



ITALIAN
TABLE ESTD 2018

OKI • WELCOME • BIENVENUE

HAVE YOUR OWN VENUE IN MIND FOR THAT SPECIAL EVENT?

WE CATER AT MANY DIFFERENT VENUES IN LETHBRIDGE AND THE SURROUNDING AREA. WHETHER YOU ARE IN WATERTON, PINCHER CREEK, CLARESHOLM, TABER OR ANY COMMUNITY IN BETWEEN, DON'T HESITATE TO CONTACT PRIME CATERING TO IMAGINE WHAT IS POSSIBLE. WE KNOW THAT EVERY FACET OF YOUR EVENT MUST BE EXCEPTIONAL, ESPECIALLY WHEN IT COMES TO THE CULINARY EXPERIENCE. FROM CHEF-INSPIRED MENUS, EXCEPTIONAL SERVICE AND A CUSTOMIZED EXPERIENCE, WE'LL WORK WITH YOU TO ENSURE YOUR EVENT IS THE TALK OF THE TOWN.

PLEASE CONTACT INFO@PRIMECATERING.CA OR CALL 403.331.6921

MICHAEL MARCOTTE • PROPRIETOR • PRIME CATERING / ITALIAN TABLE



PRIME CATERING OPERATES BANQUET SPACE AT THE SANDMAN SIGNATURE LETHBRIDGE LODGE, LOCATED AT 320 SCENIC DRIVE, AND ALSO AT THE SANDMAN HOTEL, LOCATED AT 421 MAYOR MAGRATH DRIVE. WE ALSO CATER MANY PRIVATE PARTIES AND CELEBRATIONS AT YOUR PERSONAL RESIDENCE. FROM FAMILY DINNERS AND SUNDAY BRUNCH, TO CRAFTED VINTAGE BARS AND COCKTAIL PARTIES, THE POSSIBILITIES ARE ENDLESS.

LET US KNOW WHAT YOU HAVE IN MIND.

CONTACT OUR CATERING CONSULTANTS:

INFO@PRIMECATERING.CA CALL **403.331.6921** OFFICE HOURS: 9:00 AM- 4:30 PM



WE PROVIDE FULL-SERVICE CATERING AT MANY VENUES IN LETHBRIDGE. COMMON VENUES INCLUDE:

- THE GALT MUSEUM
- CITY HALL
- CASA
- SOUTHERN ALBERTA ART GALLERY
- UNIVERSITY OF LETHBRIDGE
- SOUTHERN ALBERTA ETHNIC ASSOCIATION
- NIKKA YUKO JAPANESE GARDENS
- THE 418 VENUE & STUDIO



BREAKFAST ENTREES



SERVED WITH COFFEE AND TEA
MINIMUM OF 8 GUESTS

• \$13³/₄ PER GUEST

Granola Parfait •

In-house granola, vanilla yogurt,
seasonal fruit with banana bread

Avocado Toast •

Avocado, bruschetta, poached eggs,
bocconcini, arugula and balsamic
glaze

Continental •

Bagel with cream cheese, pastries,
seasonal fresh fruit, assorted yogurt

BEVERAGES

• Bottled Juice/Water • \$3¹/₄ EACH

GOURMET BREAKFAST

SERVED WITH SEASONAL FRUIT,
BREAKFAST POTATOES AND COFFEE
MINIMUM OF 24 GUESTS

• \$18³/₄ PER GUEST

Breakfast Burrito •

Scrambled eggs, flour tortilla, peppers,
mozzarella, red onion, salsa, sour
cream

Ham & Cheese Frittata •

Baked egg, prosciutto cotto, cheddar

Broccoli & Cheddar Frittata •

Baked egg, broccoli, cheddar,
mozzarella

Breakfast Sandwich •

Fried egg, english muffin, provolone,
Canadian back bacon

Buttermilk Pancakes & Bacon •

Maple syrup, butter

Strawberry French Toast •

Maple syrup, whipped cream

EXECUTIVE BREAKFAST

SERVED WITH COFFEE
MINIMUM OF 24 GUESTS

OPTION #1 •

Scrambled Eggs, bacon and/or sausage,
breakfast potatoes, and seasonal fresh
fruit

