

CATERING MENU



TAHOE[®]
Blue
— EVENT CENTER —



BREAKFAST

BREAKFAST BUFFETS

All Buffets include Chilled Orange Juice & Freshly Brewed Local Coffee



MORNING SUNRISE CONTINENTAL **\$17.00** PER PERSON
 Whole Fruit & Sliced Seasonal Fresh Fruit and Berries, Assorted
 Breakfast Breads, Bagels and Pastries, Sweet Butter, Honey, Individual
 Preserves

HEART HEALTHY CONTINENTAL **\$23.00** PER PERSON
 Whole Fruit & Sliced Seasonal Fresh Fruit and Berries, Whole Wheat &
 Multigrain Breads, Croissants & Assorted Bagels, Whipped Cream Cheese,
 Individual Fruit Preserves, Yogurt Bar with Fresh Berries, Granola,
 Dried Fruit, and Honey

AMERICAN CLASSIC **\$26.00** PER PERSON
 Sliced Seasonal Fresh Fruit and Berries, Assorted Breakfast Breads, Bagels,
 and Pastries, Sweet Butter, Honey, and Individual Preserves, Scrambled
 Eggs, Choice of Applewood Smoked Bacon or Country Sausage Links,
 Breakfast Potatoes with Sautéed Peppers and Onions

EXECUTIVE BREAKFAST BUFFET **\$33.00** PER PERSON
 Whole Fruit, Sliced Seasonal Fresh Fruit and Berries, Assorted Breakfast Breads,
 Bagels and Pastries, Sweet Butter, Individual Fruit Preserves, Scrambled Eggs,
 Applewood Smoked Bacon or Country Sausage Links, Breakfast Potatoes with
 Sautéed Peppers and Onions, Fluffy Pancakes, Sweet Butter, Maple Syrup

ENHANCEMENTS

BREAKFAST SANDWICH **\$7.00** PER PERSON
 Choice of Plain Egg & Cheese | Sausage, Egg & Cheese | Bacon,
 Egg & Cheese

GRANOLA & YOGURT STATION **\$7.00** PER PERSON
 Fresh Granola, Yogurt, Fresh Berries, Dried Fruit,
 Honey

OATMEAL STATION **\$8.00** PER PERSON
 Dried Fruits, Brown Sugar, Raisins, Whole Milk

A LA CARTE

FRESHLY BAKED LOCAL BAGELS **\$40.00** DOZEN



ASSORTED DANISHES & PASTRIES **\$38.00** DOZEN

ASSORTED BAKED MUFFINS **\$38.00** DOZEN



BOXED LUNCHES

All boxed lunches served Kettle Chips, Cookie, Whole Fruit and Canned Water

BOXED LUNCH

HANDCRAFTED SANDWICHES \$25.00 PER PERSON

All sandwiches served with Green Leaf Lettuce & Sliced Tomatoes on a Ciabatta Roll

Roast Turkey & Swiss

Herb Roasted Chicken & Jack Cheese

Roast Sirloin of Beef & Cheddar

Smoked Ham & Provolone

Veggie Wrap

Roasted Red Bell Pepper Hummus and Seasonal Fresh Vegetables

CLASSIC CAESAR SALAD \$21.00 PER PERSON

Romaine, Shaved Parmesan, Garlic Croutons and Caesar Dressing

DELUXE GARDEN SALAD \$22.00 PER PERSON

Baby Greens, Tomato, Cucumber, Red Onions, Bleu Cheese, Hard Boiled Egg and Buttermilk Ranch Dressing

STRAWBERRY FIELDS SALAD \$23.00 PER PERSON

Spring Mix, Strawberries, Blueberries, Mandarin Oranges, Blue Cheese Crumbles, Candied Pecans and White Balsamic Vinaigrette

ADD THE FOLLOWING TO ANY SALAD

GRILLED CHICKEN	\$6.00 ADD PER PERSON
GRILLED STEAK	\$8.00 ADD PER PERSON
GRILLED SALMON	\$9.00 ADD PER PERSON



THEMED LUNCH BUFFETS

Minimum of 25 guests

THE DELICATESSEN

- Assorted Sliced Deli Meats & Cheeses
- Lettuce, Tomato, Pickles, Onions
- Assorted Breads & Rolls
- Condiments
- Potato & Pasta Salad
- Cookies & Brownies

