

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## BREAKFAST

### **Fresh Baked Breakfast Pastries**

Butter, Jam

### **Chilled Fruit Juices**

Orange, Apple & Cranberry

### **Seasonal Fruit Platter**

### **Fresh Brewed Coffee & Teas**

**\$12.50 PER PERSON**

(available for meetings that include lunch service)

## **OPTIONAL ENHANCEMENTS**

### **Individual Yogurt**

**\$3.50 PER PERSON**

### **Hot Breakfast**

Scrambled Free Range Eggs

Crispy House Smoked Bacon

Herb Roasted Tomato Halves

Hash Brown Potatoes

**\$12.50 PER PERSON**

15 % Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## SANDWICH LUNCH BUFFET

### **SALADS**

#### **Seasonal Greens**

Candied Pecans, Currants & Sherry Vinaigrette

#### **Mediterranean Vegetable Salad**

Goat's Cheese, Olives, Tomatoes, Cucumber & Fennel

### **SANDWICHES**

(Choice of Four)

#### **Shrimp Salad Wrap**

Roasted Pepper, Pea Shoots, Lemon Aioli in a Flour Tortilla

#### **Rare Albacore Tuna Wrap**

Citrus Chili Soy Marinade, Cucumber, Sprouts in a Rice Paper Wrap

#### **Smoked Salmon On Rye**

Whipped Lemon Cream Cheese, Fried Capers, Red Onion & Arugula

#### **Prosciutto On Country Bread**

Arugula, Tomato, Manchego Cheese, Balsamic & Olive Oil

#### **Roast Beef Baguette**

Butter Lettuce, Caramelized Onion Jam & Horseradish Mayo

#### **Egg Salad Brioche**

Crisp House Smoked Bacon & Butter Lettuce

#### **Marinated Grilled Vegetable**

Goat's Cheese, Balsamic & Fresh Herbs on Focaccia

### **DESSERTS**

Fresh Baked Cookies

Seasonal Fruit Platter

Fresh Brewed Coffee & Teas

**\$28 PER PERSON**

(minimum 25 guests)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## PASTA LUNCH BUFFET

### **SALADS**

**Assorted Rolls & Butter**

**Seasonal Greens**

Candied Pecans, Currants & Sherry Vinaigrette

**Antipasto Platter**

Marinated Vegetables, Pickles, Olives, Cheeses & Cured Meats

### **PASTA**

(Choice of Three)

