

ANNIVERSARY

RETIREMENT

PARTIES

2023-2024

CELEBRATION

OF LIFE

WEDDINGS

MEETINGS

BAPTISM

BANQUETS

BIRTHDAY

PARTIES

WELCOME TO THE NORTHBURY HOTEL AND CONFERENCE CENTRE IN SUDBURY WHERE EACH EVENT RECEIVES PERSONAL ATTENTION AND A LEVEL OF SERVICE SECOND TO NONE.

THE FOLLOWING SELECTIONS OFFER A WIDE VARIETY OF CULINARY EXPERIENCE AND FEATURE SOMETHING FOR EVERYONE.

SHOULD YOU NOT FIND ANYTHING THAT MEETS YOUR TASTE OR BUDGET PLEASE CONTACT OUR CATERING DEPARTMENT WHERE CREATIVE AFFORDABLE MENUS ARE OUR SPECIALTY.

FOR YOU CONVENIENCE WE NOW OFFER LINEN RENTAL AND WEDDING & PARTY DÉCOR RENTALS WITH THE OPTIONAL SET UP SERVICES.

CONTACT INFORMATION

SHELLEY PEEVER-GENERAL MANAGER

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705 675 5602

 **PLATED BREAKFAST CONTINENTAL BREAKFAST BUFFET**

 **17.95** PER PERSON **15.95** PER PERSON

 ORANGE OR APPLE JUICE ORANGE AND APPLE JUICE

WHITE OR WHOLE WHEAT TOAST SEASONAL SLICED FRUIT

BACON, SAUSAGE, SCRAMBLED EGGS CROISSANTS, MUFFINS, DANISH

 PANCAKE & SYROP BUTTER AND PRESERVES

FRESHLY BREWED COFFEE AND TEA FRESHLY BREWED COFFEE AND TEA

 **HOT BREAKFAST BUFFET DELUXE BREAKFAST BUFFET**

 **18.95** PER PERSON **22.95** PER PERSON

 ORANGE AND APPLE JUICE ORANGE AND APPLE JUICE

 SEASONAL SLICED FRUIT SEASONAL FRESH FRUIT

TOAST, BUTTER AND PRESERVES TOAST, BUTTER, AND PRESERVES

 SCRAMBLED EGGS SCRAMBLED EGGS, FRITTATA

 BACON, SAUSAGE BACON, SAUSAGE AND HAM

 HOME FRIED POTATOES HOME FRIED POTATOES

 PANCAKES FRENCH TOAST AND PANCAKES

FRESHLY BREWED COFFEE AND TEA FRESHLY BREWED COFFEE AND TEA

TAXES AND GRATUITIES ARE NOT INCLUDED IN THE PRICING

PRICES ARE SUBJECT TO CHANGE

**CREATE YOUR OWN LUNCHEON BUFFET**

ONE ENTRÉE 21.95 | TWO ENTREES 26.95

 ALL BUFFETS COME WITH ROLLS & BUTTER, SEASONAL VEGETABLES, COFFEE, AND TEA

 **SALAD SELECTIONS-CHOOSE 2 PASTA SELECTION-CHOOSE 1** **POTATO/RICE SELECTION-CHOOSE 1**

 CHEF’S SALAD ROTINI AND MEAT SAUCE OVEN ROASTED POTATO

 CAESAR SALAD FETTUCCINI WITH ALFREDO SAUCE CREAMY MASHED POTATO

 COLESLAW PENNE IN ROSE SAUCE RICE PILAF

 **ENTREES-CHOOSE 1 OR 2 DESSERTS-CHOOSE 1**

 ¼ CUT OVEN ROASTED CHICKEN ASSORTED SQUARES

 LEMON CHICKEN BREAST COOKIES

 ROAST BEEF LEMON MERINGUE PIE

 BREADED CHICKEN CUTLET APPLE PIE

 ROAST PORK CHOCOLATE OR STRAWBERRY MOUSE

 BREADED BASA BLUEBERRY OR CHERRY CHEESECAKE

 **VEGETARIAN OPTIONS**: PASTA WITH MARINARA SAUCE, STIR FRY VEGGIES ON A BED OF RICE, CAESA SALAD

 **GLUTEN FREE OPTIONS**: GLUTEN FREE PASTA WITH MEAT SAUCE, PIZZA, GRILLED CHICKEN SALAD

**CREAT YOUR OWN DINNER BUFFET**

ONE ENTRÉE 34.95 | TWO ENTREES 39.95 | THREE ENTREES 49.95

ALL BUFFETS ARE SERVED WITH ROLLS AND BUTTER, SEASONAL VEGETABLES, PICKLE TRAY, DEVILLED EGGS,

COFFEE AND TEA

 **SALAD SELECTIONS-CHOOSE 2 PASTA SELECTIONS-CHOOSE 1 POTATO/RICE SELECTION-CHOOSE 1**

 CHEF’S SALAD ROTINI WITH MEAT SAUCE OVEN ROASTED POTATO

 CAESAR SALAD FETTUCCINI WITH ALFREDO SAUCE CREAMY MASHED POTATO

 POTATO PENNE IN ROSE SAUCE WILD RICE PILAF

 PASTA SPAGHETTI AND MEAT SAUCE

 **ENTRÉE SELECTION-CHOOSE 1 ENTRÉE SELECTION-CHOOSE 2 ENTRÉE SELECTION-CHOOSE 3**

 ¼ CUT OVEN ROASTED CHICKEN PORKETTA PRIME RIB

 LEMON CHICKEN BREAST STUFFED CHICKEN PORK RIBS

