



JOYA  
KITCHEN

*the Boardwalk*

## Joya Organic Kitchen

A contemporary, approachable restaurant serving organic farm-fresh menu items. With over 36,000 square feet, the restaurant features a variety of versatile and functional indoor and outdoor spaces, presenting itself as the ideal location for private and corporate events—from weddings and birthdays to meetings, reunions, and more.

Beyond the restaurant, The Boardwalk offers over 10,000 square feet of additional conference and private dining space, ideal for meetings & events of all sizes.

The menu, prepared in collaboration with Chef / Partner Jojo Ruiz and Executive Chef Ryan Bullock, features Organic breakfast options, smoothies, açai bowls and specialty coffee drinks while lunch and happy hour will include dishes that speak to the seasonality and freeness of what San Diego has to offer.

### Monday - Friday

Breakfast: 8am-11am | Lunch: 11am-3pm

### Happy Hour

Thursday 3pm-7pm



## Ryan Bullock

Executive Chef | GM

Chef Ryan's love for cooking and apt for creativity in the kitchen were inspired by his parents and grandparents during his upbringing in Midland, Michigan. His knack for cooking began when he started working at his father's restaurant at the age of 13. At age 19, Chef Ryan moved to San Diego to pursue his culinary passion, and over 20 years later, he has honed his skills in the city's top kitchens.

Upon his move to San Diego, Chef Ryan joined Bertrand at Mister A's where he perfected the finer points of French cuisine. In 2009, Chef Ryan joined Whisknadle, where he worked his way up the ranks and eventually opened the beloved PrepKitchen in Del Mar. There, he was named one of 2011's Top Five Rising Chefs in the U.S. by Gayot. Known most notably for his time with Brian Malarkey at Enlightened Hospitality, Matt Gordon's Solace and the Moonlight Lounge, and MIHO Catering Co. Chef Ryan is currently leading Clique Hospitality's life sciences properties in the mission of reinventing the corporate experience with an unprecedented combination of hand crafted cuisine and exceptional service. He naturally embodies a passion for locally sourced ingredients, a foundation of French techniques, and a love of diverse worldly flavors.



To get started, please submit an inquiry at [www.joyakitchensd.com/Eventspace/](http://www.joyakitchensd.com/Eventspace/)

## FEATURES

13,800 Sq/ft Interior

23,000 Sq/ft Outdoor

Full Service Bar

State Of The Art Sound System

Cutting Edge AV Capabilities

Flat Screen TV's

Full Service Onsite Catering

Indoor / Outdoor Event Space

Open Air Café & Lounge

Grab & Go Options Available

Indoor Dining: 147

Outdoor Dining: 134

Meeting Space: 200-250



**Monday - Wednesday & Friday**

Cafe: 9am-2pm

**Thursdays**

Cafe: 9am-3pm | Happy Hour 3-7pm

**JOYA**  
KITCHEN

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@JOYAKITCHENSND | JOYAKITCHENSND.COM | 858-758-9560  
THE BOARDWALK | 10275 SCIENCE CENTER DRIVE | SAN DIEGO

## COURTYARD

Spacious lawn ideal for performances, corporate activations and celebrations. Easily transition from outdoor to indoor reception.

### FEATURES

Ping Pong Tables, Foosball,  
Lounge Seating, Cabanas

## CABANAS

### FEATURES

#### Cabana 1, 2:

Seats 8  
43" TV

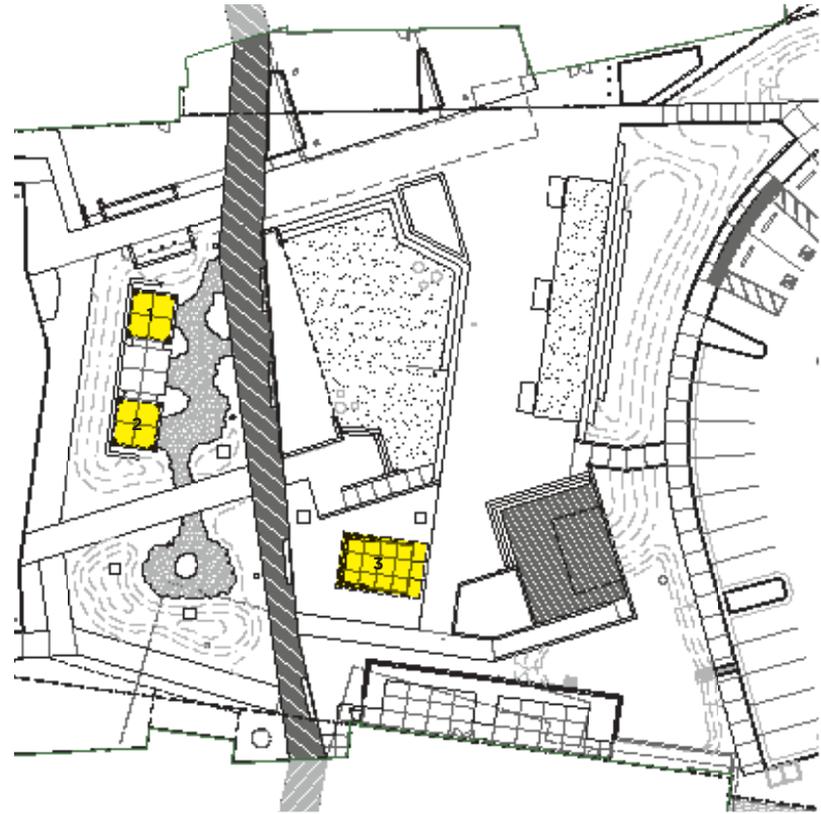
#### Cabana 3:

Seats 10  
75" TV

Video conferencing  
Streaming capabilities

## CAPACITY 800+

Available to all reservable spaces:  
complimentary WiFi, podiums, tables,  
chairs and common area restrooms



