
UNIVERSITY CONTRACT AWARD

DATE ISSUED: July 18, 2023

COMMODITY: Venue, Catering and Lodging (Hartford area)

CONTRACT#: UC-24-KA120922-G

FOR THE UNIVERSITY OF CONNECTICUT- ALL CAMPUSES, UCHC, AND CCPG MEMBERS

Payment Terms: See Below

TERMS OF CONTRACT:

- A. The University of Connecticut will issue purchase orders as required for the purchase of catering and venue requirements. Payment may also be made via a University issued Travel Card. A quote must be issued to the UConn representative referencing the Contract # and reflecting the discount (if applicable).
- B. The term of this contract shall be from July 18, 2023, to June 30, 2026, with options to renew for two (2) additional one (1) year terms upon the agreement of the parties.

1 st Extension	7/1/2026 to 6/30/2027	
2 nd Extension	7/1/2027 to 6/30/2028	Final

NAMES AND ADDRESSES OF AWARDEE:

The Hartford Club

46 Prospect Street

Hartford, CT 06103

Phone: 860-522-1271 Ext. 105

Contact: Carol Catrini

Email: ccatrini@hartfordclub.com

Payment Terms: 2% 15, Net 45

Cancellation:

Event cancellations will be accepted up to 6 months prior to the function without charge, notwithstanding the non-refundable deposit. Canceled events will be charged per the following, unless we are able to rebook the room: Canceled 60 to 90 days prior to the event - 25% of estimated revenue Canceled 30 to 60 days prior to the event - 50% of estimated revenue Canceled less than 30 business days prior to the event - 100% of estimated revenue. Should the event be cancelled due to inclement weather or act of nature, the deposit may be applied to a rescheduled event within a one year period.

Event Space Chart with pricing attached

All included pricing provided is valid from July 1, 2023, through June 30, 2024. Additional pricing will be provided in the form of an estimate as requested by UConn and updated pricing sheets will be provided as they become available.

Additional information/pricing based on awarded proposal response:

	The Hartford Club
Response Notes	
Questions	
General Information and Requirements	
Group 1.1: Executive Summary	
1.1.1 Provide a summary to include what is being proposed, the important points of the proposal and key benefits of being selected as the Contractor.	Continuing an already current working relationship with an established facility within walking distance to your Hartford campus. Convenience of working with staff you already know. Full service facility
Group 2.3: Venue Facility: General Requirements	
2.3.1 The Venue facility must be within approximately two (2) miles of the UCONN Hartford Campus located at 10 Prospect Street in Hartford, Connecticut.	I understand
2.3.2 The facility shall provide venue and catering to fit the needs of, and as agreed upon by the University.	I understand
2.3.3 The Statement of Work ("SOW") provided must be inclusive of all costs if applicable to the specific booking (set-up and clean-up for the event, supplies, replacement of supplies, audio visual needs, etc.).	I understand
2.3.4 A purchase order may be issued to the contracted provider(s) for an individual event or a blanket purchase order for services performed during an extended amount of time. A University issued Travel Card may be used for payment as well.	I understand
2.3.5 The facility must have the ability to meet any one of the following space configurations:	I understand
2.3.6 Conference and Hollow Square: Appropriate for interactive discussions and note-taking sessions for fewer than 25 guests and equipped with full scale audiovisual capabilities, a white board and a flip chart. Includes additional available space for food service.	I understand
2.3.7 E-shape, U-shape and T-shape: Appropriate for groups of fewer than 40 guests. These are best for interaction with a leader seated at the head of the setup. Full scale audiovisual equipment is set up at the open end of the seating with available white board and a flip chart. Includes additional available space for food service.	I understand

