



Loring Kitchen & Bar offers many options for hosting your special event, whether your event is a grooms dinner, business meeting, holiday party or corporate function. Whether you prefer passed appetizers, buffet or plated service we are happy to customize an event for your group's needs. We will we work to match your budget and make your event a success.

The following informational packet is merely a beginning and is intended to give you an overview of your options. We tailor our services and facilities to meet your specific needs and wishes.



LORING KITCHEN & BAR

WWW.LORINGKITCHEN.COM 612 • 843 • 0400 1359 WILLOW STREET SOUTH MINNEAPOLIS • MINNESOTA • 55403

LK&B SPACES

Each event space at Loring Kitchen & Bar is unique in seating options, atmosphere and privacy level. The following is a list of our dining spaces and their optimal capacities:



The Main Dining Room

Guests entering the Main Dining Room are greeted by long horizontal lines and our impressive wine wall. Our main dining room is the most accommodating space with the ability to seat up to 60 guests (or 50 with a buffet setup)



Courtyard Patio

Available seasonally, our award winning patio is the spot to be. This space can be partially booked for parties up to 35 or in its entirety for parties up to 100 people.

Parkside Patio

We recently added the Parkside Patio along the front of the restaurant which can be booked for parties of 36.



Portico

Our indoor space with an outdoor feel; our portico offers a wide variety of set up options all with views overlooking Loring Park. This space works great for appetizer receptions, and more informal get-togethers. During warmer months the windows can be entirely opened to the outside

Portico Point

Our most private and cozy area seats up to 18 people with views of Loring Park and is best suited for a sit down meal.



SkyPark

Through an exclusive arrangement with the Eitel Building, Loring Kitchen and Bar is able to host events in the exclusive hyper-swank SkyPark. Indoor seating is limited to 12 guests for a sit down dinner and up to 60 for a cocktail reception.

APPETIZERS

Canapes & Small Bites

Smoked Salmon Pinwheels on Cucumber Rounds
with candied lemon zest 20/dozen

Mango and Shrimp in Phyllo Cups
with champagne aioli 18/dozen

Bacon Wrapped Water Chestnuts
in sweet teriyaki 26 per tray of 50 pieces

Roasted Pequillo Pepper and Whipped Boursin Cheese
on ciabatta crostini with balsamic pearls 15/dozen

Basil Pesto and Roma Tomato Bruschetta Crostinis
with aged balsamic syrup 16/dozen with Buffalo mozzarella, 18/dozen

Barbeque Braised Short Rib
caramelized onions, smoky barbeque sauce, Texas toast rounds 18/dozen

“Spanakopita”
sautéed spinach, feta cheese, grilled red onions in mini phyllo cups 16/dozen

Seared Tuna
wasabi mayo, pickled ginger, soy syrup, micro cilantro, crispy sesame toast points 22/dozen

Crab and Avocado Salad
ginger, cilantro and chives, crispy brioche toast points, preserved lemons 23/dozen

Exotic Mushroom Blend and Boursin Cheese
on crostinis 16/dozen (minimum 3 dozen, please)

Crab Croquettas
spicy chili aioli and sweet soy dipping sauce, preserved lemon, cilantro 24/dozen

Skewers

Grilled Beef Skewers

aged cheddar & red pepper sauce 24/dozen

Grilled chicken satay

traditional peanut sauce, toasted sesame, daikon radish, mango 18/dozen

Walleye on a stick

panko crusted, lemon caper tartar 25/dozen

Mini caprese skewers

fresh mozzarella, cherry tomato, basil and aged balsamic 16/dozen

BBQ meatball skewers

chorizo-beef meatballs, smoky barbeque sauce 18/dozen

Coconut crusted chicken skewers

sweet chili cream, spicy mango chutney 18/dozen

Platters

Serves about 25 people

Olive Tapenade

with pita chips 35

Imported and Domestic Cheese plate

accompaniments, crackers, bread 55 add charcuterie 25

Vegetable Tray 32

Fruit Tray 38

Seafood Platter

crab, lobster, shrimp, smoked salmon, lemon dill tartar, horseradish cocktail sauce 75

