



# MISTRAL

## RESTAURANT & BAR

# PRIVATE DINING

# 2024

Packet includes:

Services & Amenities

Description and Photographs of Venues

Menus

Terms & Conditions

Mistral Restaurant & Bar  
370-6 Bridge Parkway, Redwood City, CA 94065  
650-802-9222 [www.mistraldining.com](http://www.mistraldining.com)



## Services and Amenities

### Event Planning & Coordination

*After more than 30 years, private events are what we do best. Our dedicated staff will plan, reserve, and exceed your expectations for all of your events from business related to social events.*

*We will coordinate all of your needs in one place making it easier for you.*

### Types of Events at Mistral Restaurant

*Here are but a few types of events that we are experienced hosting:*

***Corporate Dinners ~ Presentations ~ Retirement Parties ~ Weddings: including ceremonies and receptions ~ Rehearsal Dinners ~ Anniversaries ~ Bridal Showers ~ milestone celebrations ~ Birthdays ~ Celebration of Life ~ Bat/Bar mitzvah ~***

### Menu Planning

*Collaborate with our culinary team to design a menu tailored for your event's needs. Enhance your offerings with additional courses and premium cuts of Beef and Seafood. **We are very proud to state that we serve full menu portions for our private events.***

*Consult with our bar manager to select a wine pairing.*

### Serving Options

*Our menus are designed to give you two types of culinary experiences:*

***Passed and Stationary Platters, Small Buffet stations for semi standing Cocktail Receptions***

***Or***

***Light Appetizers combined with a Sit-Down 3-4 Course Plated Meal***

### Amenities Included

- ***Private Room or area in our restaurant***
- ***Choice of waterfront patio or main dining room made private***
  - ***Custom designed menus printed at each place setting***
  - ***Available Full Bar and extensive international Wine List***
    - ***Fine Dining Service from our fully trained staff***
    - ***All linen, napkins, china, & glassware provided***
- ***Dedicated servers for your event taking drink and meal orders***
- ***Complimentary self-parking in our parking lot up to 150 vehicles***
  - ***Complimentary use of Wi-Fi throughout***
- ***Complimentary use of all audio-visual equipment already installed in the private rooms***

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**Mistral Restaurant & Bar welcomes you to the San Francisco Bay.**

*We are located between San Francisco and San Jose in the heart of Silicon Valley. We are pleased to offer fine dining cuisine and service for private events from 10 to 200 people.*

**We have several venues within our restaurant that offer privacy:**

**Waterfront Room** up to 100 people



**Main Dining Room** up to 80 people



**Chalk Room** up to 20 people



**Wine Cellar Room** up to 40 people



**We do not have any room rental fees, we only require Food & Beverage minimums. The entire restaurant is available for complete buy-outs that can accommodate up to 200 people for seated events or even more for casual cocktail style events.**

Please feel free to contact us for any concerns or questions.

We look forward to serving you!

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# Waterfront Patio Room

Our **Fully Enclosed Waterfront Patio** seats private events up to 100 people

- Fully protected from the elements, we use our patio with views of the Bay all throughout the year.
- Completed heated with Open Air windows
- Events with less than 100 people would have a private section



Back Patio



Front Patio



Back Patio with Firepit



Middle Patio with Fireplace

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## Main Dining Room

Our **Main Dining Room** can hold up to 80 people.

- *Large windows facing the water enhance your experience*
- *We can also offer this area empty of tables and chairs for an added dance floor for your guests, completely separate from the dinner tables, yet still feel as one large room.*

***The Waterfront Patio can be combined with the Main Dining Room to seat up to 200 people.***



## Main Bar

Mixing the classic with the modern, our Main Bar enhances any private event.

Exclusive use of the **Main Bar in the Dining Room** requires an additional F&B minimum

***The Main Bar may be combined with the Main Dining Room exclusively***



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## Private Chalk Room

This is our “Hidden Gem” perfect for Board Meeting Dinners, smaller gatherings and events.

