



A Wedding Invitation

We request the honour of your presence
at

The Marlborough Hotel

In the *heart* of Winnipeg since 1914

You provide the commitment and the dreams. The Marlborough provides the setting. The character and charm of one of Winnipeg's finest historic buildings together with our excellent service and delicious cuisine will help ensure your wedding day is truly memorable. Join the many thousands of Winnipeggers who, since 1914, have chosen The Marlborough for their special day.

Our Duke of Marlborough Bridal Package includes:

- Overnight Accommodation for the Bride and Groom
 - Fresh Fruit and Champagne for Two
 - Honeymoon Breakfast for Two
- Preferred Room Rate for your Invited Guests
 - Complimentary Banquet Room
(based on minimum food & beverage service)

Our experienced Sales and Catering Team will assist you in arranging all the details to ensure your wedding day fulfills your dreams.

Please call us at (204) 942-6411 or Toll Free (800) 667-7666

We look forward to working with you



Wedding Catering Package

Menus

Dinner Entrees
Vegetarian Entrees
Children's Entrees
Soups & Salads
Vegetables
Potatoes & Rice
Desserts
Dinner Entrée Enhancements
Dinner Buffets & Enhancements
Receptions
Carvery & Pasta Bar Selections
Reception Platters

Bar Information

Corkage, Host & Cash Bar

Catering Policies

Policies, Deposit Schedule & Agreement



Dinner Entrees

All Entrees are accompanied by warm Multigrain, Sour Dough and Rye Rolls with Butter, your choice of Soup or Salad, choice of two Vegetables, choice of Potato or Rice, Dessert.
Coffee Tea service.
(Add \$2.00 for Soup & Salad)

Seafood Entrees

Baked Halibut

*Coated with fresh Herbs and baked
Served with Lemon Sauce*
\$25.95

Herb-Crusted Fillet of Atlantic Salmon

Baked and served with a Lemon Hollandaise Sauce
\$24.95

Pickerel

*Steamed Pickerel, stuffed with Spinach
Served with a Garlic Cream Sauce*
Seasonal Price

Lamb & Veal Entrees

Rack of Lamb

*Roasted New Zealand Lamb
Served with a Lemon Herb Demi Glaze*
\$34.95

Veal Loin Medallions

*Medallions of Milk Fed Veal, lightly floured and pan-fried with Seasoning
Topped with Mushrooms and Marsala sauce*
6 oz \$30.95



THE
Marlborough
HOTEL

Dinner Entrees

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All Entrees are accompanied by warm Multigrain, Sour Dough and Rye Rolls with Butter, your choice of Soup or Salad, and choice of two Vegetables, choice of Potato or Rice, Dessert.

Coffee Tea service.

(Add \$2.00 for Soup & Salad)

**Beef & Pork Entrees**

**Roast Prime Rib Canada “AA”**

*Herb Roasted Prime Rib of Beef Au Jus  
Served with Yorkshire pudding and Horseradish*

8 oz \$28.95

10 oz \$30.95

**Beef Tenderloin**

*Crusted with Dijon Mustard and Herbs  
Served with Mustard Cream Sauce*

6 oz \$33.95

**Striploin Steak**

*New York Striploin Steak Charbroiled  
Served with a Demi Glaze Sauce*

6 oz \$26.95

**Pork Loin**

*Pan-fried Medallions of Pork loin  
Served with your choice of a Grainy Mustard Sauce or Warm Pineapple Chutney Sauce*

6 oz \$24.95



# THE Marlborough HOTEL

## *Vegetarian Entrees*

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All Entrees are accompanied by warm Multigrain, Sour Dough and Rye Rolls with Butter, your choice of Soup or Salad, choice of two Vegetables, choice of Potato or Rice, Dessert.

Coffee Tea service.

