



SPRINGHILL SUITES®  
MARRIOTT

# VARIETY FOR ANY TASTE

MEETING AND EVENTS  
MENU 2024

## About us

The SpringHill Suites by Marriott Toronto Vaughan has become an urban oasis for all travelers visiting the area. It boasts a spacious lobby with modern flare, uniquely designed areas and suites that include a separate living area for work and relaxation. All suites have a flat screen TV, a plush pillowtop mattress, West Elm custom furniture, mini fridge, microwave, and a specially designed work desk.

Amenities like our complimentary hot & cold breakfast buffet, Free Wi-Fi, and local calls, an indoor pool, whirlpool, and fitness room, will help the mind and body relax and recharge. You can also find versatile seating throughout the hotel lobby, lounge, and bar, which makes an ideal gathering place for work or play!

The entire team will work together every step of the way to create an enjoyable experience for you and all your guests. Our food and beverage team is specifically committed to supporting local produce with a focus on your health and well-being.

Our mantra "The Art of Local" keeps us inspired daily as we strive to include local products wherever we can. Featuring Ontario VQA wines from Niagara, Prince Edward County regions, and Vaughan's own Magnotta winery. We also carry Beau's and Steam Whistle beers on tap, brewed fresh less than 30km away, all available in our Six One Two Applewood Lounge.

We are constantly meeting with our suppliers to ensure the best local produce is available, like our Halal beef that comes from the Stockyard district in Toronto, or our Chicken Supreme sourced from a nearby family run operation in Brampton. Our Potatoes are from Alliston, vegetables from the Holland Marshes, and eggs from Brockville, Ontario.

Knowing where your food comes from, and the values we share from farm to kitchen, lead to a greater impact on your palate in flavour, with a smaller impact on our environment.

We have created menus that cater to all tastes and our team is delighted to work with you on customizing menus that fit to your needs.

Contact our sales and catering team to book your upcoming event today!

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**FOR MORE INFORMATION, PLEASE CONTACT OUR SALES & CATERING TEAM AT 905.760.9960 EXT 5104**

DUE TO FOOD SAFETY REGULATIONS, ALL FOOD + BEVERAGE SERVICES WILL BE PRESENTED UP TO A MAXIMUM PERIOD OF 90 MINUTES ONLY  
SPECIAL DIETARY ALTERNATIVES (NUT, GLUTEN, DAIRY ALLERGIES ETC) ARE AVAILABLE ON A 72-HOUR PREARRANGED BASIS AT NO ADDITIONAL COST.  
ALL PRICES LISTED IN THESE MENUS ARE SUBJECT TO HARMONIZED SALES TAX (CURRENTLY 13%) SERVICE CHARGE AND ADMINISTRATION FEE  
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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN  
MEETING AND EVENTS MENU 2024

**BonVoy Package 1**

\$83.00 Per Person

**Energizer**

Fresh Cubed + Whole Fruit Bowls  
Miniature fruit-jelly filled donuts and miniature snack-bite energy balls  
Fresh made smoothie blends  
(selection will vary based on market availability)  
Freshly brewed SpringHill blend® coffee service

**SpringHill Wraps**

Heritage greens with onion, tomato, cucumber, pepper and house dressings  
Select [2] soup of the day or salads from our **Features menu page 8**  
Deli wrap platter  
Mixture of our deli tortilla wraps with shredded lettuce, cheese and Dijon mayo,  
Assorted deli cold cuts, tuna salad, egg salad, Montréal smoked meat + Mediterranean grilled vegetable  
Assorted mini pastries  
Freshly brewed SpringHill blend® coffee service  
Assorted Pepsi product & Eska natural spring water  
charged on consumption (\$3.95 per serving)

**Afternoon Break**

Assorted bottles of chilled Boylan's cream soda, tangerine, ginger ale, classic root-beer and black cherry  
Individual bags of assorted Lay's potato chips and fresh oven baked cookies  
Freshly brewed SpringHill blend® coffee service  
Eska natural spring water charged on consumption (\$3.95 per serving)

**BonVoy Package 2**

\$90.00 Per Person

**Mid-Morning Break**

Small batch chilled sweet teas and lemonades  
Non-GMO KIND oat bars; honey toasted coconut, double chocolate chunk & maple pumpkin seed flavours  
Freshly brewed SpringHill blend® coffee service

