



Event Catering Planning Guide





We invite you to enjoy our spacious new ballroom upon its completion in 2013. 40,000 sq ft with seating of 2,600 for dining and 5,000 for general sessions.



Centerplate

Craveable Experiences. Raveable Results.™

As the COBO Center exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

Please call us today at (313) 703.9101 or e-mail us at jason.hougard@centerplate.com

Your Chef



Executive Chef Jamie Miller's notable career began at an early age when he decided to pursue a career in the culinary arts. While a native son of Michigan, his passion for cooking has allowed him to create inspired cuisine both in the U.S and Canada.

Jamie's culinary journey has included fine dining service at exclusive country clubs in North America. His long standing association with the American Culinary Federation and leadership in serving some of the country's most complex culinary events further contribute to his extraordinary capabilities. He has a deep understanding of guest preferences, which range from the simple to the sublime, and a singular focus on creating delicious food for their enjoyment.

Passionate about the inclusion of locally sourced, fresh ingredients in his cooking, Chef Miller purchases many of his fruits and vegetables from Detroit's own Eastern Market.

Please enjoy Chef Miller's savory and sweet menu offerings. Whether starting with a continental breakfast or concluding with dessert, you will find his tempting recommendations complement every event.



Breakfast

LIGHT BREAKFASTS

QUICK START

Chilled fresh orange and seasonal juices, selection of Danish pastries, muffins, and sliced breakfast breads, butter and preserves, fresh brewed coffee, decaffeinated coffee and herbal teas

HEALTHY START

Chilled fresh orange and seasonal juices, fresh cut seasonal fruits and berries, selection of Danish pastries, muffins and sliced breakfast breads, butter and preserves, assorted fresh yogurts, fresh brewed coffee, decaffeinated coffee and herbal teas

TASTE OF EUROPE

Fresh fruit tray, chilled juices, assortment of filled croissants, danish pastries, scones, butter, jam and jellies, assorted fruit yogurt and granola, fresh brewed coffee, decaffeinated coffee and herbal teas

BREAKFAST ENTRÉES

Served with orange juice, coffee or tea

THE WARM START

Fluffy scrambled eggs served with choice of applewood bacon or jumbo sausage links, home style breakfast potatoes and buttermilk biscuit

THE AMBASSADOR

Grilled striploin steak and fluffy scrambled eggs served with home style breakfast potatoes and buttermilk biscuit

BREAKFAST BUFFETS

Served with orange juice, coffee or tea

FRENCH CONNECTION

Seasonal fruit tray, butter croissants and danish, cheddar scrambled eggs, individual quiches, sliced canadian bacon, french breakfast potatoes and Belgian waffles with fruit compote

SOUTHERN START

Seasonal fruit salad, glazed cinnamon rolls, mini fruit muffins, cheddar scrambled eggs, applewood bacon and jumbo sausage links, herb cheddar grit cakes, buttermilk biscuits and sausage gravy

BREAKFAST ACTION STATIONS

All stations require a Centerplate Chef at a rate of \$125 for the first 2 hours and \$50 per hour after 2 hours

CLASSIC OMLETTE STATION

Diced ham, crumbled bacon, diced peppers, onion, tomato, sliced mushrooms, shredded cheese

BELGIAN WAFFEL OR BANANAS FOSTER FRENCH TOAST



Classic Belgian waffles served with warm michigan blueberry compote or thick sliced french baguettes served with flamed bananas

EGGS BENEDICT



Lightly poached eggs served with toasted english muffins and a blood orange hollandaise

A LA CARTE OFFERINGS

MORNING ENHANCEMENTS

- Fresh baked fruit danish
- Fresh buttery croissants
- Assorted bagels with cream cheese
- Assorted sliced breakfast breads
- Assorted donuts
- Individual fruit yogurts 
- Seasonal whole fruit 
- Individual boxes of assorted cereals served with milk
- Canadian bacon, egg, cheese
- English muffin
- Sausage, egg, cheese biscuit
- Quiche (spinach, goat cheese, bacon or Vegetarian)
- Fresh cut seasonal fruit display (serves 35)