**Linguine Alla Vongole**

Clams & Diced Tomato in a Light White Wine Sauce

**Penne**

Spicy Tomato Sauce, Tiger Prawns, Capers, Olives & Herbs

**Tagliatelle**

Pulled Chicken, Pesto, Toasted Almonds & Roasted Red Peppers

**Rigatoni**

Ragu of AAA Beef, Arugula & Caramelized Onions

**Fusilli**

Wild Mushrooms, Confit Garlic, Fresh Parsley, Olive Oil & Grana Padano

### **DESSERTS**

**Seasonal Fruit Platter**

**Fresh Baked Pastries & Cakes**

**Fresh Brewed Coffee & Teas**

**\$32 PER PERSON**  
(minimum 30 guests)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## LUNCHEON BUFFET

### **SALAD & COLD PLATES**

#### **Seasonal Greens**

Candied Pecans, Currants & Sherry Vinaigrette

#### **Israeli Couscous Salad**

Roasted Peppers, Grilled Zucchini, Frisée, Preserved Lemon & Olive Oil

#### **Tomato & Bocconcini**

Fresh Basil & Balsamic Glaze

### **IN THE CHAFING DISH**

#### **Grilled Free Range Chicken Breast**

Roasting Pan Potatoes, French Beans, Natural Jus

#### **Seared BC Salmon**

Vegetable Ratatouille, Basil Pistou

#### **Roasted Yukon Gold Potatoes**

Fresh Herbs & Garlic

#### **Fresh Seasonal Vegetables**

Shallot & Herb Butter

#### **Optional**

#### **AAA Dry Aged Strip Loin**

Roasted Garlic Jus

**ADD \$7 PER PERSON**

### **DESSERTS**

NY Cheesecake with Berry Compote

Chocolate Brownies & Blondies

Assorted Pastries

Seasonal Fruit Platter

Fresh Brewed Coffee & Teas

**\$44 PER PERSON**  
(minimum 30 guests)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## MEETING BREAKS

### House Baked Breakfast Pastries

\$24.00 PER DOZEN

### House Baked Cookies

\$16.00 PER DOZEN

### Seasonal Fresh Fruit

\$6.00 PER PERSON

### Assorted Local & Imported Cheeses

with Dried Fruit & Nuts

\$8.00 PER PERSON

### Assorted Crudités with Dip

\$3.50 PER PERSON

### Pastry Platter

\$5.00 PER PERSON

### Fresh Brewed Coffee and Tea

1 Pot - 10 cups

\$20.00

### Fruit Juice

1 Carafe - 8 glasses

\$25.00

### Still or Sparkling Bottled Water

\$6.95 PER BOTTLE

### Soft Drinks

\$1.75 PER CAN

# HART HOUSE RESTAURANT



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## PASSED HORS D'OEUVRES

### **COLD**

**Rare Albacore Tuna**  
Sesame, Soy, Green Onion

**Smoked Salmon Canapés**  
Cream Cheese, Caper

**Mini Knuckle Sandwiches**  
Lobster, Hand Peeled Shrimp & Apple

**Olive Tapenade Crostini**  
Marinated Tomato & Buffalo Mozzarella

**Watermelon & Goat's Cheese Skewer**  
Fresh Mint, Balsamic Reduction

**Prosciutto Wrapped Pear & Blue Cheese**  
Delicious!

**Local Oysters**  
Freshly Shucked, served on the Half Shell  
Mignonette, Horseradish

### **HOT**

**Mini Prawn Cakes**  
Chili Aioli

**AAA Beef Sliders**  
Caramelized Onion, Cheddar

**Grilled Chicken Skewers**  
Spicy Peanut Sauce

**Vegetarian Spring Rolls**  
Sweet Chili Lime Sauce

**Crispy Risotto Balls**  
Saffron & Parmigiano

**Mini Fish Tacos**  
Pepper Salsa, Crème Fraîche

**\$39 PER DOZEN**  
(minimum 2 dozen order  
per selection required)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



Please choose one item per course to be served to all guests. Guests may be offered a choice menu consisting of a maximum of two main course options plus a vegetarian choice. Main course choices must be pre-ordered and totals submitted to Hart House 10 days prior to your event.

To facilitate service, place cards are required for each guest with a clear symbol indicating their choice of main course. Place cards are to be provided by the host and to be placed on the tables before the reception.

All menus include coffee, tea, fresh baked rolls and butter.

## PLATED MENUS

### SALADS

#### Seasonal Greens

Pistachio Crumbs, Goat's Cheese, Pickled Beets, Dijon Vinaigrette

#### Romaine Salad

Croutons & Grana Padano, Roast Garlic Lemon Dressing

#### Tomato & Buffalo Mozzarella Salad

Fresh Basil, Aged Balsamic Reduction & Extra Virgin Olive Oil

### APPETIZERS

#### Crispy Prawn Cake

Fennel Salad, Chili Aioli

#### Wild Mushroom & Mascarpone Risotto

Truffle, Fresh Sweet Peas

#### Flame Kissed Salmon

Ponzu, Crispy Garlic, Scallions, Olive Oil

#### Casarecce Pasta

Cherry Tomato Ragu, Parmigiano Reggiano

**ADD LOBSTER \$6 PER PERSON**

## PLATED MENUS

### MAINS

#### Braised Lamb Shank

Saffron Risotto, Roasted Carrots, Confit Celery, Braising Jus

#### Wild BC Salmon (Seasonal)

Sweet Pea Purée, Roasted Potatoes, Broccolini, Red Kale

#### Roasted Halibut (Seasonal)

Yukon Potato Purée, Spicy Zucchini  
Roasted Pepper Sauce Vierge

#### Roasted Breast of Free Range Chicken

Melting Leeks, Sweet Peas, Caramelized Carrots  
Crushed Potatoes, Natural Jus

#### AAA Beef Tenderloin

Roast Garlic Potato Purée, Green Beans  
Wild Mushrooms, Crispy Onions, Red Wine Jus

