



## *St. Mary's Cultural & Banquet Center*

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### **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 therefore.
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 week end 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.

## ***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 18% gratuity on all food and beverages served.
- e. Bar service is an additional \$2.95 per person. Service includes glasses, bartenders, ice, napkins, appropriate condiments, juices, mixes, and soft drinks.
- f. Valet parking is available at \$250 per function.
- g. Coat check service is available for an additional charge of \$50.
- 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 \$9.00 per person. This cancels the desert choice.
- 2. Assorted Fresh Fruit Table available for an additional \$4.00 per person. This cancels the desert choice.
- 3. A second choice of Appetizer, Soup, Salad, Vegetable, Potato, or Dessert is an extra \$2.00 per person.
- 4. A second entree is an additional \$3.00 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 50-600 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 Two)**

- 1. Top Round of Beef**
- 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**

**\$16.95 per person**

(plus 6% sales tax and 18% gratuity)

## ***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. \$13.95
- 2. CHARBROILED KAFTA KABOB AND CHICKEN KABOB:** on a skewer, charbroiled and served with a choice of Potato or Rice and Vegetable. \$14.95
- 3. SAUTEED BREAST OF CHICKEN SUPREME:** boneless and skinless, with Potato or Rice and Vegetable. \$15.95
- 4. CHICKEN CORDON BLUE:** stuffed with smoked Ham and Swiss Cheese served with Potato or Rice and Vegetable \$15.95
- 5. CHICKEN BREAST PARMESAN:** Broiled Breast of Chicken topped with sauce and cheese, served with roasted potatoes and Vegetable. \$15.95
- 6. HOT CHICKEN SHAWORMA PLATTER:** with hommus and tabouleh \$15.95
- 7. SOUTHERN BROILED CAT FISH:** with roasted potatoes and vegetable \$15.95
- 8. STUFFED CHICKEN BREAST:** with rice and mushrooms. Served with potatoes and vegetable. \$17.95
- 9. NEW YORK STRIP: (8oz.)** marinated and charbroiled, with Potato or Rice and Vegetable. \$17.95
- 10. SALMON FILET:** oven broiled, served with a choice of Potato or Rice and Vegetable. \$17.95

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

**WE CAN CUSTOM MAKE ANY ORDER REQUESTED.**  
(These prices are subject to 6% sales tax and 18% 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. Kafta Balls
2. Fresh Relish Tray with Dip
3. Chicken Fingers
4. Cheeses
5. Fresh Fruit Selection
6. Hommus
7. Baba Ghannough
8. Tabouleh Salad
9. White Cheese and Olives
10. Turshey Pickles
11. Fattoush Salad
12. Fresh Kibbie Niyeh
13. Vegetarian Grape Leaves
14. B. B. Q. Wings
15. Spinach Pies
16. Meat Pies
17. Deviled Eggs
18. B.B.Q. Meatballs
19. Chicken Wing Dings
20. Baby BBQ Spare Ribs
21. Tuna Pasta
22. Egg Rolls
23. Fried Kibbie Balls
24. Falafel
25. Swedish Meatballs
26. Stuffed Mushrooms
27. Chicken Shawarma
28. Pasta Primavera
29. Gulf Shrimp Cocktail with Sea dip (\$1.50 per piece)
30. Chicken Salad
31. Spicy Mexican Meatballs
32. Small cut Arabic Salad

**\$21.95 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 18% gratuity)**

## **COMPLIMENTS**

### **APPETIZERS**

1. Fresh Relish Tray with Dip
2. Platter of Hommus, Tabouleh
3. Fresh Fruit Cup
4. Cheese and Crackers
5. Chips and Salsa

### **SALADS**

1. Crispy House Salad
2. Romaine Espree
3. Middleastern Salad
3. Greek Salad
4. Caesar Salad
5. Fattoush Salad

### **DESSERT**

1. Your Cake served with ice cream
2. Chocolate Ice Cream
3. Sherbet
4. Baklawa varieties
5. Fresh Pastries
6. Fruit Platters
7. Fresh Strawberries with Whipped Cream
8. Fresh Fruit Cup
9. Banana Sundaes

### **VEGETABLES**

1. Green Beans Amandine
2. Oriental Mix
3. California Blend
4. French Whole Beans
5. Italian Blend
6. Glazed carrots & Peas
7. Green beans & tomatoes

### **SOUP**

1. Beef Mushroom Barley
2. Vegetable Soup
3. Chicken Orzo
4. Minestrone
5. Cream of Broccoli
6. Beef Noodle
7. French Onion
8. Cream of Chicken
9. Split Pea
10. Cream of Asparagus