 ROAST BEEF STUFFED FILLET OF SOLE VEAL PARMIGANA

 BEEF ROULADIN CHICKEN PARMIGANA

**DESSERT OPTION-CHOOSE 1**

BLUEBERRY OR CHERRY CHEESECAKE STRAWBERRY SHORTCAKE

CARROT CAKE SQUARES AND TARTS

LEMON PIE CHOCOLATE OR STRAWBERRY MOUSE

LUNCH

CREATE YOUR OWN LUNCH

ALL PLATES SERVED WITH CHEF’S SALAD, DINNER ROLL AND BUTTER, SEASONAL VEGGIES,

COFFEE AND TEA

 **STARCH MEAT DESSERT**

 PASTA & MEAT SAUCE BREADED BASA**-24.00**  ASSORTED SQUARE & TARTS

 PASTA & MARINARA CHICKEN STIR FRY-**25.00** LEMON OR APPLE PIE

 PASTA & ALFREDO BEEF STIR FRY**-25.00** BLACK FOREST CAKE

 PASTA & ROSE SAUCE CARVED PORK LOIN-**26.00** COOKIES

 RICE PILAF CARVED ROAST BEEF-28.00 VANILA ICE CREAM

 OVEN ROAST POTATO CARVED TURKEY-29.00 FRUIT SALAD

 MASHED POTATO CARVED LEG OF HAM-**28.00** BLUEBERRY OR CHERRY CHEESECAKE

TAXES AND GRATUITY ARE NOT INCLUDED IN THE PRICING |PRICES SUBJECT TO CHANGE

DINNER

CREATE YOUR OWN DINNER

ALL PLATES SERVED WITH CHEF’S SALAD, DINNER ROLL AND BUTTER, SEASONAL VEGGIES, COFFEE AND TEA

 **STARCH MEAT DESSERT**

PASTA & MEAT SAUCE CARVED PORKETTA-**39.00** STRAWBERRY SHORTCAKE

 PASTA & MARINARA PRIME RIB**-49.00** BLACK FOREST CAKE

 PASTA & ALFREDO CARVED ROAST BEEF-**38.00** CARROT CAKE

 PASTA & ROSE CHICKEN PARMIGANA**-38.00** BLUEBERRY OR CHERRY CHEESECAKE

 RICE PILAF VEAL PARMIGANA-**39.00** CHOCOLATE OR STRAWBERRY MOUSSE

OVEN ROASTED POTATO LEMON CHICKEN-**35.00** TIRAMISU

 MASHED POTATO PORK RIBS-**26.00** ASSORTED SQUARES

***HORS D’OEUVRES SOLD BY THE DOZEN***

 **HOT HORS D’OEUVRES COLD HORS D’OEUVRES**

PHYLLO TULIPS WITH CRAB AND CREAM CHEESE PROSCIUTTO WRAPPED MELON-35.00

STUFFING-40.00

BABY SPANAKOPITA WITH SPINACH AND FETA-30.00 SMOKED SALMON AND HERBED CREAM CHEESE

 ON MARBLED RYE WITH RED ONION-40.00

CHICKEN SATAY SKEWERS WITH PEANUT SAUCE-35.00 FRENCH BRIE CHEESE ON A CROSTINI WITH

 APRICOT JAM AND CANTALOUPE-35.00

ITALIAN COOKED MEATBALLS WITH PARMESAN-35.00 PROSCIUTTO WRAPPED ASPARAGUS WITH LEMON

 PEPPER AIOLI AND TORLO-35.00

SAUSAGE ROLLS WITH CHIPOTLE AIOLE-35.00 CAPRESE SKEWERS WITH BASIL PESTO AND

 BALSAMIC GLAZE-35.00

 POTATO AND CREAM CHEESE CROQUETTES-32.00

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ALL BARS PROVIDE DOMESTIC BOTTLES OF BEER, PREMIUM BOTTLES OF BEER, CAN POP, BOTTLED JUICE, SINGLE SHOT LIQUOR, WINE, COOLERS AND SHOOTERS. THERE ARE NO BARTENDER FEES IF YOUR BAR SALES ARE $400.00 OR HIGHER. IF SALES ARE UNDER $400.00, THERE IS A $150.00 BARTENDER FEE.

**BAR STYLES**: CASH, HOST/CHARGE, TICKETS, LOONIE, TOONIE

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| --- | --- | --- | --- |
| DOMESTIC BEER | 7.00 | SHOOTERS | 6.00 |
| IMPORT BEER | 8.00 | POP | 3.00 |
| GLASS OF WINE | 7.00 | BOTTLED WATER | 3.00 |
| BOTTLE HOUSE WINE | 31.00 | BOTTLE JUICE | 3.00 |
| LIQUOR | 7.00 | SMALL LOLA WINE BOTTLE | 9.00 |
| COOLERS | 8.00 | PREMIUM SHOOTER | 8.00 |

NON-ALCOHOLIC PUNCH: $80.00 FOR APPROX 60 SERVINGS

ALCOHOLIC PUNCH: 170.00 FOR APPROX 60 SERVINGS

TAXES AND GRATUITY ARE NOT INCLUDED IN PRICING | PRICES SUBJECT TO CHANGE

PLATTERS PIZZA SANDWICHES

(PLATTERS FOR 30 PEOPLE) (35 PIECES PER PIZZA) (FULL SANDWICH CUT INTO 4 FINGERS)

