



REVOLUTION

★ LIVE THE MUSIC ★

FORT LAUDERDALE





OUR STORY

Boasting a stage that helped propel the careers of breakout stars like Lady Gaga, Katy Perry and John Legend, Revolution Live has remained a staple in the South Florida music scene for the last 18 years. The two-floor venue can accommodate up to 1300 people divided between the main floor, second floor, VIP mezzanine and outdoor balconies. With walls decorated by famed artist Shephard Fairey, professional grade lighting and an unmatched ambience, this expansive space is perfect for your next celebration.

Operating under Damn Good Hospitality, known for offering innovative experiences to the community through the art of food, beverage and music, Revolution Live will surprise and delight every guest at your next event.

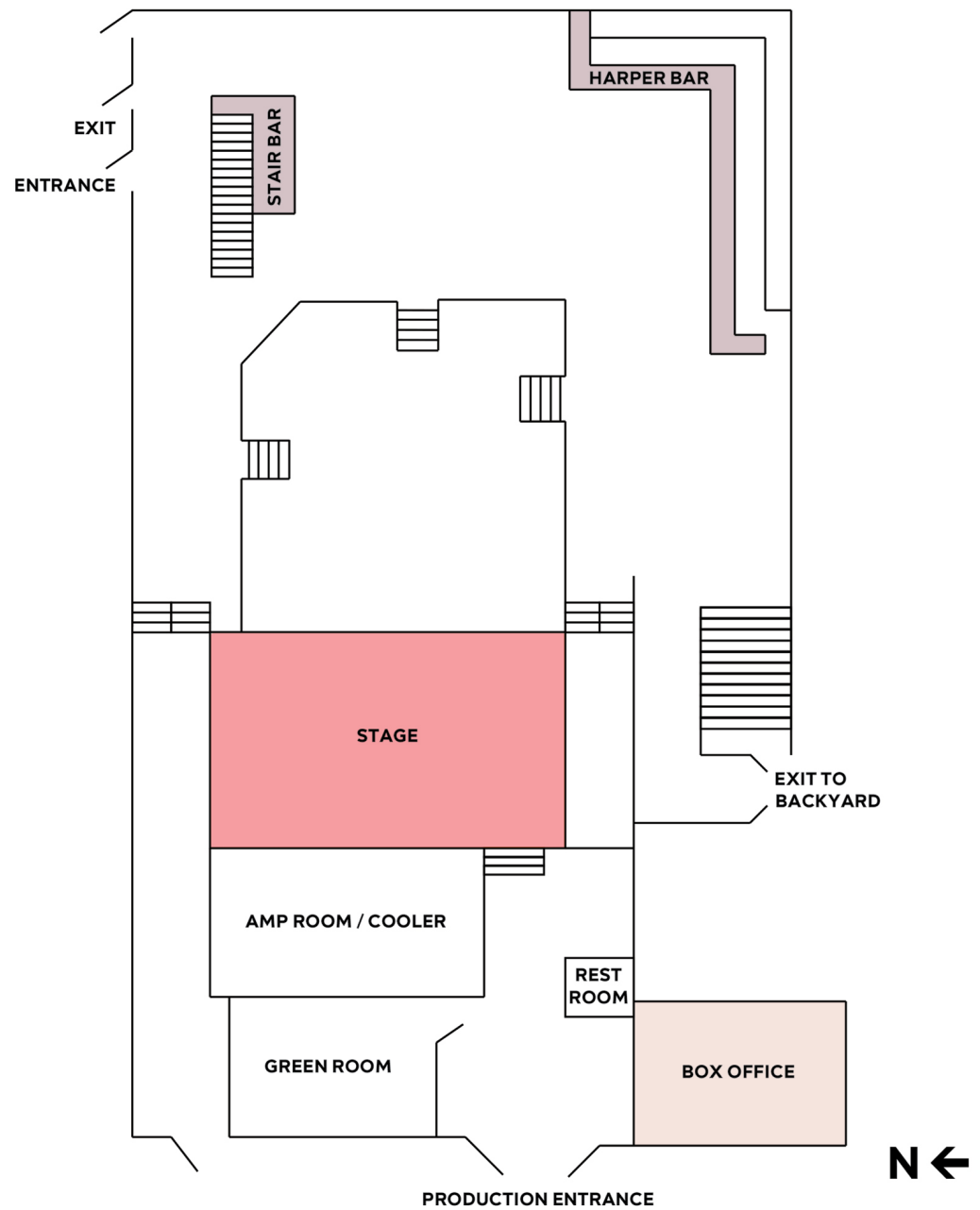
FLOORPLAN

15,000 Square feet

1100 Maximum

600 Reception

200 Seated





BEER AND WINE

2 HOURS | 3 HOURS

Beer - Domestic + Import

Wine - The Seeker, Chardonnay + Cabernet

REVOLUTION CLASSICS

2 HOURS | 3 HOURS

Old Fashioned

Manhattan

French 75

Selection of Beer + Wine

DELUXE

2 HOURS
3 HOURS

Vodka - Wheatley

Tequila - Corazon

Gin - Beefeater

Rum - Bacardi + Flavors

Bourbon - Four Roses

Rye - Rittenhouse

Scotch - Dewars

Selection of Beer + Wine + Soda + Water

PREMIUM

2 HOURS
3 HOURS

Vodka - Wheatley, Kettle One, Titos

Tequila - Corazon, Patron

Gin - Beefeater, Bombay

Rum - Bacardi + Flavors, Appleton Estate

Whiskey - Jack Daniels, Crown Royal

Bourbon - Four Roses, Buffalo Trace

Rye - Rittenhouse, High West Double Rye

Scotch - Dewars

Selection of Beer + Wine + Soda + Water

LUXURY

2 HOURS
3 HOURS

Vodka - Wheatley, Kettle One, Titos, Grey Goose