**SpringHill Stir-Fry**

Heritage greens with onion, tomato, cucumber, pepper and house dressing  
Select [2] soup of the day or salads from our **Features menu page 8**  
Bell pepper chicken stir fry  
Baked tofu and roasted vegetables  
Rice pilaf  
Assorted mini pastries  
Freshly brewed SpringHill blend® coffee service  
Assorted Pepsi product & Eska natural spring water  
charged on consumption (\$3.95 per serving)

**In the Raw Break**

Freshly prepared raw vegetable platter including radish, bell pepper, carrot, celery, tomato and cucumber  
Hummus vegetable cups and Greek yogurt dips  
Cubed fruit and fresh berries  
Fresh made vegetable protein shakes and fruit smoothies  
Freshly brewed SpringHill blend® coffee service  
Assorted Pepsi product & Eska natural spring water  
charged on consumption (\$3.95 per serving)

**All day meeting packages include:**

*In-house projector & screen, writing pads, pens, pitchers of ice-water*

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**Elite Package**

\$95 per person

**SpringHill Full Breakfast Service**

Chilled fruit and vegetable juices  
Hydration station of cucumber, strawberry and citrus infused waters  
Fresh baked danish, muffin and croissants presentation served with individual butter, margarine, jams, and marmalade  
Fresh scrambled eggs  
Sausage links  
SpringHill hash-brown potatoes  
Cubed and sliced fruit  
(selection will vary based on market availability)  
Freshly brewed SpringHill blend® coffee service

**Mid-morning break**

Small batch chilled sweet teas and lemonades  
KIND oat bars; honey toasted coconut, double chocolate chunk & maple pumpkin seed flavours  
Whole fresh fruit bowl  
Freshly brewed SpringHill blend® coffee service

**Luncheon**

Select from our **Features menu page 8**  
Freshly brewed SpringHill blend® coffee service  
Assorted Pepsi product & Eska natural spring water  
charged on consumption (\$3.95 per serving)

**Afternoon Break**

Combination of soft pretzel bites, pretzel thins and popcorn with an assortment of bite-sized chocolate treats, and servings of crisp fresh vegetables with hummus.  
Shakers of salt, cinnamon, applewood spice, chocolate powder and buttery toppings  
Freshly brewed SpringHill blend® coffee service  
  
Assorted Pepsi product & Eska natural spring water  
charged on consumption (\$3.95 per serving)

**All day meeting packages include:**

*In-house projector & screen, writing pads, pens, pitchers of ice-water*

**Mid-Morning and Afternoon breaks may be substituted with any of our Featured Breaks, located on page 7**

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**Rise + Shine**

10-person Breakfast minimum, includes a freshly brewed SpringHill blend® coffee service.

**SpringHill Continental Breakfast** \$21.00 per person

Chilled fruit and vegetable juices  
Croissant, pain au chocolate and scones  
Fresh baked Danish, muffins and banana bread presentation served with individual butter, margarine, jams, and marmalade  
Activia yogurt  
Whole Fresh Fruit presentation (selection will vary based on market availability)

**SpringHill Full Breakfast** \$28.00 per person

Chilled fruit and vegetable juices  
Hydration station of cucumber, strawberry and citrus infused waters  
Fresh baked danish, muffin and croissants presentation served with individual butter, margarine, jams, and marmalade  
Fresh scrambled eggs  
Sausage links  
SpringHill hash-brown potatoes  
Cubed and sliced fruit (selection will vary based on market availability)

**Freshly Brewed SpringHill Blend Coffee Services**

**Keurig Service**

\$4.25 per pod

This option provides a per-serving option for groups less than 10 in size

**Coffee Service Per Person**

\$3.95 [10 person minimum]

Contains Brewed SpringHill blend Royal Cup coffee and Hot water. Decaffeinated coffee brewed on request.

