

BREAKFAST

FEES AND CHARGES

~ Please note: credit cards are not accepted for payment ~

1. USAGE FEE:

Includes use of the *Main Residence* or *Carriage House* and use of our glassware, dishware, flatware, banquet tables & chairs, standard linen quantity, and an on-site event captain.

Non-profit Organizations & Government Agencies (You must provide your non-profit tax identification number)

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$300	\$600
51 + guests	\$450	\$900

Corporate and Personal

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$600	\$1,200
51 + guests	\$900	\$1,800

2. LABOR AND SERVICE, PER GUEST:

- Continental Breakfast, served reception style with limited seating: **\$ 7.75**
- Continental and Hot Breakfasts, with all guests seated at tables: **\$ 13.50**

3. SECURITY CHARGES:

- **Administrative Fee:** **\$ 50.83**
- **State Trooper hourly rate (two hour minimum):** **\$ 80.33**

4. BREAKFAST MENU PRICES ARE FOUND ON THE FOLLOWING PAGE.

5. MISCELLANEOUS FEES AND CHARGES WHICH MAY APPLY:

Holiday and Holiday Weekend surcharge	\$500.00
Additional event time, per hour	\$125.00
Additional set-up time, per half hour	\$ 75.00
47" LCD TV	\$175.00
DVD Player	\$ 25.00
Multimedia Projector	\$ 75.00
Lectern, Microphone	\$ 50.00 - 150.00
Conference Phone	\$ 25.00
Piano Rental	\$125.00
Cake Cutting & Service Charge	\$100.00
Formal Coat Check	\$100.00
Tablecloths, beyond standard set-up	\$10.00 each

CONTINENTAL BREAKFAST

\$4.00 per guest

Fruit Platter, or Individual Fruit Bowls:

A selection of diced fresh seasonal fruits and berries

Yogurt and Granola

Pastry Platter:

Assorted breakfast pastries

Beverage:

Coffee, Hot Tea, Orange Juice, and Water

HOT BREAKFAST

\$6.50 per guest, buffet

\$8.50 per guest, plated

Main Dish: Please select one of the following

- *Jalapeno and Green Chili Pepper Egg Casserole; served with Bacon, Sausage, and Potatoes*
- *Spinach and Mushroom Egg Casserole; served with Bacon, Sausage, and Potatoes*
- *Breakfast Burrito smothered with Green Chile; served with Salsa, Sour Cream, and Guacamole*

Fruit Platter or Individual Bowls:

A selection of diced fresh seasonal fruit and berries

Pastry Platter:

Assorted breakfast pastries

Beverage:

Coffee, Hot Tea, Orange Juice, and Water