DINNER

available starting at 5pm daily

\$35 PER PERSON

Salads

Choose one

Mixed Greens

cherry tomato, sliced cucumbers, red onions, croutons

Classic Caesar

romaine hearts, shaved parmesan, ciabatta croutons

Entrees

Choose up to two

Mushrooms & Meatballs

sausage meatballs, mushroom red sauce, shaved parmesan, linguini

Brick Pressed Chicken

citrus herb crusted airline chicken breast, mashed potato, pickled grapes, seasonal vegetable, pan sauce

Walleye

potato chip crusted or lemon herb almond broiled, mashed baby red potato, seasonal vegetable, lemon dill tartar

Winter Squash Risotto

roasted squash, sage, forest mushroom, walnut, greens, marscapone

Grilled Chorizo Meatloaf

barbecue glazed, mashed baby red potatoes, seasonal vegetable, coleslaw

Desserts

Choose one

Triple Chocolate cake

rich, decadent. milk chocolate ganache

Banana Cake

fresh bananas sandwiched by banana bread with chocolate chips and cream cheese frosting

Vanilla crème brulee

rich custard, caramelized sugar crust, with fresh fruit

Pricing excludes tax, gratuity and beverages

\$45 PER PERSON

Salads

Choose up to two

Mixed Greens

cherry tomato, sliced cucumbers, red onions, croutons, choice of dressing.

Classic Caesar

romaine heart, house-made caesar dressing, parmesan, hard-boiled egg, anchovy, croutons

Fraiche Beets

crème fraiche, roasted beets, ginger vinaigrette, pickled red onion, pepper-candied walnuts

Entrees

Choose up to two

Grilled Salmon

quinoa, sweet peas, pickled onions, grilled corn, broccoli raab, tarragon-lemon cream

Braised Beef Short Rib

roasted garlic mashed Yukon potato, candied root vegetable

Winter Squash Risotto

roasted squash, sage, forest mushroom, walnut, greens, marscapone

Grilled Beef Tenderloin

mashed baby red potato, seasonal vegetable, crispy leeks, black garlic demi

Braised Pork Osso Buco

roasted fennel whipped Yukon potato, braised winter greens and naturaljus reduction, gremolata

Lamb Sugo

trenne pasta, braised lamb, stewed tomato, sweet pea, mint, parmesan

Desserts

Choose one

Triple Chocolate cake

rich, decadent. milk chocolate ganache

Banana Cake

fresh bananas sandwiched by banana bread with chocolate chips and cream cheese frosting

Vanilla crème brulee

rich custard, caramelized sugar crust, with fresh fruit

Pricing excludes tax, gratuity and beverages

DINNER

\$55 PER PERSON

Salads

Choose up to two

Mixed Greens

cherry tomato, sliced cucumbers, red onions, croutons, choice of dressing.

Classic Caesar

romaine heart, house-made caesar dressing, parmesan, hard-boiled egg, anchovy, croutons

Fraiche Beets

crème fraiche, roasted beets, ginger vinaigrette, pickled red onion, pepper-candied walnuts

Baby Spinach

almonds, pear, Amablu crumbles, red onions, bacon, champagne vinaigrette.

Entrees

Choose up to three

Pesto Cream Pappardelle

artichoke, toasted pinenuts, spinach, sundried tomato, roasted garlic, fresh mozzarella pearls.

Seared Scallops

grilled eggplant, shiitake, macadamia, ginger, baby red potato, smoked bacon, greens, spicy mango curry

Bone-in New York Strip

16 ounce, fingerling potato, smoked bacon, wild mushroom, candied cipollini onion, dirty butter

Winter Squash Risotto

roasted squash, sage, forest mushroom, walnut, greens, marscapone

Seasonal Fresh Fish

chef's preparation

Braised Beef Short Rib

roasted garlic mashed Yukon potato, candied root vegetable

Grilled Beef Tenderloin

mashed baby red potato, seasonal vegetable, crispy leeks, black garlic demi

Braised Pork Osso Buco

roasted fennel whipped Yukon potato, braised winter greens and natural jus reduction, gremolata

Lamb Sugo

trenne pasta, braised lamb, stewed tomato, sweet pea, mint, parmesan

Desserts

Choose one

Triple Chocolate cake

rich, decadent. milk chocolate ganache

Banana Cake

fresh bananas sandwiched by banana bread with chocolate chips and cream cheese frosting

Vanilla crème brulee

rich custard, caramelized sugar crust, with fresh fruit

Pricing excludes tax, gratuity and beverages

DINNER

DINNER ALA CARTE

Salads

Mixed Greens

cherry tomato, sliced cucumbers, red onions, croutons, choice of dressing.