AFTERNOON SELECTIONS

- Fresh baked gourmet cookies
- Chocolate fudge brownies
- Novelty ice cream
- Haagen Daz/Dove ice cream bars
- Trail mix
- Mixed nuts
- Tortilla chips and salsa
- Potato chips
- Hard candies and mints
- Fresh cut seasonal fruit display (serves 35) 
- Grilled vegetable display (serves 35) 
- Domestic cheese display (serves 35)
- Michigan Artisanal Cheese Board (serves 35)
- Granola or candy bars

BEVERAGES

- Fresh brewed Starbucks® 100% Colombian Coffee
- Fresh brewed Starbucks® House Decaf
- Fresh brewed regular or decaffeinated coffee
- Iced tea
- Hot tea
- Soft drinks
- Lemonade
- Lime sorbet punch
- Fruit punch
- Individual fruit juices
- Fruit juice by the gallon (Apple, fresh squeezed orange and cranberry)
- Bottled water
- Infused water by the gallon (Cucumber, orange or lemon)

Box Lunches



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Box Lunches

All box lunches come with potato chips, cookie, whole fruit and coleslaw

MOTOR CITY DELI

Choice of roast beef and sharp cheddar, smoked turkey and baby swiss, baked ham and provolone or corned beef with Swiss, served with lettuce, tomato and red onion on a pretzel roll

ORLEANS STREET STRIP LOIN

Chilled pepper roasted strip loin of beef sliced and served on a bakery fresh Kaiser roll topped with, sharp cheddar, flash fried onions, leaf lettuce and tomato

NEW CENTER CHICKEN SANDWICH

Herb grilled breast of chicken with Monterey jack cheese, green leaf lettuce and tomato on a fresh Kaiser bun

EASTERN MARKET VEGGIE WRAP

Yellow squash, zucchini, carrots, tomato, bean sprouts, sliced mushrooms, green peppers, onion and lettuce rolled in a herb spinach tortilla

CHICKEN FAJITA WRAP

Cajun grilled chicken stuffed in a tomato tortilla with flame grilled peppers and onions, shredded cheddar cheese, chipotle sour cream, lettuce and tomato

MID TOWN CLUB WRAP

Roasted turkey, baked ham and baby swiss rolled in a honey wheat lavosh with a bacon mayonnaise, green leaf lettuce and diced tomatoes

Buffet Themes



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BUFFET THEMES

RIVERFRONT EXPERIENCE

Baby spinach salad, seafood pasta salad, cherry braised short ribs, buffalo salmon filets with gorgonzola cream, dauphanoise potatoes, roasted seasonal vegetable medley, artisan rolls & butter, sliced fruit platter and assorted mini dessert platter

LITTLE ITALY

Caesar salad, chicken marsala, vegetable lasagna, tortellini with marinara sauce, warm garlic bread, Italian cream cake and cannoli's

MEXICAN TOWN FAJITA BAR

Seasoned beef or chicken fajita meat, flour tortillas, ranchero beans, Spanish rice, homemade cornbread, diced tomatoes, chopped onions, shredded jack cheese, lettuce and sour cream, Mexican bread pudding

BELLE ISLE BBQ

Garden green salad, coleslaw, slow roasted pulled pork and grilled chicken, shredded cheddar cheese, pickles, onions and jalapeno peppers, smoky barbecue baked beans, corn cobbettes, assorted fresh baked cookies and brownies

HAMTRAMCK DELI

Thinly sliced rolls of assorted honey baked ham, turkey, roast beef and other chef choice deli meats and cheeses, variety of fresh baked breads, potato chips, pasta salad, lettuce, tomato, and purple onions, assorted fresh baked cookies, iced tea & coffee

SOUP & BAKED POTATO BUFFET

Homemade soup de jour, Idaho baked potato, shredded cheddar cheese, bacon bits, butter, sour cream, fresh salsa and diced chives, assorted fresh baked cookies, iced tea & coffee

Plated Entrees



PLATED ENTREES

Your Entrée selection will be accompanied by the freshest seasonal vegetables available and your choice of potato or rice recommended by our Chef.

All plated meals include baskets of our own fresh baked breads, herbed butter prepared with herbs from Local Michigan farmers.

Lunch entrée's include choice of salad or dessert. Dinner entrée's include salad and dessert.