Tequila - Corazon, Patron, Casamigos

Gin - Beefeater, Bombay, Hendricks

Rum - Bacardi + Flavors, Appleton Estate, Santa Teresa

Whiskey - Jack Daniels, Crown Royal, Jameson

Bourbon - Four Roses, Buffalo Trace, Angels Envy, Eagle Rare

Rye - Rittenhouse, High West Double Rye

Scotch - Dewars, Macallan 12, Johnny Walker Black

Selection of Beer + Wine + Soda + Water



HOSTED/CASH BAR

PRICED PER DRINK

Deluxe Tier Cocktails
Premium Tier Cocktails
Luxury Tier Cocktails
Domestic Beer
Import/Craft Beer
Soft Drink / Water
Deluxe Tier Wine
Premium Tier Wine
Luxury Tier Wine

DAMN GOOD SELECTION

TEQUILA

Casamigos
Clase Azul
Cincoro
Codígo
Del Maguey
Don Julio
Espolon
Herradura
Patron
Siete Leguas

BOURBON

Angel's Envy
Bakers
Basil Hayden
Blanton's
Bookers
Buffalo Trace
Bulleit
Colonel E.H. Taylor
Eagle Rare
Four Roses
Knob Creek
Makers Mark
Old Forester
Russel's Reserve
Wild Turkey
Woodford Reserve

SCOTCH

Balvenie
Dalmore
Glenfiddich
Glenlivet
Glenmorangie
Laphroaig
Macallan

Pricing by consumption; subject to availability.
Access to over 500 whiskeys + more.

HOT

Assorted Mini Deep Dish Pizzas
Cheese Croquettes (V)
Vegetable Spring Rolls (V)
Mac + Cheese Bites (V)
Spanakopita (V)
Chicken Honey Sriracha Meatball (GF)
Smoked Chicken Quesadilla Cone
"French Onion Soup" Tartlet (V)
Thai Peanut Chicken Satay (GF)
Chicken Empanadas
Glazed Sweet + Sour Meatballs (GF)
Beef Empanadas
Franks in a blanket (beef)
Mini Beef Chicago Dog + Bun
Mini Beef Wellington
Mini Arepas with Shredded Beef (GF)
Roasted Lamb Chops + Mint Chimichurri (GF)
Mini Crab Cakes + Chipotle Aioli
Coconut Shrimp + Sweet Chili Sauce
Ginger Soy Shrimp Skewers + Pineapple Rum Glaze (GF)
Tostone Rellenos with Creole Shrimp + Cilantro Creme (GF)

