Menu

BEVERAGES

Alcohol service is available through a Prince-approved vendor for any event.

For more information, please contact Venues at Calvin.

Standard Coffee Service
One service.
Includes regular, decaf & hot water with an assortment of bagged teas.
2.50

All Day Standard Coffee Service
(Only Available at PCC)
Initial service plus up to two refreshes within a 5-hour period.
Includes regular, decaf & hot water with an assortment of bagged teas.
4

Bottled Water
As part of Calvin’s sustainability initiative, we offer Calvin-branded bottles of water.

Individual bottles (16 oz)
1.75
Case of 24
24

Infused Water
Chef’s choice of flavor.
.50

Variety of Canned Pepsi Products
1.50

Variety of Canned Bubbly Sparkling Water
1.50

Bottled Juice
Orange, Cranberry or Apple
2

Served Juice
Orange, Cranberry or Apple
1.50

Reception Mocktails
Minimum of 20 guests
Your choice of:
Crab & Pomegranate Fizz, Cucumber-Honeydew Cooler, Sparkling Ginger-Lime, Blackberry-Lavender Lemonade, Strawberry Crush, Lemon-Basil Spritzer or Traditional Calvin Punch.
2.50

APPETIZERS, BOARDS, & BREAKS

APPETIZERS

Duck Wonton with Aji Verde
Served with aji verde sauce, pickled onions & fresh cilantro.
5.50

Smoked Whitefish Dip
Served with toast points & crackers, pickled onions, capers, olives & greens.
6

Shrimp Salad Boats
Avocado, fennel & citrus shrimp salad on crispy Belgian endive.
5

Prince Conference Center Only
Baked Goat Cheese with Toppers
Baked goat cheese dip with your choice of topper: lemon-basil caper & toasted cherry tomatoes or Harissa-Grilled eggplant
Served with toast points & crackers.
5

Garlic Parmesan Pretzel Bites
Warm garlic parmesan pretzel bites served with warm Michigan beer cheese.
3

BOARDS

Rips & Dips Board
An assortment of breads served with premium herb-flavored olive oil, three Chef-selected spreads & one house butter with an assortment of vegetables & condiments.
7

Artisan Cheese Board
An assortment of hard & soft cheeses. Served with an assortment of crackers & garnished with grapes, fresh cucumbers, dried fruit & nuts.
5.50

Charcuterie Board
An assortment of Chef-selected cured meats served with grilled toast, arugula, olives, mustard & smoked almonds.
6.50

Prince Conference Center Only
For groups of 20 & under
The Branch Board
Everything bagels, cresps, pecan-smoked bacon, smoked salmon, duck prosciutto, caper mayo, jammy eggs, arugula, brie cheese spread, fresh fruit, jam & honey.
8

À LA CARTE BREAKFAST ITEMS

Fruit Tray
1
Locally-cage-free hard-boiled eggs
1.25 each
Bagels with cream cheese
1.75 each
Cinnamon Swirl French toast
3
Breakfast sausage links or patties (2 per person)
3
Pecan-smoked bacon (3 per person)
3

BREAKS

Vegetable Crudité
An assortment of vegetables served with hummus. Ranch dip can be added for an additional 5.50.
2.50

Dessert Bars
Chef’s choice of assortment.
1.25

Bakery Delights
Chef’s choice of assorted muffins or pastries.
1.75

Fresh Fruit
An assortment of fresh-cut fruit.
3

Whole Fruit Seasonal offerings.
1

Protein Bars
An assortment of Kind or RX bars.
2/bar

Granola Bars
An assortment of granola bars.
1/bar

Hand Snacks
Your choice of individually-packaged snacks. Chees Mix, pretzels, kettle chips or Starry’s Pita Chips.
1.50/package

Traditional Trail Mix with M&M’s
1.75/package

Healthy Trail Mix
3/package

Assorted Cookies
Chef’s choice of sugar, chocolate chip, M&M’s, double chocolate or oatmeal-raisin cookies.
1.25 each

