



Dinner

CATERING
MENU

TIOGA DOWNS
CASINO RESORT

CATERING

Thank you for considering Tioga Downs Casino Resort for your next banquet!

Whether you're a repeat customer or brand new to our facility, we extend a warm welcome to you.

At Tioga Downs Casino Resort, we strive to make every event one of a kind and memorable to all in attendance. For your event we can offer **complimentary** centerpieces, linen, and various napkin colors to suit your theme.

To ensure that your needs are met, all events include an onsite event coordinator and food & beverage manager to serve you and your guests.

VENUE RENTAL

Six-hour rental (including setup and breakdown) includes dining and display tables, glassware, china, flatware, tablecloths, skirting, napkins, and custom ceiling light options (only available in Tioga Ballroom).

VENUE	CAPACITY	PRICE	SETUPS
PREFUNCTION SPACE (USED FOR COCKTAIL RECEPTIONS)*	200	\$500	BAR, COCKTAIL TABLES, HORS D'OEUVRES TABLES
PREFUNCTION AND TIOGA BALLROOM	350	\$1,500 THURSDAY-SATURDAY \$750 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR, STAGE
TIOGA SOUTH BALLROOM	120	\$750 THURSDAY-SATURDAY \$500 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR, STAGE
TIOGA NORTH BALLROOM	150	\$700 THURSDAY-SATURDAY \$450 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS
BROOME ROOM	70	\$350	BAR, BANQUET RECTANGLES AND ROUNDS, STAGE
CHEMUNG ROOM	40	\$250	BANQUET RECTANGLES AND ROUNDS
UPPER TERRACE (SEASONAL)	150	\$450	BAR, BANQUET RECTANGLES AND ROUNDS
TIOGA GOLF CLUB BALLROOM COMPLIMENTARY SHUTTLE SERVICE WHEN AVAILABLE	120-150	\$750 THURSDAY-SATURDAY \$500 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR

MINIMUMS

TIOGA BALLROOM

\$10,000 food and beverage minimum is required for functions held on a Saturday in May through October.

\$5,000 food and beverage minimum is required for functions held on a Saturday in December and January.

TIOGA GOLF CLUB BALLROOM

\$2,000 food and beverage minimum is required for all functions held on a Saturday in December and January.

Please contact the sales manager for room availability and pricing.

COCKTAIL DISPLAYS

EACH DISPLAY IS PRICED TO BE AVAILABLE FOR ONE HOUR

SOUTH OF THE BORDER \$10 PER PERSON

HOUSE MADE TRI-COLORED TORILLA CHIPS SERVED WITH A FESTIVE DISPLAY OF SALSA, GUACAMOLE, BLACK BEANS, WARM NACHO CHEESE, AND QUESO DIP

FARMERS MARKET CHEESEBOARD \$10 PER PERSON

DOMESTIC AND IMPORTED CHEESES SERVED WITH FRESH BREADS AND CRACKERS

FRESH VEGETABLE CRUDITÉ \$11 PER PERSON

AN ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH RANCH DIP

FRESH FRUIT DISPLAY \$11 PER PERSON

AN ASSORTMENT OF SEASONAL FRUIT SERVED WITH SWEET YOGURT DIP

FRESH VEGETABLE CRUDITÉ AND FRUIT DISPLAY \$12 PER PERSON

A MONTAGE OF SEASONAL VEGETABLE AND FRUIT SERVED WITH RANCH AND SWEET YOGURT DIP

MEDITERRANEAN HUMMUS \$11 PER PERSON

HUMMUS, GRILLED PITA, ARTICHOKE HEARTS, GRILLED VEGETABLE SKEWERS, TABBOULEH, COUSCOUS, AND STUFFED GRAPE LEAVES

SHRIMP COCKTAIL DISPLAY \$12 PER PERSON

SEASONED CHILLED SHRIMP GARNISHED WITH LEMON WEDGES AND SERVED WITH COCKTAIL SAUCE

CHARCUTERIE DISPLAY \$17 PER PERSON

AN ARRAY OF ITALIAN CURED MEATS, LOCAL AND IMPORTED CHEESES, BALSAMIC GRILLED VEGETABLES, MARINATED ARTICHOKE, BUTTON MUSHROOMS, ASSORTED OLIVES, TAPENADE, BRUSCHETTA, TOASTED CROSTINI, AND CRACKERS

