



Queensbury

CONVENTION CENTRE

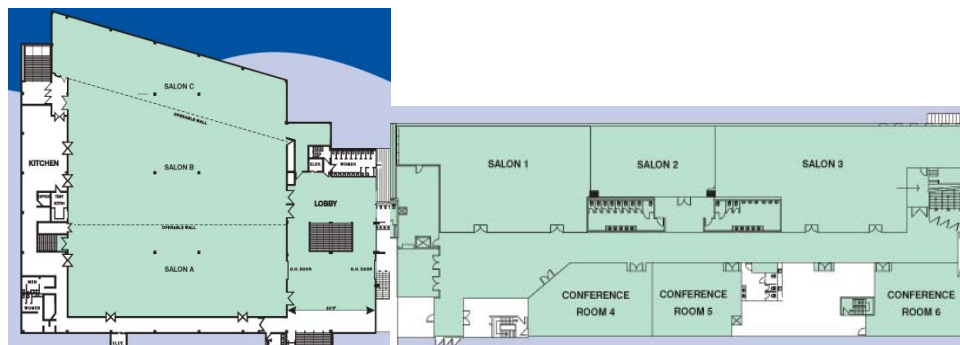
CATERING • EVENT PLANNING • TRADESHOW • CONVENTION FACILITIES

Catering Menu

Queensbury Convention Centre

An exceptional event requires exceptional food. We can prepare a lavish buffet or an inviting sit-down meal with as many courses as you require, for groups of 10 to 1500. How a meal looks is as important as how it tastes, so let our catering staff add an element of style to both buffet and table service meals.

We know that each event is different, so if there is a menu you were looking for that is not in this package, please advise your client service representative and we will work with you to prepare a custom menu.



*15% Service Charge and GST Not Included
October 2010*



Refreshments

Coffee and Teas	\$2.00/ person
Full Urn of Coffee (100 cups)	\$125.00/ urn
Half Urn of Coffee (50 Cups)	\$70.00/ urn
Carafe of Coffee or Teas (10 Cups)	\$15.00/ carafe
Dasani Water (591 ml)	\$2.50 each
Assorted Canned Juices	\$2.25 each
Assorted Bottled Juices (V8 and Minute Maid)	\$3.00 each
Assorted Canned Pop	\$2.25 each
Fruit Punch (Gallon) (serves approx. 20 glasses)	\$25.00/ gallon
2% Milk, Skim Milk or Chocolate Milk	\$2.00 each

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Snacks and Breaks

Whole Seasonal Fresh Fruit (Bananas, Apples, Oranges)	\$1.50/ piece
Freshly Baked Cookies	\$18.95/ dozen
Party Mix	\$4.95/ basket
Basket of Nacho Chips (Sour Cream and Salsa)	\$5.95/ basket
Nutrition Bars	\$1.95/ bar
Dainties and Squares (3 pieces per person)	\$2.95/ person
Assorted Baked Loaves	\$2.65/ person
Breakfast Pastries (Danish, Croissants, Cinnamon Roll and Assorted Muffins)	\$2.65/ person
Bagel Platter (Assorted Bagels served with Cream Cheese)	\$3.45/ person
Bannock and Spreads	\$2.45/ person
Assorted Ice Cream Bars (Nestle)	\$2.75 each
Fruit Skewers (3 skewers per person)	\$3.45/ person
Assorted Old Dutch Potato Chips	\$1.50 for 55g Bag
Individual Yogurts	\$1.50 each

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Breakfast Buffet

The Classic

\$11.95/ person

Assorted Juices (Apple, Orange, Cranberry)
Scrambled Eggs
Choice of 1: Ham, Bacon, or Sausage
Pan Fried Potatoes
Selection of Breakfast Pastries
Coffee / Tea / Specialty Teas

The Continental

\$9.95/ person

Assorted Juices
Selection of Breakfast Pastries & Bagels
Butter, Preserves & Cream Cheese
Fresh Seasonal Fruit
Coffee / Tea / Specialty Teas

