



2021 WEDDING POLICIES & INFORMATION

GENERAL POLICIES:

- ◆ A plated or buffet dinner, hors d'oeuvres, and a (minimum) 4 hour bar package is required to reserve the London Ballroom for a Saturday in the months of April through October.
- ◆ The cost to rent the London Ballroom and Fountain Bar is \$1,000.00 for 6 hours in the months of April through October.
 - The room rental includes the setup, use of, and cleanup of the event room(s); all tables, standard chairs, and standard table linens; as well as standard flatware, glassware, and china.
- ◆ We will make every effort to allow access to your event room(s) the day before your event to decorate/setup.
 - This can only be requested 1-2 weeks before the event.
 - In the event early access is not possible due to other event bookings or use of the event room(s), you/your vendors will have access as early as 9:00 am on the day of the event.
 - If you need guaranteed access to be able to setup in advance, you will need to sign an additional contract and pay an additional room rental fee.
- ◆ If you provide a wedding cake from an outside vendor, there is a \$1.00 per person fee for cutting and serving the cake. You/your family may not cut/serve the cake on your own.
- ◆ **NO SMOKING OR VAPING ANYWHERE INSIDE THE RESORT BUILDING.**
 - Smoking or vaping are permitted outdoors **ONLY** (patios/grounds/parking lots/golf courses).
 - Any guest found breaking these rules will be asked to stop – once. A repeat offense will result in that guest being asked to leave.
- ◆ **Pets/Service Animals:**
 - No animals are permitted indoors at the resort.
 - Exceptions can only be made for specially certified and trained service animals. Proof of certification may be requested and animals not in compliance will not be permitted indoors.
- ◆ Parking is self-serve; valet services are not provided and are not available through the resort.
- ◆ **Cookie Table:**
 - For a \$150.00 service fee, the resort staff will handle your cookies.
 - This service allows you to drop off your cookies in storage containers in advance and they will be kept in temperature-controlled storage until needed.
 - Our staff will put the trays of cookies together on the day of the event, set them up on the display table(s), replenish throughout the night, and will pack up the leftovers at the end of the reception.
 - If you do not wish to pay the \$150.00 fee; then all cookies must arrive preset on trays when they are delivered to the resort.
 - You will **NOT** be given space/time to tray your own cookies within the resort building.
 - We can store your trays of cookies in our cooler(s) that you need to have kept cold, but you will not have access to the kitchen yourselves.
 - It is then your responsibility to set up the display table, replenish from back up cookies throughout the night, and pack up leftovers at the end of the night. Any cookies not packed up at the end of the reception will be discarded.
- ◆ Children in attendance should be accompanied by an adult at all times.
- ◆ All guests (adults and children) should be fully dressed at all times – including shoes.
 - Broken glass or slippery floors are a hazard anywhere, but especially in a dark room with guests holding their drinks while dancing.
 - The resort will not be held liable for any injuries incurred by guests not wearing shoes.

- ◆ Reception only events:
 - Guests will not be permitted upstairs until the cocktail hour (reception) is scheduled to begin.
 - Until that time, guests must remain in the 1st floor lobby, public bar, or on the outdoor patios.
 - Resort staff will circulate through these areas to announce when guests are permitted to proceed upstairs to the Fountain Bar and Ballroom for the event.
- ◆ The reception is contracted for a maximum of 6 hours' use.
 - Music (DJ/band) is NOT allowed to continue playing past the contracted end time.
 - No extensions will be allowed or negotiated the night of the event.
 - All guests MUST vacate the Ballroom, Fountain Bar, and all other second floor areas (restrooms, hallways, upper patio) by the agreed upon end time.

DEPOSIT:

- ◆ A \$2,000.00 deposit and signed contract is required for all wedding receptions.
- ◆ Upon signing the contract, the deposit must be paid within 2 weeks.
- ◆ The deposit is **NON-REFUNDABLE** in **ANY** case of event cancellation.
 - *(Except in cases of a public health emergency or national disaster situation).*
- ◆ The deposit will be processed immediately upon receipt, will be held as a guarantee, and will be applied as payment to the final invoice.
- ◆ Acceptable forms of payment: check, cash, or credit card.
 - Checks should be made payable to our parent company, "Laurel Highlands Restaurant & Catering"

TAXES AND SERVICE CHARGES:

- ◆ 20% Service Charge will be added to all food and beverage charges.
 - The service charge is not a gratuity paid to the staff of the event.
 - It covers all discretionary costs necessary for running the event; including, but not limited to: insurance, dishwashing, facilities maintenance, walk-through appointments, sales staff time spent on event.
- ◆ 6% Sales Tax will be added to all taxable items.
 - Sales tax is on all food, non-alcoholic beverages, and miscellaneous items (room rental, labor fees, etc).
 - Sales tax IS calculated on the service charge (since it is not a gratuity paid to the staff).
 - There is NO sales tax on consumable alcohol (champagne toast, bridal dance shots, bar package, etc).

