



MARCUS
PERFORMING ARTS
CENTER

Catering
MENU

Welcome to the MARCUS PERFORMING ARTS CENTER

We understand that every event deserves an exceptional level of service and sophistication, and we are committed to exceeding expectations in every aspect of the culinary experience.

Our menu reflects a passion for innovation, elevated presentation, and thoughtfully sourced ingredients. From refined plated dinners and abundant buffets to interactive chef-driven stations, each offering is designed to delight guests while complementing the unique style and atmosphere of your event. Guided by a talented team of chefs and hospitality professionals, we create memorable dining experiences tailored to a wide range of tastes, preferences, and dietary needs.

Key Highlights of Our Catering Services

Customized & Flexible Experiences

Every event is unique, and our culinary team works closely with each client to curate menus that align seamlessly with your vision, preferences, and budget.

Exceptional Hospitality

Our experienced and attentive service staff is dedicated to delivering polished, professional hospitality that ensures every guest enjoys a memorable dining experience.

Commitment to Sustainability

We value environmentally responsible practices and proudly prioritize locally sourced and sustainable ingredients whenever possible.

Meticulous Attention to Detail

From initial planning through final execution, we approach every element with precision and care to ensure a flawless and elevated event experience.

Beautiful Culinary Presentation

Each dish is thoughtfully crafted and artfully presented, enhancing not only the flavor profile but also the visual atmosphere of your event.

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We look forward to the opportunity to collaborate with you and contribute to the success of your event through exceptional cuisine, elevated hospitality, and unforgettable experiences.

Marcus Performing Arts Center
OVG Hospitality

Taste THE DIFFERENCE

GREEN + SUSTAINABILITY

**WORLD[®]
CENTRIC**
FOR A BETTER WORLD

ReMIX
ORGANICS
COMPANY

OVG Hospitality is committed to green business practices that minimize our carbon footprint and reduce greenhouse gas emissions.

- Eco friendly packaging
- Waste reduction through portion control and efficient procurement practices.
- Source local and ethical products
- Plant-forward menu items



LOCAL FLAVORS FROM THE MILWAUKEE COMMUNITY

We're honored to work alongside incredible community partners who help bring the true flavors of Milwaukee to life. Their craft and passion are woven throughout our culinary program. Look for the icon on the menu to discover their creations—each selection directly supports the local community.





Hot BEVERAGES

ONE GALLON SERVES APPROXIMATELY 12 CUPS | FOUR HOUR SERVICE

FRESHLY BREWED LOCALLY ROASTED COFFEE BY STONE CREEK COFFEE

60 PER GALLON

Regular and decaffeinated coffee. Served with half and half, sugar, sugar substitutes

HERBAL TEAS & HOT WATER

60 PER GALLON

Selection of herbal teas. Served with lemon, honey, half and half, milk, sugar, sugar substitutes

ADDITIONAL MILK OPTIONS

+ 4 PER PERSON

almond, oat, skim, soy milk

SYRUP FLAVORS OPTIONS

+ 4 PER PERSON

Vanilla, caramel, hazelnut, seasonal flavor

Barista SERVICES



COFFEE STATION BY STONE CREEK COFFEE

\$600 FOR 2 HOURS (75 CUPS)

+\$8 A CUP IF OVER 75 CUPS

Hot and cold gourmet coffee drinks to include lattes, cappuccinos, espresso, mochas, flavored syrups, assorted milk offerings, various toppings, sugars and whipped cream



Enhance your experience with our local roast

Pricing is based upon service with replenishments as needed. Service longer than 4 hours is subject to labor fee of \$50 per hour, per server for each additional hour of service. (1 server per 1 double sided station).



