

2017 Catering
at Avon Aquatics Flavorseal Pavilion
440-933-4739



GREATER CLEVELAND'S PREMIER CATERING COMPANY

Big Show, 635 Miller Rd, Avon Lake, OH 44012 440-933-4739
www.clevelandcatering.com info@clevelandcatering.com

RENTAL Inclusions

Parties are during open swim sessions; there is no lighting for after hours. Prices includes swim sessions with table & food reservation. See pool hours for seasonal times May 28th through September 5th.
June 1 to Aug 21 Thursdays and Fridays 12:00pm to 3:00pm or 5:00pm to 8:00pm. Saturday 5:00pm to 8:00pm.

Lunches

-A contract must be signed for Avon Aquatics AND Big Show Catering, by an Avon Resident.

**-prices for swimming and space reserved at picnic tables in Flavorseal Pavilion:
\$80 for 16 guests and two picnic tables, \$105 for up to 24 guests and 3 picnic tables,
\$130 for up to 32 guests and 4 picnic tables. 33 or more are by approval only.
(restrictions may apply, and not all guests may be seated at one time if your count is
over or under your contract amount)**

-Big Show catering food prices are listed below. Minimum of 6 food per table.

-no coolers and no outside food can be catered in

-a wrist band will be provided and must be worn by each guest

-swim time is 12:00 to 3:00 (with rest break at 1pm and 2pm)

-safety instructions must be read and followed by all guests

-food service is from 12:45 to 1:15

-guests must enter and leave together at the same time.

Dinners

-A contract must be signed for Avon Aquatics AND Big Show Catering, by an Avon Resident.

**-prices for swimming and space reserved at picnic tables in Flavorseal Pavilion:
\$80 for 16 guests and two picnic tables, \$105 for up to 24 guests and 3 picnic tables,
\$130 for up to 32 guests and 4 picnic tables. 33 or more are by approval only.
(restrictions may apply, and not all guests may be seated at one time if over or under
your minimum)**

-Big Show catering food prices are listed below. Minimum of 6 food per table.

-no coolers and no outside food can be catered in

-a wrist band will be provided and must be worn by each guest

-swim time is 5:00pm to 8:00pm (with rest break at 6pm and 7pm)

-safety instructions must be read and followed by all guests

-food service is from 6:00 to 6:30

-pool closes at 8pm

-guests must enter and leave together at the same time.

THE BIRTHDAY PARTY

Pizza Parties Min of 8 , max 32 Tipping is optional but appreciated.

Package 1: One Cheese Pizza Slice, Icecream Novelty, Fruit Punch Capri Sun \$5.50/pp

Package 2: One Cheese Pizza Slice Pizza, Themed Cake, Fruit Punch Capri Sun \$6.50/pp

Package 3: Two Cheese Pizza Slices, Icecream Novelty, Fruit Punch CapriSun \$7.50/pp

Package 4: Two Cheese Pizza Slices, Themed Cake, Fruit Punch Capri Sun \$8.50/pp

Package 5: Hotdog, Chips, Ticket for Icecream at concession, Fruit Capri Sun \$6.75/pp

Package 6: 2 Hotdog, Chips, Theme Cake, Capri Sun \$10.25/pp

Add: Candy Grab bag \$2.00/pp, Slush Puppy \$2.75/pp, Pepperoni .50/pp

Bottled Pop /Water\$2.50/pp (or sub for Capri sun and add 50 cents/pp) ,

Turkey Wrap \$4.95/pp, Brownies, Cookies, Cake \$2.00/pp,

Cheese Pizza: Slice \$3.00/Whole \$18, Pepperoni: Slice \$3.50/Whole \$21, Hot Dog \$2.50,

Themed plates: Frozen, Batman, Spiderman, Princess, Camouflage, and more \$1.00/pp

THE LUNCHEON BUFFET

Minimum of 20. Tipping is optional but appreciated

Gold Luncheon Buffet \$15.50/ per person

One Meat Entree, One Pasta, Two Side Dishes, Rolls/ Butter, Dessert

Silver Luncheon Buffet \$13.50/ per person

One Meat Entree, One Pasta, Salad, Rolls/Butter, Dessert

Bronze Luncheon Buffet \$13.50/ per person

Chicken Salad on Croissants, Pasta Salad or Green Salad, Fruit Medley, Dessert.

