



**Resort And  
Conference  
Center  
At Hyannis**

## **FOOD AND BEVERAGE POLICIES**

### **GUARANTEES**

A final guarantee is required 3 business days prior to function. Either this guarantee or the actual number served, whichever is greater, will be the number charged.

### **PRICING**

Menu prices are subject to change without notice. Prices for functions arranged up to 6 months prior to function will be honored. All prices are subject to state & local meals tax, 16% service charge, & 5% administration fee. Administration fee is not a gratuity and is not distributed to the service staff.

### **DEPOSIT**

A deposit as determined per hotel policy shall be paid at the time the function space is placed on hold.

### **SELECTION OF MENU**

Menu selections, room requirements, and all other arrangements are to be received at least four weeks prior to the function. The menu items below are suggested for your consideration; however, if you prefer, your event planner will be pleased to tailor a menu to your desire. To ensure proper service, we suggest the selection of one entrée. Two selections (maximum) will necessitate the higher-priced entrée being charged for both selections. When more than one selection is made, the hotel will supply meal tickets which are to be distributed by the organization to its members. Before placing your order, please inform your event planner if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### **PAYMENT**

Final payment is required 3 business days prior to function by cash, certified check, or credit card.

*All prices subject to change without notice.*

*Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.*

*Administrative fee is not a gratuity and is not distributed to service staff.*

*Before placing your order, please inform your event planner if a person in your party has a food allergy.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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## **LIQUOR REGULATION**

The Resort and Conference Center at Hyannis holds a license granted by the State of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it seems necessary to comply with Massachusetts State Liquor Laws.

## **HOLD HARMLESS**

The Resort and Conference Center at Hyannis is to be held harmless in case it becomes necessary to cancel any function date due to an act of God or any serious maintenance problem that in its judgment will impair efforts to properly host such a function.

## **OVERTIME CLAUSE**

Should the scheduled starting time of a function be delayed by more than one hour, an overtime labor charge will be applied to patron's account. The charges will also apply if function does not end at scheduled time.

## **DISPLAYS AND DECORATIONS**

All displays and/or decorations proposed by patron shall be subject to the prior written approval of operator in each instance. Any personal property of patron or patron's guests or invitees brought onto the premises of the hotel and left thereon, either prior to or following the event, shall be at the sole risk of patron, and operator shall not be liable for any loss of or damage to any such property for any reason.

*All prices subject to change without notice.*

*Prices subject to 16% service charge, 5% administration fee, and Massachusetts meals tax.*

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