



WEDDING AND EVENT PACKET

144 ACADEMY STREET MEXICO NY 13114

(315) 963-3830

DALLERS44@GMAIL.COM

MENU AND PRICING ARE SUBJECT TO CHANGE

Please request an itemized estimate for your event.



VENUE PRICING

MIRROR ROOM 45-185 PEOPLE

5 HOUR VENUE RENTAL STARTS AT \$3500 AND
MAY INCREASE WITH USE OF BOTH LEVELS

*INCLUDES OUTDOOR CEREMONY AREA
ADDITIONAL HOURS \$300.00 PER HOUR
ANYTHING AFTER 9 PM (\$500.00 ADDITIONAL
HOUR)

TABLE SETTINGS \$ 2.50 PER PERSON

20 % SERVICE CHARGE

8% SALES TAX

KIDS ARE ½ PRICE ON BUFFET OPTIONS (12 &
UNDER)

GRATUITY NOT INCLUDED

RIVER ROOM 0-45 PEOPLE

5 HOUR VENUE RENTAL STARTS AT
\$1500

*INCLUDES OUTDOOR CEREMONY
ADDITIONAL HOURS \$100.00 PER
HOUR ANYTHING AFTER 9 PM
(\$500.00 ADDITIONAL HOUR)

TABLE SETTINGS \$2.50 PER PERSON

20% SERVICE CHARGE

8% SALES TAX

KIDS ARE ½ PRICE ON BUFFET
OPTIONS (12 & UNDER)

GRATUITY NOT INCLUDED



FREQUENTLY ASKED QUESTIONS

HOW MANY GUESTS CAN YOU ACCOMMODATE?

We offer the Mirror Room and River Room for weddings and private events. Capacity depends on the areas reserved, seating arrangement, and dance floor. Please confirm the layout and guest count with us.

CAN WE HOLD OUR CEREMONY HERE?

Yes. Our outdoor wedding patio and pergola beside the Little Salmon River are available for spring, summer, and fall ceremonies.

CAN WE CUSTOMIZE THE MENU OR WEDDING PACKAGE?

Yes. We can discuss changes to meet your requirements, including vegetarian, vegan, gluten free, and dairy free accommodations with advance notice.

DO YOU PROVIDE COST ESTIMATES?

Yes. We provide an itemized proposal with your food, beverages, venue rental, services, fees, and taxes. Menu and pricing are subject to change.

ARE OVERNIGHT ACCOMMODATIONS AVAILABLE?

Yes. We have six lodging rooms. Wedding packages list a one night stay in one room. Please confirm room availability and arrangements for your event.

ARE TABLES CHAIRS AND LINENS INCLUDED?

Yes, these are included in venue rental. Table setting charges and other applicable fees are listed separately in your estimate. See the wedding package page for its included items and services.

IS PARKING AVAILABLE?

Yes. We have two parking lots on site.

IS THE DEPOSIT REFUNDABLE?

No. The deposit is nonrefundable. See the event contract for deposit amounts and payment terms.

WHAT ABOUT DECORATIONS SETUP AND OUTSIDE FOOD?

Coordinate setup access and special requests with the event manager. Outside food and beverages require express written consent. Please review the event contract for decoration restrictions and other policies.

ARE SERVICE CHARGES TAXES AND GRATUITY INCLUDED?

Published menu prices exclude venue rental and other fees unless stated. Materials list a 20% service charge and 8% sales tax; gratuity is not included. Your estimate will itemize applicable charges.

BAR PACKAGES

OPEN BAR 1

DOMESTIC DRAFT BEER OPTIONS (CHOICE OF 2)
HOUSE WINES (CHOICE OF 3), JUICE, COFFEE, &
SODA

ONE HOUR \$14
EACH ADDITIONAL HOUR \$7

OPEN BAR 2

HOUSE LIQUORS: VODKA, GIN, RUM, WHISKEY,
BOURBON, SCOTCH, TEQUILA, 2 DOMESTIC
BEERS-DRAFT OR BOTTLED, HOUSE WINES
(CHOICE OF 3), JUICE, COFFEE, & SODA