Fiesta Lunch Buffet \$14.95/ per person

Chicken Burritos, Spanish Rice, Chips & Salsa, Fruit Display, Brownies.

Boxed Lunch \$8.95/pp (minimum of 16)

Turkey Sandwich, Chips, Whole Fruit, Cookie

Gourmet boxed lunch \$11.95 (minimum of 16)

Turkey Wrap, Pasta Salad, Fruit Salad, Cookie

~CHARGRILLED LUNCHE~

Prices include choice of one side, chips, dessert brownie. Grilling is done on location.

We use mesquite & hickory wood for infused flavor.

Min32. Tipping is optional but appreciated

Hotdogs \$9.50/pp

All beef with condiments of mustard, ketchup, relish, chopped onions, and cheese

Brauts or Italian Sausages with Peppers & Onions \$13.95/pp

Brauts with grilled peppers & onions, mustard, and ketchup.

Burgers OR Grilled Chicken w/ the Fixing's \$13.95/pp

All Beef burgers with grilled mushrooms, cheese, lettuce, tomato, onions, pickles,

~CHARGRILLED DINNERS~

Includes 3 Side Dishes, Rolls & Butter, dessert (\$1.95 credit/pp) Includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet, three hour , min 32) Tipping is optional but appreciated

Black Angus Steaks~ See prices below

Choice Angus Strip Steaks are hand cut, marinated, with grilled mushrooms & onions.

10oz Steak \$29.95/pp, 12oz Steak \$32.95/pp, 14oz Steak \$34.95/pp, 16oz Steak \$36.95/pp

BBQ Ribs & Chicken~ \$27.95/pp

St. Louis Style Ribs & boneless Chicken with Teriyaki, Honey Mustard, and BBQ Sauce.

Salmon, Swordfish, or Tuna~ \$25.95/pp

Salmon, Swordfish, or Tuna Steak marinated and grilled with a Chutney Sauce.

Grilled Chicken or Burger~ 8 oz \$24.95/pp 4oz \$19.95

8 ozs of boneless Chicken with Teriyaki, Honey Mustard, and BBQ Sauce.

COMBINATION ENTREES add \$2.00/pp

Offer a combination of multiple entrees above. Let your guests choose!

Burgers & Chicken Combo~ \$25.95/pp

All Beef quarter pounders with grilled mushrooms, Chicken breasts are grilled with Teriyaki, Honey Mustard, and BBQ Sauce. Fixings and condiments included.

Beef & Chicken Kabobs~ \$23.95/pp

Marinated Beef filet & Chicken kabobs with veggies and glazed.

Clambake \$28.95/pp

One dozen Middle Neck Clams , Roasted Rotisserie Chicken, & Clam Chowder!

Roasted Rack of Pork \$24.95/pp

Roasted Rack of Pork is even better than a Pig Roast ! We take a Frenched Rack of Pork loin, and slowly sear on the grille. It carves like a huge Lamb Chop and is accompanied with Brandy Baked Apples. Have us add a Centerpiece Suckling Pig: add \$200.

THE DINNER BUFFET

Min 20. Tipping is optional but appreciated

Elite Dinner Buffet \$21.95/ per person.

Two Meat Entrees, One Pasta Entree, Two Side Dishes, Salad, Rolls and Butter, Dessert

Deluxe Dinner Buffet \$19.95/ per person.

Two Meat Entrees, Two Side Dishes, Salad, Rolls/Butter, Dessert.

Premier Dinner Buffet \$17.95/ per person.

One Meat Entree, One Pasta Entree, Two Side Dishes, Salad, Rolls/Butter, Dessert.

Classic Dinner Buffet \$15.95/ per person.

One Meat Entree, One Pasta Entree, One Side Dish, Salad, Rolls/Butter, Dessert.

Standard Dinner Buffet \$13.95/ per person.