Pancake Special

\$12.95/ person

Assorted Juices
Pancakes
Choice of 2: Ham, Bacon, or Sausage
Pan Fried Potatoes
Syrup / Fruit Toppings
Fresh Seasonal Fruit
Coffee / Tea / Specialty Teas

The Healthy Choice

\$9.95/ person

Assorted Juices
Selection of Muffins & Banana Loaf
Fresh Yogurts w/ Toppings
Fresh Seasonal Fruit
Coffee / Tea / Specialty Teas

Create Your Own Breakfast Sandwich

\$12.95/ person

Tortillas & Cheese Bagels
Scrambled Eggs
Sausage Patties
Shredded Cheese
Salsa
Green Onion
Coffee / Tea / Specialty Teas

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Breakfast Buffet

Brunch Buffet

\$20.95/ person

Assorted Juices (Apple, Orange, Cranberry)
Assorted Breakfast Pastries
Chef's Choice of 2 Salads
Tossed Green Salad
Relish & Pickle Platter
Scrambled Eggs
Pancakes
Choice of 2: Ham, Bacon, or Sausage
Pan Fried Potatoes
Chef's Choice Hot Vegetable
Sliced Roast Beef au jus
Roast Chicken (BBQ, or Lemon & Oregano)
Assorted Dainties and Squares
Fresh Seasonal Fruit
Coffee / Tea / Specialty Teas

Additions:

Omelet Station	\$3.50 per person
Assorted Cheese Platter	\$2.95 per person
Caesar Salad	\$1.50 per person
Individual Yogurts	\$1.50 each

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Luncheon Buffet Service

Soup & Sandwich

\$11.95/ person

Soup of the Day
Sandwiches on Assorted Breads
Fresh Vegetables & Dip
Relish & Pickle Platter
Assorted Squares and Dainties
Coffee / Tea / Specialty Teas

Queensbury Sandwich Artist

\$13.95/ person

Soup of the Day
Assorted Breads
Assorted Deli Meats & Condiments
Tuna Salad / Egg Salad
Lettuce / Tomato / Sliced Cheese
Relish & Pickle Platter
Fresh Vegetables & Dip
Assorted Squares and Dainties
Coffee / Tea / Specialty Teas

That's a Wrap

\$13.95/ person

Soup of the Day
Assorted Wraps & Kaisers
Fresh Vegetables & Dip
Relish & Pickle Platter
Fresh Seasonal Fruit
Coffee / Tea / Specialty Teas

Pasta Buffet

\$15.95/ person

Fresh Market Salad or Caesar Salad
Choice of 2 Pastas: (Penne / Linguine / Rotini / Fettuccine)
Choice of 2 Sauces: (Primavera / Meat sauce / Ham & Mushroom / Chicken Alfredo)
Garlic Toast
Assorted Squares and Dainties
Coffee / Tea / Specialty Teas

Pizzeria Buffet

\$14.95/ person

Fresh Market Greens or Caesar Salad
Assorted Pizza (Choice of 3):
(Ham & Pineapple / All Dressed / Pepperoni / Cheese / Bacon & Mushroom)
Assorted Squares and Dainties
Coffee / Tea / Specialty Teas

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Luncheon Buffet Service (con't)

Western Buffet

\$13.95/ person

Sliced Beef on a Bun
Assorted Condiments
Choice of 2 Salads: (Potato / Pasta / Coleslaw)
Assorted Squares and Dainties
Coffee / Tea / Specialty Teas

Mexican Fiesta

\$14.95/ person

Spicy Corn Salad
Hard and Soft Taco Shells
Choice of 1: (Spicy Ground Beef or Spicy Chicken)
Shredded Cheese
Diced Tomato
Sour Cream & Salsa
Guacamole & Jalapeno Peppers
Refried Beans
Assorted Squares and Dainties
Coffee/ Tea / Specialty Teas

A Taste of Greece

\$15.95/ person

Village Greek Salad
Assorted Pitas
Chicken & Pork Souvlaki
Shredded Romaine Lettuce
Tzatziki Sauce
Greek Style Potato
Baklava
Coffee/ Tea / Specialty Teas