Kakookies
4 each

Calvin Logo Cookies
Individually-wrapped buttercream-frosted sugar cookie with an edible sugar wafer Calvin logo.
*A 7-business day lead time required. Please note: A one-time logo set-up fee of $20 will be added to any new logo request.
2.75 each

PRINCE CONFERENCE CENTER BREAKFAST

All Day Standard Coffee Service
Includes regular, decaf & hot water with an assortment of bagged teas.
2.50

Appetizers
The Traditional
Cheesy scrambled cage-free eggs & hashbrowns with your choice of two sausage patties or three slices of pecan-smoked bacon.
10

The Southern Stratta
Cage-free egg custard over biscuits, diced bacon, scallions & cheese with sausage gravy. Served with two sausage patties or three slices of pecan-smoked bacon.
10

The Nor’Easter Hash
Scrambled cage-free eggs with a hash of diced Yukon & sweet potatoes, beets, Brussel sprouts, red onions, goat cheese & corned beef.
11

Buffet Only
Available for groups of 20 or more.

Yogurt Parfait Bar
Greek yogurt with fresh fruit, granola, toasted nuts, local maple syrup & honey.
8

BREAKFAST

Plated or Buffet
Buffet service for groups of 20 or more.
Plated meal service only at Prince Conference Center.
Plated & buffet breakfast come with muffins & fresh-cut fruit.

Prince Conference Center Only
For groups of 20 & under
The Breakfast Board
Quiche, sausage links, pearl sugar waffles, pancakes, English muffins, fresh fruit, jam, syrup & honey.
10

The Breakfast Board
Quiche, sausage links, pearl sugar waffles, pancakes, English muffins, fresh fruit, jam, syrup & honey.
8

APPELTSERES:

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chickpea Salad Sandwich

The Chicke
COLD SANDWICHES
Maximum of two choices (not including dietary restrictions).
Cold sandwiches come with Kettle Chips & bottled water. Boxed sandwiches come with Kettle chips & bottled water.
- Add a side salad $5 add'l. Add Chef’s choice of soup (6 oz) $4 add'l.
Buffet, Boxed or Plated
Buffet service for groups of 20 or more. Plated service only available at Prince Conference Center. Boxed sandwiches $2.25 additional.

The Leland Sandwich
Grilled chicken breast, cucumber, green, tomato, goat cheese & avocado-chimichurri mayo on pretzel bread.
11

The Rustic Sandwich
Cob-smoked ham, crispy prosciutto, pickles, tomato & greens with garlic-herb brie on a toasted baguette.
12

The Chickpea Salad
Vegan chickpea salad on a bed of lettuce with lemon vinaigrette dressing.
8.50

HOT SANDWICHES
Maximum of two choices (not including dietary restrictions).
Hot sandwiches come with Kettle chips & water.
- Add a side salad $5 add'l. Add Chef’s choice of soup (6 oz) $4 add'l.
Buffet or Plated
Buffet service for groups of 20 or more.

The Avocado BLT
Avocado, pecan-smoked bacon & greens with parmesan garlic mayo & spiced summer tomato jam on Michigan Bread Co. multi-grain.
12

The Scandinavian
Sliced turkey, Dill Havarti, pickled red onions, cucumbers, tomato & greens with peppercorn-horseradish mayo on Michigan Bread Co. marble rye.
12

CLASSIC BUFFETS
For groups of 20 or more.

Smorgasbord
Ham & turkey, assorted cheeses, breads & spreads, lettuce, tomato, onions & pickles. Served with Kettle chips, green salad with two dressings (Chef’s choice) & fruit salad.
19

Baked Potato & Mini Salad Bar
Baked potatoes with the following toppings: butter, sour cream, chopped green onion, blanched broccoli & hot cheddar cheese sauce. Also included a mini salad bar with creatons, red onions, tomatoes, cucumbers, ranch dressing & balsamic dressings.
- Add beef or vegetarian chili (6 oz) for an add'l $4.