2.3.8 Ovals and rounds: Generally used for meals and sessions involving small and mid-sized group discussions. A five-foot-round table seats eight people comfortably. A six-foot-round table seats ten people comfortably. Full scale audiovisual equipment is set up in the front end of the seating with available white board and a flip chart. Includes additional available space for food service.	I understand
2.3.9 Ballroom/Auditorium/Theater: Appropriate for large sessions and short lectures that do not require extensive note taking. Includes additional available space for food service.	I understand
2.3.10 Breakout Meeting Rooms: A boardroom or theater style set up may be used. This is a setup to use before breaking into discussion or role-playing groups because chairs can be moved. Includes additional available space for food service.	I understand
Group 2.4: Venue Facility: Price/ Fee Structure	
2.4.1 Small Room (Up to 25 guests) - In text provided, indicate the size of room(s) available, their maximum capacity, room cost and which Venue Set-Up Scenarios they can accommodate (See Sections 2.3.6 - 2.3.10)	Depends on the set-up Fairplay /Board room ceiling Cost Classroom Theater Bqt Reception conf u-shape 1st Floor 384 16' x 24' 14 150 12 25 12 20 16 9
2.4.2 Midsized Room (Between 25 - 75 guests) - In text provided, indicate the size of room(s) available, their maximum capacity, room cost and which Venue Set-Up Scenarios they can accommodate (See Sections 2.3.6 - 2.3.10)	Yacht Room ceiling Cost Classroom Theater Bqt Reception conf u-shape Hollow square 2nd Floor 980 20' x 49' 14 375 30 (3 per 8ft) 20 (2 per 8ft) 80/100 80 60 30/40 24/30 30/40
2.4.3 Large Room (Greater than 75 guests) - In text provided, indicate the size of room(s) available, their maximum capacity, room cost and which Venue Set-Up Scenarios they can accommodate (See Sections 2.3.6 - 2.3.10)	Grand Ballroom Cost Classroom Theater Bqt Reception conf u-shape Hollow square 2nd Floor 3,600 50' x 72' 14 1500 80 350 300 325 66 27-40 40- 50
2.4.4 Please provide value-added options.	Location within walking distance. Convenience of using the same location you are familiar with. Working with the same sales team.
2.4.5 Bidders shall indicate what they can provide and rates in the following list:	I understand
2.4.6 Audio visual equipment (including projector, screen, sound equipment).	We have an AV list and vendor we work with regularly.
2.4.7 Technical Support Staff	\$150-185 an hour
2.4.8 Set-up (including podiums, flip charts and white board).	We have or can get from AV company
2.4.9 Wireless Guest Sign-In	yes
2.4.10 Signage for Event	we can accommodate and typically have a live person to direct attendees.
2.4.11 Parking and Security	Travelers Parking Garage \$4.00 for parking

2.4.12 The University will provide a final headcount for an event five (5) days prior to the scheduled event date.	Agreed, club does ask to know a 7 & 10 day as well to keep us up to date.
2.4.13 Please provide your hours of operation.	Tuesday - Friday 9:30-10pm. Office Hours 8:30-5:00pm Weekends and Mondays depends if we have events or not.
2.4.14 Please provide your cancellation policy.	Cancellation Policy –Event cancellations will be accepted up to 6 months prior to the function without charge, notwithstanding the non-refundable deposit. Canceled events will be charged per the following, unless we are able to rebook the room: Canceled 60 to 90 days prior to the event - 25% of estimated revenue Canceled 30 to 60 days prior to the event - 50% of estimated revenue Canceled less than 30 business days prior to the event - 100% of estimated revenue. Should the event be cancelled due to inclement weather or act of nature, the deposit may be applied to a rescheduled event within a one year period.
Group 2.5: Catering: General Requirements for On-Site and Off-Site Catering needs	
2.5.12 Please explain how your firm supports the local/regional food providers.	Chef prefers to buy locally.
2.5.13 Please provide your hours of operation.	Tuesday- Friday 9:30-10pm Saturday - Monday for events only Office Hours 8:30am-5pm
Group 2.6: Menu Requirements for Venue Facility and On-Site Caterer	
2.6.1 Facility/Caterer will provide quality meals and refreshments as determined by the requesting UConn representative dependent upon the event or need.	I understand
2.6.2 Food offerings should include a varied menu with a wide array of healthy options and locally sourced ingredients.	I understand
2.6.3 The menu should change seasonally to provide the best ingredients for local foods.	I understand
Group 2.7: Catering: Price/ Fee Structure - Morning Breaks and Continentals	
2.7.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.	I understand
2.7.2 Morning Breaks and Continental Packages are designed to be buffet style with standard delivery service (set ups and returns for cleaning) for up to two hours on single use service ware.	I understand

