



RESORTS

Casino • Hotel

CATERING *menu*

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Resorts Casino Hotel Catering Policies

Please take a moment to review the following guidelines.

Menu Selections and Prices

Menu selections and beverage requirements are required 4 weeks prior to the date of your function. Menu prices are guaranteed 3 months prior to the event.

Guaranteed Attendance

The exact number of attendees at your function must be sent to the Catering Department by 10 AM, 3 business days in advance of your function. This number will be considered a minimum guarantee and is not subject to reduction. If the guarantee is not given to our Catering Department 3 business days in advance, we will consider the last estimated number as the guarantee for the function.

Method of Payment

Customers are required to submit a deposit of 10% of the estimated revenue upon confirmation. A payment plan may be arranged with the Catering Office, but the final balance is due prior to the event. Direct Billing is available upon inquiry. Payment may be made by credit card or certified check.

Service Charges

Parties of 30 guests or less will incur a service charge of \$50.00 per function.

Labor Charges

For each Station Attendant at your function, a \$125.00 fee will be charged. For each Bartender at your function, a \$125.00 fee will be charged. If the function exceeds 4 hours, overtime fees will apply. The Bartender fee may be waived after \$750.00 in Bar Revenue.

Conference Materials

All arrangements for shipping and receiving of your conference materials must be confirmed and approved by the Catering Director 2 weeks prior to arrival.

Tax and Gratuity

All food and beverage served by Resorts Casino Hotel is subject to 20% gratuity, 7% New Jersey State Sales Tax, plus a 3% Luxury Tax on alcoholic beverages.

Signs

All signs must be professionally lettered. Signs and banners may not be placed in public areas of the Casino without permission of the Hotel. Please contact the Catering Director for assistance.

Fire Code

Based on the details of your events, Fire Marshall permits may be required. Permit fees at this time are \$250.00 and are the responsibility of the client. Fire Marshall approved floor plans may be required when utilizing specialized décor, vehicle placement, hanging banners, a riser, stage and/or dance floor.

Liability

Resorts Casino Hotel shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or attendees of the functions or to their property, from any cause whatsoever prior to, during or following your actual function times. Resorts Casino Hotel will not be responsible for any unattended items left in the functions rooms.

Food & Beverage Policy

It is the Hotel policy that outside food and beverage will not be permitted to be brought into the Hotel. Resorts Casino Hotel, as a Casino Licensee, is responsible for the administration of sales and service of alcoholic beverages in accordance with the Casino Hotel Alcoholic Beverage Regulations.

For more information, please contact the Catering Department at (609) 340-6826

Refreshment Breaks

All Refreshment Breaks include: Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

Continental

Assorted Fruit Juices

Sliced Fresh Fruit

Assorted Danish and Muffins

\$13.00 per Person

Deluxe Continental

Assorted Fruit Juices

Sliced Fresh Fruit

Assorted Chilled Fruit Yogurts

Assorted Bagels with Cream Cheese

Assorted Danish and Muffins

\$16.00 per Person

Italian

Italian Cookies

Biscotti

Sliced Fresh Fruit

\$15.00 per Person

Milk and Cookies

Chocolate Chip, Oatmeal,

White Chocolate & Macadamia Nut and Cookie Du Jour

Iced Milk

\$9.50 per Person



Breakfast & Break Items

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Half Gallon (Serves 8)

\$18.00 per Gallon

Full Gallon (Serves 15)

\$36.00 per Gallon

Assorted Fruit Juices

\$16.00 per Liter

Bottled Water

\$3.00 each

Assorted Coca Cola Soft Drinks

\$2.75 each

Red Bull

\$6.00 each

By the Dozen:

Assorted Danish & Muffins

Bagels and Cream Cheese Spreads

Croissants

Cinnamon Buns

\$32.00 per Dozen

Granola Bars

\$24.00 per Dozen

Assorted Cookies

\$22.00 per Dozen

Brownies

\$22.00 per Dozen

Assorted Breakfast Sandwiches

\$6.50 Each

Assorted Individual Yogurts

\$3.00 each

By the Bowl:

Peanuts **\$18.00**

Mixed Nuts **\$20.00**

Potato Chips or Pretzels **\$12.00**

Tortilla Chips with Salsa **\$18.00**

Crackers with Onion Dip or Bacon-Horseradish Dip **\$50.00**



Plated Breakfasts

All Breakfasts include: Choice of Fresh Fruit Juice, Freshly Brewed Regular & Decaffeinated Coffee,
Assorted Hot Teas; Assorted Danish, Muffins and Croissants

Classic

Scrambled Eggs
Choice of Breakfast Meat
Home Fried Potatoes
\$17.00 per Person

Bistro

Cinnamon-Swirl Raisin Bread French Toast with Maple Syrup
Choice of Breakfast Meat
\$18.00 per Person

Rancher

8 oz. Choice Sirloin
Scrambled Eggs
Home Fried Potatoes
\$30.00 per Person

Breakfast Meat Options:

Country Ham
Smoked Bacon
Sausage Links



Breakfast Buffets

All Breakfasts include: Choice of Fresh Fruit Juice, Freshly Brewed
Regular and Decaffeinated Coffee, Assorted Hot Teas

Classic Ocean Buffet

Sliced Fresh Fruit and Whole Bananas
Assorted Bagels with Cream Cheese
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
\$20.00 per Person

Rendezvous Deluxe Buffet

Sliced Fresh Fruit, Seasonal Berries and Whole Bananas
Assorted Cereals with Skim and Whole Milk
Assorted Bagels with Cream Cheese
Assorted Danish and Muffins
Cinnamon-Swirl Raisin Bread French Toast with Maple Syrup
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
\$27.00 per Person

Omelet Station

~Station Attendant~
\$125.00 (per 4-Hour Event)

Farm Fresh Eggs, Egg Whites & Egg Beaters Mushrooms, Onions, Peppers, Diced Tomatoes, Spinach,
Shredded Cheddar, Shredded Swiss Cheese, Diced Ham and Diced Bacon

\$7.00 per Person

Waffle Station

~Station Attendant~
\$125.00 (per 4-Hour Event)

Home-Made Waffles,
Warm Syrup,
Berry Compote
\$7.00 per Person

Plated Luncheon Entrées

All Plated Luncheons include Rolls & Butter, Salad, Entrée, Seasonal Vegetable & Starch and Dessert; Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Chicken Piccata

\$25.00 per Person

Grilled Chicken with Mango Salsa

\$25.00 per Person

Flounder Almondine

\$26.00 per Person

Pepita Crusted Filet of Atlantic Salmon, Sage, Brown Butter Sauce

\$27.00 per Person

8 oz. New York Strip Steak

\$35.00 per Person

Baked Stuffed Shells with Meatballs & Marinara

\$22.00 per Person

Luncheon Salad & Dessert Selections

Salads

Caesar Salad

Crisp Romaine Leaves with Shaved Parmesan Cheese and Croutons
Served with a Creamy Garlic Dressing

Garden Salad

Assorted Field Greens, Tomatoes, Cucumbers, Croutons and Onions
Served with Homemade Vinaigrette

Spinach Salad

Tossed Spinach with Red Onion, Crumbled Bacon, Egg Wedge, Grape Tomatoes
Served with Dijon Vinaigrette

Desserts

Carrot Cake

Chocolate Cake

NY Cheese Cake

Tiramisu

Apple Pie



Luncheon Buffets

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

~Minimum of 25 Guests~

The Deli Counter

Soup of the Day
Assorted Crackers
Tossed Garden Salad

Choice of:

Assortment of New York Style Deli Sandwiches and Wraps

Or

Assortment of AC Subs and Wraps

Condiments and Pickles

Cole Slaw

Pasta Salad

Potato Chips

Assorted Breads and Rolls

Fresh Baked Brownies, Blondies & Cookies

\$28.00 per Person

Southern Style

Tossed Garden Salad

Tomato, Cucumber and Feta Salad

Potato Salad

Southern Fried Chicken

Sliced Brisket with Barbecue Sauce

Macaroni and Cheese

Vegetable Medley

Rolls and Butter

Apple Pie

\$30.00 per Person

The Mediterranean

Endive and Frisee with chevre,
Poached Pears and Walnuts with
Cranberry Vinaigrette
Salmon Filet with