\$19¹/₄ PER GUEST

OPTION #2 •

Avocado toast with breakfast potatoes
and seasonal fresh fruit

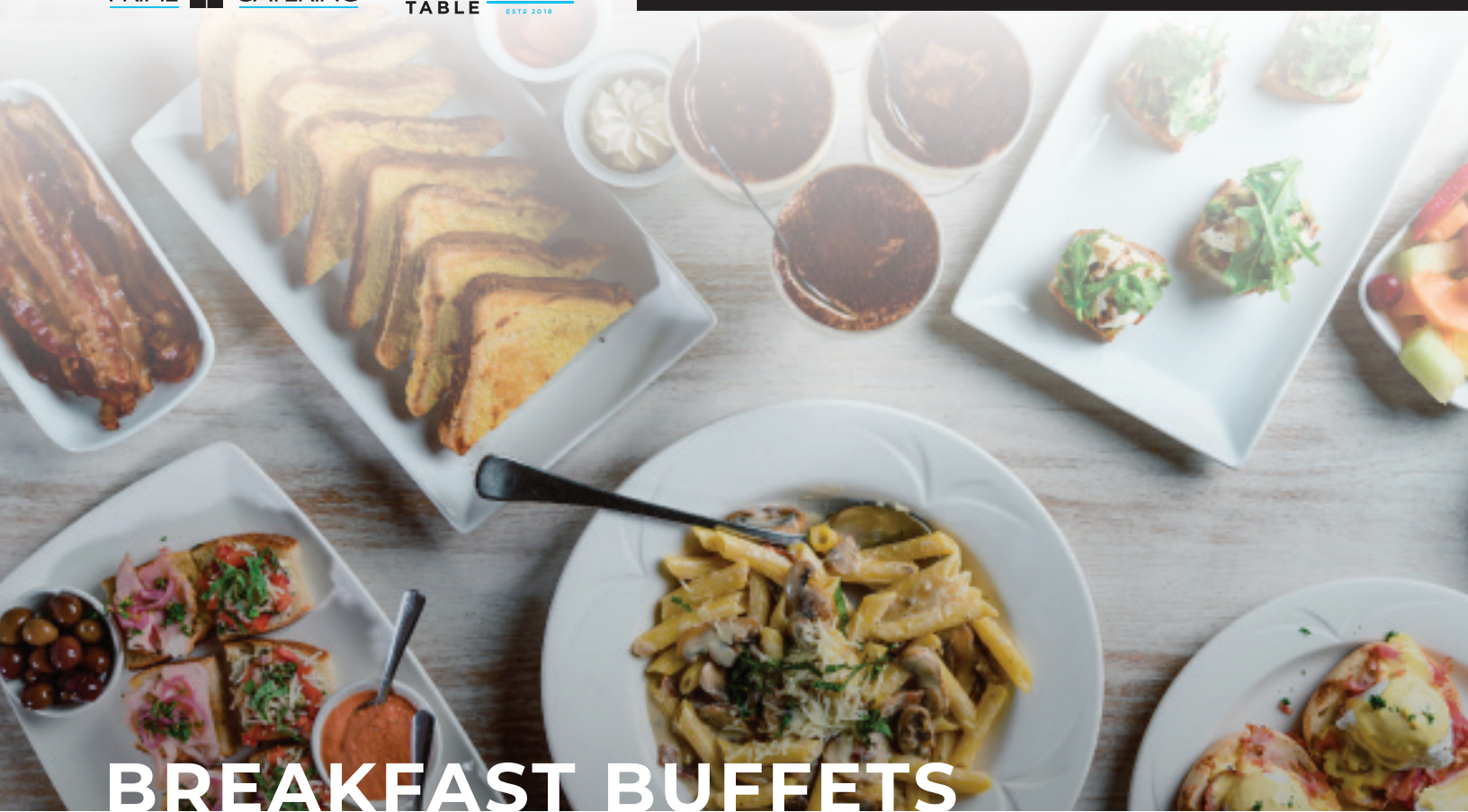
\$20¹/₂ PER GUEST

OPTION #3 •

Eggs Benedict, breakfast potatoes,
and seasonal fruit

\$20³/₄ PER GUEST





BREAKFAST BUFFET

\$20¹/₂ PER GUEST
MINIMUM OF 24 GUESTS

- Selection of Pastries
- Scrambled Eggs
- Bacon or Sausage
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Chilled Orange Juice
- Coffee and Tea

BEVERAGES

- Bottled Juice/Water • **\$3¹/₄** EACH

DELUXE BREAKFAST BUFFET

\$22 PER GUEST
MINIMUM OF 20 GUESTS

- Eggs Benedict
- Bacon or Sausage
- Strawberry French Toast
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Chilled Orange Juice
- Coffee and Tea

BRUNCH BUFFET

\$26¹/₄ PER GUEST
MINIMUM OF 35 GUESTS
SERVED 11AM TO 2PM ONLY

- Assorted Appetizers
- Eggs Benedict
- Strawberry French Toast
- Bacon or Sausage
- Breakfast Potatoes
- Caesar Salad
- Table Carbonara
- Seasonal Fresh Fruit
- Tiramisu
- Chilled Orange Juice
- Coffee and Tea



SANDWICH ENTREES

PLATED GOURMET SANDWICHES

CHOOSE ONE (1) SANDWICH AND ONE (1) SALAD FOR THE GROUP
\$19¹/₄ PER GUEST • MINIMUM OF 24 GUESTS

COLD SELECTION

Chicken Salad • green onions, celery, olive oil mayo

Shaved Roast Beef • horseradish aioli, cheddar, lettuce

Vegetarian Wrap • mushrooms, carrots, cucumber, red pepper, lettuce, hummus, olive oil mayo

Prosciutto Cotto and Provolone • arugula, dijon mustard aioli

Egg Salad • shredded lettuce, olive oil mayo

HOT SELECTION

