



AUTOGRAPH COLLECTION®  
HOTELS

# BANQUET AND CATERING MENU



## BREAKFAST

### BREAKFAST BUFFET

**\$45 PER PERSON**

#### INCLUDES

- Scrambled Eggs • Bacon or Sausage • French Toast maple syrup, butter, • Breakfast Potatoes • Seasonal Fruit • Juice

### CONTINENTAL BUFFET

**\$35 PER PERSON**

#### INCLUDES

- Assorted Pastries • Individual Greek Yogurt Parfaits • Seasonal Fruit • Cage Free Hard-Boiled Eggs • Juice

### ENHANCEMENTS

**\$8 PER SELECTION PER PERSON**

#### SWEET

Over Night Oats - craisins, cinnamon, almonds, brown sugar, orange zest

Belgian Waffles - maple syrup, butter, and seasonal fruit

Buttermilk Pancakes - maple syrup, whipped cream, butter, and seasonal fruit

#### SAVORY

Sausage Scramble - eggs, cotija cheese, rope sausage, cilantro

Breakfast Burrito - eggs, potato, pepper, onion, bacon, sausage, Tillamook cheese

English Muffin Sandwiches - egg, canadian bacon, american cheese

### SIDES

**\$6 PER PERSON**

- Thick Cut Smoked Bacon • House-made sausage • Kielbasa • Linguisa • Home Fried Potatoes • Hard Boiled Eggs • Parfait • Fresh Fruit



THEMED BREAKS  
INCLUDES ROASTED COFFES, SMITH TEAS AND ICED TEA?

## WAKE UP BREAK

**\$24 PER PERSON**

INCLUDES

Assorted Pastries • Individual Yogurt  
Parfaits • Seasonal Fruit • Juice

## BURNSIDE BREAK

**\$32 PER PERSON**

INCLUDES

Vegetable Crudites with ranch or blue  
cheese • Charcuterie and local cheese •  
Seasonal Fruit

## BRIDGE CITY BREAK

**\$19 PER PERSON**

INCLUDES

Home-made cookies • Assorted whole  
fruit • Popcorn • Assorted nut mix

## ENHANCEMENTS

### BEVERAGES

priced per person

fresh brewed coffee/tea	\$12 pp
iced tea/lemonade	\$10 pp
still bottled water	\$5 each
sparkling mineral water	\$6 each
assorted pepsi soft drinks	\$4 each
coconut water	\$9 each
cold brew coffee	\$8 each
kombucha	\$10 each
gatorade	\$6 each

### SNACKS

priced per person

mixed nuts	\$6 each
popcorn	\$4 each
assorted candy bars	\$5 each
assorted kettle chips	\$3 each
granola bar	\$4 each
whole fruit	\$3 each
candy station	\$6 each
brownies	\$44 per dozen
bagels & cream cheese	\$67 per dozen
freshly baked cookies	\$36 per dozen



THEMED BREAKS

## BREAKFAST & BREAK PACKAGE

**\$55 PER PERSON**

INCLUDES

assorted pastries • individual greek yogurt parfaits • seasonal fruit • cage free hard-boiled eggs • seasonal fruit juice

### **Morning Break**

*choose one*

seasonal whole fruit  
trail mix  
granola bar

### **Afternoon break**

*choose two*

assorted cookies  
popcorn  
trail mix  
assorted chips  
crudite with romesco, hummus, crackers & pita bread  
fruit platter



BREAKS

## A' LA CARTE SNACKS

**PRICED PER PERSON; minimum of \$100**

### CHARCUTERIE \$15

selection of cured meats, pate, salami, local cheeses, pickled vegetables, stone mustards and crackers

### CRUDITE \$12

romesco, hummus, crackers, and pita bread

### GRILLED FLATBREADS \$15

Pesto, mushroom, parmesan  
romesco, rope sausage, pickled onion, 3 cheese blend

### GYRO AND TZAZIKI \$20

lamb, tomatoes, red onion, lettuce, pita



LUNCH

## SANDWICH BUFFET

INCLUDES CHIPS, ICED TEA, FRESHLY BREWED COFFEES, & AN ASSORTMENT OF HOT TEA'S

**\$45 PER PERSON**

### **SANDWICHES**

Choice of two items

#### **GRILLED CHICKEN CIABTTA**

with pesto, balsamic glaze, 3 cheese, heirloom tomato

#### **TURKEY BACON ROMESCO**

grand central sour dough, romesco, turkey, thick cut bacon, lettuce, onion, cheddar