COLD

Burrata with Fig on Crostini (V)
Caprese Salad in a Shot Glass (GF/V)
Brie + Apricot Chutney on Brioche (V)
Cucumber Cup + Hummus (GF/V)
Olive Tapenade + Arugula on Baguette (V)
Watermelon Gazpacho Shooter (V)
Artichoke, Mushroom + Goat Cheese Phyllo Cup (V)
Foie Mousline Crostini
Smoked Salmon + Dill Cream Cheese on Toast
Fish or Shrimp Ceviche in shot glass
Aji Amarillo Crab Salad in Plantain Cup (GF)
Shrimp Cocktail Shooter + Casamigos Cocktail Sauce (GF)
Ruben Roll on Pumpernickel
Chorizo Manchego Skewer (GF)
Antipasto Salad in Shot Glass
Shaved Beef Crostini, Caramelized Onion + Horseradish Crème
Ahi Tuna on Wonton + Asian Slaw

Minimum order of 25 pieces per selection.
Priced Per Piece.



MARKET STYLE CRUDITE (V)

Grilled Zucchini, Squash, Asparagus, Roasted Tomato
Celery + Carrot Sticks
Broccoli + Cauliflower Florets
Buttermilk Ranch, Classic Hummus, Tzatziki
Pita Triangles

DIPS + SPREADS

Spinach + Artichoke Dip (V)
Queso Fundido + Chorizo
Caramelized Onion Dip (V)
Roasted Red Pepper Hummus (V) (GF)
Smoked Fish Dip
Saltine Crackers, Tortilla Chips + Pita Triangles

ARTISAN CHEESE DISPLAY (V)

Market Style
Selected Soft, Semi-Soft, Hard + Blue Cheeses
Local Honeycomb, Grapes, Dried Fruits + Nuts
Assorted Crackers + Baguettes

CHARCUTERIE + ANTIPASTO DISPLAY

Market Style
Genoa Salami, Soppressata, Hot Coppa + Mortadella
Brie, Manchego, Fresh Mozzarella, Sharp Cheddar + Grana Padana
Grilled Vegetables, Roasted Peppers, Marinated Mushrooms, Roasted Artichokes + Olive Medley
Crostini + Artisan Crackers

SEAFOOD RAW BAR (GF) | PER PIECE

Chilled Gulf Cocktail Shrimp \$4
Oysters on the Half Shell \$4
Snow Crab Claw \$4
Stone Crab Claws (seasonal May-Oct.) M/P
Cocktail Sauce, Horseradish, Mignonette, Tartar Sauce, Mustard Sauce + Lemon Wedges

RAW BAR ENHANCEMENTS

Maine Lobster, Tail + Claws
King Crab Legs
Littleneck Clams
Tuna Tartar
Seafood Ceviche
Caviar

SUSHI BOAT DISPLAY | PER PIECE (min 100 pc.)

Assorted Nigiri + Maki Rolls
Pickled Ginger, Fresh Wasabi, Soy Sauce + Chopsticks

BAR SNACKS

Popcorn, Pretzels, Trail Mix



SLIDER STATION

CHOOSE 3 SLIDERS

Artisan Greens Salad - Balsamic Vinaigrette +
Peppercorn Ranch Dressing (V) (GF)

Cheesesteak Slider - Shaved Steak, Provolone, Sautéed Onion
+ Peppers, Horseradish Aioli

Pork Belly Bao Bun - Glazed Pork Belly, Pickled Vegetables,
Cilantro + Crushed Peanut

Southern Chicken Biscuit - Fried Chicken, Spicy
Cabbage Slaw, Pickles, Peppercorn Ranch

Damn Good Slider - Angus Beef, Vermont Cheddar, Tomato, Red
Onion + Bistro Sauce

Black Bean Veggie Slider - Tomato, Avocado, Chipotle Aioli

Impossible Slider - Ketchup, Mayo + Pickles

Curly Fries + Onion Rings - Ketchup + Ranch Dressing

MEXICAN STATION

Authentic Tomato Rice + Pinto Beans

Warm Street Corn Elote Salad

Chicken Tinga

Pork Carnitas

Rajas + Refried Beans (V) - Poblano, Bell Peppers, Onion

Warm Flour and Corn Tortillas, Cotija, Avocado Creme,

Cilantro, Lime + Hot Sauce

Salsa Verde, Fire Roasted Salsa + Corn Tortilla Chips

SOUTH AMERICAN

Mixed Greens Salad - Avocado, Tomato, Radish, Red
Onion, Carrot + Cilantro Vinaigrette

