Breakfast Selections

**Hot Buffets**
Coffee, Tea and Juice included
Buffets are for groups of 20 or more

**Sunrise Deluxe**
Traditional scrambled eggs, scallion hash browns served with French toast, choice of bacon or sausage, freshly baked muffins and fresh sliced fruit.
$12.50

**Quiche Buffet**
House made, open-faced pastry crust filled with a savory custard and cheese. Our buffet offers a meat lovers’ quiche (ham, bacon and sausage) and a vegetable quiche. Served with sliced breakfast potatoes, fresh fruit and flavored croissants.
$12.00

**New Dawn**
Scrambled eggs, breakfast potatoes, choice of bacon or sausage served with muffins and fresh sliced fruit.
$11.75

**Cheesy Scramble**
Scrambled eggs with ham and cream cheese served with breakfast potatoes, assorted muffins, and fresh fruit.
$11.50

**Plated**
Coffee, Tea and Juice included

**Old Faithful**
Scrambled eggs, choice of bacon or sausage, breakfast potatoes and muffins.
$10.00

**French Style Country Vegetable Quiche**
A traditional fresh egg custard quiche with Muenster cheese delicately blended with a variety of vegetables served with redskin skillet hash browns and freshly baked croissants.
$10.00
Add ham to quiche
$1.25

**Multigrain Croissant Sandwich**
French style scrambled eggs, topped with ham and cheese, served on a fresh croissant accompanied by diced potatoes.
$10.00

**Baked French Toast**
A unique, deep dish French toast made from sourdough bread baked in cinnamon and brown sugar, served soufflé style with hash browns and crispy Dijon maple bacon.
$10.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*
Break Time Options
Add Coffee to any Break: $0.99
Add Soda to any Break: $1.25

**Deluxe Continental Break**
An array of freshly baked goods including pastries, bagels and muffins served with sliced fruit platter accompanied with juice, coffee and hot herbal tea.
$8.75

**Great Start Break**
Hot oatmeal served with brown sugar and milk, an assortment of yogurt served with granola, freshly baked muffins, freshly baked flavored croissants, hard boiled eggs and fresh sliced fruit served with juice, coffee and tea.
$9.25

**Traditional Oatmeal Bar**
Hot oatmeal with toppings of brown sugar, dried fruit, and walnuts, served with fresh fruit and sweet bread; served with juice, coffee and tea.
$8.00

**Bread Basket**
Freshly baked muffins and coffee cakes with flavored butters and served with juice, coffee and tea.
$6.50

**An Apple a Day**
Sliced Michigan Apples with caramel dipping sauce.
$6.75

**Feisty Hummus Feta Dip**
Zesty hummus blended with feta cheese and vegetables, served with fresh baked pita chips.
$6.75

**Cocktail Pâté, Terrine and Cheese Spread**
An elegant platter of gourmet cheese spread, flavored pâtés, vegetable terrine and fresh baked bagel chips.
$6.95

**Chips & Dip**
Tortilla chips served with queso dip, guacamole, and salsa.
$5.75

**Vegetable & Cheese Display**
Vegetables with ranch dip and gourmet cheese & crackers.
$6.00
A la Carte Break Items

Cheese & Crackers ~ $3.75
Pita Chips & Hummus ~ $3.75
Tortilla Chips & Salsa ~ $3.00
Chex Mix ~ $1.95
Gourmet Mixed Nuts ~ $3.00
Antipasto Platter ~ $3.95
Goat Cheese and Baguettes with Marinara Sauce ~ $4.00
Spinach Dip with Bread Points ~ $3.75
Vegetable Tray with dip ~ $3.75
Healthy Trail Mix ~ $2.25
Sweet & Salty Trail Mix ~ $2.25
Low Fat Yogurt ~ $2.25
Whole Fresh Fruit ~ $1.29
Chocolate Dipped Pretzel Rods ~ $2.75
Gourmet Dipped Cookies ~ $3.50
Brownies ~ $2.75
Assorted Cookies ~ $2.25