Cold BEVERAGES

ONE GALLON SERVES APPROXIMATELY TWELVE CUPS | PRICED PER PERSON

**Iced Tea | Lemonade |
Half & Half** **60**

Five Gallon Water Tower **35**

**Antioxidant Berry
Citrus Infusion** + 2.00 per person

Blueberries | Strawberries |
Raspberries | Lime | Mint

**Mint Cucumber Citrus
Refresh Infusion** + 1.25 per person

Cucumber | Mint |
Lemon | Lime

SINGLE SERVE

EACH

Energy Drinks	9	Fruit Juices	8
Gatorade	6	Aquafina^{20oz}	5
Pepsi Products^{20oz}	5	Sparkling Water	8

BEVERAGE PACKAGES

PER PERSON

The Complete Package **28**

Regular & Decaffeinated Coffee | Herbal Tea | Expanded
Milk Selections | Soft Drinks | Bottled Water

Soft Drink Beverage Package **26**

Individual Pepsi Brand Soft Drinks | Aquafina

Hot Beverage Package **24**

Regular & Decaffeinated Coffee | Herbal Tea |
Expanded Milk Selections | Soft Drinks | Bottled Water

Iced Tea | Lemonade | Water **24**

Pricing is based upon service with replenishments as needed. Each beverage station serves 200 guests. Service longer than 4 hours is subject to labor fee of \$50 per hour, per server for each additional hour of service. (1 server per 2 beverage stations).



PLATED

Breakfast

PRICED PER PERSON

Marcus Sunrise Breakfast 26

scrambled eggs, grilled and smoked ham, MPAC breakfast potatoes with peppers and onion

The Leading Role 28

scrambled eggbeaters and whites, chimichurri impossible sausage, fresh fruit yogurt parfait

Showstopper 27

house made biscuits with black pepper sausage gravy, griddle cheesy hash browns

ENHANCEMENTS

Pancakes 7

Belgium Waffles 7

Bacon 9

Impossible Sausage^{VIGFIVG} 9

Assorted Fruit 7

Soup & Salad

PRICED PER PERSON, 8

Classic Caesar

lemon garlic emulsion, focaccia croutons, parmesan

Classic Chopped Salad

red onion, cherry tomato, chickpeas, cucumber, Dijon white balsamic vinaigrette

The Marcus Wedge

iceberg, boiled egg, smoked bacon, Carr Valley Bleu Cheese crumble

Goat Cheese Salad

arugula, shaved red onion, fresh raspberries, toasted breadcrumbs, raspberry vinaigrette



1969 Signature Tomato^v

torn basil, cheddar croutons

White Bean Chili

chorizo, braised greens

Lemon Orzo^v

feta granish

PLATED

Lunch

PRICED PER PERSON

Chicken Caesar^{GF} 25

warm herb grilled chicken breast, crisp romaine, focaccia croutons, parmesan cream garlic dressing

Arugula Pesto Chicken^{GF} 37

fingerling chorizo hash, roasted cauliflower and broccoli, chicken demi glaze

Slow Roasted^{GF} Midwest Pot Roast 37

roasted root vegetables, roasted garlic mashed potatoes, natural jus

Brined Pork Chop^{GF} 38

black pepper veloute, stewed apples and cherries, rosemary roasted potatoes

Loch Duart Salmon^{GF} 40

lemon beurre blanc, seasonal vegetables and rice pilaf with spinach

Six-Hour Srecher Root Beer^{GF} Braised Short Ribs* 45

sweet potato parsnip puree, seasonal vegetables, natural jus

Rosemary Salt^{GF} Petit Filet Mignon 48

roasted shallot demi, Boursin whipped potatoes, seasonal vegetables

• chef signature





PLATED

Dinner

PRICED PER PERSON

Chocolate Chipolte^{GF} 56

Short Ribs*

cauliflower-Yukon mousseline, seasonal vegetables

Horseradish-Crusted^{GF} 58

Filet

black pepper bordelaise, white cheddar grits, seasonal vegetables

Verlasso Salmon^{GF} 57

bloody mary coulis, garlic smashed heirloom potatoes, seasonal vegetables

Citrus-Roasted^{GF} 62

Sea Bass

pineapple butter, scallion basmati, seasonal vegetables

Chicken Picatta^{GF} 46

lemon caper sauce, mashed potatoes, charred cauliflower and broccoli

Arugula Pesto Chicken^{GF} 49

semi boneless airline chicken, fingerling chorizo hash, chicken demi glaze

Cauliflower Steak^{VIGFIVG} 57

artichoke tomato broth, lemon arugula, charred chickpeas

Emperor's Black Rice^{VIGFIVG} 57

herb-charred tofu, vidalia melted kale, two-day tomatoes, honey raspberry vinaigrette