Philly Cheese Steak • roast beef, garlic aioli, provolone, onion, bell pepper, gravy

Roasted Vegetable • zucchini, mushrooms, arugula, herb cheese, garlic aioli, nut-free pesto, bruschetta

Italian Farm • assorted cured meats, arugula, provolone, garlic aioli

Chicken Parmigiana • prosciutto cotto, provolone, Italian ranch, red sauce, panko

SIDES • CHOOSE ONE (1)

Panzanella • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette

Caesar • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing

Italian Table • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch

Daily Soup • ask for details

ADD ASSORTED SQUARES • \$3¹/₄ PER GUEST

PLATED SALADS • \$19³/₄ PER GUEST

MINIMUM OF 24 GUESTS

Panzanella • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette

Caesar • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing

Italian Table • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch

BLTE Salad • mixed greens, bacon, tomatoes, boiled egg, cheddar, Italian ranch

Greek Pasta • baby tomatoes, red peppers, cucumber, kalamata olives, red onion, penne, feta, Greek dressing

ADD PRAWNS OR CHICKEN BREAST • \$5 PER GUEST



LUNCH SANDWICH BUFFET • \$21³/₄ PER GUEST • MINIMUM OF 24 GUESTS

SANDWICHES • CHOOSE THREE (3)

COLD

- Chicken Salad
- Shaved Roast Beef
- Vegetarian Wrap
- Prosciutto Cotto and Provolone
- Egg Salad

HOT

- Philly Cheese Steak
- Roasted Vegetable
- Italian Farm
- Chicken Parmigiana

BEVERAGES

- Pop/Juice/Bottled Water • \$3¹/₄ EACH
- Coffee and Tea (2 CUPS PER PERSON) • \$3¹/₄ PER GUEST