## MAIN DINING ROOM

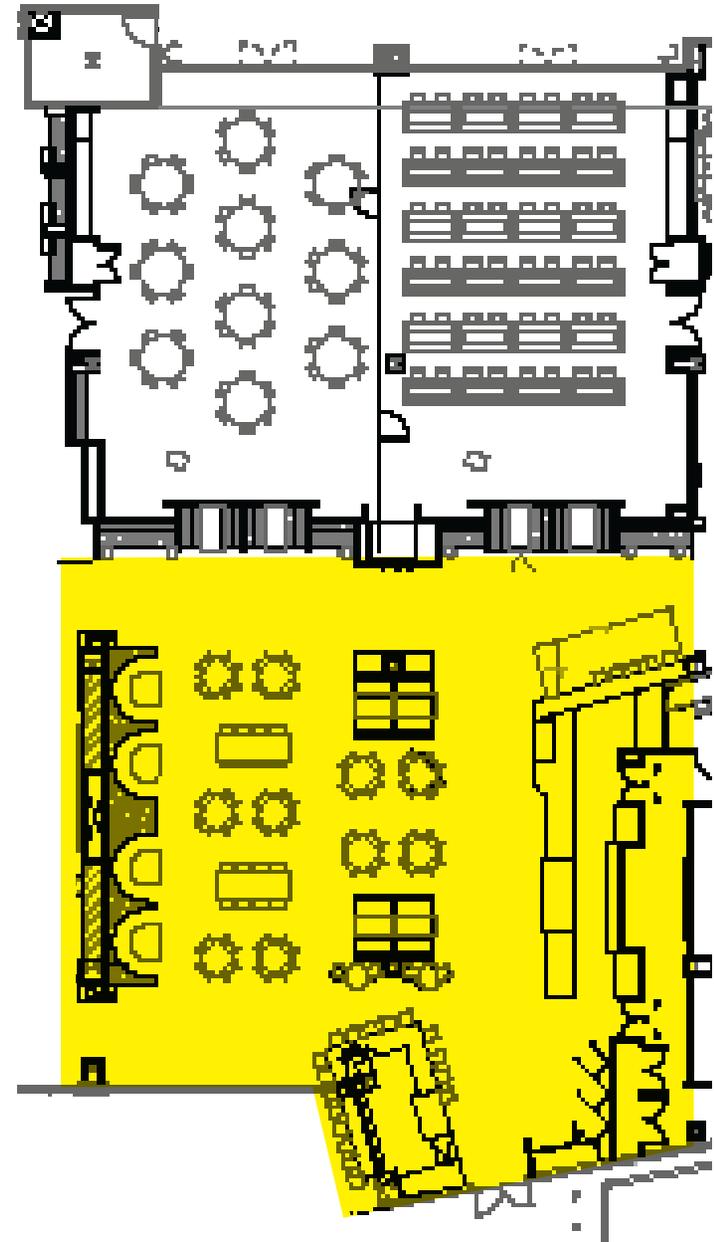
### FEATURES

Open Air Café

118 Seated

Our main dining room can be closed off for private events.

Available to all reservable spaces:  
complimentary WiFi, podiums, tables,  
chairs and common area restrooms



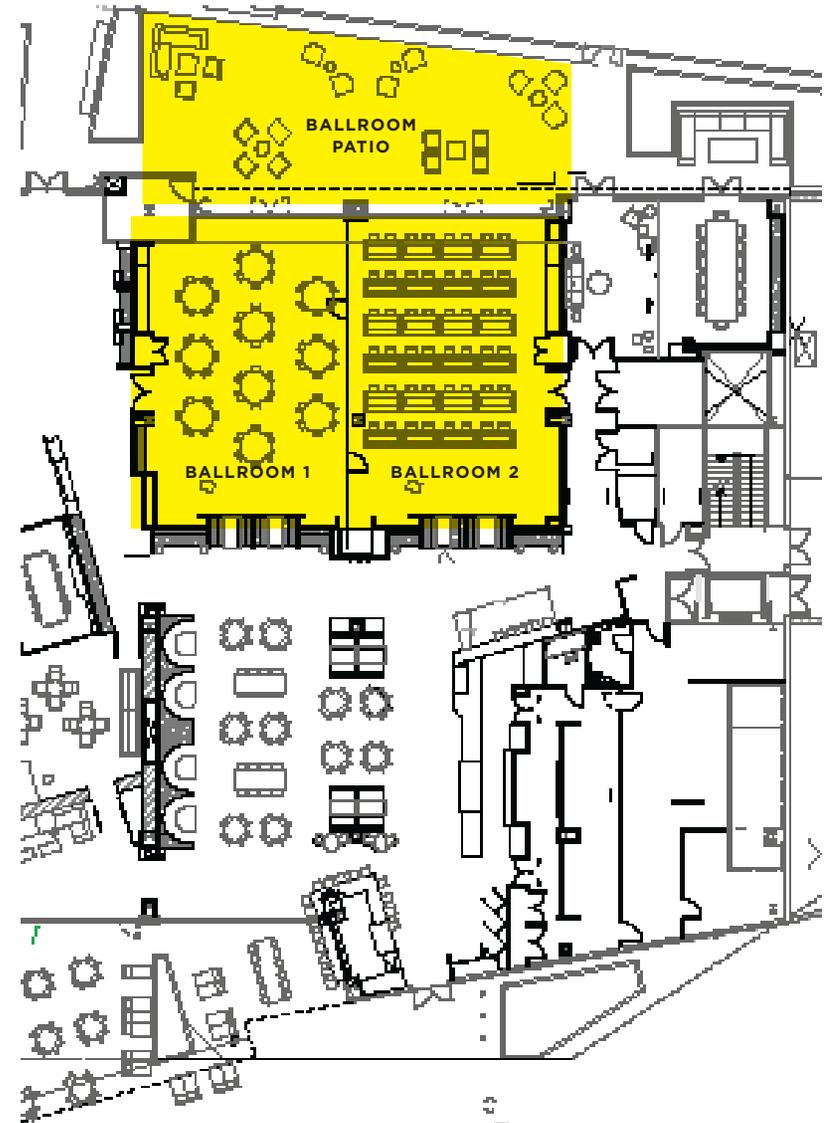
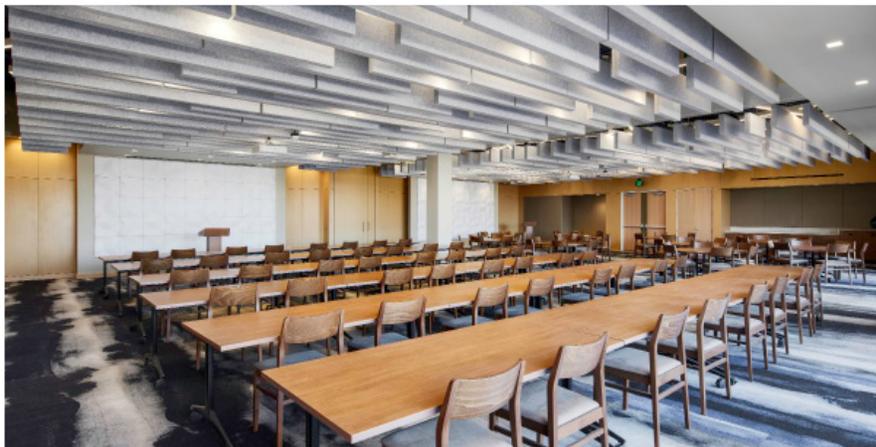
## BALLROOM 1 & 2