ENHANCEMENTS

Braided Jumbo Shrimp 10

Diver Caught Jumbo Scallops 17

Maple Peppercorn Pork Belly Burnt Ends* 15

Achiote Rubbed Pulled Suckling Pig* 29

• chef signature



CREATE YOUR OWN *Bowl*

PRICED PER PERSON | MINIMUM TWENTY-FIVE PEOPLE OR SUBJECT TO SMALL GROUP FEE

LUNCH 35

DINNER 50

BASE

PROTEIN

COLD | SELECT ONE

| SELECT TWO
COLD

Iceberg Lettuce
Romaine Lettuce
Spinach & Kale
Quinoa

Grilled Chicken
Roasted Turkey
Shrimp

+ \$5 PER PERSON

HOT | SELECT ONE

HOT

Brown Rice
Basmati Rice
Couscous

Pulled Pork
Fried Tofu & Mushrooms

TOPPINGS | SELECT FIVE

Cucumbers | Shredded Carrots | Kalamata Olives | Grape Tomatoes | Sweet Peppers | Cauliflower | Chickpeas | Black Olives | Red Onion | Chopped Egg | Croutons

CHEESE | SELECT TWO

Bleu Cheese | Jack Cheese | Cheddar Cheese | Parmesan Cheese | Feta

DRESSINGS | SELECT TWO

Bleu Cheese | Boursin Ranch | Dijon White Balsamic Vinaigrette | Raspberry Vinaigrette | Caesar

DESSERT | SELECT ONE

Mini Cheesecakes | Tiramisu | Chocolate Mousse Cake | Cookies | Iced Watermelon | New York Cheesecake

Breakfast **BUFFET**

PRICED PER PERSON | MINIMUM TWENTY-FIVE PEOPLE OR SUBJECT TO SMALL GROUP FEE

Continental 26

selection of muffins and butter croissants, sweet cream butter, house made preserves, orange juice, cranberry juice, coffee, tea

Hot N' Hearty 28

scrambled eggs, grilled and smoked ham, MPAC breakfast potatoes, biscuits and black pepper gravy, two-day oven roasted tomatoes, assorted fruit and choice of pastry

Lunch **BUFFET**

PRICED PER PERSON | MINIMUM TWENTY-FIVE PEOPLE OR SUBJECT TO SMALL GROUP FEE

Merenda 45

lemon Orzo soup | **Caprese**, heirloom tomatoes, ciligene mozzarella, aged balsamic | **Caesar salad**, romaine hearts, focaccia croutons, parmesan, garlic lemon dressing | **Parmesan Oregano Bread Sticks** | **Baked Meatball Rigatoni**, sauce genovese, ricotta, evoo | **Chicken Vesuvio**, charred potatoes, lemon pinot grigio buer sauce | **Seasonal Vegetables** | **Tiramisu** | **Mini Cheesecakes**

River Bistro 43

1969 Signature Tomato Soup, torn basil, cheddar croutons | **Goat Cheese Salad**, arugula, shaved red onion, fresh raspberries, roasted breadcrumbs, raspberry vinaigrette | **House Made Chips**, roquefort dip | **Wisconsin Colby Grilled Cheese**, tomato and bacon on brioche | **Classic Chicken Picatta**, lemon, caper, white wine butter sauce | **Scallion Basmati Rice** | **Assorted Brownies**

Broadway Deli 43

White Bean Chili, chorizo, braused greens | **Chopped Salad**, tomato, cucumber, chickpeas, onion, Boursin cheese, Tarragon Green Goddess | **Red Bliss Potato Salad**, peas, dill, Dijon | **Creamy Coleslaw**, fresh herbs | **House Made Potato Chips** | **Dill Pickles**

Build Your Own:

|warm sliced corned beef, natural jus, warmed sliced roasted turkey breast
|cheddar, swiss, and provolone cheese
|sliced tomatoes, onions, crisp lettuce
|rye, kaiser rolls, white and wheat bread
|mayo, thousand island, deli mustard



