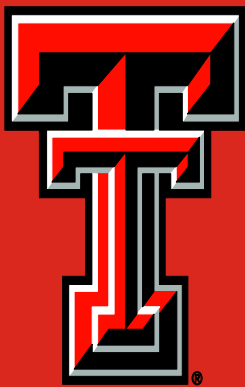


Ovations[®]
Catering to the Highest Acclaim

CATERING MENU



TEXAS TECH

AL A Cart Selections

AM SELECTIONS

Seasonal Whole Fruit Basket
Sliced Seasonal Fruit Tray
Fruit and Berry Yogurt with Granola
Granola Bars
Individual Cereals with 2% Milk
Breakfast Cereal Bars
Assorted Danish & Muffins
Bagel & Croissants
Smoked Ham, Egg and American cheese Croissant
Sausage Patty, Egg and Cheddar Cheese Biscuits
Breakfast Burrito, Cheese, Egg, Potato, Choice of Sausage or Bacon

PM SELECTIONS

Snack Mix
Trail Mix
Assorted Bagged Chips & Pretzels
Tortilla Chips & Salsa
House Made Potato Chips & Dip
Double Fudge Brownies and Lemon Bars
Assorted Cookies
Double "T" Cookies

BEVERAGES

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of Gourmet Tea
Freshly Brewed Iced tea
Raspberry Lemonade or Fruit Punch
Bottled Fruit Juices
Assorted Soft Drinks (12 oz)
Bottled Water (12 oz)
Sparkling Water (10 oz)

Specialty Breaks

All meal services have a maximum service time of 2hrs and 25 guest minimum

FIESTA

*House Made Tri Colored Tortilla chips
Fresh Made Salsas and Dips
Bottled Water and Soft Drinks*

SWEETS AND SNACKS

*Assorted Fresh Baked Cookies
Assorted Bagged Chips and Pretzels
Bottled Water and Soft Drinks*

HEALTH AND FITNESS

*Cereal Bars and Granola Bars
Basket of Whole Fruit
Fruited Yogurt Cups and Granola
Bottled Water and Juices*

COOKIES AND ICE CREAM

*Assorted Fresh Baked Cookies
Novelty Ice Cream Bars
Bottled Water and Soft Drinks*

BALLPARK

*Cracker Jacks
Soft Pretzels with Cheese and Spicy Brown Mustard
Assorted Nuts
Bottled Water and Soft Drinks*

Breakfast Buffets

All meal services have a maximum service time of 2hrs and 25 guest minimum

THE DOUBLE “T” CONTINENTAL

*Assorted Chilled Fruit Juices
Whole Fruit Basket
Assorted Danish and Muffins Served with Whipped Butter and Preservers
Fresh Brewed Coffee Service*

DELUXE CONTINENTAL

*Assorted Chilled Fruit Juices
Assorted Breakfast Breads, Danish and Muffins Served with Whipped Butter and Preservers
Yogurt and Granola
Sliced Seasonal Fresh Fruit and Berries
Fresh Brewed Coffee Service*

ARENA BREAKFAST BUFFET

*Assorted Chilled Fruit Juices
Seasonal Sliced Fruit and Berries
Assorted Danish and Muffins
Assorted Cereals and 2% Milk
Fluffy Scrambled Eggs with Chives
Country Style Iron Skillet Potatoes
Hickory Smoked Bacon and Sausage
Fresh Brewed Coffee Service*

RANCH HAND BREAKFAST BURRITOS

*Assorted Chilled Fruit Juices
Breakfast Steak, Sausage, Smoked Bacon
Fluffy Scrambled Eggs and Cheddar Cheese
Country Style Iron Skillet Potatoes
Warm Flour Tortillas
Warm Biscuits with Butter and Preserves*

***Breakfast Buffets Based on 35 Guest Minimum
(Additional Chef Attendant Charge)***

Box Lunches

All Box Lunches come with Assorted Bag of Chips, Whole Fruit, Sweet Treat and Bottled Water