Saskatchewan Classic

\$16.95/ person

Assorted Fresh Baked Rolls
Fresh Market Greens w/ Assorted Dressings
Potato Salad
Perogies w/ Fried Onions & Sour Cream
Sliced Roast Beef with Au Jus
Seasonal Fruit Pies
Coffee/ Tea / Specialty Teas

Oriental Express

\$15.95/ person

Mixed Oriental Salad
Vegetable Spring Rolls w/ Plum Sauce
Teriyaki Chicken
Ginger Beef
Fried Rice
Stir Fried Vegetables
Assorted Squares and Dainties
Coffee/ Tea / Specialty Teas

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Executive Luncheon Buffet

Choice of 3 Salads, 1 Starch and 1 Entrée. Served with Chef's Choice Vegetable and Dessert. Includes Rolls/ Butter and Coffee/Tea

Choice of One Entrée

- **Roast Spring Chicken \$16.95/ person**
Chicken pieces with a choice of (BBQ Sauce or Gravy & Pearl Onion Sauce)
- **Grilled Chicken Breast \$16.95/ person**
Tender Breast of Chicken Grilled to perfection with your choice of sauces (Teriyaki, Tomato Pesto or Creamy Dijon)
- **Beef Stroganoff \$14.95/ person**
Tender Cubes of Sautéed Beef with Onion & Mushrooms in Red Wine Sauce – Complimented with Sour Cream & Pickles
- **Roast Beef \$15.95/ person**
Slow Roasted Beef thinly sliced & glazed in it's own juice Red Wine demi-glaze.
- **Roast Pork Loin \$16.95/ person**
Boneless Pork Loin roasted to perfection with your choice of sauces (Szechwan, Apple Sauce or Teriyaki)
- **Salmon Filet \$16.95/ person**
Fresh 6oz Salmon Filet topped with a Lemon Cream Sauce

Salads

Tossed Garden Greens
Caesar Salad
Asian Noodle Salad
Classic Coleslaw
Country Potato and Dill Salad
Four Bean Salad with Grilled Tofu
Fresh Green Bean and Pasta Salad
Pasta Primavera Salad
South Western Rice Salad
Toasted Cashew Salad (add Chicken \$1.00)
(Romaine Lettuce, Cabbage, Cucumbers, Carrots & Red Pepper)
Roasted Orzo Salad with Roasted vegetables
Marinated Vegetable Salad
Roasted Corn Salad with Jalapeno Peppers

Starch

Garlic Mashed Potatoes
Roasted Creamer Potatoes
Herb Roasted Red Potatoes
Vegetable Rice Pilaf
Citrus Basmati Rice
Buttered Pasta

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Luncheon Plate Service

Choice of 1 Soup or 1 Salad, 1 Entrée and 1 Dessert. Served with Chef's Choice Starch and Vegetable. Includes Rolls/ Butter and Coffee/ Tea

Soup and Salads

Fresh Market Greens
w/ Balsamic Vinaigrette Dressing
Village Greek Salad
Tomato Bisque
Cream of Wild Mushroom
Soup of the Day
Toasted Cashew Salad
(Romaine Lettuce, Cabbage, Cucumbers,
Carrots & Red Pepper)

Desserts

Fruit Pie
Chocolate Crepe
Strawberry Shortcake
Fresh Fruit Plate
Cheesecake w/ Fruit Coulis
Crème Caramel

