, sliced tomato, pickle spear, condiments, fresh fruit cup, potato salad, home baked cookie, fresh brewed coffee (regular & decaf), iced tea

Soup and Sandwich \$9.95 / person
Choice of soup and either the Deli Special **OR** a Grilled Chicken Breast sandwich, pickle spear, potato chips, fresh brewed coffee (regular & decaf), iced tea

Salad Trio \$8.95 / person
Homemade Chicken Salad, Tuna Salad, Pasta Salad served on a bed of leaf lettuce, fresh brewed coffee (regular & decaf), iced tea

Homemade Chicken Salad \$8.95 / person
Served on a buttery croissant with cottage cheese and fresh fruit, fresh brewed coffee (regular & decaf), iced tea

Box Lunches

The Volunteer \$7.95 / person
Sliced Roast Beef and Swiss Cheese on a hoagie roll with lettuce and sliced tomato, cole slaw, pickle spear, condiments, potato chips, home baked cookie, soft drink

The Mountaineer \$7.95 / person
Sliced Ham, Turkey, and Swiss Cheese on a hoagie roll with lettuce and sliced tomato, cole slaw, pickle spear, condiments, potato chips, home baked cookie, soft drink

Luncheon Buffet (minimum of 35 guests)

Choice of One Meat \$13.95 / person
Choice of Two Meats \$15.95 / person

Entrees

Carved Baked Ham, Lemon-Herb Chicken Breast, Sliced Turkey & Dressing, Louie's Fried Chicken, Roast Beef au jus, Grilled Pork Chop, Slow Roasted Pork Loin

Salads

(choice of one)

Classic Caesar Salad
Garden Salad w/assorted Dressings
Fresh Fruit Salad
Potato Salad
Pasta Salad
Cole Slaw

Bread

(choice of one)

Assorted Rolls
Yeast Rolls
Country Style Biscuits
Cornbread Muffins

Starches

(choice of one)

Garlic Smashed Potatoes
Fluffy Whipped Potatoes
Scalloped Potatoes
Roasted Rosemary Garlic Potatoes
Baked Potato
Parsley Potatoes
Rice Pilaf
Macaroni & Cheese

Dessert

Key Lime Pie, Apple Pie, Pecan Pie,
Coconut Cream Pie, Chocolate Cake,
Cheesecake (topping \$.50 extra)

Vegetables

(Choice of two)

California Vegetable Medley
Green Beans
Glazed Carrots
Sweet Peas and Pearl Onions
Buttered Corn
Steamed Broccoli Florets
(cheese sauce \$.50 extra)
Sautéed Squash Medley

Beverages

Fresh Brewed Coffee
(regular & decaf)
Iced Tea

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Plated Lunches

Louie's Fried Chicken (2 pieces)	\$ 9.95/person	Vegetable Lasagna (includes starch)	\$ 9.95/person
Meat Lasagna (includes starch)	\$10.95/person	Turkey and Dressing	\$11.95/person
Lemon-Herb Chicken Breast	\$10.95/person	Roast Beef au jus	\$11.95/person
Prime Rib	\$15.95/person	Petite Sirloin (w/stuffed potato)	\$12.95/person
Shrimp Kabobs	\$15.95/person	Grilled Salmon	\$12.95/person
Grilled Boneless Pork Chop	\$11.95/person	Chicken Marsala	\$10.95/person
Vegetable Pasta Primavera (cream sauce or red sauce)		\$ 9.95/person	

Salads

(choice of one)

Classic Caesar Salad
Garden Salad w/assorted Dressings
Fresh Fruit Salad

Bread

(choice of one)

Assorted Rolls
Yeast Rolls
Country Style Biscuits
Cornbread Muffins
Garlic Bread Sticks

Starches

(choice of one)

Garlic Smashed Potatoes
Fluffy Whipped Potatoes
Scalloped Potatoes
Roasted Rosemary Garlic Potatoes
Baked Potato
Parsley Potatoes
Rice Pilaf
Macaroni & Cheese
Stuffed Potato

Beverages

Fresh Brewed Coffee
(regular & decaf)
Iced Tea

Vegetables

(Choice of one)

California Vegetable Medley
Green Beans
Glazed Carrots
Sweet Peas & Pearl Onions
Buttered Corn
Steamed Broccoli Florets
(cheese sauce \$.50 extra)
Sautéed Squash Medley

Desserts

(choice of one)

