GUARANTEES
Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Sales Department by noon, five working days prior to event. The guarantee will be the basis for the hotel's purchasing of food items and, therefore, this number is not subject to reduction. If no guarantee is received, the number of guests indicated on the event order will be considered as such. The Hotel will set and prepare for 5% over the guarantee. If attendance exceeds 5% the Hotel cannot guarantee the menu items served. Please understand that your final guarantee, 5 days before the function may not fall below the minimum number that must be served.

FUNCTION ROOMS
Our schedule of room rental fees is determined based on factors pertaining to your groups program. Function rooms are assigned in accordance with the anticipated number of guests. The Hotel reserves the right to reassign the function room.

FOOD AND BEVERAGE
All food items must be supplied and prepared by the Hotel. Food is extremely perishable; therefore, food leftover from functions remains the property of Hilton Garden Inn Birmingham SE/Liberty Park and should not be taken by guest. No credits will be issued for leftover food or unused items. The client may not remove food from the premises/meeting space. No food or beverages of any kind will be permitted to be brought into Hotel by the client, or any of the client’s guests. Menu selections must be made at least four weeks prior to the event. All prices are subject to 9% tax and 20% service charge. We are happy to customize a menu for you.

DAMAGE / LOST AND FOUND / SECURITY
Clients agree to be responsible and reimburse the Hotel for any damage done by client or client’s guest to the hotel. The Hotel will not assume responsibility for the damage or loss of any merchandise or articles in the Hotel before, during, or after your function. The Hotel may require, for certain events, security guards to be provided at the client’s expense. Only Hotel approved security may be used. For complete terms, refer to contract.

SIGNS AND BANNERS
The Hotel reserves the right to approve all signage. All signs must be professionally printed. The affixing of anything to the walls, floors, or ceilings with nails, staples, push pins, carpet tape, or any other substance,- unless approval is given by this office,- is not permitted. For complete terms, please refer to contract.

SHIPPING AND RECEIVING
Packages for meetings can be delivered to the Hotel one business day prior to the meeting date. Send any packages to the attention of the Sales Department and plainly identify them with company name and meeting date. Please note there is limited storage space. The client is responsible for the return shipment of all packages. The Hotel reserves the right to charge a nominal fee for any packages delivered prior to one business day before the event or return packages.

DEPOSIT
A non-refundable deposit shall be paid by Patron at the time of signing of this agreement and the Hotel contract. The dollar amount stated on the contract(s) between Patron and Operator represents the amount to hold the required space and guaranteed attendance.

CANCELLATION/ATTRITION
The contract(s) between the Patron and the Operator for the Event have provisions relating to the cancellation or attrition as to food, beverage, and room income (“Hotel Revenue Estimate”). There are dates and time periods relating to each. The provisions of such contracts shall apply, notwithstanding anything to the contrary in these Standard Terms and Conditions.

FINAL PAYMENT
Unless credit has been established in advance by Patron with Operator, payment in full of all balances due must be made in cash, certified bank check or company check at least 5 business days prior to the event. If credit has been established, payment will be due in accordance with terms therefore agreed upon between the parties hereto, however in any event, no later than thirty (30) days following the Event.

Event Times
Hilton Garden Inn Birmingham-Liberty Park strictly adheres to starting and ending times. Please be sure to check the times on contract. Set-up should not be planned the night before an event unless previously arranged with the hotel Sales Manager. Applicable charges for this service will apply. It is extremely important that you adhere to your “Function Ends” time as groups following your event depend on that time to begin set-up for their event.
<table>
<thead>
<tr>
<th>MEETING ROOM SPECIFICATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROOM NAME</strong></td>
</tr>
<tr>
<td>Stonegate</td>
</tr>
<tr>
<td>Cahaba</td>
</tr>
<tr>
<td>Stonegate/Cahaba</td>
</tr>
<tr>
<td>Vulcan</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOTEL INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>QUICK FACTS</strong></td>
</tr>
<tr>
<td>130 guest rooms (9 whirlpool suites)</td>
</tr>
<tr>
<td>AM/FM radio alarm clock with MP3 player</td>
</tr>
<tr>
<td>24-Hour Pavilion Pantry convenience mart</td>
</tr>
<tr>
<td>Complimentary high speed wireless Internet access</td>
</tr>
<tr>
<td>In-room Microwave, Mini-fridge &amp; Coffee Maker</td>
</tr>
<tr>
<td>Two dual-line speakerphones with voicemail &amp; data-port</td>
</tr>
<tr>
<td>Great American Grill (Open for Breakfast &amp; Dinner)</td>
</tr>
<tr>
<td>Complimentary Local and 800 telephone calls</td>
</tr>
<tr>
<td>Hair dryer Iron/Ironing board</td>
</tr>
<tr>
<td>Remote Printing from guest room to business center</td>
</tr>
<tr>
<td>Complimentary 24-hour Fitness Center</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I-459 North</strong></td>
</tr>
<tr>
<td>Exit 23 Liberty Parkway turn right off exit. At traffic light turn right, go approx. 0.4 miles. Turn left at first traffic light onto Urban Center Parkway. Hotel on the left 0.2 miles.</td>
</tr>
</tbody>
</table>