FRESH SLICED SEASONAL FRUIT-140.00 VEGETARIAN-60.00 HAM AND CHEESE-100 FINGERS-140.00

DOMESTIC CHEESE PLATTER-185.00 CHEESE & PEPPERONI-70.00 ROAST BEEF-100 FINGERS-130.00

COLD SLICED MEAT PLATTER-195.00 DELUXE-80.00 EGG SALAD-100 FINGERS-130.00

VEGGIES AND DIP-140.00 VEGAN/GLUTEN FREE CHICKEN SALAD-100 FINGERS-140.00

 8 PIECES-30.00

CHOCOLATE DIPPED STRAWBERRIES SALAMI-100 FINGERS-130.00

ONE DOZEN-24.00 WORKING LUNCH

 CHOICE OF SOUP OF THE DAY OR VEGETARIAN-40 FINGERS-50.00

ANTIPASTO WITH ASSORTED CURATED TOSSED SALAD, ASSORTED SANDWICHES

MEATS, CHEESES, OLIVES, SEASONAL ASSORTED SQUARES, COFFEE & TEA

GRILLED VEGGIES, SEASONAL FRUIT 19.95 PER PERSON

AND GRASINI STICK-10.00PER PERSON

 CINAMON BUNS…………………..3.25 MUFFINS……………………….2.95

 CROISSANTS………………………….3.25 DANISH…………………………3.25

 REG OR DECAF TEA/COFFEE....2.10 SPECIALTY TEAS…………….2.25

 FRESH FRUIT PLATTER……………5.95 VEGGIES & DIP………………5.95

 ASSORTED POP/JUICES……..…..2.05 ASSORTED COOKIES……..4.95

 YOUGURT………………………………3.55 GRANOLA BARS…………….2.45

 CHEESE AND CRACKERS………….7.95 ASSORTED DELI MEATS...7.95

 ASSORTED SQUARES……….……..3.45 SLICE OF PIE………………….5.95

TAXES AND GRATUITY ARE NOT INCLUDED IN PRICING | PRICES SUBJECT TO CHANGE

HANDHELD WIRELESS MICROPHONE-30.00

HANDHELD WIRED MICROPHONE WITH FLOOR STAND-30.00

LAPEL MICROPHONE-30.00

COMPUTER SPEAKERS-N/C

SPEAKER ON A STAND-25.00

LCD PROJECTOR WITH HDMI-50.00

FLIP CHART WITH PAPER AND MARKER-10.00

PAD OF PAER AND A PEN-2.00

PROJECTION SCREEN-30.00

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| --- | --- |
| RED WINE | WHITE WINE |
| PELEE ISLAND-CABERNET SAUVIGNON VQA ONTARIO, CANADA-GARNET COLOR, PLUM AND BLACKBERRY AROMAS WITH A SMOKY NOTE:DRY MEDIUM BODIED WITH LIGHT BERRY FRUIT FLAVOURS…..31.00JACOBS CREEK-SHIRAZ, SOUTH EASTERN AUSTRALIA-DEEP RUBY RED COLOR, PLUMMY, BLACK CHERRY AROMAS WITH SPICE AND DILL ACCENTS:DRY, FULL BODIED……..37.00JACKSON TRIGGS-CABERNET SAUVIGNON, ONTARIO, CANADA-GARNET COLOR, PLUMB AND BLACKBERRY AROMAS:DRY, MEDIUM BODY, A HINT OF VANILA…31.00JACKSON TRIGGS-MERLOT, ONTARIO, CANADA-BRIGHT RUBY COLOR, BLACKBERRY, MOCHA AND RIPE PLUMS:DRY AND SOFT ON THE PALATE………31.00LOUIS MARTINI-CABERNET SAUVIGNON, CALIFORNIA, USA-DEEP OPAQUE PURPLE, BLACKBERRY CASSIS, VANILLA, FLORAL AND OAK:SMOKY, SPICY NOTE:FULL BODIED AND SMOOTH……..42.00CONCANNON-PINOT NOIR, CALIFORNIA, USA-WILD STRAWBERRY, CRANBERRY, BLACK CHERRY:SPICINESS BUILDS ON THE LONG FINISH,SWEET, RED FRUIT NOTES BEHIND…..39.00 | PELEE ISLAND-PINOT GRIGIO VQA, ONTARIO, CANADA-MEDIUM YELLOW COLOR, AROMAS OF GREE PEAR AND FRESH HERBS:DRY, LIGHT BODIED WITH CITRUS FLAVORS ………….31.00PELEE ISLAND-CHARDONNAY VQA, ONTARIO CANADA-PALE STRA COLOR, AROMAS OF GREENPEAR AND FRESH HERBS:DRY, LIGHT BODIED WITH CITRUS FLAVORS AND CRISP FINISH…..31.00JACKSON TRIGGS-PINOT GRIGIO, ONTARIO, CANADA-PALE LEMON COLOR:APPLES AND CITRUS, MAINLY LEMON:BRIGHT ACIDITY MAKES THIS CRISP AND EXTRA DRY ON THE PASLATE WITH CLEAN FINISH……31.00JACOBS CREEK-CHARDONNAY, SOUTH EASTERN AUSTRALIA-RICH YELLOW COLOR, NOTES OF APPLE, CITRUS AND LEMON:WELL ROUNDED WITH SOFT TEXTURE AND NOTES OF TOASTY OAK….34.00RUFFINO ORVIETTO CLASSICO-BLEND, UMBRIA, ITALY-PALE STRAW COLOR, CITRUS AND GREEN APPLE:DRY, LIGHT BODIED:SMOOTH, CLEAN AND CRISP PALATE WITH HINTS OF ALNOMD AND LIGHT SPICE ON THE FINISH……35.00VILLA MARIA PRIVATE BIN-SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND-PALE STRAW COLOR:INTENSE AROMAS OF GOOSEBERRY, LIME AND ASPARAGUS:DRY, MEDIUM BODY, CRISP CLEAN FINISH…..39.00 |
| ROSE OGIER COTES DE VENTOUX-ROSE AOC, RHONE FRANCE-DELICAE SALMON COLOR:AROMAS OF PINK GRAPEFRUIT, STRAWBERRY AND SWEET HERBS:DRY WITH HINTS OF CITRUS AND RED PEPPER JELLY……….36.00 | BUL GIOVELLO-PROSECCO:BRIGHT AROMAS OF LEMON ZEST, RIPE PEAR AND PINEAPPLE:DRY, CRISP AND REFRESHING WITH LIVELY BUBBLES:PEAR AND CITRUS NOTES ON FINISH…..30.00 |