EXECUTIVE BOX LUNCHES

Classic Deli

*Choice of Oven Roasted Turkey, Honey Ham, Roast Beef, Chicken or Tuna Salad Piled High on Kaiser Roll
Accompanied by Sliced Tomatoes, Fresh Lettuce, Kosher Dill*

The Vegetarian

Grilled Vegetable Wrap for Vegetarian Option*

PREMIUM BOX LUNCHES

Chipotle Turkey Club on Artisan Roll

Smoked Turkey, Bacon, Lettuce, and Tomato with Chipotle Mayonnaise on a fresh Artesian Crusty Roll

Buffalo Chicken Wrap

*Crispy Chicken Tenderloins with Shredded Lettuce, Diced Tomato, Red Onion and
Spicy Buffalo Ranch sauce*

Cold Roast Tri –Tip Sandwich

*Slow Roasted Tri – Tip sliced thin with a Smoky BBQ Sauce, Caramelized Onions, with a Blue Cheese
Mayonnaise, on a Fresh Sesame Seed Bun*

Chicken Pesto Sandwich

*Grilled Whole Chicken Breast, Mozzarella and Parmesan Cheese, Lettuce and Tomato with Pesto Mayonnaise,
on a Fresh Focaccia Roll*

Soup and Salad Starters for

*Soup and Salad are for lunch and Dinner Entrée Starter Options
Specialty Items are Available a pun request*

WILD MUSHROOM BISQUE

Velvety Bisque with a Sherry Cream Sauce and Parsley Dust

TORTILLA SOUP

Topped with Crispy Tortilla Strips, Fresh Cilantro and Monterrey Jack Cheese

FIRE ROASTED GAZPACHO SOUP

Topped with an Watercress Salad, Cucumber Foam

CLASSIC VICHYSOISE

Creamy Potato and Leak Soup with Black Caviar and Fried Leaks

SEASONAL ROASTED SQUASH BISQUE

Cream of Nutmeg and Cinnamon, Candied Walnuts

CREAM OF BROCCOLI AND CHEDDAR SOUP

Bacon whipped Cream, Shredded Cheddar with Fried Shallots

MELON CONSOMMÉ'

Cold melon Soup with a Raspberry Gastrique

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce with Caesar Dressing, Garlic Croutons and Shaved Parmesan Cheese

SPRING MIXED GREEN SALAD

Mixed Baby Greens, Cucumbers, Tomatoes, Carrots, and Red Onions with Sesame Flatbread Crackers and Choice of Dressing

STEAK HOUSE WEDGE

Iceberg Lettuce Wedge with Bacon Bits, Sliced Roma Tomatoes, Red Onion and Thousand Island dressing

SPINACH BLUE CHEESE

Spinach Salad with Toasted Walnuts, Blue Cheese, and Shaved Red Onions with a Balsamic Glaze

CRAB LOUISE

Crab Louie Salad layered with Classical Ingredients

ROASTED BEET SALAD

Roasted beet salad, green chilies, and radishes. Tossed in a grapefruit vinaigrette and topped with cashews on a bed of Mixed baby Greens

Lunch Entrees

*All meal services have a maximum service time of 2hrs and 25 guest minimum
Lunch Entrées and Buffets are served with Seasonal, Fresh Warm Rolls, Chef's Choice Dessert and Iced Tea, Water and Coffee Service*

CHARBROILED TOP SIRLOIN STEAK

*Whiskey Peppercorn Sauce, Fried Shallots,
Garlic Roasted Mashed Potatoes, Country Asparagus*

CITRUS GRILLED MAHI MAHI

*Mango - Avocado Salsa, Pineapple Couscous Salad,
Broccoli, Red Pepper and Carrot Medley*

SOUTHWESTERN PORK LOIN

*Spanish Cheddar Cheese Al Gratin Potatoes,
Apricot Chipotle BBQ Sauce, Seasonal Vegetable Medley*