### FEATURES

- Private Patio
- Pre-function Space
- Airwall
- Projector
- (2) 140" Screen
- Video Conferencing

### SPACE CAPACITY

- Banquet 120 | Reception 250
- Theatre 200 | Classroom 112



Available to all reservable spaces:  
complimentary WiFi, podiums, tables,  
chairs and common area restrooms

## BOARD ROOM

### FEATURES

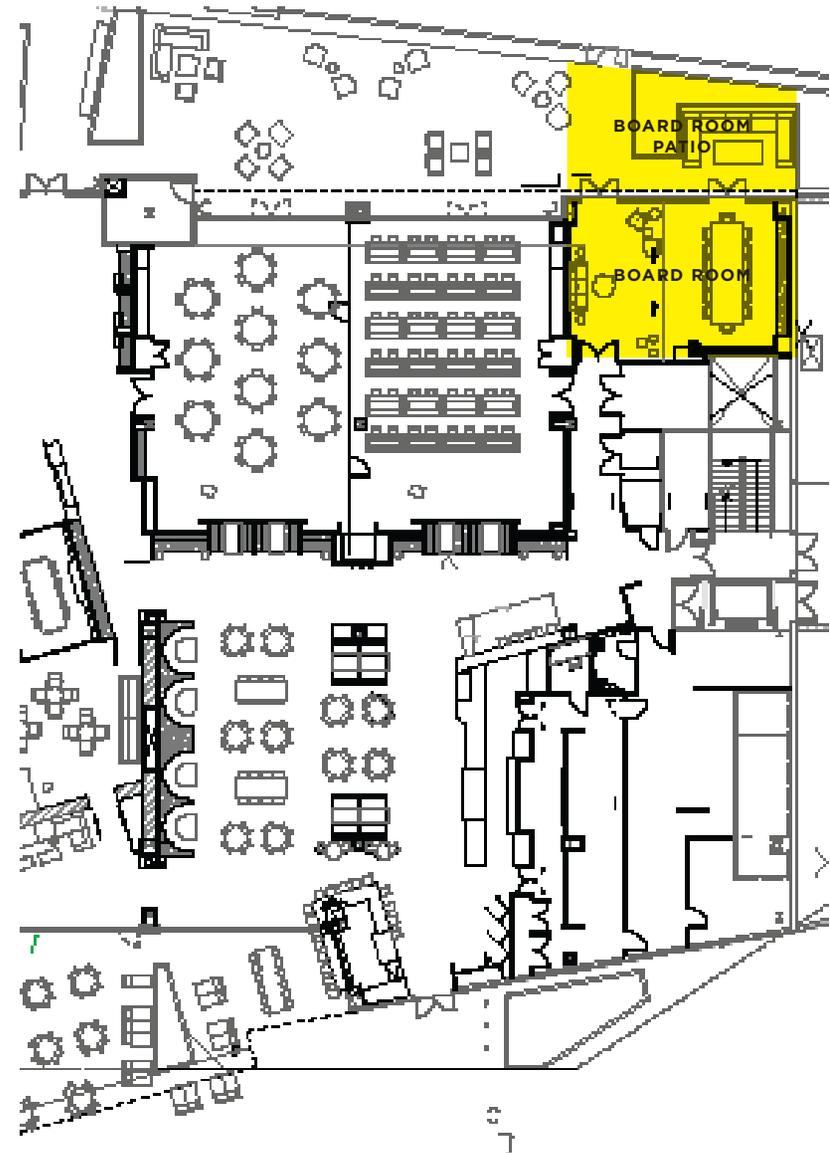
14 seats at the table with additional  
6 - 8 seats on banquette

Private Patio

Pre-function space

80" TV

Video Conferencing



Available to all reservable spaces:  
complimentary WiFi, podiums, tables,  
chairs and common area restrooms

