

BANQUET POLICIES & REGULATIONS

The client hereby leases said premises for the date and time specified and agrees as follows:

1. To use the premises only for the purpose for which it is let, and to comply with all terms of the contract as stated herein. Further, client shall abide by and comply with all rules and regulations of SMCC which are attached and incorporated herein and shall abide by all policy, sanitary, and other regulations imposed by governmental authority.
2. All activities shall cease at time specified and the building shall be vacated within one half hour. Any excessive noise or rowdyism will not be tolerated, and the lessor reserves the right to intervene and stop any event or party and evict any and all persons responsible therefor.
3. All food and beverage set-ups (with the exception of alcoholic beverages and cake for special occasions) must be provided by SMCC. We will cut and serve your cake according to industry standards and will not be responsible for any cake not served unless special arrangements have been made prior to your event.
4. We will substitute entrees for vegetarian, religious, or medical reasons only. We must be notified of this at the time menu is selected.
5. SMCC management reserves the right to inspect and control all private functions.
6. The client understands that they are totally responsible for the actions of their guests. Liability for damages to the premises or equipment will be charged to the representative making arrangements with SMCC.
7. No tape, tacks, nails, staples, or the likes to be used on the walls, tables, drapes, ceilings, etc. No rice, confetti or bird seed to be thrown on the premises. All arrangements for decor must be made in advance.
8. The client assumes full responsibility for loss of any guest articles.
9. The client will neither assign nor sublet the premises or any part thereof without the written consent of the lessor.
10. A deposit of \$3.00 per person is required to guarantee a date, with the exception of Saturday, a \$5.00 per person deposit is required. An additional deposit is required six months prior to the function date. (See contract and weekend Addendum). Five days prior to the event, the client is required to have the total balance of the guaranteed number paid in full. All deposits will then be credited to the final total balance. In the event a function exceeds the guaranteed number the difference must be paid immediately after the function.

BANQUET POLICIES & REGULATIONS (CONT).

11. The menu prices for your function will be subject to those prices which are in effect during the year your function is to be held.
12. 2 weeks prior to the date that has been booked, the client must contact us with their menu selections and their guaranteed number of guests. We prepare 5% above the guaranteed number. **POSITIVELY** no reductions in guaranteed figures will be accepted less than 5 days prior to the event. Excessive increase in numbers of guests attending over the number guaranteed may result in different food items being served.
13. All payments must be made in cash, cashiers check or money orders. Other payment methods must be approved in advance.
14. Payments will be based on clients' specified guarantee, or the actual number of guests attending, whichever is greater.
15. SMCC reserves the right to refuse service of alcoholic beverages to anyone appearing intoxicated or not being able to provide proof of being of legal drinking age.
16. If SMCC is unable to perform its obligations under this agreement for any reason beyond its control, including but not limited to strikes, labor disputes, accidents, government requisition, restriction, or regulations, on commodities or supplies, acts of war or God, such non-performance is excluded, and lessor will not be liable for any consequential damages of any nature.
17. In the event of a cancellation your deposit will be refunded provided the room is re-booked for another function. If you cancel within 6 months of the function your initial deposit will be forfeited, however any additional deposit made will be refunded upon re-booking.
18. This agreement, the attached contract, addendum, and terms of application thereof constitute the entire agreement between the client and SMCC. No modifications of this agreement between the parties shall be binding unless reduced to writing.
19. All bands and DJ's must abide by the noise ordinance City of Livonia, Michigan.
20. All vendors and clients must have all items out of the building ½ hour after the event is over. Additional time will be charged \$200 by the ½ hour.
21. Once the event is over, St. Mary's is not responsible for any items (including cake parts) that are left behind.
22. Appetizers and Pizza will be based on 75% of the final guest count

ADDITIONAL TERMS AND CONDITIONS

- a. A \$3.00 per person premium will be charged for Saturday and Holiday functions.
- b. Our menu prices are based on 100 guests or more (excluding lunches).
- c. Prices include hall rentals and linens.
- d. All charges are subject to a 6% sales tax and 20% gratuity on all food and beverages served.
- e. Bar service is an additional \$3.95 per person. Service includes glasses, bartenders, ice, napkins, appropriate condiments, juices, mixes, and soft drinks.
- f. Valet parking is available at an additional charge.
- g. Coat check service is available for an additional charge of \$100.
- h. Banquets shall not exceed 6 hours duration (lunch functions shall not exceed 4 hours).
Extended hours are available by special arrangements and additional charges are as follows:
\$1.50/person for an additional ½ hour
\$2.50/person for an additional hour
\$3.50/person for an additional 1½ hours
\$4.00/person for an additional 2 hours

