

# Breakfast Menu

## Continental Breakfast

\$21 per person

Sliced Seasonal Fruit

House Baked Croissants | Danishes | Muffins

Assorted Yogurts

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,  
Selection of Teas, and Assorted Chilled Fruit Juices

## Full American Breakfast

\$26 per person

Sliced Seasonal Fruit

House Baked Croissants | Danishes | Muffins

Assorted Yogurts

Scrambled Eggs

Home Fries

Crisp Bacon and Breakfast Sausage

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,  
Selection of Teas, and Assorted Chilled Fruit Juices



## Breakfast Enhancements

French Toast or Pancakes or Waffles	\$6 per person
Bagels and Cream Cheese	\$6 per person
Granola Parfaits	\$6 per person
Scones   Buttermilk Biscuits   Cinnamon Rolls	\$9 per person
Assorted Decadent Loafs	\$9 per person
Mini Quiches   Frittata Bites	\$13 per person

# Brunch Menu

\$55 Per Person

*Assorted Morning Pastries and Breads*  
*Assorted Cured and Smoked Meats*  
*Domestic and Imported Cheeses*  
*Grilled and Marinated Vegetables*  
*Mixed Green Salad Board with Assorted Dressings and Toppings*

## **Breakfast Entrées**

### **Two**

*Crisp Bacon or Breakfast Sausage*  
*Scrambled Eggs or Apple Filled Crepes*  
*French Toast or Waffles or Pancakes*

## **Brunch Entrées**

### **Two**

*Bourbon BBQ Chicken*  
*Pan Seared Chicken Supreme Onion Marmalade*  
*Roast Beef Pearl Onion au jus*  
*Roasted Pork Loin with Pineapple Salsa*  
*Baked Salmon Mustard Caviar Butter Sauce*  
*Baked Rainbow Trout with Dill Cream Sauce*

## **Vegetarian Options**

### **One**

*Cheese or Mushroom Ravioli with Roasted Tomato & Basil Sauce*  
*Fettuccini Alfredo with Pecorino Cheese*  
*Eggplant Parmigiana*

## **Accompaniments**

*Seasonal Vegetables*  
*Roasted or Mashed Potatoes or Rice*  
*Freshly Baked Bread*

## **Dessert**

*Freshly Sliced Seasonal Fruit*  
*Chef's Selection of Decadent Desserts*

## **Beverages**

*Mocktail Mimosa served in Champagne Flute*  
*Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee, Selection of Teas,*  
*Assorted Chilled Fruit Juices and Soft Drinks*



# Lunch Menu

## Build-Your-Own Artisan Sandwich Board

\$37 per Person

### **Salads**

Chef's Selection of Freshly Prepared Salad and Composed Salad

### **Deli Board**

Smoked Ham | Cheddar Cheese

Smoked Turkey | Swiss Cheese

Egg Salad | Lettuce | Tomato | Onion

Tuna Salad Traditional Accompaniments

Salami | Mortadella

Assorted Bread Display

### **Dessert**

Chef's Selection of Decadent Desserts

### **Beverages**

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,

Selection of Teas, Assorted Chilled Fruit Juices and Soft Drinks

## Slice of Italy

\$42 per Person

### **Salads**

Trio Caesar Salad

Caprese Salad

### **Wood Oven Baked Pizza**

Margarita Pizza

Pepperoni Pizza

Prosciutto & Arugula Pizza

### **Dessert**

Chef's Selection of Decadent Desserts

### **Beverages**

Freshly Brewed Lavazza Coffee, Lavazza

Decaffeinated Coffee, Selection of Teas,

Assorted Chilled Fruit Juices and Soft Drinks

# Hot Central Buffet

\$48 per Person

### **Salads**

Chef's Selection of Freshly Prepared Salad and Composed Salads

### **Entrées**

#### **Two**

Bourbon BBQ Chicken

Pan Seared Chicken Supreme Onion Marmalade

Chicken Souvlaki

Roast Beef Pearl Onion au jus

Roasted Pork Loin with Pineapple Salsa

Baked Salmon Mustard Caviar Butter Sauce

Baked Rainbow Trout with Dill Cream Sauce

### **Vegetarian**

#### **One**

Cheese or Mushroom Ravioli with Roasted Tomato & Basil Sauce

Fettuccini Alfredo with Pecorino Cheese

Eggplant Parmigiana

### **Accompaniments**

Seasonal Vegetables

Roasted or Mashed Potatoes or Rice

### **Dessert**

Chef's Selection of Decadent Desserts

### **Beverages**

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,

Selection of Teas, Assorted Chilled Fruit Juices and Soft Drinks



# Lunch Menu

## Plated 2 Course Lunch

\$36 per Person

Personalized menu to be provided day of function  
Served with non alcoholic beverages

