



# HOUSE OF BLUES ANAHEIM

## BEVERAGE, SPIRITS, WINE & BEER OPEN BAR PACKAGES

### SUPER PREMIUM BRANDS

Grey Goose, Ultimat, Tanqueray 10, Patron, 901, Cabo Wabo, Gran Centenario, Woodford Reserve, Hennessy VS, Grand Marnier, Cointreau, Chambord & Bottled Water. Includes Premium Brands, Call Brands & Soft Drink Packages

### PREMIUM BRANDS

3 Olives, Absolut, Stolichnaya, Ketel One, Cuervo 1800, Meyers Dark, Tanqueray, Bombay Sapphire, Hendrick's, Jack Daniels, Maker's Mark, Crown Royal, Jameson, Jagermeister, Amaretto DiSaronno, Kahlua, Bailey's, Midori, Tuaca & Bottled Water. Includes Call Brands & Soft Drink Packages

### CALL BRANDS

Ciroc, Finlandia, SKYY, Sauza, Jose Cuervo, Bacardi, Captain Morgan, Malibu, Sailor Jerry, Beefeater, Canadian Club, Seagram's 7, Jim Beam, Peachtree, Blue Curacao, Sour Apple Pucker, Dark Cacao, White Cacao, Sloe Gin, Southern Comfort, Frangelico & Bottled Water. Includes Beer, Wine & Soft Drink Package.

### BEER, WINE & SOFT DRINKS

Includes all Import and Domestic Beer, House Red, White and Blush Wines and Bottled Water.  
Includes Soft Drink Package.

### SOFT DRINKS

### HOSTED & CASH BARS

A bartender fee will be applied to all cash and consumption bars. A bartender fee of \$150.00 for a two hour period will apply for each bartender. One bartender is assigned for every 75 guests.  
For all events over two hours, the bartender fee is \$75.00 per additional hour.

Prices/Packages do not include 21% Administrative Fee and 8.75% Tax.

Shots are not included in drink packages, consumption, or cash bars  
and will not be available for purchase.

All Prices and Brands are subject to change without prior notice.

Glass bottles and glassware are not permitted in the Music Hall or Rose Terrace.

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### **SELF-SERVICE COFFEE STATION**

Freshly Brewed Regular & Decaffeinated Coffee and Assorted International Teas  
Served with Cream, Sugar and Lemon Wedges

### **WINE LIST**

#### **Sparkling**

J. Roget  
Aria Estate Brut Cava (Spain)  
Mumm Napa Brut Prestige

#### **White**

Beringer Stone Cellars White Zinfandel\*  
Chateau Ste. Michelle Reisling (WA)  
Placido Pinot Grigio (Italy)  
Matua Valley Sauvignon Blanc (NZ)  
Beringer Stone Cellars Chardonnay\*  
Dan Aykroyd Discovery Series Chardonnay

#### **Red**

Trinity Oaks Pinot Noir  
Beringer Stone Cellars Merlot\*  
Gnarly Head Merlot  
Beringer Stone Cellars Cabernet Sauvignon\*  
Guitar Tempranillo/Granacha (Spain) – Red Blend

\*House Wine Selections

### **BEER LIST**

Amstel Light	Blue moon	Budweiser
Bud Light	Coors Light	Corona
Corona Light	Heineken	Miller Lite
Fat Tire	Stella Artois	Pyramid Haywire
Guinness	PBR	St Pauli

Special request wine and beer can be ordered with advance notice. A minimum order quantity will apply, depending on the selection. Please ask your Special Events Salesperson for details and/or to request pricing.

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# HOUSE OF BLUES ANAHEIM

## BREAKFAST PACKAGES

(Based on a Minimum of 20 Guests)

### CROSSROADS CONTINENTAL BREAKFAST

**Selection of Juices Including:**

Pitchers of Fresh Orange, Cranberry and Apple Juice

**Assortment Of:**

Bagels, Croissants, Danishes and Muffins  
Served with Cream Cheese, Butter, Jellies and Jams

Sliced Seasonal Fruit Display

### BLUES BREAKFAST

**Selection of Juices Including:**

Pitchers of Fresh Orange, Cranberry and Apple Juice

**Assortment Of:**

Bagels, Croissants, Danishes and Muffins  
Served with Cream Cheese, Butter, Jellies and Jams

Scrambled Eggs

*With option to add: Cheddar Cheese, Tomatoes, Onions, Mushrooms and Green Peppers*

Southern Style Breakfast Potatoes

**Choice Of:**

Smoked Bacon or Sausage Links  
(Selected in advance, average 2 pieces per person.  
For both, add \$2.00 per person)

Sliced Seasonal Fruit Display

Breakfast Buffets are based on a two hour event.

