



Full-Service CATERING MENU

TuscanHallWI.com | 262-292-1322
info@tuscanhallwi.com

Tuscan Hall Venue & Catering
409 Delafield Street
Waukesha, WI 53188



#TeamTuscan #TuscanHallCatering



07.01.23



Always Delicious. Always Homemade.

Our chefs use only the finest and freshest ingredients combined with years of culinary experience to produce our delicious, sought-after cuisine. We pride ourselves on using locally sourced products and support small businesses whenever possible.

We offer many options to customize our catering packages to bring your vision to life. Make an impression with our professional full-service catering, available as plated or buffet; or keep it simple as a 'Drop & Go' service at the venue of your choice.

Whatever catering package you select, #TeamTuscan is here to make your event extraordinary. With years of experience catering for all types of events in southeastern Wisconsin, our team will provide exceptional service for you and your guests. From our delicious cuisine to our unparalleled hospitality, we will make your event unforgettable.

Tuscan  *Hall*
VENUE & CATERING

409 Delafield Street, Waukesha, WI 53188
262-292-1322 • TuscanHallWI.com

Full-Service CATERING PACKAGES

FORTE BUFFET STARTING AT \$39.95

Rustic buffet service featuring attractive and affordable disposable dinnerware options.

- 2 Entree Buffet
- 3 Sides/Vegetables
- 1 Salad
- Bread Rolls & Butter
- Eco-Friendly or China-Like Dinnerware (Disposable Plates, Flatware & Linen-Like Napkins)
- Linens for Buffet Tables
- Serving Staff
- Catering Manager
- Mini Water Bottles on Ice
- Children 3-12 years - \$29.95
- Food Delivery, Set Up & Clean Up
- Private Tasting for Two to Sample Our Food & Services

TUSCAN BUFFET STARTING AT \$44.95

Classic buffet service featuring china dinnerware, linen napkins and water goblets & carafes. Upgrade to semi-sit down (plated salad) +\$3/PP.

- 2 Entree Buffet
- 3 Sides/Vegetables
- 1 Salad
- Bread Rolls & Butter
- China Dinnerware
- Water Goblets & Carafes on Tables
- White Linen Napkins
- Linens for Buffet Tables
- Cake Cutting
- Serving Staff
- Catering Manager
- Children 3-12 years - \$31.95
- Food Delivery, Set Up & Clean Up
- Private Tasting for Two to Sample Our Food & Services

All prices subject to a 19% service charge and 5% sales tax.





Full-Service CATERING PACKAGES

SUPREMO PLATED STARTING AT \$49.95

Formal plated dinner service with cuisine served on china dinnerware with linen napkins and water goblets & carafes.

- 1 Entree Plated Service
(Choose two entrees and guests will RSVP with their choice of protein)
- 2 Sides/Vegetables
- 1 Plated Salad
- Bread Rolls & Butter
- China Dinnerware
- Water Goblets & Carafes on Tables
- White Linen Napkins
- Cake Cutting
- Serving Staff & Catering Manager
- Children 3-12 years - \$33.95
- Food Delivery, Set Up and Clean Up
- Private Tasting for Two to Sample Our Food & Services

DUET PLATES AVAILABLE UPON REQUEST

Add \$6/PP

All prices subject to a 19% service charge and 5% sales tax.



Hot Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead.
Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Boneless Chicken Wings

Choose from Buffalo Sauce or Barbecue

Chicken Souvlaki

Tender Chicken Pieces Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Beef Teriyaki Skewers

Tender Pieces Seasoned Beef in our Homemade Teriyaki Sauce

Sweet Chili Asian Chicken

Tender Pieces of Marinated Grilled in our Homemade Sweet Chili Sauce

Raspberry-Brie Bites

Fresh Brie Cheese with Raspberry Preserves in a Phyllo Cup

Vegetarian Spring Rolls

Served with Sweet Chili Sauce

Crab Rangoon Phyllo Cups

Cream Cheese & Crabmeat Stuffed in Phyllo

Spinach Pies

Stuffed Phyllo Puffs with Spinach and Feta Cheese

Italian Meatballs

Tender Meatballs in a Marinara Sauce

Stuffed Mushrooms

Stuffed Mushroom Caps with Sausage

Wisconsin Brats

Bite-Sized Brat Sandwiches with Dijon Mustard

Gyro Bites

Pita Bread with Gyro and Tzatziki Sauce

Grilled Cheese Shooters

Grilled Cheese Quarters Served with Tomato Soup

Chicken & Waffles

Breaded Chicken Tenders Served with Sugar Glazed Waffles, Sweet Chili Sauce & Syrup

Barbecue Pulled Pork Sliders*

Braised Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

*Counts as two appetizer selections or add \$2/PP.