One Meat Entree, One Pasta Entree, Salad, Rolls/Butter, Dessert.

BREAKFAST & BRUNCH BUFFET

20 minimum

The Sweet Start \$5.95/ per person

Fresh Fruit Medley, Warm Cinnamon Buns, Hashbrowns.

The Early Start \$9.95/ per person

Egg Strata Cheese & Bacon, Handmade Hash browns, Fresh Melon Slices & Muffin

The All American Start \$13.95/ per person

Scrambled Eggs or Strata, Blackberry French Toast or Bagels & Cream Cheese, Ham Slices or Bacon, Hash browns or Scalloped Potatoes, Fresh Melon Slices.

HORS D'OEUVRES

Prices shown below are two (2) pieces per serving. Minimum of 20 servings per item for any booking. We can assist you in determining how many servings to order. Let us incorporate your theme into the appetizers!

Tantalizing Hors d'oeuvres

- Meatballs Sweet-n-Sour Classic \$2.50/pp
- Stuffed Mushrooms \$4.95/pp
- Stuffed Mushrooms Seafood \$5.50/pp
- Oriental Chicken or Beef Sate' \$5.50/pp
- Chicken Fingers \$6.95/pp
- Wings: BBQ, Mild, Hot, Teriyaki \$2.95/pp
- Wild Buffalo Dip \$2.95/pp
- Pot stickers Chicken or Pork \$3.95/pp
- Egg Rolls: \$3.95/pp
- Petite Quiches \$3.95/pp
- Mini Frank Wraps \$2.50/pp
- Puff Pastry Brie & Baked Apples \$4.95/pp
- Petite Sandwiches \$5.95/pp
- Water Chestnuts & Bacon \$4.95/pp
- Stuffed Philo Cups Feta & Cran \$3.50/pp
- Vegetable Medley \$2.95/pp
- Fruit Medley \$4.95/pp
- Cheese Medley with Crackers \$5.95/pp
- Apricot Cream Cheese ball \$2.95/pp
- Nuts & Gourmet Snacks \$3.95/pp
- Gourmet Chip Station \$2.95/pp
- Gourmet Popcorn Station \$3.95/pp
- Filet Mignon Platter \$8.95/pp
- Yukon Masher Martini Bar \$5.95 /pp
- Tortellini Skewers or Tower \$4.95/pp
- Tomato & Mozzarella Skewers \$4.95/pp
- Grilled Lamb Chops \$12.95/pp
- Succulent Crab Fondue \$6.95/pp
- Crab Cakes \$6.95/pp
- Chilled Tiger Shrimp \$5.95/pp
- Scallops Wrapped in Bacon \$6.95/pp

ENTREE OPTIONS

CHICKEN ENTREES

We use fresh, boneless chicken breasts. Our creative dishes have your guests raving!

Marinated Mediterranean

Marinated with Olive Oil, Balsamic, Artichokes, Tomatoes, Mushrooms, Parmesan,

Gorgonzola Chicken w/ Berries

Gorgonzola Crème Sauce, Fresh Herbs, Raspberries, and Blackberries.

Pistachio Chicken

Lightly breaded in a Pistachio Crumb Crust, then topped with Pineapple Mojo Drizzle.

Stuffed Chicken Florentine

Stuffed with gourmet cheeses and spinach

Lemon Caper Chicken

Lightly crusted and topped with a Lemon Butter Caper Sauce.

Wild Mushroom Chicken

Medley of Gourmet Mushrooms and Leeks in a light crème sauce.

Key Lime Breast of Chicken

Delight the senses with a chicken inspired by the Islands. Baked in A Crisp Coconut Bread Crumb Crust and topped with a Key Lime Essence Chutney and raspberries.

Honey Wheat Baked Chicken

Inspired by Grandmother's Kitchen. Boneless breasts baked to golden perfection.

Chicken Cordon Bleu

Stuffed with Ham & Swiss and drizzled with Crème Sauce.

Chicken Romano

Lightly breaded, topped with Three Cheeses & a Tomato Rosa Sauce.