Key Lime Pie, Apple Pie, Pecan Pie,
Coconut Cream Pie, Chocolate Cake,
Cheesecake (topping \$.50 extra)

Specialty Luncheon Buffets

(minimum 35 guests)

Deli Ishus \$11.95 / person
Soup du jour, deli platter (sliced Roast Beef, Turkey & Ham), assorted breads, assorted sliced cheeses, lettuce, sliced tomato and onion, condiments, potato salad, pasta salad, dill pickle, Apple **OR** Strawberry Crisp, fresh brewed coffee (regular & decaf), iced tea

Build Your Own Taco \$12.95 / person
Seasoned taco beef, shredded lettuce, diced tomatoes and onions, sliced Jalapeno pickled peppers, grated cheddar cheese, sour cream, taco shells, tortilla chips and salsa, Spanish rice, refried beans, fresh brewed coffee (regular & decaf), iced tea

A Taste of Italy \$15.95 / person
Minestrone, Italian salad (lettuce, black olives, purple and white onions, tomatoes, parmesan cheese, croutons, Italian dressing), spaghetti and Fettuccini, Alfredo and Marinara meat sauce, vegetarian lasagna, Italian green beans, garlic bread sticks, Tiramisu, fresh brewed coffee (regular & decaf), iced tea

Soup, Salad, and Potato Bar \$ 9.95 / person
Soup du jour, garden salad (lettuce, tomato, onion, shredded Cheddar cheese, bacon bits, croutons, assorted dressings), one pound Idaho baked potato with assorted toppings, fresh coffee (regular & decaf), iced tea

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DINNERS

Plated Dinners

Pasta Primavera <i>(includes starch)</i>	\$11.95/person	Turkey and Dressing	\$13.95/person
Lemon-Herb Chicken Breast	\$14.95/person	Slow Roasted Pork Loin	\$14.95/person
10 oz. Sirloin	17.95/person	Shrimp Kabobs	\$16.95/person
Grilled Tuna or Salmon	\$16.95/person	Chicken Marsala	\$14.95/person
Roast Prime Rib of Beef au jus			\$21.95/person

Salads

(choice of one)

- Classic Caesar Salad
- Garden Salad w/assorted Dressings

Bread

(choice of one)

- Assorted Rolls
- Yeast Rolls
- Country Style Biscuits
- Cornbread Muffins
- Garlic Bread Sticks

Starches

(choice of one)

- Garlic Smashed Potatoes
- Fluffy Whipped Potatoes
- Scalloped Potatoes
- Roasted Rosemary Garlic Potatoes
- Baked Potato
- Parsley Potatoes
- Rice Pilaf
- Macaroni & Cheese

Beverages

- Fresh Brewed Coffee
(regular & decaf)
- Iced Tea

Vegetables

(Choice of one)

- California Vegetable Medley
- Green Beans
- Glazed Carrots
- Sweet Peas & Pearl Onions
- Buttered Corn
- Steamed Broccoli Florets
(cheese sauce \$.50 extra)
- Sautéed Squash Medley

Desserts

(choice of one)

- Key Lime Pie, Apple Pie, Pecan Pie,
Coconut Cream Pie, Chocolate Cake,
Cheesecake *(topping \$.50 extra)*

Dinner Buffet

(minimum of 35 guests)

Choice of One Meat	\$18.95 / person
Choice of Two Meats	\$20.95 / person
Choice of Three Meats	\$23.95 / person

Entrees

Meat Lasagna, Carved Baked Ham, Lemon-Herb Chicken Breast, Sliced Turkey & Dressing, Louie's Fried Chicken, Roast Beef au jus, Grilled Pork Chop, Slow Roasted Pork Loin, Vegetable Lasagna

Salads

(choice of one)

- Classic Caesar Salad
- Garden Salad w/assorted Dressings
- Fresh Fruit Salad
- Pasta Salad

Bread

(choice of one)

- Assorted Rolls
- Yeast Rolls
- Country Style Biscuits
- Garlic Bread Sticks
- Cornbread Muffins
- Sourdough Rolls

Starches

(choice of one)

- Garlic Smashed Potatoes
- Fluffy Whipped Potatoes
- Scalloped Potatoes
- Roasted Rosemary Garlic Potatoes
- Baked Potato
- Parsley Potatoes
- Rice Pilaf
- Macaroni & Cheese

Dessert

- Key Lime Pie, Apple Pie, Pecan Pie
- Coconut Cream Pie, Chocolate Cake
- Cheesecake *(topping \$.50 extra)*,
- Tiramisu