 Gluten Free  Vegetarian

Cold Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead. Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Wisconsin Charcuterie Board

Variety of Wisconsin Cheeses,
Summer Sausage & Crackers

Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella,
Olive Oil & Fresh Basil

Hummus & Pita Wedges

Fresh Pita Bread Served with a Choice of
Classic or Roasted Red Pepper Hummus

Tuscan Hummus Sliders

Cucumber Slices Served with Hummus and Olive Tapenade

Vegetable Platter

Variety of Vegetables Served with Ranch Dressing

Fruit Platter

Assorted Seasonal Fruit

Salami Cornucopia

Thinly Sliced Salami Filled with a
Delicious Seasoned Cream Cheese



Cajun Shrimp Crostini

Crostini Topped with Guacamole & Cajun Shrimp

Steak Bruschetta

Crostini Topped with Steak & Horseradish

Roasted Vegetable Bruschetta

Roasted Vegetables with Tomatoes, Olive Oil, Fresh Basil,
Garlic & Topped with Fresh Mozzarella on a Crostini

Italian Bruschetta

Tomatoes, Olive Oil, Fresh Basil and Garlic,
and Topped with Fresh Mozzarella on a Crostini

Add extra appetizers

+\$2/PP for each additional selection.

 Gluten Free  Vegetarian

Our kitchen prepares cuisine with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies such as peanuts, tree nuts, soy, milk, eggs, and wheat.

Salads

Fresh handcrafted salads are included with both our plated and buffet catering packages. Served with freshly baked bread rolls and butter.

Tuscan Tossed Salad 🌱

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with your choice of two dressings: Balsamic Vinaigrette, Ranch, Italian, or French

Strawberry Walnut Salad 🌱 🌱

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad 🌱 🌱

Spring Greens with Goat Cheese, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing



Mediterranean Salad 🌱 🌱

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes and Cucumbers with our House Mediterranean Dressing

Wedge Salad 🌱

Bacon, Blue Cheese, Tomatoes, Cucumbers, Red Onion, Drizzled with Blue Cheese Dressing

Caprese Salad 🌱 🌱

Mixed Greens, Tomato, Fresh Mozzarella Topped with Aged Balsamic Vinaigrette

Summer Kale Quinoa Salad 🌱 🌱

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and a Ginger Dressing

Tuscan Hall
VENUE & CATERING

All prices subject to a 19% service charge and 5% sales tax.



Vegetarian Entrees

Eggplant Rollatini


Fresh Eggplant Rolled in a Spinach and Feta Mixture Layered with Marinara Sauce

Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables
(Serves as a Starch and Vegetable Option)

Wild Mushroom Ravioli with Cream Sauce
(Serves as a Starch Option)

Portabella Risotto with Vegetables

Black Bean Cakes 

Chicken Entrees

Chicken Piccata

Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Chicken Marsala

Braised Airline Chicken Topped with Marsala Wine Sauce and Mushrooms

Lemon Artichoke Chicken

Tender Chicken Breasts Sautéed in our Homemade Creamy Lemon Spinach Artichoke Sauce

Chicken Fricasse

Braised Airline Chicken in a White Wine Cream Sauce

Mediterranean Chicken

Tender Roasted Chicken Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Tuscan Chicken

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach

Chicken Cacciatore

Braised Airline Chicken Marinated in a Wine Infused Tomato Sauce with Olives and Mushrooms

BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our Homemade BBQ Sauce

Seafood Entrees

Boston Cod

Baked Cod Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes, and Lemon Juice

Atlantic Salmon

Atlantic Salmon with Dill of Champagne Sauce

Asian Salmon

Atlantic Salmon with Teriyaki Glaze

Tuscan Shrimp

Tuscan Herb Grilled Shrimp Skewers

Cajun Shrimp

Cajun Grilled Shrimp Skewers

Children's Plated Entree

Breaded Chicken Tenders, Mac & Cheese, and Fresh Fruit

Beef Entrees®

Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce

Beef Tips & Portabella in Burgundy Sauce

Beef Tenderloin Tips with Fresh Portabella Mushrooms and a Flavorful Burgundy Sauce