ROSEMARY LEMON GRILLED CHICKEN BREAST

Red Potato Hash, Tuscan Green beans, Parmesan Lemon Sauce,

CHIPOTLE GLAZED TILAPIA

*Texas Caviar, Red Onion Rice Pilaf,
Broccoli, Red Pepper and Carrot Medley*

PORTOBELLO CHICKEN FRICASSEE

*Slow Cooked Chicken Thighs, Portobello Mushrooms and
Marsala Wine, Creamy Risotto and Broccoli*

GARDEN VEGETABLE LASAGNA

*Homemade Lasagna, Baked with Mozzarella and Parmesan Cheese, Marinara Sauce,
Summer Squash, Mushrooms, Red Onion and Spinach
Vegetarian Option*

COUNTRY CLUB SALAD

*Mixed Baby Greens, Romaine hearts Smoked Turkey, Bacon, Blue cheese, Red Onion Served with a House Made
Roasted Tomato Vinaigrette*

Lunch Buffets

*All meal services have a maximum service time of 2hrs and 25 guest minimum
Lunch Entrées and Buffets are served with Seasonal Vegetable, Fresh Warm Rolls, Chef's Choice Dessert and Iced Tea, Water and Coffee Service*

WEST TEXAS BARBEQUE

Creamy Cole Slaw, Old Fashioned Red Bliss Potato Salad, Glazed Tender Sliced Beef Brisket, BBQ Chicken Topped with Jack Daniels Glaze, Baked Beans, Corn Casserole

TEX-MEX CANTINA

Tortilla Soup, Tri Colored Chips and Fire Roasted Salas, Cheese Enchiladas and Southwestern Chicken and Beef Fajitas, Served with Spanish Rice, Black Beans Salad, with all of the delicious accompaniments

NEW YORK DELICATESSEN

*"Buffet Only"
Roast Turkey Breast, Honey Baked Ham, Roast Beef, southwest Chick and Albacore Tuna Salad, With Assorted Rolls Cheeses and Sandwich fixing's, Chef's House Made Potato Chips and Dip along with Assorted Cookies and Brownies*

ALL AMERICAN SPORTS BAR

Country Style Cole Slaw, All Beef Hot Dogs, Mini Sliders with all the fixing's, Wings Served with Sweet Chili Garlic and Traditional Sauces alongside Chef's House Made Dipping Sauces, BBQ Mac & Cheese and Assorted Cookies and Brownies

ITALIAN NIGHT OUT

Tuscan Inspired Pasta; Your Choice of Double Stuffed Meat Lasagna or Garden Vegetable Lasagna with Chicken Milanese and Penne pasta in a Mushroom Marsala cream Sauce, Classic Caesar Salad

Plated Dinners

*All meal services have a maximum service time of 2hrs and 25 guest minimum
Dinner Entrées and Buffets are served with, Fresh Warm Rolls, Chef's Choice Dessert and Iced Tea, Water and Coffee Service*

COFFEE CRUSTED RIB EYE

Harissa Butter, Steakhouse Broccoli with Pomme Frites, Roasted Garlic Aioli

KING RANCH NY STRIP

Bourbon Street Glaze, fried Polenta Cake, Roasted Asparagus with Smashed Baby Reds

GRILLED SALMON BLANCHE

Roasted Corn Beurre Blanc, Yukon Gold Mashed Potato, Texas Caviar, with Buttered French Carrots and Roasted Asparagus

MAHI MAHI ROCKEFELLER

Spinach Béchamel, with a Twice Baked Potato and Tuscan Green Beans

GRILLED DOUBLE CUT PORK CHOP

Blackberry Wine Sauce, Gateau of Apples and Caramelized New Potatoes, with Bacon Balsamic Brussels sprouts

SEARED LAMB DOUBLE CHOP

Pomegranate-Port Wine Sauce, White Bean Couscous, Medley of Wild Mushrooms and fried Shallots

AIRLINE CHICKEN BREAST CHASSEUR

Poulet Sauce Chasseur, Roasted Tarragon Fingerling Potatoes, with Spring Asparagus

