

GATHER
WALDEN

Meeting Packages

DAY MEETING PACKAGE

(\$45 per guest Plus Tax and Service Charges)
Includes all-day Beverage Station, Continental Breakfast, Chef Plated Lunch OR Display Lunch and assorted cookies.

EXECUTIVE OVERNIGHT PACKAGE*

(\$359 per guest Plus Tax and Service Charges)
Includes all-day Beverage Station, Continental Breakfast, Chef Plated Lunch OR Display Lunch and assorted cookies, PLUS Overnight Accommodations (Sunday – Thursday) and Luxurious Dinner at the Barn (Tuesday – Saturday)
**Packages are not available for holidays and weekends.*

POST-MEETING GATHERINGS

For smaller gatherings our Library provides an elegant and relaxing atmosphere. We would be happy to arrange for cocktails or a wine tasting, accompanied by a selection of hors d'oeuvres. Menu priced at time of booking.

CORPORATE RATES

Please inquire about our corporate rates for overnight accommodations.

INN RENTAL

(\$7,000 per evening)
Entertain guests using our entire facility and event spaces, including our 23 suites at the Inn. All suites accommodate two guests; additional guests per room incur additional charge.

Facility Capacities

CLUB WALDEN

ROOM	SQUARE FEET	CLASSROOM	RECEPTION
Clubhouse Loft.....	225	15	10
Conference Room.....	2,400	15	
Main Dining Room	2,000	200	125
Bogey Bar.....	400	16	40

INN WALDEN

ROOM	SQUARE FEET	CLASSROOM	RECEPTION
Executive Board Room	819	14	
Pyramid Room	1,530	40	60
Theatre	2,400	80	
Jodhpurs Lounge.....	1,881	50	100
Blue Ribbon Café			
Upper.....	1,200		70
Lower.....	2,800		110

Customize Your Event à la Carte

CONFERENCE AND RECEPTION SPACES

Inn Walden offers a variety of options for conferencing and receptions, from our richly appointed executive board room to our state-of-the-art theatre. Each space carries a per-day charge for setup, usage, and maintenance. All other costs are additional.

	CAPACITY (NUMBERS VARY ON SET-UP)	COST PER DAY
Executive Board Room	14	\$275
Blue Ribbon Café (Lower)	110	\$400
Blue Ribbon Café (Upper)	70	\$300
Pyramid Room	40	\$325
Theatre	80	\$500
Gift Shop.....	8	\$150
Jodhpurs Lounge	100	\$400
Theatre Board Room	8	\$140
Conference Room (Club)	15	\$75
Clubhouse Loft (Club).....	10	\$75
Main Dining Room (Club)	125	\$300
Bogey Bar (Club)	40	\$75
Inn Lawn.....	180	\$400

AUDIO VISUAL EQUIPMENT

LCD Projector	\$400
52-inch LCD Flat-Screen TV.....	\$200
DVD Player	\$30
Wireless Microphone	\$55
Overhead Projector.....	\$40
CD Player	\$40
Easel.....	\$25
Flip Chart and Markers.....	\$45
Poly Com Speakerphone.....	\$55
Podium	\$30
Laser Pointer	\$15
High-Definition Video Conferencing	Priced Upon Request

Meeting rooms are equipped with wireless Internet (Wi-Fi), bottled water, pencils, and pads of paper. Above prices are per day and subject to all state and local taxes.

