

east

MIAMI

Meetings & Events Menu



BREAKFAST

Minimum of 10 guests.

Menu served buffet style.

All packages include regular and decaffeinated coffee and selection of teas.

EAST - Continental

\$30

Florida orange and grapefruit juices

Sliced seasonal fruits and berries

Individual plain and fruit yogurt, house made granola

Bakery basket to include croissants, Danish pastries and muffins

Sliced white and whole wheat bread

Sweet butter, marmalades and preserves

Full American

\$41

Florida orange and grapefruit juices

Sliced seasonal fruits and berries

Individual plain and fruit yogurt, house made granola

Assorted cereals, regular, skim and almond milk

Bakery basket to include croissants, Danish pastries and muffins

Sliced white, whole wheat bread and assorted bagels

Cream cheese, sweet butter, marmalades and preserves

Scrambled eggs

Applewood smoked bacon and grilled chicken apple sausage

Buttermilk pancakes, warm maple syrup

Roasted breakfast potatoes with fresh herbs

Healthy Start

\$38

Florida orange and carrot juice

Sliced seasonal fruits and berries

Low fat yogurt and house made granola

Quinoa bread and carrot muffins, banana bread

Honey and preserves

Organic egg white soufflé, sautéed spinach, local heirloom tomatoes

Grilled chicken apple sausage

Whole wheat toast

Local

\$38

Florida orange and seasonal fruit juices

Sliced seasonal fruit and berries

Guava and cheese pastelitos

Assorted empanadas

Spanish tortilla, potatoes, chorizo, green pepper and onions

Scrambled eggs

Cuban toast

Food and beverage prices are subject to 22% service charge and 9% sales tax; Service charge is taxed at 7%.

ENHANCEMENTS

Bircher muesli with fresh fruit	\$5
Smoked salmon, red onions, capers, chopped egg	\$14
Eggs Benedict, Canadian bacon, Meyer lemon hollandaise	\$12
Burrito, scrambled egg, grilled sausage, refried beans, cheddar cheese, salsa	\$12
Freshly baked ham & cheese or bacon & egg croissant	\$8
Scrambled Eggs or Egg whites	\$5
Applewood smoked bacon, South American chorizo or grilled ham	\$7
Grilled portobello and tomato	\$6
Roast Yukon potatoes or golden hash browns	\$5
Irish steel-cut oatmeal, brown sugar, raisins, spiced walnuts	\$5

Breakfast Stations* **\$16**
(Minimum of 20 guests)

Egg & Omelet

Swiss cheese, cheddar cheese, country ham, smoked salmon, scallions, Mushrooms, tomatoes, asparagus, avocado, bell peppers

Challah French Toast

Maple syrup, whipped crème fraiche, caramelized bananas, toasted pecans, fresh berries

Breakfast Tacos

Corn and flour tortillas, Guajillo pulled chicken, 3 chiles shredded beef, eggs your way, guacamole, pico de gallo, sour cream

**Chef required, one per 50 guests, \$150 per Chef.*

Breakfast On The Go **\$24**

All breakfast to-go includes one whole fruit

One granola bar and one bottled water or orange juice

Menu does not include coffee and tea

Select one

Walnut and banana bread

Pain au chocolat

Muffin

Select one

Bagel, cream cheese

Croissant, ham, swiss

Pumpernickel, smoked salmon, herb cream cheese

Focaccia, prosciutto, mozzarella, pesto

Food and beverage prices are subject to 22% service charge and 9% sales tax; Service charge is taxed at 7%.

BREAKS

Minimum of 10 guests.

All breaks are priced per person for a maximum of 30 minutes of service and include regular and decaffeinated coffee and selection of teas.