2.7.3 Continental breakfast (Up to 25 guests) - Assortment of danish and mini muffins, orange juice and iced water, locally roasted Omar coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.	Classic Continental (Minimum of 5 Guests) Freshly Baked Assorted Pastries and Muffins Selection of Seasonal Fruit Assorted Individual Yogurts with Granola Fruit Preserves and Sweet Butter Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$18
2.7.4 Healthy Fix Continental (Up to 25 guests) - Seasonal fresh fruit salad, granola bars (assorted), individual assorted yogurts, orange juice, iced water, locally roasted Omar coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.	The Healthy Start Continental (Minimum of 5 Guests) Sliced Melons and Seasonal Berries Assorted Individual Yogurts with Granola Freshly Baked Banana Bread Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$19
2.7.5 Husky Continental (Up to 25 guests) - Seasonal fresh fruit salad, orange juice and iced water, muffin assortment, mini muffin assortment, cinnamon coffee cake, tea bread assortment, scones assortment, mini plain bagels with regular and light cream cheese, butter, margarine and preserves, locally roasted Omar coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.	Classic Continental (Minimum of 5 Guests) Freshly Baked Assorted Pastries and Muffins Selection of Seasonal Fruit Bagels and cream cheese Assorted Individual Yogurts with Granola Fruit Preserves and Sweet Butter Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$21
2.7.6 Continental a La Carte (Up to 50 guests) - Seasonal fresh fruit salad, seasonal fresh cut fruit platter, assorted individual yogurt, yogurt bar bowls of plain and sweetened vanilla yogurt accompanied by granola, raisins and local honey, assorted granola bars, and substitute bottled juices (Orange, apple and cranberry juice).	The Healthy Start Continental (Minimum of 5 Guests) Sliced Melons and Seasonal Berries Assorted Individual Yogurts with Granola Freshly Baked Banana Bread Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$19
2.7.7 Please advise in regard to gluten free, vegan, and other dietary offerings. If caterer can provide these options, the University will notify caterer of dietary restrictions when the University provides the confirmation of attendees five (5) days in advance of the event.	WE can accommodate
2.7.8 Please provide value-added options.	We can customize and add to all events
Group 2.8: Catering: Price/ Fee Structure - Breakfast Buffets	
2.8.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.	I understand

2.8.2 Breakfast Sandwich Buffet (Up to 25 guests) - Croissant egg sandwich with cheese, choice of ham or bacon, O'Brien potatoes (V, GF), ketchup, seasonal fresh fruit salad, orange juice, locally roasted Omar coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.	The Sunrise (Minimum of 15 Guests) Farm Fresh Egg Sandwiches with cheese, ham or bacon Yukon Gold Potato Hash Browns Fruit Preserves and Sweet Butter Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$23
2.8.3 Traditional Breakfast (Up to 25 guests) - Assorted mini scones and mini croissants with butter, margarine, and preserves, seasonal fresh fruit salad, scrambled eggs with fresh herbs (V, GF), choice of crispy bacon or sausage links, O'Brien potatoes (V, GF), ketchup, orange juice, iced water, locally roasted Omar coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.	The Sunrise (Minimum of 15 Guests) Freshly Baked Assortment of Pastries and Muffins Selection of Seasonal Fresh Fruit Farm Fresh Scrambled Eggs with Herbs, Double Cut Cinnamon Brioche French Toast Classic Eggs Benedict with Hollandaise Sauce (Available upon Request, \$5 per person) Applewood Smoked Bacon or Country Sausage Yukon Gold Potato Hash Browns Fruit Preserves and Sweet Butter Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$27
2.8.4 Quiche or Frittata Buffet (Up to 50 guests) - Seasonal fresh fruit salad, choice of crispy bacon or sausage links, O'Brien potatoes (V, GF). ketchup; Select Two: Traditional Quiche Lorraine; Spinach, Roasted Red Pepper & Feta Quiche (V, GF); Broccoli & Mushroom with Cheese Quiche (V, GF); Zucchini, Diced Tomato & Fresh Basil Frittata (V, GF); Sausage, Red Pepper & Mushroom Frittata (GF); orange juice, iced water, locally roasted Omar coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.	The Sunrise (Minimum of 15 Guests) Select Two: Traditional Quiche Lorraine; Spinach, Roasted Red Pepper & Feta Quiche (V, GF); Broccoli & Mushroom with Cheese Quiche (V, GF); Zucchini, Diced Tomato & Fresh Basil Frittata (V, GF); Sausage, Red Pepper & Mushroom Frittata (GF) Applewood Smoked Bacon or Country Sausage Yukon Gold Potato Hash Browns Fruit Preserves and Sweet Butter Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$30
2.8.5 Please provide value-added options.	Customization for any menu
Group 2.9: Catering: Price/ Fee Structure - Brunch Buffets	
2.9.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.	I understand
2.9.2 Brunch includes orange juice, lemonade, sweetened iced tea, locally roasted Omar coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.	I understand