Classic Caesar

romaine heart, house-made caesar dressing, parmesan, hard-boiled egg, anchovy, croutons

Fraiche Beets

crème fraiche, roasted beets, ginger vinaigrette, pickled red onion, pepper-candied walnuts

Baby Spinach

almonds, pear, Amablu crumbles, red onions, bacon, champagne vinaigrette.

Entrees

Bone-in New York Strip

16 ounce, fingerling potato, smoked bacon, wild mushroom, candied cipollini onion, dirty butter

Brick Pressed Chicken

citrus herb crusted airline chicken breast, mashed potato, pickled grapes, seasonal vegetable, pan sauce

Grilled Salmon

quinoa, sweet peas, pickled onions, grilled corn, broccoli raab, tarragon-lemon cream

Winter Squash Risotto

roasted squash, sage, forest mushroom, walnut, greens, marscapone

Seared Scallops

grilled eggplant, shiitake, macadamia, ginger, baby red potato, smoked bacon, greens, spicy mango curry

Braised Pork Osso Buco

roasted fennel whipped Yukon potato, braised winter greens and natural jus reduction, gremolata

Braised Beef Short Rib

roasted garlic mashed Yukon potato, candied root vegetable

Seasonal Fresh Fish

chef's preparation

Double Bone Pork Chop

14 ounce grilled, stuffed with wild rice gouda and smoked bacon, seasonal vegetable, mashed baby red potatoes, caramelized apple jus

Grilled Chorizo Meatloaf

barbecue glazed, mashed baby red potatoes, seasonal vegetable, coleslaw

Walleye

potato chip crusted or lemon herb almond broiled, mashed baby red potato, seasonal vegetable, lemon dill tartar

Barbecue Ribs

dry rubbed, braised baby back ribs, coleslaw. choice of fries, sweet potato fries, mashed baby red potatoes

Grilled Beef Tenderloin

mashed baby red potato, seasonal vegetable, crispy leeks, black garlic demi

Loring Fried Chicken

buttermilk marinated half chicken, cast-iron pan fried, coleslaw, choice of fries, sweet potato fries, mashed baby red potatoes

Pesto Cream Pappardelle

artichoke, toasted pinenuts, spinach, sundried tomato, roasted garlic, fresh mozzarella pearls.

Mushrooms & Meatballs

sausage meatballs, mushroom red sauce, shaved parmesan, linguini

DINNER

Lamb Sugo

trenne pasta, braised lamb, stewed tomato, sweet pea, mint, parmesan

Seafood Linguini

mussels, clams, diver scallops, shallot, white wine butter sauce

Sides

Sides served family style, for 25 guests

Truffled Macaroni and Cheese

Seasonal Vegetable

Mashed Baby Red Potatoes

Roasted Fingerling Potato with Romesco Sauce

Desserts

Served individually

Banana Cake

fresh bananas sandwiched by banana bread with chocolate chips and cream cheese frosting

Vanilla Crème Brûlée

rich custard, caramelized sugar crust, with fresh fruit

New York Cheese Cake

triple berry glaze

Triple Chocolate Cake

rich, decadent. milk chocolate ganache

Bread Pudding

with caramel maple sauce

Dark Chocolate Mousse

with white chocolate brittle

Orange Cream Panna Cotta

with candied meyer lemon and berries

Gelato Assortment

Carrot Cake

with cream cheese frosting

Chocolate Chip Cookies

fresh daily, served with milk for dipping

Chocolate Truffles

decadent dark and bittersweet chocolate

DINNER

LUNCH

available 11am-2pm daily

\$17 PER PERSON

Salads

Choose one

Mixed Greens

cherry tomato, sliced cucumbers, red onions, croutons

Classic Caesar

romaine heart, house-made caesar dressing, parmesan, hard-boiled egg, anchovy, croutons

Sandwiches

Choose up to three

Reuben

corned beef, sauerkraut, thousand island, Swiss, toasted marble rye

Chicken Salad Sandwich

cashews, cranberries. choice of bread

Open Face Meatloaf

chorizo meatloaf, grilled Texas toast, gravy

Grilled Chicken

lettuce, tomato, toasted sesame bun. choice of plain or buffalo

Walleye Sandwich

potato chip crusted, lemon dill tartar, shredded romaine, tomato, lemon, sesame bun