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| ROOM | PRICE | SQ FT | SIZE | USHAPE | HOLLOWSQUARE | ROUNDS NO DF-8 | ROUNDS NO DF-6 | ROUNDS DF-8 | ROUNDS DF-6 | CLASSROOM | THEATER |
| ARBOUR | 900.00 | 4576 | 95X48 | N/A | N/A | 230 | 190 | 208 | 150 | 180 | 400 |
| HICKORY WILLOW | 700.00 | 3036 | 66X46 | 50 | 54 | 140 | 120 | 110 | 80 | 110 | 240 |
| WILLOWHEMLOCK | 700.00 | 2598 | 52X49 | 50 | 54 | 140 | 120 | 110 | 80 | 110 | 240 |
| HICKORY | 425.00 | 1978 | 43X46 | 40 | 44 | 80 | 72 | 72 | 36 | 60 | 180 |
| WILLOW | 3965.00 | 1058 | 43X46 | 24 | 32 | N/A | 36 | N/A | N/A | 32 | 80 |
| HEMLOCK | 425.00 | 1540 | 29X53 | 36 | 44 | 72 | 72 | 72 | 36 | 60 | 140 |
| MAPLE | 250.00 | 600 | 24X25 | 12 | 12 | N/A | N/A | N/A | 18 | 158 | 30 |
| BALSAM | 250.00 | 600 | 24X25 | 12 | 12 | N/A | N/A | N/A | 18 | 18 | 30 |
| CEDAR | 50.00 | 600 | 24X25 | 24 | 26 | 24 | 18 | 24 | 18 | 18 | 30 |
| ASPEN | 900.00 | 3960 | 60X66 | 52 | 64 | 180 | 150 | 180 | 120 | 128 | 350 |