**All Day Coffee**

\$15.95 per person [10 person minimum]

630am to 5pm / not available for tradeshow

Contains Brewed SpringHill blend Royal Cup coffee, Decaffeinated Royal Cup coffee and Hot water

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## Specialty Presentations

10-person board and presentation minimum

### Boards

**Vegetable Board** \$8.00 per person

Freshly prepared raw vegetable platter of radish, bell pepper, carrot, celery, tomato and cucumber, with hummus and a garlic herb dip

**Sliced Fresh Fruit Board** \$8.50 per person

A variety of sliced and cubed melon, berries, and fruits with Greek yogurt dip

**Buttermilk Pancakes Or 4-Inch Belgian Waffle Board** \$9.00 per person

Pancakes, waffles, or combination of both with maple syrup, marmalade, butter, strawberries, blueberry compote, hazelnut spread, whipped cream, sliced banana, raisins, chocolate chips, shredded coconut, and dried apricot

**Bagel Board** \$12.00 per person

[6] Plain [6] Everything sliced bagels accompanied with cream cheese, cheese slices and smoked salmon. Garnished with cucumber, avocado, berries, hard boiled eggs, marmalade, seeds, nuts, and individually packaged jams

**Char-Cookie'rie Board** \$14.00 per person

Board featuring wafers and cookies with chocolate covered pretzels, nuts and fruits, hazelnut spread, fresh and fun-sized candies.

**Deli Wrap Board** \$14.00 per person

Deli tortilla wraps with shredded lettuce, cheese, and Dijon mayo, [2] chicken Caesar, [2] deli turkey, [2] tuna salad, [2] egg salad, [2] Montréal smoked meat and [2] vegan grilled vegetable

**Cheese Board** \$15.25 per person

Selection of hard and soft Canadian pasteurized cheeses, complimented with marmalade, seeds, nuts and sliced baguette

**Antipasto Board** \$19.00 per person

Calabrese, Napoli and Finocchio salami with a selection of hard and soft Canadian pasteurized cheeses, complimented with marmalade, seeds, nuts, figs, olives, sliced baguette and crackers.

### Presentations

**Cookies** \$24.00 per dozen

Fresh baked chocolate chip cookies

**Danish, Muffin, Croissant** \$45.00 price per dozen

Served with individual butter, margarine, jams, and marmalade

**Whole Fresh Fruit** \$36.00 price per dozen

Whole fruit may vary based on market availability

**Parfait** \$9.00 per person

Combination of pre-styled and build-your-own parfaits with various fresh cubed fruits and berries, granola, graham crumb, coconut, honey and non-fat yogurts

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### Event Breaks

10-person Event Break minimum, includes a freshly brewed SpringHill blend® coffee service.

#### **Energizer** \$21.00 per person

Fresh cubed fruit bowls  
Miniature fruit-jelly filled donuts  
Miniature snack-bite energy balls  
Fresh made smoothie blends

#### **In the Raw** \$21.00 per person

Freshly prepared raw vegetable platter including radish, bell pepper, carrot, celery, tomato and cucumber  
Hummus vegetable cups and Greek yogurt dips  
Cubed fruit and fresh berries  
Fresh made vegetable protein shakes and fruit smoothies

#### **Lemonade Stand** \$21.00 per person

Small batch chilled sweet teas and lemonades  
Non-GMO KIND oat bars; honey toasted coconut, double chocolate chunk & maple pumpkin seed flavours  
Whole fresh fruit bowl

#### **Healthy or Not Break** \$21.00 per person

Combination of soft pretzel bites, pretzel thins and popcorn with an assortment of bite-sized chocolate treats, and servings of crisp fresh vegetables with hummus. Shakers of salt, cinnamon, applewood spice, chocolate powder and buttery toppings

### Brunch Event

Served 1130am to 2pm, 10-person minimum

#### **Graceful** \$48.00 per person

##### **Served 1130am to 2pm**

Chilled fruit and vegetable juices  
Hydration station of cucumber, strawberry and citrus infused waters.  
Fresh baked danish, muffin and croissants presentation served with individual butter, margarine, jams, and marmalade  
Fresh scrambled eggs  
Parfait station combination of pre-styled and build-your-own parfaits with various fresh cubed fruits and berries, granola, crushed graham, coconut, honey and non-fat yogurts  
Chef's sweet table featuring blueberry flan, apple-pie cheesecake, strawberry cheesecake [GF] and Chef's selection of mini desserts

#### **Refined**

##### **Salads [select 2]**

Heritage greens with onion, tomato, cucumber, pepper, sliced olives, mushrooms and house dressing  
Mediterranean vegan chickpea salad  
Caesar salad with traditional accompaniments  
Breakfast salad of baby kale, blueberries, strawberries, chopped egg and feta