Vegetables

(Choice of two)

- California Vegetable Medley
- Green Beans
- Glazed Carrots
- Sweet Peas and Pearl Onions
- Buttered Corn
- Steamed Broccoli Florets
(cheese sauce \$.50 extra)
- Sautéed Squash Medley
- Baked Beans

Beverages

- Fresh Brewed Coffee
(regular & decaf)
- Iced Tea

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Themed Dinner Buffet

(minimum of 35 guests)

Smoky Mountain Hoe-Down \$21.95 / person
Potato salad, cole slaw, barbecued spareribs, southern fried chicken, baked beans, corn-on-the-cob, country style biscuits, cornbread muffins, fruit cobbler, fresh brewed coffee (regular & decaf), lemonade, iced tea

The Gondolier \$18.95 / person
Minestrone, Italian salad (lettuce, black olives, purple and white onions, tomatoes, parmesan cheese, croutons, Italian dressing), spaghetti and Fettuccine, Alfredo and Marinara meat sauce, chicken parmesan, Italian green beans, tiramisu, chocolate layer cake, fresh brewed coffee (regular & decaf), iced tea

South of the Border \$18.95 / person
Tortilla soup, Build Your Own Taco bar (taco meat, shredded lettuce, diced tomatoes and onions, sliced Jalapeno pickled peppers, grated cheddar cheese, taco shells, sour cream, picante sauce), chicken fajitas, cheese enchiladas, refried beans, Spanish rice, tortilla chips and salsa, fresh brewed coffee (regular & decaf), iced tea

A Slice of Paradise \$22.95 / person
Tropical salad (lettuce, tomatoes, onions, mandarin oranges, toasted almonds, fresh coconut and toasted sesame dressing), ambrosia, grilled chicken and pineapple, pork loin with sweet and sour glaze, rice pilaf, sweet potato casserole, sautéed vegetables (red, green, and yellow bell peppers, onions, broccoli and carrots in a teriyaki sauce), yeast rolls, key lime pie, bread pudding with coconut cream sauce, fresh brewed coffee (regular & decaf), mango iced tea

Smoky Mountain Cookout

Baby Bear Special \$13.95 / person
Hamburgers and hot dogs, sliced American cheese, potato salad, cole slaw, baked beans, assorted chips, condiments, cookies and brownies, lemonade, soft drinks

Papa Bear Special \$20.95 / person
Barbequed chicken, barbequed spareribs, potato salad, baked beans, corn-on-the-cob, dinner rolls, fruit cobbler, iced tea, lemonade, soft drinks

HORS D'OEUVRES

Some Like It Hot

(priced for 50 people)

Swedish or BBQ Meatballs (3 pieces/pp)	\$175.00
Chicken Tenders (2 pieces/pp)	\$200.00
Cocktail Franks-in-a-Blanket (3 pieces/pp)	\$175.00
Mini Assorted Quiche (2 pieces/pp)	\$200.00
Barbequed Smokies (approx. 3 pieces/pp)	\$150.00
Crab Stuffed Mushrooms (3 pieces/pp)	\$250.00
Wings (BBQ, Hot, Mild, Plain) (2 pieces/pp)	\$150.00
Spinach Dip (1 pan / 30 ppl)	\$125.00/pan

Some Like It Cold

(priced for 50 people)

Finger Sandwiches (1.5 pieces/pp)	\$200.00
Shrimp on Ice (2 pieces/pp)	\$300.00
Domestic Cheese Tray (3 pieces/pp)	\$175.00
Seasonal Fruit Tray (3 pieces/pp)	\$150.00
Fresh Vegetable Tray (3 pieces/pp)	\$150.00
Assorted Nuts (1 lb / 20 ppl)	\$20.00/lb
Dinner Mints (1 lb / 20 ppl)	\$25.00/lb
Chips & Salsa (per 50 ppl)	\$100.00

Carvery

Steamship Round of Beef (serves 125ppl)	\$500.00
Roast Pork Loin (serves 100 ppl)	\$400.00
Roast Tenderloin of Beef	\$Market
Slow-cooked Smoked Ham (serves 50 ppl)	\$150.00
Roast Turkey (serves 25 ppl)	\$100.00

All items served with mini rolls and condiments.

Above items may be carved by uniformed chef for an additional fee of \$25.00 per hour.