Indian Spiced Tomato Sauce,
Fresh Lemon

Roasted Boneless Breast of Chicken with
Wild Mushroom Garlic Sauce

Orecchiette with Seasonal Grilled Vegetables,
Extra Virgin Olive Oil and Lemon

Curried Cauliflower

Israeli Couscous

Assorted Mini Pastries and Petit Four

\$33.00 per Person

The Butcher Block

Assorted Deli Meats & Cheeses to include:

Ham, Turkey, Roast Beef, American, Swiss & Cheddar Cheese

Assorted Breads & Rolls

Condiments

Tuna Salad, Deli Pasta Salad, Red Bliss Potato Salad, & Cole Slaw

Fresh Baked Assorted Cookies

\$26.00 per Person

Boxed Lunch

~Choose 3~

Turkey & Swiss on Wheat Bread with Spicy Mustard

Roast Beef & Cheddar on Rye Bread with Horseradish Mayonnaise

Ham & Swiss on AC Sub Roll with Mayonnaise

Chicken Salad Wrap

Assorted Veggie Wrap with Goat Cheese & Roasted Red Pepper
Spread

Also includes:

Pasta Salad, Whole Piece of Fruit & Soft Drink

Boxed Lunch does not include Coffee, Tea & Iced Tea

\$20.00 per Person

The Rittenhouse Square

Tossed Garden Salad

Vegetarian Hoagies

Philadelphia Cheese Steak and

Chicken Cheese Steak

with

Fried Onions

Sliced Tomatoes and Lettuce

Platter of American and Provolone Cheese

French Fries

Cheese Sauce

Philadelphia Soft Pretzels

Cheesecake

\$28.00 per Person

The Tuscany

Caesar Salad

Cherry Tomato, Buffalo Mozzarella &

Basil Skewer

Italian-Style Orzo Salad

Chicken Piccata

Meatballs with Marinara

Baked Ziti Ricotta

Vegetable Medley

Garlic Bread

Rolls and Butter

Tiramisu

\$30.00 per Person

Reception Selections

Hors d'oeuvres
~Priced Per Piece~

Cold Hors d'oeuvres

Cherry Tomato, Basil and Mozzarella on Skewer
\$3.50

Bruschetta with Roasted Garlic and Aged Pecorino
\$3.50

Serrano Ham Wrapped Date
Stuffed with Goat Cheese
\$3.75

Mini Spicy Gazpacho
Shooters
\$3.50

Tenderloin of Beef on
Crostini served with
Horseradish Aioli
\$4.50

Melon and Prosciutto
\$3.50

Prosciutto, Quince and
Manchego Cheese
\$3.50

Traditional Shrimp Cocktail with
Zesty Cocktail Sauce
\$4.50

Chipotle Chickpea Puree on English Cucumber with Lemon Zest
\$3.50



Hot Hors d'oeuvres

Arancini with Marinara
\$3.50

Pork Dumpling with Hoisin Sauce
\$3.75

Mini Cheeseburger Sliders with Cumin Ketchup
\$4.25

Coconut Shrimp with Red Curry Sauce
\$3.75

Grilled Rosemary Chicken Skewers
\$3.75

Shrimp Shumai with Ponzu Sauce
\$4.25

Goat Cheese Potato Croquette
\$3.50

Mini Crab Cakes with Old Bay Remoulade
\$4.50

Chorizo in Puffed Pastry with Sofrito
\$3.75

Sandwiches
~Priced Per Dozen~

Tea Sandwiches
\$30.00

Assorted Deli Sandwiches
\$80.00

Reception Selections, Continued

Seafood Displays

~Priced Per 100 pieces~

Oysters on Ice

\$300.00

Clams on Ice

\$300.00

Shrimp Pyramid

\$400.00

Alaskan Snow Crab Claws

\$450.00

Seafood Martini Glasses

Cocktail Shrimp served with Fresh Mango and

Rice Wine Vinaigrette

\$12.50 per Glass

Specialty Items

Imported & Domestic Cheese Board with Fruit, Artisan Breads, Crackers and Quince Paste