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# HOUSE OF BLUES ANAHEIM BREAKFAST PACKAGES CONT.

(Based on a Minimum of 20 Guests)

## SOUTHERN STYLE BREAKFAST

### **Selection of Juices Including:**

Pitchers of Fresh Orange Juice, Cranberry & Apple Juice

Scrambled Eggs

*With option to add: Cheddar Cheese, Tomatoes, Onions, Mushrooms and Green Peppers*

Southern Style Breakfast Potatoes

Warm Buttermilk Biscuits and Country Sausage Gravy

Mini Waffles with Maple Syrup, Strawberries and Whipped Cream

### **Choice Of:**

Smoked Bacon or Sausage Links

*(Selected in advance, average 2 pieces per person.*

*For both, add \$2.00 per person)*

Sliced Seasonal Fruit Display

## BEVERAGE ENHANCEMENTS

Assorted Soft Drinks, Diet and Regular

Freshly Brewed Regular & Decaffeinated Coffee and Assorted International Teas  
Served with Cream, Sugar & Lemon Wedges

Breakfast Buffets are based on a two hour event.

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# HOUSE OF BLUES ANAHEIM

## BRUNCH BUFFET MENU

Brunch Buffets are available from 9:00am-12:00pm  
(Based on a Minimum of 20 Guests)

### QUEEN OF THE MISSISSIPPI BRUNCH

#### **Assortment Of:**

Bagels, Croissants, Danishes and Muffins  
*Served with Cream Cheese, Butter, Jellies and Jams*

Traditional Caesar Salad  
*with Brick Oven Croutons and Fresh Grated Parmesan Cheese*

Barbecued Chicken Brushed with our Homemade Jim Beam BBQ Sauce

Southern Style Breakfast Potatoes

Scrambled Eggs  
*With option to add: Cheddar Cheese, Tomatoes, Onions, Mushrooms and Green Peppers*

Sliced Smoked Bacon

Sliced Seasonal Fruit Display

Chocolate Walnut Brownies

#### **Selection of Juices Including:**

Pitchers of Fresh Orange, Cranberry and Apple Juice

Brunch Buffets are based on a two hour event.  
Valid Thursday through Saturday only.

Each additional hour is subject to a rental fee.  
Prices do not include 21% Administrative Fee and 8.75% Tax.  
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# HOUSE OF BLUES ANAHEIM

## DINNER BUFFET PACKAGES

(Based on a Minimum of 50 Guests)

### SOUTHERN BARBECUE

Vegetable Crudités with Green Onion Dip

Traditional Caesar Salad  
*with Brick Oven Croutons & Fresh Grated Parmesan Cheese*

Barbecue Chicken Brushed With Our Homemade Jim Beam® BBQ Sauce

Southern Style Barbecue Rib Fingers with Jim Beam® BBQ Sauce  
*(Approximately 3 per Person)*

Seasonal Vegetables

Garlic Style Mashed Potatoes

### DESSERT

Chocolate Walnut Brownie

White Chocolate Banana Bread Pudding  
with Jack Daniel's Crème Anglaise

Dinner Buffets are based on a two hour event.  
Each additional hour is subject to a rental fee.  
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Uniformed Station Attendant Fee is \$100.00 per attendant.

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# HOUSE OF BLUES ANAHEIM

## DINNER BUFFET PACKAGES

(Based on a Minimum of 50 Guests)

### DIXIE DELIGHTS

#### COLD BUFFET DISPLAY

Traditional Caesar Salad  
*with Brick Oven Croutons & Fresh Grated Parmesan Cheese*

Seasonal Fruit Display

Imported Cheese Board with Assorted Crackers  
*Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese, Boursin Cheese and Accompanied with Grapes and Strawberries*

Cornbread Muffins served with Maple Butter

#### HOT BUFFET DISPLAY

Penne Pasta with Wild Mushrooms & Smoked Gouda

Creole Chicken and Andouille Jambalaya

**Served with a uniformed station attendant:**

Whole Roasted Prime Rib of Beef (Served Medium Rare)  
*Served with Silver Dollar Rolls*