(Add \$2.00 for Soup & Salad)

### **Grilled Vegetable Plate**

*A variety of Seasonal Grilled Vegetables*

**\$22.95**

### **Vegetable Primavera**

*Assorted Spring Vegetables on a bed of Creamy Penne Pasta*

**\$22.95**

### **Cheese Stuffed Manicotti**

*Manicotti pasta stuffed with Ricotta Cheese served with Basil Tomato Sauce*

**\$22.95**

## *Children's Entrees*

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(12 and under)

### **Chicken N' Chips**

*Crispy, tender chicken fingers served with your choice of Barbecue or Honey Dill sauce.*

*Accompanied by French Fries.*

**\$8.95**

### **Mac & Cheese**

*Macaroni tossed in a Cheddar Cheese Sauce*

**\$8.95**

### **Mini Pizza**

*A individual sized Pizza made in house with Pepperoni and Melted Three Cheese*

**\$8.95**

(Includes Dessert and Beverage)



THE  
**Marlborough**  
HOTEL

*Soups*

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Choice of one of the following options:

Cream of Asparagus  
(Seasonal)

Cream of Fresh Mushroom

Cream of Leek & Red Pepper

Cream of Broccoli & Asiago Cheese

Cream of Carrot & Dill

Tomato & Basil Bisque

Minestrone

Vegetable Borscht

Chicken Consommé  
*With Julienne Vegetables & Cheese Tortellini*

Caldo Verde  
*(Hearty Portuguese Soup with Potatoes & Chorizo Sausage)*



# THE Marlborough HOTEL

## Salads

Choice of one of the following options:

### Caesar Salad

*Crisp Romaine Lettuce, Garlic Croutons, Asiago cheese  
Tossed in our creamy Caesar dressing*

### Tossed Salad

*Iceberg lettuce, Romaine Lettuce with Purple Cabbage,  
Garnished with Tomato wedges and sliced Cucumbers  
Served with your choice of Dressing*

### California Salad

*Romaine lettuce with Mandarin Orange Segment & Fresh Strawberries  
Served with your choice of Yogurt-Poppy Seed or Raspberry Vinaigrette*

### Greek Salad

*Romaine lettuce, Sweet Bell Peppers, Feta Cheese and Ripe Black Olives  
Tossed in a Light Vinaigrette with Fresh Tomatoes and English Cucumbers*

### Classic Spinach Salad

*Fresh Spinach, Sweet Red Onion, Feta Cheese, Bacon  
Served with Lime Dressing*

## Vegetables

Choice of two of the following:

*Cauliflower Gratinee  
Honey-Dill Baby Carrots  
Green Beans Almandine  
Broccoli Gratinee  
Sweet Buttered Corn & Red Pepper  
Fresh Asparagus (Seasonal)*

or

Choice of one of the following:

*Seasonal Jardinière  
(Assortment of fresh Seasonal Vegetables)  
Vegetable Medley  
(Green Beans, Baby Carrots & Yellow Beans)*





## *Potatoes*



Choice of one of the following options

Oven-Roast Chateau Potato

Lemon & Herb-Roast Potato

Stuffed Baked Potato

Duchess Potato

Baked Russet Potato

*(Served with Sour Cream & Spring Onions on side)*

Garlic Mashed Potato

Pomme William

\$1.25 per person (150 person maximum)

## *Rice*



Saffron & Red Pepper

White & Wild Rice with Mushrooms and Onions

Oriental Fried Rice

Classic Rice Pilaf



## *Desserts*

Choice of one of the following options

**Double-Chocolate Cake**

*(a sweet decadent chocolate cake with a strawberry puree)*

**Black Forest Cake**

*(a traditional cake served with a cherry topping)*

**Peach Melba**

*(vanilla ice cream served with strawberry topping, whipped cream and a peach wedge)*

**Cheesecake**

*(Choice of Cherry Topping, Chocolate or Strawberry sauce)*

**Pear Belle Helen**

*(vanilla ice cream served with a chocolate sauce, whipped cream and a pear wedge)*

**Tiramisu**

*(served with a vanilla cream sauce)*

**Fruit Cocktail**

*(assortment of seasonal fresh fruit)*

**Strawberry Shortcake**

*(a light and creamy cake served with an orange cognac sauce)*

**Baked Alaska**

Add \$1.50 per person

*(whole cake presented with sparklers and portioned)*

**Strawberries Romanoff**

*Served with Cointreau, cracked Black pepper and fresh whipped cream  
(Seasonal)*

Add \$1.50 per person



THE  
**Marlborough**  
HOTEL

*Dinner Enhancements*

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Antipasto

Prosciutto Ham, Genoa Salami, Cappelletti Ham, Provolone Cheese, Marinated Green Olives, Black Olives, Artichoke Hearts and Sweet Roasted Red Peppers

\$6.95 per person

Swedish Meatballs

*Fresh Ground Seasoned Beef formed and baked in a Creamy Mushroom Sauce
Served Family Style*

