Welcome to the Momentary! Hosting your event in a cheese-factory-turned-contemporary-art-space is an experience in itself. Let us help you take it even further with customized catering menus to fit any party size or palette. Our food and beverage packages include appetizers, entrées, sides, and desserts made with locally sourced ingredients and drinks to top off any celebration. We look forward to hosting an unforgettable event for you at the Momentary.
BREAKFAST PACKAGES

THE MO BETTER BREAKFAST → $32 PER GUEST

DANISH, CROISSANTS, MINI MUFFINS & SCONES
ASSORTED COLD CEREALS, WHOLE, SKIM & SOY MILKS
ORANGE, GRAPEFRUIT & CRANBERRY JUICE

ADD ONS:

$6 PER ITEM, PER GUEST

EGG SOUFFLÉ
Aged Cheddar  Chives

EGG WHITE SOUFFLÉ
Goat Cheese  Sun-Dried Tomato

BREAKFAST TARTLET
Country Ham  Gruyere Cheese

MINI QUICHE
Smoked Salmon  Cream Cheese

SCRAMBLED FARM FRESH EGGS
Broiled Tomatoes

$8 PER ITEM, PER GUEST

ENGLISH MOMUFFIN
Scrambled Eggs  Crispy Bacon  Sharp Cheddar

BUTTERMILK BISCUIT
Scrambled Eggs  Grilled Country Ham

EGGS BENEDICT
Poached Egg  Canadian Bacon  Hollandaise Sauce

NEW YORK-STYLE BAGELS
Cream Cheese (Plain, Low-Fat & Herb)

SMOKED SALMON
Tomato  Capers  Lemon

BREAKFAST DELIGHTS CHEF’S DISPLAY → $28 PER GUEST

LOCAL DOUGHNUTS & PASTRIES
BREAKFAST BURRITO BAR
SEASONAL FRUIT

JUICE BAR ADD-ON → $10 PER GUEST

FRESHLY SQUEEZED & PRESSSED
APPLE, ORANGE, CARROT
OZARK LUNCH PAIL

All lunches served with one salad, one fruit, one snack, one dessert & Topo Chico water.

$28 PER GUEST (MINIMUM OF 15 GUESTS)

SANDWICHES

Gluten-free bread available upon request.

TENNESSEE COUNTRY HAM
Aged Swiss Cheese  Green Leaf  Tomato  Honey Dijon  Pumpernickel

ROASTED TURKEY BREAST
Creamy Horseradish  Gruyere Cheese  Cranberry Mayonnaise  Challah

TOMATO BASIL MOZZARELLA V
Slow Oven-Dried Tomatoes  Basil Pesto  Fresh Mozzarella  Arugula  Ciabatta

SMOKED SALMON MOUSSE
Cucumber  Cream Cheese  Capers  Arugula & Pickled Red Onion  Challah

ROAST BEEF
Cheddar Cheese  Baby Green Leaf Lettuce  Tomato  Horseradish  Cream  Focaccia

GRILLED CHICKEN
Roasted Garlic Aioli  Arugula  Goat Cheese  Roasted Red Peppers  Focaccia

→ SANDWICHES
CHOICE OF ONE
PASTA SALAD
ROASTED VEGETABLE SALAD
POTATO SALAD
TOMATO SALAD

→ FRUIT
CHOICE OF ONE
RED APPLE
BANANA
ORANGE

→ SNACK
CHOICE OF ONE
ZAPP’S POTATO CHIPS
TORTILLA CHIPS
GRANOLA BAR
TERRA CHIPS
PORK RINDS

DESSERT
CHOICE OF ONE
DOUBLE FUDGE BROWNIE
PECAN WHITE CHOCOLATE CHUNK BLONDIE
LEMON BAR
FRESH BAKED COOKIE
PLATED LUNCH

The Atrium three-course plated meal includes bread and butter, iced tea, water, and coffee.