FINAL COUNT:

- ◆ A final count will be due 1 week before the event date.
- ◆ The Director of Event Sales will provide a list of all items you must confirm for the final count.
- ◆ An itemized invoice will then be prepared using the final count you confirmed.
- ◆ Small adjustments to the headcount and invoice may be allowed up to 48 hours before the event (subject to availability).
- ◆ No adjustments will be allowed after final payment has been made.
- ◆ Final payment is due 1-3 days before the event date.
 - Checks should be made payable to our parent company, "Laurel Highlands Restaurant & Catering"
- ◆ Event will not take place until payment for the final invoice is rendered in full.

ANSWERS TO THE MOST COMMONLY ASKED QUESTIONS

MISCELLANEOUS INFORMATION:

- ◆ **Bridal Suite:**
 - There is no exclusive bridal suite for use by the bridal party before/during/after the wedding.
 - Bridal party members will use the same restroom facilities as the guests.
 - If they become crowded or have long lines, bridal party and guests are welcome to use the locker room facilities on the first floor instead.
- ◆ **Bridal party photos on the golf course – before or after the ceremony**
 - Groups taking photos on the course **MUST** be accompanied by a resort staff member – to ensure timeline is followed closely, guest safety, and that no one gets lost on the course.
 - Number of golf carts needed (including all adult bridal party members, photographer(s) and/or videographer(s), and resort staff member must be confirmed in advance.
 - Taking golf carts out on the course for photos is subject to weather and availability.
 - Off season weddings (November – March) may not be able to take golf carts out due to seasonal course conditions and/or course maintenance, but a few walkable locations in front of and behind the resort building are always available.
- ◆ **Cocktail hour takes place in the Fountain Bar and Ballroom combined – meaning both rooms are open to guests during the first hour of the reception.**
 - If the ceremony takes place in the middle section of the ballroom, which requires the room to be reset after the ceremony, all guests will be asked to remain in the Fountain Bar until the reset is complete (approximately 25-30 minutes or less).
- ◆ **Coat Check:**
 - A resort attendant is staffed in the coat room for the first and last hour of events when the weather is cold.
 - The coat room is always accessible between those hours (self-serve), and in the spring/summer when an attendant is not necessary.
- ◆ **End of night festivities:**
 - **NO** sky lanterns are allowed.
 - A sparkler send-off outside (weather permitting) **IS** allowed.
 - You must provide the sparklers, lighter(s), and a container for disposal when finished.
 - The resort does not have lighters or disposal containers available for your use.
 - All sparklers must be cleaned up and properly disposed when done.
 - Sparklers may only be used on asphalt or concrete areas outside behind the building.
 - Sparklers may not be used on back patios.
 - Fireworks **ARE** allowed, but **MUST** be provided and set off by a professional company that regularly provides these services.
 - You/your family may **NOT** set off your own fireworks.
 - The fireworks company will need an approval letter from the resort and will need to acquire a permit from the Burrell Township office.
 - The fireworks company will need to be in contact with the grounds crew on the day of the event to confirm set up location – which will vary depending on course conditions and/or seasonal maintenance taking place.
 - It is critical that you notify the Director of Event Sales if fireworks are planned for your event because several local residents and businesses will need to be contacted to alert them of the upcoming fireworks display so that they can take necessary precautions.