ONE HOUR \$16
EACH ADDITIONAL HOUR \$8

OPEN BAR 3

PREMIUM AND HOUSE LIQUORS: VODKA, GIN,
RUM, WHISKEY, BOURBON, SCOTCH, TEQUILA,
VERMOUTH, CHOICE OF 4 DRAFT BEER OPTIONS
(DOMESTIC OR NON)

CHOICE OF 2 BOTTLED DOMESTIC BEER
FEATURED AND/OR HOUSE WINES (CHOICE OF
4), JUICE, COFFEE, & SODA

ONE HOUR \$20
EACH ADDITIONAL HOUR \$8

OPEN BAR 4

ULTRA PREMIUM, PREMIUM, OR HOUSE
LIQUORS: VODKA, GIN, RUM, WHISKEY,
BOURBON, SCOTCH, TEQUILA, VERMOUTH
CHOICE OF 4 DRAFT BEER OPTIONS (DOMESTIC
OR NON) ANY BOTTLED BEER, CHOICE OF ANY 4
WINES

ONE HOUR \$22
EACH ADDITIONAL HOUR \$10

HOSTED BAR (TAB BAR)

EVENT HOST PAYS A RUNNING TAB AT THE END
OF THE EVENING (CREDIT CARD WILL BE HELD)

TOASTS (PER PERSON)

CHAMPAGNE TOAST \$5
WINE TOAST (HOUSE WINE) \$4
ADDITIONAL SPIRITS AND BEER AVAILABLE FOR
TOASTING AT UNIT COST

THE EIS HOUSE IS HAPPY TO MIX AND MATCH
TO BEST SUIT YOU AND YOUR GUEST'S
PREFERENCES. THESE ARE MERELY A GUIDE.

HORS D'OEUVRES

*INDICATES ITEM IS INCLUDED IN WEDDING PACKAGE OPTION.

VEGETARIAN, VEGAN, GLUTEN FREE, AND DAIRY FREE ACCOMMODATIONS CAN BE MADE.

EGG ROLLS*

FILLED WITH PORK, CABBAGE, CARROTS, AND
ONIONS WITH GINGER AND SEASONINGS

50 PIECES \$115 100 PIECES \$215

VEGETARIAN EGG ROLLS*

FILLED WITH CABBAGE, CARROTS, ONIONS, AND
MUSHROOMS 50 PIECES \$115 100 PIECES \$215

CHEESE FONDUE

WITH HOUSE MADE CROSTINI & SALAMI
\$7 PER PERSON

SPINACH AND ARTICHOKE DIP*

SERVED WITH HOMEMADE GARLIC CROSTINI
SERVES 30-40 \$120

HUMMUS AND VEGETABLE BOARD

HOUSE CRAFTED HUMMUS SERVED WITH
CARROTS, CELERY, CUCUMBERS, TOMATOES,
AND CHEFS BREAD OF CHOICE
\$7 PER PERSON

CHARCUTERIE BOARD

AN ASSORTMENT OF MEAT, CHEESE, FRUIT, AND
VEGETABLES SERVED WITH CRACKERS AND
DIPPING SAUCES \$7/PERSON

MARINATED CHICKEN SKEWERS*

CHICKEN MARINATED IN OUR SOY GINGER
GLAZE
50 PIECES \$95 100 PIECES \$180

BACON WRAPPED SEA SCALLOPS

SERVED WITH OUR HOUSE HONEY DIJON CREAM
SAUCE
50 PIECES \$275 100 PIECES \$525

ITALIAN OR SWEDISH MEATBALLS-BITE SIZED

CHOOSE FROM ONE OF OUR 2 OPTIONS
50 PIECES \$75 100 PIECES \$135

BRUSCHETTA*

FRESH BREAD MADE IN HOUSE TOPPED WITH
TOMATOES, KALAMATA OLIVES, PARMESAN
CHEESE, AND A BALSAMIC DRIZZLE
50 PIECES \$90 100 PIECES \$ 170

SEAFOOD DIP

SHRIMP AND SCALLOPS IN A CREAMY THREE
CHEESE SAUCE, SERVED WITH PITA CHIPS
SERVES 30-40 \$245

COCONUT BREADED SHRIMP*

SERVED WITH OUR PINA COLADA SAUCE
50 PIECES \$105 100 PIECES \$200

COCONUT BREADED CHICKEN*

SERVED WITH OUR PINA COLADA SAUCE
50 PIECES \$95 100 PIECES \$180

MINIATURE CRAB CAKES*

HAND MADE WITH GLOUCESTER SAUCE
50 PIECES \$125 100 PIECES \$215

VEGETARIAN STUFFED MUSHROOMS*

BUTTON MUSHROOMS STUFFED WITH SPINACH,
ONION, GARLIC, SEASONED BREADCRUMBS,
CITRUS JUICE, AND TOPPED WITH CHEDDAR
50 PIECES \$90 100 PIECES \$160