INN 1119 AURORA HUDSON ROAD AURORA, OHIO 44202 TEL 330 562 5508 FAX 330 562 8001

CLUB 585 COUNTRY CLUB LANE AURORA, OHIO 44202 TEL 330 995 3131 FAX 330 562 5051

Morning Selections

CONTINENTAL BREAKFAST *(\$12 per guest)*

Seasonal Fresh Fruit Salad
Assortment of Fresh Baked Pastries
Selection of Chilled Fruit Juices
Fresh Brewed Coffee and Selected Teas

STANDARD BREAKFAST *(\$18 per guest)*

Sliced Fruit Tray
Farm-Fresh Scrambled Eggs
Applewood Smoked Bacon and Sausage
Home-Fried Potatoes
French Toast or Waffles with Ohio Maple Syrup
Selection of Chilled Fruit Juices
Fresh Brewed Coffee and Selected Teas

ENHANCEMENTS FOR BREAKFAST

All prices are per guest

Housemade Granola	\$4
Oatmeal	\$2
Assorted Dry Cereals	\$2
Assorted Bagels and Cream Cheese	\$3
Eggs Benedict	\$4
Freshly Baked Quiche.....	\$3
Made-to-Order Omelet Station	\$12
Smoked Salmon & Bagel Platter	
with Traditional Garnish.....	\$10
Freshly Baked Banana and Carrot Breads	\$6
Sliced Seasonal Fruit and Whole Berries,	
Honey-Yogurt Dip	\$7
Whole Fresh Seasonal Fruit Basket	
or Sliced Fresh Fruit.....	\$4
Assorted Yogurt and Granola	\$4

Afternoon Selections

CHEF'S PLATED LUNCH

(\$24 per guest) Groups less than 12

Our Chef will create a menu for your group. Each menu includes a seasonal salad or soup as the first course, four entrée selections, and cookies. Each day presents a unique dining experience for your guests.

DISPLAYED LUNCHES

(\$24 per guest) Minimum of 12 guests

Choose two main dishes and side dishes and cookies

MAIN DISHES

Sandwich Platter Turkey, Roast Beef and Virginia Ham & Grilled Vegetable
Cobb Salad Butter Lettuce, Poached Chicken Breast, Blue Cheese, Avocado, Tomato, Bacon, Hard-Cooked Eggs Dressed in an Mustard Vinaigrette
Tuna Niçoise Salad French Green Beans, Tomatoes, Olives, Potatoes and Hard-Cooked Eggs
Roasted Amish Chicken with Thyme
Assorted Wraps Chicken Salad, Tuna Salad, Smoked Turkey Breast and Hummus
Grilled Filet of Salmon Eggplant, Bell Pepper and Sweet Onion Ragout
Grilled Pizza Fresh Mozzarella, Crushed Tomatoes and Herbs
Focaccia Sandwiches Roasted Turkey with Jack, Baby Lettuce and Garlic Aioli; Ham, Gruyere, Arugula and Mustard; and Roasted Rare Beef
Greek Country Salad Red Onion, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese, Oregano Lemon Juice and Extra Virgin Olive Oil

SIDE DISHES

Minted Seasonal Fruit Salad
Housemade Old Bay Potato Chips
Shaved Fennel and Orange Salad with Whole Grain Mustard
Butter Lettuce with Spiced Pecans and Buttermilk Dressing
Potato Salad with Scallions, Bacon and Whole Grain Mustard
Pasta Salad with Basil Pesto, Sun-Dried Tomatoes and Grated Parmesan Cheese
Roasted Beet Salad with Walnuts and Lemon
Roasted Fingerling Potatoes
Fresh Mozzarella with Basil Leaves, Vine-Ripened Tomatoes, Balsamic Vinegar, Olive Oil
Roasted Root Vegetable Salad, Roasted Garlic Vinaigrette
Seasonal Soup
Lentil Salad with Aromatic Vegetables, Thyme, Sherry Vinegar
Orzo Pasta Salad with Artichokes, Roasted Tomato Vinaigrette

ALL-DAY BEVERAGE STATION

Regular and Decaffeinated Coffee, Selected Teas, Bottled Water, Assorted Sodas
(\$9 per guest) Beverage Stations to be refreshed throughout the day

Fun Meeting Breaks

(\$9 per guest)

Please select one break per day meeting

WE ALL SCREAM FOR ICE CREAM

Vanilla and Chocolate Ice Cream, Fudge and Butter-scotch Sauces, Fresh Bananas and Strawberries, Chopped Nuts and Sprinkles, Whipped Cream, Ice Water