Choice of 1 Entrée

- **Grilled Chicken Breast \$16.95/ person**
Tender Breast of Chicken grilled to perfection with your choice of sauces (Teriyaki, Tomato Pesto or Creamy Dijon)
- **Stuffed Chicken \$16.95/ person**
Stuffed with Wild Rice and served with a Wild Mushroom Sauce
- **Seafood Stuffed Chicken \$17.95/ person**
Filled with Baby Shrimp, Crab and Scallops, covered with an Asparagus Cream Sauce
- **N.Y. Steak \$18.95/ person**
Served with sautéed Onions and Mushrooms
- **Roast Beef Madagascar \$17.95/ person**
Slow Roasted Beef with Peppercorns & Dijon Mustard Sauce
- **Roast Beef \$ 17.95/ person**
Slow Roasted Beef thinly sliced glazed in its own juices
- **Pork Loin \$16.95/ person**
Stuffed with Apple Bread Stuffing served with Rosemary Jus
- **Roasted Pork Loin \$16.95/ person**
Served with a Peppercorn Sauce
- **Salmon Filet \$16.95/ person**
Fresh 6oz Salmon Filet topped with a Lemon Cream Sauce

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Dinner Buffet

Queensbury

\$18.95/ person

Fresh Rolls & Butter
Choice of 4 Salads
Fresh Vegetables with Dip
Relish & Pickle Platter
Assorted Cheese Platter
Chef's Choice of Hot Vegetable
Choice of 1 Starch
Assorted Squares and Dainties
Selection of Cakes, Tortes & Pies
Coffee / Tea / Specialty Teas

Choice of Entrée:

- **Stuffed Chicken \$5.95/ person**
Stuffed with Wild Rice and served with a Wild Mushroom Sauce
- **Roast Spring Chicken \$5.95/ person**
Choice of Cacciatore Style or Honey Glazed Rosemary
- **Roasted Turkey \$5.95/ person**
Roasted Young Turkey with Sage Dressing served with Country Gravy & Cranberry Sauce.
- **Top Rounds of Beef \$5.95/ person**
Aged Beef tender & delicious served with Red Wine au Jus
- **Prime Rib \$8.95/ person**
Succulent Beef aged to perfection served with au Jus
- **Roasted Pork Loin \$5.95/ person**
Boneless Pork Loin roasted to perfection with your choice of sauces (Szechwan, Apple Sauce or Teriyaki)
- **Atlantic Salmon \$6.45/ person**
Poached Salmon in White Wine & Lemon Juice, served with a choice of Lemon Dill or Creamy Saffron Sauce

***Combining any two entrée selections will save **\$1.00**

(See following page for choice of salads and starches)

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Dinner Buffet (con't)

Starches

Garlic Mashed Potatoes
Roasted Creamer Potatoes
Herb Roasted Red Potatoes

Vegetable Rice Pilaf
Citrus Basmati Rice
Buttered Pasta

Salads

Tossed Garden Green
Caesar Salad
Asian Noodle Salad
Classic Coleslaw
Country Potato and Dill Salad
Four Bean Salad w/ Grilled Tofu
Fresh Green Bean and Pasta Salad

Roasted Corn Salad w/ Jalapeno Peppers
Pasta Primavera Salad
South Western Rice Salad
Roasted Orzo Salad w/ roasted Vegetables
Marinated Vegetable Salad
Toasted Cashew Salad
(Romaine, Cabbage, Cucumber, Carrots & Red Peppers)

Additions:

Seafood Platter
Deli Platter

\$4.50/ person

\$3.50/ person

Cabbage Rolls

\$3.75 / person

Perogies w/ Fried Onions & Sour Cream

\$1.75/ person

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Dinner Plate Service

Choice of 1 Soup or 1 Salad and 1 Dessert. Served with Chef's Choice Starch and Vegetable. Includes Rolls/ Butter and Coffee/Tea

Soup and Salads

Fresh Market Greens
w/ Balsamic Vinaigrette Dressing
Spinach Salad with Feta
tossed in a creamy dressing
Caesar Salad
Toasted Cashew Salad
(Romaine Lettuce, Cabbage, Cucumbers, Carrots
& Red Pepper)
Cream of Wild Mushroom
Tomato Bisque
Beef Consommé with Julienne Vegetables

Desserts

Crème Caramel
Tiramisu
Texas Chocolate Pecan Cake
Apple Caramel Cake
Cheese Cake w/ Fruit Coulis