### **Appetizer**

*House Garden Salad  
Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions with House Made Dressing*

### **Entrée**

*Choice of one day of event:*

*8 oz Aged Beef Burger  
Cheddar Cheese, Lettuce, Tomato, Garlic Mayo served with Fries*

*Chicken Avocado Wrap  
Grilled Chicken, Lettuce, Tomato, Bacon, Garlic Mayo served with Fries*

*Vegetarian Wrap (V)  
Roasted Mixed Vegetables, Avocado, Lettuce, Tomato, Mayo served with Fries*

## Plated 3 Course Lunch

\$43 per Person

Personalized menu to be provided day of function  
Served with non alcoholic beverages

### **Appetizer**

*Chef's Choice of Appetizer*

### **Entrée**

*Choice of one day of event:*

*Pan Seared Chicken Supreme  
Grainy Mustard au Jus*

*Pan Seared Atlantic Salmon  
Tarragon Compound Butter*

*Chef's Vegetarian Selection*

### **Dessert**

*Chef's Choice of Dessert*



# Beverages

Freshly Brewed Lavazza Coffee  
Lavazza Decaffeinated Coffee, Selection of Teas,  
Assorted Juices, and Soft Drinks  
\$8 Per Person (2 Hour Service) | \$14 Per Person (All Day Service)

# A la Carte

Whole Fruit Basket	\$7 Per Person
Sliced Seasonal Fruit	\$9 Per Person
House Baked Cookies	\$21 Per Dozen
Dark Chocolate Brownies	\$38 Per Dozen

# NOVOTEL

## Themed Breaks

*beverages included in themed breaks*

### **Game Day**

\$17 Per Person

Kettle Chips | Baked Pretzel | Popcorn | Peanuts | Candies | Mustard | Marinara Sauce

### **Health Wise**

\$18 Per Person

Build Your Own Trail Mix | Crudit  Avocado Dip | Fruit Skewers

### **Latin Spice**

\$20 Per Person

Cheese Quesadilla | Nachos with Salsa | Guacamole | Sour Cream | Cheese Dip

### **Bakers Touch**

\$20 Per Person

Assorted Fresh Baked Cookies | Sliced Banana Bread | Assorted Dessert Squares

Seasonal Whole Fruit

### **Mediterranean**

\$22 Per Person

Falafel Bites | Hummus | Tzatziki | Pita | Kalamata Olives | Cucumbers | Extra Virgin Olive Oil

### **Asian Touch**

\$22 Per Person

Spring Rolls | Dim Sum | Edamame | Plum Sauce | Ponzu Sauce

### **High Tea**

\$22 Per Person

Assorted Finger Sandwiches | Scones | Cheeses | Fruit Skewers



## Gold Reception Station

\$35 per dozen

Minimum Order 2 Dozen

**Cold**

- Variety of Bruschetta
- Caprese Skewers
- Prosciutto and Arugula Crostini
- Smoked Salmon and Capers

**Hot**

- Vegetable Spring Rolls
- Baked Spanakopita
- Vegetable Samosa
- Coconut Shrimp

## Platinum Reception Station

\$45 per dozen

Minimum Order 2 Dozen

**Cold**

- Ricotta and Basil Crostini
- Falafel Bites
- Stuffed Mushroom Caps
- Crab and Cucumber Canape
- Capra

**Hot**

- Chicken Satay
- Assorted Dim Sum
- Sliced Beef Caramelized Onions Crostini
- Korean BBQ Short Ribs

## Platters

Pricing is per platter

Pita with Hummus Dip	\$250
Fresh Vegetable Crudites and Dip	\$250
Freshly Sliced Fruit	\$250
Cocktail Sandwiches	\$350
Antipasto Station	\$550