2.9.3 Breakfast Pastry & Breads (Up to 50 guests) - Select Three: Danish assortment, mini muffins assortment, cinnamon coffee cake, tea bread assortment, mini scones, mini croissants with butter, margarine and preserves, artisan rolls with butter and margarine, biscuits with butter and margarine, focaccia, mini plain bagels with regular and light cream cheese, butter, margarine and preserves.	Classic Continental (Minimum of 5 Guests) Freshly Baked Assorted Pastries and Muffins Selection of Seasonal Fruit Assorted Individual Yogurts with Granola Fruit Preserves and Sweet Butter Grapefruit, Cranberry, and Orange Juice Freshly Brewed Regular/Decaffeinated Coffee and Assorted Hot Teas Station \$18
2.9.4 Salads & Sides (Up to 25 guests) - Select Three: Seasonal fresh fruit salad, traditional Caesar salad, mixed green salad with croutons, Italian and ranch dressings (V, GF), grape tomato, fresh mozzarella, and fresh basil with balsamic vinaigrette (V, GF), crispy bacon and sausage links, O'Brien potatoes (V, GF), ketchup and scalloped potatoes (V).	Brunch Menu Buffet Assorted Danishes, Croissants, Bagels and Muffins Sliced Fruit and Seasonal Berries Imported and Domestic Cheese Assortment Carved Turkey or Ham Chef Attended Omelet Station with assorted toppings Salad Bar with Artisanal Greens, Tomatoes, Cucumbers, Olives, Onion, Goat Cheese and Dried Fruit with Seasonal Vinaigrette Fruit Preserves, Sweet Butter and Cream Cheese Regular, Decaffeinated Coffee and Assorted Hot Teas Chilled Fruit Juices \$42
2.9.5 Entrees (Up to 50 guests) - Select Three: Scrambled eggs (V, GF), Traditional quiche Lorraine, zucchini, diced tomato and fresh basil frittata (V, GF), jumbo waffles or French toast with mixed berries and warm maple syrup, penne pasta sautéed with sun-dried tomatoes, spinach, garlic and extra virgin olive oil (V, GF) (Parmesan cheese, crushed pepper), stuffed shells with marinara or Florentine sauce (V) (parmesan cheese, crushed pepper), chicken broccoli and ziti in a garlic cream sauce, chicken cacciatore (GF), lemon pepper chicken (GF), sausage, peppers, and onions (GF), and Florentine stuffed sole.	We can make, price based on market price \$46
Group 2.10: Catering: Add-On's to Morning Breaks, Continentals, Breakfast or Brunch Buffet	
2.10.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.	I understand
2.10.2 Pricing includes Chef/Servers	I understand

