

South Asian Wedding Menus



Deluxe Wedding Packages 2011

www.deltameadowvale.com/hotelweddings



Planning Checklist

When planning your event, be sure to contact your Hotel Catering Team member to assist in the process. The Delta Meadowvale Resort & Conference Centre Catering Team has a cast of dedicated professionals ready to help you arrange a seamless and successful experience. Be sure to use this "Planning Checklist" as a helpful tool to get you started.

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|---|--|
| <input type="checkbox"/> Program Schedule/Agenda | <input type="checkbox"/> Table Decorations |
| <input type="checkbox"/> Menu Selection and Planning | <input type="checkbox"/> Music and Entertainment/SOCAN |
| <input type="checkbox"/> Bar Requirements and Selections | <input type="checkbox"/> Parking and VIP Valet |
| <input type="checkbox"/> VIP or General Receptions | <input type="checkbox"/> Guestlist and VIP'S |
| <input type="checkbox"/> Special Themes | <input type="checkbox"/> Rooming Lists |
| <input type="checkbox"/> Late Night Services/Coffee & Dessert | <input type="checkbox"/> Party Favours |
| <input type="checkbox"/> Special Décor | <input type="checkbox"/> Ceremony and/or Changerooms |
| <input type="checkbox"/> Special Linens and Chair Covers | <input type="checkbox"/> Photographers |
| <input type="checkbox"/> Printed Materials Including Menus & Programs | <input type="checkbox"/> Transportation/Shuttle Services |
| <input type="checkbox"/> Room Set-ups and Staging | <input type="checkbox"/> Security Requirements/Keys |
| <input type="checkbox"/> Seating Arrangements | <input type="checkbox"/> Staff, Volunteer & Crew Meals |
| <input type="checkbox"/> Audio Visual Equipment | <input type="checkbox"/> Registration and Signage |
| <input type="checkbox"/> Move-in/Move-out Procedures & Requirements | <input type="checkbox"/> Internet & Telephone Services |
| | <input type="checkbox"/> Guestroom VIP's and Check-Ins |

Certain services and items are available and may require additional charges. Please consult your Catering Team member for specific details. Our staff can refer you to recommended suppliers for music, décor, entertainment, transportation & other services.

South Asian Wedding Packages

The Delta Meadowvale boasts expansive function space, well appointed guest accommodations lush garden settings with greenery and a full service catering facility to make your wedding a memorable event. Our professional staff would be happy to assist you in planning a seamless, successful day the way you want it to be. From cuisine to décor to accommodations, the Delta Meadowvale Resort & Conference Centre is the perfect location to plan that perfect day.

THE COMPLETE PACKAGES INCLUDES:

Tropical Non-Spirited Fruit Punch for your Pre-Dinner Reception

Floating Candle with Votives at Each Table

White Table Linen and Napkins, Full Table Settings, Dedicated Service Staff
Complete Set-up and Teardown of Ballroom

Beautifully Appointed Ballroom for your Lunch and/or Dinner Reception
Waived Meeting Room Rental with Meal

An Authentic East Indian Buffet Menu with professional consultation from our Exclusive Caterer: **The HOST Fine Indian Cuisine.**
Providing a Renowned Culinary Experience including On-site Service

Coffee, Tea and Decaffeinated Coffee Service During Dinner
Soft Drink and Juice Bar for Complete Meal Event

Complimentary Late Night Coffee & Tea Service

Complimentary Overnight Accommodations for the Bride & Groom including: In Suite Chilled Sparkling Wine, Chocolate-dipped strawberries, and In Room Hot Breakfast for Two the following morning

Preferred Guestroom Rates for Overnight Out of Town Guests

Complimentary Parking and Coat Check Services

Discounted on-site hair and make-up consultation from **Eclectica Hair Design & Spa** (conveniently located at Delta Meadowvale Resort), and music and DJ consultation from **VIP Entertainment.**

Set Dinner Buffets

The menus listed on the following pages were with put together with creativity in mind. Sample menus are merely suggestions. Should you have something special in mind that you do not see listed, we would be happy to help design a menu specific to your wedding.

