

## ALEXANDER MANSION BANQUET BROCHURE

The **Alexander Mansion** located in downtown Garland, Just six minutes east on Forest Lane from LBJ Freeway in Dallas, was built especially for weddings & receptions, but also hosts engagement parties, quincettas, anniversaries, proms and banquets.

### **Included with Silver, Sapphire & Gold Banquet Buffet Package:**

Two flavors of cake for every guest for dessert.

☞ During the November and December holidays we offer alternate of ☞  
assorted breads which include banana nut, pumpkin and apple spice **OR**  
assorted confections; fudge trumbles with walnuts soaked in Southern Comfort, strawberry  
trumbles dipped in white chocolate, white chocolate fudge and peanut butter fudge.

Coffee, tea & punch served in sterling silver urns, punch bowl & goblets.

☞ Punch may be exchanged for self serve sodas, ☞  
assorted flavored hot teas or juices for a brunch.

Linen table cloth for guest tables and skirting for all buffet tables,  
glass plates, cups, glasses & centerpieces with mirrors & votive candles.

Classic presentation of seasonal fruit, cheese & vegetable displays.  
Honeydew flower & watermelon carvings & towering seasonal fruit.

Domestic cheeses, herb cream cheese spread, assorted wafers.

Fresh vegetables with dip & floral vegetable centerpiece.

Uniformed wait staff & supervisory staff. 4 hour banquet allowance.  
Client & vendors may enter banquet rooms one hour prior to banquet.

### **Banquet Accommodations**

Saturday evening minimum 100 guests.

Saturday afternoon & Friday evening minimum 75 guests.

Sunday - Thursday and Friday lunch minimum 50 guests.

Maximum 200 guests with buffet & dancing.

The above services may be booked without the addition of any other package,  
with a 3 hour banquet allowance. Excludes Friday evenings and Saturdays.

50 guests \$3,300 75 guests \$3,740 100 guests \$4,180

125 guests \$4,620 150 guests \$5,060 200 guests \$5,940 200+ guests \$17.60 per person

There is a 15% service charge & 8.25% sales tax on banquet packages unless you can provide us with a copy of an exempt certificate. Packages are subject to change without notice, unless already contracted. In order to maintain & improve quality, menus & prices are subject to change without notice, unless two week finalization has been completed. Contact our office for current pricing & menus.

Revised 1/2011

### **Silver Banquet Buffet Package**

Choose from Two pastas; Fettuccini, Chicken Fettuccini, Cheese or Beef Ravioli with Alfredo, Butter & Herb, Marinara or Pesto sauce, Pasta salad, Caesar salad & bread. Or choose Two hot hors d'oeuvres & Two cold hors d'oeuvres from the Silver Menu List.

50 guests \$3,575 75 guests \$4,152 100 guests \$4,730 125 guests \$5,307  
150 guests \$5,885 200 guests \$7,040 200 + guests add \$23.12 per person

### **Sapphire Banquet Buffet Package**

One main entrée & one vegetable from the Sapphire Menu List.  
Served with Wild Rice, Mixed Garden Salad & Assorted Dinner Rolls.

**Or** Steak & Chicken Combination Fajitas, Chips, Salsa & Queso.

**Or** one Quiche with Bacon, Spinach or Crab, Roasted Herb Potatoes, diced Tomatoes with Cottage Cheese & one Breakfast Soup.

50 guests \$3,850 75 guests \$4,565 100 guests \$5,280 125 guests \$5,995  
150 guests \$6,710 200 guests \$8,140 200 + guests add \$28.60 per person

### **Gold Banquet Buffet Package**

One main entrée, two hot hors d'oeuvres & two cold hors d'oeuvres

**Or** one main entrée, two vegetables, one salad & assorted Dinner Rolls.

Main entrée may be split into two main entrees, each serving half of the guests.

**Or** one Quiche with Bacon, Spinach or Crab, Honey Baked Ham, Roasted Herb Potatoes, & one Breakfast Soup.

50 guests \$4,125 75 guests \$4,977 100 guests \$5,830 125 guests \$6,682  
150 guests \$7,535 200 guests \$9,240 200 + guests add \$34.12 per person

### **Bronze Tea Banquet Buffet Package**

Assorted finger sandwich halves with Pimento spread, ham salad, chicken salad, & seafood salad. Cold cut sandwiches with deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on fresh made gold, assorted rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & pickle spears served on the side.