Camarones Enchilados - Sautéed Shrimp, Garlic, Onion, Bell
Pepper + Tomato Sauce

Ropa Vieja - Shredded Beef, Onion, Peppers, Tomato,
Olives + Capers

Lechon Asado - Slow Roasted Pork Shoulder in Mojo

Black Beans + Rice

Tostones, Maduros + Garlic Sauce

FLATBREAD STATION

Greek Salad - Tomato, Cucumber, Red Onion, Olives, Feta +
Lemon Herb Vinaigrette

BBQ Pulled Chicken - Blended Cheddar, Crispy Onions,
Chipotle Aioli + Cilantro

Foraged Mushrooms - Roasted Artichoke, Sweet Onions, Fresh
Mozzarella, Arugula + Pesto (V)

Italian Sausage - Charred Greens, Roasted Tomato, Whipped
Ricotta + White Sauce

Green Goddess - Spinach Pesto, Swiss Chard, Roasted Corn,
Pistachios, Mozzarella + Parmesan

GAME TIME!

Focaccia Bread Pizza - Cheese + Pepperoni

Wings - Buffalo, Korean 5 Spice, Lemon Pepper + Breaded
(choose 2) Ranch, Blue Cheese, Veggie Sticks

Warm Ham + Cheese Sliders - Honey Ham, Swiss Cheese +
Dijonaise

Turkey Club Subs - Oven Roasted Turkey, Bacon, Cheddar,
Lettuce, Tomato + Chipotle Aioli

Loaded Potato Skins - Cheddar, Bacon, Scallions + Sour Cream,
Salsa

Housemade Potato Chips + Onion Dip (V)

ITALIAN STATION

Classic Caesar Salad - Chopped Romaine, Shaved
Parmesan, Brioche Crouton (V)

Warm Garlic Bread

Eggplant Parmesan (V)

Baked Penne Marinara - San Marzano Tomato, Ricotta +
Mozzarella

Sausage + Peppers - Red Sauce

Orecchiette + Chicken - Arugula, Roasted Artichoke + Light
Pesto Cream Sauce

CARVINGS

GARLIC + HERB CRUSTED PRIME RIB

Serves 25ppl

Herb Roasted New Potatoes, Haricot Verts
Au Jus, Horseradish Cream
Artisan Dinner Rolls + Soft Butter

MAHI MAHI

Serves 25ppl

Cabbage Slaw, Corn + Black Bean Salsa
Sriracha Aioli, Cilantro Lime Avocado Creme
Corn + Flour Tortillas

ROASTED PORK TENDERLOIN

Serves 20ppl

Sweet Potato Mash, Braised Greens
Bourbon Peach BBQ, Apple Sauce
Corn Bread + Soft Butter

HERB GREMOLATA RACK OF LAMB

Serves 20ppl

Cous Cous, Mediterranean Roasted Vegetable Medley
Chermoula, Mint Yogurt
Warm Pita, Rolls + Soft Butter

CRISPY WHOLE RED SNAPPER

Serves 25ppl

White Rice, Asian Vegetable Slaw
Ginger Scallion Sauce, Sweet Chili Sauce

GRILLED WHOLE VEGETABLES

Serves 25ppl

Portabella Caps, Zucchini, Squash, Eggplant, Asparagus, Bell Pepper, Red Onion
Balsamic Vinaigrette, Yogurt Tahini Sauce
Artisan Dinner Rolls + Soft Butter

DIJON + HERB CRUSTED BEEF TENDERLOIN

Serves 25ppl

Herb Roasted New Potatoes, Grilled Asparagus
Sauce Robert, Horseradish Cream
Artisan Dinner Rolls + Soft Butter

STATIONS

ASIAN STIR FRY

Choice of 2 Proteins: Chicken, Steak, Shrimp, Pork or Tofu

Stir Fry Vegetables: Broccoli, Cabbage, Peppers, Carrots, Mung Beans, Baby Corn, Bamboo Shoots, Snap Peas (V)

Lo Mein Noodle or Jasmine Rice

Vegetable Egg Rolls (V), Thai Spring Rolls (V) + Duck Sauce

Fortune Cookies, Chinese To Go Boxes, Soy Sauce, Sambal + Chopsticks

RISOTTO STATION

Mozzarella Arancini with Truffle: Arrabbiata Sauce (V)