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MEETING ROOM RENTAL FEES

Laurel A.....	\$75.00	per day	Greenbriar.....	\$300.00	per day
Laurel B.....	\$50.00	per day	Gatlinburg.....	\$100.00	per day
Laurel C.....	\$50.00	per day	Glades.....	\$100.00	per day
Boardroom.....	\$50.00	per day	LeConte.....	\$100.00	per day
Great Hall.....	\$600.00 per day (combination of Greenbriar, Gatlinburg, Glades, & LeConte)				

Dear Valued Guest,

Your banquet is not limited to these suggestions. If you have a favorite dish or recipe our Chef will gladly prepare it to your specifications and will be priced according to market. Please notify us in advance of any special dietary requirements so we may prepare a suitable substitute dish.

Our Banquet and Sales staff will gladly meet with you personally to discuss and plan the set up, food and any special needs. We are happy to assist with coordinating and flow of each and every event. Below are noted standard set-up fees, which may be in addition to banquet/meeting room rental fees:

Standard Set Up Fees	up to 50 people	\$100.00
With a \$500.00 minimum food purchase	51 – 100 people	\$55.00
Private Banquet room & set up	101+ people	set up fee waived

**Additional set up requirements are priced accordingly.
Room rental fees may still apply.**

Thank you for booking your event with us. We are looking forward to serving you for many years to come.

Warmest regards,

Garden Plaza Hotel Management

MISCELLANEOUS ITEMS

AUDIO VISUAL CHARGES

(costs are per day)

TV/DVD.....	\$125.00	Wireless Lavalier Microphone.....	\$ 45.00
Overhead Projector with Screen.....	\$ 35.00	3' x 5' White Board (w/markers).....	\$ 10.00
LCD Projector.....	\$225.00	Electric Piano.....	\$ 50.00
Screen (no charge with A/V rent).....	\$ 10.00	Dance Floor.....	\$ 85.00

Additional audiovisual equipment available upon request.

Prices quoted on market prices.

MISCELLANEOUS WEDDING ITEMS

Petit Fours	\$ 85.00/50 pc tray \$150.00/100 pc tray
White Wedding Punch	\$18.00/gallon
Valentine Pink Punch	\$18.00/gallon
Island Punch	\$18.00/gallon
Strawberries & Cream Punch	\$18.00/gallon
Disc Jockey	\$400.00/two hours \$450.00/three hours \$500.00/four hours
Sparkling Grape Juice (red or white)	\$15.00/bottle
Dance Floor	\$85.00

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Banquet Bar Policies and Pricing

A \$45.00 bartender charge (per bartender) for the first hour and \$20.00 (per bartender) for each additional hour is applied to all bars (cash or host). The hotel will normally staff one bartender per 100 guests. Additional bartenders will be provided on request of the client provided that minimum sales are met. Where actual sales fall short of the minimum requirements the client will be charged according to the policy noted below.

The hotel, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Commission's regulations. It is a policy, therefore, that the hotel must supply all liquor, beer and wine.

During cash bars, tip jars will be placed on all bars. During host bars, tip jars are NOT placed on bars. The client is required to pay a 17% service charge in addition to the cost of any beverage, as well as the appropriate state taxes.

Cash Bars are charged to the individual by the drink at our current banquet pricing. Prices include tax.

Host Bars are charged to the organizer at current banquet pricing. Prices do not include service charge or tax.

Cash Bar Pricing

(prices include tax)

Liquor

House Brands	\$5.00/each
Call Brands	\$6.00/each
Premium Brands	\$7.00/each
Specialty Drinks	Market Price

Wine & Champagne

House Wine	\$ 5.00/glass \$20.00/bottle
House Champagne	\$20.00/bottle

**Other wines available. Call ahead to inquire of brand/selections.*

Beer

Domestic	\$3.00/bottle
Imported	\$4.00/bottle
Non-Alcoholic	\$3.00/bottle

Host Bar Pricing

(prices subject to service charge and tax)

Liquor

House Brands	\$5.00/each
Call Brands	\$6.00/each
Premium Brands	\$7.00/each
Specialty Drinks	Market Price

Wine & Champagne

House Wine	\$ 5.00/glass \$20.00/bottle
House Champagne	\$20.00/bottle

Beer

Domestic	\$3.00/bottle
Imported	\$4.00/bottle
Non-Alcoholic	\$3.00/bottle

OTHER BEVERAGES AVAILABLE

Punch

Fruit Punch	\$18.00/gallon
Champagne Punch	\$45.00/gallon
Mimosas	\$45.00/gallon
Screwdrivers	\$65.00/gallon

Keg Beer

Domestic, full keg	\$250.00/each
Domestic, pony keg	\$125.00/each
Imported, full keg	\$350.00/each
Imported, pony keg	\$175.00/each

NO alcohol of any kind may be brought into the hotel from outside sources. This is TN state law. All bars must meet or exceed a \$200.00 minimum in bar sales or the minimum \$200.00 will be charged.