Rotisserie Style Chicken

Rotisserie Seasoned Chicken breasts basted with a sweet herb sauce and slow-roasted

Apple Brandy Glazed Chicken

Tender chicken baked with Apples soaked in Brandy with Brown Sugar and Pecans.

Orange & Apricot Pecan Glazed Chicken

Baked in a Citrus Marmalade infused with Grand Marinier and Pecans.

Greek Isles Chicken

Baked with Spinach & Feta & Tomato Pesto.

Smothered Chicken

Lightly Breaded chicken smothered in chicken gravy...a true comfort food.

Chicken Marsala

Sautéed with mushrooms and marsala wine. A classic.

SEAFOOD ENTREES

Tapped Up Tilapia

Brushed with Herbed Butter; then baked with Tomatoes, Mushrooms, Roasted Red Peppers, and Almonds.

Honey Berry Salmon

Rubbed with Herbed Honey Mustard, and topped with Mixed Berry Chutney

Bourbon Glazed Pecan Salmon

Pecan crusted salmon with a bourbon teriyaki glaze

ROAST BEEF ENTREES

Sliced Roast Beef

Slow cooked to tender perfection; then sliced and topped with Aus Jus Gravy, Portabella Mushroom, and Asparagus tips garnish. Always a favorite!

Carved Roast Beef

Carved at a Station and accompanied w/ Horseradish & Spicy Mustard. Add \$2.00/pp

Tender New England Pot Roast

Marinated Top Round slow cooked until it is so tender it falls apart! Garnished w/ Potatoes & Carrots.

Sweet & Sour Meatloaf

This Sweet & Sour Glaze kicks meatloaf up a whole new level!

Filet of Beef Skewers add \$1.50/pp

Tender Chunks of Filet are skewered and rubbed w/ our Teriyaki & Sweet Plum Glaze.

PORK ENTREES

Fruit & Grain Breaded Pork Chops

Inspired by a visit to Hamburg Germany. Marinated then baked with an incredible crust of Bread Grains, Dried Fruits, and Almonds. Served with a baked apple chutney.

Marinated Pork Tenderloin

Inspired by a trip to Maui. Center cut chops marinated and baked with a fresh Mango, Pineapple, Red Pepper, and sugared Pecan Chutney.

Pork Tenderloin in Apple Pear Compote

Tender Cuts of Pork roasted in a Sweet Port Sauce with Herbs. Finished w/ fresh Apple & Pear Compote. Sure to impress!

Scandinavian Pork Medallions

Slow cooked in a bed of Cabbage with Spaetzle, Bacon, Brown Sugar, and Apples.

Baked Apricot & Maple Glazed Ham Slices

As wonderful as it sounds! Simplicity with a twist!

PASTA ENTREES

Choose your favorite sauce to accompany your favorite pasta:

PASTA NOODLE CHOICES

Standard Noodles

Penne, Bowtie, Spirals, Orecchiette Shells, XX & OO's.

Supreme Noodles

Four Cheese Ravioli, Portabella Ravioli, Cheese Stuffed Tortellini, Gnocchi ... Add \$1.50/pp (Other gourmet options available.)

PASTA SAUCE CHOICES

All sauces are homemade in-house with the finest ingredients.

Marinara

A Traditional Tomato Sauce slow simmered with fresh Italian Herbs. Wonderful taste!

Traditional Meat Sauce

Traditional Marinara simmered with ground beef. Mama Mia!!

Pomodora Sauce

A light toss of sautéed Basil, Garlic, Roma Tomatoes, Artichokes, & Mushrooms; with olive oil and Parmesan.

Alfredo Sauce

Three Cheeses, Crème, and Butter blended into a Rich, Decadent Sauce.

Roasted Red Pepper Crème Sauce

Roasted Red Peppers, Peas, Red Onion, and Bacon tossed in a Rich Roasted Red Pepper Crème Sauce.

Greek Aisles Sauce

Light Virgin Olive Oil Sauce with fresh sautéed Spinach, Tomatoes, and Feta Cheese.

Roasted Veggie Sauce

Signature dish of seasonal market vegetables sautéed & tossed w/ a White Wine ragout. Rave reviews always!