\$2.95 per person

Cabbage Rolls

*Stuffed with fluffy Long Grain Rice and baked in an Herb Tomato Sauce
Served Family Style*

\$2.95 per person

Perogies

*Served with Sour Cream and Sautéed Onions on the side.
Served Family Style*

\$2.95 per person

Shrimp Skewer

Three succulent shrimp per skewer, glazed with garlic and butter

\$5.25/skewer



THE
Marlborough
HOTEL

Dinner Buffets

(A guaranteed minimum of 45 people is required for Dinner Buffets)

The Prince of Wales

*Warm assortment of Multigrain, Sour dough and Rye Rolls served with Butter,
Assorted Lettuce and Greens Marinated Fresh Vegetables, Mediterranean Pasta Salad, Potato Salad
Carved Baron of Beef, Citrus Glazed Chicken, Italian Meatballs, Crusted Sole with Red Pepper Aioli Sauce
Chef's Choice of Fresh Vegetables, Roasted Potatoes,
Sliced Seasonal Fresh Fruit, Assorted Cheeses and Crackers
Assorted Sweets and New York Cheesecake Squares with Fruit Topping
Coffee Tea service.*

\$26.95

Duke of Marlborough

*Warm assortment of Multigrain, Sour dough and Rye Rolls served with Butter,
Assorted Lettuce and Greens, Shredded Carrot Salad, Italian Pasta Salad, Coleslaw
Roast Top Sirloin of Beef, Roasted Paprika Chicken
Chef's Choice of Fresh Vegetables, Oven Roasted Potatoes,
Sliced Seasonal Fresh Fruit, Assorted Cheeses and Crackers
Assorted Sweets
Coffee Tea service.*

\$24.95

Dinner Buffet Enhancements

Salads

\$2.00/per item per person

- Tossed Salad
- Greek Salad
- Chick Pea Salad
- Broccoli & Cheese Salad
- Pickled Beets
- Traditional Potato Salad

Hot Entrées

\$3.00/per item per person

- Baked Salmon with Lemon Hollandaise Sauce
- Pollock Florentine
- Chicken Parmesan
- Oriental Breaded Pork
- Swedish Meatballs
- Baked Penne Pasta with Three Cheeses
- Roasted Leg of Lamb with Dijon Cream Sauce

Platters

\$2.00/per item per person

- Vegetable Platter
- Condiment Platter
- Cold Cut Platter
- Devilled Eggs
- Cheese Platter



Receptions

Hot & Cold Hors D'Oeuvres

Cold

(Per dozen)

Shrimp Phyllo Purses	\$28.95
Jumbo Tiger Prawns on Ice	\$24.95
Prosciutto Mellone	\$18.95
Smoked Salmon & Capers on Cocktail Bread	\$18.95
Shrimp Canape on Crostini with Dill Cream Cheese	\$18.95
Smoked Oysters Canape	\$18.95
Bruschetta	\$16.95

(Fresh Tomato, Garlic, Asiago, Olive Oil, Fresh Basil)

Hot

(Per dozen)

Breaded Jumbo Shrimp	\$24.95
Spanakopita	\$18.95
Beef Satays with Teriyaki Glaze	\$18.95
Chicken Satays with Peanut Sauce	\$18.95
Baked Almond Crusted Camembert	\$18.95
Puff Pastry Stuffed with Mushroom and Escargot	\$18.95
Seafood Spring Rolls	\$18.95
Vegetable Spring Rolls	\$16.95
Chicken Fingers	\$24.95
Chicken Wings	\$14.95

Carvery & Pasta Bar Stations

(A guaranteed minimum of 45 people is required for Pasta Bar)

Carved Gravlax Salmon Side	\$12.95 per person
<i>(Served with Dark Ray Slices, Capers and Red Onion)</i>	
Roast Baron of Beef	\$ 9.95 per person
<i>(Served with Crusty Oval rolls and Condiments)</i>	
Pasta Bar Buffet Style	\$11.95 per person
<i>(Two choices of pasta, Alfredo, Tomato Basil sauce, Red onion, Mushrooms, Peppers, Parmesan Cheese)</i>	



Reception Platters

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### **Fresh Vegetable Platter**

*An assortment of fresh Seasonal Vegetables decoratively arranged. Served with Dips*  
**\$2.95 per person**

### **Cheese and Cracker Platter**

*A Selection of Domestic Cheeses. Served with Assorted Crackers*  
**\$3.95 per person**