# Plated Dinner

\$68 per Person

## **Signature Non-alcoholic Welcome Beverage**

### **Antipasto Platter**

Specially Selected Artisan Breads | Cured Meats | Imported Cheeses | Grilled Vegetables | Traditional Accompaniments

### **Pasta**

Classic Pasta  
Choice of Alfredo, Tomato, Rose Sauce and Vodka Sauce

### **Main Entrée One**

Grilled AAA New York Striploin au jus  
Pan Seared Chicken Supreme  
Grainy Mustard au jus  
Pan Seared Atlantic Salmon  
Tarragon Compound Butter  
*Above Entrées served with choice of Roasted Potatoes and Seasonal Vegetables*

### **Salad**

Insalata Zucca Seasonal Heritage Blend with Freshly Slice Vegetables with House-made Dressing

### **Dessert Platter**

Freshly Sliced Seasonal Fruit

# Late Night Station

### **Build Your Own Nachos** \$9

Corn Tortilla Chips | In-House Pickled Jalapeno | Cheddar Cheese | Sour Cream | Green Onions | Black Olives

### **Build Your Own Poutine** \$11

Crispy French Fries | Quebec Cheese Curds | Gravy | Bacon Bits | Sour Cream | Green Onion

### **Chicken Fingers & Fries** \$15

Crispy Chicken Fingers | Plum Sauce | Fries

### **Beef Sliders & Fries** \$15

House Made 100% Beef Burgers | Fries

All items are per person, subject to 18% gratuities, 13% tax and subject to change without notice.  
Novotel Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan | 905-660-0212 | 24-0501



# Plated Dinner

## Plated Four Course Menu

### **Antipasto Platter**

Specially Selected Artisan Breads, Cured Meats, Imported Cheeses, Grilled Vegetables, and Traditional Accompaniments

### **Soup or Salad One**

Butternut Squash and Sage Soup  
Oven Roasted Butternut Squash | Cinnamon | Nutmeg | Brown Sugar | Sage

Cream of Mushroom Soup  
Assorted Ontario Mushrooms | White Wine | Garlic | Heavy Cream

Roasted Red Pepper Bisque  
Fire Roasted Red Peppers | Garlic | Thyme | Rosemary | Basil

Italian Wedding Soup  
Miniature Meatballs | Swiss Chard | Acini De Pepe | Chicken Broth

### **or**

Insalata Mista  
Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onion | Balsamic Vinaigrette

Arugula Salad  
Baby Arugula | Frisee | Endive | Cherry Tomatoes | Candied Pecans | Lemon Thyme Vinaigrette

Greek Salad  
Romaine Lettuce | Cherry Tomatoes | Cucumbers | Red Onion | Kalamata Olives | Feta Cheese | Oregano Vinaigrette

Caprese Salad  
Bocconcini Cheese | Roma Tomatoes | Fresh Basil | Extra Virgin Olive Oil | Balsamic Reduction

Classic Caesar Salad  
Romaine Lettuce | Garlic and Herbs Croutons | Shaved Pecorino Cheese

Pear & Spinach Salad  
Baby Spinach | Endive | Candied Walnuts | Blue Cheese with Citrus Vinaigrette

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### **Main One**

Jerk Chicken   24 hour Marinated with Pineapple Salsa	\$52
Herb Marinated Chicken Supreme   with Grainy Mustard Demi-Glace	\$55
AAA New York Striploin   Red Pearl Onion Demi-Glace	\$60
Slow Roasted Prime Rib   Au Jus	\$66
Herb Crusted Rack of Lamb   with Gremolada	\$66
Grilled 8oz Pork Chop   with Apple & Brandy Reduction	\$52
Pork Tenderloin   Sage and Apricot Compote	\$55
Filet of Sole   with Almond Brown Butter	\$60
Seared Atlantic Salmon   with Lemon and Tarragon Bœurre Blanc	\$60
Arctic Char with Caviar Butter	\$60

### **Accompaniments**

All Main Courses are served with Freshly Baked Artisan Breads Seasonal Vegetables and Potatoes or Rice