Spinach & Artichoke Pasta

A Light Crème Sauce with sautéed Spinach & Marinated Artichokes

Lasagna

Traditional Meat Lasagna or Vegetarian Three Cheese Lasagna. Add \$ 1.50/pp

Cheddar Bake

Creamy Triple Cheddar Bake with Light Bread Crumb Crust. A Classic!

Lemon Caper Pasta

A light and refreshing sauce with hints of lemon essence, mushrooms, and capers.

ENTREE SIDE DISHES

(Customized versions are an option!)

SALAD GREENS

Served in Large Bowls at the Buffet.

Gourmet Salad

Fresh Mixed Greens w/ Mozzarella, Cranberries, Mandarin Oranges, and Almonds.

Garden Salad

Mixed Greens w/ everything in the garden; Cucumber, Tomato, Cheddar & Red Onion.

Spinach Salad

Fresh Spinach w/ mozzarella, crumbled bacon, eggs, mushrooms, & tomato wedge.

Greek Salad

Fresh Mixed Greens tossed w/ crumbled Feta, Cucumbers, Kalamata & Green Olives.

Pistachio Salad

Fresh Mixed Greens, Mozzarella, Asian Pears, Dried Fruits, & Pistachio medley.

Iceberg Wedge

Beautiful Display of Iceberg Wedges fanned out on a platter and speckled w/ a colorful display of chopped veggies and drizzled dressings. Wait until you see this!

Dried Cherries Salad

Mixed Greens with Goat Cheese, Dried Cherries, and Almonds. Drizzled with A Cherry Brandy Dressing.

Autumn Fig Salad

Mixed Greens with Asiago Cheese, Dried Figs, & Red Onion. Served with a Chardonnay Dressing.

Napa Cabbage Salad

Shredded Napa Cabbage with Asiago, Almonds, Mandarin Oranges, Scallions, and Crunchy Noodles

Cucumber Tomato Salad

Fresh Cucumber, Roma Tomatoes, Black Olives, Vidalia Onions, Feta Cheese, and Basil

Italian Anti Pasta Salad

Romaine lettuce w/ a medley of Cheeses, Pepperoni, and Peppercini Peppers.

Cobb Salad

Romaine Lettuce topped with Cheddar, Crumbled Bleu Cheese, Bacon, Red Onion.

Apple Cheddar & Bacon Salad

Baby Spinach Leaves with Granny Smith Apples, Cheddar & Bacon.

COLD SIDE DISHES

Roasted Veggie Salad

A medley of Gourmet Veggies roasted, chilled, and marinated.

Cucumber Dill Salad

Slices of cool Cucumbers in a Sour Cream Dill Sauce

Fruit Salad Medley

A Beautiful Display of Fresh Fruits & Berries w/ a Raspberry Yogurt Sauce.

Waldorf Salad

A Fruited Creamy delight of Grapes, Apples, Celery & Walnuts.

Fruit Ambrosia Salad

A Tropical Delight of Exotic Fruits, Coconut, and Whipped Crème.

Broccoli Bombay Pasta Salad

Pasta with balsamic dressing, fresh Broccoli florets, Raisins, Pecans, and Red onions.

Zita Bleu Pasta Salad

Pasta mixed w/ chunky Blue Cheese Dressing, Gourmet Veggies & Asparagus tips.

Sicilian Pasta Salad

Orecchiette Shells mixed w/ a Vinaigrette Dressing, Fresh Vegetables & Cheeses.

Creamy Bowtie Pasta Salad

Everyone's Favorite with sweet peas, carrots, bacon, and cheddar cheese.

Goat Cheese Tortellini Pasta Salad

Cheese tortellini with goat cheese, roasted red peppers, pecans, and asparagus tips.

Add \$1.00/pp

Green Apple & Horseradish Coleslaw

Sweet, with a nice little tang at the finish.

Potato Salad

Dill Potato Salad, Classic Potato Salad, Or Russian Pas & Bacon Potato Salad

HOT SIDE DISHES

Roasted Potato Medley

A Step above the Norm! A medley of Redskins, Yukons, Russet, and Yams roasted in a Sweet Whipped Butter Garlic Sauce, mixed w/ Fresh Herbs. A beautiful display! Herbed Redskins only are available.