**LINEN AND DÉCOR CAN BE RENTED FOR YOU TO SET UP**

**YOURSELF OR YOU CAN PAY A SET UP FEE OF 150.00 + TAX FOR US TO**

**DO IT FOR YOU. LINENS ARE AVAILABLE IN A VARIETY OF COLORS.**

 CHAIR COVERS-IVORY OR WHITE 3.00 EACH

 CHAIR BOWS/TIES 1.50 EACH

 TABLE RUNNERS 3.50 EACH

 TABLE OVERLAYS 4.50 EACH

 FLOOR LENGTH TABLECLOTHS 12.00 EACH

 BACK DROP-WITH OR WITHOUT LIGHTS 200.00 EACH

 CEILING DRAPE WITH CHANDELIER-INSTALLED 650.00

 WOODEN RUSTIC ARCH 200.00

1. MENU MUST BE SELECTED 14 DAYS PRIOR TO THE FUNCTION DATE WITH THE APPROXIMATE NUMBER OF GUESTS. THE FINAL INVOICE WILL REFLECT THE GUARANTEED NUMBERS PREVIOUSLY SUBMITTED OR ADJUSTED TO THE NUMBER OF ACTUAL MEALS SERVED, WHICHEVER IS GREATER.
2. A DEPOSIT OF $500.00 IS REQUIRED TO HOLD A HALL FOR YOUR EVENT. THE $500.00 WILL BE DEDUCTED FROM YOUR FINAL INVOICE. THIS DEPOSIT IS NON-REFUNDABLE.
3. WEDDINGS AND LIKE FUNCTIONS ARE TO MAKE AN ADVANCE PAYMENT EQUAL TO THE ESTIMATED COST OT THE FUNCTION. FAILURE TO DO SO WILL RESULT IN A CANCELLATION OF YOUR EVENT. ANY EXCEPTIONS MUST BE MADE WITH MANAGEMENT.
4. BANQUET ROOMS MUST BE VACATED BY NO LATER THAN 1:30 AM.
5. UPON REQUEST THE HOTEL WILL RESERVE A BLOCK OF BEDROOMS FOR YOUR GUESTS AT A REDUCED RATE. PLEASE KEEP IN MIND WE DO NOT GUARANTEE EARLY CHECK INS ON SATURDAYS.
6. A COMPLIMENTARY HOSPITALITY ROOM MAY BE AVAILABLE FOR THE FUNCTION. PLEASE CONTACT MANAGEMENT TO ARRANGE FOR THE USE OF THIS ROOM.
7. TABLES AND CHAIRS ARE INCLUDED IN THE ROOM RENTAL FEE.
8. BARTENDER SERVICES ARE NOT CHARGED IF THE TOTAL BAR SALES ARE $400.00 OR MORE. IF SALE ARE UNDER THE $400.00, A BARTENDER FEE OF $125.00 WILL APPLY.
9. HST IS 13% FOR ALL SERVICES.
10. GRATUITY CHARGES ARE 15% FOR ALL FOOD AND 12% FOR ALL BAR SALES.
11. IF CANDLES ARE USED IN CENTERPIECES, THE FLAME MUST BE COVERED BY A CHIMNEY (FLOATING OR BATTERY-OPERATED CANDLES ARE RECOMMENDED).