A la Carte Beverages

Coffee and herbal tea served with flavored creamers and condiments ~ $2.25
Assorted Sodas ~ $2.00
Juice Bar (orange, cranberry and apple) ~ $2.75
Flavored SOBE Vitamin Water ~ $2.50
Starbucks Double Shot Espresso and Cream ~ $4.00
Starbucks Chilled Frappuccino ~ $4.00
Gourmet Coffee Bar ~ $4.00
Premium Arabica coffee served with flavored syrups, assorted creamers, whipped cream, shaved chocolate and biscotti.
Thirst Quenchers ~ $3.75
Coffee, hot tea and assorted sodas.
Luncheon Selections

Cold Sandwiches
Served with deli salad, chips and beverage
Add soup du jour or house salad to any selection for additional $1.95

Gouda Swirl Turkey Sandwich with Mackinac Cherry Mustard
Roasted turkey, lettuce, tomato, complimented with Mackinac Cherry Mustard on a Gouda swirl roll.
$10.95

Italian Mini Sub Sandwich
A classic Italian sandwich with Ham, Pepperoni, Salami, cheese, lettuce, tomato, and light Italian dressing.
$10.95

Traditional Croissant Sandwich of your Choice
Ham & Cheddar, Turkey & Provolone, or Roast Beef & Swiss Cheese.
$11.00

Wetland Turkey Club
Roasted turkey breast, lean duck bacon, sliced roma tomatoes, and fresh romaine lettuce, served on a multigrain croissant.
$11.95

Boxed Lunch – To Go Only
Turkey or Ham with Chef’s choice side salad and chips with a cookie and bottled water.
$12.50

Hot Sandwiches
Served with a hot side dish and beverage
Add soup du jour or house salad to any selection for additional $1.95

All American Burger
Grilled Angus beef burger served with lettuce, tomato, colby jack cheese on a corn dusted Kaiser roll.
$10.75

Baja Shrimp Taco
A mixture of cabbage, tomato, avocado, and breaded shrimp on flat bread.
$12.95

Grilled Kettle Chip Chicken Wrap
Grilled and sliced chicken breast rolled in a sundried tomato tortilla nestled with colby jack cheese, lettuce, tomato, kettle chips and a tangy sauce.
$10.75

Garden Herb Turkey Piadina Sandwich
Grilled herbed turkey breast, asiago cheese, tomato, cucumber, lettuce, arugula and a parmesan garlic mayo on a fresh tortilla shell.
$10.95

Asiago Crusted Chicken Melt
Sliced chicken breast, sautéed mushrooms and provolone cheese served on a grilled sliced asiago sour dough bread with a side of olive tapenade.
$12.25

Italian Toasted Bagel Sandwich
Lightly toasted “everything” bagel with beef pastrami, melted provolone cheese, lettuce, tomato, and Italian mayo.
$11.50

Grilled Turkey Naan Sandwich
Grilled turkey, tomato, cucumber, and red onion served on Naan bread and dressed with hummus and mango chutney.
$11.50

North Woods Roasted Pork Loin Sandwich
Slow roasted pork loin topped with Michigan maple sauce, caramelized sweet onions, and smoked Gouda cheese.
$12.00

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Entrée Salads
Served with bakery fresh rolls and beverage
Add soup du jour to any selection $1.95

Heart of Romaine Chop Salad
Salad of cured ham, bacon, corn, potato, egg, tomato, and parmesan cheese served over romaine hearts.
$10.95

Maple Glazed Pecan Chicken Salad
Maple glazed pecan chicken breast served on a bed of mixed baby field greens topped with diced apples, pears, dried cherries and served with apple cider vinaigrette.
$10.95

Orchard Chicken Tenderloin Salad
Roasted chicken tenderloin on a bed of garden greens, topped with apples, grapes, berries and served with a Cabernet Sauvignon Dijon Blackberry Dressing.
$10.95

Beef Lo Mein Noodle Salad
Grilled marinated beef steak resting on a blend of Lo Mein noodles, tomato, green onion, fava bean, and red pepper tossed with toasted sesame dressing.
$10.95