Scalloped Potatoes

Layered w/ Three Cheeses, Fresh Rosemary, and Crumbled Bacon.

Yukon Mashers

Golden Potatoes mashed w/ Buttermilk, Roasted Garlic, Sweet Whipped Butter, & Herbs (add \$.75/pp)

Whipped Sweet Potatoes

Sweet potatoes Whipped with butter, garlic, and brown sugar. (add \$.75/pp)

Smashed Redskins

Redskins roasted and smashed with goat cheese and rosemary.

Baked Potato

Idaho Russet with sides of butter, cheddar, bacon, and sour cream.

Wild Grain Rice

Slow steamed in Chicken Broth w/ Wild Mushrooms, Asparagus, and Parmesan.

Green Beans

Steamed fresh with butter, sliced mushrooms and almonds. Or choose a creamy casserole bake version.

Baked Veggie Layer

A Medley of fresh Vegetables, Rice, and Cheeses baked with a light Parmesan Crust.

Vegetable Bouquetiere

Medley of Vegetables; such as Zucchini, Yellow Squash, Asparagus; in a citrus butter.

Broccoli & Cauliflower

Steamed Tender and served with your choice of Whipped Butter or Hollandaise Sauce.

Broccoli Spears

Steamed with butter and garlic.

Fresh Asparagus

Steamed Tender and drizzled w/ Hollandaise Sauce .. Add \$2.00/pp

Sugar Snap Peas & Asparagus Tips Medley

A combination of the best of two worlds!

5 Star BBQ Baked Beans

5 varieties of beans baked in a sweet & smoky bbq sauce with bacon.

Peas & Carrots

Sugar snap peas and carrots with caramelized red onions.

Seasonal Corn on the Cob

Local ears of corned roasted.

Baked Apple Compote

A medley of Apples baked w/ Butter, Brown Sugar, & Pecans.

Dietary Requests

Please let us know of any allergies for hidden ingredients. We will be glad to accommodate any dietary needs given at the final menu appointment.

DESSERT CAKES & CUPCAKES

A custom work of art designed just for you! Prices may vary from \$1.50 and up. Choose two flavors if desired. Liqueurs such as Kahlua, Amaretto, and Rum can be soaked into the cake layers. Be creative and match flavors to your colors!

Flavors

Deep Dark Chocolate White Yellow Butter Pecan Strawberry Spice Confetti
Carrot Mocha Espresso Chocolate Chip Marble Date Nut Tiramisu Toffee
Chocolate Cherry Forest Pineapple Banana Pumpkin Almond Lemon

Fillings

Turn any cake into a decadent dessert! Always a crowd-pleaser. Be creative and match your organization's colors.

Layers of jams such as Strawberry, Raspberry, Blackberry, or Apricot.

Almond slices can be added also.

Bavarian White Chocolate Mousse w/ fresh Raspberries, Strawberries, Cherry filling, or Mixed Berries.

Chocolate Mousse with Fresh Raspberries

Chocolate Bavarian Mousse w/ Chocolate Shavings, Toffee Crunch, Peanut Butter Chips, or Ferrero Rocher

Chocolate Mousse with Liqueur of Amaretto, Grand Marinier, or Coffee Espresso

Chantilly Champagne Mousse with Raspberry Puree

Key Lime Essence Mousse or Lemony Fluff Mousse

Pistachio Puff Mousse

Coconut Crème Mousse, or Crème de Menthe Mint Mousse

New York Style Cheesecake Mousse

Pumpkin Spice Mousse

Butterscotch with Toffee Crunch Mousse

Icing Flavors

Traditional Buttercream, Butter Icing, Whipping Crème, Cream Cheese Icing, Mousse Icing, Fondant.

- A Big Show Catering -

Other Assorted DESSERT Options

Pastry Trays \$1.95 to \$3.95 /pp

Delicious Display of decadent pastries; such as Mini Eclairs, Crème Puffs, Lemon Squares, Cheesecake Squares, Pecan Tarts, Baklava, Kolachkis, Seven Layer Bars, Apple Caramel Crunch, Mousse Cups, Chocolate Covered Strawberries, and even more!