HORS D'OEUVRES

PASSED OR DISPLAYED HOR D'OEUVRES

ALL SELECTIONS ARE BASED ON 50 PIECES. ON AVERAGE, EACH PERSON CONSUMES THREE TO FOUR PIECES PER HOUR

TOMATO BASIL BRUSCHETTA \$70

GRILLED TUSCAN BREAD, VINE RIPENED ROMA TOMATOES, ONIONS, AND FRESH BASIL DRIZZLED WITH A BALSAMIC VINAIGRETTE REDUCTION

SUNDRIED TOMATO CROSTINI \$85

OVEN BAKED GARLIC CROSTINI TOPPED WITH HERBED GOAT CHEESE AND SUNDRIED TOMATO DRIZZLED WITH A BALSAMIC VINAIGRETTE REDUCTION

CAPRESE SKEWERS \$95

FRESH MOZZARELLA, BABY HEIRLOOM TOMATOES, BASIL, WITH A BALSAMIC GLAZE

ITALIAN, SWEDISH, OR HONEY BOURBON MEATBALLS \$110

OVEN BAKED TENDER MEATBALLS WITH YOUR CHOICE OF SAUCE

CHICKEN VOL AU VENT \$110

PUFF PASTRY SHELLS FILLED WITH TENDER CHICKEN AND MUSHROOMS IN A CREAMY WHITE SAUCE

ROAST BEEF CROSTINI WITH HORSERADISH CRÈME \$110

SAVORY SLICED ROAST BEEF WITH A HORSERADISH CRÈME SERVED ON AN OVEN BAKED CROSTINI

PORK POT STICKERS \$110

CRESCENT-SHAPED DUMPLING FILLED WITH PORK AND SERVED WITH A PONZU SAUCE

SPANAKOPITA \$120

BUTTERY PHYLLO PASTRY STUFFED WITH SAVORY SPINACH AND FETA

SAUSAGE STUFFED MUSHROOMS \$120

MUSHROOMS STUFFED WITH A SAUSAGE AND GARLIC HERB FILLING

CRAB RANGOON \$130

CRISPY DEEP-FRIED WONTON FILLED WITH CREAM CHEESE AND CRAB MEAT SERVED WITH A SWEET AND SOUR SAUCE

AHI TUNA TOPPED WONTON \$150

FRIED WONTON CRISP TOPPED WITH AHI TUNA AND DRIZZLED WITH SPICY MAYO

CRUNCHY COCONUT SHRIMP \$160

SERVED WITH A THAI CHILI SAUCE

SHRIMP OR SCALLOPS WRAPPED IN BACON \$185

HERB GRILLED SHRIMP OR SEARED SCALLOPS WRAPPED IN BACON

“THE FRONT RUNNER” SERVED DINNER

ALL SERVED DINNERS INCLUDE ONE FIRST COURSE, THREE ENTRÉE SELECTIONS, TWO ACCOMPANIMENT SELECTIONS, AND ONE DESSERT. BEVERAGES INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA, AND ICED TEA BY REQUEST