<p>2.10.3 Omelet Station (Up to 50 guests) - Uniformed chefs will prepare omelets to order. Fillings include: Bacon, ham, assorted cheeses, peppers, onions mushrooms, tomatoes and broccoli.</p>	<p>Chef fee \$150 Specialty Culinary Action Stations Roast Tenderloin of Beef with Red Wine Jus and Horseradish Sauce \$18 Roast Sirloin of Beef Cognac Peppercorn Sauce \$16 Maple Cured Country Ham with Honey Mustard \$13 Apricot Glazed Roast Breast of Turkey with Cranberry Relish \$13 Corned Beef Brisket with Maple Mustard \$16 Guava Barbeque Beef Brisket \$16 Sesame Crusted Tuna with Citrus Soy Sauce \$20 Hoisin Barbeque Filet of Wild Salmon with Ginger and Wasabi Crème Fraiche \$22 Slow Roasted Leg of Lamb with Minted Pan au Jus \$18 Roasted Steamship of Veal Mushroom Cappuccino Sauce</p>
<p>2.10.4 Chef Carved Pit Ham (GF) (Up to 50 guests) - Uniformed chefs will carve to order your glazed ham accompanied by honey dijon & horseradish mustard with petit rolls.</p>	<p>Chef fee \$150 Specialty Culinary Action Stations Roast Tenderloin of Beef with Red Wine Jus and Horseradish Sauce \$18 Roast Sirloin of Beef Cognac Peppercorn Sauce \$16 Maple Cured Country Ham with Honey Mustard \$13 Apricot Glazed Roast Breast of Turkey with Cranberry Relish \$13 Corned Beef Brisket with Maple Mustard \$16 Guava Barbeque Beef Brisket \$16 Sesame Crusted Tuna with Citrus Soy Sauce \$20 Hoisin Barbeque Filet of Wild Salmon with Ginger and Wasabi Crème Fraiche \$22 Slow Roasted Leg of Lamb with Minted Pan au Jus \$18 Roasted Steamship of Veal Mushroom Cappuccino Sauce</p>
<p>2.10.5 Chef Carved Turkey (GF) (Up to 50 guests) - Uniformed chefs will carve to order roasted turkey accompanied by cranberry orange relish, cranberry aioli and honey dijon and horseradish mustard with petit rolls.</p>	<p>Chef fee \$150 Specialty Culinary Action Stations Roast Tenderloin of Beef with Red Wine Jus and Horseradish Sauce \$18 Roast Sirloin of Beef Cognac Peppercorn Sauce \$16 Maple Cured Country Ham with Honey Mustard \$13 Apricot Glazed Roast Breast of Turkey with Cranberry Relish \$13 Corned Beef Brisket with Maple Mustard \$16 Guava Barbeque Beef Brisket \$16 Sesame Crusted Tuna with Citrus Soy Sauce \$20 Hoisin Barbeque Filet of Wild Salmon with Ginger and Wasabi Crème Fraiche \$22 Slow Roasted Leg of Lamb with Minted Pan au Jus \$18 Roasted Steamship of Veal Mushroom Cappuccino Sauce</p>