### **Dessert One**

Apple Blossom  
Chocolate Lava Cake  
New York Cheesecake

### **Vegetarian Options**

Penne Primavera with fresh Basil and Pecorino Cheese	Summer Pea and Spinach Risotto With Pecorino Cheese
Butternut Squash Ravioli Brown Butter and Sage Sauce	Goat Cheese Stuffed Campbellsport Mushroom
Cauliflower Steak Cajun Spiced and Charbroiled	Vegetables Kabob



# Plated Dinner

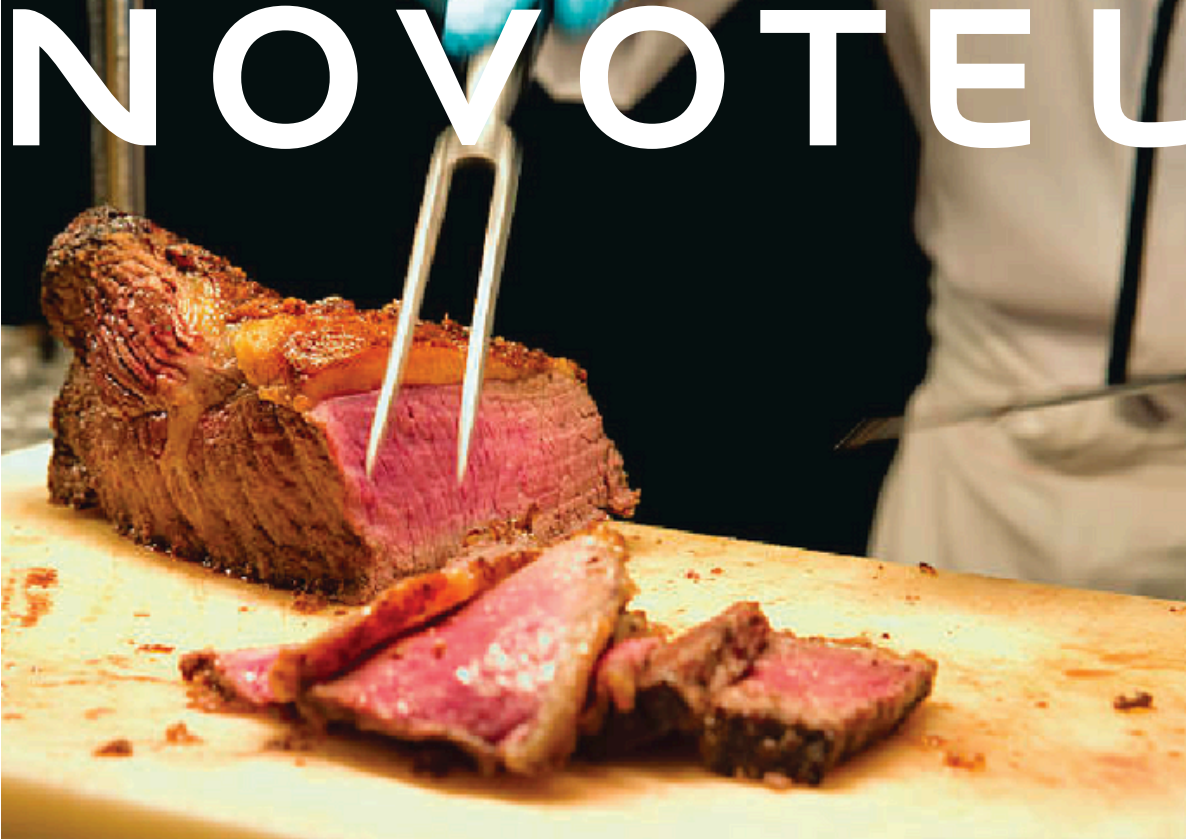
## **Enhancements**

Spaghetti Bolognese	\$8 Per Person
4 Cheese Tortellini	\$8 Per Person
Penne Alla Vodka	\$8 Per Person
Gnocchi with Gorgonzola Cream Sauce	\$8 Per Person
P.E.I Mussels White Wine Garlic Broth	\$10 Per Person
Shrimp Cocktail	\$16 Per Person

## **Live Station**

Live Pasta Station	\$12 Per Person
Live Prime Rib Carving Station	\$16 Per Person
Live Oyster Station	Market Price