Pizza Buffet
Your choice of three 12” pizza flavors. Cheese, Pepperoni, All-Meat, Veggie or Supreme. Your choice of two tossed sauce flavors of boneless wings. Vinidalo; Korean BBQ, Jamaican Jerk, Garlic Parmesan, Traditional BBQ or Nashville Hot. Also includes Caesar salad with Caesar & Italian dressings, Pasta salad & breadsticks with Ranch & Marinara dipping sauces.
15

DESSERTS

Housemade Crumble
Chef’s choice of seasonal fruit.
5

Housemade Butter Torte
Chef’s seasonal choice.
5

Ice Cream Novelties
Chef’s choice of assortment.
4

Ice Cream Bar
Buffet only; for groups 20 or more. One ice cream flavor (3 oz) with seven toppings: Whipped topping, maraschino cherries, sprinkles, caramel & chocolate sauces, crushed Oreos & crushed English toffee.
Add add’l ice cream flavor (add’l 3 oz/person) Limit 2 flavors.
5

ENTRÉES
Can be made into a buffet for groups of 20 or more. Plated service only available at Prince Conference Center. All entrees come with a house salad, Chef’s choice of starch & vegetable, house baked rolls & bread with Chef’s choice of two whipped butters (one plain & one flavored) or premium olive oil with herb pesto.

Calvin Herb Chicken
Chicken breast infused with fresh rosemary & jus lie sauce.
21

Cavatappi Arrabbiata
Plant-based ragu of smoked tempeh, Beyond Meat sausage & lentils with spinach & fresh basil over cavatappi pasta.
22

Beef Carbonnade
Flemish-style tender beef in local beer braise.
27

BUFFETS
For groups of 20 or more.

Caribbean
Your choice of Caribbean Jerk Chicken, Haitian-style pork shank grits or Trinidad-style goat curry served with Roti & Caribbean style rice with peas, Mango & Coirander chutneys. Includes fruit salad, green salad, Iced Sorrel Tea & Hummingbird cake for dessert.
- Add Pumpkin soup (6 oz) for an add'l $4.
26

Latin
Your choice of Ropa Vieja Beef, Pescado a la Veracruzana, Guasacaca Chicken or Tikin Xic Grouper with arbolillo rice & black beans with fresh queso, lime wedges, cilantro & herbs. Includes fruit salad, green salad, bottled Jarritos & lemon churros with chocolate sauce for dessert.
- Add Polvo Roja (6 oz) for an add'l $4.
23

Meze
Your choice of Chicken Shawarma, Kofta, Chermtla tuna salad or Merguel lamb sausage & your choice of two of the following: classic hummus, beef hummus, Baba Ghanouj or Muhammara (red pepper-sweet spread). Served with Falafel, flat bread, four veggies, pickled eggs, garlic tahini & cucumber mint raita sauce, lemon & cilantro. Includes green salad, Iced mint tea & Tahini cookies for dessert.
- Add Leblebi (chickpea & harissa) soup (6 oz) for an add'l $4.
26

Add Vindaloo, Korean BBQ, Jamaican Jerk, Garlic Parmesan, Traditional BBQ or Nashville Hot.

ENRIQUE'S
20

Riverview Farms Steelhead Trout
Salt & sugar brined trout, seared & roasted with yeasted cauliflower puree & lemon caper dressing.
20

Ossobuco
Braised pork shank ossobuco in white wine tomato sauce.
23

DESSERTS

Housemade Banana Foster Bread Pudding
Caramelized bananas & pecans with rum caramel sauce.
5

Housemade Chocolate Decadence
Chef’s choice of assortment.
6

Add a side salad $3 add'l. Add Chef’s choice of soup (6 oz) $4 add'l.

Ice Cream Bar
Buffet only; for groups 20 or more. One ice cream flavor (3 oz) with seven toppings: Whipped topping, maraschino cherries, sprinkles, caramel & chocolate sauces, crushed Oreos & crushed English toffee. Add add’l ice cream flavor (add’l 3 oz/person) Limit 2 flavors.
2023-24 CALVIN CATERING POLICIES

Disclaimer:
Prices &/or products are subject to change due to market availability &/or pricing fluctuations. We appreciate your patience & understanding. Please know that we will do our very best to provide the requested items, but we cannot make guarantees.

Sustainability Statement:
Calvin Dining Services is committed to upholding our sustainability mission in practicing recycling efforts & offering environmentally friendly products.

