

PRINCE
CONFERENCE
CENTER
CATERING

CALVIN
UNIVERSITY

616-526-7201

calvincatering@creativedining.com

WELCOME

At Prince Conference Center, we believe that great food brings people together. We are a passionate team of hospitality professionals dedicated to crafting unforgettable experiences through thoughtfully prepared dishes and exceptional service. Whether it is an intimate gathering of friends, your next corporate retreat, or a milestone celebration, our mission is always the same: deliver flavors that delight and service that shines. Focusing on fresh ingredients, creative menus, and personalized attention, we bring your vision to life—one bite at a time.

Custom menus are available for plated dinner service only.

Prices for custom menus begin at \$46 per person for a three-course meal.

Allergens:

Contains Wheat 

Contains Tree Nuts 

Vegan 

All items are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

ALL-DAY SERVICE

Breakfast, lunch, snack break and continuous beverage service.
Available at Prince Conference Center only.
45 per person

Breakfast Service

Served with muffins and fresh-cut fruit

Choice of one:

The Traditional

Farmer's Strata

French Toast Bar 

Chicken & Biscuits 

Buffalo Chicken Hash

Lunch Service

Served with green salad & kettle chips

Choice of Two Sandwiches:

Leland 

Italian 

Chicken Ranch BLT 

Vegan Wrap 

Crispy Chicken 

Grilled Turkey & Bacon 

Grilled Ham & Cheese 

Continuous Beverage Service

Includes water station, regular and decaf coffee, assorted herbal and organic hot tea, cream and non-dairy creamer, assorted juice (am only), and assorted Pepsi products (pm only).

Snack Break

Choice of Two:

Kettle Chips

Chex Mix

Ritz Cheese Sandwich Crackers

Traditional Trail Mix 

Assorted Cookies 

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BREAKFAST

All buffets include muffins, seasonal fruit, and water service.
Plated service is available at Prince Conference Center only, upon request.

The Traditional 12

Scrambled eggs, choice of potato, choice of protein

Farmer's Strata 12

Scrambled eggs, fried potatoes, bacon, peppers, onions, mushrooms, cheddar cheese; choice of one side protein

French Toast Bar 12

Fluffy French toast sticks, syrup, whipped cream, fruit jam, chocolate and caramel sauces, chocolate chips;
served with scrambled eggs and choice of one side protein

Chicken & Biscuits 14

Buttermilk fried tenders, garlic cheddar biscuits, scrambled eggs, sausage gravy, chili maple glaze

Buffalo Chicken Hash 12

Scrambled eggs, buffalo chicken breast, fried potatoes, celery, onions, tomatoes, cheddar cheese, jalapeño ranch

Cold Oats Bar 10

Steel cut oats and chia seeds, fresh berries, toasted nuts, dried fruit, chocolate chips, brown sugar, pumpkin spice, honey

Yogurt Parfait Bar 10

Greek yogurt, dried fruit, granola, fruit jam, toasted nuts

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A LA CARTE BREAKFAST

Breakfast Potatoes 2.50

Priced per person

Hash browns
Fried potatoes
Roasted red skins

Breakfast Proteins 2.50

Priced per person

Smoked bacon
Sausage links
Spiral ham
Turkey sausage
Vegan sausage 

Individual Yogurts

Greek yogurt 18/doz.
Dairy free yogurt 20/8ct. 

Bakery & Sweets 15

Served by the dozen

Coffee cake 
Bagels with whipped cream cheese 
Waffles with whipped cream & maple syrup 
Assorted donuts 

Small Bites 24

Served by the dozen

Pigs in a Blanket 
Crustless Quiche
Smoked Salmon
Breakfast Empanada 

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SNACK BREAKS

Fresh Fruit

- Whole seasonal fruit 1.50 
- Seasonal fruit platters 3/person 

Packaged Hand Snacks 2

- Kettle Chips 
- Chex Mix 
- Stacy's Pita Chips
- Pretzels 
- Ritz Cheese Sandwich Crackers 
- Granola Bars 
- Traditional Trail Mix 

Sweets

- Assorted Danish 2 
 - Coffee cake 15 
 - House-baked brownies 3 
 - Trio cupcakes 3 
 - Assorted cookies 1.50 
 - *Logo cookies 3.50 
 - Sugar cookie with royal icing and your custom printed company logo
- *Orders must be secured no less than 15-business days prior to your event to ensure order fulfillment.