An additional fee of \$150 to apply for each Chef Required



# Buffet Dinner

\$68 per Person

## **Salad** **One**

### Insalata Mista

Mixed Greens | Cherry Tomatoes | Cucumbers |  
Red Onion with Balsamic Vinaigrette

### Arugula Salad

Baby Arugula | Frise | Endive | Cherry Tomatoes |  
Candied Pecans | Lemon Thyme Vinaigrette

### Greek Salad

Romaine Lettuce | Cherry Tomatoes | Cucumbers | Red Onion |  
Kalamata Olives | Feta Cheese with Oregano Vinaigrette

### Classic Caesar Salad

Romaine Lettuce | Garlic & Herbs Croutons | Shaved Pecorino Cheese

### Pear & Spinach Salad

Baby Spinach | Endive | Candied Walnuts | Blue Cheese | Citrus Vinaigrette

### Waldorf Salad

Granny Smith Apple | Candied Walnuts | Red Seedless Grapes |  
Celery | Red Oak | Bib Lettuce | Creamy Lemon Dressing

### Asian Salad

Asian Greens | Onions | Radish | Carrots | Cucumber | Cherry  
Tomatoes | Crispy Noodles | Edamame | Soy Vinaigrette

# NOVOTEL

## **Main** **Two**

Chimichurri Marinated Chicken

Jerk Chicken

Chicken Supreme | Grainy Mustard Demi-Glace

Pan Seared Atlantic Salmon

Beef Bourguignon

Roast Beef | au Jus

New York Striploin | Pearl Onion Demi-Glace

Flat Iron Steak | Bourbon BBQ Sauce

Braised Brisket

## **Vegetarian Options** **One**

Eggplant Parmigiana

Penne in a Mushroom and Truffle Cream Sauce

Pasta Primavera

Summer Pea and Spinach Risotto

## **Accompaniments**

Served with Specially Selected Breads | Seasonal Vegetables |  
Choice of Roasted Potatoes or Rice

## **Dessert**

Assorted Decadent Desserts Board and Fresh Fruit Platter

## Host Bar

*Applicable taxes and 18% service fee are not Included*

Standard Liquors (per oz.)	\$8.00
Deluxe Liquors (per oz.)	\$9.00
Mimosa	\$12.00
Standard Wine (5oz)	\$8.50
Deluxe Wine (5oz)	\$12.00
Standard Wine Bottle	\$45.00
Deluxe Wine Bottle	\$50.00
Domestic Beer (per bottle)	\$7.00
Imported Beer (per bottle)	\$8.00
Sparkling Water (per bottle)	\$5.00
Still Water (per bottle)	\$4.00
Juices	\$4.00
Soft Drinks	\$4.00

## Cash Bar

*Applicable taxes and 18% service fee are Included*

Standard Liquors (per oz.)	\$12.00
Deluxe Liquors (per oz.)	\$14.00
Mimosa	\$13.00
Standard Wine (5oz)	\$12.00
Deluxe Wine (5oz)	\$18.00
Standard Wine Bottle	\$60.00
Deluxe Wine Bottle	\$75.00
Domestic Beer (per bottle)	\$11.00
Imported Beer (per bottle)	\$13.00
Sparkling Water (per bottle)	\$8.00
Still Water (per bottle)	\$6.00
Juices	\$6.00
Soft Drinks	\$6.00



If a bar is required at your function and the net bar sales are less than \$450.00; a bar set up charge of \$150.00 will apply per hour (minimum 3 hours).  
Wine service excluded from net bar sales of \$450.00 minimum. All brands are subject to availability.  
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200 Bass Pro Mills Drive, Vaughan • 905-660-0212 • 24-0101