Classic Sweet \$19

Assorted house baked cookies
Mini chocolate cupcakes
Dark chocolate and sea salt brownies
Iced Coffee

Healthy Energy \$21

Fruit skewers, agave-yogurt dip
Granola bars
Whole seasonal fruit basket
Pita chips and veggie chips
Assorted olives

Miami \$20

Assorted Empanadas
Cilantro aioli & chipotle aioli
Guava and cheese Pastelitos
Ham Croquettes

The New Yorker \$22

Smoked salmon tartar, boursin cheese
Bagel chips
Olive oil baguette, mozzarella, tomato basil jam
Black and white cookies
Iced Tea

Afternoon Tea \$20

Assorted classic tea sandwiches:
Smoked salmon on pumpernickel
Roasted turkey
Minted cucumber & yogurt
Scones, Devonshire cream, lemon curd

Organic \$20

Vegetable crudité platters
Avocado spread, roasted red pepper dip
Vegetable chips
Carrot and pineapple cakes

Mediterranean \$22

Hummus
Baba ganoush
Sliced Italian ham
Pita chips
Assorted olives

Big Screen \$20

Butter popcorn
Twizzlers and M&M's
Ice Pops

Continuous Beverage Service

includes soft drinks still & sparkling bottled water and regular and decaffeinated coffee and selection of teas.

Half Day - For up to (4) hours of continuous service in one location \$18

Full Day - For up to (8) hours of continuous service in one location \$30

All breaks will receive a \$2 discount when the Full Day beverage package is purchased.

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BREAKS À LA CARTE

Priced by the dozen, minimum order of one dozen.

Sweet

Cookies: chocolate chip, oatmeal, ginger short-bread, peanut butter, cinnamon raisin	\$46
Scones, house made marmalade, Devonshire cream	\$46
Mini cupcakes	\$46
Lemon bars	\$48
Mini key lime tarts	\$48
Seasonal fruit cups with forest berries	\$48
House made granola bars	\$44
Valrhona chocolate dipped strawberries	\$52
Assorted housemade chocolate truffles	\$52
Macarons	\$5
M&M's, regular and peanut	\$5 each
Nature Valley granola bars	\$5 each
Assorted Croissants and pastelitos	\$5 each

Beverages

Regular and decaffeinated coffee and selection of teas	\$78 per gallon
Freshly squeezed orange juice	\$20 per quart
Soft drinks	\$5 each
Bottled water, still & sparkling	\$5 each

Savory

Assorted empanadas	\$52
Ham croquettes	\$48
Mini Cuban sandwiches	\$52
House truffle sliders	\$6 each
<i>Selection of (3) assorted tea sandwiches</i>	\$52
Lobster roll	
Minted cucumber and yogurt	
Sliced beef sirloin	
Smoked salmon on pumpernickel	
Roasted turkey	
Egg salad	
Guacamole with corn tortillas	\$8 per guest
Individually packaged roasted mixed nuts	\$5 each
Individually packaged chips	\$5 each
Bottled juices – apple, cranberry & orange	\$6 each
Vitamin water	\$7 each
Red Bull and Sugar Free Red Bull	\$7 each
Iced Tea	\$50 per gallon
Espresso & Specialty coffees	\$6 per pod

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LUNCH

Minimum of 10 guests.

Menu served buffet style.

All packages include regular and decaffeinated coffee and selection of teas.

Select two starters, two entrées, two sides, two desserts \$56

Select three starters, three entrées, two sides, two desserts \$68

Starters

Heirloom tomato gazpacho, basil

Roasted spiced vegetable soup

Octopus and shrimp ceviche

Florida Mahi crudo, kaffir lime emulsion, chili oil

Baby gem lettuce, grapefruit, Humboldt fog, Hazelnut vinaigrette

Caesar salad, crisp bread, parmigiano reggiano

Local burrata, watermelon, heirloom tomato, mint, saba

Quinoa tabbouleh, pomegranate seeds, parsley, mint

Farro, kale, olives, feta, pine nuts, tomato dressing

Romaine hearts, Florida oranges, crumbled blue cheese, dried cranberries, white balsamic vinaigrette