**Or** your choice of five assorted salads or soup.

50 guests \$3,300 75 guests \$3,740 100 guests \$4,180  
125 guests \$4,620 150 guests \$5,060 200 guests \$5,940 200+ guests \$17.60 per person

\*\*\*Does not include fruit, cheese and vegetable displays.\*\*\*

\*\*\*Excludes Friday evenings and Saturdays.\*\*\*

### **Alexander Meetings**

Meetings are for a minimum of three hours and are charged for each hour the building is being used and includes water, tea and coffee for \$350 per hour.

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## Silver Buffet Menu

### Silver Package Buffet Hot Hors D'oeuvres

#### Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

#### Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted French croutons.

#### Bourbon Chicken

Bite sized Chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

#### Teriyaki Beef on a Stick

Sirloin strip marinated in Teriyaki sauce.

#### Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

#### Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

#### Burgundy, BBQ or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce, Italian marinara, or BBQ sauce.

#### Red Pepper Beef Tips

Marinated with pepper, onions, & rich beef basil sauce.

#### Mushroom Fillo Triangle

Fine flaky pastry with mushrooms in a light cream sauce.

### Silver Package Buffet Cold Hors D'oeuvres

#### Guacamole Dip

Avocado, onions, tomatoes & spices.

#### Deviled Eggs

With mustard & pickle, black olive & Pimento or crab meat.

#### Bruschetta

Diced tomatoes seasoned with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

#### Diced Tomato with Cottage Cheese

Tomatoes seasoned with fresh cilantro, garlic, & olive oil.

#### Roma Tomato & Mozzarella Cheese

Seasoned with olive oil & Italian seasoning.

#### Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

## Sapphire Buffet Menu

### Sapphire Main Entrees

#### Beef or Cheese Tortellini

Fresh pasta stuffed with Italian spiced beef or cheese, with marinara or garlic butter herb sauce.

#### Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

#### Bourbon Chicken

Bite-sized chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

#### Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

### Sapphire Vegetables

#### Sweet Corn

Seasoned with butter & minced gold onion.

#### Broccoli, Cauliflower & Carrots

Large cuts of seasoned steamed vegetables.

#### Red Potatoes with Herbs

Seasoned with purple onion, butter & herbs.

#### Glazed Carrots

Seasoned with butter & brown sugar.

#### Green Beans

Seasoned with butter, salt & pepper.

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## Gold Buffet Main Entrees

### Fettuccini Alfredo

Fettuccini pasta with a rich Alfredo sauce made from scratch with fresh Parmesan cheese, whole cream & spices.

### Beef or Cheese Ravioli

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara or garlic butter herb sauce.

### Chicken Fettuccini Alfredo

Fettuccini pasta & grilled chicken with Alfredo sauce made from scratch with fresh Parmesan cheese, rich cream & spices.

### Beef or Cheese Tortellini

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara, garlic butter herb, or pesto sauce.

### Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

### Bourbon Chicken

Bite-sized chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

### Assorted Finger Sandwiches (2 per person)

with Pimento spread, ham salad, chicken salad, & seafood salad served on freshly made gold, white & wheat rolls.

### Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

### Honey Baked Ham

Ham glazed with honey, brown sugar & pineapple, served freshly made gold, white, & wheat rolls.

### Sesame Chicken

Boneless breast of chicken filled with Swiss cheese, & light sesame crumb coating.

### Shrimp Scampi

Shelled shrimp in a rich shallot, garlic & herb butter sauce.

### Chicken Cor Don Bleu

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & light crumb coating.

### Round of Top Sirloin

Served with beef shallot sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & fresh made gold, white & wheat rolls.

### Chicken Parmesan

Boneless breast of chicken filled with shredded Parmesan cheese, a light crumb coating, topped with a light Alfredo sauce & fresh Parmesan cheese.

### Cold Cut Sandwiches (2 per person)

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on fresh made gold, white & wheat & croissant rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

### Chicken Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Steak Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Steak & Chicken Combination Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

### Beef Tenderloin

Served with a red wine mushroom sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & freshly made gold, white & wheat rolls.

**May be chosen as the one main entrée on Gold Package for \$2.00 per person.**

### Omelet Station

Served with your choice of bacon, sausage, green onion, tomatoes, mushrooms, bell pepper, cheese.

**May be chosen as the one main entrée on Gold Package for \$2.00 per person.**

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# Gold Buffet Cold & Hot Hors D'oeuvres

## Cold Hors D'oeuvres

### Guacamole Dip

Avocado, onions, tomatoes & spices.

### Deviled Eggs

With mustard, pickle, green & black olive.