\$34.00 PER PERSON

SOUTH OF THE BORDER

- Marinated Beef & Chicken Fajitas
- Sauteed Onions & Peppers
- Mexican Rice & Charro Beans
- Spicy Black Bean and Corn Salad
- Warm Flour & Corn Tortillas
- Queso Fresco
- Salsa Verde, Fire Roasted Salsa, Sour Cream, Guacamole
- Tortilla Chips
- Churros

\$37.00 PER PERSON

WILD BILL'S BBQ

- Smoked Beef Tri-Tip
- Smoked Chicken (Bone in Breast and Thigh)
- Fresh Baked Cornbread, Whipped Honey Butter
- Selection of Wild Bill's BBQ Sauces
- Creamy Coleslaw
- Potato Salad
- Peach Cobbler

\$38.00 PER PERSON

ALL AMERICAN BUFFET

- Grilled Chicken, Hamburgers, & Hot Dogs
- Buns & Rolls
- Mixed Greens Salad
- Kettle Chips
- Southern Style Baked Beans
- Cookies & Brownies

\$38.00 PER PERSON



LUNCH BUFFETS

Served with Fresh Baked Bread, Butter, Iced Tea & Water

1 ENTREE \$36.00 PER PERSON
2 ENTREES \$41.00 PER PERSON

COLD SELECTIONS CHOICE OF ONE

VEGETABLE PASTA SALAD
Cavatappi, Seasonal Grilled Vegetables and Red Wine Mustard Vinaigrette

KALE CAESAR SALAD
Crisp Romain, Fresh Kale, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing

GARDEN VEGETABLE SALAD
Baby Greens & Chopped Romaine, Tomato, Cucumber, Carrot, Buttermilk Ranch Dressing

STRAWBERRY FIELDS SALAD
Baby Greens & Chopped Romaine, Strawberries, Blueberries, Mandarin Oranges, Blue Cheese Crumbles, Candied Pecans and White Balsamic Vinaigrette

ACCOMPANIMENTS CHOICE OF TWO

- Yukon Smashed Potatoes
- Wild Rice Pilaf
- Herb Roasted Red Potatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Sauteed Baby Carrots

ENTREES

FIVE CHEESE TORTELLINI
Blistered Tomatoes, Fresh Herbs

GRILLED LEMON GARLIC CHICKEN BREAST
Citrus Beurre-Blanc

PANKO AND ASIAGO CRUSTED CHICKEN
Roasted Garlic Cream Sauce

GARLIC AND HERB MARINATED TRI-TIP
Red Wine Demi-Glaze

HERB CRUSTED PORK TENDERLOIN
Whole Grain Mustard Pan Jus

GRILLED BBQ SUGAR SPICED SALMON
Mustard Beurre-Blanc

DESSERTS CHOICE OF ONE

BAKED MIXED BERRY TART
Whipped Cream

NEW YORK STYLE CHEESECAKE
Seasonal Fruit Puree

CHOCOLATE MOUSSE
Pirouline Cookie

DOUBLE LAYER CHOCOLATE CAKE
Toffee Crumble



PLATED LUNCH

Served with Choice of Salad, Choice of Dessert, Fresh Baked Breads, Iced Tea & Water

SALADS CHOICE OF ONE

BABY LETTUCE SALAD

Baby Lettuce, Tomatoes, Cucumber, Carrot, White Balsamic Vinaigrette

KALE CAESAR

Crisp Romaine, Fresh Kale, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing

CHOPPED WEDGE SALAD

Chopped Lettuce, Applewood Smoked Bacon, Tomatoes, Scallions, Bleu Cheese Dressing

STRAWBERRY FIELDS SALAD

Baby Greens & Chopped Romaine, Strawberries, Blueberries, Mandarin Oranges, Blue Cheese Crumbles, Candied Pecans and White Balsamic Vinaigrette