$42 PER GUEST (MINIMUM OF 25 GUESTS)

→ APPETIZERS

CHOICE OF ONE

FRENCH ONION SOUP
Gruyere

TOMATO SOUP
Petite Grilled Cheese Crouton

CLASSIC CAESAR SALAD
Toasted Parmesan Croutons  Caesar Dressing

SPINACH AND FETA SALAD
Sliced Strawberries  Toasted Almonds  Balsamic Dressing

ROASTED BEET AND MUSTARD GREEN SALAD
White River Goat Cheese  Citrus Vinaigrette

CHOP SALAD WITH CUCUMBER
Tomato  Peppers  Alfalfa Sprouts  Broccoli  Egg  Mushroom  Sunflower Seed  Buttermilk Ranch Dressing

BURRATA SALAD
Artisanal Bread  Fresh Basil  Toasted Pine Nuts  Piccalilli  Balsamic Reduction

→ ENTREÉ

CHOICE OF TWO

SPATCHCOCK CHICKEN
Smoked Lentils  Oyster Mushrooms  Romesco

GRILLED SKIRT STEAK
Crispy Smashed Potatoes  Stewed Peppers  Béarnaise

PECAN CRUSTED TROUT
Arkansas Rice  Grilled Green Onions  Lemon-Butter Sauce

HEIRLOOM BEAN RAVIOLI
Pecans  Mushroom  White Balsamic-Tarragon Butter Sauce

ROASTED SQUASH MEDLEY
Garlic Confit  Baby Bell Peppers  Fresh Herbs

→ DESSERT

CHOICE OF ONE

FLOURLESS CHOCOLATE CAKE

GINGER CUSTARD TART

CARROT CAKE
The Container Experience. Includes bread and butter, iced tea, water, and coffee.

- **$37 per guest**  →  Salad, 1 entrée, choice of 2 sides, 1 dessert
- **$45 per guest**  →  Salad, 2 entrée, choice of 2 sides, 1 dessert

(Minimum of 25 guests.)

**SALAD**

- LOCAL MIXED GREENS, CHOPPED ROMAINE, SPINACH
- CUCUMBER, CHERRY TOMATO, SLICED OLIVES, HARD-BOILED EGGS, CHOPPED RED ONION
- BLUE CHEESE, SHREDDED CHEDDAR, GRATED PARMESAN
- RANCH, AGED BALSAMIC VINEGAR, HONEY MUSTARD

**ENTRÉE**

- WHOLE ROASTED CHICKEN
  - Natural Jus  Oregano
- GRILLED SKIRT STEAK
  - Chimichurri  Lime
- HOT SMOKED SALMON
  - with Maple Butter
- STEWED GREEN LENTILS
  - Braised Tomato  Kale  Roasted Onions

**SIDES**

- BUTTERMILK MASHED POTATOES
  - with Chives
- BAKED MACARONI AND CHEESE
- ARKANSAS BASMATI RICE
- GRILLED BROCCOLI RABE
  - Preserved Lemon  Parmesan
- GRILLED YELLOW SQUASH AND ZUCCHINI
  - with Spicy Paprika Vinaigrette
- BRAISED SWISS CHARD
  - Bacon  Onions

**MINI DESSERTS**

- KEY LIME PIE
- CHEESECAKE
- CARROT CAKE
THE ICE BOX LUNCH BUFFET
$25 PER GUEST (MINIMUM OF 15 GUESTS)