### **Relish Tray**

*An Assortment of Pickles, Kalamata Olives, Cocktail Onions and sliced Pickled Beets*  
**\$2.95 per person**

### **Fresh Fruit Platter**

*A selection of fresh Seasonal Fruits*  
**\$3.95 per person**

### **Assorted Sandwich Platter**

*On a variety of fresh Breads with fillings including  
Shaved Ham, Shaved Turkey, Corned Beef, Tuna Salad and Egg Salad*  
**\$6.95 per person**

### **Sweets Platter**

*A selection of finger size Cakes including Nanaimo Bars, Fudge Brownies, Carrot Cake and Butter Squares*  
**\$3.50 per person**

### **Cold Cut Snack**

*Deli Meats, Cheese, Pickles, Breads and Condiments*  
**\$8.95 per person**



## *Bar Policies*

### **Corkage Bar**

The Hotel allows the client to bring in his or her own liquor, wine, beer & liqueurs, provided the proper occasional permit has been issued by the Manitoba Liquor Control Commission. All Commission regulations must be followed. The hotel reserves the right to refuse liquor service if any of the Commission regulations are not adhered to. All alcohol must be removed from the premises at the end of the function

### **Full Liquor Corkage Bar \$ 8.95 per person**

The Hotel will supply the Glasses, Soft drinks, Clamato, Orange, Cranberry & Lime Juices, Ice, Fruit Garnish, Napkins, Swizzle Sticks, Straws and Bartenders. Included is uncorking and placement of client's wine bottles on guest tables.

Formal Wine Service: Add \$ 3.75/per Bottle

### **Deluxe Liquor Corkage Bar \$ 9.95 per person**

Includes all of above as well as Martini & Liqueur Service

### **Wine and Beer Corkage Bar \$ 4.95 per person**

### **Wine Corkage Bar \$ 3.95 per person**

### **Children's Soft Drink Corkage \$ 3.50 per person**

#### Regulations Pertaining to Corkage Bars

1. An occasional permit is required from M.L.C.C. for the number of guests attending the function
2. The permit holder must be in attendance from the opening to the closing of the bars. The permit must be given with the delivery of the product, and must be with the liquor before any service can begin.
3. No person under the age of eighteen is allowed to consume alcohol during the function (even when accompanied by parents, guardian or spouse) in accordance with the Manitoba Liquor Act.
4. If client intends to operate cash sales with their liquor, a resale permit must be obtained indicating the liquor sale price.
5. The permit holder is legally responsible for for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries.
6. The bars will be open according to the time specified on the permit.
7. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
8. The Manitoba Liquor Control Commission does not permit a combination of hotel sales and corkage.



### Host Bar

The hotel provides complete set-up arrangements including stocking and running your function. The host sponsors the reception and is charged based on beverages consumed:  
A bartender charge of \$15.00/hour for three-hour minimum will apply if net bar revenue is under \$350.00.

|                                             |         |
|---------------------------------------------|---------|
| Imported Beer /Premium Liquor (1oz)         | \$4.70  |
| Domestic Beer by the Bottle / Liquor (1 oz) | \$4.00  |
| House wine by the glass (5 oz)              | \$4.25  |
| House wine by the bottle (750 ml)           | \$22.95 |
| Fountain Pop                                | \$1.75  |

Above prices are subject to 15 % Gratuity, 5% GST & 7% PST

### Cash Bar

The hotel sells beverages directly to your guests. We will provide complete set-up arrangements at no charge.  
A bartender charge of \$15.00/hour for three-hour minimum will apply if net bar revenue is under \$350.00

|                                            |         |
|--------------------------------------------|---------|
| Imported Beer /Premium Liquor (1oz)        | \$5.25  |
| Domestic Beer by the Bottle / Liquor (1oz) | \$4.50  |
| House wine by the glass (5oz)              | \$4.75  |
| House wine by the bottle (750ml)           | \$25.00 |
| Fountain Pop                               | \$1.95  |

Above prices include all applicable taxes

The Hotel will supply the Glasses, Soft drinks, Clamato, Orange, Cranberry & Lime Juices, Ice, Fruit Garnish, Napkins, Swizzle Sticks, Straws and Bartenders.