DESSERTS CHOICE OF ONE

CARROT CAKE

Caramel Sauce

NEW YORK STYLE CHEESECAKE

Seasonal Berry Sauce

LEMON ITALIAN CREAM CAKE

Raspberry Sauce

ENTREES

GRILLED CHICKEN PROVENCAL

\$36.00 PER PERSON

Baby Squash, Roasted Potatoes, Tomato Basil Coulis

CHICKEN PICCATA

\$37.00 PER PERSON

Herbed Basmati Rice, Seared Baby Carrots, Lemon Caper Sauce

NY STRIPLOIN

\$44.00 PER PERSON

Roasted Fingerlings, Grilled Asparagus, Peppercorn Demi

CHARBROILED MARINATED SIRLOIN

\$42.00 PER PERSON

Mashed Potatoes, Sauteed Hari Covert, Red Wine Demi

HERB CRUSTED PORK CHOP

\$40.00 PER PERSON

Roast Garlic Mashed Potato, Steamed Broccolini, Jus

GRILLED SALMON

\$42.00 PER PERSON

Wild Rice Pilaf, Sauteed Spinach, Citrus Beurre Blanc

CILANTRO LIME GRILLED MAHI-MAHI

\$43.00 PER PERSON

Jasmine Rice, Roasted Brussels Sprouts, Pineapple Relish

PORTABELLA STACK

\$37.00 PER PERSON

Grilled Squash, Carrot, Portabella Mushroom, Peppers, Roast Red Pepper Coulis



BEVERAGE STATIONS

FRESHLY BREWED LOCAL COFFEE	\$50.00 GALLON	INFUSED WATER STATION	\$25.00 GALLON
FRESHLY BREWED LOCAL ICED TEA	\$42.00 GALLON	Choice of: Lemon, Lemon & Mint, Cucumber & Mint, Strawberries & Basil	
LEMONADE	\$30.00 GALLON	GOURMET COFFEE STATION	\$8.00 PER PERSON
ORANGE JUICE OR CRANBERRY JUICE	\$15.00 CARAFE	Freshly Brewed Regular & Decaffeinated Coffee with Assorted Flavored Syrups, Creamers, Sugar, Chocolate Shavings, and Fresh Whipped Cream	
CANNED SODAS	\$4.00 EACH	SEASONAL HOT BEVERAGE STATION	\$8.00 PER PERSON
CANNED WATER	\$4.00 EACH	Hot Cocoa & Warm Apple Cider with Whipped Cream, Peppermint Sticks, Chocolate Shavings, Caramel, Cinnamon Sticks, Lemon	
MINERAL/SPARKING WATER	\$5.00 EACH		



BREAK SERVICE

*Breaks replenished for thirty (30) minutes
All Breaks include Hydration Station*

- LIGHT & HEALTHY** **\$15.00** PER PERSON
 Low Fat & Greek Yogurt Bar with Fresh Berries, Granola, Dried Fruit, and Honey
- THE BALLPARK BREAK** **\$15.00** PER PERSON
 Warm Soft Pretzels with Dijon Mustard, Assorted Candies & Buttered Popcorn
- NOT YOUR ORDINARY DIP** **\$17.00** PER PERSON
 Corn Tortilla Chips, Pita Triangles, Assorted Fresh Vegetables, Black Bean & Roasted Red Pepper Hummus, Pico de Gallo, Guacamole, House Made Ranch & Vegetable Dip

A LA CARTE SNACKS

Priced Per Person

ASSORTED WHOLE FRESH FRUIT	\$3.00
FRESHLY BAKED ASSORTED COOKIES OR BROWNIES	\$3.00
SLICED SEASONAL FRESH FRUIT & BERRY DISPLAY	\$6.00
TINY TWIST CRUNCH PRETZELS, SIGNATURE SNACK MIX, OR FRESH POPPED POPCORN	\$2.00
POWER BARS	\$6.00
GRANOLA BARS	\$2.00



DINNER BUFFET

All Dinner Buffets served with Freshly Baked Breads, Iced Water & Coffee Service

1 ENTRÉE \$50.00 PER PERSON
2 ENTREES \$56.00 PER PERSON

STARTERS CHOICE OF ONE

GARDEN FRESH MIXED GREENS SALAD
Tomatoes, Sliced Cucumber, Carrots, Mixed Cheeses, Toasted Herb Croutons, Balsamic Dressing & Ranch Dressing