| **I-459 South** |
| Exit 23 Liberty Parkway turn left over interstate. At traffic light turn right, go approx 0.4 miles. Turn left at first light onto Urban Center Parkway. Hotel on the left 0.2 miles. |

<table>
<thead>
<tr>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Samford University</td>
</tr>
<tr>
<td>- Stonegate</td>
</tr>
<tr>
<td>- Drummond Company</td>
</tr>
<tr>
<td>- University of Alabama at Birmingham</td>
</tr>
<tr>
<td>- Vulcan Materials</td>
</tr>
<tr>
<td>- Xerox</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>AREA ATTRACTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Botanical Gardens</td>
</tr>
<tr>
<td>- Liberty Park Sports Complex</td>
</tr>
<tr>
<td>- Birmingham Civil Rights Institute</td>
</tr>
<tr>
<td>- McWane Center</td>
</tr>
<tr>
<td>- Birmingham Zoo</td>
</tr>
<tr>
<td>- Robert Trent Jones Golf Trails</td>
</tr>
<tr>
<td>- Birmingham Museum of Art</td>
</tr>
<tr>
<td>- Boy Scouts of America</td>
</tr>
</tbody>
</table>

The Hilton Garden Inn Liberty Park hotel is nestled off the 459 corridor at exit 23 in Birmingham, Alabama. It is a brand new Hilton Garden Inn located in an area that offers a wide variety of attractions that will suit your every need. With wonderful restaurants, interesting nightlife, the glorious outdoors and thrilling sports recreations, Birmingham continues to bring visitors back time and time again. Big enough to be cosmopolitan with great arts events and handle all your business needs, while still offering that special small town feeling that is friendly and easy to navigate. Experience southern hospitality as you never have before at the Hilton Garden Inn Liberty Park. This 130 room hotel is just outside of the happening hot spots of Birmingham, Alabama. We specialize in weddings, Bar/Bat Mitzvahs, birthdays and anniversaries and corporate travel as well as leisure travel.
A La Carte

Fresh Columbian Coffee (Regular & Decaffeinated) $35.00 per gallon

Flavored Herbal Teas $18.00 per dozen

Hot Cocoa $18.00 per dozen

Iced Tea (Sweet or Un-sweet) $25.00 per gallon

Fruit Punch or Lemonade $19.00 per gallon

Assorted Juices $25.00 per gallon

Assorted Sodas $28.00 per dozen

Sparkling or Bottled Water $28.00 per dozen

Display of Seasonal Fresh Fruit $55.00 per tray

Whole Seasonal Fresh Fruit $3.00 each

Assorted Breakfast Bakeries $28.00 per dozen
(Danish, Muffins and Croissants)

Bagels with Cream Cheese $28.00 per dozen

Ham and Cheese Croissants $32.00 per dozen

Sausage or Ham Biscuits $32.00 per dozen

Granola Bars $25.00 per dozen

Assorted Yogurts $36.00 per dozen

Soft Jumbo Pretzels with spicy mustard $32.00 per dozen

Large Assorted Cookies $32.00 per dozen

Iced Fudge Brownies $32.00 per dozen

Assorted Candy Bars $28.00 per dozen

Potato Chips, Cocktail Pretzels, Fresh Popcorn, Snack Mix $15.00 per lb

All Prices are subject to 20% service charge and applicable sales tax.

Prices valid through December 31, 2009
Continental Breakfast

All packaged breaks are for one hour service only, and may be replenished at a la carte Prices.
Minimum of 15 Guests Required.