Serves 50

\$350.00

Serves 100

\$600.00

Crudit  of Fresh or Grilled Vegetables with Dip

Serves 50

\$250.00

Serves 100

\$400.00

Fresh Fruit Platter with Yogurt Berry Dipping Sauce

Serves 25

\$150.00

Serves 50

\$300.00

Serves 100

\$500.00

Hand-Rolled Sushi

~Priced Per 100 pieces~

Maki Rolls with Wasabi, Soy Sauce and Pickled Ginger

\$450.00

Carved Items

Steamship of Beef served on Mini Kaiser Rolls with

Horseradish, Mayonnaise and

Mustard

Serves 150 people

\$750.00

Prime Rib of Beef served on Kaiser Rolls with

Horseradish and Mayonnaise

Mustard

Serves 20 people

\$350.00

Whole Smoked Ham served on Mini Kaiser Rolls with

Assorted Mustards

Serves 40 people

\$240.00

BBQ or Asian Plank Salmon with Napa Cabbage Slaw

Sesame Vinaigrette

Serves 20 people

\$225.00

Turkey Breast served on Mini Kaiser Rolls with Cranberry Sauce, Mustard & Mayonnaise

Serves 20 people

\$150.00

~Station Attendants~

\$125.00 (per 4-Hour Event)

Reception Selections, Continued

Specialty Stations

Antipasto & Artisan Bread Station

Assorted Cured Italian Meats and Cheeses, Roasted Peppers, Marinated Olives, Artichoke Hearts, Mushrooms, Tomatoes, Buffalo Mozzarella

\$12.00 per Person

Caesar Salad Station

Crisp Romaine, Fresh Croutons, Grated Parmesan, Grilled Chicken and Grilled Shrimp

\$15.00 per Person

Asian Station

Chicken or Beef Teriyaki with Chinese Vegetables and Fried Rice or Lo Mein Noodles
Singapore Noodles

\$14.00 per Person

Fajita Station

Marinated Beef & Chicken Strips with Grilled Onions and Peppers, served on Flour Tortillas with Guacamole, Cheddar Cheese

Salsa and Sour Cream

\$13.00 per Person

Slider Station

~Choice of Two~

USDA Premium Cheeseburgers with all fixings

Pulled BBQ Pork Slider

Lamb Slider with Mint Pesto

Crab Cake Slider with

Old Bay Aioli

\$15.00 per person

Pasta Station

~Choice of Two~

Penne, Farfalle, Rigatoni, Tortellini, Cavatappi

~Choice of Two~

Pomodoro, Tomato Vodka Cream, Pesto, Marinara, Alfredo
Served with Garlic Bread

\$15.00 per Person



Specialty Dessert Bars

Ice Cream Sundae Station

Vanilla & Chocolate Ice Cream offered with Inventive and Classic toppings

\$12.00 per Person

Assorted Cupcake Station

\$18.00 per Person

Assorted Cake Lolli-Pops

\$48.00 per Dozen

Assorted Parisian Macarons

\$48.00 per Dozen

"Create Your Own" Ginger Snap Tacos with Assorted Toppings

\$14.00 per Person

~To include~

Chocolate Marquis Mousse
Oreo Cookie Crumbles, Chocolate Sprinkles,
Caramel, Chocolate & Strawberry Sauces

Assorted Mini Cannolis & Biscotti

\$40 per Dozen



Plated Dinner Entrées

All Plated Dinners include: Rolls & Butter, Salad, Entrée, Seasonal Vegetable, Starch and Dessert; Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Chicken

Oven Roasted French Breast of Chicken
With Pan Gravy and
Fresh Herbs
\$39.00

Chicken Parmesan
Oven-fried, thin-sliced Chicken Cutlet, topped with Marinara and
Mozzarella, served with Rigatoni
\$39.00