#### **HOT CAPPICOLA**

grand central baguete, carlton ham, peppers two ways, kale, bacon shallot vinaigrette

#### **PHILLY CHEESE STEAK**

french roll, prime rib, caramelized onion, provolone, wild mushrooms

#### **VEGETABLE STUFFED CIABBATA**

seasonal vegetables, 3 cheese

(can be made vegan)

### **SALADS**

Choice of one

#### **HOUSE SALAD**

heirloom carrots, tomatoes, cucumbers, ranch or blue cheese

#### **CHOPPED CAESAR**

with pecorino, grana, romaine, caesar, lemon

#### **ANTIPASTA**

olives, shallots, tomato, red wine vineagarette

#### **POTATO SALAD**

yukon potatoes, celery, carrots, scallions, sweet bell peppers, house dijon-mayonaise

### **MAKE IT TO GO**

\$55 per person



LUNCH

## TACO BAR

**\$50 PER PERSON**

### **PROTIEN**

choice of one  
grilled chicken, steak, and shrimp  
bell peppers and onions

### **TOPPINGS**

black beans, spanish rice, tortilla chips,  
shredded cheddar cheese, cilantro,  
pico de gallo, crema, avocado, limes, house roasted salsa

### **TORTILLIAS**

corn and flour

### **SOUTH WESTERN CAESAR SALAD**

roasted corn, black beans, avocado, pico de gallo,  
cilantro southwest caesar dressing

### **DESSERT**

sopaipilla  
lemon powdered sugar  
churros  
cinnamon and sugar



LUNCH

## DIY - BURGER BAR

**\$60 PER PERSON**

### **PROTIEN**

hand-pattied corfini burgers  
grand central bakery brioche buns

### **SIDES**

french fries

### **SALAD**

choice of two  
**HOUSE SALAD**  
heirloom carrots, tomatoes, cucumbers, ranch or blue  
cheese  
**CHOPPED CAESAR**  
with pecorino, grana, romaine, caesar, lemon  
**ANTIPASTA**  
olives, shallots, tomato, red wine vineagarette  
**POTATO SALAD**  
yukon potatoes, celery, carrots, scallions, sweet bell  
peppers, house dijon-mayonaise

### **TOPPINGS**

american, swiss, cheddar and provolone cheeses,  
honey mustard, whole grain mustards, ketchup,  
mayonnaise, house sauce  
lettuce, red onion  
tomatoes & pickles

### **DESERT**

choice of two  
**CHOCOLATE LAYER CAKE**  
with crème anglaise or  
raspberry coulis  
**CHEESECAKE**  
with seasonal compote  
**CINNAMON APPLE CRISP**  
**LEMON TART**





LUNCH

INCLUDES ICED TEA AND LEMONADE

## THREE COURSE PLATED LUNCH

\$55 BEEF | \$55 FISH | \$50 CHICKEN | \$50 VEGETARIAN SELECT  
ONE SALAD, TWO SIDES, TWO ENTREES, ONE DESSERT

### SIDES

choice of two

BRUSSEL SPROUTS AND BACON FAT

CHUNKY MASHED RED POTATOES

RICE PILAF

CAULIFLOWER KABOBS

CHEFS SEASONAL VEGETABLES

### SALAD

choice of one

HOUSE SALAD

heirloom carrots, tomatoes, cucumbers, ranch or  
blue cheese

CHOPPED CAESAR

with pecorino, grana, chopped romaine, caesar,  
lemon, grand central bakery croutons

WEDGE

iceberg lettuce, lardons, tomatoes, red onion, blue  
cheese crumbles, blue cheese dressing