2.10.6 Chef Carved Beef Sirloin (GF) (Up to 50 guests) - Uniformed chefs will carve to order beef sirloin accompanied by horseradish aioli and horseradish mustard with petit rolls.	Chef fee \$150 Specialty Culinary Action Stations Roast Tenderloin of Beef with Red Wine Jus and Horseradish Sauce \$18 Roast Sirloin of Beef Cognac Peppercorn Sauce \$16 Maple Cured Country Ham with Honey Mustard \$13 Apricot Glazed Roast Breast of Turkey with Cranberry Relish \$13 Corned Beef Brisket with Maple Mustard \$16 Guava Barbeque Beef Brisket \$16 Sesame Crusted Tuna with Citrus Soy Sauce \$20 Hoisin Barbeque Filet of Wild Salmon with Ginger and Wasabi Crème Fraiche \$22 Slow Roasted Leg of Lamb with Minted Pan au Jus \$18 Roasted Steamship of Veal Mushroom Cappuccino Sauce
2.10.7 Belgian Waffle Station (Up to 50 guests) - Uniformed chefs will prepare Belgian waffles-to-order, toppings accompanied by mixed berries, whipped cream and warm local maple syrup.	\$150 chef fee \$9 pp
2.10.8 Frittatas (GF) (Up to 50 guests) - Potato, Caramelized Onion & Gruyere (V, GF), Zucchini, Diced Tomato & Fresh Basil (V, GF), Sausage, Red Pepper & Mushroom (GF).	FRITTATA – \$9 per person - Baked eggs with selection of vegetables, breakfast meats & cheeses Assorted “toasting” breads & skillet potatoes
2.10.9 Quiche (Up to 50 guests) - Traditional Lorraine, Spinach, Roasted Red Pepper & Feta (V), Broccoli & Mushroom with Cheese (V).	Quiche – \$10 per person - Baked eggs with selection of vegetables, breakfast meats & cheeses Assorted “toasting” breads & skillet potatoes
2.10.10 Yogurt Bar (V, GF) (Up to 50 guests) - Bowls of plain and sweetened vanilla yogurt accompanied by granola, raisins and local honey.	\$5
2.10.11 Cereal (Up to 50 guests) - Assorted Individual Cold Cereals Served with Low-fat & Nonfat Milk.	\$5-7
2.10.12 Fruit Skewers (Up to 50 guests) - Assortment of Seasonal Fresh Fruit on a six-inch skewer.	\$3.50 ea
Group 2.11: Catering: Price/ Fee Structure - Sandwiches	
2.11.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.	[I understand]
2.11.2 Pricing includes delivery service.	I understand

2.11.3 Classic Boxed Lunch (Up to 50 guests) - Hard (Kaiser) roll sandwich with original kettle chips, apple, large chocolate chip cookie. Condiments, Coke, Diet Coke, Sprite and UConn Natural Spring Water; with assortment of: Turkey, American cheese, lettuce and tomato, roast beef, Swiss cheese, lettuce and tomato, ham, Swiss cheese, lettuce and tomato, albacore tuna salad, lettuce and tomato, vegetarian with lettuce, tomato, alfalfa sprouts, cucumber, shredded carrot, red pepper, hummus, Swiss and American cheese (V).	\$23
2.11.4 Wrapped Boxed Lunch (Up to 50 guests) - Wrap sandwich with original kettle chips, apple, large chocolate chip cookie. Condiments, Coke, Diet Coke, Sprite and UConn Natural Spring Water; with assortment of: Turkey with tarragon mayonnaise, roast beef with horseradish mayonnaise, ham with honey dijon mustard, albacore tuna salad, vegetable with hummus (V).	\$29
2.11.5 Please provide value-added options.	
Group 2.12: Catering: Price/ Fee Structure - Deli Sandwich Buffet	
2.12.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.	I understand
2.12.2 Includes single use service ware, serving utensils, linen covered buffet and beverage station of Natural Spring Water, Coke, Diet Coke and Sprite (delivery, set up and return for cleanup).	
2.12.3 Deli Sandwich Buffet (Up to 25 guests) - Roast beef, turkey, ham and albacore tuna salad (GF); American and Swiss cheese (GF), assorted sliced breads white and whole wheat Kaiser rolls, sliced red onion, lettuce, tomato, condiments, pickle spears, individual assortment of kettle chips, cookies and mini brownies, choice of: red bliss potato (V, GF) or pasta salad (V). Or:	\$28
2.12.4 Light Deli Sandwich Buffet (Up to 25 guests) - Albacore tuna (GF), egg (V, GF), seafood and chicken salads (GF), cottage cheese (V, GF), lettuce, tomato, sliced red onions, sliced cucumbers, assorted sliced breads, white and whole wheat pitas, pickle spears, individual assortment of kettle chips, cookies and mini brownies, choice of: whole fresh fruit or pasta salad (V).	\$28
Group 2.13: Catering: Price/ Fee Structure - Dinner	