SIDES • CHOOSE TWO (2)

- Panzanella
- Caesar
- Italian Table
- Asian Noodle
- Country Potato
- Greek Pasta
- Daily Soup
- Seasonal Fruit

DESSERT • CHOOSE ONE (1)

- Assorted Cookies
- Seasonal Pie
- Mini Cupcakes
- Assorted Squares

EASTERN TABLE

\$24 PER GUEST
MINIMUM OF 24 GUESTS

- Asian Noodle Salad
- Broccoli Slaw
- Ginger Beef & Vegetable Stirfry
- Jasmine Rice
- Chef's Themed Dessert

ITALIAN TABLE

\$25 PER GUEST
MINIMUM OF 24 GUESTS

- Garlic Bread
- Caesar Salad
- Table Salad
- Table Carbonara Chicken Penne
- Tiramisu

EUROPEAN TABLE

\$24 PER GUEST
MINIMUM OF 24 GUESTS

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Assorted Squares

SOUTHWEST TABLE

\$25 PER GUEST
MINIMUM OF 24 GUESTS

- Quinoa, Corn & Black Bean Salad
- Tossed Salad
- Chicken Enchiladas
- Fire Roasted Tomato Rice
- Chef's Themed Dessert

BACKYARD BBQ

\$24 PER GUEST
MINIMUM OF 24 GUESTS

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Herb Roasted Potatoes
- Assorted Pies

SPICE TABLE

\$24 PER GUEST
MINIMUM OF 24 GUESTS

- Tossed Salad
- Chana Chaat Salad
- Butter Chicken
- Basmati Rice
- Chef's Themed Dessert

TRADITIONAL LUNCH BUFFET

MINIMUM OF 35 GUESTS

\$26¹/₄ PER GUEST

- Artisan Bread and Butter
- Table Salad
- Caesar Salad
- Pickled Vegetable Tray
- Roasted Vegetables
- Mashed Potato
- Roast Beef • demi-glaze (carved for groups >50)
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

BEVERAGES

- Pop/Juice/Bottled Water • \$3¹/₄ EACH



LOCALLY-INSPIRED DINNER BUFFETS

EASTERN TABLE

\$29³/₄ PER GUEST
MINIMUM OF 24 GUESTS

- Asian Noodle Salad
- Asian Broccoli Slaw
- Ginger Beef & Vegetable Stirfry
- Sweet & Sour Pork
- Jasmine Rice
- Chef's Themed Dessert

ITALIAN TABLE

\$30³/₄ PER GUEST
MINIMUM OF 24 GUESTS

- Garlic Bread
- Caesar Salad
- Table Salad
- Table Carbonara Penne
- Chicken Parmigiana
- Tiramisu

EUROPEAN TABLE

\$29³/₄ PER GUEST
MINIMUM OF 24 GUESTS

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Cabbage Rolls
- Assorted Squares

SOUTHWEST TABLE

\$30³/₄ PER GUEST
MINIMUM OF 24 GUESTS

- Quinoa, Corn & Black Bean Salad
- Tossed Salad
- Chicken Enchiladas
- BBQ Pulled Pork Stuffed Poblano
- Fire Roasted Tomato Rice
- Chef's Themed Dessert

BACKYARD BBQ

\$29³/₄ PER GUEST
MINIMUM OF 24 GUESTS

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Honey Garlic Chicken Thighs
- Herb Roasted Potatoes
- Assorted Pies

SPICE TABLE

\$29³/₄ PER GUEST
MINIMUM OF 24 GUESTS

- Tossed Salad
- Chana Chaat Salad
- Butter Chicken
- Tandoori Chicken
- Basmati Rice
- Chef's Themed Dessert

BEVERAGES

- Pop/Juice/Bottled Water • \$3¹/₄ EACH
- Coffee and Tea (2 CUPS PER PERSON) • \$3¹/₄ PER GUEST