- This room can hold up to 20 people seated or 30 people cocktail style
- Table set-up: up to 16 pp with one table or 24 using two long tables, 20 pp with 4 rounds
- Standing Cocktail party up to 30 guests
- It may have exclusive access to the **firepit area** for an indoor/outdoor feel.
- This room has one flat screen tv for viewing and presentations.
- Complimentary WiFi throughout the restaurant



## Firepit Lounge

Our **Outdoor Firepit Lounge Area** is the secret to our private events.

- This area can hold up to 20 people seated or 30 people standing cocktail style
- It can be reserved on it's own for Happy Hour gatherings, Wine Tastings and small parties
- The Firepit area, weather permitting, can accommodate up to 25 people in cocktail format with limited lounge furniture seating. Due to the semi- or non-private nature of patio parties, presentations, speeches, or A/V may not be appropriate.

**Combine this area with your private event for an indoor/ outdoor feel!**

- It can also have exclusive access to either the **Private Chalk Room** or **Back Patio**



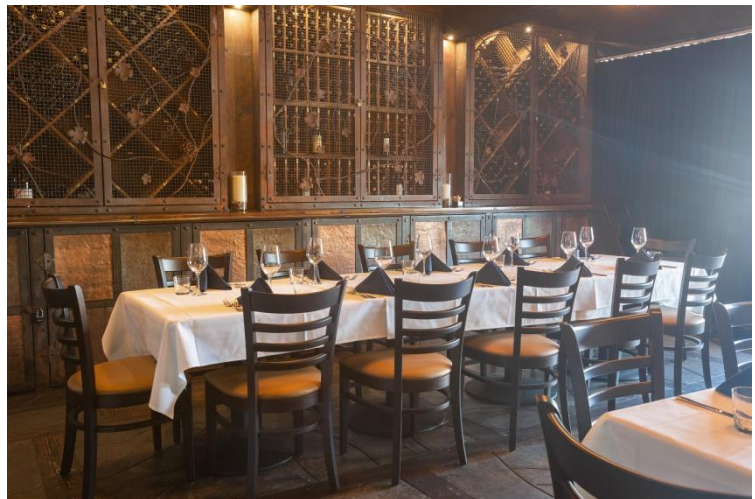
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# Private Wine Cellar Room

Our Private Wine Cellar Room is completely separate from the restaurant giving you that feeling of exclusivity; perfect for meetings, presentations & training sessions and large cocktail parties.

- *This room can hold up to 40 people;*
  - *Hollow Square up to 24 people*
  - *Two long tables of up to 20 people each for a total of 40 people*
  - *5 rounds of 5 people each for up to 25 people*
- *It has it's own private entrance and private restroom*
- *This room has 2 flat screen tv's for viewing and presentations.*
- *Complimentary WiFi throughout the restaurant*



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# MISTRAL COCKTAIL PARTY MENU

## **PASSABLE OR STATIONARY APPETIZER OPTIONS** **1 SERVING/PIECE PER ORDER/ MINIMUM 24 PIECE OR MORE**

### **VEGETARIAN**

<b>ARTISAN BRUSCHETTA</b>	OLIVE TAPENADE, MEDITERRANEAN SALSA, PECORINO ROMANO	\$4 EACH
<b>STUFFED ROASTED MUSHROOMS</b>	TRUFFLE-MOZZARELLA, HERBED-BREADCRUMB GRATIN	\$4 EACH
<b>'IMPOSSIBLE' MEATBALLS</b>	TRADITIONAL ITALIAN STYLE MADE VEGETARIAN	\$5 EACH
<b>CILIEGINE MOZZARELLA &amp; HEIRLOOM TOMATO</b>	EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC	\$4 EACH



### **SEAFOOD**

<b>DUNGENESS CRAB CAKE POPPERS</b>	CHIPOTLE AIOLI	\$5 EACH
<b>CHILLED GULF PRAWNS</b>	HOUSEMADE COCKTAIL SAUCE	\$5 EACH
<b>ROASTED PRAWN SATAYS</b>	LEMON BEURRE BLANC	\$5 EACH
<b>AHI TUNA OR SALMON POKE BITES</b>	HAWAIIAN STYLE WITH A TOUCH OF PONZU	\$6 EACH
<b>CRAB &amp; SHRIMP SPRING ROLLS (4 PCS)</b>	RICE NOODLES, CARROTS, SCALLIONS	\$15/ORDER