LK&B BLT

thick cut bacon, fresh tomato, romaine, mayonnaise, choice of bread

Desserts

Choose one

Chocolate Chip Cookies

fresh daily, served with milk for dipping

Chocolate Truffles

decadent dark and bittersweet chocolate

Pricing excludes tax, gratuity and beverages

\$22 PER PERSON

Salads

Choose up to two

Mixed Greens

cherry tomato, sliced cucumbers, red onions, croutons

Classic Caesar

romaine heart, house-made caesar dressing, parmesan, hard-boiled egg, anchovy, croutons

Baby Spinach

almonds, pear, Amablu crumbles, red onions, bacon, champagne vinaigrette.

Sandwiches

Choose up to three

Falafel Burger

house-made falafel, cucumber mint yogurt sauce, lettuce, tomato, toasted sesame bun

Open Face Meatloaf

chorizo meatloaf, grilled Texas toast, gravy

Pulled Pork Sandwich

braised pork, house-made barbecue sauce, swiss cheese, coleslaw, toasted sesame bun

Seasonal Fresh Fish Sandwich

chef's preparation

Reuben

corned beef, sauerkraut, thousand island, Swiss, toasted marble rye

Grilled Chicken

lettuce, tomato, toasted sesame bun. choice of plain or buffalo

Italian Club

genoa salami, cappicola, speck, and provolone with pepperoncini with roasted garlic dressing on herb foccacia

Desserts

Choose one

Triple Chocolate cake

rich, decadent. milk chocolate ganache

Banana Cake

fresh bananas sandwiched by banana bread with chocolate chips and cream cheese frosting

Vanilla crème brulee

rich custard, caramelized sugar crust, with fresh fruit

Pricing excludes tax, gratuity and beverages

LUNCH

LUNCH ALA CARTE

Salads

Mixed Greens

cherry tomato, sliced cucumbers, red onions, croutons, choice of dressing.

Classic Caesar

romaine heart, house-made caesar dressing, parmesan, hard-boiled egg, anchovy, croutons

Fraiche Beets

crème fraiche, roasted beets, ginger vinaigrette, pickled red onion, pepper-candied walnuts

Baby Spinach

almonds, pear, Amablu crumbles, red onions, bacon, champagne vinaigrette.

Arugula Salad

pan seared goat cheese crouton, smoked bacon, shallots, smoked almonds, blueberry vinaigrette.

Steak & Bleu

five tenderloin skewers, mixed greens, Amablu cheese, sundried tomato, garlic chips, caramelized shallots, croutons

Entrees

Pesto Cream Pappardelle

artichoke, toasted pinenuts, spinach, sundried tomato, roasted garlic, fresh mozzarella pearls.

Mushrooms & Meatballs

sausage meatballs, mushroom red sauce, shaved parmesan, linguini

Lamb Sugo

trenne pasta, braised lamb, stewed tomato, sweet pea, mint, parmesan

Seafood Linguini

mussels, clams, diver scallops, shallot, white wine butter sauce

Winter Squash Risotto

roasted squash, sage, forest mushroom, walnut, greens, marscapone

Reuben

corned beef, sauerkraut, thousand island, Swiss, toasted marble rye

Open Face Meatloaf

chorizo meatloaf, grilled Texas toast, gravy

Chicken Salad Sandwich

cashews, cranberries. choice of bread

Rachael

roasted turkey, sauerkraut, thousand island, toasted marble rye.

Walleye Sandwich

potato chip crusted, lemon dill tartar, shredded romaine, tomato, lemon, sesame bun

Seasonal Fresh Fish Sandwich

chef's preparation

LK&B BLT

thick cut bacon, fresh tomato, romaine, mayonnaise, choice of bread

Loring Burger

fresh ground 1/2 pound angus, shredded romaine, tomato, toasted sesame bun

Pulled Pork Sandwich

braised pork, house-made barbecue sauce, swiss cheese, coleslaw, toasted sesame bun

LUNCH

Grilled Chicken

lettuce, tomato, toasted sesame bun. choice of plain or buffalo

Falafel Burger

house-made falafel, cucumber mint yogurt sauce, lettuce, tomato, toasted sesame bun

Italian Club

genoa salami, cappicola, speck, and provolone with pepperoncini with roasted garlic dressing on herb foccacia

