Thank you for considering catering your event with us! We are a family-owned and operated business, honored to be entrusted by the Indiana State Fairgrounds & Event Center to be their exclusive Food & Beverage provider. At our core, we value customer service and high quality food. We have extremely high standards, and believe that our attention to the smallest details will make your event amazing.

Whether it's a small gathering or a large-scale event, we have a variety of options for your guests. This menu features our most popular items. Recognizing that every event is unique, we are also happy to customize a menu for you. Our catering team is available to answer questions and guide you through the process, ensuring that your event exceeds all expectations.

We are excited to begin planning your event!

For further inquiries, please reach out to us at cateringteam@urickconcessions.com.

**Important**

This menu is a good faith estimate of food and beverage prices. Pricing will be confirmed at contract signing. Due to the fluctuating market prices and availability, we reserve the right to make reasonable substitutions when needed.
BREAKFAST

Prices listed are per guest unless otherwise indicated. Minimum 25 guests.

Farmers Breakfast Buffet $22
Choose scrambled eggs or western scramble with ham, cheese, peppers & onions, crispy breakfast potatoes or hash brown casserole. Served with bacon and pork sausage links, biscuits with butter and preserves, assorted mini muffins, seasonal fresh fruit and freshly brewed coffee and tea.

Full Continental Breakfast $18
Seasonal fruit tray, freshly baked mini pastries, mini muffins, mini bagels, cream cheese, butter, preserves and freshly brewed coffee and tea.

Light Continental Breakfast $16
Seasonal fruit tray, or mini muffins, butter, preserves and freshly brewed coffee and tea.

The Bagel Board $19
Mini bagels, cream cheese, donut holes, mini muffins, grapes, strawberries, hard boiled eggs and freshly brewed coffee and tea.

ADD ONS

Prices listed are per guest unless otherwise indicated. Add to the above selections or pair with the ála carte selections.

Biscuits & Gravy $6
Buttermilk biscuits with homestyle sausage gravy.

Oatmeal Bar $6
Steel cut oats, brown sugar, dried fruits, nuts and berries.

Donut Holes $6
Freshly made and topped with powdered and cinnamon sugar.

Belgian Waffles $6
Belgian waffles topped with powdered sugar and fresh berries.

Cheesy Grits $5
A creamy, cheesy flavorful comfort food.

Mini Yogurt Parfait $6 each
Granola layered with lowfat vanilla yogurt, fresh fruit.

ãnLA CARTE

Minimum 25 guests.

Breakfast Sandwich $6.50 each
Choose bacon, sausage or ham on a toasted english muffin with egg and cheese.

Cowboy Burrito $8.00 each
Scrambled eggs, sausage, peppers, onions, black beans and cheese.

Assorted Donuts $36 per dozen
One dozen assorted.

Assorted Bagels $40 per dozen
One dozen assorted bagels served with butter and cream cheese.

Freshly Brewed Coffee & Hot Tea $30 per gallon
Includes sugar, sugar substitute, creamer.

A 20% Service Charge & 9% Sales tax will be added to all orders.
LUNCH
Prices listed are per guest unless otherwise noted
Minimum 25 guests

Sandwich Buffet $25
Choose up to three sandwiches from the boxed lunch selections below, pasta salad or potato salad, coleslaw or house salad, kettle chips, assorted dessert tray. Served with lemonade and iced tea.

Fresh Market Salad Bar $23
Fresh greens, grilled chicken, ham, boiled eggs, tomatoes, cucumbers, bacon, red onion, shredded cheese, nuts, bread sticks, assorted dressings, an assorted dessert tray or fresh fruit tray. Served with lemonade and iced tea.

Add Chili or a Soup Selection $7
Hearty beef chili with beans or Chicken Tortilla, Creamy Potato with bacon, Creamy Broccoli Cheese or Vegetable Soup. Served with crackers

Classic Boxed Lunch $20
Includes a bag of chips, a whole piece of fruit, cookie and bottled water
Choose from one of the following (minimum 12 per selection)
- **Turkey & Provolone Hoagie or Wrap**
  Sliced turkey breast, provolone, fresh lettuce & tomato
- **Ham & Cheddar Hoagie or Wrap**
  Sliced ham, cheddar cheese, fresh lettuce & tomato
- **Caprese Sub**
  Fresh mozzarella layered with sliced ripe tomatoes and creamy basil pesto and drizzled with balsamic dressing
- **Garden Salad with Grilled Chicken**
  Grilled chicken breast, fresh greens, tomatoes, cucumbers, red onion and shredded cheese.