ETCETERA

- 1. Elaborate Sweet and Fruit Table available at your pleasure for an additional \$14.00 per person.
This cancels the desert choice.
- 2. Assorted Fresh Fruit Table available for an additional \$8.00 per person. This cancels the desert choice.
- 3. A second choice of Appetizer, Soup, Salad, Vegetable, or Potato is an extra \$3.00 per person.
- 4. A second entree is an additional \$4.50 per person.
- 5. Non alcoholic fruit punch per gallon \$15.00 (Serves approx. 25 people)
- 6. Tables of 8 are available for \$2.00 more per person.
- 7. A minimum of 225 guests is required to secure both banquet rooms.
- 8. St. Mary's can accommodate from 50-500 guests

BUFFET & FAMILY STYLE LUNCHEON
(Food must be served no later than 1:30 pm.)

Luncheon includes: Relishes, Salad with House dressing, Rolls, Butter, Mostaccioli, a choice of Potato or Rice, Coffee, Tea and Soft drinks.

ENTREES (Choice of One) add an additional entrée for \$2.00 per person

1. St. Mary's Fried Chicken
2. Roast Sirloin
3. Kafta Kabob
4. Breast of Chicken Supreme
5. Herb Roasted Chicken
6. Charbroiled Chicken Kabob
7. Chicken Breast Parmesan
8. Honey Baked Ham
9. Pepper Steak
10. Chicken Ala King
11. Beef Stroganoff
12. Polish Sausage with Sauerkraut

\$20.95 per person

SIT-DOWN LUNCHEON

All lunches include a choice of Soup or Salad, Rolls or Pita Bread, Butter, Coffee, Tea, and Soft Drinks. Desert is additional.

1. GRILLED CHICKEN CAESAR: served with caesar dressing. \$18.95
2. CHARBROILED KAFTA KABOB AND CHICKEN KABOB: on a skewer, charbroiled and served with a choice of Potato or Rice and Vegetable. \$22.25
3. SAUTEED BREAST OF CHICKEN SUPREME: boneless and skinless, with Potato or Rice and Vegetable. \$22.25
4. CHICKEN CORDON BLUE: stuffed with smoked Ham and Swiss Cheese served with Potato or Rice and Vegetable \$23.95
5. CHICKEN BREAST PARMESAN: Broiled Breast of Chicken topped with sauce and cheese, served with roasted potatoes and Vegetable. \$22.25
6. SOUTHERN BROILED CATFISH: with roasted potatoes and vegetable \$22.25
7. STUFFED CHICKEN BREAST: with rice and mushrooms. Served with potatoes and vegetable. \$22.25
8. SALMON FILET: oven broiled, served with a choice of Potato or Rice and Vegetable. Market Price

(Food must be served no later than 1:30 pm.)

(These prices are subject to 6% sales tax and 20% gratuity)

HORS D-OEUVRES

Bread, Coffee, Tea and Soft Drinks included in your price. Dessert is additional. This menu is for receptions not to exceed 3 hours.

- 1. Fresh Relish Tray with Dip**
- 2. Chicken Fingers**
- 3. Cheeses**
- 4. Fresh Fruit Selection**
- 5. Hommus**
- 6. Baba Ghannough**
- 7. Tabouleh Salad**
- 8. White Cheese and Olives**
- 9. Turshey Pickles**
- 10. Fattoush Salad**
- 11. Vegetarian Grape Leaves**
- 12. Spinach Pies**
- 13. Meat Pies**
- 14. Deviled Eggs**
- 15. B.B.Q. Meatballs**
- 16. Wing Dings**
- 17. BBQ Spare Ribs**
- 18. Tuna Pasta**
- 19. Egg Rolls**
- 20. Falafel**
- 21. Swedish Meatballs**
- 22. Stuffed Mushrooms**
- 23. Cold Chicken Shawarma**
- 24. Pasta Primavera**
- 25. Gulf Shrimp Cocktail with Sea dip (\$1.95 per piece)**
- 26. Chicken Salad**

\$31.95 per person

Please select 5 Cold and 5 Hot Items.