CHICKEN

MICHIGAN CHERRY CHICKEN

Stuffed with onions, bleu cheese, dried cherries and rice.

CHICKEN RAVIOLI

Grilled boneless breast of chicken over four cheese and roasted garlic spinach ravioli, arrabbiata sauce, asiago cheese.

CARIBBEAN CHICKEN BREAST

Topped with a peach and mango salsa and orange glaze.

CHICKEN CAPRESE

Pan seared chicken breast with roasted roma tomatoes, buffalo mozzarella, fresh basil topped with a balsamic glaze.

SUN DRIED FRUIT BREAST OF CHICKEN

Topped with winter fruit chutney and Port wine demi-glace.

MEDITERRANIAN BREAST OF CHICKEN

Breast of chicken with an onion, garlic, spinach and feta cheese stuffing topped with an sun dried tomato sauce.

BEEF

TWIN TENDERLOIN MEDALLIONS

Served with wild mushroom ragout and a peppercorn shallot demi glace.

CHERRY BRAISED SHORT RIBS

with Michigan cherry demi, whipped twisted potatoes, and seasonal vegetable.

GRILLED TEXAS RIB-EYE

Served with roasted garlic demi-glace and tobacco onions.

SOUTHWEST FLANK STEAK

Served with an ancho pepper sauce and fresh pico de gallo.

PLATED ENTREES

(Continued)

PORK

STUFFED PORK CHOPS

Stuffed with Granny Smith apples and topped with a rich mushroom sauce

SUGAR CURED PORKLOIN

Topped with a port wine demi-glace and a mushroom ragout

MUSTARD RUBBED PORK LOIN MEDALLIONS

Topped with a red wine demi-glace and served with apple ginger chutney

SEAFOOD

TORTILLA CRUSTED TILAPIA

Tortilla encrusted tilapia with mango salsa

ROASTED SEA BASS

Topped with a country olive tapenade

SEARED ATLANTIC SALMON

Topped with tomato basil fumet.

POTATO ENCRUSTED WALLEYE

Lake Superior walleye pan seared and topped with an apple buerre blanc.

WINE BY THE BOTTLE

We stock a large variety of specialty wines at appealing prices. Either special order your favorite wine or let your Catering Professional assist you in selecting a wine tailored to your palate

MICHIGAN WINE SELECTION

Tier 1

Whites:

Leelanau Cellars Tall Ship Chardonnay
Black Star Farms Red House White (Chardonnay Blend)

Red:

Good Harbor Harbor Red
Chateau Grand Traverse Gamay Noir Limited Bottling

Tier 2

Whites:

Chateau Grand Traverse Late Harvest Chardonnay
Black Star Farms Pinot Gris
Black Star Farms Arcturos Sur Lie Chardonnay
Black Star Farms Arcturos Riesling

Reds:

Chateau Grand Traverse Silhouette Red Blend
Chateau Grand Traverse Pinot Noir Reserve
Black Star Farms Arcturos Cabernet Franc
Black Star Farms Arcturos Pinot Noir

Sparkling

M. Lawrence Detroit
L. Mawby Blanc de Blanc

L. Mawby Cremant Brut
L. Mawby Talisman

HOUSE WINES

Chardonnay (Eagle Creek)
Chardonnay Reserve (Fall Creek, Texas)
White Zinfandel (Salmon Point)
Cabernet (Timber Ridge)
Merlot (Pacific Cliffs)
Montepulciano (Circle S Vineyards, Texas)
William Wycliff

Salads



SALADS

The following selections have been designed to allow you to tailor your menu

COBO HOUSE

Fresh greens topped with grape tomatoes, english cucumbers, Bermuda onion served with ranch dressing and Chef's choice vinaigrette

MICHIGAN CHERRY

Fresh baby field greens with crumbled bleu cheese, sun dried cherries, roasted almonds and Bermuda onion

TRADITIONAL CAESAR

Romaine lettuce with cherry tomatoes, Parmesan cheese and herbed paprika croutons with Caesar dressing

SPECIALTY SALADS

The following selections of specialty salads may be substituted for and additional