### Bruschetta

Diced tomatoes seasoned with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

### Diced Tomato with Cottage Cheese

Tomatoes seasoned with fresh cilantro, garlic, & olive oil.

### Roma Tomato & Mozzarella Cheese

Seasoned with olive oil & Italian seasoning.

### Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

### Layered Fiesta Dip

Refried beans, sour cream, salsa, cheddar cheese, guacamole served with tortilla chips.

### Assorted Finger Sandwich Halves

with Pimento spread, ham salad, chicken salad, & seafood salad served on freshly made gold, white & wheat rolls.

### Crab Spread on Wafers

Crab spread served on French Baguette slices.

### Guacamole & Salsa

Served with tortilla chips.

### Cold Cut Sandwiches Halves

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on fresh made gold, white & wheat & croissant rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

### Shrimp Cocktail (counts as 2 Cold)

Medium chilled shrimp served over ice with cocktail sauce.

### Smoked Salmon Display (counts as 2 Cold)

With minced onion, black olive, boiled egg & gourmet crackers.

## Hot Hors D'oeuvres

### Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

### Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted French croutons.

### Bourbon Chicken

Bite sized Chicken marinated in a rich Bourbon sauce made from scratch with honey, ginger, onion & spices.

### Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

### Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

### Burgundy, BBQ or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce, Italian marinara, or BBQ sauce.

### Mushroom Fillo Triangle

Fine flaky Fillo pastry with mushrooms in a light cream sauce.

### Crab Stuffed Wontons

Fine flaky Fillo pastry filled with crab meat.

### Crab Cakes

Lightly breaded crab meat, onions & peppers.

### Portobello Mushroom Tart

Filled with Swiss cheese, cream & Portobello mushrooms.

### Chicken Cor Don Bleu Slices

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & a light crumb coating.

### Santa Fe Southwest Chicken Puffs

Fine flaky Fillo pastry filled with boneless breast of chicken marinated in bell pepper & southwest spices.

### Parmesan Chicken Slices

Boneless breast of chicken filled with Parmesan cheese, a light crumb coating & topped with Parmesan cheese.

### Beef & Vegetable Mini Kabob

Beef, gold onion, tomato, carrot & a beef cherry sauce.

### Miniature Beef Wellington

Cubed beef tenderloin rolled in a light liver pâté & folded in a rich buttery pastry.

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# Gold Buffet Vegetables & Salads

## Vegetables

### Mexican Rice

Seasoned with butter & spices.

### Sweet Corn

Seasoned with butter & minced gold onion.

### Broccoli, Cauliflower & Carrots

Large cuts of seasoned steamed vegetables.

### Red Potatoes with Herbs

Seasoned with purple onion, butter & herbs.

### Rice Pilaf

Seasoned with chicken broth & diced vegetables.

### Glazed Carrots

Seasoned with butter & brown sugar.

### Green Beans

Seasoned with butter, salt & pepper.

### Mexican Beans

Topped with melted cheddar cheese.

### Green Beans Almandine

Seasoned with butter, almond slivers & bacon.

### New Potatoes Twice Baked

Whole baby new potatoes with sour Cream, shredded cheeses, minced mushrooms & chives.

## Salads

### Spiral Pasta Salad

Tri color pasta with black olives & Italian dressing.

### Bow Tie Pasta Salad

With tomato, basil, Parmesan cheese, & Italian herbs.

### Caesar Salad

Tossed with croutons, & fresh shredded parmesan cheese.  
(Add grilled chicken for additional \$2.00 per person)

### Mixed Garden Medley

Tossed with cucumber, carrot, cheddar cheese & croutons.

**Waldorf Salad** (counts as 2 Cold or add \$2.00 per person)

Diced apples with walnuts, white raisins & celery.

## Soups

\*Cream of Asparagus

French Onion

Minestrone

\*Tomato

\*recommended choices for brunch

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## Add a Menu Item to a Reception Package.