→ ROASTED MEATS SERVED COLD
  SMOKE TURKEY BREAST
  SHAVED PASTRAMI
  MORTADELLA

→ SLICED CHEESE
  CHEDDAR
  AMERICAN
  SWISS

→ ROASTED VEGETABLE CRUDITÉS
  HUMMUS
  RANCH
  GREEN GODDESS

→ SALADS
  POTATO SALAD
  PASTA SALAD
  FRUIT SALAD

→ BREADS
  WHEAT BERRY
  MINI FRENCH BREAD
  CROISSANTS

PASSSED APPETIZERS BASED ON ONE HOUR
4 SELECTIONS FOR $26 OR 5 SELECTIONS FOR $32

GOAT CHEESECAKE, RED ONION JAM

BLUE CRAB TART, STILTON CHEESE

SMOKED CHICKEN LOLLIPPOP, BOURBON GLAZE

NASHVILLE HOT TOFU SKEWER, TOGARASHI SEASONING

ALMOND MILK RICOTTA & SQUASH CANAPE

FLAX WAFFLE & CHICKEN-FRIED SEITAN, SPICY MAPLE

COMPRESSED MELON, HIBISCUS-BASIL SYRUP

CHEDDAR CHEESE STRAW, FETA, APPLE PICKLE

BAKED ASPARAGUS, HAZELNUT MAYONNAISE, PRESERVED LEMON, CANDIED GARLIC

PARMESAN CONE, AERATED MASCARPONE, SMOKED TROUT ROE

HAM & CHEESE MINI TART

PB&J, PISTACHIO BUTTER, GREEN APPLE GEL, CHICKEN MOUSSE, THYME

CURED SCALLOP, BUTTERMILK EMULSION, DILL, LIME

PROSCIUTTO-WRAPPED JALAPENO, PIMENTO CHEESE

SMOKED TROUT CAKE, SPICY RÉMOULADE

ACHI TUNA NACHOS, SEAWEED, SESAME, KEWPİE MAYONNAISE

Roasted Meats Served Cold
SMOKED TURKEY BREAST
SHAVED PASTRAMI
MORTADELLA

Sliced Cheese
CHEDDAR
AMERICAN
SWISS

Roasted Vegetable Crudities
HUMMUS
RANCH
GREEN GODDESS

Salads
POTATO SALAD
PASTA SALAD
FRUIT SALAD

Breads
WHEAT BERRY
MINI FRENCH BREAD
CROISSANTS

Passed Appetizers Based on One Hour
4 Selections for $26 or 5 Selections for $32

Goat Cheesecake, Red Onion Jam

Blue Crab Tart, Stilton Cheese

Smoked Chicken Lollipopp, Bourbon Glaze

Nashville Hot Tofu Skewer, Togarashi Seasoning

Almond Milk Ricotta & Squash Canape

Flax Waffle & Chicken-Fried Seitan, Spicy Maple

Compressed Melon, Hibiscus-Basil Syrup

Cheddar Cheese Straw, Feta, Apple Pickle

Baked Asparagus, Hazelnut Mayonnaise, Preserved Lemon, Candied Garlic

Parmesan Cone, Aerated Mascarpone, Smoked Trout Roe

Ham & Cheese Mini Tart

PBJ, Pistachio Butter, Green Apple Gel, Chicken Mousse, Thyme

Cured Scallop, Buttermilk Emulsion, Dill, Lime

Prosciutto-Wrapped Jalapeno, Pimento Cheese

Smoked Trout Cake, Spicy Remoulade

Ahi Tuna Nachos, Seaweed, Sesame, Kewpie Mayonnaise
CHEF’S CORNER DISPLAY STATIONS
BASED ON ONE HOUR

→ CRUDITÉS $24 PER GUEST
  YELLOW AND RED ROASTED PEPPERS
  BALSAMIC-MARINATED PORTOBELLO MUSHROOMS
  GRILLED ZUCCHINI WITH SHAVED PECORINO ROMANO
  GRILLED ASPARAGUS, ROASTED FENNEL
  MARINATED OLIVES, MARINATED ARTICHOKE, ROMAINE SPEARS
  GARLIC CROSTINI, PITA BREAD, CHIPS SOY BEAN HUMMUS
  ROASTED EGGPLANT CAVIAR
  OLIVE TAPENADE
  BUTTERMILK RANCH

→ ASSORTED SLIDERS $28 PER GUEST
  CHOICE OF THREE
  SEASONED BEEF, AGED CHEDDAR, DIJON
  CRAB CAKE, SPICY RÉMOULADE
  SALMON CAKE, PICKLED CARROTS AND DAikon,
  KOREAN BBQ SAUCE
  PULLED PORK, BREAD AND BUTTER PICKLES
  IMPOSSIBLE “MEAT,” SALSA VERDE
  HOUSE CHIPS INCLUDED

→ CHARCUTERIE $26 PER GUEST
  CHEF’S CHOICE CURED MEATS AND CHARCUTERIE
  BREAD STICKS
  ASSORTED ARTISAN BREAD
  PICKLED VEGETABLES
  MARINATED OLIVES
  FLAVORED MUSTARDS

→ SWEET BITES & HEALTHY SNACKS $26 PER GUEST
  ASSORTED COOKIES, SCONES, AND PETIT FOURS
  HONEY BUNCHEE BARS, KIND BARS, NATURE VALLEY BARS
  MINI YOGURT PARFAITS, ASSORTED SEASONAL WHOLE FRUIT