Pepper Steak

Beef Tenderloin Pieces, Sautéed Onions, Peppers and Fresh Mushrooms Cooked in a Burgundy Sauce

Beef Tenderloin Brochette

Tender Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce

Grilled Ribeye

3oz Char Grilled Ribeye Strips Drizzled with Garlic Butter and Topped with Natural Juices

Grilled Flank Steak

Flavorful Marinated Grilled Flank Steak with Beurre Blanc Sauce

Bistro Cut Sirloin Steak

Sirloin Filets Marinated and Grilled Topped with a Mushroom Sauce

NY Strip

Grilled NY Strip Steaks, Cut in 4oz Portions and Topped with Your Choice of Gorgonzola Sauce or Burgundy Sauce

Cleo's Sloppy Joe (Served Buffet Style Only.)

Ground Beef in Chef Cleo's Famous Sweet and Tangy Sauce.

Pork Entrees®

Bone-In Pork Chops

Grilled Pork Chops Marinated Mediterranean Style with Lemon Zest or Apple Jack Daniels Sauce

Mediterranean Pulled Pork (Served Buffet Style Only.)

Braised Pork Shoulder Marinated Mediterranean Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

Bourbon BBQ Pulled Pork (Served Buffet Style Only.)

Braised Pork Shoulder Marinated with our Homemade BBQ Sauce

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with our Orange Honey Glaze

UPGRADES:

- Add an extra buffet entree (+\$4/pp).
- Serve plated entrees as a duet (+\$6/pp)

® Gluten Free

Premium Items®

Add \$7/PP

Ribeye*

12 oz. Ribeye Drizzled with Garlic Butter

Filet Mignon*

6oz Filet with Demi Glaze

Boneless Leg of Lamb

Mint & Natural Juices

Carving Stations

Add \$7/PP + \$150 Carving Station Fee

Prime Rib

Au Jus & Horseradish

Chateaubriand

Beef Tenderloin in a Peppercorn Sauce

Applewood Smoked Ham

Orange Glaze

**Available as Plated Only.*





Sides & Vegetables

Put the finishing touches on your meal with any of our premium sides and vegetables.

POTATOES ^{GF} ^V

- Garlic Red Mashed Potatoes
- Mediterranean Lemon Potatoes
- Roasted Red Potatoes
- Roasted New Potatoes Parmesan
- Red Potato Salad
- Sweet Potato Grits

RICE ^{GF} ^V

- Wild Rice Pilaf
- Basmati Rice
- Portabella Risotto

PASTA

- Baked Mostaccoli ^V
- Wisconsin Mac & Cheese ^V
- Buffalo Mac & Cheese ^V
- Farfalle Carbonara Pasta
- Lemon Pesto Pasta ^V
- Tuscan Pasta Salad ^V

VEGETABLES

- Steamed Broccoli ^{GF} ^V
- Green Bean Almondine ^{GF} ^V
- Green Beans with Bacon ^{GF}
- Roasted Organic Rainbow Carrots ^{GF} ^V
- Sweet Corn ^{GF} ^V
- Creamed Corn ^{GF} ^V
- Roasted Brussel Sprouts ^{GF} ^V
- Fresh Roasted Asparagus ^{GF} ^V
- Tuscan Roasted Vegetables ^{GF} ^V
- Power Slaw ^{GF} ^V
- Baked Beans with Bacon ^{GF}

^{GF} Gluten Free ^V Vegetarian

Southern Style Menu

The perfect compliment to a rustic themed event. Buffet-served with 2 entrees, 3 sides, 1 salad and choice of sweet Hawaiian rolls, assorted bread rolls or corn bread.

Salads

Tuscan Tossed Salad (V)

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic Vinaigrette Dressing

Summer Kale Quinoa Salad (GF, V)

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and a Ginger Dressing

Entrees

Bourbon BBQ Pulled Pork

Braised Pork Shoulder Marinated with our Homemade BBQ Sauce

Mediterranean Pulled Pork

Braised Pork Shoulder Marinated Mediterranean Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

BBQ Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in our BBQ Sauce

BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our BBQ Sauce

Cleo's Sloppy Joe

Ground Beef in Chef Cleo's Famous Sweet & Tangy Sauce

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with an Orange Honey Glaze

Cajun Shrimp

Cajun Grilled Shrimp Skewers

Sides & Vegetables

Garlic Red Mashed

Potatoes (GF, V)