7TH INNING STRETCH

Roasted Peanuts, Cracker Jacks, Popcorn, Homemade Tortilla Chips, Salsa and Guacamole, Pretzels and Mustard, Stewart's Root Beer

CHOCOHOLIC

Assorted Candy Bars, Reese's Peanut Butter Cups, M&M's and Hershey's Kisses, Dense Chocolate Cake Pitchers of Milk and Chocolate Milk

SPA BREAK

Fresh Fruit Salad, Frozen Fruit Bars, Granola Bars, Housemade Strawberry and Banana Smoothies

Evening Selections

CANAPÉS *Served butler style*

Minimum of 20 guests (\$12 per guest)

Six pieces per guest. Please select three from the following:

Smoked Salmon, Potato Pancakes
Trout Salad, Egg Mimosa, Endive, Fried Caper
Teriyaki Beef Satay, Indonesian Peanut Sauce
Maine Crabcakes, Spicy Rouille
Rice-Paper Rolls, Shrimp, Red Chili Sauce
Wild Mushroom Tart
Mushroom and Goat Cheese Strudel
Tuna Tartare, Wasabi Tobiko, Cucumber
Parmesan Crisps, Goats Cheese, Chives
Duck Rilette, Whole-Grain Mustard, Cornichon
Petite Croque Monsieur
Cajun Barbeque Shrimp
Lamb Meatballs, Smoked Paprika Yogurt

DISPLAYS *Served buffet style*

Crudit , Lemon Aioli, Fleur de Sel *(\$5 per guest)*

Artisan Cheeses, Crackers & Dried Fruit *(\$9 per guest)*

Seasonal Antipasti, Artisanal Meats, Cheese and Vegetables *(\$9 per guest)*

Hummus with Pita Chips *(\$3 per guest)*

SEAFOOD DISPLAY

Seasonal Oysters, Ginger Mignonette *(\$3 per oyster)*

White Gulf Shrimp, Rouille *(\$3.50 per shrimp)*

Yellowfin Tuna Sashimi, Crunchy Vegetables, Ginger Dressing *(\$6 per guest)*

Sliced Smoked Salmon, Cr me Fra che, Capers *(\$6 per guest)*

Seated Dining

STARTER

Please select one from the following:

Maine Crabcake, Fennel, Orange Vinaigrette
Carpaccio of Ahi Tuna Ni oise
Chilled Crab, Thai Basil, Soy-Ginger Emulsion

SOUP

Please select one from the following:

Caramelized Onion, Gruy re Crouton
Potato-Leek (Hot or Cold)
Petite Bouillabaisse, Rouille
Minestrone, Pesto, Garlic Croutons
Lobster Bisque with Cognac
Creamed Asparagus Soup (Spring)
Gazpacho (Summer)
Pumpkin Soup, Chestnut, Apple (Fall)

SALAD

Please select one from the following:

Garden Salad, Local Greens, Aged Sherry Vinaigrette
Whole-Leaf Caesar Salad, Croutons
Warm Lake Erie Goat Cheese, Baby Beets, Watercress, Candied Walnuts
Arugula, Endive, Radicchio, Pears, Apples (seasonal), Maytag Blue Cheese

MAIN COURSE

Please select one from the following:

Saut ed Alaskan Halibut, Proven al Vegetables, Chef's Starch, Bouillabaisse Jus
Tagine of Tea Hills Farm Chicken, Couscous, Capers, Apricots, Zucchini
Roasted Salmon, Baby Leeks, Wild Mushrooms, Pinot Noir Butter
Vegetarian Risotto, Seasonal Vegetables, Fresh Herbs, Parmesan
Roasted Chicken, Potato Puree, Braised Carrots, Thyme Jus
Roasted Pork Tenderloin, French Lentils, and Caramelized Apples
Filet of Beef, Spinach, Potato Gratin, and Red Wine Jus
Saut ed Veal Loin, Crisp Potatoes, Wild Mushrooms, Madeira Sauce
Rack of Lamb, Polenta, Proven al Vegetables, Rosemary Sauce