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LUNCH

Entree Salads 14

All salads include fresh rolls, butter, and water service.

Boxed lunch service is available upon request.

Boxed service includes: disposable utensil kits & bottled water.

The Michigan 🍷

Grilled chicken, spring mix lettuce, apples, blueberries, red onion, bacon lardon, candied walnuts, feta, blueberry vinaigrette

Strawberry Hill 🍷

Grilled chicken, spring mix lettuce, strawberries, red onion, candied pecans, feta, poppyseed dressing

Kale 🌿

Marinated Tofu, three-kale mix, sweet potato, roasted garbanzo beans, pickled red onion, maple mustard vinaigrette

Southwest 🌿

Blackened shrimp, romaine lettuce, roasted corn, cherry tomato, black olives, bell pepper, shredded cheese, tortilla strips, creamy cilantro lime dressing

Chopped 🌿

Grilled chicken, romaine lettuce, cucumber, cherry tomato, shredded carrot, bell pepper, crunchy crouton, Italian dressing

Enhancements

Soup 4

Cream of tomato

Fire-roasted vegetable 🌿

Cream of potato & bacon

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LUNCH

Cold Sandwiches 14

All sandwiches include kettle chips, pickle, and water service.
Cold Sandwiches are available for boxed service, which includes
whole fruit, chips, pickle, napkin, & bottled water.
Gluten-free bread +\$1.50

The Leland

Grilled chicken, spring mix lettuce, cucumber, tomato, goat cheese,
chimichurri mayo, pretzel bun

The Italian

Prosciutto, pepperoni, salumi, tomato, fresh mozzarella, arugula,
pickled red onion, pesto spread, ciabatta

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, tomato, red onion,
parmesan, Caesar dressing

West Michigan Club

Turkey, bacon, Colby Jack, lettuce, tomato,
thousand island dressing, sourdough

Chicken Ranch BLT

Grilled chicken, bacon, lettuce, tomato, cheddar cheese,
ranch dressing, sourdough

Vegan Wrap

Roasted red pepper hummus, spring mix lettuce, cucumber,
tomato, avocado, shredded carrot, pickled red onion,
vegan mayo, spring wrap

Enhancements 4

Soups

Cream of tomato, Fired roasted vegetable, or Cream of potato & bacon

Side Salad

Spring mix lettuce, tomato, cucumber, red onion, shredded carrot

Sides

French fries, Onion rings, or Sweet potato fries

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seafood, shellfish, or eggs may increase your risk for foodborne illness.

LUNCH

Hot Sandwiches 14

All sandwiches include kettle chips, pickle, and water service.
Hot sandwiches are available for Self-Service or plated service only.
Gluten-free bread +\$1.50

Crispy Chicken 🌿

Buttermilk & pickle-brined fried breast, Colby Jack,
lettuce, tomato, pickles, mayo, pretzel bun

Grilled Turkey & Bacon 🌿

Lettuce, tomato, cheddar, thousand island dressing, sourdough

Grilled Ham & Cheese 🌿

Smoked ham, Swiss cheese, lettuce, tomato, roasted garlic aioli, sourdough

Classic Reuben 🌿

Corned beef, sauerkraut, Swiss cheese, thousand island dressing, marble rye

Tuna Melt 🌿

Lettuce, tomato, pickled red onion, provolone cheese, marble rye

Enhancements 4

Soups

Cream of tomato, Fired roasted vegetable, or Cream of potato

Side Salad 🌿

Spring mix lettuce, tomato, cucumber, red onion, shredded carrot

Sides

French fries, Onion rings, or Sweet potato fries

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DISPLAYS

Priced per person

Charcuterie Boards 8 🌿

Chef's selection of cured meats, artisanal cheese, assorted crackers

Vegetable Crudité Spread 6 🌿

Fresh vegetables, hummus, vegetable dip, assorted crackers

Cold Dips & Spreads

Dipper Trio 8 🌿

Three dips served with accompanying dippers:
roasted red pepper hummus, Cajun shrimp spread,
French onion dip, pita chips, kettle chips, carrots & celery