MENU A BUFFET

Starters

Assorted Pakoras
Panir Rolls
Murgh Mirch Tikka

Main Course

Saag Panir
Dal Panchrattan
Vegetable Jafrezi

Lamb Rara
Butter Chicken

Served With:
Naan & Parantha
Rice Pulao
Raita
Chef's Choice of 2 Salads
Pickles

Dessert

RasMalai
Coffee, Decaffeinated Coffee & Tea
\$56 per person

MENU B BUFFET

Starters

Aloo Tikka
Panir Tikka
Seekh Kabaab

Main Course

Panir Kadhai
Baigan Arbi
Channa Pindi

Chicken Lababdar
Goat Masala

Served With:
Nan & Parantha
Rice Pulao
Raita
Chef's Choice of 2 Salads
Pickles

Dessert

Gulab Jamun
Coffee, Decaffeinated Coffee & Tea
\$56 per person

MENU C BUFFET

Starters

Methi ke Kebab
Panir Cutlets
Murgh Lasani Tikka

Main Course

Tawa Sabzi:
Aloo, Baigan, Bhindi

Panir Lababdar
Lamb Masala

Served With:
Naan & Parantha
Rice Parantha
Rice Pulao
Raita
Chef's Choice of 2 Salads
Pickles

Dessert

Dal Ka Halva
Coffee, Decaffeinated Coffee & Tea
\$57 per person

Set Dinner Buffets

MENU D BUFFET

Starters

Gulistani Kebab
Vegetable Spring Rolls
Shammi Kebab

Main Course

Tawa Sabzi:
Peppers, Arbi, Baigan

Navrattan Curry with Panir
Dal Bukhara

Chicken Dhaba Curry
Goat Korma

Served With:
Nan & Parantha
Rice Pillaw
Raita
Chef's Choice of 2 Salads
Pickles

Dessert

Gulab Jamun
Coffee, Decaffeinated Coffee & Tea
\$57 per person

MENU E BUFFET

Starters

Haryali Kebab
Vegetable Spring Rolls
Chicken Tikka
Seekh Kebab

Main Course

Shahi Methi Panir
Bhindi Do Piazza
Dal Bukhara

Chicken Curry
Goat Korma
Macher Jhol

Served With:
Nan & Parantha
Rice Pillaw
Raita
Chef's Choice of 3 Salads
Pickles

Dessert

Gulab Jamun
Kulfi
Coffee, Decaffeinated Coffee & Tea
\$58 per person

MENU F BUFFET

Starters

Vegetable Kathi Kebab
Samosas
Chicken Malai Tikka
Fish Amritsari

Main Course

Matar Panir
Mushroom Jalfrezi
Chana

Chicken lababdar
Lamb Roganjosh
Tandoori Chicken

Served With:
Nan & Parantha
Rice Pillaw
Raita
Chef's Choice of 3 Salads
Pickles

Dessert

Dal Halava
Rasmalai
Coffee, Decaffeinated Coffee & Tea
\$58 per person

The Host Catering Menu

Start here to build your Dream Deluxe Wedding Package. With the assistance of our Professional Staff, piece your menu step-by-step to your own individual liking. The Menu price will be based on your customized selections.

Vegetarian Appetizers

- Paneer Cutlets:** Homemade cottage cheese cutlets
- Pakorras:** Deep fried vegetable fritters
- Onion Bhajia:** Deep fried onion fritters
- Palak Samosa:** Spinach stuffed pastry
- Vegetable Samosa:** Potatoes stuffed pastry
- Aloo Tikki:** Spiced potato dumpling
- Methi Kebab:** Veggie kebab with fenugreek flavour
- Vegetable cutlets:** Mixed vegetables
- Cashew Nut Rolls:** Crunchy kebab with cashews
- Haryali Kebab:** Spinach cheese dumplings
- Gulistani Kebab:** Veggie dumplings with sesame

Vegetarian Main Course

Pulses

- Dal Makhni:** Pureed lentils
- Dal Panchratan:** Mixed Dal
- Sookhi Dal:** Spiced dry lentils
- Chana Masala:** Chickpeas curry
- Chana Pindi:** Spiced dry chick peas
- Kadi Pakora:** Pakoras in gram flour and yogurt curry