**\$5 SUPPLEMENT PER PERSON**

# HART HOUSE RESTAURANT



### DESSERTS

#### Lemon Tart

Berry Coulis, Mascarpone Cream & Italian Meringue

#### Peanut Butter Chocolate Bar

Marshmallow Cream, Berry Preserve

#### Espresso Pot De Crème

Chef's Biscotti

#### NY Cheese Cake

Seasonal Berry Compote

#### Fresh Brewed Coffee & Teas

### OPTIONAL ENHANCEMENTS

#### Shared Antipasto Platter

Charcuterie, Marinated Artichokes, Olives

**\$15 PER PERSON**

#### Cheese Plate

Selection of Three Cheeses with Dried Fruit & Crackers

**\$10 PER PERSON**

#### Grilled Half Lobster

Added to main Course

**\$15 PER PERSON**

**3 COURSES**  
**\$58 PER PERSON**

**4 COURSES**  
**\$68 PER PERSON**

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## HART TO HART BUFFET

### **SALAD & COLD PLATES**

#### **Seasonal Greens**

Pistachio Crumbs, Goat's Cheese, Pickled Beets, Dijon Vinaigrette

#### **Crisp Fennel & Cucumber Salad**

Cherry Tomatoes, Carrot Julienne, Fine Herb & Olive Dressing

#### **Frisée & Quinoa Salad**

Roasted Peppers, Preserved Lemon, Oranges, Green Beans, Citrus Vinaigrette

#### **Candied Wild Salmon**

Smoked BC Salmon with Herb Cream Cheese

Poached BC Salmon with Lemon Aioli

Marinated Artichokes & Pickled Beets

#### **Fresh Baked Rolls & Butter**

### **CARVERY**

#### **Slow Roasted AAA Striploin**

Assorted Mustards, Horseradish & Jus

### **IN THE CHAFING DISH**

#### **Free Range Chicken**

Melting Leeks & Sweet Peas, Natural Jus

#### **Casarecce Pasta**

Wild Mushrooms, Spinach, Confit Garlic, Fine Herbs

Olive Oil & Grana Padano

#### **Crushed Baby Potatoes**

Fresh Thyme Butter & Roasted Garlic

#### **Steamed Seasonal Vegetables**

Shallot & Herb Compound Butter

### **DESSERTS**

NY Cheesecake with Berry Compote

Mini Lemon Meringue Tarts

Chocolate Brownies

Assorted Squares

Seasonal Fruit Platter

Fresh Brewed Coffee & Teas

**\$58 PER PERSON**

(minimum 30 guests)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## WEST COAST BUFFET

### **SALAD & COLD PLATES**

#### **Seasonal Greens**

Pistachio Crumbs, Goat's Cheese, Pickled Beets, Dijon Vinaigrette

#### **Baby Shrimp Salad**

Green Beans, Frisée, Quinoa, Cured Tomato & Preserved Lemon Oil

#### **Endive & Poached Pear Salad**

Candied Pecans, Blue Cheese, Roasted Garlic Lemon Aioli

#### **Antipasto Platter**

Cured Meats, Cheeses, Olives & Marinated Vegetables

#### **Candied Wild Salmon**

Smoked BC Salmon with Herb Cream Cheese

Poached BC Salmon with Lemon Aioli

Marinated Artichokes, Olives & Pickles

#### **Fresh Baked Rolls & Butter**

### **CARVERY**

#### **Slow Roasted AAA Prime Rib**

Assorted Mustards, Horseradish & Jus

### **IN THE CHAFING DISH**

#### **Wild BC Salmon**

Fried Artichokes with Chili & Lemon, Crème Fraîche

#### **Free Range Chicken**

Melting Leeks & Sweet Peas, Natural Jus

#### **Crushed Baby Potatoes**

Fresh Thyme Butter & Roasted Garlic

#### **Casarecce Pasta**

Wild Mushrooms, Spinach, Confit Garlic, Fine Herbs, Grana Padano & Olive Oil

#### **Steamed Local Vegetables**

Shallot & Herb Compound Butter

### **DESSERTS**

Valrhona Chocolate Mousse Cake

NY Cheesecake with Berry Coulis

Mini Lemon Meringue Tarts

Chocolate Brownies

Seasonal Fruit Platter

Fresh Brewed Coffee & Teas

**\$68 PER PERSON**

(minimum 30 guests)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## GARDEN BBQ