### **BEEF, CHICKEN, & MORE**

<b>TERIYAKI SKIRT STEAK SATAYS</b>	A TASTE OF OUR SIGNATURE DISH	\$4 EACH
<b>CAJUN CHICKEN</b>	DUSTED IN SMOKED PAPRIKA	\$4 EACH
<b>GRILLED LAMB LOLLIPOPS</b>	WHOLE GRAIN DIJON MUSTARD DIP	\$9 EACH
<b>FILET MIGNON CROSTINI</b>	SEARED RARE AND DRIZZLED WITH HORSE RADISH CREMA	\$6 EACH
<b>PHILLY CHEESESTEAK SPRING ROLLS (4 PCS)</b>	ANGUS BEEF, BELL PEPPERS, ASSORTED CHEESES	\$16/ORDER

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# MISTRAL COCKTAIL PARTY MENU

## **SAVORY ASSORTMENT PLATTER OPTIONS**

SERVED BUFFET STYLE ONLY

### **IMPORTED & DOMESTIC CHEESES**

*CHEF'S SELECTION OF CHEESES, DRIED FRUITS, & NUTS*

SMALL SERVES UP TO 15 TO 20 PEOPLE \$59

LARGE SERVES 30 TO 40 PEOPLE \$120

### **IMPORTED & DOMESTIC CHARCUTERIE BOARD**

*CHEF'S SELECTION WITH OLIVES AND PICKLES*

SMALL SERVES UP TO 15 TO 20 PEOPLE \$65

LARGE SERVES 30 TO 40 PEOPLE \$145

### **CHEF'S SEASONAL VEGETABLE CRUDITE**

*SEASONAL VEGETABLES WITH HOUSE DRESSING*

SMALL SERVES UP TO 15 TO 20 PEOPLE \$49

LARGE SERVES 30 TO 40 PEOPLE \$109

## **MISTRAL'S WOODFIRED BAKED PIZZAS**

**Hand Tossed Italian Flour. Each pie serves 8 slices**

PEPPERONI ~ MARGHERITA ~ SAUSAGE MUSHROOM ~ MEDITERRANEAN

## **DESSERT PLATTER \$10 PER PERSON**

**All items below are included, approximately 4-5 pieces per person.**

GRAND MARNIER CRÈME BRULÉE ~ SEASONAL CHEESECAKES BITES ~  
CHOCOLATE BROWNIES ~ ASSORTED BERRY TARTS ~  
TOASTED BREAD PUDDING POPS ~ MINI APPLE TARTS

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# Appetizer Course Packages

Here are prepackaged appetizer packages that you can add to any meal  
All items below are included. There is no need to pre-select or pre-order.  
Your guests will receive all items passed or served at the table

## **BASIC                      2-ITEMS                      ADD \$8 per person**

### **Stuffed Roasted Mushrooms**

truffle-mozzarella cheese, herbed-breadcrumb gratin

### **Artisan Bruschetta**

olive tapenade, Mediterranean salsa, pecorino romano

## **STANDARD                      3-ITEMS                      ADD \$12 per person**

### **Stuffed Roasted Mushrooms**

truffle-mozzarella cheese, herbed-breadcrumb gratin

**Mistral Satay Duo (2 items)** Teriyaki Steak & Scampi Prawns

## **PREMIUM                      4-ITEMS                      ADD \$16 per person**

### **Ciliegine mozzarella & heirloom cherry tomato**

extra virgin olive oil & aged balsamic

### **Mistral Satay Trio (3 items)**

Teriyaki Steak & Scampi Prawns & Cajun Chicken

## **ULTIMATE                      5-ITEMS                      ADD \$20 per person**

### **Ciliegine mozzarella & heirloom cherry tomato**

extra virgin olive oil & aged balsamic

### **Mistral Satay Trio (3 items)**

Teriyaki Steak & Scampi Prawns & Cajun Chicken

### **Stuffed Roasted Mushrooms**

truffle-mozzarella cheese, herbed-breadcrumb gratin



# \$69 per person      3-course

**We do not require your guests to pre-order, therefore, there is no need to pre-select**

*Please refer to our current menu for descriptions.*

## **Salad Course**

### Mixed Organic Greens

Cucumber, cherry tomatoes, balsamic vinaigrette, blue cheese, caramelized walnuts