LUNCH

INCLUDES ICED TEA AND LEMONADE

## THREE COURSE PLATED LUNCH

\$55 BEEF | \$55 FISH | \$50 CHICKEN | \$50 VEGETARIAN  
SELECT ONE SALAD, TWO SIDES, TWO ENTREES, ONE DESSERT

### ENTREES

choice of two

STEAK FRITES

chimichurri

PAN SEARED BUTTER STUFFED AIRLINE CHICKEN BREAST

with hungarian mushroom cream

FRESH ATLANTIC SALMON

with sweet pico de gallo

MUSHROOM PESTO TORTELLINI

mushrooms, pesto, cream sauce

PORTOBELLO MUSHROOM STACK

grilled marinated portobello, seasonal grilled vegetable caponata

### DESSERT

choice of one

CHOCOLATE LAYER CAKE

with crème anglaise or raspberry coulis

CHEESECAKE

with seasonal compote

CINNAMON APPLE CRISP

LEMON TART



## APPITIZERS

### TRAY PASSED APPETIZERS

sold by the dozen

BEEF & BRIE CROUSTINI \$9

BBQ CHICKEN OR PORK SLIDERS \$8

PROSCIUTTO WRAPS \$10

PROSCIUTTO WRAPPED ASPARAGUS \$10

BEEF SKEWERS with chimichurri \$9

CHICKEN SATAY with chipotle honey mustard \$8

COCONUT SHRIMP with ponzu \$10

AHI TUNA POKE BITES \$12

SEARED PRAWNS with buerre blanc \$10

BACON WRAPPED SCALLOPS \$11

#### VEGETERIAN OPTIONS

CAULIFLOUR SKEWERS \$7

VEGETABLE POTSTICKERS with sweet chili \$5

CAESAER ENDIVE BITES \$7

RAINBOW BEET SKWERS with balsamic vinegar reduction \$7

ARANCINI with fresno chili jam \$5

TOMATO-RICOTTA TARTLETS \$5

STUFFED PORTABELLO MUSHROOM with capanota \$5



## APPITIZERS

### STATIONED APPETIZERS

#### APPETIZER PLATTER

VEGETABLE DISPLAY \$13 PER PERSON

Grilled seasonal vegetables with ranch dressing and romesco

MUSHROOM TOAST \$15 PER PERSON

Toast points, tomato, artichoke, wild mushrooms, red and yellow bell peppers, and red onion

FLATBREADS \$20 PER PERSON

Chef's choice of flatbreads – customizable

#### CHEESE BOARD DISPLAYS

ASSORTMENT OF ARTISINAL CHEESES \$20 PER PERSON

with fruit, mustard, nuts, crostini and assorted crackers

CHARCUTERIE BOARD \$25 PER PERSON

Assorted cured meats, marinated olives, assorted pickles, mustards, crostini and assorted crackers

#### APPETIZER STATION

FRENCH FRY STATION \$14 PER PERSON

Salted, parmesan garlic, and sweet potato fries

MAC n CHEESE BAR \$16 PER PERSON

Bacon bits, chicken, bread crumb, tomatoes, roasted corn, poblano peppers, caramelized onion, and sautéed mushrooms.

#### RAW BAR \$50 PER PERSON EACH

CHILLED GULF SHRIMP COCKTAIL

PACIFIC OYSTERS ON THE HALF SHELL with mignonette

AHI TUNA POKE with avocado, cucumbers, scallions, eel sauce, sesame seeds, masago



ACTION & DESERT STATION

## ACTION STATION AND DESSERT STATION

EACH STATION REQUIRES A CHEF IN ATTENDANCE FOR SERVICE.  
\$200 PER CHEF, PER HOUR

### ACTION STATION

PASTA STATION \$20 PER PERSON  
CHOOSE ONE

Choice of marinara, Bolognese, pesto, or mushroom cream sauce

RISOTTO STATION \$24 PER PERSON

Wild mushroom, white truffle, corn, and rock shrimp risotto

CARVING STATION \$36 PER PERSON  
CHOOSE TWO

Prime rib, ham, lamb, or pork tenderloin



## DINNER BUFFET

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

### BUILD YOUR OWN DINNER BUFFET

SELECT ONE SALAD, TWO SIDES, TWO ENTREES, ONE DESSERT \$70 PER PERSON  
SELECT TWO SALADS, TWO SIDES, TWO ENTREES, TWO DESSERT \$75 PER PERSON