Dinner **BUFFET**

PRICED PER PERSON | MINIMUM TWENTY-FIVE PEOPLE OR SUBJECT TO SMALL GROUP FEE

Est. 1969, Milwaukee

57

Marcus Wedge, boiled eggs, tomato, smoked bacon, Carr Valley Bleu Cheese | **Classic Supper Club**, relish tray, Tarragon Green Goddess | **Macaroni Salad**, cheddar, bacon, cheese | **Warm Pretzel Sticks**, local butter, beer mustard | **Twice Fried Potatoes**, 1969 seasoning | **Green Bean Almondine**, PBR onions | **Brined Pork Chops**, horseradish mustard cream | **Baked Cod**, garlic lemon butter, dill | **New York Cheesecake**, warm door country cherry compote

Tuscany

57

Classic Caesar, romaine hearts, focaccia croutons, parmesan, lemon garlic emulsion | **Grilled Vegetable Antipasto**, italian meats and cheeses | **Thyme Garlic Castelvetro** Olives, perfumed salt | **Two-Day Tomato Pasta Salad**, basil, roman artichokes, stewed baby onions | **Grilled Pinsa Flatbread**, whipped ricotta and goat cheese, prosciutto, lemon arugula | **Usinger Italian Sausage**, peppers and onion, sauce genovese | **Parmesan Chicken Francaise**, lemon caper butter | **Eggplant Parmesan**, charred tomato coulis

Broadway on the River

62

Classic Chopped Salad, onion tomato, chickpeas, cucumber, Dijon white balsamic vinaigrette | **Warm Pretzel Sticks**, local mustard | **Truffle Parmesan Chips**, roquefort dip | **Sweet Potato Parsnip Puree**, torn herbs | **Seasonal Vegetables**, Irish butter, flaked sea salt | **Six-Hour Srecher Root Beer Braised Short Ribs**, natural jus | **Roasted Chilean Sea Bass**, mango mojo butter | **Chocolate Mousse Cake** | **Cheesecake Lollipops**

Backyard Sanctuary

54

Wisconsin Beer Cheese Soup | **Heirloom Tomato Sandwiches**, Dukes Mayo, chopped bacon | **Yukon Potato Salad**, melted onion, hard boiled eggs, mustard, peas | **Chorizo Fingerling Hash** | **Honey Butter Roasted Carrots** | **Beer Grilled and Braised Usinger Brat**, mustar onion kraut | **Five Year Aged Cheddar Burgers**, potato buns, lettuce, onion, tomato | **House Made Chips**, sea salt, chive ranch dip | **Iced Watermelon**, sangria syrup, raw sugar



Hots D'ouettes

PRICED PER TWO DOZEN

Grilled Sausge & Pepper Pinsa Flatbread 8

grilled sausage, peppers and
onion, ricotta and goat cheese,
sauce genovese

***PRICED PER FLATBREAD | 8 SLICES**

Pinsa Flatbread 7

ricotta and goat cheese,
prosciutto, lemon and arugula

***PRICED PER FLATBREAD | 8 SLICES**

Black & Blue Ahi Tuna 6

pineapple pickled ginger,
cucumber, wasabi cream

Beef Empanada 6

smashed avocado

Smoked Salmon on Rye* 5

dill mousse, red onion, capers

***PRICED PER FOUR DOZEN MINIMUM**

Mango Shrimp Spoon^{GF} 5

chili mojo

Artichoke Beignets^V 4

horseradish cream

Vegetable Spring Rolls^V 4

sweet chili sauce

Caprese Skewers^{GF | V} 4

truffle salt, evoo, basil

Sweet Potato Hummus^V 4

feta, naan, Za Atar

Whipped Goat Cheese & Brown Butter Mushroom^V 4

on crostini



Shareable Stations

PRICED PER PERSON

Wisconsin Cheese Board 8

drunken figs, candied nuts, berries, grapes, artisan crackers

Market Fresh Crudite 7

Mediterranean olives, 1969 dill sauce

Fresh Melons & Berries 7

tropical fruits, honey lime yogurt

Antipasto 7

Italian meats and cheeses, grilled vegetables

Chips & Dips 6

house made potato chips, Boursin ranch, tortilla chips, pico, guacamole



Dessert

PRICED PER PERSON

Mini Cheesecakes	8	Tirimasu	7
Chocolate Mousse Cake	8	New York Cheesecake	8
		warm door country cherry compote	
Iced Watermelon	5		
sangria syrup, raw sugar			