STUFFED MUSHROOMS*

BUTTON MUSHROOMS STUFFED WITH BACON,
SALAMI, SPINACH TOPPED WITH CHEDDAR
50 PIECES \$95 100 PIECES \$175

STUFFED TOMATOES*

STUFFED WITH MOZZARELLA AND BASIL,
FINISHED WITH A BALSAMIC REDUCTION
50 PIECES \$95 100 PIECES \$175

BUFFALO STYLE WINGS

HOT, MEDIUM, MILD, BBQ, SOY GINGER, AND
MORE
10 LBS \$110
CHARGRILLED \$130

IN HOUSE MADE PIZZA*

LARGE TRADITIONAL OR GARLIC \$18
SHEET STYLE \$50

PLATED MENU

DINNERS INCLUDE GARDEN SALAD WITH ITALIAN DRESSING, CHEF'S POTATO, FRESH VEGETABLES, FRESH BAKED BREAD MADE IN HOUSE, BUTTER, COFFEE, AND TEA.

SODA, JUICE, AND ALL OTHER NA DRINKS ARE \$5/PERSON IF NO BAR PACKAGE IS PURCHASED.

VEGETARIAN, VEGAN, GLUTEN FREE, AND DAIRY FREE ACCOMMODATIONS CAN BE MADE

CHOOSE 1-3 OPTIONS.

CHICKEN MARSALA

CHICKEN BREAST SAUTEED AND SERVED WITH A SAUCE OF MARSALA WINE, MUSHROOMS, AND BUTTER \$26

BRUSCHETTA CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH A BLEND OF FRESH TOMATOES, OLIVES, ONIONS, AND GARLIC, FINISHED WITH PROVOLONE CHEESE \$26

CHICKEN FRANÇAISE

FLOUR DREDGED CHICKEN BREAST SAUTEED IN A WHITE WINE AND LEMON SAUCE OVER LEMON BUTTERED PASTA \$26

MAPLE BACON PORK

BONE-IN PORK GRILLED AND FINISHED WITH BACON AND A MAPLE GLAZE \$28

CHICKEN RIGGIES

RIGATONI PASTA WITH BELL PEPPERS AND SPICY CHERRY PEPPERS SERVED WITH OUR VODKA MARINARA CREAM SAUCE AND GRILLED CHICKEN \$23

ROAST PRIME RIB

CHOICE GRADE ROASTED PRIME RIB SERVED WITH AU JUS

12OZ \$29

16OZ \$37

FILET MIGNON

TENDER 8OZ BEEF FILET SEASONED WITH OUR IN HOUSE RUB MARKET PRICING

BISTRO FILET MIGNON

GRILLED 8 OZ FILET SERVED WITH A SAUCE OF PORTOBELLO MUSHROOMS, NATURAL DRIPPINGS, MERLOT WINE TOPPED WITH BUTTER MARKET PRICING

BROILED SHRIMP AND SEA SCALLOPS

SERVED WITH GARLIC BUTTER \$32
ADD BUTTERED ANGEL HAIR +\$5

CITRUS CREAM SALMON

GRILLED SALMON FINISHED WITH A SPINACH HERB CITRUS CREAM \$28

HADDOCK FLORENTINE

BROILED HADDOCK TOPPED WITH A SPINACH CREAM \$26

MACARONI AND CHEESE

PENNE PASTA IN A BLEND OF FIVE CHEESES WITH BACON, ROASTED RED PEPPERS, AND SPINACH \$23

IF MULTIPLE ENTREES ARE REQUESTED:

*TOTAL MEAL COUNT PER MEAL PLUS MEAT TEMPERATURE REQUESTS MUST BE PROVIDED 7 DAYS PRIOR TO WEDDING.

*SOME FORM OF ENTRÉE IDENTIFICATION IS REQUIRED AT GUEST TABLE, I.E. COLOR CODED TICKETS.