### **SALAD & COLD PLATES**

#### **Romaine Salad**

Grana Padano, Roasted Garlic Lemon Aioli, Herb Croutons

#### **Frisée & Quinoa Salad**

Roasted Peppers, Preserved Lemon, Oranges, Green Beans, Citrus Vinaigrette

#### **Fingerling Potato Salad**

Roasted Corn, Smoked Bacon, Scallions, Sour Cream Dijon Dressing

#### **House Slaw**

Cabbage, Shredded Vegetables, Creamy Honey Cider Dressing, Toasted Sunflower Seeds

#### **Fresh Baked Rolls & Butter**

### **FROM THE BBQ**

(Choice of Two)

**Grilled:** NY Steak, BC Salmon, Free Range Chicken, Prawn Skewers, Italian Sausages

**Smoked:** Beef Brisket, Pork Butt

### **IN THE CHAFING DISH**

#### **Crushed Baby Potatoes**

Fresh Thyme Butter & Roasted Garlic

#### **Steamed Seasonal Vegetables**

Shallot & Herb Butter

#### **Braised Beans & Ham Hock**

#### **Casarecce Pasta**

Wild Mushrooms, Spinach, Confit Garlic, Fine Herbs, Grana Padano & Olive Oil

### **DESSERTS**

#### **Seasonal Fruit Platter**

Mini Lemon Tarts

NY Cheesecake

Chocolate Brownies

Fresh Brewed Coffee & Teas

**\$58 PER PERSON**

(minimum 30 guests,  
Chef Surcharge of \$100)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## RED DRAGON BUFFET

### **SALAD & COLD PLATES**

#### **Seasonal Greens**

Pistachio Crumbs, Goat's Cheese, Pickled Beets, Dijon Vinaigrette

#### **Endive & Poached Pear Salad**

Candied Pecans, Blue Cheese, Roasted Garlic Lemon Aioli

#### **Hand Peeled Shrimp Cocktail**

#### **Candied Wild Salmon**

Smoked BC Salmon with Herb Cream Cheese

Poached BC Salmon with Lemon Aioli

#### **Fresh Baked Rolls & Butter**

### **CARVERY**

#### **Whole Roasted Pig**

Hoisin Sauce

### **IN THE CHAFING DISH**

#### **Grilled Half Lobster**

(one per guest)

#### **Wild BC Salmon**

Fried Artichokes with Chili & Lemon, Crème Fraîche

#### **Free Range Chicken**

Melting Leeks & Sweet Peas, Natural Jus

#### **Crispy Noodle Stir Fry**

Wild Mushrooms, Baby Bok Choy, Chili Sweet Soy Sauce, Crispy Noodles

#### **Steamed Local Vegetables**

Shallot & Herb Butter

### **DESSERTS**

NY Cheesecake with Berry Coulis

Mini Lemon Meringue Tarts

Chocolate Brownies

Bowl of Mandarin Oranges

Seasonal Fruit Platter

Fresh Brewed Coffee & Teas

**\$88 PER PERSON**

(minimum 80 guests)

15% Gratuity & Tax not included.

# HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

## STATIONS

### FOOD STATIONS WITH CHEF

Minimum 30 Guests  
CHEF SURCHARGE \$75

**AAA Prime Rib Carvery**  
Assorted Mustards, Horseradish, Jus  
(Minimum 30 guests)  
\$12 PER DOZEN

**Whole Roasted Pig**  
Hoisin Sauce  
(feeds approx. 80 guests)  
\$500

### LATE NIGHT DELIGHTS

**AAA Beef Sliders**  
Mini Gourmet Burgers  
\$5 PER PERSON

**Cookies & Milk**  
Fresh Baked Cookies with Mini Milk Cartons (2%)  
\$4 PER PERSON

**Dessert Table**  
Chocolate Brownies, Mini Lemon Meringue Tarts  
Assorted Squares, Cheesecake, Fresh Okanagan Fruit Pies  
\$9 PER PERSON

### FOOD STATIONS/PLATTERS

**Vegetable Crudités**  
With Blue Cheese Dip  
\$3.50 PER PERSON

**Antipasto Platter**  
Charcuterie, Marinated Artichokes, Olives  
\$15 PER PERSON

**Charcuterie Platter**  
Assorted Cured & House Smoked Meats  
Pates, Condiments, Pickles  
\$10 PER PERSON

**Assorted Local & Imported Cheeses**  
Crackers, Dried Fruit & Nuts  
\$8 PER PERSON

**Mash Potato Bar**  
Crispy Bacon, Smoked Salmon, Scallions, Crispy Onions  
White Cheddar, Sour Cream, Spicy Herb Butter  
\$5 PER PERSON

**Candy Bar**  
A selection of sweet corner store treats includes candy bags  
(50 person minimum)  
\$5/PERSON

# HART HOUSE RESTAURANT



## BANQUET BAR SERVICE

### HOST BAR PRICES

Cider	\$5.00
Hi Balls (1 oz. serving)	\$5.50
Cocktails (1 oz. serving)	\$7.00
Martinis	\$10.00
House Wine (5 oz. glass)	\$6.00
Domestic Beer	\$5.50
Imported / Specialty Beer	\$6.00
Juice	\$3.00
Soft Drinks	\$2.25
Liqueurs	\$6.00
Premium Liqueurs	\$10.00
Cognac (VS)	\$12.00

*Host Bar Prices do not include tax or service charges*

### CASH BAR PRICES\*

Cider	\$6.25
Hi Balls (1 oz. serving)	\$8.00
Cocktails (1 oz. serving)	\$8.00
Martinis	\$12.00
House Wine (5 oz. glass)	\$7.00
Domestic Beer	\$6.25
Imported / Specialty Beer	\$7.00
Juice	\$3.50
Soft Drinks	\$2.50
Liqueurs	\$6.50
Premium Liqueurs	\$12.00
Cognac (VS)	\$12.00

*Cash Bar Prices Include taxes*

*\*Minimum sales of \$500 is required at any cash bar or Hart House will charge a bartending fee of \$150. No bartending fee will be charged with a host bar.*

### WINE

Our Wine Director, Edwyn Kumar, will enhance your dining experience by providing custom selections and choices to pair with your reception menu.

### WATER SERVICE

We are pleased to provide still or sparkling mineral water for your event. If no bottles water is selected, ice water will be provided continuously to all guests.

Sparkling (750 ml)	\$7.00 / BOTTLE
Still (750 ml)	\$7.00 / BOTTLE

### SIGNATURE DRINK

A fabulous way to add a touch of your wedding theme or colours into your event.

**\$9.00 (PRICE MAY VARY DEPENDING DRINK INGREDIENTS)**

### MOCKTAILS

A great way to jazz up any reception.

**\$5.50 (PRICE MAY VARY DEPENDING DRINK INGREDIENTS)**

### PUNCH SERVICE

Fruit (Non – Alcoholic) Punch	\$50.00 / GALLON
Liquor (Vodka or Rum) Punch	\$75.00 / GALLON
Champagne Punch	\$85.00 / GALLON

*One Gallon Serves 25 Glasses*

# HART HOUSE RESTAURANT



## TERMS & CONDITIONS

### DEPOSITS

The Hart House requires a \$1000.00 non-refundable and non-transferable deposit and a valid credit card to secure all bookings. Upon the signature of the contract and the receipt of the above deposit, the event shall be considered confirmed. The deposit will be regarded as a down payment towards the total cost of the event.

### CONTRACT

A signed contract with a valid credit card number must be received at the same time as the deposit is made to confirm the final booking.