### Main Entrees

Fettuccini Alfredo	\$3.50
Beef or Cheese Ravioli	\$3.50
Roasted Herb Chicken	\$4.00
Bourbon Chicken	\$4.00
Chicken Fettuccini Alfredo	\$4.50
Beef or Cheese Tortellini	\$4.50
Assorted Finger Sandwiches (2 per person)	\$4.50
Breast of Smoked Turkey	\$5.00
Honey Baked Ham	\$5.00
Sesame Chicken	\$5.00
Shrimp Scampi	\$5.50
Chicken Cor Don Bleu	\$5.50
Round of Top Sirloin	\$5.50
Chicken Parmesan	\$5.50
Cold Cut Sandwiches (2 per person)	\$5.50
Chicken Fajitas	\$5.50
Steak & Chicken Combination Fajitas	\$6.00
Steak Fajitas	\$6.50
Beef Tenderloin	\$7.00

### Vegetables

Mexican Rice	\$2.00
Sweet Corn	\$2.00
Broccoli, Cauliflower & Carrots	\$2.00
Red Potatoes with Herbs	\$2.00
Rice Pilaf	\$2.00
Glazed Carrots	\$2.00
Mexican Beans	\$2.00
Green Beans Almandine	\$2.50
New Potatoes Twice Baked	\$3.00

### Salads

Spiral Pasta Salad	\$2.50
Bow Tie Pasta Salad	\$2.50
Caesar Salad	\$2.50
Mixed Garden Medley	\$2.50
Waldorf Salad	\$4.00
Chicken Caesar Salad	\$4.00

### Hot Hors D'oeuvres

Crab Filled Mushroom Caps	\$2.00
Artichoke & Spinach Spread	\$2.00
Bourbon Chicken	\$2.00
Teriyaki Beef on a Stick	\$2.00
Asian Chicken Purse	\$2.00
Spanikopita	\$2.00
Burgundy, BBQ or Italian Meatballs	\$2.50
Artichoke Triangle	\$2.50
Red Pepper Beef Tip	\$2.50
Mushroom Fillo Triangle	\$2.50
Crab Stuffed Wontons	\$2.50
Crab Cakes	\$2.50
Portobello Mushroom Tart	\$2.50
Chicken Cor Don Bleu Slices	\$3.00
Hawaiian Chicken Skewers	\$3.00
Santa Fe Southwest Chicken Puffs	\$3.00
Parmesan Chicken Slices	\$3.00
Beef & Vegetable Mini Kabob	\$3.00
Miniature Beef Wellington	\$3.00

### Cold Hors D'oeuvres

Guacamole Dip	\$1.00
Deviled Eggs	\$1.50
Bruschetta	\$1.50
Diced Tomato with Cottage Cheese	\$1.50
Roma Tomato & Mozzarella Cheese	\$2.00
Chicken or Ham Cornets	\$2.00
Layered Fiesta Dip	\$2.00
Assorted Finger Sandwich Halves	\$2.50
Crab Spread on Wafers	\$2.50
Guacamole & Salsa	\$2.50
Cold Cut Sandwiches Halves	\$3.00
Shrimp Cocktail	\$5.50
Smoked Salmon Display	\$6.00

**Items priced per person - Minimum 50 person order.**

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## Banquet Package Upgrades

### Carving Stations

Buffets are set up for guests to serve themselves. Turkey, ham, top sirloin & beef tenderloin is placed on the buffet sliced & topped with the various sauces. Carver for carving may be added to carve turkey, ham or beef for \$100 per carver. Banquets over 200 guests will require two.

### Iced Seafood Display

Shrimp cocktail, seafood salad sandwiches, deviled eggs with crab meat, crab spread on wafers, smoked salmon presentation, pasta salad with lobster, & cocktail sauce.  
\$15.00 per person when added to a package.  
50 guest minimum.

### Soft Drink Service

For non-alcoholic events.  
(Soft drinks included in by the hour bars.)  
Served by bartender add \$100.00

### Cocktail waiter staff

\$150.00 per server (1 / 50 guests recommended)

### Place settings at guests tables for buffets

Silver ware and fan folded fabric napkin  
\$1.00 per person

### Sit down dinner service

(includes place settings at guest tables)  
\$5.00 per person

### Buffet or Table Serving Staff

\$100 per server (1 / 50 guests recommended)

### Additional time

may be added to your reception for \$350 per hour, subject to availability.

### Banquet Room Accommodations

#### The Parlor

Max. 96 guests for buffet & dancing  
Max. 152 for sit down & no dancing.

#### Parlor and Library

Max. 144 guests with buffet & dancing  
Max. 200 for sit down dinner & no dancing

#### Parlor, Library and Second floor Mezzanine

Max. 200 guests with buffet & dancing  
Max. 250 for sit down dinner & dancing

## DJ Package

You may provide your own DJ service or book our DJ for your banquet.

DJ Package is subject to availability.

**Minimum 3 hours - Maximum 4 hours - \$600.00** no tax is charged on this package.

Additional hour - \$100.00. Feel free to tip your DJ the night of your event.