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Catering Policies

- 1. A signed contract must be on file at the Hotel before any function will be set up by the Banquet Department.**
Please notify the Convention Services & Catering Department of the guaranteed number 3 days prior to your event. In the event no guarantee is received, **the estimated count will be prepared and billed**; or the number actually served, **whichever is greater**. The guarantee for Sunday, Monday or Tuesday functions must be received by 12:00 noon on Thursday. The Convention Services & Catering Department must be notified 30 days prior to any event of cancellation due to any legitimate reason. The Hotel will be set up and prepared for 5% over your guarantee. No more than 20% reduction from the original estimated count will be accepted by the Hotel for the guarantee.
- A 50% deposit is required along with the signed contract unless prior credit/payment arrangements have been established with the hotel. If a function must be canceled, the deposit will be refunded if the Hotel has received notification of the cancellation at least 30 days in advance. (Refunds for cancellations of major Christmas parties, etc. are at the discretion of the hotel). Cancellations received less than 30 days prior to the function are at the discretion of the hotel. Final payment is due one week prior to the function unless credit payment arrangements have been made with the Sales/Catering Department in advance.
- All banquet checks must be signed by the person in charge or designated representative at the completion of each function.** Any discrepancies in counts or charges should be identified and resolved at that time.
- Final menu selections should be submitted 30 days prior to the function to insure the availability of the desired menu items.
- All catering functions are subject to service (gratuity) charges and applicable state and local sales taxes.
- If a change from the original room set-up is requested on the day of the function, a labor charge of \$50.00 per change will be added to the banquet check.
- NO FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED TO BE BROUGHT INTO ANY BANQUET/MEETING ROOMS BY ANY GUEST, WITHOUT THE PRIOR WRITTEN APPROVAL OF THE GENERAL MANAGER.**
- The Hotel reserves the right to move functions to other meeting/banquet rooms other than those stated on this catering contract without prior notification.
- Function guests will be admitted to the banquet room and expected to depart at the times stated on this catering contract.
- The Hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Hotel.
- The customer is responsible for the arrangement and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at the Hotel. The hotel will only accept packages 1 day prior to event. In the event that packages arrive earlier or later than the above time, the Hotel will apply an appropriate storage/shipping fee.
- All vendor and exhibit tables must be arranged with the Convention Services Department in advance of event. Any vendor/exhibit tables required upon arrival will be subjected to a higher labor/set-up fee.
- Any items to be put on any meeting room or lobby wall, or any directional signs must be approved by the Hotel.
- The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function. The Hotel makes no warranties or representations to the customer other than those printed hereon. The Hotel reserves the right to inspect and control all private functions. Damage to premises will be charged accordingly. The Hotel reserves the right to require a security deposit for damage, the amount to be determined by the Hotel according to the function and security needs. Should damage to the Hotel premises occur, deposit will be retained with additional charges as required. The Holiday Inn is not responsible for any loss of materials, equipment or personal belongings left in unattended and/or unsecured rooms or areas.
- The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or good before, during, and after the function.
- All prices are subject to change with notification when possible.
- The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of, or restriction upon travel or transportation, non-availability of food, beverage, or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel preventing or interfering with the Hotel's performance. In such event, the Hotel shall not be liable to the customer for any damages, whether actual or consequential which may result from such non-performance.
- Notwithstanding any other provision of this agreement, owner and/or operator of this Hotel shall be relieved from all requirement hereof, and this agreement shall terminate if owner shall sell, transfer or otherwise convey its interest in this Holiday Inn Hotel, provided owner has given at least 30 days notice of the transfer of its interest in payments or deposits whereupon the parties shall have no further obligations to each other, provided that if the hotel shall be continued in operation as a hotel after such transfer by owner then owner may assign all of its rights and obligations under this agreement to the new owner who shall then be solely responsible for performance hereunder, and owner shall be relieved of all obligations and responsibilities under this agreement upon transfer of all advance payments and deposits received by owner to the new owner.

Approved by: _____

Date: _____

Group Name: _____

JULY 2009

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