FIRST COURSE PLEASE SELECT ONE**CRISP CARDEN SALAD**

WITH SELECTION OF DRESSINGS

CAESAR SALAD

ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE, AND HERB CROUTONS

SOUP DU JOUR**TORETLLINI SALAD****ENTREÉS** PLEASE SELECT UP TO THREE**TUSCAN CHICKEN \$36 PER PERSON**

ROASTED CHICKEN TOSSED WITH A CREAMY SPINACH CHEESE SAUCE AND GARNISHED WITH ROASTED TOMATOES

BRUSCHETTA CHICKEN BREAST \$35 PER PERSON

SAUTÉED MARINATED CHICKEN BREAST WITH PARMESAN AND ASIAGO CHEESE TOPPED WITH BALSAMIC MARINATED TOMATO AND SWEET BASIL

BAKED COD \$38 PER PERSON

HERB BAKED COD TOPPED WITH ROASTED TOMATOES, SAUTÉED SPINACH WITH A SHERRY CRÈME SAUCE

LOBSTER RISOTTO \$48 PER PERSON

RICH AND CREAMY RISOTTO WITH CARAMELIZED ONIONS, WHITE WINE, AND LOBSTER TOPPED WITH PARMESAN CHEESE

PAN SEARED SALMON \$39 PER PERSON

PAN-SEARED SALMON SMOTHERED IN A ROASTED-RED PEPPER CREAM

MAHI MAHI \$40 PER PERSON

HERB GRILLED MAHI MAHI WITH A LEMON GARLIC BUTTER SAUCE

FLANK STEAK \$38 PER PERSON

GRILLED HAND SLICED FLANK STEAK SERVED WITH A CREAMY MUSHROOM BORDELAISE SAUCE

BONE-IN PORK CHOP WITH CARAMELIZED APPLES \$38 PER PERSON

SEARED PORK CHOP WITH CARAMELIZED CINNAMON APPLES

ROASTED PRIME RIB (MARKET PRICE)

SLOW ROASTED PEPPER AND HERB ENCRUSTED PRIME RIB WITH AU JUS

GRILLED FILET MIGNON (MARKET PRICE)

ROASTED BEEF FILET MIGNON SERVED WITH A MERLOT DEMI-GLACE

**MUST HAVE A MINIMUM OF 20 ORDERS; IF THE ORDER IS LESS THAN 20 ORDERS, A \$150 FEE WILL APPLY.*

SERVED DINNER

VEGETARIAN ENTREÉS

ROASTED BUTTERNUT RAVIOLI \$27 PER PERSON

BUTTERNUT SQUASH RAVIOLI WITH A BROWN BUTTER SAGE SAUCE

EGGPLANT ROLLATINI \$28 PER PERSON

BAKED AND BREADED EGGPLANT ROLLED WITH RICOTTA AND MOZZARELLA CHEESE,
FRESH BASIL, TOPPED WITH MARINARA

STUFFED BELL PEPPER \$26 PER PERSON

RED BELL PEPPER STUFFED WITH QUINOA CASHEW RICE PILAF AND FRESH VEGETABLES, ROASTED,
AND TOPPED WITH MARINARA SAUCE

ENTRÉE ACCOMPANIMENTS PLEASE SELECT TWO

STARCHES: (PLEASE SELECT ONE)

SKIN-ON MASHED POTATOES, WILD RICE PILAF, SEASONED ROASTED POTATOES,
BOURBON AND BROWN SUGAR MASHED SWEET POTATOES

VEGETABLES: (PLEASE SELECT ONE)

STEAMED GREEN BEANS, GRILLED MIXED SQUASH WITH BALSAMIC MARINADE,
HONEY TARRAGON GLAZED CARROTS
FRESH VEGETABLE MEDLEY: BUTTERED BROCCOLI, CAULIFLOWER, MIXED SQUASH AND CARROTS

DESSERT OPTIONS

CHOCOLATE FUDGE CAKE

DUTCH APPLE PIE WITH WHIPPED CREAM

NEW YORK CHEESECAKE WITH BERRY COMPOTE ADDITIONAL \$4.00 PER PERSON

CREME BRULEE CHEESECAKE WITH A CARAMEL DRIZZLE ADDITIONAL \$3.00 PER PERSON

BUILD YOUR OWN DINNER BUFFET- \$38 PER PERSON

THE BUILD YOUR OWN DINNER BUFFET IS ACCOMPANIED WITH ONE FIRST COURSE WITH AN ASSORTMENT OF ROLLS AND BUTTER, TWO ENTREES, TWO ACCOMPANIMENTS, DESSERT, REGULAR AND DECAFFEINATED COFFEE, HOT TEA, AND ICED TEA BY REQUEST