DINNER BUFFET OPTIONS

BUFFET IS NOT ALL YOU CAN EAT, RATHER A MEAL PERIOD OF ONE HOUR FOR GUESTS TO ENJOY.

SODA, JUICE, AND ALL OTHER NA DRINKS ARE \$5/PERSON IF NO BAR PACKAGE IS PURCHASED.

VEGETARIAN, VEGAN, GLUTEN FREE, AND DAIRY FREE ACCOMMODATIONS CAN BE MADE.

THE COUNTRY BUFFET

SLOW ROASTED PULLED PORK
HOUSE SEASONED ROASTED
CHICKEN
MAC & CHEESE WITH BACON,
SPINACH, RED PEPPERS,
CHEESE BLEND AND PENNE
PASTA
GARLIC BUTTER GREEN BEANS
GARLIC MASHED POTATOES
MAC SALAD & COLESLAW
GARDEN SALAD
FOCACCIA BREAD
\$27

THE AMERICAN

ROAST BEEF WITH AU JUS
ROASTED GLAZED HAM
VODKA CREAM RIGATONI
GARLIC BUTTER GREEN
BEANS
GARLIC MASHED POTATOES
POTATO SALAD
COLESLAW
GARDEN SALAD
FOCACCIA BREAD
\$30

THE HARVEST

PRIME RIB CARVING STATION
HOUSE SEASONED ROASTED
CHICKEN
GRANDMA'S PENNE PASTA WITH
MUSHROOMS, SPINACH,
RICOTTA CHEESE, TOPPED
WITH MOZZARELLA
GARLIC BUTTER GREEN BEANS
GARLIC MASHED POTATOES
POTATO SALAD
COLESLAW
GARDEN SALAD
FOCACCIA BREAD
\$36

ITALIAN 1

HOUSE SEASON ROASTED
CHICKEN
HOUSE MADE MEATBALLS &
ITALIAN SAUSAGE WITH
MARINARA
BAKED ZITI WITH MARINARA
AND MOZZARELLA CHEESE
GARLIC BUTTER GREEN BEANS
GARLIC MASHED POTATOES
POTATO SALAD
COLESLAW
GARDEN SALAD
FOCACCIA BREAD
\$28

ITALIAN 2

CHICKEN PARMESAN TOPPED
WITH MOZZARELLA AND OUR
MARINARA
HOUSE MADE MEATBALLS IN
MARINARA
3 CHEESE TORTELLINI WITH
MARINARA
GARLIC BUTTER GREEN
BEANS
GARLIC MASHED POTATOES
POTATO SALAD
COLESLAW
GARDEN SALAD
FOCACCIA BREAD
\$30

LAND AND SEA

CHICKEN MARSALA WITH
MUSHROOM MARSALA SAUCE
HADDOCK WITH A CITRUS HERB
CREAM
RICE PILAF
3 CHEESE TORTELLINI WITH
SPINACH PESTO
GARLIC BUTTER GREEN BEANS
BROCCOLI SALAD
PASTA SALAD
GARDEN SALAD
FOCACCIA BREAD
\$32

WEDDING PACKAGES

(PRICING PER PERSON)

WEDDING PACKAGES INCLUDE SELECTED DINNER BUFFET, SELECTED OPEN BAR FOR 3 HOURS, CHOICE OF 2 QUALIFYING (*) HOR D'OEUVRES, AND A CHAMPAGNE TOAST FOR ALL GUESTS 21+ (TAXES AND FEES NOT INCLUDED UNTIL ESTIMATE IS PREPARED).

<u>BUFFET OPTION</u>	BAR 1	BAR 2	BAR 3	BAR 4
<u>THE COUNTRY BUFFET</u>	\$65	\$69	\$73	\$79
<u>THE AMERICAN</u>	\$68	\$72	\$76	\$82
<u>THE HARVEST</u>	\$74	\$78	\$82	\$88
<u>ITALIAN 1</u>	\$66	\$70	\$74	\$80
<u>ITALIAN 2</u>	\$68	\$72	\$76	\$82
<u>LAND AND SEA</u>	\$70	\$74	\$78	\$84

THE EIS HOUSE LODGE IS HAPPY TO OFFER THE FOLLOWING COMPLEMENTARY ITEMS/SERVICES:

ROUND TABLES
BLACK CUSHIONED BANQUET CHAIRS
WHITE OUTDOOR CEREMONY CHAIRS
TABLE LINENS (BLACK OR WHITE)
COORDINATING LINEN NAPKINS
SILVERWARE/DINNERWARE/
GLASSWARE

CAKE CUTTING
ONE NIGHT STAY IN ONE OF OUR 6 ROOMS
PLENTY OF PRIVATE PARKING
A NEWLY RENOVATED OUTDOOR DECK SPACE
AND PATIO OVERLOOKING THE LITTLE
SALMON RIVER WITH 10 ADIRONDACK CHAIRS

*MENU AND PRICING ARE SUBJECT TO CHANGE DUE TO INFLATION AND OTHER FACTORS.

*PRICES DO NOT REFLECT VENUE RENTAL AS THAT VARIES BY ROOM RENTAL AND HEADCOUNT.

*PRICES DO NOT REFLECT OTHER FEES AND TAXES. THEY WILL BE PROVIDED IN AN INITIAL ESTIMATE AFTER FURTHER CORRESPONDENCE.

*ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 8% SALES TAX.

*VEGETARIAN, VEGAN, GLUTEN FREE, AND DAIRY FREE ACCOMMODATIONS CAN BE MADE

ADDITIONAL SPECIAL EVENT BUFFET OPTIONS

BREAKFAST BUFFETS

*ALL BREAKFAST BUFFETS INCLUDE COFFEE, TEA, AND JUICE.

TRADITIONAL BREAKFAST

SEASONAL FRUIT DISPLAY
ASSORTED YOGURTS
SCRAMBLED EGGS
BACON AND SAUSAGE
BREAKFAST POTATOES
FRENCH TOAST
CINNAMON SWIRL BREAD
\$19

THE LIGHT BREAKFAST

IN HOUSE TOASTED OATS AND ALMONDS
SERVED WITH A LOW FAT MILK
ASSORTED YOGURTS
FRESH FRUIT
ASSORTED DANISHES
TOASTED BAGELS WITH CREAM CHEESE,
BUTTER, AND JAMS
\$18

SOUTHWESTERN BREAKFAST

EGG BURRITOS WITH CHEDDAR, DICED HAM,
ONIONS, AND PEPPERS TOPPED WITH SALSA
YOGURT BAR WITH TOPPINGS
CHIPOTLE EGGS BENEDICT OVER AN ENGLISH
MUFFIN OR BISCUIT TOPPED WITH A CHIPOTLE
HOLLANDAISE
GRITS
CRANBERRY CINNAMON SWIRL BREAD
CORN BREAD
\$24

THE CONTINENTAL

ASSORTED PASTRIES AND FRUIT
CINNAMON SWIRL BREAD
PANCAKES OR WAFFLES WITH ASSORTED
TOPPINGS
BAGEL ASSORTMENT WITH CREAM CHEESE,
BUTTER, AND JAMS
\$18

LUNCH BUFFETS

BUFFET IS NOT ALL YOU CAN EAT, RATHER A MEAL PERIOD OF ONE HOUR FOR GUESTS TO ENJOY.

SODA, JUICE, AND ALL OTHER NA DRINKS ARE \$5/PERSON IF NO BAR PACKAGE IS PURCHASED.

VEGETARIAN, VEGAN, GLUTEN FREE, AND DAIRY FREE ACCOMMODATIONS CAN BE MADE.

SALAD, SOUP, & SANDWICH

GARDEN SALAD
CEASAR SALAD
AWARD WINNING CLAM
CHOWDER
TOMATO BISQUE

TACO BAR

GARDEN SALAD
SEASONED GROUND BEEF
SEASONED GRILLED CHICKEN
SOFT SHELL TORTILLAS

PASTA BAR

GARDEN SALAD
CAESAR SALAD
FRESH FOCACCIA BREAD
MADE IN HOUSE

ASSORTED DELI MEATS-HAM,
ROAST BEEF, TURKEY
KAISER ROLLS
ASSORTED CHEESE
LETTUCE, TOMATO, ONIONS,
PICKLES
PASTA SALAD & COLESLAW
\$19