DINNER BUFFETS

TRADITIONAL BUFFET

MINIMUM OF 35 GUESTS

\$32¹/₂ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE THREE (3)
- Pickled Vegetable Tray
- Roasted Vegetables
- Mashed Potato
- Main Entrée CHOOSE ONE (1)
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

CLASSIC BUFFET

MINIMUM OF 35 GUESTS

\$35³/₄ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE FOUR (4)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch CHOOSE ONE (1)
- Main Entrée CHOOSE TWO (2)
- Seasonal Fresh Fruit
- Assorted Desserts and Squares
- Coffee and Tea

PRIME BUFFET

MINIMUM OF 50 GUESTS

\$39³/₄ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE FIVE (5)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch CHOOSE ONE (1)
- Pasta Entrée CHOOSE ONE (1)
- Main Entrée CHOOSE TWO (2)
- Seasonal Fresh Fruit
- Signature Desserts and Squares
- Coffee and Tea

CHICKEN ENTRÉE

Chicken Parmigiana • red sauce, provolone, asiago, panko

Marsala Chicken • marsala wine and cream, rice flour

Teriyaki Chicken • teriyaki glaze

BBQ Chicken • grilled, inhouse bbq sauce

Chicken with Mushroom Sauce • cream, portabello, rice flour

Chicken with Lemon Pan Sauce • lemon, cream, rice flour

Citrus Chicken • red sauce, orange, gremolata, basil, rice flour

Tandoori Chicken • tandoori spice, lemon, garlic

Butter Chicken • butter, cream, spices, garlic

BEEF ENTRÉE

Lasagna • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano

Roast Beef • with demi glaze (carved for groups >50)

Prime Rib • with demi glaze +\$7³/₄

PASTA ENTRÉES (V)

Penne Alfredo • white sauce, white wine, shallots, garlic, basil, grana padano

Penne Arrabiata • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano

Penne Primavera • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano

Penne Rose • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano

Penne Pesto Cream • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

SEAFOOD ENTRÉE

Teriyaki Salmon • soya sauce, onion, pineapple, brown sugar

Salmon with Lemon Pan Sauce • cream, wine, gremolata

Maple Dijon Glazed Salmon • maple syrup, dijon, mayo

PORK ENTRÉE

Bacon Wrapped Pork Loin • with bacon jam or mushroom sauce

Slow Roasted Ham • with honey mustard glaze

SALAD

- Panzanella
- Italian Table
- BLTE
- Caprese
- Caesar
- Country Potato
- Waldorf
- Sweet Spinach

- Asian Noodle
- Macaroni
- Greek Pasta

STARCHES

- Herb Roasted Potatoes
- Mashed Potato
- Wild Rice
- Jasmine Rice

COCKTAIL PARTIES

MINIMUM OF 35 GUESTS • YOU CHOOSE 7 ITEMS \$30³/₄ PER GUEST • WE CHOOSE 7 ITEMS \$27³/₄ PER GUEST

COLD SECTION • CHOOSE FOUR (4)

- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Caprese Skewers
- Mosaic Canapes
- Smoked Salmon Canapes
- Pasta Chips and Dips
- Deviled Eggs
- Assorted Squares
- Antojitos
- Pesto Hummus
- Bruschetta
- Kettle Chips & Ranch

HOT SECTION • CHOOSE THREE (3)

- Mini Crab Cakes
- Buffalo Chicken Bites
- Roasted Olives and Hummus
- Lobster & Crab Ravioli Bites
- Sweet Chili Pork Bites
- Beef Sliders
- Spring Rolls
- Tempura Shrimp
- Stuffed Mushrooms
- Pot Stickers
- Mini Quiche
- Teriyaki Cauliflower Bites
- Steak Bites
- Chicken Sliders
- BBQ Meatballs
- Mini Corn Dogs