##### **Breakfast [select 1]**

Applewood smoked bacon  
Turkey sausage  
Buttermilk pancake with seasonal compote and maple syrup

##### **Entrée accompanied with seasonal vegetables [select 1]**

Applewood spiced chicken with wild mushroom and natural jus  
Baked salmon fillet with pineapple salsa  
Broiled flank steak with pico de gallo  
Chicken and waffles

##### **Vegetarian / Vegan [select 1]**

Herb and ricotta ravioli, roasted tomato and pesto  
Penne with grilled zucchini, bell pepper, eggplant in tomato rose sauce  
Vegetable jambalaya

##### **Starch and vegetables [select 1]**

Baked mini potatoes  
Yukon gold mashed potato  
Rice pilaf

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# SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN

## MEETING AND EVENTS MENU 2024

### Features

10-person Feature buffet minimum.

We reserve the right to move the location of luncheons to the 612 Applewood Lounge.

#### **SpringHill Deli Lunch (Dine-In)** \$48.00 Lunch

Fresh soup of the day  
Chef's salad of heritage greens, onion, tomato, cucumber with house dressing  
German style potato salad with, yellow mustard, vegan-mayo, scallion + lemon aioli  
Homemade coleslaw  
Sandwich & wrap platter (assortment based on group size)  
Mixture of our deli tortilla wraps with shredded lettuce, cheese and Dijon mayo,  
Assorted deli cold cuts, tuna salad, egg salad, Montréal smoked meat + Mediterranean grilled vegetable  
Assorted mini pastries  
Freshly brewed SpringHill blend® coffee service  
Assorted Pepsi products & Eska natural spring water charged on consumption (\$2.50 per serving)

#### **Opa** \$50.00 Lunch / \$52.00 Dinner per Person

Pita bread  
Heritage greens with onion, tomato, cucumber, pepper and house dressing  
Select [2] soup of the day or salads  
Chicken souvlaki on a bamboo skewer served with tzatziki sauce on the side  
Roasted redskin potato and rice pilaf in our garlic, lemon & oregano broth  
Marinated vegetable kabobs

#### **Applewood** \$50.00 Lunch / \$52.00 Dinner per Person

Fresh baked rolls with butter  
Heritage greens with onion, tomato, cucumber, pepper and house dressing  
Select [2] soup of the day or salads from our **Features menu page 8**  
Applewood spiced rubbed chicken under a homemade mild heat salsa  
Vegetarian roasted ratatouille pasta with eggplant, bell pepper, zucchini  
Tri-coloured garlic parmesan roasted potatoes

#### **Black Creek** \$63.00 Lunch / \$67.00 Dinner per person

Fresh baked rolls with butter  
Heritage greens with onion, tomato, cucumber, pepper and house dressing  
Select [2] soup of the day or salads  
Mains of chicken pasta; baked chicken breast mixed and tossed in garlic herb pasta with roasted red peppers and grilled mushrooms  
Sliced roast beef with our peppercorn and mushroom gravy served with horseradish on the side  
Vegetarian penne pasta with roasted vegetables and butternut squash  
Mashed potato with gravy

**Unless otherwise noted, all meals served** with Chef's selection of mini desserts, Freshly brewed SpringHill blend® coffee service including assorted Pepsi and Buby products & Eska natural spring water charged on consumption (\$3.95 per serving)

### Salad Selections

Soup of the day  
Caesar Salad  
Creamy coleslaw  
Vinegar coleslaw  
Corn salad  
Greek salad  
Mediterranean chickpea salad  
Creamy potato salad  
German potato salad  
Southwest chopped salad  
Arugula and spinach salad  
Orzo pasta salad  
Seven grain salad  
Pad Thai salad

### On The Go!!

#### **To-Go Box** \$36.00 per box

Individual wrapped cheese  
SpringHill salad of spring mix lettuce & romaine with, bell pepper, red onion, cucumber, diced tomato, chopped egg, deli turkey & feta  
cheese with a portioned container of balsamic dressing on the side  
Applewood spiced sliced chicken breast **or** baked tofu  
Individually packaged brownie {GF}  
Assorted Pepsi products, Buby Water, Sparkling water or Eska natural spring water  
Charged on (\$3.95 per serving) consumption  
Biodegradable containers, recyclable cutlery & napkin Included

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**Interactive Chef Action Stations**

Add an action station to enhance your dinner selection  
60-person Action Station minimum.