### CANCELLATION

Our cancellation policy requires that the Hart House be informed of a cancellation at least 180 days prior to the event. In any case, the Deposit is non-refundable. In the event that less than 180 days notice of cancellation is given, you will be held liable for the minimum guaranteed revenue, including all rental fees, as stated in your contract. All cancellations must be received in writing.

### GUARANTEE

To ensure our maximum efficiency, a final guest count is required 10 days prior to your event. If no guarantee is received the Hart House will bill for the guaranteed number or the actual number, whichever is greater. If no final guest count is received, you will be billed for the expected number or the actual number, whichever is greater. Should the numbers differ from the guaranteed guest expectancy the Hart House reserves the right to renegotiate costs based on the new size of the group, and to provide an alternative function room best suited for your group size. **The minimum spending requirement will apply.**

### PAYMENT

50% of the minimum food and beverage minimum will be due 6 months prior to the event. The full balance is required 30 days in advance based on an event estimate. Any outstanding charges will be invoiced and must be paid within 14 days of the event or will be charged to the credit card number provided with the signed contract. In the event of overpayment the amount will be paid to the undersigned by cheque. All payments must be made by credit card, debit, cash or certified bank cheque.

### PRICING

All prices are stated exclusive of taxes (12%) and service charges (15%). Prices are subject to change. Hart House guarantees that there will be no changes to menu prices within 4 months prior to the event.

# HART HOUSE RESTAURANT



## TERMS & CONDITIONS

### FOOD AND BEVERAGE

All food and beverages must be supplied by the Hart House with the exception of specialty cakes. All specialty cakes are subject to a cutting and plating fee of \$3.00 per person with the exception of cupcakes.

Corkage events are declined due to BC Liquor bylaws, disallowing restaurants to partake in this service. Food and Beverages may not be removed from the premises. Menu and beverage choices should be advised one month prior to your event. Special menus and pricing is available for children under the age of 12.

The 12% harmonized Sales Tax (HST) applies to all food, beverages, rental fees and service charges. This will apply to all alcoholic beverages as well. A 15% gratuity will be added to all food and beverages.

### LIABILITY

We assume no responsibility for the damage or loss of any articles including but not limited to gifts, cards, goods, furnishings and equipment on our premises prior to, during or following the event. The Hart House is unable to provide storage before or after an event. The Hart House is not responsible for the delivery, pick-up or return of any items not rented through our venue.

The host shall be held responsible for any damage to the Hart House Restaurant's property during their event and is responsible for the actions and/or conducts of their guests or independent contractors during the duration of their presence on the premises.

### DELIVERIES & SET-UP

All deliveries must be pre-arranged with the Hart House Event Coordinator. Day-of event deliveries are accepted but must be clearly labeled with the hosts name and function date. Deliveries made prior to the event date without pre-approval from the Hart House Event Coordinator will be refused. Vendors and set-up personal are permitted access no earlier than two hours prior to the start of the event.

### DECORATIONS

No items may be affixed to the light fixtures, walls, floors or ceiling with nails, screws, tacks, pins, tape, glue or any other substance which would mark the floors, walls or ceilings. No confetti or decorative sparkles are permitted. Synthetic flowers/petals, rice or birdseed may not be used on the lawns of the Hart House. Only real flower petals are permitted on the lawns of the Hart House. If real flower petals are used during an event, it is the host's responsibility to ensure they are cleaned up prior to the end of the event. Please be sure all guests of your event are aware of our policies, as a clean-up charge will be applied to your bill if necessary. Any items affixed to the ceiling of the tent must be set up and taken down by a professional decorator approved by Hart House.

### MUSIC

If you are hiring a musician, DJ service or intend to play any recorded music during your event the Society of Composers, Authors & Music Publishers of Canada (SOCAN) mandates that a license be obtained. The Hart House must add to your invoice a fee of \$59.17 plus tax if your event included dancing, and without dancing a fee of \$29.56 plus tax. Due to our proximity to local residential zoning sub-woofers are not permitted as part of DJ's sound system. **Only DJs listed as our recommended vendors are permitted on the premises.** Indoor events: A dance floor is available on the banquet floor for dancing after 9:30pm, if requested.