HOSTED BAR:

- ◆ All alcoholic beverage sales and services are subjected to the rules and regulations of the Pennsylvania State Liquor Control Board. Due to licensing requirements from the PLCB and quality control issues, all food and beverage items to be served must be supplied and prepared by the resort.
- ◆ **ABSOLUTELY NO OUTSIDE ALCOHOL IS ALLOWED ON RESORT PROPERTY** – this includes ALL event rooms, public areas within the resort, as well as the pavilion and golf courses.
 - This applies to ALL guests including members of the bridal party and immediate family.
 - If there is something special or specific that the bridal party or family drink that is not on the bar menu selected, we may be able to make special arrangements in advance to add options to the bar package.
 - Such arrangements must be made no later than 1 week before the wedding date and are subject to product availability.
 - No add-ons can be made the day/night of the event.
 - Pricing for add on options will vary. See the Director of Event Sales for more information.
 - Any alcohol found will be confiscated and discarded.
 - At the discretion of the manager on duty, the individual(s) violating this policy may be asked to leave.
 - It is YOUR responsibility to ensure friends/family/guests are aware of this zero tolerance policy.
- ◆ All alcohol served **MUST** be under the supervision of a resort staff bartender at all times.
 - Self-serve alcohol is **NOT** allowed.
 - Excessive and/or disruptive behavior by guests will be closely monitored by resort staff and guests not behaving properly may be cut off at the bar and/or asked to leave.
- ◆ All adults 21 and older will be charged the full bar package price. Guests aged 13 to 20 will be charged half price for the bar package, as they will consume large quantities of sodas from the bar. Guests 12 and under will not be charged any price for the bar package (but are still allowed to get soda or juice from the bar).
- ◆ No guests under 21 will be served ANY alcohol.
 - This includes the bridal party and immediate family.
 - Champagne toast ordered for the event can substitute non-alcoholic sparkling cider for underage guests if requested. If no substitute is requested, they will not be included in the toast count.
 - Any guest found ordering or providing alcoholic beverages to any guest(s) under 21 will be asked to leave.
- ◆ **NO SHOTS OR “DOUBLES” WILL BE SERVED AT THE BAR.**
- ◆ No substitutions or alterations can be made to the bar package without affecting costs.
- ◆ All juices, mixers, sodas, and standard garnish are included in the bar package.
- ◆ **Bartenders:**
 - There is a \$75.00 fee per bartender. We recommend 1 bartender per 100 guests. A one-hour bartender to help with the cocktail hour rush is a \$25.00 fee. They will then leave after cocktail hour is over.
 - Bartenders will have unlabeled glass tip jar(s) in full view at the bar for use at the guest’s discretion.
 - Bartenders reserve the right to ID any guest they feel is necessary.
 - Guests without proper identification will not be served – this includes bridal party and immediate family members.
 - Bartenders have the right, at their sole discretion, to refuse or discontinue service of alcoholic beverages to any guest deemed to be intoxicated, argumentative, or perceived as a threat to themselves or others.
- ◆ The event bar shall operate following the timeline established on the final confirmed event orders.
 - No drinks will be served when the bar is scheduled to be closed for a minimum of 1 hour after cocktail hour or when the length of time the bar is serving has expired at or near the end of the night.
 - Guests wanting drinks (other than coffee/tea/water) while the bar is closed may go to the public bar downstairs to purchase their own drinks.
 - Public bar operating hours may vary depending on the season and crowd levels.

- ◆ Event bar service will only be set up in the designated room/space for the event.
 - No bar or food service (hors d'oeuvres) can be set up outside on the patio, but guests are welcome to take their drinks outside if they wish.
- ◆ All alcoholic beverages will be served directly from the bar to the guest.
 - No table service for drink orders will be provided – with the exception of a pre-poured champagne toast if ordered.
 - Table service MAY be available to the head table for their first round of drinks if they were not present for cocktail hour with the rest of the guests.
 - *Depending on time available; head table service cannot be guaranteed.*
- ◆ No “last call” will be announced by the bartender(s) and we ask that your DJ not make any such announcements either. It is best to have the bar timeline ending while guests are distracted with something else.

MEAL TASTING:

- ◆ Before the meal tasting appointment can be scheduled, we must first complete the setup and other details questionnaire.
 - This packet will be sent via email approximately 6 months before the wedding for you to fill out; and will cover details like event timeline, room set up needs, linen colors, bar package, and vendors; among other details.
 - When complete, the questionnaire should be returned to the Director of Event Sales via email, who will then review the document for any questions/concerns.
 - An online video meeting (Zoom) or a phone call will then be scheduled to review the answers and finalize anything unconfirmed.
 - Once the questionnaire review is completed, the answers will be compiled in a preliminary event order, a tentative floor plan will be put together, and PDF copies of both will be emailed to you for review.
 - These documents will be revised and resent as needed once the meal tasting has been done.
- ◆ A complimentary in-person meal tasting will be offered after the wedding has been officially booked – 3-6 months before the event date.
 - During the tasting, you will get to try a variety of appetizers, entrees, and side dishes.
 - We will also try to finalize any other arrangements not confirmed during the details.
- ◆ After you have set the appointment for the meal tasting, please email your menu selections no later than 2 weeks prior to the tasting, so that your selections can be given to the chef to prepare.
- ◆ The meal tasting is free of charge, but does not include any alcoholic drinks or gratuity for the server.
 - We do recommend that you tip your server for the meal tasting as though you ordered everything while out to dinner at a restaurant.
- ◆ The server handling the tasting can open a tab for drink orders if you wish – which you will then pay for at the end of the meal.
- ◆ A maximum of 6 people may attend the meal tasting.
 - This is usually the bride, groom, and up to 4 others.
 - The number of guests attending the meal tasting must be confirmed no later than 1 week before the tasting appointment so that the chef may prepare accordingly.
- ◆ The tasting will take approximately 1 hour.
 - Any items you are not ready to confirm can be left for a decision at a later date.
- ◆ If you would like to take your guests on a walk through of the ballroom and/or pavilion, you are welcome to do so on your own before or after the meal tasting appointment – please be sure to verify event schedule with the Director of Event Sales.

MENU:

- ◆ Changes to menu and event setup may be made up to two weeks before the event date. No changes to menu or event setup will be accepted less than two weeks before the event date.
- ◆ Menu pricing is guaranteed as of the menu used for the meal tasting if completed 3-6 month before the wedding.
 - Exception: commodity market failure – alternatives would be offered before a pricing adjustment would be required.
- ◆ For a Plated Meal:
 - You may offer your guests up to four entrée selections for an RSVP meal choice.
 - It is your responsibility to keep track of the meals selected by your guests and to have them correspond to their seating assignment with a visible place card at each seat (to be picked up by guests when they arrive or to be preset at tables).
 - It is also your responsibility to provide resort staff with a key to identifying each guest's meal selection indicator to assist them in efficiently serving your guests.
- ◆ For a Buffet Meal:
 - All guests will have the option of all items you have chosen for the buffet menu.
 - A place card with meal indication is not required when doing a buffet meal.
- ◆ For Kid's Meals:
 - Generally, kid's meals are not ordered for kids 4 and under – unless you would like to.
 - If you are having a buffet meal, kids aged 5-11 may go through the buffet line at half price (kids 4 and under are free of charge).
 - A universal kid's meal should be selected for all kids aged 5-11 if a separate meal for them is desired.
 - We recommend against allowing the guest to choose which kid's meal they would like so that there is no upset or confusion when these meals are being served.
 - Kid's meals will only be served to the kids they have been ordered for, and additional kid's meals will not be available on the night of the event.
 - Please make sure to confirm kid's meals needed/not needed with your guests prior to the final count being confirmed.
- ◆ Leftover Food Policy:
 - The resort will not pack any leftover buffet food that was prepared and served by the resort, nor are guests allowed to provide their own containers to pack their own leftovers from the buffet.
 - Individuals needing a to-go container for their own unfinished meal may request one from the resort staff.
 - Perishable hors d'oeuvre displays cannot be packed to take home since by the end of the night they will have been sitting out unattended for hours.
 - For a plated meal, the chef will prepare exactly the number of meals ordered, plus a few extra in the event of a spill by the staff (you are not charged for these extra meals on the final invoice).
 - Unfortunately, if there are meals not used due to no-show guests, the extras are discarded at the end of dinner service because they have been sitting without temperature control for about an hour and at that point we can no longer guarantee their safety to be transported home and then eaten at a later time.
 - If you know in advance (no later than the beginning of cocktail hour) that there are guests unable to attend at the last minute; their meals can be packed and properly stored by the staff and then you can collect them at the end of the night.
 - Proper notice for these meals must be given to the Director of Event Sales, their assistant, or the Banquet Supervisor.
 - Please be advised: no-show meals are ONLY packed up if we are notified in advance.