## LOUNGE/CONFERENCE ROOM

### FEATURES

Lounge Conference Room

12 Seats | 60" TV

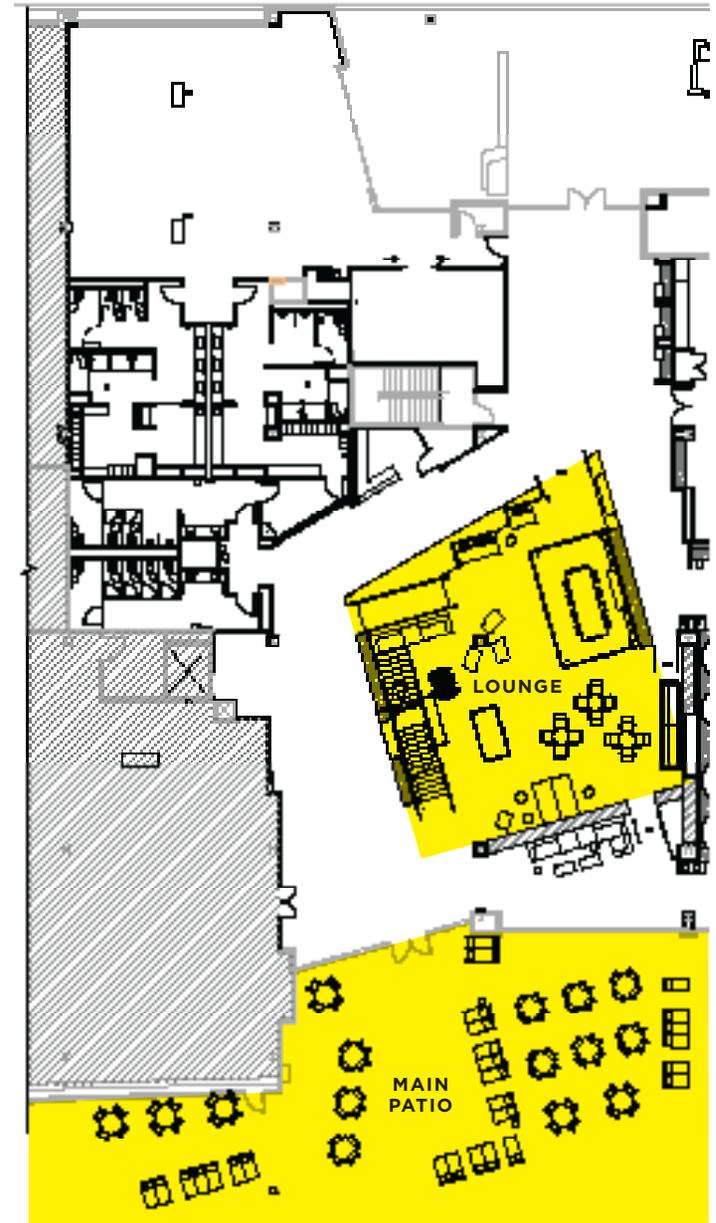
Lounge

29 Seats | Pool Table | Shuffle Boards | Foosball

## MAIN PATIO

### FEATURES

Seated 134





**MEETING & EVENTS  
CATERING MENUS**

## BREAKFAST

# BUILD YOUR OWN BREAKFAST

PRICED PER PERSON

### BAGELS & CREAM CHEESE 6

*assorted bagels and whipped cream cheese spread*

### YOGURT PARFAIT 7

*greek yogurt, mixed berry compote, house made granola*

### OATMEAL BAR 8

*rolled oats, banana, dried fruit, brown sugar, maple syrup, milk, almond milk, butter*

### OLD FASHIONED BREAKFAST 10

*cheesy scrambled eggs, red potato hash, sourdough toast, whipped butter  
\*add bacon \$4*

### ACAI BOWL 7

*maple almond granola, banana, shredded organic coconut, mixed berries*

### AVOCADO TOAST 7

*eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette*

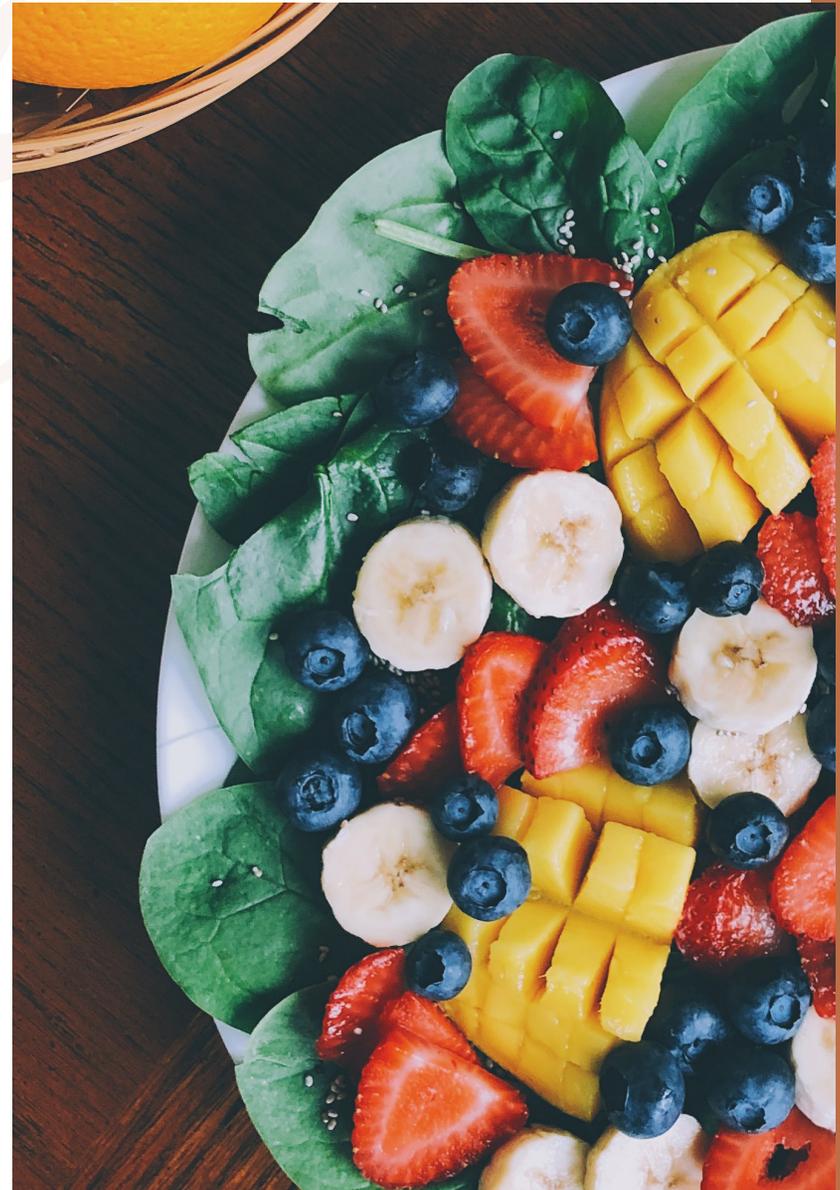
### FARMER'S MARKET FRUIT PLATTER 6

*assorted peak season fruits*

### ASSORTED PASTRY PLATTER 6

*local artisanal pastries*

In order to ensure we can accommodate your requests, all catering orders require a 2 week notice for menu count and selection. Exceptions may apply. Food and beverage are subject to prevailing tax, gratuity, large party service fee and labor fees (if applicable).