**Taco Station** \$21.00 per person

Sauteed pulled chicken and beef options with onion, peppers, cilantro, and toppings to include pico de gallo, guacamole, shredded cheddar, homemade tomato salsa, sauteed black beans, and jalapeno sour cream served with 6" soft tortilla shells

**Poutine Station** \$21.00 per person

Crispy French Fries in Take-out Box  
Toppings to include pulled pork, sliced chicken sausage, traditional gravy, guacamole, jalapeno-lime aioli, salsa, sour cream, Cheese curd, ketchup

**Gourmet Mac and Cheese Bar** \$21.00 per person

Mac and Cheese with Gourmet Cheese Sauce served with toppings of diced tomatoes, chicken breast, bacon bits, scallions, grated cheese, sour cream, and tomato salsa

**Pasta Bar** \$21.00 per person

Selection of Two Pastas and Two Sauces with toppings, tossed and mixed to guest preference

**Carved Beef Slider** \$24.00 per person

Mini Pot Roast Sandwich with Swiss and Horseradish with freshly baked mini brioche and Cajun dusted roasted potatoes  
Toppings to include Dijon mustard, horseradish

**Carving Station** \$27.00 per person

Carving of garlic & herb flank steak served with freshly baked mini brioche and Cajun dusted roasted potatoes  
Toppings to include Dijon mustard, horseradish, and peppercorn jus

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## Hors d'Oeuvres

Passed-Or-Placed Platters

### \$38.00 per dozen, minimum 1 dozen each

#### Bruschetta

Olive oil, onion, garlic, tomato, herbs on toasted crostini

#### Meatballs

Guinness beer and roasted tomato marinara

#### Vegetarian Spring Rolls

Julienned vegetables in a golden wrapper; served with sweet Thai dip.

### \$38.00 per dozen, minimum 5 dozen each

#### Falafel Balls

Served Bruschetta style with Tahini sauce

#### Spanakopita

Spinach and feta baked between layers of crispy phyllo.

#### Mini Vegetable Samosa

Served with apple chutney.

### \$45.00 per dozen, minimum 5 dozen each

#### Butter Poached Shrimp

Served in pastry shell with roasted garlic jalapeno dip.

#### Gyoza

Vegetable dumpling & ponzu sauce

#### Coconut Breaded Shrimp

Served with cucumber aioli.

#### Beef Satay

Marinated sirloin steak served on a skewer.

#### Chicken Satay

Marinated breast of chicken served on a skewer.

#### Miniature Beef Wellington

Beef & mushroom in miniature pastry

#### Crab Cakes

Crab and seafood seasoned and pan fried; served with chipotle aioli.

#### Bacon Wrapped Scallops

Wrapped in double smoked bacon; served with piquant sauce.

#### Mini Grilled Cheese

Brie and apple sandwiches topped with an apple salsa.

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**Family Style Social Dinner**

Food is brought to the table on large platters or serving dishes rather than being individually plated.  
Guests then serve themselves from the dishes which are passed around the table  
Vegetarian substitution is available with meat protein selection

<b>Three Course Meal</b>		<b>Four Course Meal</b>	
Chicken	\$56.00	Chicken	\$63.00
Salmon	\$58.00	Salmon	\$64.00
Beef	\$58.00	Beef	\$64.00
Vegetarian	\$52.00	Vegetarian	\$59.00

**Fresh Bread Basket**

Display Of Assorted Breads & Freshly Baked Rolls

**Select your Salad**

Chef's Salad Tri-colour pepper, spicy almond, grape tomato, mixed with heritage leaf lettuce with side of balsamic dressing

Caesar Salad with homemade dressing, bacon and shaved parmesan

**Select your Mid-Course**

[soup served tableside]

Moroccan Nine Vegetable Soup

Butternut Squash & Pear Soup

Orzo pasta

Bocconcini pasta

**Select your Entrée**

[entrée served tableside]

Roast Chicken Breast prepared in a marinade with thyme jus.