12. HOME MADE WINE MAY ONLY BE SERVED DURING THE MEAL PORTION OF THE EVENT. THERE IS A $5.00 PER BOTTLE CORKAGE FEE APPLIED. A LIQUOR LICENSE IS REQUIRED FOR THAT TIME PERIOD AND OUR BAR WILL CLOSE DOWN UNTIL ALL WINE IS CLEARED FROM THE TABLES. IT IS YOUR RESPONSIBILITY TO OBTAIN A LIQUOR LICENSE FOR YOUR WINE SERVICE. THIS IS TO BE SUBMITTED TO MANAGEMENT PRIOR TO THE EVENT.
13. THE HOTEL MUST CHARGE, COLLECT AND REMIT A SOCAN/RESOUND FEE OF $95.00 FOR ROYALTY FEES ON MUSIC PLAYED AT YOUR EVENT. (SOCIETY OF COMPOSERS, AUTHORS, AND MUSIC PUBLISHERS OF CANADA).
14. WE WOULD BE MORE THAN HAPPY TO ORDER SPECIALY ITMS YOU MAY WISH TO HAVE TO ENHANCE YOUR EVENT.
15. THE HOTEL DOES NOT PERMIT THE USE OF NAILS, TACKS, STAPLES, DUCT TAPE, ETC. TO BE USED ON THE WALLS AND CEILING. MASKING TAPE IS ALLOWED. PLEASE DON NOT USE CONFETTI (A $200.00 CLEAN UP FEE APPLIES IF YOU USE CONFETTI). DO NOT HANG ANYTHING FROM THE CHANDELIERS OR SCONCES.
16. THE HOTEL PERSONNEL WILL PUT OUT YOUR EVENING/LATE NIGHT SNACK. KIT IS YOUR RESPONSIBILITY TO PACK AND REMOVE ANY FOODS YOU WISH TO TAKE WITH YU AS THE REMAINING FOODS WILL BE THROWN OUT.
17. THERE IS A ZERO TOLERANCE FOR VERBAL/PHYSICAL ABUSE TOWARDS OTHER GUESTS AND STAFF MEMERS. IF WE HAVE DIFFICULTY HANDLING THE ABUSIVE BEHAVIOUR, WE WILL SHUT THE FUNCTION DOWN.
18. OUTSIDE BEVERAGES, ALCOHOLIC OR NON-ALCOHOLIC, ARE NOT PERMITTED IN THE HALL. GUESTS MUST USE OUR GLASSWARE FOR DRINKS, OUTSIDE GLASSWARE IS NOT PERMITTED. THERE IS A ZERO TOLERANCE FOR UNDERAGE DRINKING AND ID WILL BE ASKED FOR. WE RESERVE THE RIGHT TO STOP SERVICE TO ANY PATRON. WE RESERVE THE RIGHT TO CLOSE THE BAR AND/OR FUNCTION EARLY IF WE FIND THAT ANY GUEST IS NOT FOLLOWING THE LAW OR IS DISRUPTIN/DISRESPECTIN OTHER GUESTS AND/OR STAFF MEMBERS. IT IS ADVISED TO ANNOUNCE TO YOUR GUESTS AT THE BEGINNING OF THE EVENT, NO OUTSIDE BEVERAGES ALLOWED OR THE EVENT WILL BE SHUT DOWN.
19. IF A SECURITY GUARD IS REQUIRED FOR YOUR EVENT, THE INVOICE WILL BE ADDED TO YOUR COST.
20. THE NORTHBURY HOTEL IS INDEPENDENTLY OWNED AND OPERATED.