Vegetables

- Aloo Gobi:** Cauliflower and potatoes
- Gobhi Matar Be-Misal:** Cauliflower and peas in saffron flavour gravy
- Baigan Patiala:** Slice of eggplant in tomatoes gravy
- Baigan Bharta:** Mashed eggplant
- Kashmiri Dum Aloo:** Potato curry
- Bhindi Do Pizza:** Okra cooked with onions
- Dakshin Bhindi:** Okra cooked with coconut
- Navarattan Curry:** Mixed vegetables in cashew korma
- Vegetable Jalfrezi:** Stir fried mixed vegetable
- Khumb Lababdar:** Mushroom in tomatoes coriander sauce

Panir (homemade cheese)

- Shahi Paneer:** Panir in mild cashew saffron sauce
- Mumtaz e-Begum:** Minced panir with pepper and peas
- Shabnum Curry:** Panir with peppers and mushroom
- Kadhai Paneer:** Spicy panir curry
- Achari Panir:** Pickle panir curry
- Malai Kofta:** Panir balls in korma sauce
- Panir Tikka Masala:** Spice panir masala with peppers

Tawa Sabzi

(Choice of 3 Vegetables on Iron Plate)

- Baigan:** Eggplant
- Bhindi:** Okra
- Jeera Aloo:** Potatoes
- Stuffed Peppers**
- Karela:** Bitter Melon
- Arbi:** Eddo
- Bheyn:** Lotus roots
- Mushrooms**

Non-Vegetarian Appetizers

- Tawa Chicken Tikka:** Spicy chicken tikka in curry masala
- Malai Tikka:** Mild creamy chicken tikka
- Chicken Pakora:** Chicken fritters
- Lasani Tikka:** Garlic flavoured chicken tikka
- Mirch Tikka:** Green chili marinade chicken tikka
- Kathy Kebab:** Minced meat roti wraps
- Shammi Kebab:** Lamb / beef dumplings
- Seekh Kebab:** Minced lamb / beef kebab
- Fish Amritsari:** fish fritters
- Shrimp Tandoori**
- Shrimp Shashlik:** shrimp peppers, onions

Non-Vegetarian Main Course

Meat

(choice of lamb, goat or beef)

- Kadhai Gosht:** Spicy Curry
- Roganjosh:** Gravy of yogurt and saffron
- Bhuna Gosht:** Thick masala
- Rara Gosht:** Meat in thick curry sauce
- Goat Masala:** Goat curry
- Keema Matar:** Minced meat with peas
- Gosht Veliram:** Spicy lamb curry
- Saag Gosht:** Spinach and meat

Poultry

- Chicken Lababdar:** Chicken tikka cooked with tomato, coriander
- Butter Chicken:** Chicken in buttered tomato sauce
- Chicken Tikka Masala**
- Dhaba Chicken:** Spicy chicken curry
- Chicken Jalfrezi:** Chicken with peppers and onions
- Kaju Chicken:** Chicken cooked with cashews
- Chicken Chettinad:** Chicken in mild coconut gravy
- Methi Chicken:** Chicken with fenugreek leaves
- Chicken Vindaloo:** Spicy pickled chicken

Seafood

- Shrimp / Fish Masala:** Shrimp / Fish with peppers and onions
- Prawn / Fish Benazeer:** Shrimp / Fish in mild cashew korma
- Khumbi Prawn / Fish Makhni:** Shrimp / Fish and mushroom in buttered tomato sauce

The Host Catering Menu Con't

Basmati Rice

Plain
Pulao
Vegetable Rice
Vegetable Biryani
Meat / Chicken

Breads

Naan
Lacha Paranta
Pudina Paranta
Roti
Missi Roti

Condiments

Raita
Cucumber
Bundi
Onion and Tomato

Salads

Kachumber
Chana Chaat
Moth ki Chaat
Chef's Salad
Host Mango
Onion Chili
Pasta

Desserts

Kulfi: Homemade ice cream
Rasmalai: Cheese dumplings in milky sauce
Gulabjamun: Cheese balls in sugar syrup
Gajrela: Carrot pudding
Dal Halva: Lentil

Culinary Enhancements

SHARED PLATTERS

Tri Colour Nachos - Tomato Salsa	\$4 per person
Chilled Market Crudites, Relishes & Dip	\$5 per person
Fresh Cut Crudites - Buttermilk Ranch Dip	\$6 per person
Sliced Fresh Fruit - Honey Lime Yogurt Dip	\$6 per person
Domestic and International Cheese Platters - Assorted Breads and Crackers	\$7 per person
Selection of Domestic & International Cheeses, Crackers, Sliced Baguette	\$8 per person
Antipasto Plate with Grilled Vegetables, Prosciutto, Melon, Shrimp & Mozzarella	\$9 per person
Mini French Pastries	\$36 per dozen