Spinach Artichoke Dip 4.25 🌿

Tomato, spring onion, pita chips

Buffalo Chicken Dip 4.25 🌿

Spring onion, feta, pita chips

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APPETIZERS

COLD

Priced by the individual piece.
Minimum order of 12 per item.

Shrimp Cocktail 1.5
Tangy cocktail sauce, lemon

Antipasti Skewer 2.5
Chef's selection of meat & cheese, pickled vegetable,
balsamic glaze, fresh basil

Smoked Salmon Wonton Cup 3.75 🌿
Salmon mousse, whipped dill cream, capers, spring onion

Deviled Eggs 1.25
Whipped yolk, spring onion, fresh chive

Brioche Sliders 5 🌿
Choice of two per dozen: ham & cheddar, turkey & Swiss, roast beef & cheddar
served with sides of lettuce, tomato, mayo, and mustard

HOT

Priced by the individual piece.
Minimum order of 12 per item.

Bavarian Pretzels 2.5 🌿
Salted pretzel sticks, cheese sauce, mustard, sweet gherkins

Buttermilk Chicken 1.5 🌿
Crispy golden-brown tenders dusted with house seasoning;
served with honey mustard and ranch

Chicken Dumplings 2 🌿
Steamed potsticker, spring onion, cilantro, sweet chili & soy sauces

Duck Wontons 2.75 🌿
Pickled red onion, cilantro, aji sauce

Pierogies 1.5 🌿
Potato & cheese stuffed dumpling, dill crème fraîche,
mustard, pickled red onion

Teriyaki Chicken Skewers 2.75
Toasted sesame, cilantro

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SELF SERVICE DINING

Priced per person.

All buffets require a minimum of 20 persons.

Smokehouse BBQ Bar 24 🌿

Smoked pulled pork and chicken breast, mac & cheese, pickles, Elote corn, potato salad, maple bacon baked beans, pickled red onion, corn bread muffins, cinnamon butter, and house salad. Served with traditional BBQ sauce and Carolina BBQ sauce

East Meets Feast 24 🌿

General Tso's chicken, garlic shrimp, spring rolls, fried rice, vegetable stir fry, kimchi, cucumber salad, wonton strips, spring onion, cilantro

Hawaiian Luau 24 🌿🍷

Huli Huli chicken, grilled Mahi Mahi, coconut rice with dried fruit, macaroni salad, house salad with two dressings, sweet rolls, chips & pineapple salsa

Bountiful Salad Bar 22🌿

Grilled chicken, grilled salmon, spring mix lettuce, tomato, cucumber, shredded carrot, red onion, crouton, shredded cheese, chickpeas, sunflower seeds, hard-boiled egg, bacon bits, dried fruit, Chef's selection of two dressings

Ciao! 20 🌿

Grilled Italian chicken breast, Italian sausage, cavatappi pasta, alfredo & marinara sauces; served with roasted vegetables, breadsticks, and Caesar salad

The Burger Bar 22 🌿

Char-grilled patties, assorted cheeses, and all the fixings.
Beef chili, potato wedges, French onion dip, potato chips, macaroni salad, house salad with two dressings

Backyard Dog Bar 22 🌿

Founder's Scotch Ale bratwurst, all-beef franks, and all the fixings.
Beef chili, potato wedges, French onion dip, crinkle chips, macaroni salad, house salad with two dressings

Southern Comfort 24 🌿

Fried chicken, shrimp & yellow rice with red beans, mac & cheese, Southern style green beans, corn bread muffins, house salad with two dressings