# BREAKFAST

## KICK START

\$12 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### ASSORTED PASTRY PLATTER

*local artisanal pastries*

## RECHARGE

\$20 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### CHOICE OF ONE

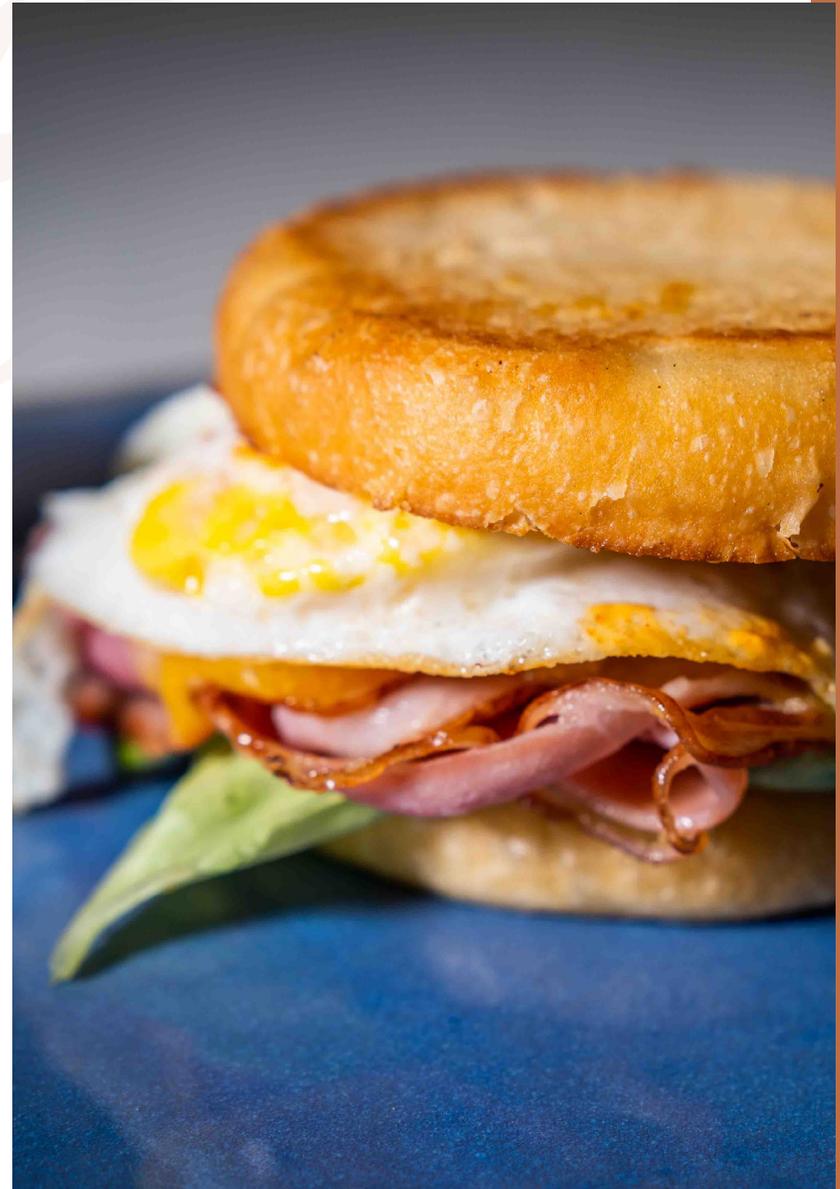
#### BREAKFAST SANDWICH

*ham, cheddar, scrambled egg, spicy aioli, English muffin*

#### BREAKFAST BURRITO

*red potato hash, bacon, scrambled eggs, cheddar, avocado, wrapped in a flour tortilla with house made salsa*

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## ENLIGHTEN

\$26 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### ASSORTED PASTRY PLATTER

*local artisanal pastries*

### YOGURT PARFAIT

*greek yogurt, mixed berry compote, house made granola*

### AVOCADO TOAST

*eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette*

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## ENERGIZE

\$30 PER PERSON

### FARMERS MARKET FRUIT PLATTER

*assorted peak season fruits*

### ASSORTED PASTRY PLATTER

*local artisanal pastries*

### BREAKFAST SANDWICH

*ham, cheddar, scrambled egg, spicy aioli, English muffin*

### OPEN FACED LOX & BAGEL

*whipped cream cheese, cured salmon, cucumber, tomato, sprouts, capers, everything bagel*

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## BREAKFAST



## SANDWICHES

\$18 PER PERSON • CHOOSE TWO

\$26 PER PERSON • CHOOSE THREE

ACCOMPANIED WITH GREENS SALAD | ADD COOKIE +3

### TUNA MELT

*house made tuna salad, cornichon, whole grain mustard, aged cheddar, toasted sourdough*

### CLASSIC CLUB

*sliced turkey & ham, bacon, cheddar, swiss, lettuce, tomato, red onion, garlic aioli, multigrain bread*

### AVOCADO SPROUT SANDWICH

*avocado, arugula, tomato, cucumber, beet, veganaise, multigrain*

## WRAPS

\$18 PER PERSON • CHOOSE TWO

\$26 PER PERSON • CHOOSE THREE

ACCOMPANIED WITH GREENS SALAD | ADD COOKIE +3

### AVOCADO SPROUT WRAP

*avocado, arugula, tomato, cucumber, beet, veganaise, whole wheat tortilla*

### ROAST BEEF WRAP

*all natural roast beef, spinach, tomato, herb aioli, whole grain mustard, cheddar, whole wheat tortilla*

### CURRY CHICKEN WRAP

*curry chicken salad, cabbage mix, sliced tomato, cucumber, red onion, whole wheat tortilla*