Selection of Cold and Hot Hor D'Oeuvres
\$36 per dozen

LATE NIGHT SWEET TABLE

Great Expectations

White & Dark Chocolate Fruit Fondue
Croquembouche Profiterole Pyramid
Tiramisu Dusted with Chocolate
Cinnamon Apple & Bourbon Pecan Pie
Peggy's Famous Warm Bread Pudding with Caramel Sauce
Mini French Pastries
\$18 per person

A Little Taste of Sweetness

Mini Pastries
Squares
Seasonal Fruit & Berries
Freshly Brewed Regular & Decaffeinated Coffee & Tea
\$13 per person

Chocolate Fondue Buffet

White & Dark Chocolate Fruit Fondue
Warm White Chocolate with a hint of Raspberry
Melted Dark Chocolate with Amaretto Essence
Forked Seasonal Fruit for Dipping
\$11 per person

Additional South Asian Menus

PUNJABI MENU

Starters

Choice of two vegetarian starters:

Aloo Tikki
Vegetable Cutlets
Pakora
Spring Rolls
Chat Papri
Samosa

Choice of two non-vegetarian starters:

Chicken Tikka
Tawa Chicken Seekh
Tawa Chicken Tikka
Lamb Seekh Kebab
Fish Amritsari

Main Course

Choice of three vegetarian (Pulse + Vegetable + Panir)

Pulse:

Dal Makhni
Pindi Choley
Dal Panchrattan

Vegetable:

Aloo Gobhi
Bhindi Do Pyaza
Baigan Patiala
Mixed Vegetables

Panir:

Saag Panir
Matar Panir
Shahi methi Panir
Makhni Panir

Choice of two non-vegetarian (Goat or Lamb + Chicken)

Goat or Lamb:

Roganjosh
Dhaba Curry

Chicken:

Butter Chicken
Chicken Lababdar
Chicken Curry

Accompaniments

Breads (mix of Nan and Parantha)

Chef's choice of salad
Rice Pulao
Raita
Pickles

Dessert

Choice of one dessert

Rasmalai
Gulab Jamun
Kulfi

Additional South Asian Menus

GUJRATI MENU

Starters

Choice of two vegetarian starters:

Aloo Tikki
Dhokla Khandavi
Pakora
Spring Rolls
Chat Papri
Samosa

Choice of two non-vegetarian starters:

Chicken Tikka
Tawa Chicken Seekh
Tawa Chicken Tikka
Lamb Seekh Kebab

Main Course

Choice of four vegetarian (Pulse + 2 Vegetable + Panir)

Pulse:

Dal Makhni
Chana Masala
Dal Panchrattan
Gujrati Kadhi
Gujrati Dal

Vegetable:

Aloo Gobhi
Bhindi Do Pyaza
Baigan Patiala
Mixed Vegetables
Undhiyu

Panir:

Saag Panir
Matar Panir
Shahi Panir
Makhni Panir

Choice of two non-vegetarian (Goat or Lamb + Chicken)

Roganjosh
Butter Chicken
Chicken Lababdar
Chicken Curry

Accompaniments

Breads (mix of Nan and Parantha)
Chef's choice of salad
Rice Pillau
Raita
Pickles

Dessert

Choice of two desserts
Rasmalai
Gulab Jamun
Kulfi
Shrikhand

Additional South Asian Menus

MUSLIM HALAL MENU

Starters

Choice of one vegetarian starter:

Aloo Tikki
Pakora
Spring Rolls
Chat Papri
Samosa

Choice of two non-vegetarian starters:

Chicken Tikka
Tawa Chicken Seekh
Tawa Chicken Tikka
Lamb Seekh Kebab
Lahori Fish

Main Course

Choice of two vegetarian (Pulse + Vegetable)

Pulse:

Dal Makhni
Chana Masala
Dal Panchrattan

Vegetable:

Aloo Gobhi
Bhindi Do Pyaza
Baigan Patiala
Mixed Vegetables

Choice of two non-vegetarian (Goat or Lamb or Beef + Chicken)

Goat or Lamb or Beef
Roganjosh
Korma
Achari Gosht
Kadhai Gosht

Chicken:

Chicken Lababdar
Chicken Curry
Butter Chicken

Biryani Rice

Choice of Chicken, Lamb or Beef

Accompaniments

Breads (mix of Nan and Parantha)
Chef's choice of salad
Raita
Pickles

Dessert

Choice of two desserts
Rasmalai
Gulab Jamun
Kulfi

From The Bar

All Bars are set-up with Premium Brands unless otherwise requested.