FIRST COURSE PLEASE SELECT ONE

ADDITIONAL FIRST COURSE \$2.00 PER PERSON

CRISP GARDEN SALAD

WITH SELECTION OF DRESSINGS

TRADITIONAL CAESAR SALAD

SOUP DU JOUR- CHEF'S CHOICE

POTATO SALAD

COLESLAW

PASTA SALAD

CAPRESE SALAD ADDITIONAL \$1.00 PER PERSON

SEAFOOD SALAD ADDITIONAL \$2.00 PER PERSON

ENTREÉS PLEASE SELECT TWO

ADDITIONAL ENTREE- \$5.00 PER PERSON

CHICKEN CORDON BLEU

CHICKEN PICCATA

TUSCAN CHICKEN

GRILLED MARINATED CHICKEN

BAKED COD WITH A LEMON BEURRE BLANC

CRAB STUFFED FILET OF SOLE WITH LOBSTER CREAM SAUCE

ADDITIONAL \$2.00 PER PERSON

SHRIMP SCAMPI

RED WINE BRAISED SHORT RIB

BEEF TIPS WITH WILD RICE

SLICED MARINATED FLANK STEAK

PETITE BEEF FILET WITH CHOICE OF SAUCE

HERB BONELESS PORK LOIN WITH APPLE-CRANBERRY RELISH

BARBEQUE PULLED PORK WITH HAWAIIAN ROLLS

PENNA PASTA WITH ALFREDO, MARINARA, OR VODKA SAUCE (VEGETARIAN)

ITALIAN STUFFED SHELLS (VEGETARIAN)

RIGATONI A LA VODKA (VEGETARIAN)

BUFFET DINNER

ENTREE ACCOMPANIMENTS PLEASE SELECT TWO

ADDITIONAL ACCOMPANIMENT \$3.00 PER PERSON

SKIN ON MASHED POTATOES

ROASTED FINGERLING POTATOES

BOURBON AND BROWN SUGAR
MASHED SWEET POTATOES

WILD RICE PILAF

STEAMED GREEN BEANS

GRILLED MIXED SQUASH WITH BALSAMIC MARINADE

HONEY TARRAGON GLAZED CARROTS

VEGETABLE MEDLEY: BUTTERED BROCCOLI,
CAULIFLOWER, SQUASH, AND CARROTS

DESSERT PLEASE SELECT ONE

CHOCOLATE FUDGE CAKE

DUCHESS APPLE PIE
WITH FRESH WHIPPED CREAM

NEW YORK CHEESECAKE
WITH BERRY COMPOTE
ADDITIONAL \$4.00 PER PERSON

ASSORTED MINI DESSERTS:
CANNOLI, CHEESECAKES, ECLAIRES,
AND PETITS FOURS
ADDITIONAL \$4.00 PER PERSON

SPECIALTY CHEESECAKE

ADDITIONAL \$5.00 PER PERSON

SLICED SHEET CAKE

ADDITIONAL \$5.00 PER PERSON (MINIMUM OF 50 GUESTS)

SLICED TIRAMISU

ADDITIONAL \$3.00 PER PERSON

ASSORTMENT OF SEASONAL PIES
(AT LEAST THREE)- \$5.00 PER PERSON

CARVED MEATS

ALL CARVED MEATS WILL BE SERVED WITH A COMPLEMENTING SAUCE.
CARVING STATIONS ARE SUBJECT TO A 75.00 ATTENDENT FEE PER ITEM

SLOW ROASTED TURKEY BREAST WITH GRAVY \$10 PER PERSON

WHISKEY-HONEY GLAZED HAM \$9 PER PERSON

ROSEMARY ROASTED PORK LOIN WITH DIJON DEMI-GLAZE \$10 PER PERSON

TOP ROUND SIRLOIN OF BEEF WITH HORSERADISH SAUCE \$13 PER PERSON

SLOW ROASTED WHOLE PRIME RIB OF BEEF WITH AU JUS

AND HORSERADISH CREAM SAUCE \$18 PER PERSON

(MINIMUM OF 25 GUESTS)

BEEF WELLINGTON \$18.00 PER PERSON

BUFFET STATIONS

50-GUEST MINIMUM REQUIRED FOR BUFFET STATIONS

PASTA STATION \$8 PER PERSON

GARLIC BREAD OR FOCACCIA, PENNE, FUSILLI, CHEESE TORTELLI, ALFREDO, MARINARA, PESTO, SAUTEED MUSHROOMS, ROASTED BROCCOLI, CARAMELIZED ONIONS, GRILLED VEGETABLES, AND PEAS