DESSERT

Please select one from the following:

Valrhona Chocolate Torte, Hazelnut Custard
Classic Apple Tart, Calvados Caramel, Vanilla Bean Ice Cream
Ohio Maple Cr me Br l e, Scottish Shortbread
Mascarpone Cheesecake, Pistachio Crust, Strawberry Jus
Scharffen Berger Chocolate Tart, Mint Chip Ice Cream
Assorted Cookies - Brownies, Blondies, and Lemon Tarts
Symphony of Desserts - Chef's Selection of Three Desserts for Each Guest *(\$7 per guest supplement)*

INTERMEZZO AND/OR CHEESE COURSES*(\$3 supplement per guest)*Three-Course Dinner *(\$49 per guest)*Four-Course Dinner *(\$57 per guest)*Five-Course Dinner *(\$64 per guest)**Fresh Brewed Coffee and Selected Teas Included***Buffet Dinners****SALADS** *Select two*

Shaved Fennel Salad with Oranges, Parmesan, Extra Virgin Olive Oil

Warm Spinach Salad with Bacon, Hard-Cooked Eggs, Pickled Red Onion

Traditional Caesar Salad

Local Greens Salad with Snow Peas, Carrots, Goat Cheese, Balsamic Vinegar

Heirloom Tomato Salad with Buffalo Mozzarella Basil (Seasonal)

Grilled Asparagus with Toasted Hazelnuts, Asiago and Olive Oil

ENTRÉES

Roasted Rack of Pork with a Black Olive Crust, Rosemary Jus

Grilled Muscovy Duck Breast with Dried Cherries

Chicken Breast Cooked "Under a Brick" with Confit of Garlic and Thyme

Sautéed Chicken Breast with Marsala Wine, Porcini Mushrooms

Pan-Roasted Sea Scallops with Brown Butter Capers, Sage

Poached Salmon with Dill, Cucumbers

Grilled Seasonal Fish with Tartar Sauce and Lemon

CHEF ATTENDED ENTRÉES*Each entrée prepared by a different chef**(\$75 each)*

Slow-Roasted Prime Rib of Beef, Carved to Order, Horseradish Cream, Au Jus

Garlic Herb-Crusted Beef Tenderloin Béarnaise Sauce, Red Wine Sauce *(\$17 supplement)*

Roasted Boneless Turkey Breast, Honey Mustard Sauce, Cranberry-Orange Sauce

Gulf Shrimp with Garlic, Parsley, White Wine and Saffron Rice

Veal Marsala, with Fresh Egg Pasta

Chicken Picatta, with Angel Hair Pasta

Green Curry Mussels, Prince Edward Island Mussels, Green Curry and Coconut Milk

Assorted Pasta with Pesto, Marinara and Alfredo Sauce

Fresh Egg Pappardelle with Duck Confit, Spinach and Toasted Pine Nuts

Orecchiette Pasta with Artichokes, Black Olives, Tomato and Basil

Linguine with Spicy Red Clam Sauce

Penne Pasta with Grilled Sausage, Roasted Peppers and Basil Pesto

DESSERT *Select One*

Valrhona Chocolate Torte, Hazelnut Custard

Classic Apple Tart, Calvados Caramel, Vanilla Bean Ice Cream

Ohio Maple Crème Brûlée, Scottish Shortbread

Mascarpone Cheesecake, Pistachio Crust, Strawberry Jus

Scharffen Berger Chocolate Tart, Mint Chip Ice Cream

Assorted Cookies – Brownies, Blondies, and Lemon Tarts

Symphony of Desserts – Chef's Selection of Three

Desserts for Each Guest *(\$7 per guest supplement)**All Entrées Include*

Fresh Seasonal Vegetables

Chef's Choice of Potato, Rice or Pasta

Oven-Fresh Bread and Butter, Dessert

Fresh Brewed Coffee and Selected Teas

One Entrée *(\$53 per guest)*Two Entrées *(\$63 per guest)*Three Entrées *(\$69 per guest)***Cocktails****DOMESTIC BEER** *(\$4.25 per bottle)*