BABY SPINACH SALAD

Served on a bed of fresh spinach with ruby red grapefruit, crushed spiced cashews, herbed boursin cheese served with honey ported balsamic vinaigrette

GRILLED VEGETABLES

Grilled vegetable salad with yellow squash, zucchini, red and green peppers, carrots, and mushrooms over mixed field greens and balsamic vinaigrette

EUROPEAN BOUQUET SALAD

Belgian endive, frisée and watercress wrapped in a cucumber ribbon with boursin cheese crostini, marinated baby heirloom tomatoes topped with honey peppercorn vinaigrette

FIELD GREENS

Fresh mozzarella, red and yellow tomatoes over field greens with a basil vinaigrette and cracked black pepper

Detroit's Eastern Market, a source for all of our fresh produce

Desserts



DESSERTS

APPLE CRUMBLE PIE WITH CHOCOLATE AND CARAMEL SAUCE

NEW YORK STYLE CHERRY CHEESECAKE

OLD FASHION CARROT CAKE

LEMON RASPBERRY CAKE

DARK CHOCOLATE MOUSSE TART WITH MIXED BERRY COMPOTE

SPECIALTY DESSERTS

The following selections of specialty desserts may be substituted for an additional cost.

CHOCOLATE TRIANGLE TART

Triangle chocolate pastry shell filled with Bavarian pastry cream, fresh berries and fruit glaze

CHOCOLATE AND STRAWBERRY TOWER

Layered pound cake filled with rich chocolate and strawberry mousse

DESSERT TRIO

Raspberry filled rainbow chocolate tulip cup, Mini crème brulee & house made cannoli

GRIDDLED POUND CAKE (Must be served, not preset)

Topped with caramelized apples or a peach and sun dried fruit compote, toasted walnuts and a dollop of Chantilly cream.

Flors D'Oeuvres



HORS D'OEUVRES

All hors d'oeuvres are served in increments of 100 each. Cold hors d'oeuvres may be presented either at a station or waiter passed (two hour maximum). If waiter passed, a waiter service charge per waiter will apply.

COLD

Tropical tuna tartar

served in a mini green tea waffle cone

Rock shrimp shooter - with spicy bloody mary sauce and celery

Roma tomato, mozzarella, and fresh basil on a toasted baguette with pesto and toasted pine nut

Asparagus wrapped in thin sliced Proscuitto

Chicken, walnut, grape and celery in mini tart shells

Roasted sirloin on toasted sourdough baguette with horseradish and caramelized onion cream

Smoked salmon on toast points with a chive cream cheese, capers and red onion

Marinated and grilled portabella mushrooms with roasted red peppers and goat cheese on toasted baguette

Antipasto skewer with tomato, olive, artichoke, pepper and buffalo mozzarella

HOT

Homemade Crab Cakes served with spicy remoulade

Bacon Wrapped Scallops glazed in teriyaki bbq sauce

Coconut Shrimp served with apricot horseradish

Beef or Chicken Kabobs with peppers and onions

Spinach and Sausage stuffed mushrooms topped with asiago cheese

Spanokapita served with saffron aioli

Beef or Chicken Sate with a Thai peanut sauce

Chicken or Beef Quesadillas with salsa and sour cream

Southwest Spring Roll stuffed with chorizo sausage, black beans & jack cheese

Pear and Brie in phyllo dough with raspberry dipping sauce

Fried Jumbo 3 Cheese Ravioli with arrabbiata sauce

Mini Sausage Deep-dish Pizzas

Andouille Sausage en croute served with spicy brown mustard

Chicken Santa Fe beggars purse served with avocado cream

Mini quiche including including Lorraine, spinach and mushroom

Specialty Stations



CARVING STATIONS

All stations require a Centerplate Chef

ROASTED BEEF TENDERLOIN

(25 guest minimum)

Rubbed with cracked black pepper and served with assorted fresh bread, horseradish cream and a roasted garlic mayonnaise.

ROASTED LEG OF LAMB

(50 guest minimum)

Rubbed with garlic and rosemary served with a rosemary aioli and fresh made bread.

ROAST BARON OF BEEF

(50 guest minimum)

Served with Dijon mustard, horseradish cream and assorted fresh bread.