Lobster Saffron Risotto: Fresh Lobster Meat, Mascarpone + Tarragon

Mushroom Barley Risotto: Roasted Exotic Mushrooms, Spinach, Parmesan + Fresh Herbs (V)

Farro Risotto: Curry Pesto, Parmesan, Crispy Chickpeas, Coconut Milk (V)

MAC N CHEESE STATION

Cavatappi, Orecchiette + Fusilli Rotoni Pastas

Mornay, Gouda + Cheddar Cheese Sauces

Toppings: Bacon Lardons, Bay Shrimp, Shredded Chicken, Broccoli, Jalapenos, Butter Crackers, Blue Cheese Crumble, Shredded Cheddar, Hot Sauces

PASTA STATION

Italian Chopped Salad: Romaine, Kale, Garbanzo, Olives, Tomato, Pepperoncini, Artichoke, Cucumber, Soppressata, Mozzarella + Lemon Herb Dressing

Pasta Bolognese: Rigatoni Pasta, Beef Bolognese, Ricotta, Parmesan, Fresh Herbs

Rock Shrimp Mac + Cheese: Orecchiette Pasta, Gulf Rock Shrimp, Blended Cheese Sauce + Gremolata

Chicken Pesto Pasta: Cellentani Pasta, Roasted Mushroom, Kale, Tomato, Pesto Sauce + Parmesan (can make vegetarian)

Warm Garlic Bread

FRENCH FRIES BAR

Hand Cut Belgian Fries + Sweet Potato Waffle Fries

Toppings: Cheddar Cheese Sauce, Gravy, Chili, Bacon Lardons, Shredded Chicken, Jalapenos, Black Beans, Scallions, Cinnamon Sugar, Ranch Dressing, Chipotle Ketchup, Hot Sauces

Uniformed Chef Required | 1 Attendant Suggested per 50 Guests

Uniformed Chef Attendant Required / 3hrs | 1 Attendant Suggested per 75 Guests



PAN-SEARED SCALLOPS

Creamy Polenta, Corn + Bacon

Succotash, Sweet Potato Chip

STOUT BRAISED SHORT RIBS

Smoked Grits, Summer Corn, Pickled
Red Onion + Stout Jus

KOREAN PORK BELLY TACOS

Pickled Carrot, Daikon + Cucumber, Gochujang Aioli, Cilantro,
Peanut, Fried Wonton Shells + Warm Bao Buns

AHI TUNA POKE BOWLS

Sushi Grade Tuna, Sushi Rice, Mango, Avocado,
Chili, Wakame + Damn Good Poke Sauce

PAN SEARED RED FISH FILET

Lemon Potato, Sautéed Greens, Cucumber Salad

CARIBBEAN RASTA PASTA

Jerk Chicken or Shrimp, Tri-Color Bell Peppers, Scotch Bonnet,
Parmesan, Creamy Caribbean Sauce

SHRIMP AND GRITS

Sautéed Shrimp, Bell Peppers + Andouille
Ragout, Charred Corn, Cheesy Poblano Grits

HERB DE PROVANCE CHICKEN THIGH

Pomme Purée, Haricot Vert, Natural Pan Sauce

CHICKEN CONFIT GNOCCHI

Sautéed Greens, Roasted Mushroom, Garlic + Herb Velouté

COOKIE JAR

Jumbo Assorted Cookies, Chocolate Brownies + Blondie Bars

IT'S A PIECE OF CAKE

Chocolate Layer Cake, Carrot Cake, New York Style Cheesecake + Red Velvet Cake

ITALIAN

Tiramisù, Biscotti, Cannoli, Amoretto Cheesecake, Cappuccino Tart

WARREN MINIATURE DESSERT BITES

Key Lime Pie, Chocolate Cake, Creme Brulee Tarts, Bread Pudding, Cheesecake

DAMN GOOD SWEETS DISPLAY

S'mores Tart, Apple Tart, Dulce de Leche Bar, Coconut Passion Fruit Mousse, Tres Leches Shooter, Lemon Crumble Shooter