HOISIN BRAISED BEEF SHORT RIBS

Ginger BBQ Sauce, Yukon Gold Mashed Potatoes, with Buttered French Carrots and Haricots Verts

Dinner Buffets

CREATE-YOUR-OWN DINNER BUFFET

Cold Selections:

Fresh Garden Green Salad with Cherry Tomatoes, Sliced Cucumber and Onions served with Parmesan Croutons, Ranch and Italian Dressing
Classic Caesar Salad, Crisp Romaine, Parmesan Cheese, Garlic Crouton, Caesar Dressing

Accompaniments:

Roasted Garlic Mashed Potatoes
Red Potato Hash
Jasmine Rice

Vegetable Side:

Mixed Vegetable
Green Beans
Broccoli and Baby Carrots

Entrees:

Grilled Chicken served with a creamy mushroom sauce
Roasted Pork Loin with a Chipotle BBQ Sauce
Almond - Crusted Tilapia with a Lemon Butter Hollandaise

Dessert:

New York Style Cheesecake with a Raspberry Coulisse
Southern Style Cobbler: Choice of Blackberry, or Cherry

CREATE-YOUR-OWN DINNER BUFFET

Cold Selections:

Tossed Garden Greens with Assorted Dressings
Creamy Pasta Salad
Marinated Artichoke Heart Salad in Herb Vinaigrette
Anti - Pasta salad

Accompaniments:

Roasted Red Potatoes with Rosemary
Seared Polenta Cakes
Mediterranean Couscous
Herbed Rice Pilaf
Sweet Potato Mash
Butternut Squash Al Gratin

Vegetable Side:

Roasted Green and Yellow Squash with Red onions and garlic
Balsamic Glazed Brussels Sprouts with bacon and Parmesan
Spring Mixed Vegetables
Grilled Seasonal Vegetables

Entrees:

Grilled Mahi -Mahi with Mango and Avocado salsa
Jack Daniels Glazed Chicken Breast
Charbroiled Top Sirloin with a Whiskey Peppercorn sauce
Spicy Shrimp Creole with Peppers, Onion, and Tomato with a Creole Sauce
Single Cut Pork Chops with a Thyme Brown Butter Sauce

Dessert:

Bread Pudding Topped with Carmel and Fresh Whipped Cream
Carmel Crusted NY Cheesecake with a Peanut Brittle Bite and Chocolate Sauce
Triple Chocolate Cake with a Vanilla Cream Sauce
Blackberry or Cherry Cobbler with fresh Whipped Cream

CREATE-YOUR-OWN DINNER BUFFET

Cold Selections:

Grilled Chicken or Shrimp Caesar Salad
Greek Orzo Salad with Fresh Feta Cheese, Kalamata Olives, Grape tomatoes and Fresh Baby Spinach
Tomatoes and Mozzarella with Fresh Basil in Virgin Olive Oil
Sunflower Broccoli Salad with fresh California Raisins
Spinach Salad with Toasted Walnuts, Blue Cheese, and Shaved Red Onions with a Balsamic Glaze
Crab Louie Salad layered with Classical Ingredients
Toasted Sesame Seed and Pad Thai Salad with Sesame Ginger Vinaigrette

Vegetable Side:

Tuscan Green beans, Bacon Lardoons, Parmesan Cheese, Balsamic Glaze
Grilled Asparagus in Bacon Butter Vinaigrette
Shanghai Stir Fried Vegetables

Accompaniments:

Roasted Rosemary Red Potatoes,
Yukon Gold mashed
Parsley Buttered New Potatoes,
Herbed Rice Pilaf
Chestnut Wild Rice

Entrees:

Grilled Airline Chicken Breast with a Veal Bur Blanc
Sliced Pork Loin with a Southwest Aioli
Sliced Roast Tri - Tip with a Chipotle BBQ Sauce
Sliced Sirloin of Beef with Mixed Mushroom Hunters Sauce
Cedar Planked Salmon Filet with a Miso Teriyaki Glaze