Chicken breast cordon bleu stuffed with smoked ham and Swiss cheese

Baked Salmon with lemon butter pesto

Patagonian sea bass with beet root puree

Slow Cooked Roast Beef

New York Striploin

Tofu with roasted eggplant, zucchini, bell pepper, vegan brown gravy

Roasted cauliflower and apricot puree

**Select your Side**

[served with all selected Main courses All dinners served with seasonal vegetables]

Roasted Mini Potato Garlic, lemon & oregano broth

Mashed Potato with Gravy

Mushroom Rice Pilaf

**Sweet Table**

Raspberry Truffle Torte

Peanut Butter Torte Vegan & Gluten Free

Caramel Apple Cheesecake

Seasonal Fresh Baked Pie

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**Sweet Table**

36-person Sweet Table minimum  
and include a freshly brewed SpringHill blend® coffee service

**Sweet Central** \$20.00 per person

Cheesecake truffles  
Brownies  
Miniature dessert pastries  
Macaroons  
Mini Cupcakes  
Fun sized candy bars

**Sweet Vogue** \$25.00 per person

Cheesecake truffles  
Brownies  
Miniature dessert pastries  
Macaroons  
Mini Cupcakes  
Donuts and donut holes  
Cookie Jar  
Popcorn  
Flans  
Blueberry and Cherry Dessert shots  
Strawberries  
Pies  
Toffee Cake

**Sweet Supreme** \$29.00 per person

Cheesecake truffles  
Brownies  
Miniature dessert pastries  
Macaroons  
Mini Cupcakes  
Variety of Cheesecakes including  
Double Chocolate  
Butter Pecan  
New York Style  
Chocolate Marble

**Dessert Martinis and Flower-Pots**

Raspberries with Chocolate Pudding  
Triple Chocolate Mousse  
Lemon Lavender Cheesecake

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**FOR MORE INFORMATION, PLEASE CONTACT OUR SALES & CATERING TEAM AT 905.760.9960 EXT 5104**

DUE TO FOOD SAFETY REGULATIONS, ALL FOOD + BEVERAGE SERVICES WILL BE PRESENTED UP TO A MAXIMUM PERIOD OF 90 MINUTES ONLY  
SPECIAL DIETARY ALTERNATIVES (NUT, GLUTEN, DAIRY ALLERGIES ETC) ARE AVAILABLE ON A 72-HOUR PREARRANGED BASIS AT NO ADDITIONAL COST.  
ALL PRICES LISTED IN THESE MENUS ARE SUBJECT TO HARMONIZED SALES TAX (CURRENTLY 13%) SERVICE CHARGE AND ADMINISTRATION FEE  
ALL MENU ITEMS ARE BASED ON AVAILABILITY AND PRICES MAY CHANGE AT ANY TIME.



## Event Bar Service

### Event Cash Bar

When the guests pay cash for all their own drinks, a satellite bar will be set in the Event Space with a standard alcohol service kit. Hosts may purchase advance drink tickets to give to their guests, special requests will be made at lounge bar pricing. Guests may also purchase beverages in the Six.One.Two Applewood Lounge.

### Event Host Bar

When the host pays for all of the guest drinks, a satellite bar will be set in the Event Space with a standard alcohol service kit. Hosts may purchase advance drink tickets to give to their guests, special requests will be made at lounge bar pricing. Guests may also purchase beverages separate from the Event Host Bar, in the Six.One.Two Applewood Lounge.

Drink pricing for both Cash and Host bars are based on standard drink sizes and current Six.One.Two Applewood Lounge pricing \$400.00 minimum consumption per station operated as per the schedule matrix.

If the minimum sales are not met for event cash bar sales, either an amount equaling the difference shall be added to the bar sales, or a 4-hour minimum labour fee of \$35.00 per hour for both bartender and cashier, whichever is least in amount, plus taxes & gratuity. This total is paid by the host.

### Schedule Matrix: Event Cash Bar

1 bartender, 1 cashier for 1-75 guests

2 bartenders, 1 cashier for 76-145 guests

3 bartenders, 2 cashiers for 146 guests and up

Deluxe Liquor 1 ounce pour	\$8.25
Domestic Beer	\$8.25
Imported Beer	\$10.25
House Wine Glass	\$8.25
Soft Drinks & Bottled Juice	\$3.95

**Tax and gratuities extra**

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The background is a solid dark blue color. On the right side, there is a decorative graphic consisting of several overlapping triangles in shades of blue and teal, pointing towards the center.

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