Budweiser, Bud Light, Coors Light, and Miller Light

IMPORTED BEER *(\$4.75 per bottle)*

Heineken, Amstel Light, Bass Pale Ale, Corona, and Great Lakes

HOUSE BAR *(\$6.75 per drink)*

Seagrams Gin, Smirnoff Vodka, Lauders Scotch, Jim Beam Bourbon, Windsor Canadian Club Whiskey, Bacardi Rum, and La Prima

TOP SHELF BAR *(\$7.75 per drink)*

Absolut Vodka, Absolut Citron, Absolut Mandrin, Stolichnaya Vodka, Captain Morgan's Rum, Beefeater Gin, Tanqueray Gin, Dewars White Label Scotch, Johnnie Walker Red Label Scotch, Jack Daniels, Southern Comfort, Makers Mark, Canadian Club, Seagrams 7, and Cuervo Gold

PREMIUM BAR

Vodka

Grey Goose, Ketel One, Belvedere \$9

Gin

Bombay Sapphire..... \$9

Tequila

Patron \$12

Cuervo Reserve \$25

Bourbon

Knob Creek \$9

Booker Nose..... \$14

Whiskey

Jameson, Crown Royal \$9

Scotch

J&B Scotch \$9

Pinch 15 \$10

Chivas..... \$10

Johnnie Walker Black Label \$12

Macallan 12..... \$15

Glenlivet 18 \$20

Lagavulin 16..... \$23

Macallan 18 Yr. \$34

Johnnie Walker Blue Label \$56

Macallan 25 Yr. \$115

Rum

Meyer's, Malibu \$7.75

Liqueurs

Frangelico \$7.75

Bailey's \$7.75

Amaretto \$7.75

Kahlua \$7.75

Godiva \$9

Drambuie \$10

Cointreau \$11

Grand Marnier..... \$13

Cognac & Port

E & J Brandy \$7.75

Courvoisier \$9

Taylor Fladgate 20..... \$10

Remy Martin VSOP \$14

Quinta DiNoval Vintage \$15.75

Remy Martin XO..... \$40

All bar drinks include mixers. Prices are per drink. Please inquire about cash bar pricing. All prices are subject to change due to market conditions.