# Package Selections

## Standard Beverage Selection

\$55 per person

*(4 Hour Reception)*

Standard Liquors

Domestic Beers

Standard House Wine

Sparkling Water

Still Water

Juices & Soft Drinks

# Ticket Packages

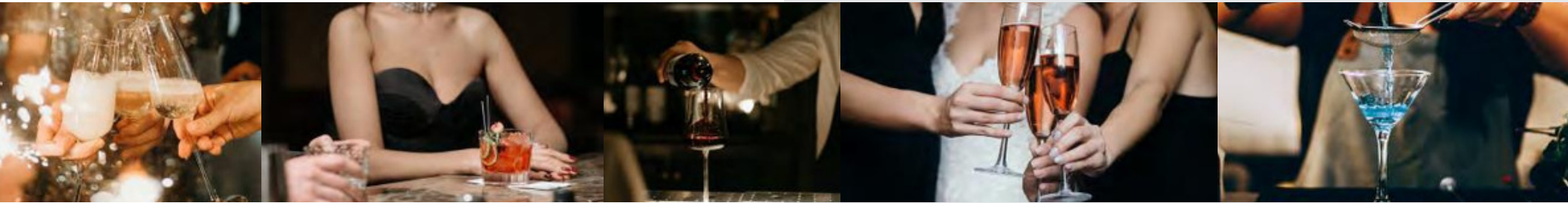
## Standard Ticket Package

\$15 per ticket

Standard Liquors

Standard House Wine

Domestic Beer



## Deluxe Beverage Selection

\$65 per person

*(4 Hour Reception)*

Deluxe Liquors

Domestic Beers

Imported Beers

Deluxe House Wine

Prosecco

Sparkling Water

Still Water

Juices

Soft Drinks

## Deluxe Ticket Selection

\$19.00 per ticket

Deluxe Liquors

Domestic Beer

Imported Beer

Deluxe House Wine

Prosecco

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All brands are subject to availability.

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# Liquor Selection

## Standard Liquor

Vodka | *Polar Ice*  
Gin | *Gordon's*  
Rum | *Lamb's White*  
Whiskey | *JP Wiser's Rye*  
Scotch | *Ballantine's*  
Tequila | *Olmecca*

## Deluxe Liquor

Irish Cream | *Baileys*  
Vodka | *Grey Goose*  
Gin | *Bombay*  
Rum | *Bacardi White*  
Whiskey | *Crown Royal*  
Scotch | *Red Label*  
Tequila | *Jose Cuervo*

# Wine Selection

## Standard Sparkling Wine

Spumante Bambino

## Deluxe Sparkling Wine

Hi! Prosecco

## Standard House Wines

Jackson Triggs | *Merlot VQA*  
Jackson Triggs | *Sauvignon Blanc VQA*  
Barone Montalto | *Cabernet Sauvignon*  
Barone Montalto | *Pinot Grigio*

## Deluxe Wines

Frescobaldi Remole | *Toscana*  
Ruffino Lumina | *Pinot Grigio*  
Kim Crawford | *Sauvignon Blanc*  
Kim Crawford | *Pinot Noir*

# Beer Selection

## Domestic Beers

Coors Light  
Molson Canadian  
Budweiser

## Imported Beers

Corona Extra  
Stella Artois  
Heineken



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## Executive

\$95 PER PERSON

Start your day with a Welcome Platter with Freshly Baked Cookies, Assorted Nuts, and Fresh Whole Fruits

### **Continental Breakfast**

Sliced Fruit  
House Baked Croissants | Danishes | Muffins  
Butter | Honey | Preserves | Cream Cheese

### **Hot Breakfast Additions**

Cage Free Egg Scramble  
All Natural Bacon  
Pork Link Sausage  
Home Fried Potatoes

### **AM Break**

Chef's Selection of Artisan Delights

### **Lunch**

Chef's Selection of Freshly Prepared Salad  
Two Main Hot Entrees and One Vegetarian Option  
Seasonal Vegetables, Rice or Potatoes  
Assorted Dessert Board and Fresh Fruit Platter

### **PM Break**

Chef's Selection of Afternoon Goodies

## Meeting Packages

- Meeting Room
- Complimentary Wi-Fi
- Two Flip Charts, Screen, Projector, Pens, Note Pads and Meeting Kit
- All Day Beverage Service

## Corporate

\$85 PER PERSON

### **Continental Breakfast**

Sliced Fruit | House Baked Croissants | Danishes | Muffins  
Butter | Honey | Preserves | Cream Cheese

### **AM Break**

Chef's Selection of Artisan Delights

### **Lunch**

Chef's Selection of Freshly Prepared Salad  
Two Main Hot Entrees and One Vegetarian Option  
Seasonal Vegetables, Rice or Potatoes  
Assorted Dessert Board and Fresh Fruit Platter

### **PM Break**

Chef's Selection of Afternoon Goodies

A minimum of 20 Attendees required for Meeting Package to apply in the Woodbridge or the Maple Room.