CARIBBEAN NIGHTS

Chopped Romaine + Iceberg: Radish, Tomato, Pumpkin Seed, Brioche Crouton, Mango Vinaigrette + Avocado Ranch
Roasted Sweet Potato Salad: Peppers, Pecans + Spicy Coconut Glaze
Jicama Salad: Mango, Papaya, Chili + Citrus Cilantro Vinaigrette
Ropa Vieja: Fried Yucca
Mojo Pork Loin: Stewed Onion
Mango Glazed Habanero Chicken: Tropical Relish
Black Beans + Sofrito Rice
Sweet Plantains + Tostones
Flan Shooters | Guava Pastelitos

SURF + TURF DOWNTOWN GRILLE

Steakhouse Wedge: Baby Iceberg, Cherry Tomato, Bacon Lardon, Blue Cheese, Scallions + Ranch Dressing
Superfood Slaw: Cooked Farro, Shaved Kale, Cabbage, Carrot, Edamame, Dried Cranberry, Golden Raisins, Pistachio + Sherry Vinaigrette
Marble Roasted Potato Salad: Chorizo, Hard Boiled Egg, Peppers, Cilantro + Creamy Dijon
Peppercorn Crusted Striploin Steak: Blistered Tomato, Au Poivre Sauce
Lobster Tail (1.5 per guest): Charred Lemons, Drawn Butter
Lemon + Herb Grilled Chicken Breast: Natural Jus
Macaroni + Cheese: White Cheese Sauce, Toasted Breadcrumbs
Broccolini: Roasted Red Pepper, Herb Butter
Strawberry Shortcake | Key Lime Pie Bites

ALL AMERICAN BBQ

Watermelon Salad: Cucumber, Feta, White Balsamic Vinaigrette
Iceberg + Romaine Caesar: Parmesan Cheese, Brioche Croutons, Creamy Caesar Dressing
Warm Cornbread: Cheddar + Jalapeno
St Louis Spare Ribs: Bourbon BBQ
Crispy Fried Chicken: 8 way cut
BBQ Beef Brisket
Mashed Potatoes
Green Beans
Cookies | Apple Pie Bars

TASTE OF SOUTH FLORIDA

Plant City Farm Tomato Salad: Red + Yellow Tomato, Shaved Red Onion, Arugula, White Balsamic Vinaigrette
Spinach + Arugula Salad: Local Strawberries, Almonds, Goat Cheese + Champagne Vinaigrette
Florida Seasonal Fruit Salad: Seasonal Fruit, Mint, Agave Nectar
Seared Florida Mahi Mahi: Citrus Beurre Blanc, Mango Relish
Grilled Seminole Beef Churrasco Steak: Chimichurri
Delaware Farms Airline Chicken Breast: Charred Peppers, Natural Jus
Sweet Potato Hash: Poblano, Bell Pepper, Red Onion, Chili, Lime + Cilantro
Seasonal Florida Vegetable Medley: roasted + fresh herbs
Key Lime Pie | Bread Pudding

BACKYARD CHILLIN

Build your own

Cucumber + Tomato Salad: Shaved Red Onion, Arugula, White Balsamic Vinaigrette
Creamy Coleslaw
Angus Beef Burgers
BBQ Chicken Breasts
All Beef Franks
Black Bean Burgers
Fixings: Brioche Buns, Swiss + Cheddar Cheese, Lettuce, Tomato, Onion, Pickles
Ketchup, Mustard, Mayo
Macaroni + Cheese
Kettle Chips
Cookies | Brownies

Ages 13 and under. Includes choice of three (3) Hors D'Oeuvres + Entree Selection .

HORS D'OEUVRES

Mac + Cheese Bites

Broccoli + Cheese Fritters

Grilled Cheese Triangles

Mozzarella Sticks + Marinara

Franks in a Blanket (beef)