WINE LIST

House Wine

Kenwood 'Yulupa' Chardonnay -
Sonoma..... \$8 per glass/\$28

Kenwood White Zinfandel -
Sonoma..... \$8 per glass/\$28

Kenwood 'Yulupa' Sauvignon Blanc -
Sonoma \$8 per glass/\$28

Kenwood 'Yulupa' Cabernet Sauvignon -
Sonoma \$9 per glass/\$32

Kenwood 'Yulupa' Merlot -
Sonoma..... \$9 per glass/\$32

Castle Rock Pinot Noir - Monterey \$9 per glass/\$32

Forest Glen Pinot Grigio - California.... \$8 per glass/\$28

Sparkling

Chateau Noir - France \$26

Schramsberg Blanc de Blancs - Napa \$62

Bollinger Special Cuvee - France \$72

Roederer Brut Premier - France \$88

White

Pine Ridge 'Dijon Clones'- Napa (375 ml) \$32

Buehler Reserve Chardonnay - Napa \$69

Stag's Leap Cellars Sauvignon Blanc - Napa..... \$46

Cake Bread Cellars Chardonnay - Napa \$68

Far Niente Chardonnay - Napa \$90

Chablis Joseph Drouhin - Burgandy \$42

Olivier Leflaive Meursault - France \$68

Chassagne Montrachet Joseph Drouhin - Burgandy.. \$63

Red

Markham Petite Sirah - Napa \$50

Far Niente Cabernet Sauvignon - Napa (375 ml) \$70

St. Supery Cabernet Sauvignon - Napa \$49

Freemark Abbey Cabernet Sauvignon,
Sycamore Vineyards - Napa..... \$121

Riboli Estate Cabernet Sauvignon - Napa \$70

Stags Leap Merlot - California \$62

Oak Vineyards Merlot - California \$36

Domain Drouhin Pinot Noir - Oregon \$55

Treana Red - Paso Robles \$73

Château Cantenac Brown - Bordeaux \$90

Château Croizet-Bages, Fifth Growth,
Pauillac, Bordeaux - France..... \$44

P. Jaboulet Aine Châteauneuf-du-Pape
les Cedres - France \$77

We would be happy to help you with a wine selection to complement your dinner from any of our many selections not listed from above.

HOURLY BAR PRICES

Includes house bar, beer, soda and house wine selections

First Hour (\$15 per guest)

Second Hour (\$10 per guest)

Third Hour (\$9 per guest)

Each Additional Hour (\$7 per guest)

A service charge of twenty percent and applicable state and local taxes will be added to all food and beverage charges.

Group Activities

SPA WALDEN

Experience Spa Walden's beautiful full-service spa and salon with state-of-the-art equipment, arrays of individual treatments and packages, and sensuous products. Our staff is committed to making your spa experience personal and tailored to you and your enjoyment. We have designed spa experiences especially for men and women, and packages for friends and couples, as well. Relax and enjoy our private suites, our lavish service, and the delights of privacy, relaxation, and total rejuvenation. *For more information please visit www.yourwalden.com or call 330 995 9SPA to schedule an appointment.*

GOLF

Winding through mature trees, streams and lakes, Walden's pristine golf course offers vistas that enhance the golfing experience. One of Ohio's most prestigious courses, Walden is a par 72 stretching to 7,192 yards, with a 138 slope and a 75.0 rating. It was redesigned and renovated by Craig Schreiner in the fall of 2001. While Club Walden is private, the Guest Services staff can arrange tee times for guests of Inn Walden subject to availability and depending on membership play. If we are unable to accommodate a tee time at Club Walden, our concierge staff will be happy to make arrangements on another course nearby.

CHEF FOR A DAY

Savor the joy of cooking in an interactive cooking demonstration. Let our chefs show you the basics of a fun meal while you enjoy a great team-building exercise. Aprons provided.

WINE TASTINGS

Let our Walden sommelier teach you to evaluate wines like a pro. Blind tastings and wine education are a great way to wind down the day and build esprit de corps.

TEAM BUILDING

We offer a variety of team-building exercises. Please contact your event planner for more information.

FITNESS

Unwind and rejuvenate in our fitness center, and keep up with your exercise routine while you're away. Located on the lower level of the Inn, our exercise room is fully equipped for an invigorating workout. Our state-of-the-art equipment includes LifeCycle aerobic machines, stepper, treadmill, LifeCycle bicycle, and a multi-gym. Open 24 hours a day. Please exercise at your own risk.

SWIMMING

Enjoy the pleasures of the water in Walden's large swimming pool, designed for the entire family. Children can play safely in a shallow area with a beach entry, and several fountains offer the irresistible joys of soaking and splashing. Adults can relax in a resort-style lounge area, or work out in our lap lane.

EQUESTRIAN STABLE HAND

If you long for an authentic equestrian adventure, we invite you behind the scenes to experience a day in the life of a true stable hand. Here you will have the chance to admire the stable and horses from a fresh perspective. While here, you'll learn how to properly muck a stall and care for a horse. A unique adventure awaits your discovery at the Stables. For more information and inquiries, please contact the Stables at 330-995-0039.

Walden Policies

MENUS

To allow for proper planning by our Chef, we require a finalized menu three weeks before the event. Please keep in mind that our menus are merely suggestions. We would be happy to custom design your menu to suit your special needs. All food must be purchased through our in-house food service.