The Garden Inn Continental
Fresh Seasonal Fruit and Melons
Assorted Breakfast Bakeries
Ham and Sausage Biscuits
Assorted Juices, Regular and Decaf Coffee,
Flavored Herbal Teas
$12.95++ per person

Alabama Sunrise
Fresh Seasonal Fruit and Melons
Assorted Breakfast Bakeries
Bagels with Regular and Lite Cream Cheese
Assorted Juices, Regular and Decaf Coffee,
Flavored Herbal Teas
$10.95++ per person

The Energizer
Fresh Seasonal Fruit and Melons
Granola Bars and Assorted Yogurts
Assorted Juices, Regular and Decaf Coffee,
Flavored Herbal Teas
$9.95++ per person

The Muffin Man
Assorted Muffins and Danish Pastries
Pitchers of Chilled Orange, Apple, Cranberry Juices
Regular and Decaf Coffee,
Flavored Herbal Tea
$8.95++ per person

All Prices are subject to 20% service charge and applicable sales tax.
Prices valid through December 31, 2009
Breakfast Entrées and Buffets

The Stonegate Buffet
Fresh Seasonal Fruit Platter
Bagels w/ Assorted Flavored Cream Cheese
Croissants, Muffins, Danish
Fluffy Scrambled Eggs
Sautéed Peppers and Onions
Bacon and Sausage
Home-Fried Potatoes and Cheese Grits
Southern Biscuits w/ Assorted Jellies
Chilled Orange Juice
Freshly Brewed Coffee and Decaf
Assorted English and Spiced Teas
$15.95++ per person

Morning on the Farm
Seasonal Fresh Fruit
Fluffy Scrambled Eggs
Bacon, Sausage
Southern Gravy
Home-Fried Potatoes
Cheese Grits
Southern Biscuits w/ Assorted Jellies
Freshly Brewed Coffee and Decaf
Assorted English and Spiced Teas
$12.95++ per person

Burrito Breakfast with Sausage
Traditional breakfast Sausage or if you feel adventurous try Chorizo
Warm Flour Tortillas Served with Scrambled Eggs
Add your own trimmings: Salsa, sour Cream, Sliced Chili Peppers, Bell peppers and Cheddar Cheese
Guacamole
Hash Browns
Chilled Fruit Juices
Freshly Brewed Coffee and Decaf
$9.95++ per person

Omelet Station
Add an omelet station featuring over 10 different ingredients
$4.95++ per person

Minimum 25 people
All packaged breaks are displayed for 1 hour.

All Prices are subject to 20% service charge and applicable sales tax.
Prices valid through December 31, 2009
Working Lunch Selections

Working through lunch?

All Sandwiches served with Homemade Potato Chips, Pasta Salad, and Iced Tea

Choose One of the Following Menus:

$13.95 per person

Garden Inn Turkey Melt
Grilled Sourdough Bread piled high with
Fresh Sliced Turkey Breast
Bacon, Swiss Cheese, and Tomato

Greek Chicken Caesar Salad
Julienne Grilled Chicken Breast served over
Crisp Romaine Lettuce that has been tossed with
a Classic Caesar Style Dressing,
Tomatoes, Red Onions,
Pepperoncini, Black Olives,
Grated Parmigianino, and Toasted Garlic Croutons

Stonegate Grouper Sandwich
Kaiser Roll with
Seasoned Fried Grouper
topped with Homemade Coleslaw
Lettuce, Tomato
Remoulade Sauce

Liberty Angus Burger
Toasted Sesame Seed Bun
Grilled Black Angus Beef
American Cheese
Lettuce, Tomato, and Onion

Chicken Fiesta Salad
Julienne Grilled Chicken Breast served over
Fresh Mix of Lettuce and topped with
Blacken corn, Tomatoes
Black Beans, Guacamole, Sour Cream
Spicy Ranch Dressing

All prices are subject to 20% service charge and 9% sales tax. Prices effective through December 31, 2009
Luncheon Buffets

Brunch Buffet
Melon and Berry Medley
Assorted Breakfast Pastries
Eggs Benedict or Florentine
Roast Sirloin of Beef
Sautéed Wild Mushrooms
Bacon and Sausage
Broiled Tomato Half
Breakfast Potatoes, Cheese Grits
Baked Biscuits
Orange Juice
Coffee/Decaffeinated
$17.95++ per person

The Executive Deli Buffet
Green Garden Salad
Potato Salad and Pasta Salad
Thin Sliced Deli Meats to Include:
Virginia Ham, Smoked Turkey, Roast Beef
Cheddar, Swiss and Provolone Cheeses
Mayonnaise and Mustard
Pickles, Lettuce, Tomato and Onion
Selection of Sliced Breads
Fresh Baked Cookies
Sweet & Un-sweet Iced Tea
$18.95++ per person