Sides

Farro "risotto style," mint, feta crumble

Roasted new potato, rosemary, sundried tomato

Olive oil smashed potatoes

Charred cauliflower, fried capers

Vichy glazed organic baby carrots

Grilled broccoli rabe, black garlic, EVOO

Fire roasted brussel sprouts, smoked bacon

Grilled asparagus, garlic

Entrées

Local snapper, caponata

Herb crusted local catch, white wine sauce

Wood oven roasted salmon, Caribbean spiced fruit relish

Grilled prawns, garlic-pimenton sauce

Thyme and lemon roasted organic chicken, au jus

Chicken makhanwala, cashew, lime, papadum, white rice

Grilled flat iron steak, chimichurri sauce

Slow braised short ribs, port wine demi

Cavatelli, forest mushroom ragout, mascarpone sauce, herb bread crumbs

Saffron risotto, English peas, parmigiano fonduta

Desserts

Chocolate ganache tart, almond crunch

Valrhona chocolate mousse bar, graham crumble

Flourless dark chocolate cake

Pineapple panna cotta

Fresh fruit tart

Vanilla flan, dulce de leche

Blood orange macerated fruit salad, mint

Apple caramel tart tartin

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DELI

Minimum of 10 guests.

Menu includes regular and decaffeinated coffee and selection of teas.

Individually packaged potato chips.

Select two starters, three sandwiches and three desserts..... \$46

Starters

Heirloom tomato gazpacho, basil

Roasted spiced vegetable soup

Organic greens, tomatoes, fine herb vinaigrette

Caesar salad, crisp bread, parmigiano reggiano

Heirloom cherry tomatoes, ciliegine mozzarella, basil, extra virgin olive oil

Orzo, piquillo peppers, Taggiasca olives, grilled artichoke, fresh herbs, anchovy vinaigrette

New potato, house made cured bacon, mustard, scallions

Quinoa, corn, tomato, heart of palm, cilantro, honey lime vinaigrette

Roasted beet root, goat cheese, pistachio, garlic chips

Sandwiches & Wraps

Smoked salmon, gribiche, arugula, bagel

Grilled chicken, bacon, avocado, tomato, herb mayonnaise, sourdough

Roasted turkey wrap, lettuce, chipotle crema, tomato, avocado

Prosciutto, mozzarella, arugula, pesto, toasted baguette

Farm egg salad, cucumbers, chives, pumpernickel

Grilled zucchini, mushrooms, sundried tomatoes, baba ganoush, focaccia

Desserts

Macadamia and white chocolate brownies

Lemon bars

Blondies

Fruit salad with mint



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DELI BOX

Minimum of 10 guests.

All deli boxes include whole fruit (banana or apple), bag of chips, granola bar.

Bottled water or soft drink.

Menu does not include coffee and tea.

Select one salad, one sandwich or wrap and one dessert \$39

Salads

Organic greens, tomatoes, fine herb vinaigrette

Napa cabbage coleslaw

Tomato, cucumber, feta, taggiasca olives

New potato, home cured bacon, mustard, scallions

Sandwiches & Wraps

Grilled chicken, bacon, avocado, tomato, herb mayonnaise, sourdough

Roasted turkey wrap, lettuce, chipotle crema, tomato, avocado

Prosciutto, mozzarella, arugula, pesto, toasted baguette

Grilled zucchini, mushrooms, sundried tomatoes, baba ganoush, focaccia

Desserts

Macadamia and white chocolate brownies

Blondie

Chocolate chip cookie

Fruit salad

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CANAPÉS

Minimum of 20 pieces per selection

Seafood

\$7 per piece

Chilled prawn dumpling, ginger, scallions
Bluefin tuna tartar, English cucumber
Spicy seafood spring roll, cilantro, Thai chili sauce
Grilled octopus, oyster chili glaze, macadamia crumbs
Mini Miami lobster roll, key lime aioli, mango cilantro relish
Smoked salmon torchon, dill cream cheese, American caviar blini
Blue crab fritter, Old Bay and grain mustard cream
Coconut shrimp, sweet Thai chili sauce
Bang bang shrimp, red tabiko, spicy mayo, eel sauce

Vegetarian

\$5 per piece

Local burrata crostini, black truffle, micro basil
Crisp truffle mac and cheese bites
Mushroom risotto arancini, truffle crème fraîche
Organic crudités, white bean hummus
Iced watermelon, mint, raw vegan cream cheese
Andalusian gazpacho shooter
Camembert fritter