*HARD SHELLS UPON
REQUEST
SHREDDED CHEDDAR CHEESE
LETTUCE, TOMATO, ONION,
PEPPERS
SALSA
SOUR CREAM
\$20

HOME MADE CHICKEN
RIGGIES
GRANDMA'S PENNE PASTA
WITH MUSHROOMS, SPINACH,
RICOTTA, AND PROVOLONE
CHEESE
\$19

WRAPS & SOUP STATION

GARDEN SALAD
A DISPLAY OF A VARIETY WRAPS FILLED WITH
TURKEY AND/OR HAM, LETTUCE, TOMATO,
ONION, AND CHEESE
CONDIMENTS DISPLAYED ON THE SIDE
YOUR CHOICE OF TWO SOUPS FROM THE
AWARD WINNING CLAM CHOWDER, TOMATO
BISQUE, CHICKEN NOODLE, OR CHEF'S
VEGETABLE
\$17

GARDEN & SOUP BAR

A SALAD STATION WITH A VARIETY OF
LETTUCE, FRESH VEGETABLES, ROASTED
VEGETABLES, AND GRILLED CHICKEN WITH
ASSORTED TOPPINGS INCLUDING CROUTONS,
CHEESE, NUTS AND VARIOUS DRESSINGS
FRESH MADE FOCACCIA BREAD
AWARD WINNING CHOWDER
TOMATO BISQUE
CRACKERS FOR DIPPING
\$17

ALL DAY MEETING PACKAGE

\$40/PERSON

TRADITIONAL BREAKFAST

ORANGE JUICE, APPLE JUICE, AND CRANBERRY
JUICE
COFFEE, WATER, TEA
SEASONAL FRUITS AND ASSORTED YOGURTS
SCRAMBLED EGGS
BACON AND SAUSAGE
BREAKFAST POTATOES
FRENCH TOAST
CINNAMON SWIRL BREAD

MID MORNING BREAK

WATER, COFFEE, DECAF, TEA, AND JUICES
ASSORTED PASTRIES

LUNCH

CHOICE OF ONE LUNCH BUFFET FROM ABOVE

AFTERNOON BREAK

WATER, COFFEE, TEA, JUICES
ASSORTED FRUIT DISPLAY WITH A BROWNIE
AND COOKIE ARRANGEMENT

EXTRAS AND ADD-ONS

ALL PRICING IS PER PERSON EXCEPT THE QUICHE

BREAKFAST SANDWICH

ENGLISH MUFFIN WITH EGG, CHEESE, AND
SAUSAGE OR BACON
COFFEE, DECAF, AND TEA
\$9

PASTRY BAR

CINNAMON RAISIN BREAD, MUFFINS, SCONES,
AND DANISHES
COFFEE, DECAF, AND TEA
\$9

QUICHE

MIXTURE OF EGGS, CREAM, AND FRESH
VEGETABLES
\$40 (10 SLICES)

FRESH FRUIT DISPLAY

A DISPLAY OF SLICED FRESH FRUIT (IN SEASON
ASSORTMENT)
\$7

IN HOUSE GOURMET SPREAD

FRESH SPREADS, CHIPS, AND BRUSCHETTA
\$9

THE PIZZA TABLE

SICILIAN STYLE PIZZA WITH A CHOICE OF
TOPPINGS
WATER AND SODA
\$10 PER TWO SLICES

BROWNIES AND COOKIES

ASSORTED LOCALLY MADE COOKIES AND
BROWNIES
\$9

*MENU AND PRICING ARE SUBJECT TO CHANGE DUE TO INFLATION AND OTHER FACTORS.

*PRICES DO NOT REFLECT VENUE RENTAL AS THAT VARIES BY ROOM RENTAL AND HEADCOUNT.

*PRICES DO NOT REFLECT OTHER FEES AND TAXES. THEY WILL BE PROVIDED IN AN INITIAL
ESTIMATE AFTER FURTHER CORRESPONDENCE.

*ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 8% SALES TAX.

*VEGETARIAN, VEGAN, GLUTEN FREE, AND DAIRY FREE ACCOMMODATIONS CAN BE MADE

*THE EIS HOUSE IS HAPPY TO DISCUSS ANY ITEMS NOT INCLUDED THAT THE CUSTOMER WOULD
LIKE TO ADD



THE EIS HOUSE EVENT CONTRACT

ESTIMATE: Scope of services bound by this contract are described on the attached estimate.

