



CORKAGE FEES, PRODUCT PREPARATION AND CHEF SERVICES

- Corkage Fees are charged for food & beverage products that are served in meeting rooms and prepared or handled by hotel staff.

Partner should provide the event manager the following information:

- Product preparation and handling instructions (for example: *deep fry in 450F for 2 minutes until golden brown*)
- Expectation on how product is presented/displayed (for example: *6 cookies with sprinkles on small round plate*)
- If you will ship products in advance, how many are we expecting and if will require refrigerated or freezer storage (for example: *5 boxes to be stored in freezer then move to refrigerated storage 24 hours before use*) *Please note that perishable storage fees will apply

What is included in corkage fee: hotel chef to prepare your item(s), use of basic cooking equipment, standard ingredients (i.e., frying/cooking oil, salt, pepper, etc) and servingware within hotel inventory (i.e., chafing dishes, display platters, plates and cutlery).

What is NOT included in corkage fee: Banquet server / runner fees, refrigerated/freezer storage fees

CORKAGE FEES

FOOD AND/OR BEVERAGE PRODUCT(S)	CORKAGE FEE <i>Charged per serving (++)</i>
Baked or Deep-Fried Sweet or Savory Item	\$ 6.00

For example:

Partner has (2) frozen appetizers (10 servings per appetizer) that need to be deep-fried and served every hour between 10:00AM to 4:00PM.

Corkage fee:

2 appetizer items x 10 servings per appetizer x 6 hours x \$6.00++ per serving = **\$720.00++**

KITCHEN USAGE & LABOR FEES

- If Partner wishes to prepare their products on their own but need to utilize hotel banquet kitchen, Kitchen Use must be arranged. This includes basic cooking equipment in the preparation of your item(s). It does **not** include ingredients and serving ware (i.e., chafing dishes, display platters, etc) – *this must be arranged separately with your event manager and fees will be determined depending on your needs.*
- If Partner is using the kitchen, a table space in the hotel banquet kitchen shall be designated for you. Hotel equipment (oven, deep fryer, etc) must only be operated by a hotel staff and arranged in advance. A utility sink and table are located in the back service area of the exhibit hall, for your convenience, available on a first-come, first-served basis.
- Food runners (i.e., hotel staff that will bring your prepared items from kitchen to meeting space) may be arranged for a daily fee.

DESCRIPTION	LABOR FEE <i>Subject to tax only</i>
Kitchen Use Fee (Maximum 6 hours)	\$ 800.00 <i>flat fee</i>
Banquet Server / Runner (Maximum 6 hours)	\$ 150.00 <i>flat fee</i>