Polska Festival 24 🌿

Smoked kielbasa, pierogies, cabbage rolls, braised cabbage with bacon & apples, cucumber salad, kale & beetroot salad, dill crème fraîche, yeast rolls

Mezze 22 🌿

Harissa chicken, hummus, muhammara, pakoras, naan bread, curry cauliflower, Harissa roasted carrots, feta, couscous salad, cucumber raita, garlic tahini, cilantro, house salad with two dressings

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PIZZA

14-inch pizza / 15

Gluten Free Cauliflower Crust / 16

Additional Toppings 0.50/ea

All pizzas include two toppings and feed 3-4 people.
Toppings: pepperoni, sausage, ham, bacon, grilled chicken,
bell pepper, onion, sliced mushroom, black olive,
banana pepper, spinach

Signature Pies

The Calvin 17

Ham, pepperoni, bacon, bell pepper, mushroom,
onion, mozzarella, tomato sauce

Meat Lovers 17

Italian sausage, ham, pepperoni, bacon, mozzarella, tomato sauce

BBQ Chicken 17

Grilled chicken, banana pepper, red onion, cheddar, mozzarella, BBQ sauce

Veggie Supreme 17

Bell pepper, mushroom, red onion, spinach, olives, tomato,
fresh basil, tomato sauce

Sides

Priced per person

Salad & Breadsticks 5

Choice of: garden salad, Caesar salad, or pasta salad

Chicken Tenders 4

Ranch dressing and BBQ sauce

Traditional Wings 6

Choose 2: buffalo, garlic parmesan, lemon pepper, flaming hot honey, plain

Onion Rings 4

Side Salad 3

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poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

DINNER

Includes dinner rolls, whipped butter, and complimentary water service.

Choice of one salad + two sides + one entree

24 per person

Entrees

Calvin Herb Chicken

Served au jus

Chicken Marsala

Wild mushrooms & wine reduction

Atlantic Salmon

Creamy lemon dill sauce

Parmesan-Herb Crusted Cod 🌿

Chimichurri

Beef Bourguignon

Tender braised chuck loin, mirepoix vegetables, red wine reduction

Steak Diane

Grilled sirloin, served with a brandy cream sauce

Tuscan Pork Roulade

Prosciutto stuffed loin, spinach, parmesan, creamy Tuscan sauce

Bone-In Pork Chop

Grilled and simmered in a rich demi & onions

Stuffed Portobello 🌿

Vegan ragu, fire roasted vegetables, quinoa

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DINNER

Includes rolls, whipped butter, and complimentary water service.
Choice of one salad + two sides + one entree

Salads

Garden

Spring mix lettuce, cucumber, tomato, red onion, shredded carrot;
choice of two dressings

Caesar

Romaine lettuce, red onion, cherry tomato, crouton, parmesan;
Caesar and balsamic dressings

Spinach

Strawberries, red onion, toasted almond, feta;
choice of two dressings

The Michigan

Spring mix lettuce, apple, blueberries, candied walnuts, feta, red onion;
blueberry vinaigrette and ranch dressings

Sides

Vegetables

Seasonal medley
Balsamic glaze green beans
Seasonal Succotash
Broccoli & cauliflower

Starch

Roasted garlic mashed potatoes
Herb roasted fingerling potatoes 
Au gratin potatoes
Lemon herb rice pilaf 

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DESSERT

Wild Berry Torte 6 🌿

White Chocolate Raspberry Cheesecake 6 🌿

Whipped cream

Lemon Burst Cake 6 🌿

Powdered sugar dust, fresh berries

Chocolate Decadence 6 🍷 🌿

Flourless torte, black cherry sauce

Gluten-free & dairy-free

Chocolate Chip Cookie Cake 6 🌿

Served with vanilla ice cream

Ice Cream Novelties 2 🌿

Selection of individual cups, bars, & popsicles

Ice Cream Sundae Bar 6

Choice of one ice cream flavor;

served with caramel & chocolate sauce, whipped cream, maraschino cherries,
rainbow sprinkles, crushed Oreo, and M & M's.