The Hotel does not permit clients to serve their own beverages at banquets or parties  
All bars must be closed by 1am – Room vacated by 1:30am





## *Catering Policies*

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All food and beverage products served at The Marlborough Hotel will be prepared and served by our Catering Department (no outside food will be allowed) and will be subject to 15% gratuity, 7% PST and 5% GST. Prices are subject to change without notice; however we will guarantee prices three (3) months prior to your event. Under no circumstances are food or beverage items to be removed from or brought into the hotel.

**PAYMENT:** A deposit is required to confirm the booking and is non-refundable in the event of cancellation. Banquet Room deposit requirements are outlined on the schedule below. A payment of 80% of the total anticipated bill including taxes and gratuity is payable by certified cheque, cash, debit or credit card twenty (20) working days prior to the function. Full payment for the anticipated total cost based on the guaranteed attendance is due and payable three (3) working days (72 hours) prior to the function. The deposit will not be considered part of the full payment. Following the function, the hotel will prepare the final bill and will refund any excess payment received including the deposit within ten (10) working days. Direct billing arrangements will require an approved credit application sixty (60) days prior to the event and can be arranged by us through our Accounting Department. Any outstanding balance must be paid in full within thirty (30) days following the function. Interest charges will apply to delinquent accounts. After thirty (30) days the balance will be subject to 1.5% interest per month to a maximum of 18% per annum.

### **Banquet Room Deposit Schedule**

|                                                                            |
|----------------------------------------------------------------------------|
| <b>The Skyview Ballroom \$1,500.00</b>                                     |
| <b>Eton Hall \$1000.00</b>                                                 |
| <b>Marlborough Hall \$1000.00</b>                                          |
| <b>Churchill's Dining Room \$500.00</b>                                    |
| <b>The Devonshire; Chelsea Room; Kensington Room; Oxford Hall \$200.00</b> |
| <b>York Room; Harrow Hall; Windsor Room \$100.00</b>                       |
| <b>Garrick One \$1,000.00</b>                                              |
| <b>Garrick Two \$750.00</b>                                                |
| <b>Garrick Four \$500.00</b>                                               |
| <b>Garrick Lobby \$300.00</b>                                              |

**ATTENDANCE:** The guaranteed number of attendees is required three working days (72 hours) prior to all functions. The hotel will prepare 5% above the guarantee numbers and will charge for the greater of the guaranteed number of meals or the actual number of meals served.

Should the number of expected attendees at the function vary by 15% or more from the original booking, the hotel reserves the right to provide an alternate function room best suited for the group size. Should your final guaranteed numbers fall below the minimum accepted capacity for your function room, the hotel reserves the right to relocate your function to an alternate room of appropriate capacity without recourse or prior approval.

The above contracted anticipated attendance may be reduced by up to 20% at any time prior to thirty (30) working days before the actual function date. Any reductions exceeding 20% of the anticipated attendance will be subject to a surcharge of 30% of the potential food and beverage revenue loss incurred by the hotel.



**MENU SELECTIONS:** In order to be assured of your menu choice, it is necessary that the catering office receive menu selections and final details of the event no later than six (6) weeks prior to the function. Dietary substitutes can be made available if requested at least three (3) working days (72 hours) before the function.

**FOOD AND BEVERAGE:** Due to health and insurance regulations, The Marlborough Hotel assumes absolutely no responsibility for any food and beverage items brought in from an outside source by the function representative or their associates or attendees. Upon completion of this signed contract, The Marlborough Hotel is removed from any and all liabilities pertaining to all food and beverage service for the function.

**WEDDING CAKES:** The hotel is NOT responsible for wedding cakes or any damages resulting from the handling of wedding cakes under any circumstances. Without limiting the generality of the foregoing, this exemption from liability includes, but is not limited to, any damages that might result from the handling and storage of the wedding cake by hotel staff. The hotel will supply the host with space in a refrigerator but it is the responsibility of the host or designated individual to take care of moving the cake to and from the function location.

**ADDITIONAL LABOUR CHARGE:** Labour charges may apply on some events where extra set-up is required, and on statutory holidays. The hotel does not provide labour for the moving of client-supplied equipment. Such services may be prearranged through the Catering Department with applicable labour charges. Any major changes to the original set-up as stated in this contract will be subject to labour charges.

**COAT CHECK:** Coat check is \$1.00 per guest payable by the host or by individual guests. The hotel will not be responsible for any loss or damage to any articles left on the premises prior to, during, or following any function.