The Garden Inn Buffet
Tossed Green Garden Salad
with Six Accompaniments
Two Choices of Dressing
Cole Slaw and Potato Salad
Choice of Entree:
Baked or Fried Chicken
Fried Catfish with Tartar Sauce
BBQ Beef or Pork
Baked Ham
Baked Beans or Southern Style Green Beans
Assorted Rolls and Cornbread
Warm Peach Cobbler
Coffee & Decaffeinated
Sweet & Un-sweet Iced Tea
$19.95++ per person

Minimum 25 people
All packaged breaks are displayed for 1 hour.

All Prices are subject to 20% service charge and applicable sales tax.
Prices valid through December 31, 2009
Plated Luncheons

**Grilled Herbed Breast of Chicken**
Grilled Breast of Chicken w/Herb-Citrus Beurre Blanc
Steamed Rice, Seasoned Green Beans
Warm Rolls
Chef’s special Dessert
Iced Tea, Coffee and Decaffeinated
$19.95++ per person

**Lasagna**
Tossed Garden Salad and Dressings
Beef or Vegetable Lasagna
Garlic Bread
Chef’s Choice of Dessert
Iced Tea, Coffee and Decaffeinated
$16.95++ per person

**Chicken Caesar Salad**
Classic Caesar Salad with Grilled Chicken Breast
Caesar Dressing or Choice of Dressing
Chef’s Choice of Special Dessert
Iced Tea, Coffee and Decaffeinated
$13.95++ per person/box

**Turkey Club Croissant**
Freshly Sliced Turkey and Cheese on a Croissant
Pasta Salad and Potato Chips
Chef’s Choice of Special Dessert
Iced Tea, Coffee and Decaffeinated
$13.95++ per person

**Baked Ham**
Fresh Garden Salad w/Assorted Dressings
Baked Ham with Honey Glaze
Whipped Sweet Potatoes with Pecans, Steamed Broccoli
Warm Rolls w/Butter
Chef’s Selection of Dessert
Coffee, Decaffeinated and Iced Tea
$19.95++ per person

**The Deli Club Box**
Ham, Turkey, & Roast Beef
Sliced Cheese, Lettuce, Tomato, & Pickle Spear
Served on Specialty Bread or Kaiser Roll with
Potato Chips, Pasta Salad, Apple, Cookie
Iced Tea, Coffee and Decaffeinated
$13.95++ per person/box

All Prices are subject to 20% service charge and applicable sales tax.
Prices valid through December 31, 2009
BUILD YOUR OWN BUFFET

Choice of Two Salad, Two Accompaniment and One Entree
$19.95
$10.95 for child ten and under

Or

Choice of Three Salads, Three Accompaniments and Two Entrees
$24.95
$14.95 for child ten and under

Salad Selections
Tossed Salad with a Choice of Dressing
Caesar Salad, Macaroni Salad, Cole Slaw
Marinated Tomatoes w/Basil and Asiago Cheese
Red Bliss Potato Salad
Seasonal Fresh Fruit
Tri-Colored Tortellini Salad
Oriental Vegetable Salad

Accompaniments
Red Skin Garlic Mashed Potatoes
Lyonnaise Potatoes, Au Gratin Potatoes
Rosemary Roasted Potatoes
Wild Rice with Mushrooms
Rice Pilaf, Buttered Corn
Marinated Grilled Vegetables
Green Beans Almondine
Medley of Fresh Vegetables
Broccoli and Cauliflower with Cheese
Glazed Baby Carrots, Fettuccini Alfredo

Entrees
Roast Beef with Roasted Red Peppers
Sliced London Broil, Chicken Franaise
Chicken Balsamico, Chicken Milanese, Chicken Cordon Bleu
Sliced Stuffed Port Loin, Tilapia, Orange Roughy
Oven Roasted Pork Loin,
Chicken Parmesan, Sliced Roast Beef Au Jus

Buffet include Rolls, Butter, Assorted Desserts, Coffee, Decaf and Sweet and Un-Sweet Tea

Minimum Guarantee of 25 people

Add any one of the Following Chef-Carved Items to Enhance your Buffet $6.95 Per Person
Steamship Round of Beef
Carved Ham
Roasted Turkey
Prime Rib of Beef

