From Joe Tavares to Team – 10 Jan 19

In my meeting with Karen Kelly on Nov 29, 2018 and follow-on discussions, it was decided that we would have a buffet-style dinner at our banquet.  I have included a breakdown for the the Chop House (Dinner) buffet which is the hotel's best with selections consisting of sirloin, salmon and pork chop as entrees. I've copied page 17 from the attached listing of all menus for the Chop House buffet.  To be added to the Chop House Buffet would be 2 more dessert selections and a 5 %tax on the event which I will obtain.

Please note that it was decided early on that we would go with a buffet over a plated dinner.  The difference in cost was not a driving factor although the plated dinner is less expensive than the buffet..  Special diet entrees are available. If anyone feels strongly that a plated dinner for everyone should be considered, then please let me know.

I want to point out that the Mediterranean Hot Buffet, which is a lunch, (breakdown not shown) includes chicken, salmon and flank steak is available as a lunch and can be seen on page 13.  The cost is $49. A significant difference! While it is not a dinner, I can certainly try to negotiate it as a dinner.  I love healthy negotiation and I would be dealing with a Catering Manager, not Karen, our sales rep. And our banquet is on a Saturday night which, somehow, might give me more leverage!

The attached menus cover the hotel's breakfast , lunch and dinners (plated and buffet) as well as selections that may be chosen for the Hospitality Suite and additional appetizers. Please let me know of any other considerations. '

The first thing to do is to decide upon either the Mediterranean (Lunch) or Chop House (Dinner) Buffet.  Remember, there are no promises that we can have the Mediterranean (Lunch) Buffet over the Chop House (Dinner) Buffet but, hey, for $25 difference, I will certainly ask, if a majority of us feel that is what they want me to do.