POTATO BAR \$8 PER PERSON

BEEF CHILI, VEGETABLE CHILI, BUTTER, SOUR CREAM, CHEESE, BACON, PICO DE GALLO, CRISPY ONION STRAWS, SCALLIONS, STEAMED BROCCOLI, SAUTEED MUSHROOMS, BEEF GRAVY, BAKED OR MASHED POTATOES

TACO STATION \$10 PER PERSON

CORN TORTILLAS, FLOUR TORTILLAS, NACHO CHIPS, SLOW-COOKED BEEF BRISKET, BLACKENED ILAPIA, PULLED CHICKEN, FIRE ROASTED PEPPERS AND ONIONS, CHOPPED LETTUCE, JALAPENO PEPPERS, SHREDDED CHEESE, PICO DE GALLO AND SMASHED AVOCADO WITH LIME, SOUR CREAM, AND QUESO

SLIDER STATION \$10 PER PERSON

MINI HAMBURGERS, SLIDER ROLLS, SAUTEED MUSHROOMS, BACON, CARAMELIZED ONIONS, JALAPENOS, CHEDDAR CHEESE, CRISPY ONION STRAWS, SLICED PICKLES, SHREDDED ICEBURG LETTUCE, AND SLICED TOMATOES

AFTER DINNER SNACKS & DESSERT STATIONS

POPCORN STATION \$4 PER PERSON

FRESHLY POPPED BUTTERY POPCORN SERVED IN OUR IN-HOUSE FESTIVE POPCORN CART

PRETZEL STATION \$5 PER PERSON

HOT PRETZELS SERVED WITH A WARM CHEESE DIPPING SAUCE

CLASSIC DESSERT STATION \$7 PER PERSON

ASSORTED CAKES, PIES, CUPCAKES, MOUSSE, AND GOURMET COOKIES

S'MORES BAR \$8 PER PERSON

MARSHMALLOWS, MILK CHOCOLATE, DARK CHOCOLATE, HONEY GRAHAM CRACKERS

ICE CREAM SUNDAE BAR \$9 PER PERSON

CHOICE OF THREE FLAVORS OF ICE CREAM SERVED WITH ASSORTED TOPPINGS AND SYRUPS

ASSORTED CHEESECAKE BAR \$10 PER PERSON

ASSORTED CHEESECAKES WITH A VARIETY OF TOPPINGS AND SYRUPS

PREMIUM DESSERT STATION \$11 PER PERSON

CANNOLI, FRUIT TARTS, MINI ECLAIRS, MINI CHEESECAKES, FRENCH MACAROONS, AND CRÈME PUFFS

BEVERAGE SERVICE

PRIVATE CASH BAR PACKAGE

A CASH BAR WILL INCLUDE AN ASSORTMENT OF SOFT DRINKS, A SELECTION OF HOUSE AND PREMIUM BEER, WINE, LIQUOR, AND SELTZERS TO BE **PAID FOR BY EVENT ATTENDEES**. A \$75.00 BARTENDER FEE WILL BE APPLIED FOR EACH BARTENDER AVAILABLE AT A PRIVATE BAR.

PRIVATE CONSUMPTION BAR PACKAGE

A CONSUMPTION BAR WILL INCLUDE AN ASSORTMENT OF SOFT DRINKS, A SELECTION OF HOUSE AND PREMIUM BEER, WINE, LIQUOR, AND SELTZERS TO BE **PAID FOR BY THE HOST OF THE EVENT**. A \$75.00 BARTENDER FEE WILL BE APPLIED FOR EACH BARTENDER AVAILABLE AT A PRIVATE BAR.

OPEN BAR PACKAGES

LIMITED OPEN BAR

A CURATED SELECTION OF SOFT DRINKS, WINE, AND BOTTLED BEER.

WINE: SILVERGATE SAUVIGNON BLANC, CHARDONNAY, MOSCATO, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, AND PINOT NOIR

BOTTLED BEER: BUDWEISER, BUD LIGHT, BUSCH LIGHT, COORS LIGHT, LABATT BLUE, LABATT BLUE LIGHT, MICHELOB ULTRA, MILLER LITE, YEUNGLING, NON ALCHOHOL BUDWEISER ZERO

FIRST HOUR \$10.50 PER PERSON, **EACH ADDITIONAL HOUR** \$8.50 PER PERSON

HOUSE BRAND OPEN BAR

A CURATED SELECTION OF SOFT DRINKS, WINE, BOTTLED BEER, SELTZERS, HOUSE BRAND LIQUORS, MIXERS, AND CORDIALS.