*** A \$3.00 per person premium will be charged for Saturday and Holiday functions.**

(These prices are subject to 6% sales tax and 20% gratuity)

COMPLIMENTS

Salads : Upgrade to a Michigan or Greek Salad for an additional \$2.00

Soups : Add a Soup of Chicken Orzo, Minestrone or Cream of Broccoli for an additional \$3.00

Desserts : Add a Dessert of Baklava varieties, Fresh Pastries, Fruit Platters (in season) or Fresh Strawberries with Whipped Cream for an additional \$4.00

Add a Late Night Taco Bar for an additional \$3.00

Choice of Vegetables:

- 1. Green Beans**
- 2. California Blend**
- 3. Italian Blend**
- 4. Glazed carrots & peas**

Choice of Potato or Rice:

- 1. Boiled Parsley Buttered**
- 2. Roasted Red Skin**
- 3. Rice Pilaf**
- 4. Baked Potato with Sour Cream**
- 5. Garlic Smashed**
- 6. Au Gratin**
- 7. Scalloped Potatoes**

BUFFET DINNER

All buffet dinners include: House Salad (Cheese & Crackers, Vegetable & Dip) Hot Rolls and Butter, Coffee, Tea, Soft Drinks and:

A CHOICE OF VEGETABLE
A CHOICE OF POTATO OR RICE
MOSTACCIOLI
A CHOICE OF ICE CREAM OR PIZZA
A CHOICE OF TWO ENTREES

1. Roast Sirloin Au Jus or Mushroom Sauce
2. London Broil carved
3. Charbroiled Kafta Kabob
4. Breast of Chicken Supreme
5. Fried Chicken
6. Herb Baked Chicken
7. Herb Marinated Chicken Kabob
8. Beef Burgundy
9. Beef Stroganoff
10. Oven Broiled Cod Amandine
11. Breast of Chicken Cacciatore
12. Honey Baked Ham
13. Old Style Polish Sausage with Sauerkraut
14. Chicken Breast Picatta with capers

\$36.95 Per Person

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(These prices are subject to 6% sales tax and 20% gratuity)**

FAMILY STYLE DINNER

All family style dinner include: Hot Rolls & Butter, Coffee, Tea, Soft Drinks and:

APPETIZER OF CHEESE & CRACKERS AND VEGETABLE & DIP ON A TABLE
A CHOICE OF HOUSE OR CEASER SALAD
A CHOICE OF POTATO OR RICE
A CHOICE OF VEGETABLE
A CHOICE OF TWO ENTREES
A CHOICE OF ICE CREAM OR PIZZA

1. Roast Top Sirloin with Mushroom Sauce
2. Broiled Kafta Kabob
3. London Broil
4. Fried Chicken
5. Special Herb Baked Chicken
6. Breast of Chicken Supreme
7. Chicken Breast Parmesan
8. Baked Whitefish with Lemon Butter Sauce
9. Italian Sausage with Sweet Pepper and Onion
10. Old Style Polish Sausage with Sauerkraut
11. Fried Fish
12. Sweet and Sour Pork

\$40.00 Per Person

* A \$3.00 per person premium will be charged for Saturday and Holiday functions.
(These prices are subject to 6% sales tax and 20% gratuity)

SIT DOWN DINNERS

All individual sit-down dinners include Coffee, Tea, Soft Drinks, Hot Rolls, Cream, Butter and:

APPETIZER OF CHEESE & CRACKERS AND VEGETABLE & DIP ON A TABLE
A CHOICE OF HOUSE OR CEASER SALAD
A CHOICE OF POTATO OR RICE
A CHOICE OF VEGETABLE
A CHOICE OF ICE CREAM OR PIZZA

CHOOSE ONE OF THE FOLLOWING:

1. Breast of Chicken Kiev \$33.50
2. Chicken Breast Mozzarella \$33.50
3. Flame Broiled Beef Kafta \$33.50
4. Charbroiled Chicken Kabob \$33.50
5. Breast of Chicken with Supreme Sauce \$34.95
6. Stuffed Chicken Breast Ricotta \$34.95
7. Boneless Breast of Chicken stuffed with Rice and Mushrooms \$34.95
8. Flame Roasted Chicken Kabob and Beef Kafta \$35.95
9. Chicken Picatta \$35.95
10. Baked Catfish with Dill Sauce \$37.95
11. Oven Roasted Salmon \$45.95
12. Chicken and Tenderloin Medallions \$52.95
13. Filet Mignon (6 oz.) and Chicken Airline Breast – Market Price
14. Lobster Tail and 6 oz. Filet Mignon - Market Price

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(These prices are subject to 6% sales tax and 20% gratuity)

Bar Items Supplied by St. Mary's Cultural Center

Coke

Diet Coke

7-up

Cranberry Juice

Pineapple Juice

Orange Juice

Tonic/Soda Water

Ginger Ale

Bloody Mary Mix

Lemons, Limes, Cherries, Olives

\$3.95 Bar Service Fee

(Includes the Bartender)