SUGAR CURED PORK LOIN

(25 guest minimum)

Served with an apple and pear chutney, peach BBQ sauce and fresh made bread.

SMOKED TURKEY BREAST

(25 guest minimum)

Served with orange cranberry chutney, Dijon mustard and assorted fresh made bread.

OVEN ROASTED GROUPER

(50 guest minimum)

Roasted whole Grouper stuffed with sliced potatoes, fennel and lemon served with spicy remoulade, olive tapande and soft pita pockets

*** If less than minimum then additional charges will apply**

ACTION STATIONS

All stations require a Centerplate Chef

ASIAN

Teriyaki beef and sesame chicken served with fresh stir-fry vegetables, steamed white rice, sweet and sour sauce, spicy Szechwan sauce and fortune cookies

PASTA

Penne and bowtie pasta with marinara and boursin cheese cream sauce, diced chicken and baby shrimp, seasonal julienne vegetables, parmesan cheese, crushed red pepper and garlic bread

FAJITA

Beef and chicken fajitas, warm flour tortillas, refried beans, Pico de Gallo, cheddar cheese, shredded lettuce, diced tomatoes, sour cream, chips and salsa

SLIDER & MINI CONEY STATION

Choice of beef or chicken sliders included with mini coney dogs with pickle chips, onions and mustard

DISPLAY PRESENTATIONS

SHELLFISH BOARD

Jumbo shrimp cocktail and stone crab claws presented with spicy cocktail sauce and lemon wedges.

SMOKED SALMON

Scottish smoked salmon served with pumpernickel and rye breads, classic garnishes: onion, capers, and egg yolk & herbed boursin cheese.

ANTIPASTO

Grilled Italian sausage, marinated vegetables, assorted olives and cheeses served with sliced breads and crackers.

CRUDITES, FRUIT & CHEESE

Fresh vegetables served with ranch dip, imported and domestic cheeses served with assorted crackers and sliced fruit and berry arrangement with yogurt dipping sauce.

* If less than minimum then additional charges will apply

DESSERT STATIONS

All stations require a Centerplate Chef

GRIDDLED POUND CAKE

With brandy peach compote and a dollop of Chantilly cream.
(50 guest minimum)

ICE CREAM SUNDAE BAR

With vanilla, chocolate and strawberry ice cream, sanders hot fudge, caramel and strawberry sauce, chopped nuts, cherries and whipped cream.
(50 guest minimum)

BANANAS FOSTER & CHERRIES JUBILEE

Served with vanilla ice cream.
(50 guest minimum)

NITROGEN SORBET

Tropical Coconut, Pomagranite and Morello Cherry made to order with liquid nitrogen and served in a mini waffle cone.
(50 guest minimum)

Drinks



HOSTED & CASH BAR SERVICE

For hosted bars the client pays for all beverages consumed.

For cash bars the individual pays for all beverages in cash.

All cash and hosted bars require a Centerplate bartender

Our standard is one bar per 100 guests.



Cordial
Premium Cocktails
Specialty Beer
Domestic Beer
House Wine
Bottled Water
Soft Drink

SPECIALTY BEVERAGES

Domestic (Serves 250)
First Hour
Each Additional Hour

PERTINENT DETAILS

EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the Cobo Center. All food and beverages, including water, must be purchased from Centerplate.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

SERVICE CHARGES AND TAX

A 19.5 % service charge will apply to all food, beverage and labor charges.

Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

The remaining balance will be due five (5) business day prior to the start of your event.

For Social Events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the Event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.

CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Hall with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

Breakfast, Lunch, Receptions and Dinners:

Refreshment or Coffee Breaks:

LINEN SERVICE

Centerplate provides its in house linen for all meal functions with our complements. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays:

New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

DELAYED or EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

TABLECLOTHS

All tables for meal functions are dressed with white linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at an additional charge.

WATER SERVICE

The Cobo Center provides complimentary water service for podia and head tables. This service may be arranged through your designated event manager. All other water service is available through Centerplate. Please see your Centerplate sales professional for any additional water services required.

CONCESSION SERVICE

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business. For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Outlet/Cart.

GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage). If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.

Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or la carte items at the same price per person or per item plus the service charge and local taxes. Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.