HOST BAR prices are subject to 13% HST and 15% gratuity.

CASH BAR prices include applicable taxes and gratuity.

All Spirit prices include mixes of assorted soft drinks and juices.

If consumption is less than **\$400.00** net per bar set-up, a labour charge of **\$30** per hour will apply for each bartender and cashier (if applicable) at a minimum of 4 hours. On statutory holidays, the labour rate is **\$40** per hour.

PACKAGE HOST BARS

3-hour Host Bar	\$32 per person
4-hour Host Bar	\$35 per person
5-hour Host Bar	\$41 per person
6-hour Host Bar	\$45 per person

HOST BAR SERVICE

Premium Branded Spirits (1oz)	\$5.75 per drink
Deluxe Branded Spirits (1oz)	\$6.25 per drink
Domestic Beer and Ales	\$5.73 each
Imported Beer and Ales	\$6.12 each
Wine by the glass - domestic	\$6.12 per glass
Wine by the glass - imported	\$6.75 per glass
Liqueurs (1oz)	\$6.25 per drink
Cognac and Deluxe Liqueurs (1oz)	\$6.75 per drink
Bottled Natural Mineral Water	\$3.75 each
Bottled Sparkling Water - Pellegrino	\$3.95 each
Soft Drinks (tall)	\$3.75 per glass

CASH BAR SERVICE

Premium Branded Spirits (1oz)	\$7.50 per drink
Deluxe Branded Spirits (1oz)	\$8.25 per drink
Domestic Beer and Ales - domestic	\$7.50 each
Imported Beer and Ales - imported	\$8.00 each
Wine by the glass - domestic	\$8.00 per glass
Wine by the glass - imported	\$8.75 per glass
Liqueurs (1oz)	\$8.25 per drink
Cognac and Deluxe Liqueurs (1oz)	\$9.00 per drink
Bottled Natural Mineral Water	\$4.00 each
Bottled Sparkling Water - Pellegrino	\$5.00 each
Soft Drinks (tall)	\$4.00 per glass

SPECIALTIES

Martini Bar (1.5oz) - your choice of Martini Cocktails make to order including Gin, Vodka, Crantini, Cosmopolitan, Chocolate and more - same Bar minimums apply.

\$7.50 Host Bar / **\$10.00** Cash Bar

From The Bar con't

PUNCHES

(serves approximately 25)

White Rum Tropical Fruit, Vodka or Gin Citrus Punch	\$99.00 Gallon
Champagne Punch or Mimosa	\$100.00 Gallon
Gentle Breeze Virgin Punch (Cranberry and Grapefruit)	\$56.00 Gallon
Tropical Virgin Spritzer (Mango and Peach with Soda)	\$56.00 Gallon

DINNER WINE SERVICE

Consult your Catering Professional for assistance in pairing that perfect wine with all your culinary selections. Delta Meadowvale Resort and Conference Centre boasts a well-appointed array of wines from every corner of the globe. Each wine has been carefully chosen to entertain every palate.

Sample Selections include (but are not limited to):

White Wine

Jackson Triggs, Sauvignon Blanc	VQA, Niagara, Ontario	\$32
Jackson Triggs, Chardonnay	VQA, Niagara, Ontario	\$39
Cave Springs, White Zinfandel	VQA, Niagara, Ontario	\$39

Red Wine

Santa Carolina, Cabernet Sauvignon	Chile	\$34
Inniskillin, Pinot Noir	VQA, Niagara, Ontario	\$36
Jacob's Creek, Shiraz	Australia	\$42

Sparkling Wine

Freixenet Cordon Negro	Spain	\$44
Mumm, Extra Dry Champagne	France	\$125
Moët & Chandon, Champagne	France	\$150

General Information

GUARANTEE

The final guaranteed number of guests attending meal functions is required 72 business hours prior to the actual function date. Should no guarantee be received, the hotel will prepare and charge for the original expected attendance outlined on the banquet event order. The guest will be billed for the guaranteed number or attendance, whichever is larger.