Minimum of 20 people

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BEVERAGES

Coffee Service 3

Regular, decaf, and an assortment of hot tea; cream & sugar

All-Day Coffee Service 8

Initial service plus up to three refreshes within an 8-hour period.
Service offered only at Prince Conference Center

Iced Tea 2

Lemonade 2

Juice 2.5

Orange, cranberry, or apple

Mocktails 3

Blackberry-lavender lemonade
Peach-basil spritz
Calvin Punch

Pepsi Products

Pepsi, Diet Pepsi, Cherry Pepsi, Pepsi Zero Sugar, Starry, Mountain Dew
Mug Root Beer, Bubly Lime, Bubly Grapefruit, Bubly seasonal rotation.
Choice of 3 soda and 2 Bubly
2 / 12oz. can

Hydration Stations

Calvin-branded bottled water

16 oz. - 2

Case of 24 - 36

Seasonal Infused Water

1 / guest

Alcohol beverage service is available through pre-approved vendors only.
If your event requires alcohol service, please contact Prince Catering
prior to your event: CalvinCatering@creativedining.com

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MEET YOUR CATERING TEAM

Ashley Broski
Catering Manager
abroski@creativedining.com



Robert Rakowski
Executive Catering Chef
rrakowski@creativedining.com



Robert Brummel
Hotel Manager
rbrummel@creativedining.com



Peter Marantette
Food & Beverage Director
pmarantette@creativedining.com



CATERING POLICIES

Calvin Dining Services is dedicated to providing an exceptional & safe culinary experience for Calvin University students, faculty, staff, & visitors. The purpose of these policies are to clearly define the process for all departments, organizations, or individuals to contract an on-campus food &/or beverage service event.

The policies set forth below apply to all on-campus food and/or beverage service activities and events; including in all buildings and outdoor locations owned or operated by Calvin University and held by university students, employees, and visitors.

Calvin University has agreed to exclusively purchase and serve PepsiCo. products. All organizations, departments, and contracted events must comply with this University agreement.

Sustainability Statement: Calvin Dining Services is committed to upholding Calvin University's Sustainability Commitments.

Legal Holidays: Events scheduled for legal holidays require advanced approval by the Food & Beverage Director. These holidays include: New Year's Day, Memorial Day, Good Friday, Independence Day, Labor Day, Thanksgiving, Day after Thanksgiving, Christmas Eve, and Christmas Day.

Allergen Information: Calvin Dining Services makes every effort to identify the top 9 ingredients that may cause allergic reactions for people with food allergies. Every effort is made to train our staff in proper food handling and allergen awareness. In addition, we label all items that are served with possible allergen-containing ingredients. However, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice. Guest concerned with food allergies should ask to speak with a manager.

The 9 food allergens we label are: egg, fish, milk, peanuts, sesame, shellfish, soy, tree nuts, and wheat.

Guests with Dietary Restrictions: It is the responsibility of the client or individual ordering catering service to provide Calvin Dining Services with any guest(s) that may have food allergies or dietary restrictions. To the best of the Client's ability, allergies and dietary restrictions need to be confirmed 10-business days prior to the event. Catering orders that have not indicated guest(s) with allergies and/or dietary restrictions cannot be guaranteed accommodating meals or food for the guest(s) in question. Every effort will be made to accommodate for such occasions.

Leftover Food: In accordance with Kent County Health Department, food and beverage items not consumed at an event shall not be released or removed from the facility.

This policy applies to all food and beverage provided by Calvin Dining Services.