REPLACE ANY INDIVIDUAL ITEM WITH THE FOLLOWING • ADD \$5 PER PERSON

- Oyster Bar (seasonal)
- Sambuca Prawns
- Selection of Maki
- Tuna Carpaccio
- Prawn Cocktail
- Prime Charcuterie



ADD ON ITEMS

MINIMUM OF 35 GUESTS

COLD SECTION • \$5³/₄ PER GUEST

HOT SECTION • \$5³/₄ PER GUEST

PLEASE CONSULT YOUR CATERING SPECIALIST FOR ACTION STATION OPTIONS

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS





LATE NIGHT MUNCH

MINIMUM OF 35 GUESTS • \$17 PER GUEST

AVAILABLE AFTER 9PM ONLY AND IS INTENDED AS A FOLLOW-UP TO A FULL PRIME CATERING DINNER SERVICE

COLD SECTION • CHOOSE THREE (3)

- Antojitos
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Roasted Olives and Hummus
- Caprese Skewers
- Mosaic Canapes
- Smoked Salmon Canapes
- Pasta Chips and Dips
- Assorted Squares
- Kettle Chips & Ranch
- Bruschetta
- Deviled Eggs

HOT SECTION • CHOOSE TWO (2)

- Spring Rolls
- Buffalo Chicken Bites
- Beef Sliders
- Pot Stickers
- Tempura Shrimp
- Mini Corn Dogs
- Sweet Chili Pork Bites
- BBQ Meatballs



SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS

LATE NIGHT PACKAGES

MINIMUM OF 35 GUESTS •

ALL PACKAGES INCLUDE ASSORTED SQUARES, COFFEE AND TEA

NACHO BAR • \$15 PER GUEST

Cheese Sauce, Bacon, Sour Cream, Green Onions, Tomatoes, Jalapeños, Green and Red Peppers, Salsa
Vegetable Tray with Dip

PEROGIES • \$15 PER GUEST

Onion Tangles, Green Onions, Bacon, Jalapeños, Buffalo Sauce, Sauerkraut, Ranch Dressing, Sour Cream
Vegetable Tray with Dip

TRADITIONAL • \$15 PER GUEST

Assorted Cold Meat and Cheese Platters
Pickled Vegetable Tray
Assorted Buns and Condiments

CHEESEBURGERS

WITH KETTLE CHIPS • \$17 PER GUEST

Hamburger buns, cheddar cheese, mustard, ketchup

GOURMET SMOKIES

WITH KETTLE CHIPS • \$17 PER GUEST

Hot dog buns, cheddar cheese, mustard, sauerkraut

BAR OPTIONS

PRIME BAR IN A CAN • CHOOSE SIX (6)

MINIMUM OF 50 GUESTS •

PRIME CATERING PROVIDES CANNED LIQUOR

- Domestic Beer 12 OZ
- Craft Beer 16 OZ **TALL BOYS**
- Canmore Stampede Gin & Tonic 12 OZ
- Let R Buck Wild Mule 12 OZ
- Eighty Eight Pretty in Pink 12 OZ
- Crown & Cola 12 OZ
- Bacardi & Cola 12 OZ
- Motts Caesar 12 OZ
- Coolers 12 OZ
- House Wines (Red and White) 8 OZ
- Pop & Juice

HOST/CASH*

- \$8 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$12 EACH
- \$3¹/₂ EACH

A bartender charge of \$25 per hour will be charged for a minimum of four hours, if total sales are less than \$500. Liquor service will end at 11pm with consumption until 12am.

*Host prices do not include 15% service charge or applicable government taxes on all food and beverage.