Florida Fruit Skewers

Sweet + Sour Glazed Meatballs

Chicken Quesadillas

Honey Mustard Glazed Chicken Satay

Coconut Shrimp + Sweet Chili Sauce

ENTREE SELECTIONS

AMERICAN GRILL

All Beef Hamburger + Cheeseburger Sliders

All Beef Kosher Hot Dogs

Ketchup, Mustard, Pickle

BBQ Grilled Chicken

Mac + Cheese

Tater Tots + French Fries

Cookies + Brownies

"BUILD YOUR OWN" FIESTA

Adobe Seasoned Ground Beef

Chili Lime Marinated Chicken

Jack Cheese, Shredded Lettuce, Diced Tomato, Black Olives

Salsa, Guacamole, Sour Cream

Hard Shell Corn Tortilla, Flour Tortillas, Tortilla Chips

Churros

ASIAN

Sweet + Sour Chicken

Beef + Broccoli Stir Fry

Fried Rice, White Rice + Stir Fry Vegetables

Vegetable Egg Rolls

Fortune Cookies + Brownies

ITALIAN

Penne Pasta with Meatballs + Marinara

Cheese Tortellini with Spinach + Alfredo

Chicken Parmesan with Tomato Basil Sauce

Broccoli + Parmesan Breadcrumbs

Garlic Bread

Sugar Cookies + Brownies

BREAKFAST



CONTINENTAL DISPLAY

Seasonal Fresh Fruit Display
Yogurt with Granola + Berries
Chef Selection: Breakfast Bread, Muffins + Pastries
Assorted Individual Cereals
Coffee, Espresso + Assorted Teas
Orange + Grapefruit Juices
Bottled Water

DAMN GOOD BREAKFAST BUFFET

Seasonal Fresh Fruit Display
Yogurt with Granola + Berries
Chef Selection of Croissants + Pastries
Assorted Bagels + Cream Cheese
Scrambled Eggs
Roasted Breakfast Potatoes
Crispy Bacon
Pork Breakfast Sausage
Orange, Grapefruit + Cranberry Juices
Coffee, Espresso + Assorted Teas
Bottled Water

ENHANCEMENTS

STEEL CUT OATMEAL BAR

Milk + Almond Milk
Fresh + Dried Fruit
Almonds, Walnuts + Chia Seeds Brown Sugar
Bourbon-Infused Maple Syrup + Agave

NORWEGIAN SMOKED SALMON

Vine Ripe Tomatoes
Thinly Sliced Red Onion
Capers
Assorted Mini Bagels + Cream Cheese

OMELETTES MADE TO ORDER

Fresh Eggs + Egg Whites
Spinach, Mushrooms, Tomato, Peppers, Onions, Jalapenos, Diced Ham,
Crumbled Bacon + Cheddar Cheese

GUARANTEE

A final guarantee of the number of guests is due five (5) business days prior to your event. Otherwise, the client will be charged for the number of guests originally stated on the agreement. We will be able to accommodate 5% more than the guaranteed number of guests.

FOOD BEVERAGE MINIMUM

Food and beverage minimums may vary depending upon the date and size of the room. Minimums are non-inclusive of service charge and tax. Events may be subject to room rental fees. We will honor the preferred room selection, however, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification to the client.

SERVICE CHARGE TAX

There is a 22% taxable service charge applied to food and beverage. The local sales tax applies to the total food and beverage bill.

MENU PRICING

Final menu selections should be made no later than two (2) weeks prior to an event and no sooner than three (3) months out, in order to guarantee the selections and prices. We are happy to provide dietary substitutions upon advance request.

PARKING

There is no dedicated parking associated with the venues. City meters and private lots surround the property. Parking arrangements can be made with ASTA Parking for parking lot rental, valet service, motor coaches, etc. The ASTA parking lot contact is Cathi Crane and can be reached via email at cathi@astaparking.com or 954.564.1750. There is no loading dock area. Permitting city parking spaces on SW 2nd Avenue or SW 3rd Avenue or in the ASTA parking lot may be necessary for load in/load out.

AUDIOVISUAL EQUIPMENT

We will assist you with any audio/visual needs that you have or you may bring in your own equipment. Wireless Internet Access is complimentary.

The following equipment is available in our venues:

- Wireless Microphones
- Projection Screens
- Specialty Lighting
- Presentation Capabilities

DECOR

Existing furniture and candles are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc. Speciality linens order has to be finalized ten (10) days prior to the event to avoid extra shipping or restock fees. An additional charge may incur for specialty items.

ENTERTAINMENT

Entertainment must be approved through Damn Good Hospitality. It is our pleasure to assist in arranging any entertainment needs for your event.

- House DJs
- Live Bands
- Aerialists, Roaming Magician/Illusionist
- Photo Booth
- Burlesque Dancers
- Ice Sculptures
- Costumed Greeters

VENDOR DEPOSITS

We will gladly assist with the arrangements of all/any outside vendors. Additional non-refundable deposits may be required to secure their services.