Sides

Sides served family style, for 25 guests

Kettle Chips

Coleslaw

Potato Salad

Pasta Salad

LUNCH

BREAKFAST

available 6:30am-2pm daily

\$12 PER PERSON

Entrees

Choose up to three

Basil Tomato Omelet

cherry tomato, fresh basil, whipped goat cheese, breakfast potatoes, toast

Wild Mushroom Omelet

grilled scallions, garlic whipped cream cheese, breakfast potatoes, toast

Yogurt, Fruit & Granola

Pancake Stack

three buttermilk pancakes, mixed berries, whipped cream, butter, maple syrup

Belgian Waffle

mixed berries, whipped cream, butter, maple syrup

Loring French toast

mixed berries, whipped cream, butter, warm maple caramel, choice of cinnamon raisin or white bread

Eggs Your Way

two eggs, breakfast potatoes, choice of bacon, sausage, or ham, choice of toast

Breakfast pricing includes one of the following beverages per guest:

Coffee (complimentary refills)

Orange Juice

Milk, 2% or skim

Hot Tea

Iced Tea

Soft drinks (complimentary refills)

Pricing excludes tax, and gratuity

\$16 PER PERSON

Entrees

Choose up to five

Classic Eggs Benedict

two poached eggs on English muffins, black forest ham, hollandaise, breakfast potatoes

Corned Beef Hash

house ground corned beef, potatoes and onions, two eggs your way.

Steak and Eggs

4 oz tenderloin, béarnaise, two eggs your way, breakfast potatoes, toast

Basil Tomato Omelet

cherry tomato, fresh basil, whipped goat cheese, breakfast potatoes, toast

Wild Mushroom Omelet

grilled scallions, garlic whipped cream cheese, breakfast potatoes, toast

Pancake Stack

three buttermilk pancakes, mixed berries, whipped cream, butter, maple syrup

Banana-Macadamia Pancakes

three pancakes with bananas and macadamia nuts

Blueberry Pancakes

three blueberry pancakes with blueberry syrup Yogurt Parfait berries, honey, granola

Belgian Waffle

mixed berries, whipped cream, butter, maple syrup

Loring French toast

mixed berries, whipped cream, butter, warm maple caramel, choice of cinnamon raisin or white bread

Ranchero Scramble

chorizo sausage, bell pepper, pepperjack, black beans, fresh salsa

Sausage Scramble

house made sausage, sweet peppers, red onions, mushrooms, swiss, breakfast potatoes, toast

Breakfast pricing includes one of the following beverages per guest:

Coffee (complimentary refills)

Orange Juice

Milk, 2% or skim

Hot Tea

Iced Tea

Soft drinks (complimentary refills)

Pricing excludes tax, and gratuity

BREAKFAST

BREAKFAST ALA CARTE

Entrees

Steak and Eggs

4 oz tenderloin, béarnaise, two eggs your way, breakfast potatoes, toast

Basil Tomato Omelet

cherry tomato, fresh basil, whipped goat cheese, breakfast potatoes, toast

Wild Mushroom Omelet

grilled scallions, garlic whipped cream cheese, breakfast potatoes, toast

Corned Beef Hash

house ground corned beef, potatoes and onions, two eggs your way.

Eggs Your Way

two eggs, breakfast potatoes, choice of bacon, sausage, or ham, choice of toast

Classic Eggs Benedict

two poached eggs on English muffins, black forest ham, hollandaise, breakfast potatoes

Ranchero Scramble

chorizo sausage, bell pepper, pepperjack, black beans, fresh salsa

Sausage Scramble

house made sausage, sweet peppers, red onions, mushrooms, swiss, breakfast potatoes, toast

Yogurt, Fruit & Granola

Pancake Stack

three buttermilk pancakes, mixed berries, whipped cream, butter, maple syrup

Banana-Macadamia Pancakes

three pancakes with bananas and macadamia nuts

Blueberry Pancakes

three blueberry pancakes with blueberry syrup

Belgian Waffle

mixed berries, whipped cream, butter, maple syrup

Loring French toast

mixed berries, whipped cream, butter, warm maple caramel, choice of cinnamon raisin or white bread

POLICIES

EXCLUSIVITY AND SAMPLING OF PRODUCTS

Loring Kitchen & Bar retains the exclusive right to provide and control the sale of all food and beverage services throughout the facility in addition to all other related services including concessions and novelties, and to provide control and retain any revenues derived there from. Due to exclusivity rights, outside foods and beverages are not permitted within Loring Kitchen and Bar with the exception of specialty wedding cakes, to which a cake-cutting fee of \$2.00 per person will apply.