NON ALCOHOLIC

ADDED UPON REQUEST

Punch • \$60 50 SERVINGS

Cans of Pop/ Bottled Water • \$3¹/₂ EACH

Sparkling Water (500ml) • \$9¹/₂ EACH

San Pellegrino Sodas • \$6¹/₂ EACH



RULES & REGULATIONS

WE THANK YOU FOR CHOOSING PRIME CATERING TO HOST YOUR UPCOMING FUNCTION. IN ORDER TO ENSURE A SUCCESSFUL EVENT, PLEASE ALLOW US TO PROVIDE YOU WITH THE FOLLOWING CATERING INFORMATION:

FOOD SERVICE

Prices do not include 15% service charge or applicable government taxes on all food and beverage. Buffet products will be displayed for a maximum of one and a half hours at any function to ensure the quality and integrity of the product.

We are pleased to offer special dietary menus. Please ensure the Catering Specialist is aware of all allergies in your group a minimum of 14 days prior to your function. While we take allergies very seriously, we do not have a separate kitchen to prepare allergen-free items. Thus, It is possible for an allergen to be introduced inadvertently during food preparation, handling or service. **Life threatening or severe allergens must be identified 14 days in advance so additional care can be taken.** Please speak to your Catering Specialist if you require additional information.

FUNCTION GUARANTEES

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than 14 days prior to the event, with a 10% variance up to three (3) business days without penalty.

We are unable to accommodate allergies that are not identified within 3 business days prior to the event.

START AND FINISH TIMES

The space is only booked for the time indicated on your function contract. Set-up and dismantling times are to be specified at the time of booking. Start and end times cannot be altered unless authorized by Prime Catering in advance.

PAYMENT AND CANCELLATION ON CORPORATE ACCOUNTS

Credit arrangements must be made at least 30 days prior to the event and require a credit approval document to be filled out and approved.

Confirmed cancellation less than 1 week in advance will be charged a \$200 administration fee or 10% of the total event cost, whichever is less.

PAYMENT AND CANCELLATION ON NON- PREAPPROVED ACCOUNTS

- A deposit of \$500.00 is due to reserve your date.
- Full balance is due 14 days prior to your event.
- A valid credit card will be required and will be pre-authorized prior to the event based on the guarantee for any additional charges incurred or damages.

Deposits are refundable on written cancellation of at least one (1) month prior to the function, however, Prime Catering will retain a \$200 administration fee.

LIABILITY

Prime Catering is not responsible for any lost, left behind, stolen equipment, or damage to property left on premises. Conveners are recommended to take out their own insurance policy to cover equipment and display equipment.

LIQUOR SERVICE

RULES, REGULATIONS, LIABILITY

Liquor service for all events ends at 12:00am, with consumption and vacating of premises by 1:00am.

Responsible drinking will be managed throughout your event. The safety of our staff and guests is our primary concern. Any form of abuse will not be tolerated. Verbal, physical or displays of racism will be met with a request to leave the premise. Any escalation beyond this will result in police action.

Under responsible liquor service guidelines, clusters of signs of intoxication may result in a guest being refused alcohol service. Signs may include:

- Slurred Speech
- Trouble with Coordination
- Aggressive Behavior
- Yelling or verbal abuse
- Inability to identify social responsibility
- Bringing outside liquor into the venue
- Drug use, smoking or vaping
- Being disrespectful of guests

Throughout an event the following regulations will apply:

- All alcohol must remain in the room. Failure to do so will result in refusal of service and/or being asked to leave the property.
- Due to safety concerns, drinks are not permitted on the dance floor.

BAR CONTACT

In our experience, a guest being refused service will generally take that news in a more effective manner if someone they know, tells them. All events with a bar must have a contact that will work with Prime Catering Management to prevent problems before they happen.

- The bar contact should be celebrating dry.
- They should have some maturity and be a calm, responsible voice.
- They need to be in attendance until the bar closes.
- They must check in with banquet captain upon arrival.

Events with liquor service over 150 guests require security. A fee of \$30 per hour minimum of 3 hours, will be applied and security will be hired.

Prime Catering will supply you with a recommended amount of ounces per guest, based on our experience. You know your guests better than we do, to select the type of alcohol, but the total amount should not exceed our recommendation. We would recommend Andrew Hilton or Wine Cavern as preferred vendors.