Grilled Romaine Chicken Salad
Lightly grilled hearts of romaine topped with a chopped chicken, pistachios, and parmesan cheese.
$10.95

Plated Entrées
All entrées come with house salad, bakery fresh rolls, Chef’s fresh vegetable and beverage

Citrus Chicken
Marinated citrus chicken breast drizzled with a coconut sauce and served with roasted garlic red skins.
$12.50

Chicken Florentine
Tender chicken breast served over a bed of pasta with spinach and mushroom cream sauce.
$12.50

Caribbean Grilled Beef Steak
Rum glazed flat iron steak over a bed of roasted vegetables, served with fingerling potatoes.
$13.00

Michigan Pork Tenderloin
Apple marinated pork tenderloin slices, dried Michigan cherry salsa and served with three cheese au gratin potatoes.
$12.50

Cranberry Stilton Chicken
Seasoned chicken breast garnished with chive and cranberry stilton cheese served with mini roasted sweet potatoes.
$12.50

Lemon Pepper Chicken
Seasoned lemon pepper chicken served on a bed of grilled sweet peppers, baby carrots, and red onion with a rice blend.
$12.50

Prince Style Vegetarian Manicotti
Ricotta and mozzarella cheese, rolled in lasagna pasta topped with a creamy parmesan sauce, garnished with roasted peppers, served with broccoli spears
$12.00

Herbed Turkey Tenderloin Mignon
Turkey medallions wrapped with sliced bacon served over a creamy parmesan sauce and paired with chef’s blend wild rice.
$12.75

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Casual Luncheon Buffets
For groups of 20 or more ~ Beverages included

Deli Delight
Premium deli meats, gourmet cheese, assorted sandwich breads and an array of condiments served with a green salad, choice of potato or pasta salad, fresh fruit salad and homemade soup.
$13.50

Gourmet Pizza
Bistro style gourmet pizzas accompanied by classic Caesar salad, fresh fruit and served with sourdough garlic bread.
$13.50

Big Sandwich
Our Chef's own special gourmet sandwiches served with a mixed green salad, choice of potato or pasta salad, fresh fruit, root chips and homemade soup.
$13.50

Harvest Chili Buffet
Traditional Beef chili and white Chicken chili served with an array of chili condiments such as; cheddar cheese, onions, sour cream, corn chips and crackers. Also comes with a tossed garden salad, fresh fruit salad, rolls and butter.
$13.50

Baked Potato Bar
Baked Idaho potatoes served with a variety of toppings; butter, sour cream, chopped bacon, grated cheddar, steamed broccoli, and cheddar cheese sauce, served with a mini salad bar and fruit salad.
$12.50  add Beef Chili for $2.25

Deluxe Soup and Salad Bar
Crisp garden greens with an array of toppings and variety of dressings. Choice of potato or pasta salad, fresh fruit salad, two homemade soups (broth and creamy) and fresh bread basket.
$12.50  add Beef Chili for $2.25

Themed Luncheon Buffets
For groups of 20 or more ~ Beverages included

Classic Taco Bar
Ground beef and ground turkey, flour tortilla and hard corn shells, tossed salad and fruit salad, with toppings including; sour cream, guacamole, jalapenos, shredded cheese, tomatoes, salsa, and taco sauce. Spanish rice, Santa Fe corn, tortilla chips.
$13.50

All-American Burger Bar
Grilled Angus beef burgers and vegetarian black bean burgers with assorted toppings including: mustards, mayonnaise, ketchup, guacamole, green olives, bacon, assorted cheeses, sautéed onions, lettuce, tomato and red onion. Served with roasted red skin and cheddar potato salad, fresh fruit and chips & dip.
$14.00

Taste of Italy
Grilled Italian chicken breast and pasta with Alfredo and Marinara sauces served with steamed vegetables, breadsticks, fresh fruit, and Caesar salad.
$14.00