→ LATE NIGHT BITES $27 PER GUEST
  BUTTERMILK CARAMEL CHICKEN BISCUIT,
  FERMENTED PEPPER SAUCE
  COAL-ROASTED SKEWERED CHICKEN THIGH,
  BOURBON-BLACK PEPPER BBQ SAUCE
  POPCORN PARTY, BUTTER & SEA SALT, AGED CHEDDAR, KETTLE
  FLATBREAD, SEASONAL VEGGIES, WHITE SAUCE, FIG JAM

→ PREMIUM CHARCUTERIE $39 PER GUEST
  CHEF’S CHOICE PREMIUM CURED MEATS AND CHARCUTERIE
  BREAD STICKS
  ASSORTED ARTISAN BREAD
  PICKLED VEGETABLES, MARINATED OLIVES, FLAVORED MUSTARDS

→ INTERNATIONAL & DOMESTIC CHEESE DISPLAY $39 PER GUEST
  ARTISAN DOMESTIC AND IMPORTED CHEESES
  DRIED FRUITS, NUTS
  ENGLISH CRACKERS
  SOURDOUGH BAGUETTE, CROSTINI

→ MOLECULAR $75 PER GUEST
  A5 WAGYU BEEF TATAKI, YUZU MAYONNAISE
  BUTTERED CORN SOUP SHOOTER, POPCORN SALT,
  BLACK TRUFFLE
  CURED KANPACHI CRUDO, MUSHROOM DASHI GELEE, YUZU CURD
  BUTTER-POACHED LANGOUSTINE COCKTAIL,
  WASABI RHIZOME COCKTAIL SAUCE
  FRENCH VANILLA BEAN CUSTARD, OSETRA CAVIAR,
  MILK SKIN CHIP
DINNER BUFFET

The Fermentation Hall Feast. Includes bread and butter, iced tea, water, and coffee.

$70 PER GUEST → SALAD, 2 ENTRÉES, CHOICE OF 2 SIDES, 1 DESSERT
ADD AN ENTRÉE → $8 PER GUEST
ADD A DESSERT → $5 PER GUEST

(Minimum of 50 guests.)

→ SALAD
LOCAL MIXED GREENS, CHOPPED ROMAINE, SPINACH
CUCUMBER, CHERRY TOMATO, SLICED OLIVES, HARD-BOILED EGGS, CHOPPED RED ONION
BLUE CHEESE, SHREDDED CHEDDAR, GRATED PARMESAN
RANCH, AGED BALSAMIC VINEGAR, HONEY MUSTARD

→ ENTRÉE
PAN-ROASTED HANGAR STEAK
Bordelaise  Bone Marrow
CRISPY CURED DUCK LEGS
Sorghum Glaze, Pastrami Seasoning
SMOKED LOCAL CHICKEN
Grain Mustard  Natural Jus
STIR-FRIED TEMPEH
Sweet & Sour, Benne Seed
WHOLE-ROASTED CROWN ROAST OF WILD BOAR
Dried Cherry Chutney
CHICKEN-FRIED NASHVILLE HOT TOFU
Buttermilk Ranch Drizzle

→ SIDES
GARLIC BUTTER POTATO GRATIN
Country Ham  Swiss  Cheddar
ANCIENT GRAINS, STONE FRUIT, HERBS
SCALLOPED CAULIFLOWER, GARLIC CRUST
PARMESAN GNOCCHI CASSEROLE
Country Sausage  Stewed Tomato  Piquillo Pepper
GRILLED ASPARAGUS, LEMON, SEA SALT
BRAISED GREENS, CRISPY SHALLOTS, CABERNET JUS
GLAZED ROOT VEGETABLES, SORGHUM, HERBS

→ MINI DESSERTS
MEDLEY OF SEASONAL FRUIT TARTS
FLAVORED CUSTARDS & CRÈME BRÛLÉES
CAKES
Chocolate  Carrot  Red Velvet
PLATED THREE-COURSE DINNER

The Boiler Room. Includes bread and butter, iced tea, water, and coffee.

$74 PER GUEST → CHOOSE 2 SIGNATURE PLATED SELECTIONS
$80 PER GUEST → SIGNATURE PLATED DUET SELECTIONS (CHOOSE 2 PROTEINS)
$83 PER GUEST → CHOOSE 2 PREMIUM PLATED SELECTIONS
$89 PER GUEST → PREMIUM PLATED DUET SELECTIONS (CHOOSE 2 PROTEINS)

(Minimum of 50 guests. Add an entrée: $8 per guest.)