**BAR POLICIES:** Banquet bars with net revenue of less than \$350.00 will be subject to a bartender fee and cashier fee of \$15.00 each per hour worked, subject to a 3-hour minimum. All prices are subject to change without notice but will be guaranteed to confirmed (deposit received) functions up to ninety (90) days in advance. All hosted beverage and all food prices are subject to a fifteen percent (15%) service gratuity. All prices quoted do not include applicable taxes. All refunds shall be settled within ten (10) working days after the function. The hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service would not be in accordance with the regulations of the Manitoba Liquor Control Commission. Manitoba Liquor Control Commission regulations apply to all functions where liquor is served.

**CANCELLATION CHARGE:** A cancellation received within ninety (90) days prior to the function will incur a charge of twenty-five percent (25%) of the total guest room commitment, fifty percent (50%) of the total meeting room rental, and fifteen percent (15%) of the contracted food and beverage expense. A cancellation received within sixty (60) days prior to the function will incur a charge of fifty percent (50%) of the total guest room commitment, fifty percent (50%) of the total meeting room rental, and twenty-five (25%) of the contracted food and beverage expense. Functions cancelled within thirty (30) working days of the event will be subject to a cancellation fee equal to seventy-five percent (75%) the total guest room commitment, seventy-five percent (75%) of the total meeting room rental and fifty percent (50%) of the contracted food and beverage expense. A cancellation received within seventy-two (72) hours of the function will incur a charge equal to the total guest room commitment, the total meeting room rental and the total contracted food and beverage expense. The deposit and cancellation policies are subject to change at the hotel's absolute discretion. In the case of a discrepancy between this cancellation clause and an attrition clause contained in a completed and signed hotel Booking Agreement associated with this function, the attrition clause in the Booking Agreement shall apply.



**LIABILITY:** The Marlborough Hotel reserves the right to inspect and control all private functions, including the conduct of all attendees, the conduct and performance of entertainers and the volume level of music played. Liability for all damages to the premises will be charged to the client organization and/or to the client's representative in charge of arrangements with The Marlborough Hotel. To avoid damage to painted surfaces and wall coverings, the use of strong tape, nails, tacks or any other attachments to walls or doors is not permitted without prior written consent from the hotel. A damage charge may apply at the discretion of the hotel to cover the cost of repairs.

**SECURITY:** Special security arrangements are available at an additional cost through the hotel's security contract. At our sole discretion you may be required to provide paid professional security using the hotel's contracted professional security company and a damage deposit may be required. A minimum of six (6) hours is required in contracted security arrangements. Our security policy requires one (1) security person per 100 guests.

**START & END TIMES:** The contracted start and end times of functions are to be strictly respected. The space is only booked for the time indicated, set-up and take-down times are to be specified at the time of booking by the sales and catering departments.

**DISPLAYS, EXHIBITS OR PRODUCTS:** Where displays, exhibits or products are to be used, they are to be delivered to our receiving entrance no more than 24 hours prior to the function unless alternate arrangements have been made with our Catering Department. Such displays, exhibits and products are the responsibility of the exhibitors and The Marlborough Hotel accepts no liability whatsoever for loss or damage thereto whether caused by the negligence of The Marlborough Hotel, its employees and agents or otherwise. Such displays, exhibits or products must be removed from the function room at the end of each day unless the room is reserved on a 24-hour basis. In such cases, The Marlborough Hotel, at the customer's request, will arrange to have the function room secured. The Marlborough Hotel will not be responsible for exhibits, displays or products left in the function room.

**STORAGE SPACE:** Limited storage space is available. A storage fee will apply if materials arrive more than three (3) days prior to, or are not picked up within two (2) days following the event.

**ELECTRICAL:** Connections to the hotel's power supply may be made only by using the receptacles provided. No unauthorized connections or interference or overloading of the hotel's power supply will be permitted. We will arrange for the hotel's maintenance staff to advise and assist in special arrangements and we will be pleased to quote hydro connection and staffing charges.

**SOCAN FEES:** As required by law, all musical entertainment is subject to SOCAN (Society of Composer, Authors and Music Publishers of Canada) charges.

Use of the Marlborough Hotel name, logo or symbol for any purpose whatsoever is prohibited without the prior written approval of the Hotel.

The above policies have been reviewed and agreed by the parties.

\_\_\_\_\_  
Authorized Customer Signature

\_\_\_\_\_  
Hotel Representative Signature