Meat

\$6 per piece

Spanish ham croquettes, chipotle crème
Indian chicken makhanwala satay, cashew, lime
Beef satay, thyme, garlic, saffron aioli
New Zealand baby lamb lollipop, garlic, tzatziki
Truffle sliders, gruyere, onion marmalade, truffle aioli
Pork belly sliders, red slaw, sweet mustard glaze
Chicken rillette, toasted sourdough, pickled onion, cornichon

Sweets

\$5 per piece

S'mores
Seasonal macarons
European mini donuts, raspberry jam
Milk chocolate, nuts & dried fruit brittle
Churro bites, spiced chocolate

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RECEPTION STATIONS

Based on two hours of continuous service
Minimum of 20 guests

Charcuterie \$24

Selection of cured meats & imported cheeses
Cornichons, peppers, giardiniera
Marinated olives
Dijon & wholegrain mustard
Grissini, crispy bread and baguette

Empanadas \$24

Assorted empanadas
Chipotle aioli
Cilantro aioli

Sushi \$30

Based on 4 pieces per person
Assortment of sashimi and rolls
Wasabi, ginger and soy

Ceviche Station \$30

White fish ceviche
Shrimp ceviche
Fruit ceviche
Crisp plantain chips

Salad Bar \$16

Greens

Mesclun greens, arugula, baby spinach

Garnishes

Beets, tomato, radish, red onions, bell peppers,
cucumber slices

Toppings

Bleu cheese, cheddar cheese, pecans,
quinoa, pumpkin seeds

Dressings

White balsamic vinaigrette, ranch,
bleu cheese, cherry wine

Taco Station \$28

Taco salad, avocado, corn, cilantro
Turkey and white bean chili, camaron,
Carnitas, beef, crisp grouper
Traditional accompaniments

Dim Sum & Buns \$34

Steamed prawn dumplings
Siopao, steamed pork buns
Edamame dumplings
Shu mai
Wagyu beef cheek bun, hoisin tamarind glaze

Raw Bar

Priced per piece, minimum order of one dozen

Oysters	\$5
Tiger Prawns	\$6
Half Maine lobster tails	MP
Stone Crab (seasonal)	MP
King Crab Legs (seasonal)	MP

Served with mignonette, lemon & cocktail sauce

Sweets Table \$18

Selection of four

Key Lime tarts
Flourless chocolate cake
Fruit tartlets
Coconut tres leches
Tiramisu
Pineapple panna cotta
Chef's selection of petit fours

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RECEPTION STATIONS

Based on two hours of continuous service.

Minimum of 20 guests

*Chef required, one per 50 guests, \$150 per Chef.

Carving*

Whole roasted local grouper, lemon parsley butter	\$34
Grilled rotisserie chicken, tarragon-dijon jus	\$27
Prime rib on the bone, gravy, béarnaise	\$45
Herb mustard rubbed beef tenderloin, béarnaise & demi glace	\$42
Rosemary lamb leg, mint and lemon gremolata	\$35
Berkshire pork shoulder, Chinese plum bbq	\$29
Bread rolls and 1 side (see dinner buffet sides)	

Paella*

Cuttlefish, mussels clams, vegetables, bomba rice, squid ink	\$32
Pork ribs, chorizo, chicken, vegetables, bomba rice, tomato sofrito	\$35
Chorizo, chicken, prawns, mussels, clams, vegetables, bomba rice, saffron, tomato sofrito	\$38
Artichoke, heart of palm, lima beans, angel hair pasta, bomba rice, sofrito	\$25

Burger Bash \$28

Wagyu burger, butter leaf, tomato jam, mustard aioli, parker roll
Scallop and short rib slider on brioche bun, horseradish foam
Portobello and raclette slider, pretzel bun, Japanese mayo with lemon
Sweet potato chips

Risotto Station* \$18

Arborio rice served with onion marmalade, wild mushroom ragout, truffle shavings, white and green asparagus tips
Garnished with micro greens and edible flower

Pasta Station* \$28

Pastas – Spaghetti, penne & spinach ravioli
(GF* available upon request)

Sauces – San Marzano tomato, fine herb pesto, short rib ragu, parmigiano crema

Toppings - Grilled chicken, lemon poached shrimp, shredded parmesan, chili flakes, bread crumbs, broccoli florettes, Seasonal mushroom trifolati, roasted peperonata, herbs, micro basil

DINNER BUFFET

Minimum of 20 guests.