Garlic Style Mashed Potatoes

Seasonal Vegetables

#### DESSERT DISPLAY

Cheesecake Squares with Assorted Toppings

White Chocolate Banana Bread Pudding with Jack Daniel's Crème Anglaise

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# HOUSE OF BLUES ANAHEIM

## PLATED DINNER MENUS

(Based on a Minimum of 20 Guests)

### ROADHOUSE BLUES

#### FIRST COURSE

House of Blues Salad

*Romaine and Iceberg Lettuce, Carrots, Diced Tomatoes, Red Onions,  
Croutons and Ranch Dressing*

#### SECOND COURSE

(Choice of One Entree on Night of Event)

Vegetarian Penne Pasta

*Shitake Mushrooms, Spinach, Pesto, Sun-Dried Tomatoes and Goat Cheese*

Grilled Rosemary Chicken Marinated in Fresh Herbs

*Served with Garlic Style Mashed Potatoes and Sautéed Vegetables*

#### THIRD COURSE

(Choice of One Dessert on Night of Event)

Warm Chocolate Brownie Sundae

*A la mode with Vanilla Bean Ice Cream and Chocolate Fudge*

Florida Key Lime Pie

*Drizzled with Fresh Raspberry Sauce*

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# HOUSE OF BLUES ANAHEIM

## PLATED DINNER MENUS

(Based on a Minimum of 20 Guests)

### MOJO

#### FIRST COURSE

(Choice of One Starter in Advance)

Traditional Caesar Salad

*With Brick Oven Croutons and Fresh Grated Parmesan Cheese*

Cup of New Orleans Style File Turkey Gumbo

*with Andouille Sausage and Okra in a Traditional Brown Roux*

#### SECOND COURSE

(Choice of One Entree on Night of Event)

Wild Mushroom Penne Pasta

*Shitake, Oyster and Portobello Mushrooms, Chicken and Smoked Gouda Cheese*

Slow Smoked Baby Back Ribs With Jim Beam BBQ Sauce

*Served with Garlic Style Mashed Potatoes and Sautéed Seasonal Vegetables*

Chicken Fried Chicken Breast

*Served with Country Gravy, Garlic Style Mashed Potatoes and Sautéed Vegetables*

\* Vegetarian option available upon advance request \*

#### THIRD COURSE

(Choice of One Dessert on Night of Event)

Succulent Chocolate Mousse Cheesecake

*With Raspberry Sauce, Chocolate Sauce and Whipped Cream*

White Chocolate-Banana Bread Pudding

*With Jack Daniel's Crème Anglaise, Whipped Cream and a Caramel Halo*

Plated Dinners are based on a two hour event.

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# HOUSE OF BLUES ANAHEIM

## PLATED DINNER MENUS

(Based on a Minimum of 20 Guests)

### MUDDY WATERS

#### FIRST COURSE

(Choice of One Starter in Advance)

Mixed Field Greens Salad

*With Goat Cheese, Spiced Pecans & Balsamic Vinaigrette*

Cup of New Orleans Style File Turkey Gumbo

*with Andouille Sausage and Okra in a Traditional Brown Roux*

#### SECOND COURSE

(Choice of One Entree on Night of Event)

Grilled Rosemary Chicken Breast

*Served with Sautéed Seasonal Vegetables and Garlic Style Mashed Potatoes*

Grilled 7 oz. Filet Mignon (Prepared Medium)

*With a Pinot Noir Reduction, Garlic Style Mashed Potatoes and Sautéed Vegetables*

Chef's Selected Fish of the Day

*Served with Garlic Style Mashed Potatoes and Sautéed Seasonal Vegetables*

\* Vegetarian option available upon advance request

#### THIRD COURSE

(Choice of One Dessert on Night of Event)