Choice of 1 Entrée

- Mediterranean Chicken Breast **\$22.95/ person**
Roasted and topped with Tomatoes and Spanish Onions in Balsamic Vinegar
- Boneless Chicken **\$22.95/ person**
Half Chicken stuffed with Feta served with Lemon Gravy
- Chicken Corfu **\$22.95/ person**
Breast of Chicken Stuffed with Spinach & Feta then wrapped in Phylo Pastry & served with a Lemon Cream Sauce
- Roast Turkey **\$22.95/ person**
Roasted Young Turkey White & Dark Meat with Sage Dressing, served with Cranberries and Country Gravy
- Roasted Striploin **\$27.95/ person**
Sliced Roast Beef topped with Portobello Mushroom Sauce
- Beef Medallions **\$31.95/ person**
Covered with a Red Wine Port Demi Glaze
- Prime Rib of Beef (10 oz.) **\$31.95/ person**
Succulent Canadian Prime Rib roasted to perfection and served with Brandy Red Wine au Jus
- Bison Ribeye Roast **\$33.95/ person**
Slow Roasted Bison Ribeye topped with a Saskatoon Berry Demiglaze
- Pork Racks **\$24.95/ person**
Encrusted with Peppercorn served with a Pinot Reduction.
- Sea Bass **\$27.95/ person**
Pan fired served with a Sweet and Spicy Thai Sauce served on Rice Noodles

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Receptions

Cold Canapes

Salami Cornets with Cream Cheese

\$17.95/ dozen

Stuffed Celery with Sundried Tomato Cream Cheese

\$17.95/ dozen

Chicken Herb Mousse on Toast Points

\$17.95/ dozen

Ham & Asparagus with Cream Cheese

\$17.95/ dozen

Artichoke and Feta Brochette

\$17.95/ dozen

Mozzarella and Italia Tomato Baguette

\$17.95/ dozen

Stuffed Cherry Tomatoes with a choice of Spinach Cream Cheese or Lobster Cream Cheese

\$17.95/ dozen

Smoked Oysters with Lemon Dill Cream Cheese on Crackers

\$17.95/ dozen

Smoked Salmon Pinwheels

\$17.95/ dozen

Baby Shrimp Salad on Toast Points

\$17.95/ dozen

Stuffed Mushrooms with Crab and Herb Cream Cheese

\$17.95/ dozen

Fruit Skewers (melon, pineapple, strawberry)

\$15.95/ dozen

Hot Hors D'oeuvres

Meatballs a choice of (BBQ or Mushroom sauce)

\$18.95/ dozen

Assorted Mini Quiche

\$18.95/ dozen

Chicken Wings choice of (Hot & Spicy, Teriyaki or Greek)

\$18.95/ dozen

Sausage in Puffed Pastry

\$18.95/ dozen

Spanakopita (Spinach and Feta Cheese in Phyllo Pastry)

\$18.95/ dozen

Jalapeno Poppers

\$18.95/ dozen

Vegetarian Skewers with Balsamic Vinegar

\$18.95/ dozen

Vegetarian Samosas accompanied with Curried Chick Peas

\$18.95/ dozen (Minimum 3 Dozen)

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Deluxe Hot Hors D'oeuvres

Breaded Shrimp or Scallops

\$20.95/ dozen

Medallions of Pork Loin in Szechwan Sauce

\$20.95/ dozen

Chicken Spring Rolls with Plum Sauce

\$20.95/ dozen

Breaded Camembert Cheese

\$20.95/ dozen

Chicken Satay choice of (Greek, Spicy Thai, Orange Ginger or Teriyaki)

\$20.95/ dozen

Crab Cakes

\$20.95/ dozen

Oysters Casino

\$20.95/ dozen

Grilled Prosciutto wrapped Shrimp

\$20.95/ dozen

Bacon wrapped Scallops

\$20.95/ dozen

Baked Brie wrapped in Phyllo Pastry

\$20.95/ dozen

Garlic Roasted Shrimp Skewers

\$20.95/ dozen

Scallop and Shrimp Skewers

\$20.95/ dozen

Carving and Flambé Chef's Stations

(Add on only for Hors D'Oeuvres) Minimum 50 people

Carved Roast Baron of Beef

\$8.95/ person

Carved Roast Pork Loin

\$8.95/ person

Carved Turkey

\$7.95/ person

(Carved items served with mini Kaisers and Assorted Condiments)