All Prices are subject to 20% service charge and applicable sales tax,
Prices valid through December 31, 2009
Plated Dinners

Filet Mignon and Stuffed Shrimp
Fresh Garden Salad w/Assorted Dressings
Filet Mignon with Bordelaise Sauce &
Three Jumbo Shrimp Stuffed with Crabmeat
Château Potato, Fresh Vegetables
Roll w/Butter
Chef's Selection of Dessert
Coffee, Decaffeinated and Iced Tea
$34.95++ per person

Bourbon Tenderloin of Beef
Fresh Garden Salad w/Assorted Dressings
Marinated in Bourbon Premium Angus Tenderloin
Sliced with a Wild Mushroom Cabernet Sauce
Château Potato, Fresh Vegetables
Warm Rolls w/Butter
Chef's Selection of Dessert
Coffee, Decaffeinated and Iced Tea
$26.95++ per person

Chicken Chardonnay
Fresh Garden Salad w/Assorted Dressings
Sautéed Breast of Chicken
Smothered in a Fine Herb Chardonnay Sauce
Wild Rice with Mushrooms, Fresh Vegetables
Iced Tea, Coffee and Decaffeinated
$24.95++ per person

Chicken Franaiase
Tossed Garden Salad w/Assorted Dressing
Chicken Franaiase Egg-Battered and Sautéed, Served with a
Lemon-Garlic Beurre Blanc
Garlic Mash Potatoes
Chef's Selection of Vegetable
Warm Rolls w/Butter
Chef's Selection of Dessert
Coffee, Decaffeinated and Iced Tea
$26.95++ per person

All Prices are subject to 20% service charge and applicable sales tax.
Prices valid through December 31, 2009
Plated Dinners
Continued

**Pecan Chicken**
Fresh Garden Salad w/Assorted Dressings
  Encrusted Pecan Chicken
  Whipped Mashed Potatoes
  Marinated Grilled Vegetables
  Warm Rolls w/Butter
  Chef's Selection of Dessert
  Coffee, Decaffeinated and Iced Tea
  $24.95++ per person

**Piccata of Chicken**
Fresh Garden Salad w/Assorted Dressings
  Piccata Chicken Topped with Lemon Caper Butter Sauce
  Served over Bow Tie Pasta
  Seasoned Mixed Vegetables
  Warm Rolls w/Butter
  Chef's Selection of Dessert
  Coffee, Decaffeinated and Iced Tea
  $22.95++ per person

**Sauteed Breast of Chicken**
Fresh Garden Salad w/Assorted Dressings
  Breast of Chicken with Basil Cream Sauce
  Rice Du Jour
  Grilled Parmesan Tomato
  Warm Rolls w/Butter
  Chef’s Selection of Dessert
  Coffee, Decaffeinated and Iced Tea
  $19.95++ per person

*All Prices are subject to 20% service charge and applicable sales tax.*
*Prices valid through December 31, 2009*
Hors D’oeuvres

**PLATTERS**

**Domestic Cheese and Cracker Platter:**
Small $75.00 (serves 25) Large $125.00 (serves 50)

**International Cheese and Cracker Display:**
Small $95.00 (serves 25) Large $175.00 (serves 50)

**Crudité of Fresh Vegetables with Dip**
Small $75.00 (serves 20) Large $125.00 (serves 50)

**Fresh Fruit Platter:**
Small $65.00 (serves 25) Large $115.00 (serves 50)

**Antipasto Platter:** $135.00 (serves 50)
Genoa Salami, Capocollo, Prosciutto, Fresh Mozzarella, Olives, Roasted Red Peppers, Artichokes, Italian Hot Peppers, Breads

**HORS D’OEUVRES**

Priced based per 50 pieces

**Hot**
- Roasted Red Pepper Crustini $ 75.00
- California Rolls ginger and soy sauce $ 75.00
- Chicken Tenders with sauces $ 85.00
- Chicken Wings/Drumettes $ 75.00
- Thai Chicken and Cashew Spring Rolls $ 85.00
- Swedish Meatballs $85.00
- Miniature Crab Cakes $110.00
- Stuffed Mushrooms with Crab $ 90.00
- Coconut Shrimp $150.00
- Shrimp Spring Roll $ 95.00

**Cold**
- Finger Sandwiches $75.00
  (Pimento Cheese, Chicken and Tuna Salad)
- Deli Wraps $ 75.00
- Fresh Strawberries Dipped in Dark Chocolate (Seasonal) $100.00
- Ham on silver dollar rolls with a Spicy Mustard $ 60.00
- Iced Jumbo Shrimp $market
- Crab Claws $market
- Devilled Eggs $95.00
- Celery Stalks with Herb Cheese $95.00
- Hummus with Toasted Pita Points $20.00 per lb.
- Spinach Dip with Bread Cubes $20.00 per lb.