STRAWBERRY FIELDS SALAD
Baby Greens & Chopped Romaine, Strawberries, Blueberries, Mandarin Oranges, Blue Cheese Crumbles, Candied Pecans and White Balsamic Vinaigrette

KALE CAESAR SALAD
Crisp Romaine, Fresh Kale, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing

GRILLED VEGETABLE PASTA SALAD
Cavatappi Pasta, Sundried Tomatoes, House Made Basil Vinaigrette

ACCOMPANIMENTS CHOICE OF TWO

- Yukon Smashed Potatoes
- Wild Rice Pilaf
- Herb Roasted Red Potatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Sauteed Baby Carrots

ENTREES

FIVE CHEESE TORTELLINI
Blistered Tomatoes, Fresh Herbs

CILANTRO LIME CHICKEN
Citrus Marinated Grilled Chicken, Peppers & Onions

PANKO & ASIAGO CRUSTED CHICKEN
Roasted Garlic Cream Sauce

HERB ROASTED PORK TENDERLOIN
Pan Gravy

GILROY GARLIC AND HERB MARINATED TRI-TIP
Burgundy Wine Sauce

SMOKED BEEF BRISKET
BBQ Sauce

BLACKENED MAHI MAHI
Mango Chutney

PAN SEARED SALMON
Lemon Caper Beurre Blanc

DESSERTS CHOICE OF ONE

BAKED MIXED BERRY TART
Whipped Cream

NEW YORK STYLE CHEESECAKE
Seasonal Fruit Puree

CHOCOLATE MOUSSE
Pirouline Cookie

DOUBLE LAYER CHOCOLATE CAKE
Toffee Crumble



LIGHT HOR D'OEUVRES RECEPTION

\$37.00 per person

DISPLAY STATION

Choice of one

ARTISANAL CHEESE & CRACKER DISPLAY

Assorted display of Domestic and Imported Cheeses & Crackers

VEGETABLE CRUDITE DISPLAY

Assortment of Fresh Cut Vegetables, Green Chili Ranch & Bleu Cheese Dip

BALSAMIC ROASTED VEGETABLE DISPLAY

Eggplant, Zucchini, Squash, Asparagus, Red Peppers, Rosemary Infused Olive Oil Grilled Baguette

RECEPTION STATION

Choice of one

“LOAD IT UP” MASHED POTATO & MAC N’ CHEESE BAR

Yukon Gold Mash, White Cheddar Mac N’ Cheese, Accompanied by Cheddar Cheese, Bacon Bits, Sour Cream, Scallions, Garlic Chili Sauce, Fresh Peas, Chopped Smoked Ham, Toasted Panko Breadcrumbs and Hot Sauces

NACHO BAR WITH GRILLED CHICKEN

Tri-Colored Nachos, House made Queso & Assorted Toppings

HOR D’OUEVRES STATION

Choice of two

CAPRESE SKEWER

Balsamic Drizzle

ANCHO CHICKEN JACK CHEESE QUESADILLA

Avocado Crema

COCONUT CHICKEN CURRY SATAY

Sweet Chili Sauce

PULLED PORK SLIDER

Sweet BBQ Sauce, Crispy Fried Onions

SWEET AND SASSY KOREAN STYLE MINI BAHN MI

Pickled Vegetables

CHEESEBURGER SLIDERS

Cheddar Cheese

CROSTINI

Whipped Ricotta, Olive Tapenade Crostini

SPINACH & MUSHROOM QUESADILLA

Pico de Gallo

PORK POTSTICKERS

Hoisin Sauce

MINI VEGETABLE SPRING ROLL

Sweet Red Chili Sauce



HEAVY HOR D'OEUVRES RECEPTION

\$57.00 per person

DISPLAY STATION

Choice of one

GOURMET CHEESE AND CHARCUTERIE DISPLAY

Chefs Selection of Domestic and Imported Cheeses and Specialty Cured Meats, House Pickled Vegetables, Fresh Sliced Breads, Crackers, Selection of Mustards & Fig Jam