WINE: SILVERGATE SAUVIGNON BLANC, CHARDONNAY, MOSCATO, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, AND PINOT NOIR

BOTTLED BEER: BUDWEISER, BUD LIGHT, BUSCH LIGHT, COORS LIGHT, LABATT BLUE, LABATT BLUE LIGHT, MICHELOB ULTRA, MILLER LITE, YEUNGLING, NON ALCHOHOL BUDWEISER ZERO

SELTZERS: WHITE CLAW (ASSORTED FLAVORS)

LIQUOR: HOUSE GIN, VODKA, RUM, TEQUILA, WHISKEY, AND BOURBON

FIRST HOUR \$13.50 PER PERSON, **EACH ADDITIONAL HOUR** \$11.50 PER PERSON

PREMIUM BRAND OPEN BAR

INCLUDES ALL HOUSE BRAND OPEN BAR OFFERINGS, PLUS AN ASSORTMENT OF PREMIUM BRAND LIQUORS AND UPGRADED SPIRITS.

INCLUDED BRAND LIQUORS: TULLAMORE IRISH WHISKEY, JAMESON, JIM BEAM, MAKER'S MARK, CROWN ROYAL & CROWN APPLE, JACK DANIELS OLD NO. 7, SEAGRAM'S 7, SOUTHERN COMFORT, WILD TURKEY AMERICAN HONEY, JOHNNIE WALKER BLACK, HENNESSY VS COGNAC, TITO'S, GREY GOOSE, FLAVORED ABSOLUT, TANQUERAY, BOMBAY SAPPHIRE, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, AND FIREBALL

INCLUDED WINES: BERINGER WHITE ZINFANDEL, BULLY HILL BASS RIESLING, AND BULLY HILL SWEET WALTER RED

INCLUDED BOTTLED BEER: HEINEKEN, SOUTHERN TIER 2X IPA, STELLA ARTOIS, AND TWISTED TEA

INCLUDED READY TO CONSUME BEVERAGES: ASSORTED FLAVORS OF HIGH NOON AND SURFSIDE

FIRST HOUR \$16.50 PER PERSON, EACH ADDITIONAL HOUR \$13.50 PER PERSON

OPEN BAR UPGRADE OPTIONS

WHITE CLAW (ASSORTED FLAVORS) ADDITIONAL \$2.00 PER PERSON

CRAFT BOTTLED BEERS (FOUNDERS, KONA, SOUTHERN TIER BREWERY, ITHACA BEER CO.)
ADDITIONAL \$2.00 PER PERSON

PROSECCO OR SPARKLING BRUT ADDITIONAL \$4.50 PER PERSON

SIGNATURE CUSTOM PREMIUM COCKTAIL \$4.00 PER PERSON

BATCHED SIGNATURE DRINKS \$80.00- \$90.00 PER GALLON (TWO GALLON MINIMUM)

REQUESTS FOR ANY SPIRITS NOT LISTED MUST BE SUBMITTED 30 DAYS IN ADVANCE.

ANY ADDITIONAL SPIRITS ADDED TO AN OPEN BAR MAY BE SUBJECT TO AN INCREASE OF THE PER PERSON PRICE BY AT LEAST \$2.00.

CONSUMPTION AND CASH BAR OPTIONS HAVE A MINIMUM EXPENDITURE OF \$250.00. SHOULD THE GROUP NOT REACH THE MINIMUM, THE DIFFERENCE WILL BE POSTED TO THE MASTER FOLIO AND BILLED TO THE CLIENT USING THE PAYMENT METHOD ON FILE. CONSUMPTION AND CASH BARS ARE SUBJECT TO A \$75.00 BARTENDER FEE PER BARTENDER APPOINTED. IF BAR SERVICE IS DELAYED, THE COMPANY MAY DECIDE TO ADD A BARTENDER TO SERVE CUSTOMERS AT THE EXPENSE OF THE HOST.