A la Carte Snacks

PRICED PER DOZEN

SAVORY

SWEET

Charcuterie Boxes	216	Cake Pops	60
White Cheddar Popcorn	63	Chocolate Covered Pretzels	96
MKE Popcorn	108	Gummy Bears	96
Mezze Boxes	240	Chocolate Covered Peanuts	96
Bagged Mini Pretzels	96	Trail Mix	96
Trail Mix	96		



Hosted BAR PACKAGES

All bars subject to \$1,000 minimum consumption. The request for cash bars requires a bartender fee. Bartender fee of \$160 per bar (four hours). Each bar is designed to serve 100 guests.

Deluxe

19 | one hour **29** | two hours **35** | three hours
44 | four hours

Premium

28 | one hour **47** | two hours **59** | three hours
70 | four hours

Beer & Deluxe Wine Only

17 | one hour **27** | two hours **33** | three hours
41 | four hours

HOSTED CONSUMPTION & RETAIL BAR SERVICE

Premium Cocktails	16	Premium Wine by the Glass	15
Deluxe Cocktails	14		
Craft Imported	11	Deluxe Wine by the Glass	12
Domestic Beer	9	Sparkling Wine by the Glass	12
Seltzer Premium	11		
Bottled Water	5	Sparkling Water	8



Specialty BAR SERVICES

Artisanal beverages with premium spirits, unique ingredients, house made syrups, and creative garnishes. Due to the unique nature of the craft beverage creations, each specialty bar is designed to serve approximately 40-50 drinks per hour.

Reception Package

1,250

Price includes 50 drinks. Additional drinks over package priced at \$20 each. inquire about our specialty cocktail program

Deluxe Spirits

Tito's Vodka
Beefeater Gin
Cruzan Rum
Cazadores Tequila
Jack Daniels Whiskey
Jim Beam Bourbon
Dewars White Label Scotch

Premium Spirits

Grey Goose Vodka
Aviation Gin
Captain Morgan Rum
Patron Tequila
Crown Royal Whiskey
Elijah Craig Bourbon
Johnnie Walker Black Scotch

Domestic Beer

Miller Lite
Miller High Life
Blue Moon

Imported Beer

Corona Extra

Deluxe Wine

Unknown Author Cabernet
Unknown Author Chardonnay
Adorn Pinot Noir
Archetype Sauvignon Blanc

Premium Wine

Joel Gott Cabernet
Kendall Jackson Chardonnay
La Crema Pinot Noir
Kim Crawford Sauvignon Blanc
Seaglass Pinot Grigio

Craft Beer

Milwaukee local selection
Inquire for current seasonal offerings

Hard Seltzer

Carbliss | various flavors

POLICIES & PROCEDURES

Exclusive Caterer

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Marcus Performing Arts Center. All food and beverage, including items for staff and security offices, must be purchased from OVG Hospitality.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron's guests or invitees without the prior written approval of the Food & Beverage General Manager and/or Director of Catering Sales. There will be a fee for each occurrence of outside food and beverage brought in. Food items may not be taken off the premises. Excess prepared food is donated under, regulated conditions, to agencies feeding the underprivileged at the sole discretion of OVG Hospitality.

Beverage Service

OVG Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto, nor removed from, the premises. In compliance with alcohol serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons.

China & Glassware Service

China & Glassware service is standard for catering services with the exception of the Exhibit Hall, Exhibit Hall Pre-function areas, and outdoors unless they have been fully carpeted. High-grade disposable products will be used in uncarpeted areas of the venue and in events with theatre style seating. The disposable products are high-quality, 100% compostable, and align with the OVG commitment to sustainability.

Linens

All banquet prices include napkins and 85x85-inch table linens in black, white, or ivory. Floorlength table linens and additional colors are available for both table linens and napkins for an additional fee. Ask your sales associate for further information and colors. If a client opts to rent linens through another source, any returns and charges associated with the rental are the sole responsibility of the client; in addition, the client is responsible for the receiving and returning of the linen.

Labor

Additional charges for Craft Bartender (up to 4 hours); Culinary Attendant (up to 4 hours); Passers (up to 4 hours); Break Attendant (up to 1 hour). A small group fee will be charged for functions of less than 25 guests.