HUMMUS TRIO

Traditional Lemon & Garlic, White Bean & Basil, Black Bean Hummus Served With Fresh Cut Seasonal Vegetables & Pita Chips

BALSAMIC ROASTED VEGETABLE DISPLAY

Eggplant, Zucchini, Squash, Asparagus, Red Peppers, Rosemary Infused Olive Oil Grilled Baguette

RECEPTION STATION

Choice of one

“LOAD IT UP” MASHED POTATO & MAC N’ CHEESE BAR

Yukon Gold Mash, White Cheddar Mac N’ Cheese, Accompanied by Cheddar Cheese, Bacon Bits, Sour Cream, Scallions, Garlic Chili Sauce, Fresh Peas, Chopped Smoked Ham, Toasted Panko Breadcrumbs and Hot Sauces

FAJITAS

Ancho Marinated Steak & Chicken Breast, Sautéed Onions, Fresh Cilantro, Bell Peppers

NACHO BAR WITH GRILLED CHICKEN

Tri-Colored Nachos, House made Queso & Assorted Toppings

HOR D'OEUVRES STATION

Choice of three

SPINACH & PARMESAN STUFFED MUSHROOMS

CAPRESE SKEWER

Himalayan Sea Salt, Balsamic Drizzle

MINI VEGETABLE SPRING ROLL

Sweet Red Chili Sauce

CRISPY CRISPY CHICKEN SLIDER

Butter Pickle Slice, Hot Honey Mustard

ANCHO CHICKEN JACK CHEESE QUESADILLA

Avocado Crema

COCONUT CHICKEN CURRY SATAY

Sweet Chili Sauce

SWEET AND SASSY KOREAN STYLE MINI BAHN MI

Pickled Vegetables

PULLED PORK SLIDER

Sweet BBQ Sauce, Crispy Fried Onions

CHEESEBURGER SLIDERS

Cheddar Cheese

CHILI-GARLIC SHRIMP SATAY

Lime & Mint Sauce

DESSERT STATION

CHEF’S CHOICE OF ASSORTED DESSERTS



PLATED DINNER

Served with Choice of Salad, Choice of Dessert, Fresh Baked Breads, Water & Coffee Service

SALADS CHOICE OF ONE

BABY LETTUCE SALAD

Baby Lettuce, Tomatoes, Cucumber, Carrot, Aged Balsamic or Ranch

KALE CAESAR

Crisp Romain, Fresh Kale, Shave Parmesan, Garlic Croutons, Creamy Caesar Dressing

CHOPPED WEDGE SALAD

Chopped Lettuce, Thick Cut Applewood Bacon, Tomatoes, Scallions, Bleu Cheese Dressing

UPGRADES

TOMATO & MOZZARELLA

Fresh Basil, Virgin Olive Oil Dressing

\$4.00

SPINACH APPLE SALAD

Walnuts, Chevre Cheese, Red Onion, House Made Cider Vinaigrette

\$4.00

STRAWBERRY FIELDS SALAD

Baby Greens & Chopped Romaine, Strawberries, Blueberries, Mandarin Oranges, Blue Cheese Crumbles, Candied Pecans and White Balsamic Vinaigrette