### **POTATO OR RICE**

1. Boiled Parsley Buttered
2. Red Skin Sautéed
3. Roasted Oven Brown
4. Rice Pilaf
5. Baked Potato with Sour Cream
6. Double Baked Potato (add 50 cents)
7. Mashed Potato and Gravy
8. Mexican Rice
9. Oriental Fried Rice
10. Indian Curry Rice

## ***BUFFET DINNER***

All buffet dinners include: Salad ( Relishes, Cheese & Crackers, Vegetable & Dip, Hommus, Pita Bread, Hot Rolls and Butter, Coffee, Tea, Soft Drinks and:

A CHOICE OF VEGETABLE  
A CHOICE OF POTATO OR RICE  
MOSTACCIOLI  
A CHOICE OF DESSERT  
A CHOICE OF TWO ENTREES

1. Roast Sirloin Au Jus
2. London Broil carved
3. Top Round with Mushroom Sauce
4. Charbroiled Kafta Kabob
5. Breast of Chicken Supreme
6. Pork & Vegetable Stir Fry
7. Herb Baked Chicken
8. Herb Marinated Chicken Kabob
9. Beef Burgundy
10. Beef Stroganoff
11. Sweet & Sour Chicken
12. Chicken Curry
13. Oven Broiled Cod Amandine
14. Breast of Chicken Cacciatore
15. Honey Baked Ham
16. Old Style Polish Sausage with Sauerkraut
17. Stuffed Shells with meat and cheese
18. Chicken Breast Picatta with capers
19. Chicken Ala King
20. Oriental Beef and Vegetables

**\$24.95 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 18% gratuity)**

## ***FAMILY STYLE DINNER***

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

**A CHOICE OF APPETIZER  
A CHOICE OF SOUP OR SALAD  
A CHOICE OF POTATO OR RICE  
A CHOICE OF VEGETABLE  
A CHOICE OF TWO ENTREES  
A CHOICE OF DESSERT**

- 1. Roast Top Sirloin with Mushroom Sauce**
- 2. Broiled Kafta Kabob**
- 3. London Broil**
- 4. Roasted Leg of Lamb**
- 5. Charbroiled Beef Kabob**
- 6. Roast Turkey**
- 7. Special Herb Baked Chicken**
- 8. Breast of Chicken Supreme**
- 9. Oriental Chicken Amandine**
- 10. Beef Curry**
- 11. Chicken Breast Parmesan**
- 12. Baked Whitefish with Lemon Butter Sauce**
- 13. Italian Sausage with Sweet Pepper and Onion**
- 14. Old Style Polish Sausage with Sauerkraut**
- 15. Chicken Breast Al Orange**
- 16. Catfish with dill sauce**
- 17. B.B.Q. Chicken Breast**
- 18. Sweet and Sour Pork**

**\$26.95 Per Person**

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(These prices are subject to 6% sales tax and 18% gratuity)**

## ***SIT DOWN DINNERS***

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

A CHOICE OF APPETIZER  
A CHOICE OF SOUP OR SALAD  
A CHOICE OF POTATO OR RICE  
A CHOICE OF VEGETABLE  
A CHOICE OF DESSERT

CHOOSE ONE OF THE FOLLOWING:

1. Breast of Chicken Kiev \$23.95
2. Chicken Breast Mozzarella \$23.95
3. Baked Boneless Lake Superior Whitefish \$24.95
4. Flame Broiled Beef Kafta \$24.95
5. Charbroiled Chicken Kabob \$24.95
6. Breast of Chicken with Supreme Sauce \$24.95
7. Flame Roasted Chicken Kabob and Beef Kafta \$24.95
8. Lemon Rosemary Chicken Breast \$24.95
9. Stuffed Chicken Breast Ricotta \$24.95
10. Boneless Breast of Chicken stuffed with Rice and Mushrooms \$25.95
11. Stuffed Rock Cornish Hen with Lamb Rice \$25.95
12. Roast Sirloin of Beef Au jus \$25.95
13. Roasted Leg of Lamb \$25.95
14. Baked Orange Roughy Au Herb Butter \$ 26.95
15. Baked Catfish with Dill Sauce \$27.95
16. Broiled Chicken Breast Chiffon with Shrimp Sauce \$28.95
17. Oven Roasted Salmon \$28.95
18. St. Mary's New York Steak \$29.95
19. Broiled Chicken Breast and Shrimp Kabob Combination \$29.95
20. Tenderloin Medallions; with a Mushroom Onion light brown sauce \$29.95
21. Mixed Chicken and Tenderloin Broil \$29.95
22. Roast Prime Rib (14 oz.) \$30.95
23. Surf and Turf (Steak and Shrimp) \$31.95
24. Filet Mignon (6 oz.) and Chicken Breast Supreme \$33.95
25. Lobster Tail and 6 oz. Filet Mignon - Market Price

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