Premium Boxed Lunches $24
Includes a bag of chips, a whole piece of fruit, cookie, bottled water
Choose one from one of the following (minimum 12 per selection)
- **Grilled Chicken Wrap**
  Grilled chicken breast, lettuce, tomato, shredded cheese, ranch dressing
- **Grilled Chicken Caesar Wrap**
  Grilled chicken, romaine, tomato, shredded parmesan, Caesar dressing
- **Roasted Veggie Wrap**
  Seasonal roasted vegetables, spinach, feta cheese, balsamic dressing
- **Grilled Chicken Club Salad**
  Fresh greens, grilled chicken breast, bacon, tomatoes, cucumber, red onion, shredded cheese

A 20% Service Charge & 9% Sales tax will be added to all orders.
SNACK BREAK

Prices listed are by the each unless otherwise noted
Minimum 25 guests and 10 items per selection

Healthy

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$3</td>
</tr>
<tr>
<td>Assorted Yogurt</td>
<td>$3</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$3</td>
</tr>
<tr>
<td>Nutrigrain Bars</td>
<td>$3</td>
</tr>
<tr>
<td>Gluten Free Snacks</td>
<td>$4</td>
</tr>
<tr>
<td>Vegan Bars</td>
<td>$5</td>
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Salty

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Housemade Popcorn</td>
<td>$3</td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>$3</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$4</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$3</td>
</tr>
<tr>
<td>Doritos</td>
<td>$3</td>
</tr>
<tr>
<td>Chex Mix</td>
<td>$5</td>
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</table>

Savory

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Nuts</td>
<td>$5</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$5</td>
</tr>
<tr>
<td>Pita Chips/Hummus</td>
<td>$6</td>
</tr>
<tr>
<td>Chips &amp; Salsa</td>
<td>$5</td>
</tr>
<tr>
<td>Chips &amp; Guac</td>
<td>$6</td>
</tr>
</tbody>
</table>

Sweet

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Candy Bar</td>
<td>$3</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td>$5</td>
</tr>
<tr>
<td>Oreo Cookies</td>
<td>$3</td>
</tr>
<tr>
<td>Rice Crispy Treats</td>
<td>$4</td>
</tr>
<tr>
<td>Fresh Baked Cookies</td>
<td>$4</td>
</tr>
<tr>
<td>Brownies</td>
<td>$4</td>
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</tbody>
</table>

Barista Break

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Brew</td>
<td>$6</td>
</tr>
<tr>
<td>Frappes</td>
<td>$6</td>
</tr>
<tr>
<td>Lattes</td>
<td>$6</td>
</tr>
<tr>
<td>Iced lattes</td>
<td>$6</td>
</tr>
<tr>
<td>Fruit Smoothies</td>
<td>$6</td>
</tr>
</tbody>
</table>

Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade &amp;</td>
<td>$3</td>
</tr>
<tr>
<td>Iced Tea *pp</td>
<td>$4</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4</td>
</tr>
<tr>
<td>Bottled Soda</td>
<td>$5</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>$4</td>
</tr>
</tbody>
</table>

Barista Charge $100
50 guest count minimum

“Make Your Own” Trail Mix Bar

1 hour $14 per person

Almonds, Wasabi Peas, Peanuts, M&M’s, Granola, Dried Fruit, Chocolate Covered Pretzels, Lemonade, Iced Tea & Water

January 2024

A 20% Service Charge & 9% Sales tax will be added to all orders.
APPETIZERS

Prices listed below are per piece. 50 piece minimum per selection

Price Tier One

Vegetable Spring Rolls | $3.50
Fried Pickles with Ranch | $4
Buffalo Chicken Bites | $4
Caprese Skewer | $4
Antipasto Skewers | $4.50
Classic Bruschetta | $4
Fresh Fruit Skewers | $4
Mini Corn Dogs | $4
Italian Meatballs & Marinara | $4
Spanakopita w/Taziki | $4
Lollipop BBQ Shrimp | $4