\$5.00

DESSERTS CHOICE OF ONE

NEW YORK STYLE CHEESECAKE

Seasonal Berry Sauce

CARROT CAKE

Caramel Sauce

LEMON ITALIAN CREAM CAKE

Raspberry Sauce

ENTREES

PORCINI & TRUFFLE CAPPELLACI

Heirloom Tomatoes, Artichoke, Parmesan, Pesto

\$48.00 PER PERSON

SPAGHETTI SQUASH

Plum Tomato, Fresh Basil, Grilled Asparagus

\$48.00 PER PERSON

LEMON GARLIC CHICKEN

Roasted Potatoes, Seasonal Vegetables, Lemon Jus

\$50.00 PER PERSON

PANKO & ASIAGO CRUSTED CHICKEN

Rice Pilaf, Sauteed Paddy Pan Squash, Roast Red Pepper Coulis

\$52.00 PER PERSON

GRILLED PORK CHOP

Mashed Potato, Sauteed Seasonal Vegetables, Whole Grain Mustard Sauce

\$55.00 PER PERSON

CRISPY CHIPOTLE BBQ SALMON

Jasmine Rice, Stir Fried Vegetables, Creamy Mustard Chive Sauce

\$57.00 PER PERSON

PAN SEARED MAHI MAHI

Citrus Basmati Rice, Roasted Brussels Sprouts, Pineapple Relish

\$57.00 PER PERSON

GRILLED NEW YORK STRIP

Garlic Mashed Potatoes, Sauteed Green Beans

\$60.00 PER PERSON

BEEF TENDERLOIN

Merlot Demi-Glaze, Potatoes Lyonnaise, Grilled Asparagus

\$62.00 PER PERSON



RECEPTION BARS

Bartender fee of \$25 per bartender per hour

HOST BAR

BEER & WINE

2 HOURS	\$20.00 PER PERSON
EACH ADDITIONAL HOUR	\$8.00 PER PERSON

Domestic & Import Beer, House Wine, and Non-Alcoholic Selections

DELUXE BRANDS

2 HOURS	\$23.00 PER PERSON
EACH ADDITIONAL HOUR	\$9.00 PER PERSON

Domestic & Import Beer, House & Premium Wine, Spirits, and Non-Alcoholic Selections

PREMIUM BRANDS

2 HOURS	\$25.00 PER PERSON
EACH ADDITIONAL HOUR	\$10.00 PER PERSON

Imported and Craft Beer, House & Premium Wine, Spirits, and Non-Alcoholic Selections

CASH BAR

Minimum spend required. Prices are subject to change based on market conditions.

DOMESTIC BEER	\$8.00
IMPORTED BEER	\$9.00
HOUSE COCKTAILS	\$10.00
PREMIUM COCKTAILS	\$12.00
HOUSE WINE	\$9.00
PREMIUM WINE	\$11.00
CANNED WATER	\$4.00
SOFT DRINKS	\$4.00

SPECIALTY BARS

BLOODY MARY STATION	\$15.00 PER PERSON
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Variety of Spices, Hot Sauces, Celery, Olives and Cucumbers
 **Upgrade to add Bacon and Shrimp ~\$20

MIMOSA / BELLINI STATION	\$12.00 PER PERSON
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Variety of Sparkling Wines, Fresh Orange Juice, Cranberry Juice, and Peach Puree



FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD & BEVERAGE

OVG maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held during your event, the OVG Dining team has concerns over the wholesomeness of this product when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time.

BEVERAGE SERVICE

OVG offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with state & city liquor laws, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage guests.

DIETARY CONSIDERATIONS

Spectra is happy to address special dietary requests for individual guests with a 4 (four) day advance notice.

CHINA SERVICE

China service is standard for all dinner buffets and plated dinners. Any special requests, please ask your sales representative.

LINENS

Please ask your sales representative for information regarding additional linen needs for your event.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event.

MANAGEMENT CHARGE

All catered events are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the food/ beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event.

GUARANTEES

A final guarantee of attendance is required (5) working days prior to all food and beverage events. Billing will be based on either your minimum guarantee (even if fewer guests attend) or the actual guest count, whichever is greater.

CANCELLATION OF EVENT BY LICENSEE

In the event of a cancellation by Licensee of the Event, no deposit refund shall be made. Additionally, Licensee shall be obligated to pay the following fees: Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in this License Agreement. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in this License Agreement. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Food & Beverage Contract or this License Agreement, whichever is the greater of the two. The parties agree that Licensor will be damaged by any such cancellation, and that the exact amount of such damages would be either impossible or inconvenient to prove, and that the amounts set forth in this paragraph are a reasonable estimate of the amount of such damages. The parties further agree that such amount shall constitute liquidated damages, and not a penalty of any kind. The remedies set forth in this section are in addition to, and not in lieu of, any other rights or remedies Licensor may have, at law or in equity, in the event of a breach or cancellation of this Agreement by Licensee