Menu includes regular and decaffeinated coffee and selection of teas.

Select two starters, two entrées, two sides, two desserts \$90

Select three starters, three entrées, two sides, two desserts \$110

Starters

Butter lettuce, tomato, hearts of palm, white balsamic
Young kale, spiced walnuts, lemon, mint, mustard dressing
Burrata, tomatoes, avocado, pistachio
Sea salt roasted baby beets, figs, EVOO
Velouté of fresh seasonal vegetables, garlic croutons
Sugar Tuna roll, wasabi – soy cream
Florida fresh catch crudo, lime, chili, cilantro EVOO
Charred octopus, lemon, olives, pimento
Prosciutto, honeydew melon fan, roasted pistachio, mint

Entrées

Florida key red fish, heirloom cherry tomato, white wine, meyer lemon, basil
Miso roasted Pacific bass, shiitake mushrooms and asparagus stir fry
Florida white shrimp and scallops, saffron rice
Roasted organic chicken, pommery mustard and tarragon jus
Aged beef tenderloin, maitake mushrooms, black truffle
Malbec braised wagyu short rib, crisp shallots, gremolata
Spice crusted lamb chops, tahini yogurt
Berkshire Pork Tenderloin Medallion, blue cheese crust, caramelized apples
Lasagna, seasonal vegetables, fresh ricotta, light tomato Béchamel sauce
Ricotta, lemon, ravioli, brown butter, parmigiano

Sides

New potatoes, sofrito, aioli
Virgin Yukon gold potato mash
Creamy polenta, brown butter, sage
"Risotto style" barley , root vegetable fricassee
Roasted heirloom carrots
Roasted brussel sprouts, smoked bacon
Spring sugar peas, caramelized shallots
Grilled asparagus, almonds, manchego cheese

Desserts

Chocolate pots de crème, spice cream
Key lime pie, flambé meringue
Light passion fruit cheesecake
Pecan caramel bourbon tart
Tiramisu
Coconut tres leches
Pineapple upside down cake
Fruit tarts

Food and beverage prices are subject to 22% service charge and 9% sales tax; Service charge is taxed at 7%.



PLATED DINNER

Menu includes regular and decaffeinated coffee and selection of teas.

Option to select from two entrée choices on the night of event, available with advance approval, add \$25 to higher priced menu item.

Option to select from two entrée choices prior to the night of event, add \$10 to higher priced menu item.

Option for entrée duo available upon request.

Soup and Starters - *Select one*

Andalusian gazpacho, scallop pico	\$12
Wild mushroom soup, black truffle, candied garlic	\$13
Butter lettuce, toy box tomato, hearts of palm, white balsamic	\$15
French baby spinach, spiced walnuts, lemon, mint, mustard dressing	\$14
Burrata, tomatoes, watermelon, mint, basil	\$16
Sea salt roasted baby beets, farm yogurt, figs	\$16
Shaved raw long island fluke, crisp apple, ginger, mint, kaffir lime emulsion Classic	\$15
Caesar, romaine hearts, garlic croutons, shaved parmigiana, Caesar dressing	\$14

Entrées - *Select one*

Florida snapper, cherry tomato salsa, steamed rice, white wine, lemon butter sauce	\$34
Miso glazed Sea bass, grilled bok choy, yucca cake	\$52
Island King Salmon, virgin Yukon gold potato mash, heirloom cherry tomato Greek salsa	\$34
Malbec braised wagyu short rib, crisp shallots, crushed Yukon, gremolata	\$34
Roasted organic chicken, snow pea risotto and natural jus	\$32
Aged beef tenderloin, forest mushrooms, crushed Yukon potatoes, black truffle salt	\$48
Baby lamb rack, herb mustard, green beans, cherry wood smoked bacon, gratin potato	\$42
Ricotta, lemon, ravioli, brown butter and parmigiana	\$26