Price Tier Two

Swedish Meatballs | $5
Chicken Satay Skewers | $5
Crispy Chicken Potsticker | $5
Coconut Shrimp | $5
Spinach & Ricotta Arancini | $5
Crab Rangoon | $5
Sicilain Arancini | $5
Lollipop Shrimp Scampi | $6
Bacon Wrapped Scallops | $6
Duck Wonton | $6
Shrimp Cocktail | market price

Package One | $22
Choose Two from Tier 1 and Two from Tier 2

Party Package Two | $29
Choose Three from Tier 1 and Two from Tier 2

*Package Prices are per person and require 100 guest minimum

DIPS

Prices listed are per guest unless otherwise noted
Minimum 25 guests

Dip Trio $10
Tortilla chips, hatch queso, fire roasted salsa, guacamole

Spinach & Artichoke Dip $9
A creamy cheesy dip served with housemade tortilla chip

Cheesy Buffalo Chicken Dip $10
served with celery sticks and housemade tortilla chips

Shrimp & Crab Parmesan Dip $14
served with pita

A 20% Service Charge & 9% Sales tax will be added to all orders.
# PLATTERS

Prices listed are per platter  
Minimum 12 guests

<table>
<thead>
<tr>
<th>Charcuterie Board</th>
<th>Artisan Cheese Board</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted meats, cheeses, fruit, nuts, crackers, fruit</td>
<td>Assorted cheeses, crackers, fresh fruit garnishes</td>
</tr>
<tr>
<td>$12    Individual Cups</td>
<td>$115      Serves 12</td>
</tr>
<tr>
<td>$15    Personal Box</td>
<td>$245      Serves 25</td>
</tr>
<tr>
<td>$144   Serves 12</td>
<td>$495      Serves 50</td>
</tr>
<tr>
<td>$295   Serves 25</td>
<td></td>
</tr>
<tr>
<td>$595   Serves 50</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fresh Vegetable Platter</th>
<th>Grilled Vegetable Platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh seasonal vegetables served with ranch dip</td>
<td>Grilled seasonal vegetables served with hummus</td>
</tr>
<tr>
<td>$8         Individual</td>
<td>$144     Serves 12</td>
</tr>
<tr>
<td>$115       Serves 12</td>
<td>$295     Serves 25</td>
</tr>
<tr>
<td>$245       Serves 25</td>
<td>$545     Serves 50</td>
</tr>
<tr>
<td>$495       Serves 50</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fresh Fruit Platter</th>
<th>Bavarian Pretzel Bites</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assortment of fresh seasonal fruit</td>
<td>Lightly salted served with spicy mustard</td>
</tr>
<tr>
<td>$8       Individual Cups</td>
<td>$75       Serves 12</td>
</tr>
<tr>
<td>$115     Serves 12</td>
<td>$150     Serves 25</td>
</tr>
<tr>
<td>$245     Serves 25</td>
<td>$295     Serves 50</td>
</tr>
<tr>
<td>$495     Serves 50</td>
<td>Add Queso $3 Per person</td>
</tr>
</tbody>
</table>

A 20% Service Charge & 9% Sales tax will be added to all orders.
STATIONS & BARS

Prices listed are per guest unless otherwise noted
Minimum 25 guests

**Bottomless Popcorn $8**
House popped popcorn replenished as needed for 2 hours.
Add A Candy “Mix In” Bar $6.00

**Buffalo Chicken Bites $10**
Served with ranch dressing
Add Tater Tots $4

**Loaded Mac n Cheese $13**
Creamy Mac n Cheese with BBQ Pulled Pork or Chicken Bites

**Cheesy Tots $10**
Tater Tots with creamy Hatch Queso and jalepenos
Add Taco Meat or Chicken $5.00

**Mini Corn Dogs $8**
Served with spicy mustard
Add Tater Tots $4

**Wisconsin Cheese Curds $14**
Served with spicy ranch

**Slider Bar $15**
Choose 2 Sliders | $18  Choose 3 Sliders | $22
Choose from Cheeseburger, Pulled Pork BBQ, Beef Brisket Sliders or Eggplant Parmesan. Served with Tater Tots