*All Prices are subject to 20% service charge and applicable sales tax.*
*Prices valid through December 31, 2009*
Specialty Stations

“Available as an add on to any reception”

CHEF CARVING STATIONS

Steamship Round of Beef- $425.00 (serves 150)
served with Dijon Mustard, Horseradish, Horseradish Sauce and Rolls

Roast Top Round of Beef- $195.00 (serves 60)
served with Dijon Mustard, Horseradish Sauce and Rolls

Baked Sugar Cured Ham- $135.00 (serves 50)
served with Dijon Mustard and Rolls

Smoked Turkey Breast- $135.00 (serves 50)
served with Herb Mayonnaise, Cranberry Relish and Rolls

Beef Tenderloin- $250.00 (serves 30)
served with Dijon Mustard, Horseradish, Horseradish sauce and Rolls

ACTION STATIONS

Pasta Station
$5.95 per person (minimum 50 people)
Freshly tossed Penne Pasta and Tri-color tortellini with Alfredo Sauce and Marinara Sauce with grated parmesan cheese and garlic bread.
Add Chicken or Crawfish - $3.50 per person

Fajita Station
$8.95 per person (minimum 50 people)
Marinated Chicken and Beef with cilantro and limes, bell peppers, Onions, tomatoes and fajita spice. Served with cheddar cheese, guacamole, sour cream and warm flour tortillas.

“Chef Fee $50.00 per cooking station”

DESSERT DISPLAYS

Chocolate Fondue
Served with assorted seasonal fresh fruit, angel food cake, marshmallows, pretzel rods and graham cracker with a delectable chocolate ganache
$135.00 (serves 50)

Chef’s Display
Includes gourmet mini-cakes, cheesecakes, petits fours, mini dessert bars and chocolate dipped strawberries
$115.00 based on 50 pieces

All Prices are subject to 20% service charge and applicable sales tax.
Prices valid through December 31, 2009
## Bar Service

### Cash Bar

<table>
<thead>
<tr>
<th>Per Drink</th>
<th>Guest Pays All Beverage Purchases</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Brands</td>
<td>$6.50</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7.00</td>
</tr>
<tr>
<td>House Wine</td>
<td>$6.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.50</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$5.25</td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>$3.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

Taxes included in Cash Bar Prices

### Host Bar

<table>
<thead>
<tr>
<th>Per Drink</th>
<th>Host Pays All Charges</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Brands</td>
<td>$4.50</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$5.00</td>
</tr>
<tr>
<td>House Wine</td>
<td>$4.50</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$3.50</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$4.00</td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>$3.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

### House Brands
- Aristocrat Vodka
- Aristocrat Gin
- Aristocrat Rum
- Aristocrat Tequila
- Clan MacGregregor Scotch
- Lord Calvert Canadian Whiskey

### Premium Brands
- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Joe Cuervo Especial Tequila
- Dewar’s Scotch
- Crown Royal

### House Brand Beer:
- Budweiser, Bud Lite, Miller, Miller Lite

### Premium Brand Beer:
- Heineken, Corona, Budweiser, Bud Lite, Miller, Miller Lite

### House Wine:
- Copperidge wines – White Zinfandel, Merlot, Cabernet Sauvignon, Chardonnay

### OTHER BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ Keg of Domestic Beer</td>
<td>$275.00 per ½ keg</td>
</tr>
<tr>
<td>House Wine</td>
<td>$22.00 per bottle</td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$40.00 per bottle</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$30.00 per gallon</td>
</tr>
<tr>
<td>½ Keg of Imported Beer</td>
<td>$425.00</td>
</tr>
<tr>
<td>Korbel Champagne</td>
<td>$39.00 per bottle</td>
</tr>
<tr>
<td>Cooks Champagne</td>
<td>$24.00 per bottle</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$40.00 per gallon</td>
</tr>
</tbody>
</table>

### BARTENDER FEES

- $50.00 First Hour per bartender;
- $25 Each Additional Hour thereafter Per Bartender

*All Prices are subject to 20% service charge and applicable sales tax.
Prices valid through December 31, 2009