Chicken Piccata with Capers
and Lemon Butter
\$39.00

Chicken Romano
Chicken Breast stuffed with Spinach, Prosciutto Ham, Roasted Red
Peppers and Smoked Mozzarella Cheese
\$40.00

Chicken Milanese
Pounded Thin, Fried
drizzled with Balsamic
and topped with
Arugula
\$40.00

Beef & Pork

Grilled 8 oz. Filet Mignon, Port Wine Demi-Glace
\$55.00

Grilled 10 oz. New York Strip Steak, Tarragon, Dijon Sauce
\$48.00

Grilled Rib Eye Steak with Wild Mushrooms and Rioja Sauce
\$45.00

Bourbon-Glazed Bone-in Pork Chop, Apple Cider Sauce
\$45.00

Duet

Classic Surf & Turf - 6 oz. Filet Mignon and 8 oz. Lobster Tail
Market Price

Seafood

Pepita Crusted Salmon Filet with Sage Brown Butter Sauce
\$42.00

Coconut Crusted Tilapia with Mango Chutney
\$42.00

Flounder Almondine with Lemon Chile Sauce
\$42.00

Maryland Style Crab Cakes, Old Bay Remoulade
\$48.00

Veggie

Wild Mushroom Risotto with Shaved Reggiano
\$35.00

Tortellini with Tomato Vodka Cream & Fresh Oregano
\$35.00

Dinner Salad & Dessert Selections

Salads

Caesar Salad

Chopped Romaine with Shaved Parmesan Cheese and Croutons
Served with a Homemade Garlic Dressing

Arugula Salad

Tossed Arugula with Roasted Beets, Crumbled Goat Cheese and
Toasted Sunflower Seeds
Served with Lemon Olive Oil Drizzle

Garden Salad

Assorted Field Greens, Tomatoes, Cucumbers, Croutons and Onions
Served with Homemade Vinaigrette

Spinach Salad

Tossed Spinach with Red Onion, Crumbled Bacon, Egg Wedge, Grape Tomatoes
Served with Dijon Vinaigrette

Steakhouse Salad

Iceberg Lettuce, Heirloom Tomato, Hard Boiled Egg, Crispy Bacon
Served with Bleu Cheese Dressing

Quinoa Salad

Quinoa served over Watercress with Sliced Bosc Pears, Golden Raisins and Thinly
Sliced Cucumbers
Drizzled with Olive Oil and Lemon

Desserts

New York Style Cheesecake with Berry Coulis

Homemade Chocolate Chip Cookie with
Iced Cold Milk

Carrot Cake with
Cream Cheese Frosting

3 Layer Strawberry Shortcake

Flourless Chocolate Cake with
Fresh Berry Compote

Deep Dish Apple Crumb Pie

Mixed Berries with Mascarpone Mousse and Grand Marnier

Chocolate Mousse with Raspberry Sauce

Tiramisu

Birthday Cake
with
Butter Cream
Frosting

~Sugar Free Desserts are available upon Request~



Dinner Buffet

Dinner Buffets include: Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Tea and Iced Tea

~Minimum of 25 Guests~

Soup

~Choose One~

Classic Chicken Noodle

Roasted Tomato Basil

Vegetarian Lentil

Split Pea with Ham

Wild Mushroom Bisque

Minestrone

Salad

~Choose Two~

Citrus Salad

Butter Lettuce, Romaine & Spinach served with Hearts of Palm, Vine-Ripened Tomatoes, Avocados and Orange Segments

Served with Citrus Vinaigrette

Spinach Salad

Tossed Spinach with Red Onion, Crumbled Bacon, Egg Wedge, Grape Tomatoes

Served with Dijon Vinaigrette

Caesar Salad

Chopped Romaine with Shaved Parmesan Cheese & Croutons

Served with Homemade Garlic Dressing

Arugula Salad

Tossed Arugula with Roasted Beets, Crumbled Goat Cheese and Toasted Sunflower Seeds

Served with Lemon Olive Oil Drizzle

Asian Salad

Marinated Eggplant, Shiitake Mushrooms, Edamame and Asparagus, Served on top of Micro Greens and Miso Vinaigrette