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# LUNCH

## BOWLS

\$32 PER PERSON

### CHOOSE 2 PROTEINS

HARRISA MARINATED CHICKEN

HERBED FALAFEL

ROASTED SALMON

ANCHO MARINATED STEAK

### SERVED WITH

*white rice, roasted seasonal vegetables, romesco, and green goddess dressing*

## SALADS

\$20 PER PERSON

### CHOOSE 2 PROTEINS

HERB MARINATED CHICKEN

ROASTED SALMON

CITRUS MARINATED SHRIMP

### CAESAR SALAD

*romaine, grana padano, garlic bread crumb, caesar's dressing*

### JOYA SALAD

*spring mix, radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette*

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# SEATED PLATED MENU

\$95 PER PERSON

## SALADS - SELECT ONE

### JOYA SALAD

*spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette*

### CAESAR SALAD

*romaine, grana padano, garlic bread crumb, caesar's dressing*

## CHOICE OF MAIN - SELECT TWO

*Guest list and main entree selection due 14 days in advance*

### BRAISED SHORT RIB

*red wine braise, herb salad*

### SPICY FALAFEL

*tzatziki sauce*

MARINATED  
CHICKEN BREAST  
*green goddess*

### PAN SEARED SALMON

*red pepper romesco*

## SIDES - SELECT TWO

### SAFFRON RICE

### CHARRED BROCCOLINI

*lemon, grana padano, pistachio*

### ROASTED CARROTS

*garbanzo, sautéed spinach, herb vin*

### PEEWEE POTATOES

*garlic confit, shallots, fine herbs*

### CAULIFLOWER AGRO DULCE

*capers, citrus, currants, parsley*

### YUKON MASHED POTATOES

*parmesan, garlic confit, chives*

### MARKET VEGETABLES

*chef's choice seasonal vegetables, shallot, garlic, herbs*



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# LUNCH

## SWEETS

### A LA CARTE

CHOCOLATE CHIP COOKIE 5

DARK CHOCOLATE BROWNIE 5

TRIPLE CHOCOLATE FUDGE COOKIE 5

GF SNICKERDOODLE 5

PEANUT BUTTER COOKIE 5

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## BEVERAGES A LA CARTE

MEXICAN COKE 3.50

COKE 2.50

DIET COKE 2.50

TOPO CHICO SPARKLING WATER 5

## COFFEE & HOT TEA

### BEVERAGE PACKAGE

\$5 PER PERSON FOR 2 HOURS

\$7 PER PERSON FOR HALF DAY (2-4 HOURS)

\$12 PER PERSON FOR FULL DAY (4-8 HOURS)

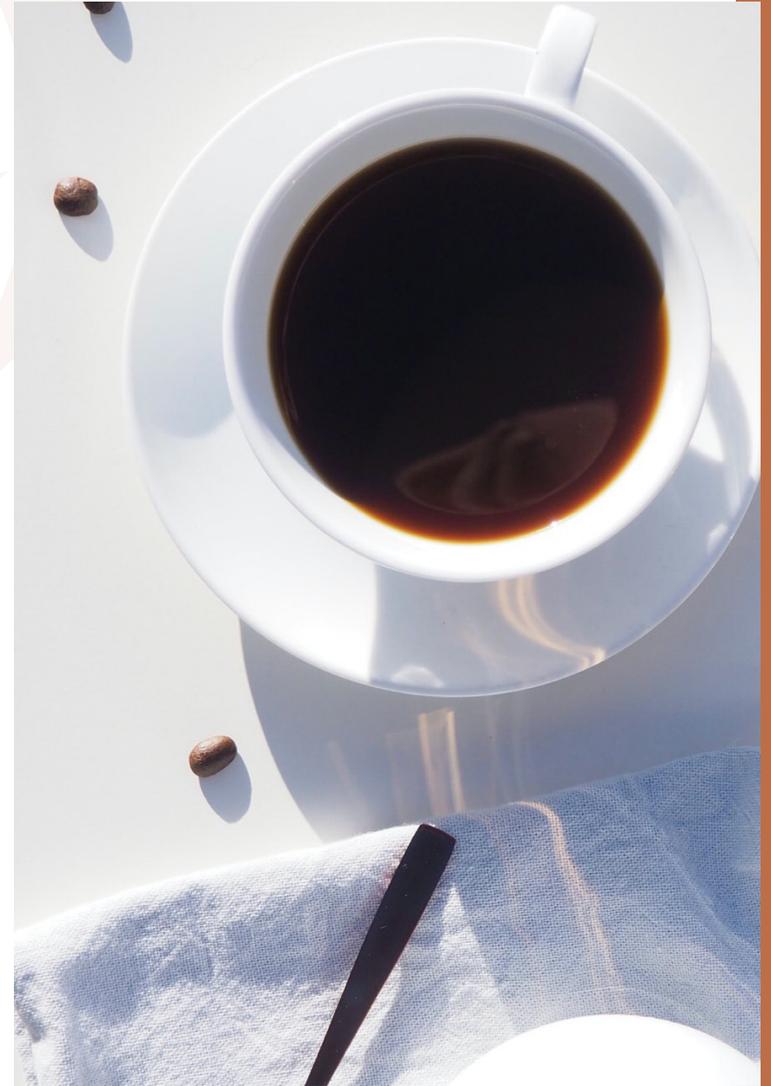
## ICED TEA & LEMONADE

### BEVERAGE PACKAGE

\$5 PER PERSON FOR 2 HOURS

\$7 PER PERSON FOR HALF DAY (2-4 HOURS)

\$12 PER PERSON FOR FULL DAY (4-8 HOURS)