**There is NO service charge or sales tax on DJ Packages.**

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## ALEXANDER MANSION ALCOHOL INFORMATION

### ALL INCLUSIVE HOSTED BY THE HOUR BAR PACKAGES

Beer, wine, champagne & soda **before 5:00**

3 hours \$13 per person - 3 1/2 hours \$14.50 per person - 4 hours \$16 per person

Beer, wine, champagne & soda **after 5:00**

3 hours \$15.50 per person - 3 1/2 hours \$17.25 per person - 4 hours \$19 per person

Beer, wine, champagne, soda & house brand liquor

3 hours \$19.50 per person - 3 1/2 hours \$21.75 per person - 4 hours \$24 per person

Beer, wine, champagne, soda & call liquor

3 hours \$21 per person - 3 1/2 hours \$23.25 per person - 4 hours \$25.50 per person

Beer, premium wine, champagne, soda, & premium liquor

3 hours \$24 per person - 3 1/2 hours \$26.50 per person - 4 hours \$30 per person

All inclusive hosted bars include: glasses (disposables not used), bar napkins, bartender, bar back, set up and clean up. No additional service charge, bar fees, bartender fees or tax is charge on the hosted bar packages. A cash bar may be added to hosted bars to offer guests the option to purchase additional types of wine or liquor for half of the regular cash bar fee listed below. Hosted bars are for a minimum of 50 guests.

### HOUSE, CALL, & PREMIUM BRAND LIQUOR

House Brands include: Vodka, Rum, Bourbon, Gin, Scotch, and Tequila.

Call Brands include: Smirnoff Vodka, Bacardi Rum, Jim Beam Bourbon, Seagram's 7, Beefeater Gin, & Cuervo Gold Tequila.

Premium Brands include: Absolute Vodka, Bacardi Light Rum, Jack Daniel's, Crown Royal, Bombay Sapphire Gin, J&B Scotch, Malibu Rum, Disorano Amaretto, Patrone, Grey Goose, Hennessy and 1800 Reposado.

### CASH BAR

Bar fee: Up to 125 guests \$275 • 126 to 200 guests \$400

Domestic Beer	\$3.00	Soft Drinks	\$1.00
Imported Beer	\$3.50	Mixed house liquor	\$4.50
Wine/Champagne house	\$4.50	Mixed call liquor	\$5.00
Wine/Champagne premium	\$\$\$	Mixed premium liquor	\$6.00 - \$7.00

### CHAMPAGNE TOAST

Self Serve \$4.50 per person      Passed \$5.00 per person (minimum 75 guests)

See additional information pertaining to alcohol policies and rules.

There is a 15% service charge on all special ordered alcohol. Alcohol is not taxed.

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## ALEXANDER MANSION ALCOHOL INFORMATION

- Bars are available as listed above. A guest may run a tab, even for a set period of time, but not a tab with a pre-set dollar limit.
- Hosted bar fees must be paid for every guest even if a guest is not drinking **unless** that guest is a minor. Fees are based on some guest who will not drink and some who will drink more than the average.
- All bars and service must end fifteen minutes prior to the end of your event. Service must end by 11:45 p.m. Sunday - Friday & 12:45 a.m. for Saturday night events.
- Passed or table side service is available for Hosted Hourly Bars for an additional fee of \$5 per person. Fee is based on increased alcohol consumption when passed and 1 server per minimum of 50 guests.
- All alcohol choices must be made and all alcohol fees must be paid two weeks prior to your event at your finalization appointment. Alcohol choices may not be made until that time.
- Alcohol prices and options will not be guaranteed until 2 weeks prior to your event.
- We reserve the right to refuse alcohol to any guest we feel may be intoxicated or under the age of 21, even if their parent is present.
- By law, alcohol must be purchased from The Alexander and is not allowed to be taken outside The Alexander Mansion, with the exception of the rear courtyard.
- It is unlawful to bring other alcohol onto the premises. This includes the parking lots. Anyone caught with illegal alcohol on the premises will be asked to leave and the alcohol will be disposed of.
- In the event guests are involved in illegal activity and/or putting themselves or another guest safety in danger, such as giving alcohol to a guests who has been cut-off for intoxication, bringing in outside alcohol, taking alcohol outside, etc. and continues to do so after being warned once, the guest will be asked to leave. If several guests are involved in this type of activity and guest continue to do so after an announcement has been made once, the bar will be closed and no refunds will be given for any unused bar time.

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