Hors d' Oeuvres

COLD HORS D' OEUVRES

50 pieces

Chicken Caesar Salad Skewer

Bruschetta

Shrimp Canapés with Tarragon

Fresh Goat Cheese, Sun Dried Tomatoes and Herbs on Sliced Baguettes

Stuffed Oven Roasted Cherry Tomatoes with Carolina Herb Goat Cheese

50 pieces

Smoked Salmon Canapés on Rye with Lemon, Capers and Bermuda onion

Seared Tuna on a Wasabi Cracker with Mango Salsa

Asparagus Wrapped in Prosciutto

Marinated Beef Brush with Garlic Aioli

Gazpacho filled Cucumber Cups

Grilled Curried Chicken Salad with Mango Chutney in a Mini Phyllo Shell

Fried Green Tomato with Carolina Pork Barbecue and Cider Vinegar Gastrique

50 pieces

California Rolls

Antipasto Skewer

Lobster Salad on Sliced Baguettes

HOT HORS D' OEUVRES

50 pieces

Quesadilla with Chicken, Jalapeno Chili Peppers, Jack Cheese and Cilantro

Mini Beef Taquitos with Salsa

Chicken Tenders with Spicy BBQ Sauce and Honey Mustard

Sesame Chicken Tenders Served with a Seasoned Sour Cream

Pot Stickers

Button Mushrooms sautéed with Prosciutto, Garlic and Romano Cheese

Spicy Kung Pao Chicken Egg Rolls

Artichoke, Sun-Dried Tomato and Ricotta Cheese in Phyllo Pastry

BBQ Meatballs in a Tangy Barbecue Glaze

Andouille Sausage en Croute served with Creole Mustard

Chicken Wings Served with a Sweet Chili Garlic Sauce and Chef's dipping Sauce

50 pieces

Tequila Lime Chicken Skewers with Cilantro Cream

Deep Fried Prawns

Medallions of Chicken with Pesto

New Potatoes Stuffed with Cheese, Bacon and Scallions

Mini BBQ Sandwiches

Mini Reuben Sandwiches

Crab Rangoon's

50 pieces

Bacon Wrapped Scallops

Thai Beef Kabobs

Shrimp and Andouille Skewers

Display Trays and Reception Stations

DISPLAY TRAYS

Domestic and International Cheeses

Assorted Gourmet Table Crackers and Sesame Flatbread

Seasonal Sliced Fresh Fruit, Melons and Berries

Passion Fruit Cream

Farmer's Market Vegetable Cruudités

Ranch and Bleu Cheese Dipping Sauces

Italian Antipasto

*Grilled and Marinated Vegetables, Italian Cold Cuts, Variety of Cheese,
With Artesian Bread*

CARVING STATIONS

WEST TEXAS PORK SHOULDER

*Raider Red Sauce, Chibbata Rolls
(Serves approximately 25 guests)*

TWIN COUNTY LEG OF LAMB

*Rosemary Demi, Mint Jelly Butter, Artisan Rolls
(Serves approximately 30 guests)*

SOUTHWEST PORK LOIN

*Apricot Chipotle BBQ Sauce, Cubano Rolls
(Serves approximately 40 guests)*

BACKWOODS PRIME RIB

*Fines Herb Au Jus, Horseradish Cream
(Serves approximately 40 guests)*

SMOKED BBQ BEEF BRISKET

*Mopping Sauce, Carolina Blues Biscuits
(Serves approximately 40 guests)*

ALASKAN KING SMOKED SALMON

*Dill, Caper, Yogurt Sauce, Rye Crisps
(Serves approximately 20 guests)*

COUNTRY BABY BACKS

*Raider Red Sauce
(Serves approximately 10 guests)*

CALIFORNIA TRI - TIP

*BBQ and Blue Cheese sauce, Artisan Sliced Rolls
(Serves approximately 10 guests)*