At the client's request, Culinary Room or Set Up changes made the day of the event may incur a change fee per 50 guests in room; per 50 guests to move rooms. Delivery orders may be subject to a delivery fee.

Additional labor fees will be charged for food & beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve, Christmas Day. OVG Hospitality will notify Clients of the estimated labor fees based upon information supplied by the client.

Extended or Delayed Service

Standard Service Times for Meals & Receptions is up to 4 hours; Breaks up to 1 hour. For the health & safety of our guests, buffet and food displays are limited to 2 service hours.

Events requiring additional time for service will incur overtime charges per hour, per Server/Passers/Attendants; per Bartender; per hour per Craft Bartender; per hour per Culinary Attendant.

On the day of your Event, if the agreed upon beginning or ending service time changes by 30 minutes or more, additional labor charges may apply.

Menu Selections

Select a menu from the Catering Menu listings or have us custom design a menu for your particular needs. Menus must be finalized at least thirty (30) days prior to the event.

Prices

A good faith estimate of prices will be provided six (6) months in advance of the event start date. Due to fluctuating market prices and product availability, prices are confirmed at the signing of the Banquet Event Order(s), up to three (3) months in advance of the start date.

POLICIES & PROCEDURES

Substitutions

OVG Hospitality reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

Room Set

Rooms will be set for guarantee provided. Client may request a DRY Overset for the room, without beverages or food for up to 5% of the guarantee. Tables will be set with linen, silverware and condiments.

Dry Overset above the 5%, will be charged \$100 per table to cover the expense of linen and service labor.

A "RESERVED" sign will be placed on all Overset tables.

Guarantees

A final guarantee of attendance is required ten (10) business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify OVG Hospitality of the exact count of each item ten (10) business days prior to the event. Split menus, which are not included in a package, will be charged at the higher entrée price. Billing will be based on either the final guarantee attendance (even if fewer guests are served) or the actual guest count served, whichever is greater. OVG Hospitality will prepare 5% above the final guarantee, up to a maximum of thirty (30) meals. If utilized, meals served within the 5% will be charged at menu price. Any meals consumed over 5% are billed with an additional 20% surcharge.

Dietary Considerations

If your group expects to need Vegetarian-Gluten Free meals, please discuss with your Catering Sales Manager for proper meal planning.

With a written fourteen (14) business day advance notice, OVG Hospitality will make every attempt to accommodate individuals with dietary requests. An additional fee may be applied.

Our facility is not Certified Gluten-Free, Nut-Free, Kosher, Vegetarian, Vegan, or meals addressing allergy sensitivities. We cannot guarantee that cross contact with items that may cause allergic reactions in some individuals may occur, nor can we assume any responsibility or liability for a person's sensitivity to any food or beverage due to an allergy.

Retail Concession Service

Concession services during Non-Event hours (load in-load out) will require a \$800 minimum per 5-hour guarantee in sales.

Appropriate operation of Concession outlets will occur during show hours, starting hour before doors opens for the Event. OVG Hospitality reserves the right to determine which carts/fixed outlets are open for business and the hours of operation pending the flow of business. For the requested opening of concessions, a \$800 per 5-hour minimum guarantee in sales is required per cart/fixed outlet. Client will be responsible for the variance in sales per cart/fixed outlet location.

Portable Carts and Retail Bars will be assessed a set fee of \$300 per location/per day.

Exhibitor Booth Orders

Exhibitor Booth orders are designed and packaged to be placed on your counters or booth tables pre-arranged by exhibitor with the show decorator. OVG Hospitality does not provide tables for display of Food & Beverages.

Food & Beverages are served on high quality disposable service ware with appropriate condiments.

Booth orders must be received thirty (30) days prior to the start date of the event to ensure we have the items you want and staff appropriately. Orders received less than 30 days in advance may be limited to what we have on hand.

Final menus and full pre-payment is due fourteen (14) days out from the start date of the event.

Booth orders less than \$75 per delivery, are subject to a delivery fee of \$25. Client must be present in booth to receive order. Redelivery fee of \$25 will apply.

Replenishments

Due to size of venue, please allow a minimum of 45 minutes to 1 hour for all onsite orders and additional replenishment requests.