# APPS

PRICED PER PIECE

OR - \$30 3 OPTIONS FOR 1 HOUR | \$40 FOUR OPTIONS FOR 1 HOUR | \$50 5 OPTIONS FOR 1 HOUR

## DISPLAYS

**MARKET VEGETABLE CRUDITE (VEGETARIAN) 20**  
*seasonal vegetables, fresh fruit, dips & spreads, crackers & pita*

**GRAZE 28**  
*assorted meats, cheeses, olives, pickles, breads & spreads*

## COLD APPS

**CAULIFLOWER CEVICHE (GF/VEGAN) 7**  
*marinated tri color cauliflower, shallots, chiles, pepitas, tostadita*

**TUNA CRUDO 7**  
*koji lime chimichurri, local citrus, shaved serrano, crispy wonton*

**CEVICHE VERDE (GF) 9**  
*local halibut, yuzu, limon, cucumber, tomato, grilled corn, cucumber, chile, mini tostada*

**SALMON POKE 9**  
*atlantic salmon, confit garlic ponzu, seaweed salad, togarashi wonton*

## HOT APPS

**JOYA SLIDER 7**  
*herb aioli, caramelized onion, aged cheddar, seeded bun*

**PORTOBELLO SLIDER (VEGETARIAN) 9**  
*provolone, romaine, caramelized onion, herb aioli, seeded bun*

**ASIAGO ARANCINI (VEGETARIAN) 9**  
*creamy fried risotto, spicy aioli, grana padano*

**BLACK BEAN & CHILE FLAUTA (VEGETARIAN) 9**  
*chamoy, cilantro crema*

**LAMB SKEWER (GF, CONTAINS NUTS) 10**  
*citrus marinade, tahini soy sauce, hazelnut dukkah, chives*

**KALBI BEEF WRAPS (GF) 9**  
*lettuce wrapped, marinated prime beef, shredded cucumber, carrot, and radish*

# RECEPTION MENU

## HOT APPS

**SHORT RIB FLATBREAD (CONTAINS NUTS) 9**  
*romesco, roasted peppers, roasted mushroom, mozzarella, basil*

**CHORIZO & POTATO EMPANADA 9**  
*salsa verde, cotija, guajillo powder*

**CHICKEN GYOZA 7**  
*yellow curry, green onion*

**COCONUT SHRIMP SKEWER 7**  
*soy chile glaze, green onion*

**HERBED FALAFEL (GF/VEGAN) 8**  
*roasted garlic hummus, chile oil*

**BACON WRAPPED DATES 9**  
*blue cheese stuffed, balsamic reduction*

**CRISPY BRIE (VEGETARIAN) 9**  
*sweet & spicy jalapeño jam, chives*

**MINI BBQ PORK BUNS 9**  
*sesame chile oil*

**PEPPERONI SAUSAGE MINI CALZONE 9**  
*red sauce, mozzarella, basil*

**LOBSTER RANGOON 12**  
*sweet chile glaze, sesame seeds*

**CAVIAR & BLINIS 14**  
*creme fraiche, sturgeon caviar, chives*

**BAY SCALLOP SKEWER (GF) 12**  
*bearnaise, chile oil*

**MINI BEEF WELLINGTON 12**  
*red wine reduction, herb salad*

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# BUFFET STATIONS

PRICED PER PERSON

## SOUTH OF THE BORDER \$60

### SALAD

#### CAESAR SALAD

*romaine, grana padano, garlic bread crumb, caesar's dressing*

### 3 PROTEINS

*Comes with 4<sup>th</sup> tortillas, salsa, crema, onion, cilantro*

#### BEEF BARBACOA

#### AL PASTOR PORK

#### POLLO ASADA

#### VERDURAS

### CHOOSE 2 SIDES

#### RED RICE

#### CHIPS & GUAC

#### CHIPOTLE BLACK BEANS

#### JICAMA & ELOTE SALAD

### DESSERT

#### CHEF'S CHOICE

## MEDITERRANEAN AFFAIR \$65

### SALAD

#### GREEK SALAD

*romaine, cherry tomato, red onion, cucumber, olive mix, feta, balsamic vinaigrette*