DECORATING AND SETUP:

- ◆ No standard decorations or centerpieces are included in room rental.
 - We can provide 12 inch square mirrors to use as part of your centerpieces, and we also have two different options for table numbers as well as 12 inch tall silver stands to hold the table numbers. These are all available at no additional charge – but must be requested in advance.
- ◆ Decorations are allowed on tables only. No decorations may be attached to the walls, ceilings, windows, trim, or doors.
- ◆ Arches or backdrops must be freestanding and may not be attached to the walls.
- ◆ No tape, nails, staples, or screws are allowed on any surface (tables/chairs/walls/etc).
- ◆ Confetti in any form (paper, birdseed, rice, metallic cutouts, fake snow) is not allowed.
- ◆ No loose glitter is allowed.
- ◆ Open flame candles ARE allowed, but MUST be in a container designed to collect wax drippings.
 - No taper candles are allowed. This includes single taper candlesticks and/or candelabras.
- ◆ You may arrange for up-lighting for the reception décor through your DJ or a lighting production company; the resort does not have this equipment.
- ◆ Round guest tables are 72 inches and can seat up to 10 guests per table.
- ◆ A limited number of 8 foot tables are available to use for the gift table, DJ station, photobooth, etc. These should be confirmed in advance when the floor plan is established.
- ◆ Chairs are silver framed with grey seat and back cushions.
 - Special rental chairs (such as Chiavari chairs) may be available to rent through the resort for an additional fee.
 - Rentals must be ordered/confirmed no less than 1 week before the event and are subject to availability by the rental company.
 - These rentals and applicable delivery/setup fees will be at your expense and will be added to the final event invoice.
- ◆ All standard resort china, glassware, flatware, and serving equipment is included with the room rental fee.
 - Specialty items needed/wanted may be available to rent for an additional fee.
- ◆ Table Linens and Napkins:
 - Table linens are available in 10 different colors.
 - We use two – 90 inch square linens on round tables; linens are NOT floor length on round tables. We “box-linen” the 8 foot tables with selected linen color, making these table coverings floor length.
 - Specialty linens (length/style/color) may be available to rent for an additional fee.
 - Linen Napkins are available in 20 different colors and a variety of folds.
- ◆ Upper terrace patio is for private banquet events (weddings, etc); but may be shared if there is more than one event upstairs at one time.
 - For example: a wedding in the ballroom and a party in the Crystal Terrace across the hall.
 - Therefore, we discourage decorating the patio in case it is a shared space with another event.
- ◆ Setup and cleanup of décor is your/your family’s/your vendor’s responsibility. The resort does not provide full event decorating services.
 - You (and/or your vendors) must come prepared for you/their own decorating needs including scissors, tape, string, etc.
- ◆ Director of Event Sales and/or Resort staff may be able to assist with some setup (place cards, favors, etc) the day before or the day of the event. Subject to availability. Please be sure to confirm these needs in advance to be guaranteed.
- ◆ Due to limited storage facilities, you may only store décor up to 2 days before the event (subject to availability).
- ◆ Event Cleanup:
 - You must take all cards and gifts at the end of the reception. A cart can be provided for easier transport if needed.

- Resort staff will gather centerpieces, decorations, and anything else left behind to a few tables, and then you/your family/vendor(s) will be responsible to pack and take everything home the next morning between 9 am and 12 pm.
 - Any food (cake/cookies) will be brought out of cooler storage the morning of pick up and will be placed with the rest of your stuff to be picked up.
- All decorations, materials, and equipment must be removed from the facility no later than the morning after the event.
- If there is an event scheduled in the same room(s) the day after your event, resort staff will move all decorations, etc to another available event room or office, and will confirm pick up location with you in advance.

VENDORS:

- ◆ It is your responsibility to share these venue rules with your vendors to ensure their understanding and compliance.
- ◆ Vendors are required to use GAFF tape when taping cables to the floor. Duct tape/Gorilla tape are NOT permitted.
- ◆ Vendors are permitted to start setting up as of 9:00 am on the day of the event.
 - Vendors that require more time or need to set up the day/evening before MUST contact the Director of Event Sales for permission.
 - Any vendor arriving without pre-approval will be asked to leave and return the next morning.
- ◆ Vendors will not be able to deliver/store any of their equipment or supplies prior to the day of the event.
 - Oftentimes, our event rooms are in use the day before an event and we have very limited storage space in the building; so vendors cannot show up without warning and “help themselves” to store their stuff to minimize unloading time during their approved set up time the following day.
- ◆ Vendors may cleanup for up to 1 hour following the end of the event. Those requiring more time must make arrangements with the Director of Event Sales before the end of the reception.