→ STARTER

DUTCH LEEKS
Confit Hazelnuts  Roasted Strawberries  Pico de Gallo
Toasted Nori  Coriander

LOCAL CHÈVRE
Yellow Beets  Fines Herbes  Seasonal Crudités

PEI MUSSELS
New Potatoes  Mustard Seeds  Lime  Radishes
Spicy Bone Marrow

TORCHON OF LOCAL CHICKEN LIVERS
Blistered Peaches  Brioche  Cherry Sauternes Jam

BURRATA SALAD
Artisanal Bread  Fresh Basil  Toasted Pine Nuts  Piccalilli
Balsamic Reduction

GRILLED SHRIMP
Artichoke Puree  Braised Fennel  Roasted Cherry Tomatoes

→ SIGNATURE ENTRÉES (Duet entrees select one starch + one vegetable)

ROASTED LOCAL CHICKEN BREAST
Smoked Lentils  Oyster Mushrooms  Romesco

SLOW-ROASTED PORK
Cheesy-Garlic Grits  Braised Kale  Salsa Macha

HEIRLOOM SQUASH CONFIT, APPLE BUTTER, LENTILS, SPINACH, PECAN RELISH

POACHED ATLANTIC SALMON
Japanese Sweet Potato  Mirin Glazed Veggies  Lemon-Butter Sauce

ROASTED HANGAR
Lime Sesame Vinaigrette  Layered Potato Cake  Snow Peas
King Trumpet Mushroom

→ PREMIUM ENTRÉES (Duet entrees select one starch + one vegetable)

PAN ROASTED MARKET FISH
Farmer’s Market Greens  Ancient Grains  Pickles & Saffron Aioli

ROASTED PEKIN DUCK BREAST
Maple-Glazed Sunchoke  Giganta Beans  Braised Green Cabbage
Pinot-Port Jus

SMOKED BEEF TENDERLOIN
Tallow Potatoes  Carrot Caramel-Glazed Local Carrots
Turnips  Spinach

→ DESSERT

OLIVE OIL CAKE
Arkansas Honey  Blueberries  Mascarpone Ice Cream Ginger

CUSTARD TART
Vanilla Whipped Cream  Chocolate Curls

CARROT CAKE
Cream Cheese Icing  Caramelized Carrot Juice  Mint
NON-ALCOHOLIC BEVERAGES

$3
SODA
Coke Products

$3.5
WATER + MINERAL WATER
Acqua Panna Still  San Pellegrino Sparkling

BEER

$5
MILLER LITE
Pilsner Beer
YUENGLING
Traditional Lager
LOST 40 EASY TIGER
Mexican Style Lager

WINE

$30 A BOTTLE
IMAGERY ESTATE
SAUVIGNON BLANC
Sonoma, CA
IMAGERY ESTATE CHARDONNAY
Sonoma, CA
IMAGERY ESTATE PINOT NOIR
Sonoma, CA
IMAGERY ESTATE CABERNET
SAUVIGNON
Sonoma, CA

$30 A BOTTLE
PREMIUM SPARKLING WINE
Anderson Valley, CA

$45 A BOTTLE
CLIFF LEDE VINEYARDS
SAUVIGNON BLANC
Napa, CA
OLEMA WINES CHARDONNAY
Calistoga, CA
ADELSHEIM VALLEY PINOT NOIR
Willamette, OR
OLEMA WINES CABERNET
SAUVIGNON
Calistoga, CA
MUMM NAPA BRUT PRESTIGE
Napa, CA

SPIRITS

$12 PER DRINK
REYKA VODKA
BEEFEATER GIN
EL JIMADOR SILVER TEQUILA
DIPLOMATICO PLANAS RUM
ELIJAH CRAIG SMALL
BATCH BOURBON
DEWAR’S WHITE LABEL
BLENDED SCOTCH

$14 PER DRINK
BELVEDERE VODKA
BOMBAY SAPPHIRE GIN
MAESTRO DOBEL SILVER TEQUILA
DIPLOMATICO EXTRA ANEJO RUM
BULLEIT KENTUCKY
STRAIGHT BOURBON
GLENMORANGIE SINGLE MALT
10 YR. SCOTCH