Legal Holidays:
Events scheduled for legal holidays require advance coordination & approval with the Catering Director

Leftover Food:
Due to health department regulations, food & beverage items not consumed at an event cannot be released & taken out of the service area or removed from the facility. This policy applies to all food, including entrées, buffet items, boxed meals, plated meals &/or other food prepared/ordered for guaranteed guests unable to attend.

All leftovers are the property of Calvin Dining Services, including both perishable & non-perishable food &/or beverages as well as all disposables.

Buffers:
A minimum of 20 people is required for buffet service. All events under 20 people will be plated or boxed meals that are offered on the menu. If a buffet is still requested for under 20 people, there will be an additional fee.

Cancellations &/or Changes:
Catering orders must have final details confirmed – menus, linens, guest count &/or dietary restrictions no later than 5-business days prior to the scheduled event to ensure its success. Catering ordered less than 3-business days in advance, not including the day of the event may not get the menu requested &/or result in additional charges &/or may not be accommodated.

Catering ordered 24 hours or more before the event is subject to a 25% fee.
Events 24 hours or more before the event is subject to a 50% fee.
Events less than 24 hours before the event is subject to a 100% fee.
Catering ordered 24 hours or more prior to the event may result in additional charges &/or may not be accommodated. Cancellations &/or changes made fewer than 5-business days, not including the day of the event may result in additional charges &/or may not be accommodated.

Audio Visual & Equipment Needs:
Contact Venues at Calvin (616)562-7045 to request any AV equipment.

FOR PRINCE CONFERENCE CENTER ONLY:
Standard linen is included for food &/or beverage tables for full &/or sit-down meal events. Any additional requested linen will be an additional charge.

Pricing, Tax Exempt Groups & Liability:
A service charge of 6% applies to all food & beverage as well as Michigan state sales tax of 6% to all charges.

Pricing:
Menu prices are subject to change due to market conditions. Menu prices will be guaranteed 30 days before your scheduled event.

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

A Certificate of Liability Insurance must be on-file with Venues at Calvin prior to the event for all external groups, contact Venues at Calvin for further details (616)562-7045.

Room Decor:
Decorations brought in should tastefully reflect Calvin University. Glitter confetti & balloons are strictly prohibited inside the facility. If candles are desired, the flame must be enclosed in glass. Items may not be affixed to walls or ceiling.

Calvin Dining Services is the contracted food service provider.

Calvin Dining Services Exclusivity/Food Waiver Request:
In addition, we label items that are served with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice.

The food allergens we label are:
- Egg
- Milk
- Peanuts
- Tree Nuts
- Fish
- Shellfish
- Sesame
- Soy
- Wheat

Calvin Dining Services is dedicated in providing an exceptional & safe culinary experience for Calvin University students, faculty, staff & visitors. The purpose of this policy is to clearly define the pre-approval process for any/all departments, organizations or individuals to contract an on-campus food &/or beverage service activity/event outside of Calvin Dining Services.

Calvin Dining Services is the contracted food service provider. All food & beverage for campus events using Calvin University funds must be purchased & provided by Calvin Dining Services.

This ensures safety & compliance with state & local health regulations as well as campus policies & the best use of Calvin University funding & expenses.

Calvin Dining Services has the first right of refusal for all Dining Services. No food or beverage may be provided by campus organizations or off-campus vendors unless a Food Waiver Request is submitted & approved.

Food Waiver Requests must be submitted to the Director of Hospitality 30 days prior to the event.

Under special circumstances, food waivers are permitted for certain on-campus events at the discretion of Calvin Dining Services.

Calvin Dining Services has entered into a contract with PepsiCo products exclusively. These policies apply to all on-campus food & beverage service activities &/or events, including:
- In all buildings & outdoor locations owned &/or operated by Calvin University

Hosted by University students, employee/staff &/or visitors.

Calvin University has agreed to purchase & serve PepsiCo products exclusively. All Organizations & Departments must comply with PepsiCo.