CEREMONY:

- ◆ Ceremony Options:
 - Chestnut Gardens Pavilion – 300 people max – semi circle facing the course
 - London Room – 165 people max – airwalls dividing the room with theater style seating facing the windows
 - Crystal Terrace Room – 175 people max – theater style seating facing the golf course windows
 - All ceremony setup options listed above cost \$3.25 per chair for set up.
 - There is no room rental fee for these spaces on top of the chair fee.
- ◆ Ceremony Décor – Outside ceremony:
 - Real flower petals MUST be used if planning to scatter on the ground.
 - You may do a unity candle ceremony, but we recommend you use a lantern-type container to hold the candle because wind at the pavilion will interfere with keeping the candle lit.
- ◆ Ceremony Décor – Inside ceremony:
 - No real flame candles or water filled vases with floating candles should be on the floor along the aisle. Flameless candles (and no water) should be used instead.
 - Greenery and/or real/fake flower petals are permitted along the aisle if desired. Our staff will clean these up at the end of the ceremony.
- ◆ We allow a complimentary ceremony rehearsal (up to 1 hour) with your wedding party the day before your wedding – or any day during the week prior to your wedding day (subject to availability).
 - We recommend getting the rehearsal scheduled at least 2 weeks in advance so that this time is guaranteed for you.

- Please make sure everyone involved in the rehearsal arrives promptly on time for the start of the rehearsal as there may be other appointments or events booked after your rehearsal that cannot be changed at the last minute if your group is running late.
- The Director of Event Sales and/or their assistant will be present during the rehearsal to help organize the processional/recessional and sequence of events during the ceremony if needed.
 - If you have hired your own day of coordinator, we will work with them to ensure the timeline is closely followed and all venue rules/regulations are observed.
- The rehearsal will take place at the ceremony location unless that space is being used for a conflicting event.
 - If rehearsal space is being simultaneously used for another event (like a golf outing dinner later in the day) but not during the time needed for rehearsal; the other event's schedule cannot be adjusted to allow for extra rehearsal time for the wedding, nor can their event set up be modified significantly to allow for the rehearsal.
 - Rehearsal guests need to be conscious of the rehearsal space (trash, empty glasses, personal belongings, children).
- ◆ **Inclement Weather Policy for Outdoor Ceremonies:**
 - Ceremonies scheduled outdoors will proceed as planned, rain or shine.
 - Guests seated under the pavilion are expected to walk from the pavilion to the resort building after the ceremony, so they should plan appropriately (shoes, umbrellas, jackets, etc).
 - Golf cart transportation can be arranged for guests not able to walk longer distances and/or up steps.
 - If you wish to change the location of your ceremony, this must be confirmed at least several days in advance – before the ceremony location is scheduled to be set up by resort staff, in order to avoid penalty setup charges.
 - If the decision to change ceremony location is made after the original location has already been set up, then you will be billed for the first location set up (\$3.25 per chair); and may also be subject to additional set up fees for the new location (up to \$3.25 per chair more).
 - If no comparable option is available to move the ceremony, or if the decision is made at the last minute on the day of the event, the only other option is to have guests sit at their assigned tables in the ballroom and a smaller modified theater style (24 chairs max) ceremony can be set up for immediate family on the dance floor. There is no charge for this change, and be advised: charges for original ceremony set up will not be refunded.

AFTER PARTY IN BAR:

- ◆ Visibly intoxicated guests WILL NOT be served at the bar.
- ◆ Guests must be fully dressed and shoes must be worn at ALL times while in the bar.
- ◆ **NO SMOKING OR VAPING ANYWHERE INSIDE THE RESORT BUILDING – INCLUDING THE BAR.**
- ◆ Guests not behaving will be given ONE warning. A second offense will result in removal from the bar.
- ◆ You may arrange (in advance) for late night food to be available to your guests while at the bar.
 - No a la carte orders can or will be taken for food during the after party; because the kitchen is not kept open late night to take orders – only to produce pre-ordered food.
 - **NO OUTSIDE FOOD IS ALLOWED TO BE BROUGHT IN FOR THE AFTER PARTY IN THE BAR.**
- ◆ Any physical altercations within the bar or adjacent game room will result in bar sales ending immediately and all guests will be asked to leave.
 - It is our policy to shut down the bar in the event of any fights or altercations – regardless of which guests are involved – wedding related or general public – all guests must vacate the bar and the night will end.