Flambéed Berry Medley

\$4.95/ person

Saskatoons, Strawberries and Blueberries served on
Crepes with Vanilla Ice Cream

Mussels

\$10.95/ LB

With a choice of Black Bean Sauce or
White Wine Garlic

Seafood Display

\$5.95/ person

Selection of Shrimp, Crab and Salmon

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Reception Platters

Fresh Vegetable Platter Fresh Seasonal Vegetables served with Ranch Dip	\$3.95/ person
Fresh Fruit Platter Selection of Fresh Seasonal Fruit	\$4.95/ person
Relish and Pickle Platter Selection of Pickles and Olives	\$1.95/ person
Dainties and Squares Selection of assorted Dainties and Squares	\$2.95/ person
Cheese and Cracker Platter Selection of Cheese served with a variety of Crackers	\$4.95/ person
Sandwich Platter Selections of Meats, Tuna and Egg Salad served on White and Whole Wheat Bread	\$6.45/ person
Deluxe Sandwich Platter Selections of Meats, Tuna and Egg Salad served on Kaisers, Croissants and Wraps	\$7.95/ person
Deli Platter Selection of Deli Meats, assorted Buns and Kaisers with Condiments	\$7.95/ person
Fruit Skewers (3 per person) Melon, Strawberry and Pineapple	\$3.45 / person

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Beverage Menu

House Wines

Peller Estates Proprietor's Reserve Pinot Grigio (Canada) **\$5.00/ per glass**
A light bodied, easy drinking wine with plenty of melons and pears on the palate.

Peller Estates Proprietor's Reserve Shiraz (Canada) **\$5.00/ per glass**
Medium to full bodied wine with a smooth juicy palate offering flavors of rich black fruit and spice

House Spirits

Wiser's Special Blend Rye Whiskey **\$5.00/ per ounce**
Polar Ice Vodka
Lamb's White & Amber Rums
Beefeater Gin
Ballentine's Scotch

Premium Spirits **\$6.00/ per ounce**

House Beer

Molson Canadian **\$5.00/ per bottle**
Molson Pilsner
Coors Light

Non- Alcoholic Sparkling Wine

Parenteau's Chokecherry Champagne **\$18.95/ per bottle**
Parenteau's Blueberry Champagne **\$18.95/ per bottle**
Parenteau's Saskatoon Berry Champagne **\$18.95/ per bottle**
Parenteau's Raspberry Champagne **\$18.95/ per bottle**

Non-Alcoholic Beverages

Assorted Coca Cola Products **\$2.00/ per glass**



Wine List

House White

Peller Estates Proprietor's Reserve Pinot Grigio (Canada) **\$21.95/ bottle**

White

Peller Estates Chardonnay Semillion XOXO (Canada) **\$20.95/ bottle**

Lindeman's Bin 65 Chardonnay (Australia) **\$27.95/ bottle**

Jacob's Creek Chardonnay (Australia) **\$28.95/ bottle**

Wolf Blass Chardonnay (Australia) **\$29.95/ bottle**

Peller Estates Private Reserve Chardonnay (Canada) **\$30.95/ bottle**

House Red

Peller Estates Proprietor's Reserve Shiraz (Canada) **\$21.95/ bottle**

Red

Peller Estates Shiraz Cabernet XOXO (Canada) **\$20.95/ bottle**

Lindeman's Shiraz / Cabernet Cawarra (Australia) **\$21.95/ bottle**

Jacob's Creek Shiraz (Australia) **\$31.95/ bottle**

Peller Estates Private Reserve Cabernet Franc (Canada) **\$31.95/ bottle**

Wolf Blass Yellow Label Cabernet Sauvignon (Australia) **\$32.95/ bottle**

Blush

Beringer White Zinfandel (USA) **\$22.95/ bottle**

Other Wine Available upon Request

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Types of Bar Services provided:

Cash or Ticket Bar

Customers to pay retail pricing at point of sale

Host Bar

Client is invoiced on consumption

Subsidy Bar

Customer to pay a portion of beverage and client to incur remaining cost.