Roasted Red Potatoes (GF, V)

Red Potato Salad (GF, V)

Sweet Potato Grits (V)

Green Beans with Bacon (GF)

Baked Beans with Bacon (GF)

Power Slaw (GF, V)

Wisconsin Mac & Cheese (V)

Buffalo Mac & Cheese (V)

Tuscan Pasta Salad (V)

Sweet Corn (GF, V)

Creamed Corn (GF, V)





Late Night Menu

Keep the party going with a selection of a late night snacks your guests will love

EACH SELECTION - \$9.95/PP

Gyro Bar

Tender Slices of Gyro Meat Served with Pita Bread and Homemade Cucumber Sauce

Nacho Bar [®]

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

Slider Bar

Beef Sliders Served with Cheddar Cheese on a Pretzel Bun

Hot Dog & Brat Bar

Hot Dogs and Brats with Buns and Fixings to Dress it Your Way

Mashed Potato Bar [®]

Mashed Potatoes and Toppings to Make it Your Way:
Cheddar, Sour Cream, Butter & Applewood Smoked Bacon

Barbecue Pulled Pork Sliders

Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

Mini Dessert Bar [®]

Add on a selection of homemade desserts to leave an impression with your guests.

PICK 4 - \$6.95/PP

ADDITIONAL DESSERTS ARE \$1.50/PP

Chocolate Cake Bites

Mini Cheesecakes

Chocolate Chip Brownies

Mint Brownies

Chocolate Chip Cookies

Peanut Butter Mousse
Brownie Cups

Coconut Bars

Pumpkin Pie Bars

Key Lime Pie Bars

Salted Caramel Apple Bars

Lemon Squares

Turtle Brownies

Mini Carrot Cakes

Add Coffee - \$2.95 per person

Add a Coffee Station - \$6.95 per person

Flavored Creamers, Tea, Hot Cocoa, Whipped Cream
and Homemade Chocolate Chip Cookies



*Extraordinary events
don't just happen,
they are planned*

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Waukesha, WI 53188

*Thank you for considering
Tuscan Hall Venue & Catering for
your event. Whether you are planning
your wedding, a corporate event or a
backyard party, our professional team is
here to make your event extraordinary.*

Next Steps

Contact us with your event details to see if we have your date available, discuss options, and get a customized proposal. We then invite you to have you come in for a tasting. We are confident that after trying our delicious cuisine and sampling our service, you will agree that our catering is exceptional.

Our Catering Timeline

- **2 Months Before** - Our team will reach out to gather all the important details of your event, including your meal selections.
- **1 Month Before** - We will ask for the finalized event layout.
- **2 Weeks Before** - Our team will finalize all the details to your event, including guest counts and meal counts. We will meet as a team and discuss every detail.
- **10 Days Before** - Final payment is due.

Lock in your date with Tuscan Hall Venue & Catering by signing the Catering Agreement and paying the deposit. Payments can be made by check or bank account (ACH) payment without a fee; or by credit card with a 3.5% transaction fee. All prices subject to a 19% service charge and 5% sales tax.