Warm Chocolate Brownie Sundae

*A la mode with Vanilla Bean Ice Cream and Chocolate Fudge*

Chef's Swamp Cookie

*Chocolate Chip Cookie Baked to Order in a Skillet*

*Topped with Vanilla Bean Ice Cream and Chocolate Fudge Sauce*

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# HOUSE OF BLUES ANAHEIM

## TRAY PASSED HORS D'OEUVRES

50 Piece Minimum – Priced by the Piece

### COLD HORS D'OEUVRES

Bruschetta on Grilled Baguette with Goat Cheese

Tuna Tartar Tartlet

BLT Toast Cup Canapés

Creole Deviled Eggs with Crisp Pancetta

Mini Roasted Vegetable Wraps

Chicken Tostada with Black Bean Puree & Cilantro

Tandoori Chicken Canapés with Mango, Coconut Curry Mayo

Crab & Cucumber Canapés

Spicy Shrimp Salad on Rosemary Cornbread Rounds

Chilled Firework Prawns with Wasabi Cocktail Sauce

Angus Steak Tartar on Roasted Garlic Crostini

### HOT HORS D'OEUVRES

Petite Quesadillas with Roasted Chicken & Tomatoes

Catfish Fingers Served With Spicy Cajun Tartar Sauce

Crispy Okra and Cheddar Beignets with Ranch Dipping Sauce

Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream

Spinach & Goat Cheese Spanikopitas

Jamaican Jerk Drums

Vegetarian Spring Rolls with Teriyaki Sauce

Grilled Andouille Sausage with Roasted Peppers

Mini Pulled Pork Sliders with BBQ Sauce

Mini All Beef Sliders with Pickles, Mustard and Sautéed Onions

Cheddar Cheese Biscuits with Barbecue Brisket

Creole-Style Mini Quiche with Bacon, Onion & Parmesan Cheese

Bangkok Thai Chicken Sticks with Peanut Dipping Sauce

Mango Smoked Pork Crostinis

Beef & Scallion Skewers

Petite Crab Cakes with Spicy Tartar Sauce

Coconut Battered Shrimp with a Cajun Marmalade

Roasted Sea Scallops wrapped in Bacon with Truffle Oil & Pistachios

Grilled Lamb Chops with a Dijon Mustard and Herbed Bread Crumb Crust

Prices do not include 21% Administrative Fee and 8.75% Tax.  
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## HOUSE OF BLUES ANAHEIM LUNCH BUFFET PACKAGES

Lunch Buffets available from 11:00am-4:00 pm  
(Based on a Minimum of 20 guests)

### **DELTA BLUES**

Mixed Field Green Salad

*with Goat Cheese, Spiced Pecans and Roasted Tomato-Shallot Vinaigrette*

Italian Style Pasta Salad

Fresh Fruit

#### **Sandwich Display Includes:**

Smoked Roast Beef, Roast Turkey and Honey Cured Ham  
Shredded Iceberg Lettuce, Vine Ripened Tomatoes, Vidalia Onions,  
New Orleans Style Mustards, Mayonnaise and Pickle Spears

Selection of Sliced Breads and Rolls

Chocolate Walnut Brownies

Lunch Buffets are based on a 90 minute event.

Each additional hour is subject to a rental fee.

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## HOUSE OF BLUES ANAHEIM LUNCH BUFFET PACKAGES

Lunch Buffets available from 11:00am-4:00 pm  
(Based on a Minimum of 20 guests)

### SOUTHERN STYLE BBQ

Vegetable Crudités with Green Onion Dip

Traditional Caesar Salad

*with Brick Oven Croutons and Fresh Grated Parmesan Cheese*

Barbecued Chicken Brushed with our Homemade Jim Beam BBQ Sauce

Seasonal Vegetables

Garlic Style Mashed Potatoes

White Chocolate Banana Bread Pudding

*Served with Jack Daniel's Crème Anglaise*

Lunch Buffets are based on a 90 minute event.  
Each additional hour is subject to a rental fee.  
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## HOUSE OF BLUES ANAHEIM PLATED LUNCH MENUS

Plated Lunch is available from 11:00am-4:00pm  
(Based on a Minimum of 20 guests)

### SMOKIN' GROOVES

#### FIRST COURSE

New Orleans Style Turkey Gumbo Soup

*With Andouille Sausage and Okra in a Traditional Brown Roux with White Rice*

#### SECOND COURSE

(Choice of One Entree on Day of Event)

All Beef "Blues Burger"

*With Cheddar Cheese, served on a Toasted Sesame Seed Bun with French Fries*

The Elwood

*A Blackened Chicken Breast Sandwich with Chili Garlic Mayonnaise,  
Green Chilis, Sour Cream and French Fries*

Traditional Caesar Salad

*Served with Brick Oven Croutons and Fresh Grated Parmesan Cheese*

#### THIRD COURSE

White Chocolate-Banana Bread Pudding

*With Jack Daniel's Crème Anglaise, Whipped Cream and a Caramel Halo*

Plated Lunch is based on a 90 minute event.  
Each additional hour is subject to a rental fee.  
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## HOUSE OF BLUES ANAHEIM PLATED LUNCH MENUS

Plated Lunch is available from 11:00am-4:00pm  
(Based on a Minimum of 20 guests)