<p>2.13.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.</p>	<p>I understand</p>
<p>2.13.2 Served meals must include standard house linen for the guest tables, china, flatware, glassware, dinner roll and artisan bread assortment with butter and margarine, salad, entrée with chef's pairing of vegetable and starch, house dessert, iced water, coffee, decaffeinated coffee and hot water with assorted tea packets, sweeteners, half & half, lemon wedges, honey and service staff for up to 3 hours.</p>	<p>I understand</p>
<p>2.13.3 Select One Salad (Up to 100 guests) - Traditional Caesar salad, mixed greens salad tossed with vinaigrette and croutons (V), mesclun greens, candied pecans and dried cranberries tossed in balsamic vinaigrette (V, GF).</p>	<p>Buffet Dinner One Hour Service \$42 per person (Minimum of 20 Guests) Starters (Select Two) Spinach Salad Bacon, Egg, Blue Cheese, Tomato, Maple Balsamic Arugula Salad Strawberries, Toasted Almonds, Goat Cheese, Minted Balsamic Dressing Artisanal Greens Tomato, Cucumber, Fennel, Carrot, White Balsamic Dressing Chilled Gazpacho Mascarpone Cheese Grilled Vegetable Display Hummus, Goat Cheese, Crostini Pasta Course Additional \$4 per person (Select One Pasta) Penne, Fusilli, Tortellini, Cavatelli, Three Cheese Ravioli (Select One Sauce) Alfredo, Basil Cream, Marinara, Vodka, Olive Oil and Herbs Entrees (Select Two) Roast Chicken with Spinach, Tomato, Mozzarella and Lemon Caper Sauce Smoked Chicken Breast with Tomato Olive Relish Chicken Saltimbocca with Sage, Provolone and Marsala Potato Crusted Haddock with Lemon White Wine Butter Seared Salmon with Lemon Lime Burre Blanc Roasted Chatham Cod with Citrus Rock Shrimp Roasted Sirloin of Beef with Honey Roasted Shallots and Demi Glaze Stuffed Roasted Loin of Pork with Spinach, Goat Cheese Served with Apple Butter and Cider Jus Eggplant Roulade with Spinach, Pesto, Marinara and Parmesan Dessert Assorted Cookies and Brownies Caffeinated and Decaffeinated Coffee and Assorted Teas (Station) Includes: Club Baked Bread and Sweet Butter and Chef's Seasonal Vegetables and Starch</p>

2.13.4 Select One Entrée (Up to 100 guests) - Poultry: Pan-seared breast of chicken with citrus-olive relish (GF), orange picatta chicken. Beef: Roast sirloin with burgundy wine sauce (GF), teriyaki strip steak (GF). Seafood: Orange soy glazed salmon (GF), baked stuffed sole florentine. Vegetarian: Striped ravioli with sundried tomato pesto (V), boursin cheese & spinach stuffed portabella (V, GF).

Buffet Dinner One Hour Service \$42 per person (Minimum of 20 Guests) Starters (Select Two) Spinach Salad Bacon, Egg, Blue Cheese, Tomato, Maple Balsamic Arugula Salad Strawberries, Toasted Almonds, Goat Cheese, Minted Balsamic Dressing Artisanal Greens Tomato, Cucumber, Fennel, Carrot, White Balsamic Dressing Chilled Gazpacho Mascarpone Cheese Grilled Vegetable Display Hummus, Goat Cheese, Crostini Pasta Course Additional \$4 per person (Select One Pasta) Penne, Fusilli, Tortellini, Cavatelli, Three Cheese Ravioli (Select One Sauce) Alfredo, Basil Cream, Marinara, Vodka, Olive Oil and Herbs Entrees (Select Two) Roast Chicken with Spinach, Tomato, Mozzarella and Lemon Caper Sauce Smoked Chicken Breast with Tomato Olive Relish Chicken Saltimbocca with Sage, Provolone and Marsala Potato Crusted Haddock with Lemon White Wine Butter Seared Salmon with Lemon Lime Burre Blanc Roasted Chatham Cod with Citrus Rock Shrimp Roasted Sirloin of Beef with Honey Roasted Shallots and Demi Glaze Stuffed Roasted Loin of Pork with Spinach, Goat Cheese Served with Apple Butter and Cider Jus Eggplant Roulade with Spinach, Pesto, Marinara and Parmesan Dessert Assorted Cookies and Brownies Caffeinated and Decaffeinated Coffee and Assorted Teas (Station) Includes: Club Baked Bread and Sweet Butter and Chef's Seasonal Vegetables and Starch