## **Entrée**

### Grilled New York Steak

12 oz Certified Angus Beef ® Mashed Potatoes, Baby Carrots, Snap Peas

### Grilled Organic King Salmon

Roasted Legumes, garlic mashed potatoes, lemon-caper beurre blanc

### Butternut Squash Ravioli

Roasted Squash, Cherry Tomato, Spinach, parmesan, hazelnuts

### Roasted Mary's Organic Chicken

*Please ask your server for today's accompaniments*

## **Dessert**

### Warm Butterscotch Bread Pudding

Baked in house with a Brandy Caramel Sauce

### Fresh Fruit Sorbet

Seasonal Flavors



# \$79 per person 3-course

**We do not require your guests to pre-order, therefore, there is no need to pre-select**

*Please refer to our current menu for descriptions.*

## **Salad Course**

### Mixed Organic Greens

Cucumber, cherry tomatoes, balsamic vinaigrette, blue cheese, caramelized walnuts

### Caesar Salad

Romaine hearts, parmesan, crostini

## **Entrée**

### Classic Mistral Skirt Steak

Mashed Potatoes, Crispy Onion Strings, Snap Peas

### Pan Seared Alaskan Halibut (or other Premium Fish)

Roasted spring asparagus, garlic mashed potatoes, lemon-caper beurre blanc

### Butternut Squash Ravioli

Roasted Squash, Cherry Tomato, Spinach, parmesan, hazelnuts

### Roasted Mary's Organic Chicken

*Please ask your server for today's accompaniments*

## **Dessert**

### Warm Butterscotch Bread Pudding

Baked in house with a Brandy Caramel Sauce

### Fresh Fruit Sorbet

Seasonal Flavors



**\$89 per person**

**4 course**

**We do not require your guests to pre-order, therefore, there is no need to pre-select**

*Please refer to our current menu for descriptions.*

**Appetizer**

Butternut Squash Ravioli

Roasted Squash, Cherry Tomato, Spinach, parmesan, hazelnuts

**Salad Course**

Caesar Salad

Romaine hearts, parmesan, crostini

**Entrée**

Angus Filet Mignon 28 Day Aged

Mashed Potatoes, Grilled Asparagus, Cabernet Demi Glace

Pan Seared Alaskan Halibut (or other Premium Fish)

Roasted spring asparagus, garlic mashed potatoes, lemon-caper beurre blanc

Butternut Squash Ravioli

Roasted Squash, Cherry Tomato, Spinach, parmesan, hazelnuts

Roasted Mary's Organic Chicken

*Please ask your server for today's accompaniments*

**Dessert**

Warm Butterscotch Bread Pudding

Baked in house with a Brandy Caramel Sauce

Chocolate Macadamia nut Brownie

Vanilla Gelato and Raspberry Coulis

Fresh Fruit Sorbet

Seasonal Flavors

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# \$99 per person 4 course

**We do not require your guests to pre-order, therefore, there is no need to pre-select**

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## **Appetizer**

### Tempura Prawn

Seasonal Chef's Coleslaw, Miso Citrus Vinaigrette

## **Salad Course**

### Mixed Organic Greens

Cucumber, cherry tomatoes, balsamic vinaigrette, blue cheese, caramelized walnuts

### Caesar Salad

Romaine hearts, parmesan, crostini

## **Entrée**

### Grilled Angus RibEye Steak

Mashed Potatoes, Roasted Vegetables, Cabernet Demi Glace

### Whole Maine Lobster Tail Risotto

Roasted out of the shell with legumes and clarified butter  
Applewood Smoked Bacon, Spinach, Cherry Tomato

### Grilled Rack of Lamb

Whole grain Dijon Demi-Glacé, Orzo, Cherry Tomato, Asparagus

### Roasted Mary's Organic Chicken

*Please ask your server for today's accompaniments*

## **Dessert**

### Warm Butterscotch Bread Pudding

Baked in house with a Brandy Caramel Sauce

### Chocolate Macadamia nut Brownie

Vanilla Gelato and Raspberry Coulis

### Fresh Fruit Sorbet

Seasonal Flavors

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# Executive Menu \$109 per person 4 course