A minimum of 50 Attendees required for Meeting Package to apply in the Concord Banquet Room.

Meeting Package does not apply to the Kleinberg or Thornhill Boardroom.

Should the guarantee number fall below the required minimum an additional charge of \$9 per person to apply.

All items are per person, subject to 18% gratuities, 13% tax and subject to change without notice.

Novotel Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan | 905-660-0212 | 24-0501

# NOVOTEL

## CATERING TERMS AND CONDITIONS

### Function Arrangements

Function rooms are assigned based upon the expected attendance. The hotel commits to providing appropriate space and does not commit specific rooms. Should the number of guests attending your function differ greatly from original numbers quoted, the Hotel reserves the right to provide an alternative function room more suited to your group size.

Minimum catering numbers must be received no later than five (5) business days prior to the event; this number may be increased up to 48 hours prior to the event. Special dietary substitutions can be made available upon prior request. Exact number of special entrees must be specified with the guaranteed attendance. The Hotel cannot guarantee to serve more than a twenty percent (20%) increase of persons above the guaranteed attendance.

All prices are subject to 13% HST and 18% service fees. Service fees are a combined gratuity and service charge that is in effect on the day of your event which will be added to your account. This is comprised of a 12 % gratuity that will be fully distributed to the serving team and a 6% facility charge used to cover the administrative costs of your Event.

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two (2) months prior to your function. Please submit your menu selections to the Catering Office at least two (2) weeks before your event so that we can guarantee your selections. All substitutions requested during the service of your function, not previously arranged, will be considered in excess of selected menus and will be billed accordingly.

No food or beverage of any kind may be brought into the hotel, financial penalty up to \$1000 may apply. All food and/or beverages must be consumed on the premises and removal of any food/ or beverage from the function/banquet room is not permitted.

Standard 110 v/15amp power supplies are available in all of our banquet rooms. Additional power requirements can be arranged through our Catering Office. We recommend that you check with us prior to installing any electrical equipment such as photocopiers, computers, etc. to ensure adequate power is available.

### Music

Novotel is required by law to collect Sound Tariff on Recorded Music on behalf of the following:

- SOCAN (Society of Composers, Authors and Music Publishers of Canada), royalties when copyrighted music played:  
A fee of \$63.49 plus HST
- Re:Sound Tariff is for the performer of the music:  
A fee of \$26.63 plus HST (events with dancing) / A fee of \$13.30 plus HST (events without dancing)

### Labour

The hotel requires at least 8 business hours notice of any changes to the set up of your room. If a change is necessary within 72 hours of your function, a labour charge of \$150.00 will apply. If you require a specific set up, please send a diagram.

### Liquor Charges

Provincial liquor Laws do not permit the service of alcoholic beverages before 9:00 am and after 2:00 am daily. All entertainment must cease by 12:00 am in order to clear the function room by 1:45 am. If a bar is required at your function and the net bar sales are less than \$450.00; a bar set up charge of \$150.00 will apply per hour (minimum 3 hours). Wine service excluded from net bar sales of \$450.00 minimum.

### Shipping and Receiving

Shipping Time: \_\_\_\_\_

All materials must be clearly labeled with Company Name, Date of Function, Name of Meeting Room and name or on-site. The hotel will not accept COD deliveries. Arrangements for shipment must be made with the Catering Office as storage space is limited.

Displays, exhibits or products must be removed from the function rooms at the end of each day, unless the room is reserved on a 24-hour basis. In such cases, Novotel, at the customer's request will arrange to have the function room locked. The hotel will not be responsible for the exhibits; displays and products stored or locked in the function room.

### Disabilities Information

The Hotel will use reasonable effort to assure that such facilities will be accessible to and useable by individuals with disabilities who may attend or participate in function.

### Signage

No signs, banners or displays shall be erected, posted or displayed in any part of the Hotel without the prior review and approval of the Hotel.

Approved signage must be of a professional nature and will be restricted to certain areas of the Hotel.

### Insurance

The Hotel carries adequate personal property, liability and other insurance protecting itself against any claims arising from any activities conducted during events at the hotel and requires corporations to do the same. The Hotel, its owners and operators do not maintain insurance coverage covering such exhibits, materials or personal property.