Calvin Dining Services makes every effort to identify the top 9 ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our staff on the severity of food allergies. In addition, we label items that are served with possible allergens containing ingredients; however, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice.

Guests concerned with food allergies need to be aware of the risk.

Prices &/or products are subject to change due to market availability &/or pricing fluctuations. We appreciate your patience & understanding. Please know that we will do our very best to provide the requested items, but we cannot make guarantees.

Sustainability Statement:
Calvin Dining Services is committed to upholding our sustainability mission in practicing recycling efforts & offering environmentally friendly products.

Legal Holidays:
Events scheduled for legal holidays require advance coordination & approval with the Catering Director

Leftover Food:
Due to health department regulations, food & beverage items not consumed at an event cannot be released & taken out of the service area or removed from the facility. This policy applies to all food, including entrées, buffet items, boxed meals, plated meals &/or other food prepared/ordered for guaranteed guests unable to attend.

All leftovers are the property of Calvin Dining Services, including both perishable & non-perishable food &/or beverages as well as all disposables.

Buffers:
A minimum of 20 people is required for buffet service. All events under 20 people will be plated or boxed meals that are offered on the menu. If a buffet is still requested for under 20 people, there will be an additional fee.

Cancellations &/or Changes:
Catering orders must have final details confirmed – menus, linens, guest count &/or dietary restrictions no later than 5-business days prior to the scheduled event to ensure its success. Catering ordered less than 3-business days in advance, not including the day of the event may not get the menu requested &/or result in additional charges &/or may not be accommodated.

Catering ordered 24 hours or more before the event is subject to a 25% fee.
Events 24 hours or more before the event is subject to a 50% fee.
Events less than 24 hours before the event is subject to a 100% fee.
Catering ordered 24 hours or more prior to the event may result in additional charges &/or may not be accommodated. Cancellations &/or changes made fewer than 5-business days, not including the day of the event may result in additional charges &/or may not be accommodated.

Cancellations within 24 hours of the event may result in a charge of the full cost of the event.

If additional guests are at the event, we will do our best to accommodate with the product that is available & additional fees may apply.

Delays:
Calvin Dining Services cannot be held responsible for food quality due to delays of 30 minutes or more within the scheduled start time of an event.

West Campus:
Catering on Calvin University West Campus is disposable/compostable ware only. Linen is included for the food &/or beverage tables only. Any additional requested linen will have an additional charge. Plated Meals can be an option for the following locations with no additional fee:

- The President’s Office
- Commons Annex
- Hospitality Suite

There will be a non-refundable tax-per-person fee added for all other locations. This fee is to cover labor and breakage.

West Campus plated meal requests must have prior approval – no less than 5-business days prior to the event to avoid additional fees.

Billing:
All current Calvin University Faculty, Staff &/or Student Group(s) must provide a WorkDay Tag prior to the execution of catering service.

Audio Visual & Equipment Needs:
Contact Venues at Calvin (616)562-7045 to assist with any AV equipment.

FOR PRINCE CONFERENCE CENTER ONLY:
Standard linen is included for food &/or beverage tables for full &/or sit-down meal events. Any additional requested linen will be an additional charge.

Pricing, Tax Exempt Groups & Liability:
A service charge of 6% applies to all food & beverage as well as Michigan state sales tax of 6% to all charges.

Menu prices are subject to change due to market conditions. Menu prices will be guaranteed 30 days before your scheduled event.

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

A Certificate of Liability Insurance must be on-file with Venues at Calvin prior to the event for all external groups, contact Venues at Calvin for further details (616)562-7045.

Room Decor:
Decorations brought in should tastefully reflect Calvin University. Glitter confetti & balloons are strictly prohibited inside the facility. If candles are desired, the flame must be enclosed in glass. Items may not be affixed to walls or ceiling.

Calvin Dining Services is the contracted food service provider.

Calvin Dining Services Exclusivity/Food Waiver Request:
In addition, we label items that are served with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice.

The food allergens we label are:
- Egg
- Milk
- Peanuts
- Tree Nuts
- Fish
- Shellfish
- Sesame
- Soy
- Wheat

Guests with Dietary Restrictions:
It is the responsibility of the client or individual ordering catering service to provide Calvin Dining Services with any guest(s) that may have food allergies or dietary restrictions.