#### SALADS

**MIXED GREENS**  
with cucumber, carrots, tomato and ranch

**CAESAR SALAD**  
romaine, croutons, parmesan, lemon,  
caesar dressing

**BUTTER LETTUCE**  
fine herbs, and lemon vinaigrette

**COBB SALAD**  
romaine, avocado, mushroom, egg, bacon,  
feta cheese, and red wine vinaigrette

**RED BEET SALAD**  
arugula, almonds, and blood orange vinaigrette

#### DESSERT

**CHOCOLATE LAYER CAKE**  
with crème anglaise or raspberry coulis

**CHEESECAKE**  
with seasonal compote

**CINNAMON APPLE CRISP**

**LEMON TART**

#### SIDES

**MAC n CHEESE**  
pecorino grana cheddar sauce, poblano peppers

**ROASTED FINGERLING POTATOES**  
with leeks and bacon

**ROASTED YUKON POTATOES**  
with fennel, chili flakes

**GARLIC RED MASHED POTATOES**  
with chives

**ROASTED ROOT VEGETABLES**  
potatoes, carrots, collard greens, and beets

**BABY CARROTS**  
glazed with honey and thyme

**SAUTÉED GREEN BEANS**  
with onion and almonds

**ROASTED SEASONAL VEGETABLES**



## DINNER BUFFET (CONTINUED)

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

# BUILD YOUR OWN DINNER BUFFET

### ENTREES

ADD 3RD ENTRÉE FOR ADDITIONAL \$20 PER PERSON

#### GRILLED NEW YORK STEAK

with red wine jus

#### BRAISED SHORT RIBS

braised with herbs and red wine

#### AIRLINE CHICKEN BREAST

with wild mushroom sauce

#### MISO GLAZED SALMON

with thai chili pico de gallo

#### PAN SEARED TROUT FILET

with bacon, leeks, fingerling potatoes, and buerre blanc

### VEGETERIAN ENTREE OPTIONS

#### SEASONAL TORTELLINI or RAVIOLI

with mushroom pesto parmesan cream sauce

#### STUFFED POBLANO PEPPER

spanish rice, bell peppers, shallots, roasted red peppers, and cotija cheese

#### PORTOBELLO MUSHROOM

grilled caponata, balsamic glaze



## PLATED DINNER

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

## PLATED DINNER

SELECT ONE SALAD OR SOUP, THREE ENTREES, ONE DESSERT  
\$90 BEEF | \$95 FISH | \$80 CHICKEN | \$75 VEGETERIAN

### ENTREES

#### GRILLED NEW YORK STRIP STEAK

whipped garlic-herb potatoes, roasted seasonal vegetables, natural jus

#### RED WINE BRAISED SHORT RIBS

crispy artichokes, roasted root vegetables, and gremolata

#### CHIPOTLE BRAISED SHORT RIBS

cheddar and chive mashed potatoes, braised greens, and charred tomatillo relish

#### AIRLINE CHICKEN BREAST

with wild mushroom sauce

#### MISO GLAZED SALMON

with thai chili pico de gallo

#### LAND & SEA

Seared beef tenderloin & broiled lobster tail served with buttered red potatoes,  
and green beans (\$35 add)