Quinoa Salad

Quinoa served over Watercress with Sliced Bosc Pears, Golden Raisins and Thinly Sliced Cucumbers

Drizzled with Olive Oil and Lemon

Dinner Buffet, Continued

Entrée Offerings

Pepita Crusted Salmon Filet with Sage Brown Butter Sauce

Coconut Crusted Tilapia with Mango Chutney

Bourbon-Glazed Bone-in Pork Chop, Apple Cider Sauce

French Breast of Chicken with Pan Gravy and Fresh Herbs

Grilled Rib Eye Steak with Wild Mushrooms and Rioja Sauce

Chicken Piccata with Lemon, Butter & Capers

Grilled 8 oz. New York Strip Steak, Tarragon, Dijon Sauce

Wild Mushroom Risotto with Shaved Reggiano

~Chef's Finest Selection of Seasonal Starch & Fresh Vegetables~

Freshly Baked Rolls & Butter

Desserts

~Choose Two~

New York Style Cheesecake with Berry Coulis

Carrot Cake with Cream Cheese Frosting

3 Layer Strawberry Shortcake

Deep Dish Apple Crumb Pie

Mixed Berries with Mascarpone Mousse and Grand Marnier

Chocolate Mousse with Raspberry Sauce

Tiramisu

The Offerings

~Choice of 2 Entrees: **\$55.00 per person**~

~Choice of 3 Entrees: **\$62.00 per person**~



Beverage Arrangements

~All standard bars are stocked with the following Brands~

Dewars Scotch, VO Whiskey, Jim Beam Bourbon, Absolut Vodka, Beef Eater Gin,
Bacardi Rum, Sauza Tequila, Assorted Cordials; Imported and Domestic Beers; Red,
White and Blush Canyon Road Wines, Wycliff Champagne, Assorted Coca Cola Soft
Drinks and Bottled Water

Red, White, Blush House Wine and Champagne
\$28.00 per Bottle

*In addition to our house wine, an extensive wine list is available.
Please contact the Catering Office for a complete listing.*

~BARTENDER FEE~
\$125 per bartender, minimum of 4 hours
\$25 per hour, for each additional hour



HOST BAR- Standard

Cocktails	\$8.50
Imported Beer	\$7.00
Domestic Beer	\$6.50
House Wine	\$7.50
Martinis	\$12.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

CASH BAR

Cocktails	\$9.00
Imported Beer	\$7.25
Domestic Beer	\$6.75
House Wine	\$7.75
Martinis	\$13.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

HOST STANDARD BAR BY THE HOUR, PER PERSON

One Hour	\$19.00
Two Hours	\$27.00
Three Hours	\$33.00
Four Hours	\$38.00
Five Hours	\$43.00

Beverage Arrangements-Continued

~All premium bars are stocked with the following Brands~

JW Black Scotch, Crown Royal Whiskey, Jack Daniels Whiskey, Makers Mark Bourbon, Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Patron Tequila, Assorted Cordials; Imported and Domestic Beers; *Upgraded Red, White and Blush Wines, Korbel Champagne, Assorted Coca Cola Soft Drinks and Bottled Water

Upgraded Wines by the Bottle-Red, White

\$59.00 per Bottle

**Please ask the catering office about available upgraded wines.*

~BARTENDER FEE~

\$125 per bartender, minimum of 4 hours

\$25 per hour, for each additional hour



HOST BAR- PREMIUM

Cocktails	\$10.50
Imported Beer	\$7.50
Domestic Beer	\$7.00
House Wine	\$9.50
Martinis	\$13.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

CASH BAR

Cocktails	\$11.00
Imported Beer	\$8.00
Domestic Beer	\$7.25
House Wine	\$9.75
Martinis	\$13.50
Soft Drinks	\$3.00
Bottled Water	\$3.00

HOST PREMIUM BAR BY THE HOUR, PER PERSON

One Hour	\$23.00
Two Hours	\$31.00
Three Hours	\$37.00
Four Hours	\$42.00
Five Hours	\$47.00