Sweets - *Select one*

\$13

Chocolate ganache tart, dulce de leche, almond crunch, sea salt
Passion fruit cheesecake, fresh berries, raspberry coulis
Valrhona chocolate mousse bar, graham crumble, Cognac chantilly
Tiramisu, mascarpone mousse,
coffee jaconde, espresso-chocolate sauce
Key lime napoleon, key lime cream, mint mousse, aged rum

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BEVERAGES

Two hour minimum for all open bar packages
If one hour, required upcharge of \$10 per person
Bartender required, one per 75 guests, \$150 each

Standard Brand Bar Package

Russian Standard Platinum Vodka
Brugal Anejo Extra Dry Rum
Jose Cuervo Tequila
Plymouth Gin
Jim Beam Bourbon
Dewars Scotch
House Red & House White Wine
Import & Domestic Beer
Soft drinks, bottled water, juices and garnish

Open Bar

One hour	\$28 <i>per person</i>
Two hours	\$42 <i>per person</i>
Three hours	\$56 <i>per person</i>
Each additional hour	\$14 <i>per person</i>

Consumption Bar

Cocktails	\$14
Wine	\$12
Beer	\$7
Non-alcoholic	\$5

Premium Brand Bar Package

Kettle One Vodka
Zacapa Solera 23 Rum
Don Julio Blanco Tequila
Hendricks Gin
Makers Mark Bourbon
Johnnie Walker Black Whiskey
House Red & House White Wine, Prosecco
Import & Domestic Beer
Soft drinks, bottled water, juices and garnish

Open Bar

One hour	\$34 <i>per person</i>
Two hours	\$50 <i>per person</i>
Three hours	\$66 <i>per person</i>
Each additional hour	\$16 <i>per person</i>

Consumption Bar

Cocktails	\$16
Wine	\$12
Beer	\$7
Non-alcoholic	\$5

Beer and Wine

House Red and White Wine
Imported and Domestic Beer
Soft drinks and bottled water

Open Bar

One hour	\$22 <i>per person</i>
Two hours	\$33 <i>per person</i>
Three hours	\$44 <i>per person</i>
Each additional hour	\$11 <i>per person</i>

Consumption Bar

Wine	\$12
Beer	\$7
Non-alcoholic	\$5

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Information

SERVICE CHARGE, ADMINISTRATIVE FEE AND TAX

All food and beverage prices are subject to a 22% service charge and 9% sales tax, service charge is taxed at 7%. Florida State Tax will be added to all food, beverage, labor, service charge and miscellaneous charges. Additional labor fees will apply for Audio Visual services.

EXTENDING YOUR EVENT NIGHT OF

Client may choose to extend their event night of by advising the Banquet Manager assigned to their event, as long as the space is available extensions will be granted but are based on the full guarantee amount.

FOOD AND BEVERAGE GUIDELINES

All food and beverage items must be purchased exclusively from EAST, Miami and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. The Hotel also prohibits the removal of food and beverage from the Hotel premises or functions. EAST, Miami is the only licensed authority to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are not permitted on the Hotel property. Florida Liquor Law requires all functions serving alcohol to have a bartender present (Hotel guidelines are 75 guests per bartender). All specialty banquet wines must be sold by the case. All wine orders must be received no later than the final guarantee. Additional fees will be assessed for any rush orders. All events held in food and beverage outlets are subject to approval and may be subject to restrictions and/or buy-out fees.

MISCELLANEOUS FEES

Bar packages require 1 bartender per 75 guests. Bartender fees are \$150 each, subject to tax. Chef Attendants are required for all action stations. One is required per 50 guests at \$150 per chef, subject to tax.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made. Music and/or entertainment are not permitted before 10:00am or after 10:00pm for all outdoor function areas. For the safety of our guests, dance floors are limited to indoor locations.

MINIMUM GUARANTEE

A guaranteed guest count is required by noon, (3) business days prior to the function date. This number shall constitute a minimum guarantee and is not subject to reduction. If the attending number of guests exceeds this count, every effort will be made to serve these guests, however a menu substitution may be necessary. A 15% menu price increase will automatically apply if guarantee increases after the minimum guarantee is given. If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count. The Hotel will set and prepare for up to 5% over guaranteed guest count for buffet service events. The final charge will be the guarantee or actual guest attendance, whichever is greater.