**Loaded Nacho Bar $15**
Choice of chicken, beef or brisket
Tortilla chips, hatch queso, fire roasted salsa, jalepeno, sour cream and guacamole

**Hot Dogs & Burger Bar $24**
1/4lb Angus Burgers, All Beef Hot Dogs, lettuce, tomato, red onion, sliced cheese. Served with mac n cheese, baked beans, cole slaw, lemonade and iced tea

**Fiesta Taco Bar $24**
Choose 2: Beef, Chicken, Beef Brisket or Vegetarian
Served with flour tortillas, cilantro lime rice, black beans and house made tortilla chips. Taco Topings include lettuce, diced tomatoes, shredded cheese, salsa, jalapeños, sour cream.
Served with lemonade and iced tea
Add guacamole or hatch queso for $2.00 per person.

**Pasta Bar $26**
Choose 2 pastas- Cavatappi, Penne or Cheese Tortellini
Choose 2 sauces- Marinara, Alfredo or Red Pepper Tomato Cheese Sauce
Choose 2 proteins: Italian Sausage with peppers, onions, Italian Meatballs or sliced Grilled chicken with spinach
Served with house salad, breadsticks, lemonade and iced tea

**Lemonade and Iced Tea $4**
Add to any station, slider or nacho bar

A 20% Service Charge & 9% Sales tax will be added to all orders.
BUFFETS

Prices listed are per guest unless otherwise noted. Minimum 25 guests
All buffets served with your choice of Side, Veggie, Salad, Bread, Lemonade, Iced Tea & Water

Roasted Chicken Dinner $24
Moist Chicken quarters seasoned with our special blend of herbs and spices.

Chipotle BBQ Glazed Chicken $24
Boneless chicken breast with tangy chipotle BBQ glaze and Southwest corn relish

Grilled Chicken Teriyaki $24
Boneless chicken breast with pineapples and teriyaki glaze

Creamy Chicken Florentine $24
Boneless chicken breast in our creamy Alfredo sauce topped with sautéed spinach. Recommended side, Penne Pasta

Butterfly Shrimp $27
Butter, fresh lemon and capers Served 4 per guest.

Slow Roasted Braised Beef $29
Tender and slow cooked with baby carrots & onions

Beef Brisket $26
Smoked low and slow, super moist and full of flavor.

Beef Tenderloin (Market Price)
Lightly seasoned and cooked to perfection *Attendant Required for Carving

Herb Crusted Porkloin $24
Slow cooked pulled pork smothered in sweet & tangy BBQ sauce

Teriyaki Glazed Salmon $24
Norwegian Salmon glazed with sweet teriyaki sauce

SALADS

Choose One

House Salad
Salad greens, cucumbers, shredded carrots, cherry tomatoes, red onion, shredded cheese and assorted dressings

Caesar Salad
Romaine, shredded parmesan cheese, crunchy croutons and creamy Caesar dressing

Asian Salad
Napa cabbage, julienne red pepper, crunchy ramen with a honey ginger vinaigrette

Southwest Salad
Salad greens, tomatoes, cucumber, onion, black bean and corn relish and chipotle ranch dressing

SIDES

Choose One

Redskin Mashed Potatoes
Roasted Baby Bakers
Creamy Mac n Cheese
Baked Beans
Roasted Veggie Couscous
Rice Pilaf
Fried Rice
Sweet Potato Casserole

VEGGIES

Choose One

California Medley
Asian Medley
Green Beens
Glazed Baby Carrots
Roasted Asparagus
Sautéed Zucchini & Squash
Indiana Sweet Corn
Broccoli

BREAD

Choose One

Assorted Dinner Rolls
Hawaiian Sweet Rolls
Corn Muffins
Garlic Bread Sticks
Warm Naan Bread