### CHOOSE 2 PROTEINS

#### HARISSA CHICKEN THIGH

*with romesco sauce*

#### BEEF & PORK BOLOGNESE

*with local penne*

#### FALAFEL & LABNEH

*with roasted mushrooms and olive oil*

### CHOOSE 2 SIDES

#### SAFFRON RICE

#### MARKET VEGETABLES

#### TABBOULEH SALAD

### BREAD

#### \$3 PER PERSON

#### GARLIC BREAD

### DESSERT

#### PICK ONE

## WINED & DINED \$90

### SALAD

#### CHEF'S CHOICE SEASONAL SALAD

### CHOOSE 2 PROTEINS

#### ROASTED SALMON

*with romesco sauce*

#### BRAISED SHORT RIB

*with red wine demi and fine herbs*

#### GRILLED CHICKEN BREAST

*with green goddess*

#### FALAFEL & LABNEH

*with roasted mushrooms and olive oil*

### CHOOSE 2 SIDES

#### YUKON MASHED POTATOES

#### MARKET VEGETABLES

#### SAFFRON RICE

#### ROASTED CARROTS

### BREAD

#### \$3 PER PERSON

#### PARKER HOUSE ROLLS AND WHIPPED BUTTER

### DESSERT

#### PICK TWO

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## SWEETS 8 EACH

### A LA CARTE

#### FOUR BERRY CRUMBLE BAR (GF)

*gluten free shortbread, almond cream, berry compote*

#### S'MORES BAR

*graham crumb, chocolate cream, toasted marshmallow*

#### DULCE DE LECHE (GF)

*gluten free brownie cake, dulce de leche chocolate mousse*

#### VEGAN GLUTEN FREE CHOCOLATE CAKE (GF/VEGAN)

*vegan gluten free cocoa cake, vegan chocolate mousse, dairy free*

#### CHOCOLATE CHOCOLATE CAKE (GF)

*gluten free flourless chocolate cake, chocolate mousse*

#### SALTED CARAMEL BROWNIE

*chocolate shortbread cookie, walnut fudge brownie, salted caramel*

#### MINI KEY LIME PIE

*lime cream, toasted merengue*

#### CHOCONUT

*chocolate shortbread, dark chocolate mousse, hazelnut praline*

#### MINI CHOCOLATE TART

*chocolate tart shell, dark chocolate ganache, milk chocolate cream*

#### GRANNY SMITH

*shortbread, apple compote, apple mousse*

#### STRAWBERRY DREAM

*shortbread, strawberry basil compote, strawberry mousse*

#### BLUEBERRY BASH

*shortbread, vanilla whipped ganache, blueberry compote*

#### SWEET TANGERINE

*shortbread, tangerine compote, tangerine mousse*

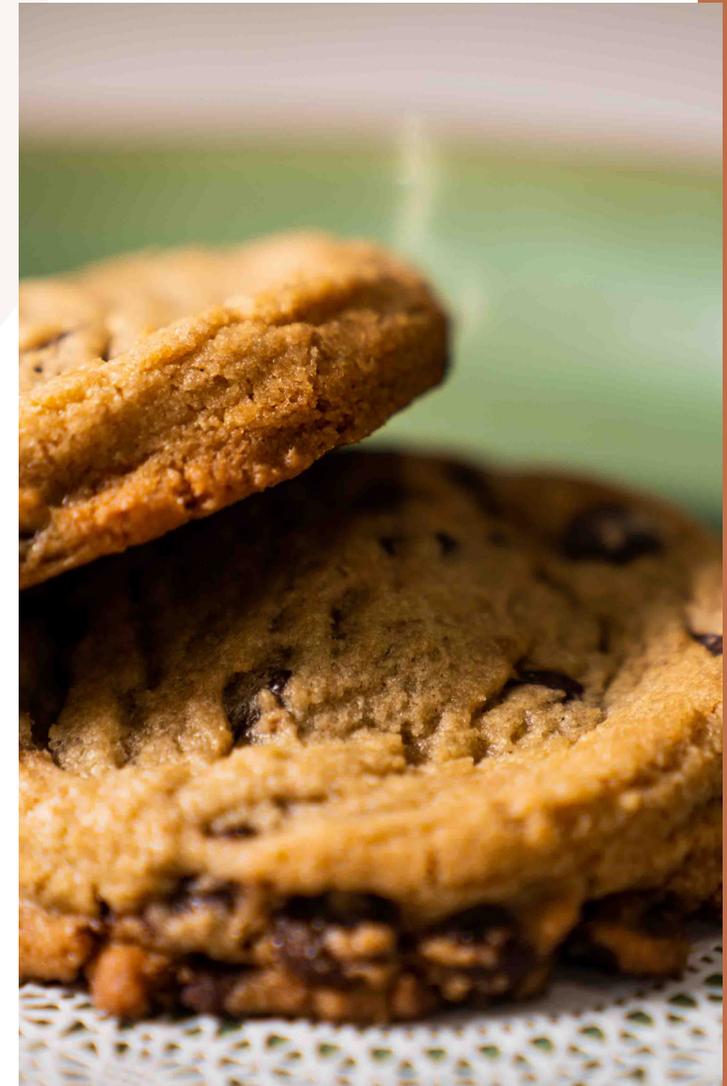
#### DAISY FLOWER

*shortbread, pistachio ganache, orange blossom mousse*

#### LITTLE LEMON

*shortbread, yuzu compote, lemon mousse*

## RECEPTION MENU



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# BEVERAGE PACKAGES

## CONSUMPTION BAR

*All beverages are based on consumption and added to the final bill.  
Restrictions can be applied to limit what your guests can order.*

### SILVER Beer/Wine 9 • Cocktail 12

*Skyy, Uncle Ed's, Coralejo Silver, Jim Beam, Beefeater, Bacardi,  
Craft & Domestic Beer, House Red, White, & Sparkling*

### GOLD Beer/Wine 9 • Cocktail 14

*Titos, Absolut, Espolon Blanco, Tres Agaves Reposado, Amaras Verde Mezcal,  
Jameson, Crown Royal, Tanqueray, Bacardi, Captain Morgan, Craft & Domestic Beer,  
House Red, White, & Sparkling*

### PLATINUM Beer/Wine 9 • Cocktail 16

*Grey Goose, Belvedere, Casamigos Reposado, Patron Silver, Amaras Verde Mezcal,  
Maker's Mark, Bulleit Rye, Tanqueray Ten, Facundo White Rum,  
Appleton Estate Aged Rum, Craft & Domestic Beer, Chalk Chalk Hill Chardonnay,  
Joel Gott Pinot Noir, House Red,  
White, & Sparkling*

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## BEER & WINE PACKAGE • 2 HOURS

*30 Per Guest +10 Per Additional Hour*

*Draft Beer, House Red and White Wine, Soft Drinks & Juices*

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## GOLD BAR PACKAGE • 2 HOURS

*40 Per Guest +10 Per Additional Hour*

*House Brand Cocktails, Draft Beers, House Red & White Wine,  
Soft Drinks & Juices*

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## PLATINUM BAR PACKAGE • 2 HOURS

*60 Per Guest +15 Per Additional Hour*

*Premium Brand Cocktails, Wines by the Glass,  
Draft and Bottled Beer, Soft Drinks, Juices*



Non-Alcoholic Beverage is Included in all Bar Packages  
Bar Packages do not include Shots, Martini's, Bottled Water or Redbull  
Each Bar Package is based on up to 2 hours of service.  
Bar Packages are Applicable to the Entire Group Guarantee  
All groups are subject to prevailing tax, gratuity and large party service fee

*+7 Per Person • Redbull & Specialty Cocktails*

## MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

### FINAL GUARANTEES

Final guarantees for all events must be given to your sales manager fourteen (14) business days prior to your event date. If notice is given on a holiday, then guarantees must be received by the first working day prior to the holiday. If your guarantee is not received, you will be charged a guarantee equal to the expected number set forth on the Banquet Event Order.

### PARKING / VALET SERVICES

Joya has free parking available for up to 70 guests. Events with guest counts larger than 70 are required to have valet services during business hours.

### AUDIOVISUAL

Joya Kitchen offers in-house audiovisual (wireless projector, podium, lapel microphone).

For additional AV needs, pricing is below:

- Speakers + Microphone (4): \$350
- Zoom Set Up: \$2,020 starting
- Video Recording: \$650
- Customizable packages are available through your Sales Manager upon request.

No outside AV vendors are permitted at Joya.

### FURNITURE REMOVAL / SETUP CHANGES

Changes to the floor plan can result in up to \$1,400 in moving fees. \*Groups with minors will be required to move or cover the pool table, which can result in additional charges.

### LABOR

Chefs and Attendants - A labor charge of \$175.00 per Chef or Attendant will be added to the Banquet Event Order, totaling over 10K in food and beverage.

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These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

### SECURITY

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Security is required for all events. Please note that The Boardwalk/ Joya Kitchen is the sole provider of security for meetings and events and does not permit the use of outside security companies. Events with over 70+ guests or 30+ minor attendees require additional security. Security \$150- \$300/ Hour - Minimum of three hours.

### SMOKING POLICY

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Joya Kitchen and the Boardwalk at Science Center is committed to a smoke-free environment. Smoking is prohibited in all indoor and outdoor locations.

### TAX & SERVICE CHARGE

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Catered food & beverage prices are subject to prevailing gratuity, service charge and tax. Current rates - Tax 7.75% | Gratuity 16% | Large Party Fee 9%

### SETUP / TAKEDOWN

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The space may be reserved by the hour for whatever time you need. When reserving your time slot, please take into consideration the time needed for vendors set up (caterers, dj's and bartender), arranging the tables in the way you wish & any decorating. Most events need 1 hr set up PRIOR to event. If our calendar allows, you can set up time the day before or morning of an evening event. This can be arranged the week of your event. If during the event you choose to extend the time & the manager gives permission, the additional hourly rate will be collected during event. You will have 30 minutes from the end time of the event to clean up and gather belongings FREE of charge.

### WIFI

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Internet is available at no charge. Wireless internet and password will be provided by your Sales Manager prior to event or on event date.