FOOD & BEVERAGE

All Food & beverage is exclusive to and must be supplied by the Hotel. All other arrangements must be reviewed and approved by the Hotel. Wedding cakes are the only exception to this policy. All alcoholic beverages must be dispensed by the hotel servers & bartenders. The Hotel's liquor license requires the Hotel to request proper identification from any person of questionable age and refuse if identification cannot be produced. In accordance with the Ontario Liquor Law, the Hotel is not permitted to serve alcoholic beverages after 1:00 am and all alcohol must be removed from function rooms by 1:30 am. The staff at the Delta Meadowvale also reserves the right to refuse the service of alcoholic beverages to any person who appears to be intoxicated.

LABOUR CHARGES

The minimum guest requirement as indicated will be charged. Should the scheduled start time of the function be delayed by more than 30 minutes without prior notification, a labour fee may occur and will be added to the master account. For events booked on Statutory Holidays, an additional labour charge for all staff required will be charged. This charge is equal to one and a half times the employees' salary.

BILLING & DEPOSIT

A minimum deposit of \$2,000.00 CDN (or 25%) whichever is greater is required to secure all function space. All deposits are non-refundable. All Weddings require Full Prepayment a minimum of 14 business days prior to your event. The Catering Team would be happy to set up a payment schedule leading up to your full prepayment date.

MENU SELECTION & PLANNING

The Catering Team will be happy to assist you in arranging your catering requirements. Any arrangements for florals, theme decorations, live or recorded entertainment may be ordered through your Catering representative or referred to an event supplier. Special electrical requirements can be arranged with an outside contractor who will bill the client directly. The Catering representative would be happy to make all the arrangements for you. Final menu details and beverage requests must be completed no less than twenty-one days prior to your event.

PRICING

Prices are current and are subject to change without notice; however, we will guarantee confirmed prices for 60 days after a price change. All banquet pricing are subject to 13% Harmonized Sales Tax and 15% Service charges unless otherwise specified.

FUNCTION SPACE

Rooms are held only for the hours indicated on your banquet event order. The hotel reserves the right to provide an alternative function room based on the expected attendance and/or business levels. Once the banquet event order has been signed, any group requiring a room reset on the day of the event will be charged a reset fee. The fee charged is based on the size of the room and the changes required. The minimum charge is \$200.00. If the function room is left in a condition that requires extra labour for clean up, an additional charge of \$20.00 per hour per required staff member (at a minimum of 4 hours) will be applicable. Function room rental is subject to 13% HST and 8% set-up fee. The hotel will charge the client for any damage incurred on the premises by any person, delegate or supplier affiliated with the event. Damage includes that to walls, doors, flooring, hotel equipment or any other.

SECURITY

The hotel is not responsible for the damage or loss of any materials, merchandise or equipment left in the hotel prior, during or following a function. Arrangements must be made for the security of exhibits, equipment or merchandise left inside function rooms via an outside security company. A waiver is to be signed by the client if materials are left inside the hotel without proper protection.

SHIPPING & RECEIVING

The hotel will not accept any shipment more than 48 hours prior to the date of an event unless prior arrangements are made with the hotel. All packages should be addressed with the event name, date of function, function room and Hotel contact. If arrangements for advance shipping are made with the hotel, a daily storage fee will be applicable. If packaging requires excessive unloading or moving within the building, a handling fee will be applicable. The fee is based upon the number of boxes, weight and labour involved. All out of country materials should be shipped via a Custom Broker arranged by the client. The hotel will not become responsible for materials held in customs. If any charges are incurred by the Hotel for retrieving materials, the costs will be added to the master account. The hotel will not accept any shipment sent C.O.D. (cash on delivery).

SOCAN FEE

A tariff is charged by law for events that include musical entertainment and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN), for your right to use music which is copyrighted. This will be charged to your master account and paid on your behalf by the hotel to SOCAN.

Events with Dancing:

1-100 people	\$41.13 plus tax
101-300 people	\$59.17 plus tax
301-500 people	\$123.38 plus tax
500+ people	\$174.79 plus tax

Events without Dancing:

1-100 people	\$20.56 plus tax
101-300 people	\$29.56 plus tax
301-500 people	\$61.69 plus tax
500+ people	\$87.40 plus tax