A 20% Service Charge & 9% Sales tax will be added to all orders.
DESSERTS

Prices listed are per guest unless otherwise noted
Minimum 25 guests

**Homemade Apple Crisp $8**
Sliced apples baked with cinnamon & sugar crumbled topping. Served warm with vanilla ice cream

**Strawberry Shortcake $6**
Sweet strawberries over a homestyle biscuit topped with whipped cream

**Iced Chocolate Cake $5**
Decadent chocolate cake with fudge chocolate icing

**Cheesecake Bars $4**
Indulgent and creamy cheesecake with a graham cracker crust

**Lemon Bars $4**
Tangy and sweet lemon bars with a buttery shortbread crust

**Chefs Choice Dessert Tray**
A mix of our most popular bars, brownies & cookies selected by our Chef
Serves 12 $45
Serves 25 $95
serves 50 $175

**Creamy and Delicious Dessert Shooters $5 each**
Minimum 25 each type.
Choose from:
- **Oreo Cookie**- Oreo cookie crust, a sweet cream filling with crushed Oreo's.
- **Cookie Butter**- Biscoff crust, creamy cookie butter filling topped with Biscoff cookies.
- **Strawberry Cheesecake**- Graham cracker crust, creamy cheesecake filling with strawberries and whipped cream.
- **Peanut Butter**- Chocolate cookie crust, peanut butter mousse, topped with crushed peanut butter cups.

**Brownies $38 per dozen or $4 each**
Fudge brownies to satisfy your chocolate craving

**Jumbo Chocolate Chip Cookies $38 per dozen or $4 each**
Delicious golden brown chocolate chip cookie

**Premium Ice Cream Bars $4 each**
Blue Bunny Assortment

**Cupcakes Chocolate or Vanilla $42 per dozen**
Moist cupcakes with vanilla or chocolate icing
Must be ordered 7 days in advance

**Sheet Cakes Available Upon Request**
Must be ordered 7 days in advance
Price based on size and flavor selection

A 20% Service Charge & 9% Sales tax will be added to all orders.
BEVERAGES

Professional licensed bartenders are required. A bartender fee of $150 will be applied. One bartender per 100 guests is recommended. Bartender fees are waived if bar sales exceed $375.

Cash Bar
All beverages paid for by guest.

Hosted On Consumption Bar
All beverages are paid for by the host, based on Consumption.

Deluxe Spirits $10
- Titos Vodka
- Bombay Gin
- Cruzan Rum
- Captain Morgan Rum
- Jose Cuervo Tequila
- Jim Beam

Deluxe Wine $8
- Cupcake
- Oliver
- Chateau St. Michelle
- 14 Hands

Seltzers/Ciders
- High Noon $8
- Bud Light Seltzer $7
- Angry Orchard $8

Premium Spirits $11
- Grey Goose Vodka
- Tanqueray Gin
- Bacardi
- Patron Tequila
- Makers Mark
- Hennessy V.S. Cognac

Domestic Canned Beer $8
- Budweiser / Bud Light
- Miller Lite / Coors Light
- Michelob Ultra
- Coors
- Yuenling

Deluxe $10
- Titos Vodka
- Bombay Gin
- Cruzan Rum
- Captain Morgan Rum
- Jose Cuervo Tequila
- Jim Beam

Premium $11
- Grey Goose Vodka
- Tanqueray Gin
- Bacardi
- Patron Tequila
- Makers Mark
- Hennessy V.S. Cognac

Deluxe Wine $9
- Cupcake
- Oliver
- Chateau St. Michelle
- 14 Hands

Craft Canned Beer $9
- Sun King
- Metazoa
- 4 Day Ray
- Black Dog

Domestic Canned Beer $8
- Budweiser / Bud Light
- Miller Lite / Coors Light
- Michelob Ultra
- Coors
- Yuenling

Draft Beer By The Glass
- Domestic $7
- Imported $8
- Craft $9

Hosted Full Open Bar
1 Hour
- Deluxe $25
- Premium $30

2 Hour
- Deluxe $35
- Premium $49

Hosted Beer & Wine
1 Hour
- Deluxe $20
- Premium $26

2 Hour
- Deluxe $29
- Premium $42

*After 2 hours, each additional 30 min $11 per person

Freshly Brewed Coffee & Hot Tea $30 per gallon
includes sugar, sugar substitute, creamer