CONFIRMATION OF EVENT/DEPOSITS

A non-refundable deposit of 10% of estimated charges is required with a Contract to confirm the event space. A signed Contract, Event Policy, Catering Event Orders and 10% deposit are required in order for services to occur. All checks for deposits or payment of invoices are to be made payable to Loring Kitchen & Bar. The above policies may not be modified without the written consent of an owner or manager of Loring Kitchen & Bar.

LABOR/FACILITY FEES

Occasionally, labor fees may apply per contracted space, per day, for standard set-up, breakdown and event and facility maintenance. All Facility Fees are subject to a 20% service charge and applicable sales tax.

ROOM RENTAL FEES

Room rental fees will be waived if the event space minimum (based on the sale of food, beverage, and in-house audio visual to Client) is met before all facility fees, service charges and applicable taxes. If food, beverage, and in-house audio visual sales do not meet the event space minimum, a room rental fee equal to the difference will apply.

CANCELLATION

Loring Kitchen and Bar has the right to cancel this Agreement for good cause, which shall be defined as non-payment by Client or refusal of Client to communicate with Loring Kitchen and Bar. If cancellation occurs as noted above, the Client shall forfeit all prepaid fees and deposits. This Agreement may not be canceled solely to allow Loring Kitchen and Bar to book a different Client for the same date and space. If the Client cancels the event for any reason whatsoever, the Client shall forfeit 100% of any deposit paid.

ALCOHOLIC BEVERAGES/IDENTIFICATION/LAST CALL

No alcoholic beverages shall be brought into the facility for sampling or consumption. Minnesota State Law prohibits persons under the age of twenty-one to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. Loring Kitchen and Bar reserves the right to require proof of identification showing the age of any and all persons requesting alcoholic beverages. Loring Kitchen and Bar shall have the right to exercise its right to require identification and proof of age in its sole and absolute discretion. The Client agrees to indemnify and hold Loring Kitchen and Bar harmless from claims arising out of Loring Kitchen and Bar's exercise of its right to require identification and proof from the Client or the Client's guests and invitees. Loring Kitchen and Bar reserves the right to refuse service of alcohol to anyone that it deems to be intoxicated in its sole and absolute discretion. The Client agrees to indemnify and hold Loring Kitchen and Bar harmless from claims arising out of Loring Kitchen and Bar's exercise of its right to refuse to serve alcohol to the Client or the Client's guests and invitees. Bar service will be offered until 11:45 p.m. with last call occurring at 11:30 p.m. unless extended hours service

is contracted. In any event, bar service will conclude at least 15 minutes prior to the building vacate time contracted with last call occurring at least 30 minutes prior to the bar closing.

GUARANTEES

So that proper planning and execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by Client on the Catering Event Order will be deemed the guaranteed number of attendees for purposes of this agreement unless Client notifies Loring Kitchen and Bar in writing changing the number of guaranteed attendees within the time frames discussed below. The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, three working days prior to your event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Wednesday.

LIABILITY

Loring Kitchen and Bar does not assume responsibility for injuries to any persons or damage to or loss of any merchandise, equipment or personal belongings in the facility prior to, during or following the event. Client agrees to indemnify, defend, and hold Loring Kitchen and Bar and its agents and employees harmless from and against any and all actions or causes of action, claims, demands, liabilities, losses, damages, injuries, costs or expenses of whatever kind or nature, for injuries to or the death of any person or persons, or damage to or loss of property alleged or claimed to have been caused by, or to have arisen out of or in connection with the event which is the subject of this Agreement. Loring Kitchen and Bar reserves the right to eject any objectionable person or persons from Loring Kitchen and Bar and upon the exercise of this authority, the Client waives any right and claim for damages.

SUBSTITUTIONS

Loring Kitchen and Bar shall have the right to substitute products or services originally intended to be used in the event to account for market conditions and availability. Such substitutions shall be made and communicated to the Client to insure the highest quality possible of equal value within the price range quoted.

PRICES

Menu prices will be guaranteed for a maximum of thirty (30) days. All menu prices are subject to a 20% service charge and applicable sales tax.