#### SEASONAL TORTELLINI or RAVIOLI

with mushroom pesto parmesan cream sauce

#### STUFFED POBLANO PEPPER

spanish rice, bell peppers, shallots, roasted red peppers, and cotija cheese

#### PORTOBELLO MUSHROOM

grilled caponata, balsamic glaze





## PLATED DINNER (CONTINUED)

INCLUDES LOCALLY ROASTED COFFEES, ICED TEA, AND SMITH TEAS

### PLATED DINNER

SELECT ONE SALAD OR SOUP, THREE ENTREES, ONE DESSERT  
\$90 BEEF | \$95 FISH | \$80 CHICKEN | \$75 VEGETERIAN

#### SALADS

##### MIXED GREENS

with cucumber, carrots, tomato and ranch

##### CAESAR SALAD

romaine, croutons, parmesan, lemon,  
caesar dressing

##### BUTTER LETTUCE

fine herbs, and lemon vinaigrette

##### COBB SALAD

romaine, avocado, mushroom, egg, bacon,  
feta cheese, and red wine vinaigrette

##### RED BEET SALAD

arugula, almonds, and blood orange vinaigrette

#### DESSERT

##### CHOCOLATE LAYER CAKE

with crème anglaise or raspberry coulis

##### CHEESECAKE

with seasonal compote

##### CINNAMON APPLE CRISP

##### LEMON TART

#### SOUPS

##### CORN CHOWDER

##### TOMATO BASIL

##### HUNGARIAN MUSHROOM

##### LEMON GRASS CHICKEN AND RICE



## BEVERAGES

### BEVERAGE SELECTIONS

#### CLASSIC BAR

BEEF EATER GIN  
MONOPALOWA VODKA  
BACARDI SUPERIOR RUM  
SAUZA BLUE TEQUILA  
EVAN WILLIAMS BOURBON  
BALLENTINE SCOTH  
OLD OVERHOLT RYE

#### PREMIUM BAR

TITO'S VODKA  
TANQUERAY GIN  
FLOR DE CANA RUM  
JOHNNIE WALKER RED  
LUNA AZUL TEQUILA  
GEORGE DICKEL RYE  
BUFFALO TRACE BOURBON

#### RESERVE BAR

KETEL ONE VODKA  
ARIA GIN  
HAVANA CLUB RUM  
ESPOLON BLANCO TEQUILA  
JOHNNIE WALKER BLACK  
KNOB CREEK RYE  
FOUR ROSES BOURBON

#### DRINK TYPE

#### HOST BAR PRICING

CLASSIC COCKTAIL	\$12
PREMIUM COCKTAIL	\$14
RESERVE COCKTAIL SPECIALTY COCKTAILS	\$15
DOMESTIC OR IMPORTED BEER	\$8
HOUSE WINE OR HOUSE SPARKLING	\$40 BOTTLE
SOFT DRINKS AND BOTTLED WATERS	\$5

A BARTENDER SERVICE FEE OF \$175 WILL BE APPLIED TO ANY HOSTED OR CASH BAR PER 4 HOURS. EACH ADDITIONAL HOUR COSTS \$50 PER HOUR.

FOR GUESTS BRINGING IN THEIR OWN WINE, THERE IS A CORKAGE FEE OF \$25 PER BOTTLE, PLUS SERVICE CHARGE AND SALES TAX.



## BEVERAGES CONTINUED

### BEVERAGE PACKAGES

#### **CLASSIC BAR**

CLASSIC LIQUOR AND MIXERS ASSORTED BEER SELECTION  
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$22 PER GUEST, FIRST HOUR

\$16 PER GUEST EACH  
ADDITIONAL HOUR

#### **PREMIUM BAR**

PREMIUM BEVERAGES AND MIXERS ASSORTED BEER SELECTION  
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$24 PER GUEST, FIRST HOUR

\$18 PER GUEST EACH  
ADDITIONAL HOUR

#### **RESERVE BAR**

RESERVE BEVERAGES AND MIXERS ASSORTED BEER SELECTION  
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$26 PER GUEST, FIRST HOUR

\$20 PER GUEST EACH  
ADDITIONAL HOUR

#### **WINE & BEER PACKAGE**

ASSORTED BEER SELECTION  
HOUSE WINES AND HOUSE SPARKLING SOFT DRINKS AND BOTTLED WATERS

\$18 PER GUEST, FIRST HOUR

\$12 PER GUEST EACH  
ADDITIONAL HOUR



## GUIDELINES & FEES

# GUIDELINES & FEES

### MEAL SERVICE TIMES

**BREAKFAST** 60 MINUTES **BREAKS** • 30 MINUTES

**LUNCH** • 60 MINUTES **DINNER** • 60 MINUTES

**RECEPTION** • 90 MINUTES

### GUIDELINES

ALL PRICING IS PER PERSON UNLESS OTHERWISE NOTED

FINAL GUEST COUNTS ARE DUE 72 BUSINESS HOURS PRIOR TO EVENT

SPECIAL MEALS: WITH ADVANCE NOTICE, WE WILL GLADLY HONOR DIETARY RESTRICTIONS

AN ADDITIONAL 24% SERVICE CHARGE WILL BE APPLIED TO ALL PRICING LISTED

### FEES

CHEF FEE \$200/HOUR

BARTENDER FEE \$175/HOUR

### GRATUITY AND ADMINISTRATIVE FEE

A 24% SERVICE CHARGE WILL BE ADDED TO ALL AUDIO VISUAL, FOOD AND BEVERAGE CHARGES. THERE ARE CURRENTLY NO COUNTY, CITY OR STATE TAXES TO CONSIDER