Assorted Bottled Fruit Juices $4 each
Cranberry, orange, apple

Lemonade or Unsweet Iced Tea $34 per gallon
Served with lemon wedges, sweetener

Bottled Water & Soft Drinks $4 each
Pepsi products

Water Bubbler Rental $36
Daily Charge

Five Gallon Water Jug $30

Keurig K-Cup® Service $70.00
(Includes machine rental)
24 K-Cups® With sweeteners, creamers, cups, lids and napkins
Additional K-Cups $3ea includes sweeteners, creamers, cups, lids and napkins

*Products are based on brand availability, timing and notice of order

January 2024
POLICIES

Menu Selections
Our knowledgeable Food & Beverage Team is ready to assist you in planning your event. Our menu offers a wide variety of choices. If needed, our Catering Team and Executive Chef are happy to explore different options for you. A good faith estimate of Food and Beverage prices will be provided client. Due to market fluctuations, pricing is not confirmed until contract is signed. We reserve the right to make product substitutions based on specific commodity price increases.

Staffing/Attendant Fees
Banquet Attendants provide the service and smooth operation of your event. The number of Attendants needed for an event are based on the number of guests, location of event, type of menu items and the use of disposable serve ware vs china/glassware. Attendants are billed in 4 hour increments at $25 per hour. Standard Buffet Service is a maximum of 2 hours, allowing for one hour set up and one hour tear down. Longer service times may require additional attendants. Bartenders are billed at $25 per hour, four (4) hours minimum. Carving Attendants are billed at $30 per hour, four (4) hours minimum.

Contracts
In order to reserve your date, a signed copy of the Contract must be received by Urick. The signed Contract, with its terms, constitutes an agreement between Urick and Client. Contracts must be returned to Urick prior to any services being provided. The signed Contract, with its stated terms, constitutes the entire agreement between the client and Urick. In addition, full payment for all services must be received in advance of event.

Service Charge and Tax
A 20% Service Charge will be added to the Invoice along with 9% Food and Beverage Sales Tax. The 20% Service Charge is used to defray the cost of facility charges, set up and break down. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the Client is exempt from paying taxes in the State of Indiana, a tax exempt certificate must be provided.

Payment Policy
A 50% deposit and signed Food and Beverage contract are due at 30 days prior to your event. The remaining balance will be due five (5) business days prior to the start of your event. Payment in full is required if contract is signed with less than the required 30 day time frame. Any additional “Consumption” charges incurred during the Event, will be invoiced immediately following the event. Payment within 14 days is required to avoid accrual of Administrative Fees. Urick will begin to accrue 1.5% interest from the date of the invoice if not paid within 14 days.

If credit has been established with Urick prior to the Event, the balance of the invoice is due and payable immediately following the Event. An Administrative fee equal to 3% of the invoice total will be added to cover the expense of additional bookkeeping services.

Guarantees and Cancellation Policy
Client shall notify Urick of final guest count 7 days prior to event. If guest count falls below minimum count, additional charges may apply. If cancellation of contracted service is less that two weeks prior to event, Urick will be reimbursed for all expenses incurred in conjunction with planning event. Cancellation less than 72 hours will result in the loss of 50% deposit.

Table Linen, Disposables, Rentals
Included in our service are black linens and basic decor for food/buffet tables and drink stations. Optionally, colored buffet linens and linens for guest tables can be rented from our approved supplier. The standard offering for serve ware is disposable products, with an option to upgrade by renting china and glassware. We will coordinate the rentals and add the charges to your invoice.

January 2024
A 20% Service Charge & 9% Sales tax will be added to all orders.
Concessions Cash is available to provide a dining option for guests.

- Available for purchase in $1.00 and/or $5.00 denominations.
- Redeemable at the Concession Stands & Bars operated by Urick Concessions only.
- Please order in advance of event.
- Vouchers are pre-paid and non-refundable.
- Vouchers do not expire and can be used at any event where Urick is providing service.
- No cash will be given back.

Sample

January 2024