SPECIALTY COCKTAILS

$10 EACH
MO MULE
Vodka  Lime  Ginger Beer
MOJITO
Mint  Berries  Lime  Rum  Club Soda
TOWER BAR SUNSET
Lime  Triple Sec  Tequila  Beer

BOURBON SMASH
Lemon  Berries  Mint  Bourbon
WHITE OR RED SANGRIA
Mixed Fruit  Wine  Sparkling Soda
## Bar Packages

### Non-Alcoholic, Beer, & Premium Wine
- **2 Hours**: $16 per guest
- **3 Hours**: $20 per guest
- **4 Hours**: $27 per guest
- **5 Hours**: $33 per guest
- **6 Hours**: $40 per guest

### Premium Full Bar
- **2 Hours**: $20 per guest
- **3 Hours**: $24 per guest
- **4 Hours**: $30 per guest
- **5 Hours**: $35 per guest
- **6 Hours**: $42 per guest

### Non-Alcoholic, Beer, & Super Premium Wine
- **2 Hours**: $18 per guest
- **3 Hours**: $26 per guest
- **4 Hours**: $35 per guest
- **5 Hours**: $46 per guest
- **6 Hours**: $54 per guest

### Super Premium Full Bar
- **2 Hours**: $20 per guest
- **3 Hours**: $28 per guest
- **4 Hours**: $37 per guest
- **5 Hours**: $43 per guest
- **6 Hours**: $56 per guest
LOCAL PARTNERS

VET VEGGIES — SPRINGDALE, ARKANSAS
EDGECWOOD CREAMERY — PURDY, MISSOURI
SWEDEN CREEK MUSHROOM FARM — KINGSTON, ARKANSAS
OZARK ALL SEASONS — WINSLOW, ARKANSAS
ACROSS THE CREEK FARM — WEST FORK, ARKANSAS
J&B MUSHROOM FARM — MIAMI, OKLAHOMA
APPEL FARMS — SPRINGDALE, ARKANSAS
HANNA FARM — LUXORA, ARKANSAS
VAULT ICE — NORMAN, OKLAHOMA
KILLIAN FARM BEEF — GOSHEN, ARKANSAS
ABA ORCHARDS — PEA RIDGE, ARKANSAS
VANZANT FARMS — SPRINGDALE, ARKANSAS
WHITE RIVER CREAMERY — WEST FORK, ARKANSAS

**DEcorations**

Decorations, signage, and displays brought onto the property must be approved prior to arrival.

Items may not be attached to any stationary wall, floor, window, or ceiling with nails, staples, table or any other substance in order to prevent damage to the fine fixtures and furnishings.

Confetti may not be used.

No open flame to be used at any event.

There is a minimum of $400 cleaning fee for removing any excess decoration.

Labor fees may apply to any excessive decoration set up and removal.

**GuARANTEE**

A final confirmation or guaranteed guest count will be given to the museum 14 business days prior to the function.

The guaranteed number of guests cannot be reduced after this time and the final count will be charged based on the final guarantee or actual number of guests; whichever is greater.

The museum will make an allowance to prepare 5% over your guarantee.

**Cake Cutting and Service**

Included with all events.

Includes cutting, plates, flatware, and service.

**Extended Event Surcharge**

After 11:30 p.m., or if your event extends past six hours, there will be an additional fee of $1000 per additional hour.

**Alcoholic Beverages**

All alcoholic beverages in event venues must be purchased through the museum.

Cash bars are subject to a $100 bar set-up fee.

One bar required for every 125 guests.

Please be advised that in accordance with Arkansas law, it is the policy of the museum that the sale and consumption of alcoholic beverages to any person under the age of 21 is not permitted.

Bartenders are required to request proof of age.

Alcoholic beverages may not be removed from the museum.

Smoking of cigars and/or cigarettes is not allowed in any of the indoor function spaces and fire danger regulations must be adhered to when in effect.

**Service Charge & Pricing**

All prices are subject to a taxable 20% service charge and applicable state and local taxes.

Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order.

**Menu Guidelines**

If you wish to offer a choice of entrees to your guests, you may add an additional entrée for $8.00 per person.

Place cards identifying each guest’s names and choice of entrée will be required.

All entrée selections and final guarantees are required dependent on the date outlined in your contract.

Buffets will be serviced for a two-hour time limit.