NUMBER OF GUESTS: Customer agrees to pay for the guaranteed number of guests. If the actual number of guests served is greater than the guaranteed number of guests customer will be charged accordingly. Customer may alter the estimated number of guests up until ten (10) days prior to the event.

DEPOSIT: A deposit of \$1000.00 for larger events over \$3000.00 is required to save the date. A deposit of \$500.00 for all smaller parties under \$3000.00 is required to save the date. Said deposit is non-refundable.

PAYMENT: Customer agrees to pay fifty percent (50%) of the contract estimate six (6) months prior to scheduled event; Ninety percent (90%) six (6) weeks prior to scheduled event date; One hundred percent (100%) of the contract price to Eis House, (hereafter Eis House) seven (7) days prior to the scheduled event by certified check or cash. In the event that payment has not been made, Eis House has the right to cancel the event and will incur no liability for said cancellation. Customer would be responsible for all costs incurred including room and ceremony fees to the event. If the event is scheduled outside these time parameters then fifty percent (50%) will be due by weeks prior to the event; ninety percent (90%) will be due two (2) weeks prior to the event; one hundred percent (100%) will be due five (5) days prior to event.

CANCELLATION BY CUSTOMER: Customer agrees to pay fifty percent (50%) of the contract estimate if canceled any time up to four weeks before the scheduled event date. Customer agrees to pay ninety percent (90%) if canceled less than two weeks before the scheduled event date. All cancellations must be provided in writing.

CASUALTY: In the event Eis House, or any part, therefore, shall be destroyed by fire or any other cause, or if any casualty or unforeseen occurrence shall render Eis House's performance of any obligations under this contract impossible, customer hereby waves any claim for damages or compensation for said termination.

DAMAGE: Customer assumes full responsibility for the acts and conduct of all guests. If any portion of the premises or any equipment contained therein shall be damaged as a result or negligence of the customer, or customer's guest, customer will reimburse Eis House for all effort necessary to restore said premises and equipment to their original condition.

GUESTS UNDER 21 YEARS OF AGE: Customer assumes all responsibility and liability for ensuring no underage drinking occurs on the premises and/or alcohol is brought on to our premises.

DECORATIONS: Customer is responsible for installing and removing all decorations, favors, centerpieces, etc. The use of birdseed, rice, confetti, glitter dust or similar substance is prohibited on

the premises. Any smoke bombs or fireworks have to be approved by management before using. Attaching anything to the mirrors or use of tape, staples and tacks is also prohibited, unless other arrangements are made with event manager. There will be a minimum charge of \$1,000.00 for clean up or repair/maintenance if prohibited items are used. The D.J., band, decorators and cake persons will be permitted to enter the room one (1) hour before the start of the function, unless other arrangements are made with event manager.

SPECIAL REQUESTS: Eis House will do its best to accommodate special requests. Special requests will be described in attached estimate. Event manager will approve all requests in writing.

ABANDONED ARTICLES: Eis House is not responsible for any articles left at the facility by the customer or its guests.

OUTSIDE FOOD AND BEVERAGES: No food or beverages may be brought on the premises without the express written consent of Eis House.

EJECT: Eis House reserves the right to eject any objectionable person or persons from the premises.

FEES: Customer agrees to pay a finance charge of 2% per month on any outstanding balance. Customer also agrees to pay Eis House's reasonable attorneys' fee in the event Eis House engages an attorney to collect monies from customer for any reason relating to the event. Pricing on Liquor and Food are subjected to change if prices on such items increase. Parties will be notified 30 days in advance of such changes.

JURISDICTION AND APPLICABLE LAW: Customer consents to the jurisdiction of New York State Courts, including federal courts located in New York State, to hear all claims and controversies arising out of the event. The laws of the state of New York shall apply. **ENTIRE AGREEMENT:** This contract constitutes the complete agreement of the parties. If any provision of this agreement is held to be invalid by a court of law, the remainder of this agreement shall not be affected thereby, if such remainder to be invalid would then continue to conform to the laws of the state of New York.

I understand and agree to all the terms and conditions set forth in this contract.

Customer Acceptance Signature _____

Print Name: _____

Date: _____

Date of Event: _____