These need to be confirmed 30-business days prior, not including the day of the event to ensure food will be available for said guest(s). Catering orders that have not indicated guest(s) with allergies &/or dietary restrictions cannot be guaranteed accommodating meals or food for their said guest(s). Every effort will be made to accommodate such occasions, but some menu &/or food items cannot be procured immediately or within the said event timeline.

Calvin Dining Services is dedicated in providing an exceptional & safe culinary experience for Calvin University students, faculty, staff & visitors. The purpose of this policy is to clearly define the pre-approval process for any/all departments, organizations or individuals to contract an on-campus food &/or beverage service activity/event outside of Calvin Dining Services.

Calvin Dining Services is the contracted food service provider. All food & beverage for campus events using Calvin University funds must be purchased & provided by Calvin Dining Services.

This ensures safety & compliance with state & local health regulations as well as campus policies & the best use of Calvin University funding & expenses.

Calvin Dining Services has the first right of refusal for all Dining Services. No food or beverage may be provided by campus organizations or off-campus vendors unless a Food Waiver Request is submitted & approved.

Food Waiver Requests must be submitted to the Director of Hospitality 30 days prior to the event.

Under special circumstances, food waivers are permitted for certain on-campus events at the discretion of Calvin Dining Services.

Calvin Dining Services has entered into a contract with PepsiCo products exclusively. These policies apply to all on-campus food & beverage service activities &/or events, including:
- In all buildings & outdoor locations owned &/or operated by Calvin University

Hosted by University students, employee/staff &/or visitors.

Calvin University has agreed to purchase & serve PepsiCo products exclusively. All Organizations & Departments must comply with PepsiCo.

These policies apply to all on-campus food & beverage service activities &/or events, including:
- In all buildings & outdoor locations owned &/or operated by Calvin University

Hosted by University students, employee/staff &/or visitors.

Calvin University
2023-24 Food Waiver Request Form

Enforcement:

Individuals &/or organizations that violate this policy are subject to an immediate cancellation of the event. Severe &/or repeated violations may also result in the revocation of the privilege to reserve space on campus for events that involve food &/or beverage activity.

Today's Date: ____________ Event Date: _____________ Event Name: __________________________________
(The date must be no later than 15 business days prior to the event)

Event RES#: ____________________ Event Location: _________________________________________________
(A confirmed space Reservation# issued from Calvin Venues must be obtained prior to the submission of The Food Waiver Request Form)

Name of Individual(s)/Organization(s)/Department(s): ________________________________________________
Contact Person: ___________________________ Phone Number: ___________________________ Email Address: ________________________________________

Reason for Request: ___________________________________________________________________________

Product(s) to be served (attach menu on separate sheet if needed): ________________________________________________________________________________

Food(s)/Item(s) are (check one):        Donated____     Purchased ____   Name of Company/Vendor: _____________________________________________________
Phone Number: ________________________ Address: _________________________________ Email Address: _____________________________________________

*** A Copy of the Vendor's Food License must be attached ***

Will food preparation be required (check one)?        Yes____ No ____
If “Yes”, who will be preparing the food/items? _______________________________ Who will be serving the food? ________________________________________
Describe how the food will be stored &/or kept at a safe temperature (hot or cold): __________________________________________________________________
___________________________________________________________________________________________________________________________________________

___ I have read and fully understand the Food Waiver. I will be solely responsible for the food/beverage service for the stated event. I will be solely responsible for set-up, clean-up of the room, composting/recycling and removal of all waste.

Client Signature: ___________________________________ Date: _____________________

-------- To be Completed by Calvin Dining Services Only  ----------  To be Completed by Calvin Dining Services Only -----

Date Submitted/Received: ____________         Event Date: ____________           RES#: ___________________
Event Name: _____________________________________Event Location: ____________________________
Date of Approval: ____________ Approved by: __________________________________________

Reason for Denial: _____Request submitted late _____First right of refusal per contract _____Other

********** The Signed & Approved Food Waiver Must be Displayed at the Event **********