Dash Noodle Bar
Ginger chicken and Korean beef. Served with assorted vegetables, oriental noodles, dashi broths, fresh fruit, and Asian slaw.
$14.00

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Luncheon Entrée Buffets
For groups of 20 or more
Includes beverages and rolls

**Corporate**
Select One Entrée

*Comes with:*
- Green Salad
- Chef’s Choice Starch
- Chef’s Choice Vegetable

*$15.00*

**Executive**
Select One Entrée

*Comes with:*
- Green Salad
- Chef’s Choice Starch
- Chef’s Choice Vegetable

*$16.00*

**Presidential**
Select Two Entrées

*Comes with:*
- Green Salad
- Chef’s Choice Starch
- Chef’s Choice Vegetable
- Chef’s Choice Dessert

*$19.00*

**Entrees**

**Poultry**
- Citrus Chicken
- Chicken Florentine
- Lemon Pepper Chicken
- Cranberry Stilton Chicken
- Herbed Turkey Tenderloin Mignon

**Beef and Pork**
- Tropical Grilled Beef Steak
- Traditional Flat Iron Beef
- Peaches and Cream
- Pretzel Crusted Pork Loin
- Root Beer Braised Pork Shank

**Fish and Vegetarian**
- Salmon with Olive Aioli
- Tropical Rum Sea Bass
- Vegetable Samosas
- Five Cheese Ravioli
- Prince Style Vegetarian Manicotti

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Cold Hors d’oeuvres
Selections are priced per person

Domestic and Imported Cheeses with crackers ~ $3.75
Fresh sliced fruit platter ~ $3.75
Cheese ball rolled in crushed almonds, served with crackers ~ $3.75
Assorted Crostini ~ $3.75
Bruschetta with balsamic infused vegetables ~ $3.75
Garden fresh vegetable tray with dip ~ $3.75
Antipasto platter: artisan cheese, marinated vegetables and crackers ~ $4.50
Shrimp Cocktail ~ $6.75 – 3 pieces per person

Toasted Bread Points with choice of:
Spinach Dip ~ $3.75  Roasted Red Pepper Hummus ~ $3.75  Asiago Dip ~ $3.75

Hot Hors d’oeuvres
Selections are priced per person

Warm Goat Cheese with Sundried Tomato Marinara sauce and Baguette chips ~ $4.00
Vegetable stuffed mushrooms ~ $3.00 – 2 pieces per person
BBQ, Sweet & Sour, or Swedish meatballs ~ $3.75 – 3 pieces per person
Chicken Quesadillas ~ $4.00 – 2 pieces per person
Coconut Shrimp with Plum Sauce ~ $6.75 – 3 pieces per person
Pot Sticker with dipping sauces ~ $4.75 - 3 pieces per person
Choice of Green Vegetable or Savory Pork

Reception Beverages
Selections are priced per person

Punch Bowl
Punch only ~ $2.50  Punch with premium nuts and mints ~ $3.50

Sparkling Lemonade ~ $2.75

Gourmet Coffee Bar ~ $3.75
Premium Arabica coffee served with flavored syrups, assorted creamers, whipped cream, shaved chocolate and biscotti

Sparkling White Grape Juice ~ $9.25 per bottle
(Approximately six glasses per bottle)
Dinner Selections
All entrées served with our house salad, bakery rolls, Chef’s fresh vegetable and beverage.

Poultry

Great Lakes Chicken
A cinnamon spiced chicken breast topped with pecans, dried fruit, goat cheese and honeycomb mustard served with apple honey freekeh (cracked wheat).
$19.00

Mango Turkey Tenderloin
Roasted turkey tenderloin, seasoned with mangos, bell peppers, and red onions served with roasted tomato orzo.
$19.00

Cornbread Stuffed Game Hen
A split Cornish game hen filled with a savory cornbread stuffing.
$19.00

Chicken Supreme
Chicken tenderloins wrapped with apple wood bacon, fresh basil leaves and seasoned with a balsamic glaze served with a rice terrine.
$19.00