### RHYTHM & BLUES

#### FIRST COURSE

##### House of Blues Salad

*Traditional Salad with Iceberg Lettuce, Red Cabbage, Red Onions,  
Diced Tomatoes, Croutons and Ranch Dressing*

#### SECOND COURSE

(Choice of One Entree on Day of Event)

##### Pasta Primavera

*Served with Sautéed Vegetables*

##### Grilled Rosemary Chicken Breast

*Served with Garlic Style Mashed Potatoes and Sautéed Seasonal Vegetables*

##### Chef's Selected Fish of the Day

*Served with Garlic Style Mashed Potatoes and Sautéed Seasonal Vegetables*

#### THIRD COURSE

##### Warm Chocolate Walnut Brownie

*with a scoop of Vanilla Bean Ice Cream*

Plated Lunch is based on a 90 minute event.  
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# HOUSE OF BLUES ANAHEIM

## RECEPTION PACKAGES

(Based on a Minimum of 50 Guests)

### DELTA DIVERSIONS RECEPTION

#### COLD BUFFET DISPLAY

Imported Cheese Board with Assorted Crackers  
*Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese  
Boursin Cheese and Accompanied with Grapes and Strawberries*

Bruschetta Display (Build Your Own)  
*Includes Grilled Baguette, Bruschetta, Goat Cheese, & Basil*

Vegetable Crudités  
*Served with Green Onion Dip*

#### HOT BUFFET DISPLAY

Spinach & Artichoke Dip  
*Served with Tortilla Chips, Sour Cream and Salsa*

Jamaican Jerk Chicken Drummettes  
*(Average 1.5 pieces per person)*

#### DESSERT DISPLAY

Goopy Cake Squares  
White Chocolate-Banana Bread Pudding with Crème Anglaise

Reception Packages are based on a two hour event.  
Each additional hour is subject to a rental fee.  
Prices do not include 21% Administrative Fee and 8.75% Tax.  
All prices are subject to change without prior notice.  
Uniformed Station Attendant Fee is \$100.00 per attendant for 2 hours.

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# HOUSE OF BLUES ANAHEIM

## RECEPTION PACKAGES

(Based on a Minimum of 50 Guests)

### THE ELWOOD RECEPTION

#### COLD BUFFET DISPLAY

Seasonal Fruit Display

Imported Cheese Board with Assorted Crackers  
*Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese, Boursin cheese and Accompanied with Grapes and Strawberries*

Vegetable Crudités  
*Served with Green Onion Dip*

Bruschetta Display (Build Your Own)  
*Includes Grilled Baguette, Bruschetta, Goat Cheese, & Basil*

#### HOT BUFFET DISPLAY

Spinach & Artichoke Dip  
*Served with Tortilla Chips, Sour Cream and Salsa*

Beef & Scallion Skewers  
*(Average 1.5 pieces per person)*

Grilled Andouille Sausage bites with Mustard Sauce  
*(Average 1.5 pieces per person)*

Teriyaki Chicken Skewers  
*(Average 1.5 pieces per person)*

#### DESSERT DISPLAY

Assorted Cheesecake Squares  
Chocolate Walnut Brownies  
Assorted Fresh Baked Cookies

Reception Packages are based on a two hour event.

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# HOUSE OF BLUES ANAHEIM

## RECEPTION PACKAGES

(Based on a Minimum of 50 Guests)

### THE JAKE RECEPTION

#### COLD BUFFET DISPLAY

Traditional Ceasar Salad  
*with Brick Oven Croutons & Grated Parmesan Cheese*

Seasonal Fruit Display

Imported Cheese Board with Assorted Crackers  
*Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese, Boursin cheese and Accompanied with Grapes and Strawberries*

Bruschetta Display (Build Your Own)  
*Includes Grilled Baguette, Bruschetta, Goat Cheese, & Basil*

Cornbread Muffins Served with Maple Butter

#### HOT BUFFET DISPLAY

Vegetarian Spring Rolls served with Teriyaki Sauce  
*(Average 1.5 pieces per person)*

Spinach & Artichoke Dip  
*Served with Tortilla Chips, Sour Cream and Salsa*

Penne Pasta with Wild Mushrooms & Gouda Cheese

Creole Chicken Jambalaya

#### DESSERT DISPLAY

Cheesecake Squares with Assorted toppings  
Chocolate Walnut Brownies  
White Chocolate Banana Bread Pudding with Jack Daniels Crème Anglaise

Reception Packages are based on a two hour event.

Each additional hour is subject to a rental fee.

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