### MENU SELECTIONS & GUARANTEES

MENUS AND DETAILS FOR YOUR EVENT SHOULD BE FINALIZED AT LEAST TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT DATE. TO EXPAND THE VARIETY OUR PROFESSIONAL CATERING AND CULINARY STAFF WILL BE HAPPY TO TAILOR A MENU TO YOUR SPECIFIC TASTE AND NEEDS. PRICES ARE PER BANQUET MEAL. MULTIPLE CHOICE MENUS ARE SUBJECT TO AN ADDITIONAL CHARGE, AND THE HIGHEST PRICE ENTRÉE WILL BE CONSIDERED FOR ALL GUESTS. MENU ITEMS AND PRICING IS SUBJECT TO CHANGE. GUARANTEE (NUMBER OF GUESTS EXPECTED) ARE REQUIRED NO LATER THAN NOON (12PM) FIVE (5) BUSINESS DAYS PRIOR TO THE SCHEDULED EVENT TO ENSURE PROPER STAFFING AND FOOD QUANTITIES. AFTER THE GUEST COUNT HAS BEEN RECEIVED, YOU MAY NOT REDUCE THE NUMBER. IN THE EVENT THE GUEST COUNT INCREASES, CRAFTPDX WILL MAKE EVERY EFFORT TO ACCOMMODATE THE INCREASE



## GUIDELINES & FEES

### GUIDELINES & FEES

#### **OUTSIDE FOOD SERVICE**

TYPICALLY, OUTSIDE FOOD IS NOT PERMITTED IN HI-LO HOTEL AND CRAFTPDX. THE EXCEPTION BEING OUTSIDE CAKES OR DESSERTS PREPARED BY A LICENSED VENDOR. PLEASE ADVISE YOUR SALES MANAGER IF YOU PLAN TO BRING IN OUTSIDE PRODUCT. AN OUTSIDE SERVING FEE WILL BE ACCESSED FOR EACH GUARANTEED GUEST, WITH THE HOTELS SERVICE CHARGE ATTACHED.

#### **BEVERAGER BAR SERVICE**

BEVERAGE PLAN IS DUE AT TIME OF MENU SELECTION, TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT. THE HOTEL OFFERS A COMPLETE SELECTION OF BEVERAGES INCLUDING NON-ALCOHOLIC BEVERAGES FOR YOUR EVENT. THE HOTEL DOES NOT PERMIT ALCOHOL TO BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES WITHOUT SPECIAL ADVANCED AUTHORIZATION FROM THE HOTEL. THE HOTEL WILL ASSESS A NEGOTIATED CORKAGE FEE PER 750ML BOTTLE OF \$25 (PLUS SERVICE CHARGE) FOR ALL WINE OR CHAMPAGNE BROUGHT IN FOR AN EVENT. A BARTENDER FEE OF \$175 PER BARTENDER WILL APPLY TO ALL FULL LIQUOR BARS. ONE (1) BARTENDER REQUIRED PER 85 GUESTS. THERE IS A MINIMUM SPEND OF \$200 PER HOUR FOR ALL LIQUOR BARS, NOT INCLUSIVE OF SERVICE CHARGE

#### **OVERTIME**

FUNCTIONS MUST BEGIN PROMPTLY AT THE SCHEDULED START TIME AND ALL GUESTS MUST VACATE THE DESIGNATED EVENT SPACE AT THE END TIME INDICATED ON THE FINAL BANQUET EVENT ORDER. FOR EACH THIRTY (30) MINUTES OF ACCRUED OVERTIME THE BELOW CHARGES WILL BE APPLIED TO YOUR MASTER ACCOUNT. ADDITIONAL SETUP FEE OF \$150, ADDITIONAL LABOR FEE OF \$75 PER STAFF MEMBER.