Smoked Apple Chicken Sausage
Savory sliced chicken apple sausage served with honey dijon roasted sweet peppers and roasted red skins.
$18.50

Beef

Manhattan Stuffed Beef Tenderloin with Prosciutto Mushroom Demi-Glace
Gorgonzola, arugula, and prosciutto stuffed beef tenderloin fillet served with demi-glace and roasted red skin mashed potatoes.
Market price

Grillin’ Strip Steak
Seasoned and Grilled 8-ounce steak topped with flame roasted succotash, served with a Yukon potato terrine.
$22.00

Prime Rib of Beef
Cut of prime rib rubbed with garlic, shallots and herb seasonings with Merlot enhanced au jus, served with fingerling potatoes.
Market price

Peppercorn Grilled Flat Iron Steak
Grilled 8-ounce Flat Iron steak with a horseradish peppercorn sauce served with parsley buttered potatoes.
$22.00

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Pork

Peaches and Cream Pretzel Crusted Pork Loin
Pretzel crusted pork loin with jalapeno peaches and cream sauce served with herbed potato gnocchi.
$21.00

Apricot Stuffed Pork Loin
Apricot stuffed pork loin sauced with a fruited honey mustard sauce and served with savory mashed potatoes.
$21.00

Root Beer Braised Pork Shank
Root beer infused BBQ braised pork shanks served with roasted garlic mashed potatoes.
$21.00

Fish

Lemon Chive Cod Cakes
Homemade cod cakes seasoned with fresh lemon and chives, and served with fresh spinach steamed rice.
$20.00

Browned Salmon
Pan browned salmon served on a bed of mushrooms, fennel, tomatoes, and spinach, served with Basmati rice.
$21.00

Tropical Rum Sea Bass
Grilled sea bass with fruity tropical rum glaze and served with rice pilaf.
$23.00

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Vegetarian Options

**Prince Grilled Cheese**
Cranberry walnut bread with Havarti, Boursin, and Provolone cheese, and arugula and dill.
$10.00 Lunch $15.00 Dinner

**Vegetarian Sloppy Joe with Black Beans**
A classic flavor sloppy joe made of vegetables and black beans served on corn dusted Kaiser served with sweet potato fries.
$11.00 Lunch $16.00 Dinner

**Vindaloo Vegetable Skewers**
Grilled vegetable skewers infused with Indian spices and a peanut dipping sauce served over Basmati rice.
$11.00 Lunch $16.00 Dinner

**Polenta Stacks with Eggplant, Tomato, and Mozzarella**
A stack of Romano cheese polenta, roasted eggplant, tomato, and fresh mozzarella cheese seasoned with a balsamic vinegar glaze.
$11.00 Lunch $16.00 Dinner

**Vegetable Samosas with Tamarind Chutney**
Vegetable turnover with carrot, onion and bok choy, served on a bed of jasmine rice.
$12.00 Lunch includes (4) samosas
$17.00 Dinner includes (6) samosas

**Prince Style Vegetarian Manicotti**
Ricotta and mozzarella cheese, rolled in lasagna pasta topped with a creamy parmesan sauce, garnished with roasted peppers served with broccoli spears.
$13.00 Lunch $18.00 Dinner

**Chef's Vegetarian Selection**
A creative and innovative selection prepared by our Chef.
$11.00 Lunch $17.00 Dinner
Dinner Buffets
For groups of 30 or more

Includes

Three Chef's specialty salads (green, fruit and starch)
Bakery fresh rolls, Choice of potato, rice or pasta
Seasonal fresh vegetables, Assorted Beverages

Two Entrees: $25.00
Three Entrees: $28.00

Select from the following:

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Chef's Carving Stations
Beef tenderloin or Carved Prime Rib
Market price
Carved Turkey or Ham
$5.50

Consume raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Desserts
Add Coffee to Dessert: $0.99

Cinnamon Sweet Potato Puff w/ Tahitian Vanilla Gelato
Buttery sweet potato puff seasoned with cinnamon, nutmeg, and crushed pecans topped with vanilla Tahitian Gelato.
$5.00