#TeamTuscan #TuscanHallCatering

Preferred Vendors



WEDDING APPAREL & ACCESSORIES

Dubois Formal Wear
www.duboisfw.com

GetNoticed Jewelry, LLC
262.510.6428
www.GetNoticedJewelry.com

INVITATIONS

CMYKnot
www.cmyknot.com

Paper Envy
262.780.0850
www.paperenvy.com

FLORISTS

Snapdragon Flowers of Elm Grove
262.782.8380
www.snapdragroneg.com

Jess Fleur Fun
262.468.6899
www.jessfleurfun.com

Reflections of You
414.758.1154
www.ReflectionsOfYouOnline.com

HAIR, MAKEUP & NAILS

Color Street Dry Nail Polish
262.510.6428
www.NataliesNailStrips.com

The Hive Salon
262.784.2597
www.hivesalonbrookfield.com

Spa of Brookfield
262.794.3456
www.spaofbrookfield.square.site

MUSIC

Brett Gaertner
www.brettgaertner.com

HONEYMOONS

Island Getaways
262.781.1748
www.myislandgetaways.com

PHOTOGRAPHY

Heather Richter Photography
www.heatherrichterphotography.com

Tia Lee Photography
262.305.8025
tialeephotography1@gmail.com

R & R Photographic Imaging
www.rrphotographicimaging.com

SB Photography and Design
414.220.0022
www.sbphotoanddesign.com

PHOTO BOOTH

Milwaukee Photo Booth
414.902.3041
www.milwaukeephotobooth.net

VIDEOGRAPHY

Chris Siegel Multimedia
www.chrissiegelmm.com

Dolister Films
414.459.1469
www.dolisterfilms.com

DJ SERVICES

Double Platinum DJ
414.732.1979
www.doubleplatinumdj.com

Van Rixel Productions
414.640.7222
www.vanrixelproductions.com

Xcite Entertainment
262.391.5774
www.xciteentertainment.com

CAKES & SWEETS

Aggie's Bakery & Cake Shop
414.482-1288
www.aggiesbakery.com

AlyRae's Scratch Bakery
262.290.3288
www.facebook.com/alyraeweddings

Sweet Perfections Bake Shoppe
262.446.2253
www.sweetperfections.com

Simmas Bakery
414.257.0998
www.simmasbakery.com

Frosted Memories LLC
262.442.0115
www.frostedmemoriesllc.com

DECOR

Ambrosia Events
414-546-2854
www.ambrosiaeventsmke.com

Vintage Rental
262.370.7340
www.vintiquerental.com

TRANSPORT

Blackline Limo
414.481.2599
www.blacklinelimos.com

LODGING

Avid Hotel Milwaukee West
262.367.5750
www.ihg.com/avidhotels

Embassy Suites
262.782.2900

Hampton Inn Milwaukee/Brookfield
262.796.1500
www.hilton.com/en/hampton

Catering Agreement



THIS CATERING AGREEMENT is entered into on DATE: _____ by and between: _____
herein after referred to as the "CLIENT" and TH Catering herein after referred to as the "CATERER."

WHEREAS The CLIENT will have an event/function described as follows:

Event/Function: _____ Guest Count: _____

Location: _____

Date: _____ Time: _____

WHEREAS the CATERER agrees to provide catering service for CLIENT'S above stated event/function. NOW THEREFORE both parties bind themselves and agree as follows:

1. DEPOSIT - Twenty-Five percent (25%) of the estimated proposal cost is due and demandable at the time of booking, to be deducted from the Total Final Payment, unless other prior arrangements have been made. This payment and all payments made prior to the final payment are Non-Refundable.
2. FINAL PAYMENT - Final Payment will be due and demandable ten (10) days prior to the event date.
3. COST - Due to the fluctuating cost of food items, menu prices are subject to change within sixty (60) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options. (3.1.) CLIENT will pay the additional cost based on the current adjusted price, or (3.2.) Substitute other menu items to maintain the agreed upon per person/platter menu.
4. PAYMENT METHOD - All prices quoted are based on cash payments. The Caterer may dictate what form of payment to be received. Preferred forms will be certified check or cashiers check made payable to: Tuscan Hall Venue & Catering (4.1.) Any payment by Credit Card will be subject to a service charge of 3.5% per the amount of transaction.
5. SERVICE CHARGE - There will be a nineteen percent (19%) service charge for all event/function, unless otherwise specified.
6. GUEST COUNT - Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional Guest after the stated period is subject to extra charges as may be imposed by the CATERER.
7. GUEST COUNT OVERAGE - CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.
8. LEFTOVERS - In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.
9. TIME - CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time.
10. CHANGE OF EVENT DATE or VENUE - CATERER will apply the entire balance of CLIENT's deposits and prepayments towards another event, subject to CATERER's availability. All costs are subject to change.
11. DAMAGE - (11.1.) CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage. (11.2.) When providing the location for the event/function, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.
12. INSURANCE - CATERER maintains Liability Insurance from Midwest Insurance.
13. TAXES - CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.
14. UNLAWFUL ACTIVITIES - The CLIENT will comply with all the laws of the United States of America and the State of Wisconsin, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the event/function premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is canceled, there will be no refund of any kind from CATERER to CLIENT.
15. AMENDMENT AND SUPPLEMENT - Any amendment and supplement to this Agreement shall come into force only after both parties sign a written agreement. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.
16. GOVERNING LAW - This Agreement shall be governed by and construed in accordance with the laws of the USA.

IN WITNESS THEREOF the parties hereto have caused this Agreement to be duly executed on their behalf by a duly authorized representative as of the date first set forth above.

Client _____

Date _____

Caterer – TH Catering _____

Date _____