Action Stations

Actions Stations must be ordered as an accompaniment with another Food Order

PAN SEARED CRAB CAKES

MINI CRAB CAKES PREPARED AND SERVED UP HOT MADE TO ORDER

FAJITA

SIZZLING SPICED MARINATED CHICKEN AND BEEF ALONGSIDE PEPPERS AND ONIONS, RICE AND FLOUR TORTILLAS

MASHED POTATO BAR

REGULAR AND SWEET MASHED POTATOES: SERVED WITH AN ASSORTMENT OF TOPPINGS AND SAUCES

PASTA BAR

ASSORTED PASTA, FRESH VEGETABLES SERVED WITH SAUCES: PESTO, ALFREDO AND MARINARA SAUCES

ASIAN STATION

FRESH VEGETABLES, CHICKEN, BEEF AND TOFU SAUTÉED UP WITH ASIAN SPICES SERVED ON A BED OF RICE OR ASIAN NOODLES

QUESADILLA STATION

CHICKEN OR BEEF AND VEGETABLES FILLED WITH CHEESE BETWEEN TWO FLOURED TORTILLAS GRILLED TO PERFECTION

NACHO BAR

FRESH HOT TORTILLA CHIPS, WITH A VARIETY OF TOPPINGS, CHEESES, AND SALSAS

Beverages

HOST BAR

Imported Beer	\$6.00
Domestic Beer	\$4.50
Cocktails Brands.....	\$6.25
House Wine	\$6.00
Cordials & Specialty Drinks	\$7.50
Soda, Juice, Bottled Water.....	\$2.50

CASH BAR

Imported Beer	\$6.50
Domestic Beer	\$5.00
Cocktails Brands.....	\$6.75
House Wine	\$6.50
Cordials & Specialty Drinks	\$8.00
Soda, Juice, Bottled Water.....	\$3.00

(CASH BAR PRICES ARE INCLUSIVE OF APPLICABLE TAXES)

FLAT RATE BAR PLANS

An alternative to either host/consumption bars or cash bars.
 The standard bartender charges apply to either option.

Flat rate Beer/Wine per hour/per person:.....	\$12.75 0for first hour
.....	\$7.50 per hour for additional hours
Flat rate Full Liquor per hour/per person:	\$16.00 for first hour
.....	\$9.50 per hour for additional hours

It is unlawful to remove alcoholic beverages from the premises.

Bartender Charges: \$25.00 per bartender per hour

Policies & Procedures

OUTSIDE FOOD AND BEVERAGES

Ovations Food Services maintains the exclusive right to provide all food and beverage, and concession services at the United Spirit Arena. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Ovations sole discretion.

FOOD AND BEVERAGE SAMPLING

United Spirit Arena exhibitors may distribute Food & Beverage samples in authorized space and must not be in competition with products or services offered by Ovations Food Services. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Ovations Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Ovations Food Services. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Texas Board of Health.

BEVERAGE SERVICE

Ovations Food Services offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a \$10.00 per bottle corkage fee will be assessed. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown.

DIETARY CONSIDERATIONS

Ovations Food Services is happy to address special dietary requests for individual guests. Ovations will automatically prepare 1% vegetarian dinners for plated served dinners.

CHINA SERVICE

China

LINENS

All banquet prices include white table linens and your choice of three pre-selected linen napkin colors. Additional colors are available for both table linens and napkins.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

CATERING SUPPLEMENT FEE AND TAXES

An 18% Catering Supplement Fee and current state sales tax will be applied to all food and beverage purchased. The "Catering Supplemental Fee" is not paid out to the employees as a gratuity.

GUARANTEES

A final guarantee of attendance is required 3 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Ovations Food Services of the exact count of each item 3 working days prior to the event. Split menus, which are not included in a package, is to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. Ovations will prepare the following number of meals over the final guarantee:

0 – 200 guests	5% of the final guarantee
201 – 500 guests	3% of the final guarantee
501 and above	2% of the final guarantee

BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Contract. The final balance must be paid in full **3 business days prior** to the event or have a credit card authorizations held until check is received.

CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Ovations Sales Manager. Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is greater of the two.