GUARANTEES, COUNTS AND MINIMUMS

Walden requires a final guest count seven business days in advance of your event. Later changes may result in surcharges and fees. Once final confirmation has been received, the number of attendees may not be reduced. If a guarantee is not given at the appropriate time, Walden will assume the indicated attendance at the time of booking to be correct, and charges will be made accordingly.

Evening Event Minimums

Inn Walden

Sunday-Friday	20 guests
Saturday	50 guests

END TIME OF EVENTS

Because of our concern for our guests and their privacy, all events must conclude by 12:00 am. The host agrees to reimburse Walden \$200 an hour for a guest's failure to comply with the end time.

MENU PRICES

There will be an applicable 20% taxable service charge and applicable 6.75% Ohio sales tax on all food and beverage items. Prices shown on this menu are current for the 2008 season. Pricing for events reserved for the future will be subject to change. The actual price for your menu may change up to the time that you finalize menu arrangements, three weeks in advance of your event.

FINANCIAL ARRANGEMENTS

A deposit is required to reserve any event. A reservation is valid for no more than 14 business days without receipt of the deposit. Deposits should be made by cash, personal check, or major credit card. Acceptable deposits consist of the total rental for the event, or 50% of the estimated food and beverage cost. The remaining cost of the event can be charged to a credit card, or received as cash or check immediately following the event.

COMPANY & PERSONAL ITEMS

Walden is not responsible for any items brought into the facility. We suggest that you assign a responsible person to make sure that all your items are kept together and gathered at the close of your event. Walden is not responsible for storage or damage of any items

CONDUCT

Walden reserves the right to approve the type of functions held on our premises. We will not accept certain kinds of parties that are deemed inappropriate for the facility, due to the size or nature of the event. Walden may require a police detail at client's expense on a limited number of events. Please inquire as to whether this applies to your event. We are concerned for all of our guests and wish to ensure that no event becomes disruptive.

FOOD & BEVERAGE SERVICE

Walden offers a wide range of superb choices in both wine and beverage selections. We are prohibited by our liquor license from allowing any alcoholic beverages supplied by outside sources. Walden reserves the right to control and monitor the consumption of alcoholic beverages and reserves the right to refuse service, if deemed necessary. All food and beverages consumed on the premises must be purchased through Walden. Remaining food shall not be taken from the premises.

MISCELLANEOUS CHARGES

Valet Parking *(\$75 each)* – one valet per 50 guests
 Bartender *(\$85)* – for every 75 guests attending
 Chef Attendant *(\$75)*
 Coat Attendant *(\$75)*
 Place Cards/Menus *(\$3.50 per guest)*
 Indoor/Outdoor Mic & Speaker System *(\$55)*
 Cake Cutting *(\$2.50 per guest)*

CORPORATE RATES / DEPOSITS

Corporate rates are quoted for a single occupancy only. Charges will be incurred for additional guests. A \$200 deposit per suite is required of guests booking overnight accommodations. A refund will be made should a cancellation notice be made more than 10 days before the reservation date. No refunds will be given 10 days or less before the reservation date.

GUEST ROOM CHECK-IN

Our check-in time is 4:00 p.m. Should you arrive earlier, you are welcome to store your luggage with us until accommodations are ready. On your day of departure, we request you vacate your room no later than 12:00 noon. If you would like to remain on the premises into the afternoon, we would be happy to store your luggage.

CANCELLATIONS

If an event is cancelled up to four weeks prior to the event 100% of the deposit will be forfeited.

LIABILITY

A customer assumes responsibility for any damages caused by him or her or any of their guests, invitees, or other persons attending the event. In providing accommodations or rendering services under this agreement, it is expressly agreed and understood that to the extent permitted by the law, the hotel, its employees or agents shall not be liable for any loss, injury or damage, to persons, property of the customer or its invitees.