<p>2.13.5 Select One Dessert (Up to 100 guests) - Angel food cake with berries, peachy lemon cake with whipped topping, chocolate mousse cake with chocolate drizzle, New York cheesecake with strawberries.</p>	<p>Buffet Dinner One Hour Service \$42 per person (Minimum of 20 Guests) Starters (Select Two) Spinach Salad Bacon, Egg, Blue Cheese, Tomato, Maple Balsamic Arugula Salad Strawberries, Toasted Almonds, Goat Cheese, Minted Balsamic Dressing Artisanal Greens Tomato, Cucumber, Fennel, Carrot, White Balsamic Dressing Chilled Gazpacho Mascarpone Cheese Grilled Vegetable Display Hummus, Goat Cheese, Crostini Pasta Course Additional \$4 per person (Select One Pasta) Penne, Fusilli, Tortellini, Cavatelli, Three Cheese Ravioli (Select One Sauce) Alfredo, Basil Cream, Marinara, Vodka, Olive Oil and Herbs Entrees (Select Two) Roast Chicken with Spinach, Tomato, Mozzarella and Lemon Caper Sauce Smoked Chicken Breast with Tomato Olive Relish Chicken Saltimbocca with Sage, Provolone and Marsala Potato Crusted Haddock with Lemon White Wine Butter Seared Salmon with Lemon Lime Burre Blanc Roasted Chatham Cod with Citrus Rock Shrimp Roasted Sirloin of Beef with Honey Roasted Shallots and Demi Glaze Stuffed Roasted Loin of Pork with Spinach, Goat Cheese Served with Apple Butter and Cider Jus Eggplant Roulade with Spinach, Pesto, Marinara and Parmesan Dessert Assorted Cookies and Brownies Caffeinated and Decaffeinated Coffee and Assorted Teas (Station) Includes: Club Baked Bread and Sweet Butter and Chef's Seasonal Vegetables and Starch</p>
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The State of Connecticut Terms and Conditions located at this link will govern all purchases against this contract. They are located at this link: [Terms-and-Conditions](#)

Purchasing Contact:







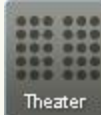





Kristin Allen

Category Manager

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EVENT SPACE CHART FOR UCONN

Meeting Rooms

<div>  Space Calculator </div> <div>  Total Sq Ft </div> <div>  Room Size </div> <div>  Ceiling Ht </div> <div>  50% Cost </div> <div>  Classroom </div> <div>  Theater </div> <div>  Banquet 10 </div> <div>  Reception </div> <div>  Conference </div> <div>  U-Shape </div> <div>  H-Square </div>											
Fairplay 1 st Floor	384	16' x 24'	14	150	12	25	12	20	16	9	-
Main Dining Room 1 st Floor	3,600	50' x 72'	12	1500	60	200	110	200	56	40	48
West Dining Room 1 st Floor	1,600	50' x 32'	12	375	36	60	70	70	30	20	24
East Dining Room 1 st Floor	2,000	50' x 40'	12	375	50	100	90	100	36	25	36
Grand Ballroom 2 nd Floor	3,600	50' x 72'	14	1500	80	350	300	325	66	27	40
Yacht Room 2 nd Floor	980	20' x 49'	14	375	30 (3 per 8ft) 20 (2 per 8ft)	80/100	80	60	30/40	24/30	30/40
Board Room 2 nd Floor	384	16' x 24'	14	150	12	25	12	20	16	9	-
Cigar Lounge 2 nd Floor	775	25' x 31'	14	750	-	-	20	50	12	-	-
Suite 37 3 rd Floor	784	28 x 28'	12	300	-	-	20	25	16	10	12
Member Lounge			14	375	-	-	-	125	-	-	-

- Please note we can customize your event to a desired room. Reach out to our sales team for assistance.
- We will work with you on the potentially adjusting the Ballroom and Main Dining Room price based on food purchased