CATERING POLICIES

External Foods: Calvin Dining Services holds exclusive rights to all food and beverage services at Calvin University and Prince Conference Center. All external food and beverage for events held at Calvin University and Prince Conference Center are strictly prohibited. Clients may complete a Food Waiver Request form to permit external food for their event if a special circumstance exists. Waiver Requests must be submitted and approved no less than 15-business days prior to the date of the event. Waiver requests are considered for dessert only. The Director of Hospitality Operations and the Food & Beverage Director hold sole discretion to approve or deny all Waiver Requests. In the event that a dessert is provided from an external source, a service charge of \$4.00 per person, equal to the total number of guaranteed guests or guests in attendance - whichever is greater will be added to the Clients final charges. External foods must originate from a licensed commercial kitchen. [External Food Waiver Form](#).

Confirmations, Cancellations and/or Changes: All catering orders must have final details confirmed no later than 10-business days prior to the scheduled event. These details include, but are not limited to: menu selections, event timeline and agenda, linens, guaranteed guest count, and all guest dietary restrictions. Calvin Dining Services will not be held responsible for any missing event details.

Event Timeline and/or Agenda: Client is responsible for providing a detailed timeline of their event no less than 10-business days prior to the scheduled event. If no timeline is provided, Calvin Dining Services reserves the right to dictate the service timeline to best fit operational needs of the Service Team. Also, Calvin Dining Services shall not be held responsible for any deterioration in food quality or temperature.

Calvin Dining Services cannot guarantee Catering orders made within 3-business days of the requested event date. Catering orders made within the 3-day window are subject to additional charges.

Calvin Dining Services will to the best of its ability try to accommodate any requests to change menu offering made within 10-business days of the event. Changes to the event within the 10-day window are subject to additional charges. Cancellations made 10-business days or more prior to the event will incur no additional charges.

Cancellations made fewer than 10-business days may result in additional charges. Cancellations made within 48-hours of the event may result in charges, up to and including the full cost of the event as reflected in the Event Confirmation.

Client will be held financially responsible for any cancellations to an event, regardless of notification window, in which Calvin Dining Services has ordered specialty product at the request of the Client for the event.

If additional guests beyond the agreed upon Guaranteed Guest Count are at the event, we will do our best to accommodate with the product that is available. Final charges will reflect Guaranteed Guest Count, or Actual Guest Attendance, whichever is greater.

CATERING POLICIES

West Campus: Catering Services that are executed outside of Prince Conference Center are disposable/compostable wares only. Linen is included for all food and beverage tables only. Any additional needed linen must be requested no later than 10-business days prior to the event. Additional charges will be applied to final bill. Plated meals can be accommodated for the following locations only, with no additional charge: **The Presidents Office and DeWit Manor House**. There will be a non-refundable \$10 per person fee added to all plated events.

Audio Visual & Equipment: Please contact Calvin University's Venues Department to assist with any needs: venues@calvin.edu.

Pricing, Tax-Exempt Status, and Liability: A service charge of 20% will be added to all food and beverage services. Michigan state sales tax of 6% will be added to all charges upon final billing. Menu prices are subject to change, without notice, due to market conditions and item availability. Menu prices will be guaranteed for 30 days before your scheduled event. Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming event date and space, and prior to the execution of their event.

A Certificate of Liability Insurance must be on file with the Venue at Calvin Department prior to the event for all external groups. Contact Venues at Calvin for further details: venues@calvin.edu.

Billing: All current Calvin University Faculty, Staff, and/or Student Group(s) must provide a WorkDay Tag prior to the execution of the catering service. If a WorkDay Tag is not provided prior to the event, the event organizer's department will be billed directly.

Client may be responsible for any specialty product and/or items that are ordered at the request of the Client for their event. Due to purchasing requirements and/or restrictions set forth by our vendor partners, this may include quantities more than what is reasonably needed for the Client's event.

Room Decor: All external decorations are subject to approval at the sole discretion of Prince Conference Center management. Decorations brought in should tastefully reflect Calvin University. Glitter and/or confetti are strictly prohibited inside the facility. If candles are requested, prior approval must be granted, and the flame must be enclosed in glass. Under no circumstance can items be affixed to walls, ceiling, floor, hearth, or any other physical aspect of the building. It is the Client's sole responsibility to clean and dispose of all external decorations immediately upon the conclusion of the event.