Cheesecakes \$3.95/pp

Luscious, Creamy, and always Homemade! New York Style w/ Berry Mounds, Raspberry Swirl, Oreo Crunch, Snicker Bar, Peanut Butter Cup, and more!

Cookies or Brownies 75 cents to \$2.00/pp

Oversized delights always made as sinfully as possible!

Pies \$1.95/pp

Homemade Berry or Crème Pies.

- A Big Show Catering -

BEVERAGES

Urns of Punch, Iced Tea, or Lemonade

\$1.95/pp.

2 choices \$2.50/pp

3 choices \$3.50/pp

Bottles of:

Water, Pop, Gatorade \$2.50/ each.

Hot:

Coffee, tea, Hot Chocolate \$1.95/pp.

2 choices \$2.50/pp

3 choices \$3.50/pp

ADDITIONS, TERMS & CONDITIONS

Minimums. Minimums listed apply and maximums.

Final/Counts Final number must be guaranteed 2 weeks before event. (It is the customer's responsibility to schedule this final appointment, or else we will choose a menu for you and base the count on the quote.) Customer must pay for this number guaranteed regardless of cancellations or no-shows.

Additions can be made up to 2 weekdays before the event at 9:00 am. All final details for timing, menu, cake, set up, etc, must be finalized two weeks prior (or we will decide for you) Any change requests after this point are not guaranteed. Customers must pay for the minimum amount of people required. Any additions after this time can be paid on event day before the start time. **Payment** checks made out to The Big Show.

Room Rentals Offsite - it is the customer's responsibility for paying & signing a contract with the City of Avon if applicable. Decorations cannot be taped, or hung .

Set Up/Timing Service charge pays for set up of buffet. Food must be served first at start time. Service is for one hour. Afterwards, servers will clean up food items, tear down buffet. At reservation end time, all items, decorations, gifts, etc must be removed from the pavilion.

Quantity final meal count is per person. Additional guests will incur another meal charge. Prices are one meal per person and include the average portion consumed. Big Show is not liable for guests eating more than one meal serving portion, or using more than one disposable.

Deposit 25% non refundable deposit secures date and contract quantity pricing. Partial deposits or payments are non refundable. Final payment is due one week before your event.

Tipping: Tips are optional but appreciated. Please pay tips on the final bill with check or credit card or mail to main office, in order for The Big Show to assure they are distributed to key event staff that may not be present at the end of the event. **Menu:** customization or changes may incur a fee. The Big Show recommends food such as steak and fish be cook to done; consumption of undercooked food may contain food born illness. All allergies must be notified to The Big Show 10 days before reception; all ingredients in a dish may not be disclosed on the menu. Any additional guests on event day must be paid for. The amount of food included in each package person is based on the average consumed; The Big Show will not be liable if the average for the reception deviates.

Cancellation of event from 8 months before the event date and up until two weeks before the event date will incur an additional 25% penalty. Cancellation two weeks before and up to the actual the event date will require the customer to pay the guaranteed count amount or the contract amount if no guaranteed count was given. **Rain checks available for groups less then 32**

Indemnification Customer holds The Big Show, ltd and The City of Avon harmless against any claims from the acts of themselves and guests including any accident, injury or damage, however caused, to any person or property related to the event , and against any costs, attorney fees, expenses, and liabilities. The Big Show is not liable for lost or stolen items.

Liability Customer will be responsible for any negligent acts of themselves or guests damaging the property of The Big Show, ltd., or Premises Loss In the event the facility suffers temporary loss of utilities, fixtures, acts of nature, or acts of terrorism; customer hereby waives all claims against The Big Show for injury or damage, physical, emotional, or contractual, or service start delay from acts of nature, traffic, vehicular error, lack or access to premises. An NSF fee of \$30 will be charged per incident. If the Big Show must take collection action against the customer, the customer is required to pay all fees incurred for collection, attorney, travel time, and interest.