Wine Bar

Bottled Wines are sold in a specific location

Champagne Service


Available by bottle upon request.

Last call must include a 30 minute consumption grace period and cannot surpass 1:30am.

Bar Service Minimum of \$400.00 revenue required or additional labour & set-up charges will apply.

Policies and Procedures

1. No decorations, signage or display materials are to be taped, tacked or attached to walls, pillars and interior or exterior doors unless authorized by Evraz Place.
2. No portion of a display is to obstruct any exit aisles or doorways. All materials used for display or decorative purposes, are to be inherently flameproof or properly treated with a chemical retardant. The use of open flame candles or straw and hay is prohibited.
3. Motor vehicles or gasoline powered equipment on display are restricted to ¼ tank of fuel and are to be equipped with a locked tank cap. Batteries are to be disconnected and a drop sheet to be placed fully underneath each vehicle or piece of equipment.
4. The Government of Canada Copyright Act states that SOCAN (Society of Composers, Authors & Music Publishers of Canada) has authority to collect license and royalty fees. Evraz Place is required by law to obtain performing rights licenses and remit fees back to SOCAN. This licensing fee will apply to receptions, conventions, fashion shows and dances. Some bands may be already licensed, if so, please provide a copy, and the fee will be waived.
5. Shipments of goods for events must be pre-arranged with Evraz Place. No shipments will be accepted prior to the day of the event. All boxes etc. must be clearly marked with the name, date and the building location of the event or they will not be accepted.
6. All electrical cords, connections and appliances are to comply with the Electrical Code.
7. All function areas will be assessed after each event for damages and a damage charge may apply.
8. All wording for advertising, tickets, posters and print must be approved in advance by Evraz Place management.
9. The Licensee acknowledges that I.A.T.S.E. (International Alliance of Theatrical & Stage Employees) is a certified union with an exclusive contract at Evraz Place and agrees not to violate said contract in the operation of their event.
10. All personnel required for any event must be provided by Evraz Place.
11. Any changes regarding room set up, event and/or access times and menus must be given 72 hours (3 business days) prior to the event or labour & set up charges will apply.
12. Should the number of guests attending the event differ from the original number quoted, Evraz Place reserves the right to provide an alternative room to suit the group size.

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13. Invoicing will be based on the guaranteed number or actual number of attendees, whichever is the greater.
 14. Evraz Place is not responsible for damages, or loss of any articles left on the premises, prior to, during or following any event.
 15. Decorations and equipment must be removed at the end of the event, unless prior arrangements have been made.
 16. Excess food items from the buffet may not be taken out of the facility.
 17. Evraz Place has INLAND AV as our audio-visual supplier, if any other Supplier is used, you will be responsible to pay charges, in respect of use of the facility, electrical equipment, and electrical power.
 18. Evraz Place reserves the right to inspect and control all events including conduct and performance of entertainers and audible level of music played.
 19. All prices regarding food and beverage, rentals, equipment charges are subject to change without notice.
 20. Cancellation Policy: If written cancellation of the event is received more than 90 days prior to the event, 100% of the deposit received will be forfeited for damages for such cancellation. If event is cancelled less than 60 days prior to the event, client will be charged 25% of estimated food & beverage costs. If event is cancelled less than 30 days prior to the event, client will be charged 50% of estimated food & beverage costs.

* For Special Events (weddings & social events): A Deposit of 50% will be required at the time of booking the space. An additional deposit of 90% of the total estimated charges will be required 1 week prior to the function date. The balance remaining will be invoiced.
 21. Any damages or additional costs incurred as a result of failing to comply with any Evraz Place policy will be charged to the event/convener.