**We do not require your guests to pre-order, therefore, there is no need to pre-select**

*Please refer to our current menu for descriptions.*

## **APPETIZER**

### **MISTRAL CLASSIC CRAB CAKE**

Chipotle Aioli, Arugula, Citrus Vinaigrette

## **SALAD COURSE**

### **MIXED GREEN SALAD**

Cucumber, Cherry Tomato, Balsamic Vinaigrette, Blue Cheese, Walnuts

### **CLASSIC CAESAR SALAD**

Shaved Parmesan, Garlic Croutons, Lemon Anchovy Dressing

### **POACHED PEAR SALAD**

Walnuts, Cranberries, Pt. Reyes Blue Cheese, Lemon Vinaigrette

## **MAIN COURSE - PLEASE SELECT A TOTAL OF (4) ENTREES NO LATER THAN 14 DAYS PRIOR.**

### **PICK 2 MEAT ENTREES**

#### **GRILLED MARINATED SKIRT STEAK**

Teriyaki marinade, Yukon smashed potatoes, snap peas, crispy onion strings

#### **HOUSE SMOKED DOUBLE CUT PORK CHOP**

Sweet Potato Mash & Bacon Braised Brussel Sprouts, Dijon Mustard Demi Glaze

#### **GRILLED ANGUS NEW YORK STEAK**

Yukon smashed potatoes, Cabernet Demi-Glaze

#### **GRILLED NEW ZEALAND RACK OF LAMB**

Whole Grain Dijon Demi-Glaze, Orzo Pasta, Cherry Tomatoes, Baby Arugula

#### **ROASTED MARY'S HALF CHICKEN**

Buttered Pappardelle Noodles, Lemon Caper Sauce

#### **GRILLED ANGUS "ONE POUNDER" RIBEYE STEAK**

Mashed Potato, winter greens, Cabernet Demi Glaze

### **PICK 2 SEAFOOD ENTREES**

#### **GRILLED NORTHERN WILD SALMON**

Mashed Potato, Vegetables, Lemon Caper Beurre Blanc Sauce

#### **PAN SEARED ALASKAN HALIBUT**

Broccoli Rabe (Rapini), Cauliflower, Mashed Potato, Pineapple Beurre Blanc Sauce

#### **SESAME CRUSTED AHI TUNA & TEMPURA PRAWNS**

Seared rare sushi grade #1, wasabi mashed potatoes, Shiitake mushroom ginger sauce

#### **WHOLE MAINE LOBSTER TAIL RISOTTO**

Roasted out of the shell with winter greens & clarified butter

### **VEGETARIAN OPTION INCLUDED**

#### **BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)**

Medley roasted squash, cherry tomato, spinach, parmesan, toasted hazelnuts

### **DESSERT**

#### **WARM BUTTERSCOTCH BREAD PUDDING**

Baked in house with a Brandy Caramel Sauce

#### **CHOCOLATE MACADAMIA NUT BROWNIE**

Vanilla Gelato and Raspberry Coulis

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Mistral  
RESTAURANT AND BAR

## TERMS & CONDITIONS

### Guaranteed Final Guest Count

A Guaranteed Final Guest Count is required 72 hours prior to your event. You will be charged for no less than 85% of your Guaranteed Final Guest Count.

### Food and Beverage Minimums

A pre-determined minimum expenditure must be met or exceeded by your party based upon the size and/or location of your party. The minimum is a dollar amount calculated by adding the total food plus beverages purchased by your party. Gratuity & sales tax are not included in the minimum calculation.

All events are subject to the food and beverage commitment listed on the Event Proposal.

Minimums do not include tax or gratuity.