Red Velvet Cake
Red velvet cake roll with cream cheese frosting garnished with fresh berries.
$5.00

Mocha Latte
Chocolate fudge cake, coffee mousse, whipped cream and cocoa.
$6.00

Zesty Peach Vanilla Bean Cheesecake
Mini vanilla bean cheesecake topped with sliced zesty peaches and cinnamon whipped cream.
$6.00

Trifles (layered creations of custard and cake)
Choose one:
~Strawberry Cream: Shortcake with strawberries, cream, and white chocolate pieces
~Crème Brulee: Vanilla custard with chocolate, caramel swirls and topped with toffee bits
~Salted Caramel: Vanilla bean cream with salted caramel crisps
~Bistro: Sponge cake with roasted pistachio and mascarpone cheese
~Brownie Rock Slide: Brownies, caramel, toasted pecans and chocolate ganache
$5.00

Chocolate Decadence
Flourless chocolate torte topped with fresh raspberries.
$6.00
Policies

Food & Beverage Service
All food and beverage must be supplied by the Prince Conference Center. No food or beverage is allowed to be brought into the facility, with the exception of bakery cakes. When a cake is brought in, a service charge of $0.50 per person is applied. In addition, no food prepared by the Prince Conference Center will be permitted to leave the premises. Alcoholic beverages are not allowed on property. Beverages served with all meals include coffee, tea, and lemonade.

Pricing
A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges. Menu prices are subject to change due to market conditions. Menu prices will be guaranteed 60 days before your scheduled event.

Minimums
Lunch menu items are available from 11-3 PM. Dinner selections must be ordered after 3 PM. There is a $15 per person minimum for reception events taking place after 3 PM.

Event Requirements
Room set up, audio visual needs and meeting details must be confirmed 30 days prior to the event. Menu selections are due 30 business days prior to the event. Last minute changes made by guests are subject to additional labor charges. The Prince Conference Center reserves the right to adjust reserved space if the numbers of guaranteed guests requires. Menu items must be confirmed.

Room Decor
Decorations brought in should tastefully reflect the Prince Conference Center. Glitter, confetti and helium balloons are strictly prohibited.

Audio Visual & Equipment Needs
The use of equipment owned by the Prince Conference Center, including projectors, microphones and dance floor, is incorporated in the cost of the facility fee/room rental. Additional charges include, video and audio recordings and tech support in room.

Guarantee Policy
A guaranteed number of guests must be received five business days prior to the event. This is the minimum number for which you will be charged. An increase in attendance will be accepted up to 3 business days prior to the event. No reduction in guarantee will be accepted less than five business days prior to the event. If any increases occur the day before or the day of the event, additional labor and food costs will apply. If a guarantee count is not provided, we will use the estimated number of guests provided at the time of initial reservation as the final count for room preparation, food preparation and billing.

Tax Exempt Groups
Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming space.

Cancellation Policy
Notice of cancellation must be received in person by the Prince Conference Center representative 30 days prior to the event. If less than 14 days’ notice is given, a charge of 100% of the projected total revenue will be assessed. If another group utilizes the space, the cancellation fee may be pro-rated or waived.

Liability
Damage done to the property as a result of a group function will be at the host organization’s expense. The Prince Conference Center cannot assume responsibility for the damages to, or loss of, any articles left prior to, during or following an event.

Deposits and Billing
An advance deposit is required in order to confirm space. This deposit is non-refundable. Accounts are to be paid in full upon receipt of billing. An unpaid balance is subject to a finance charge.

Multiple Entree Selections
Should a group wish to offer guests a choice of two entrees or a special diet menu, a breakdown indicating how many of each entrée is due five days prior to the event along with the guaranteed number of guests. The client will be responsible for providing color-coded place cards indicating entrée selections.

Breaks
Breaks will be taken down after a maximum of two hours. Prince Conference Center is unable to accommodate longer times due to health code restrictions on temperatures and proper safety procedures. If requested to be out longer an additional charge will be incurred for an additional break.