**If the F&B minimum is not met, the difference will be charged as a room fee.**

### Food & Beverage Minimums as determined by the "Guaranteed Final guest count": Prior to tax and gratuity

up to 10 people: \$1,000 (dinner)	36 to 40 people: \$3,800 (dinner)
11 to 15 people: \$1,400 (dinner)	41 to 45 people: \$4,300 (dinner)
16 to 20 people: \$1,800 (dinner)	46 to 50 people: \$4,800 (dinner)
21 to 25 people: \$2,300 (dinner)	51 to 55 people: \$5,300 (dinner)
26 to 30 people: \$2,800 (dinner)	56 to 60 people: \$5,800 (dinner)
31 to 35 people: \$3,300 (dinner)	more than 60 guests: please inquire

### Large events:

Entire Patio: \$5,000 (lunch) - \$9,000 (dinner)

Main Dining Room: \$4,000 (lunch) - \$5,000 (dinner)

Main Bar: \$2,000

Complete Restaurant Buy-Out: \$16,000

All these are prior to tax and gratuity

### \*For day time events (11:30 am thru 3:00 pm) we require the following:

- The day of the event must be on an a day that the restaurant will open for dinner that same evening.
- A minimum Food and Beverage spend of \$4,000 ++ or more

Event must terminate at 3:00 pm





## **Cancellation Policy**

We understand that circumstances change, and will always strive to work with you to cancel or change the date or the arrangements of your party. To avoid any misunderstandings, all Private and Large Party cancellations must be communicated to Gin Tanseco.

### **Due to high demand, we must enforce the following cancellation policy:**

- Private and Large Parties must be cancelled 72 hours prior to the scheduled date and time of the event!
- In the event that a SEATED EVENT were to cancel without 72 hour prior notice as specified above, we will charge the menu price x 85% of the guaranteed Final Guest Count as indicated on your contract.
- In the event that a STANDING-RECEPTION were to cancel without 48 hour prior notice as specified above, we will charge the full amount of pre-ordered food to the credit card on your contract.

## **Dessert Fee**

The Dessert Fee, which covers any dessert item brought in (cake, pie, cookies, candy bar, cupcakes, pastries, etc.), is \$2.50 per person.

## **Rental & Set-up Fees for Special Events**

The use and rental of our spaces will be subject to a set-up/rental/breakdown fee. This is meant for theater style seating, presentations, ceremonies, dance floor set-up's, removal/replacement of tables and chairs, etc.

*Fees below include use of the space for 4 hours, extra time will be charged an extra 20% per 30 minutes over the allotted time.*

- Waterfront Dock \$1,000.00
- Private Chalk Room \$500.00
- Private Wine Cellar Room \$800.00
- Main Dining Room \$1,000.00

## **Beverages**

All beverages including wine, liquor, and non-alcoholic drinks are charged in addition to menu prices. Any selections from our extensive wine list (certain wines are subject to availability) may be chosen to accompany your party menu. To make sure we have what you want on hand, we suggest that you make your wine choices at least 7 business days prior to your event date.



### **Corkage Policy**

If you would like to provide wine for your event, the standard corkage fee is \$25.00 per bottle

### **Cleaning Fee**

Mistral Restaurant reserves the right to impose a cleaning fee of \$10 per person of the guaranteed final can count, a minimum of \$300.00 This is for events that leave the premises in a disarray that is above and beyond normal wear and tear of a restaurant service. This includes any damages, litter and debris left by decorations, gift wrappers, broken glasses and china.

### **Extra Time Fee**

Mistral Restaurant reserves the right to impose a fee of \$250 for every half hour that your event goes over the predetermined allotted time per our agreement.

### **Menu Title / Function Name**

We will personalize your private dining menu with a title of your own choosing. If you desire, we may even attempt to add your company logo as well.

### **Gratuity and Sales Tax**

We will add sales tax (9.75%) and gratuity (20.0%) and County Mandate (4%) to the total bill, including all food, beverage, corkage and dessert fees (if applicable).

### **Final Payment**

This agreement, signed with a valid credit card number, is required to confirm a reservation for a large party at Mistral Restaurant.

**We normally do not require a deposit, however depending on the date and/or size of your event, we may do so on a case by case basis. All events in December require a deposit.**

Full payment is due upon the completion of your event. We accept American Express, Visa, MasterCard, Discover, and cash. In certain situations we may accept a company check (only with prior arrangement), but we do not accept personal checks.

The undersigned accepts the responsibility for the terms and conditions listed in this agreement:

***By Approving of this Event Proposal, you acknowledge that you have read and agree to all of the terms and conditions listed in the Event Summary and Event Policies.***