# **Educational Conference Center at Luzerne County Community College**

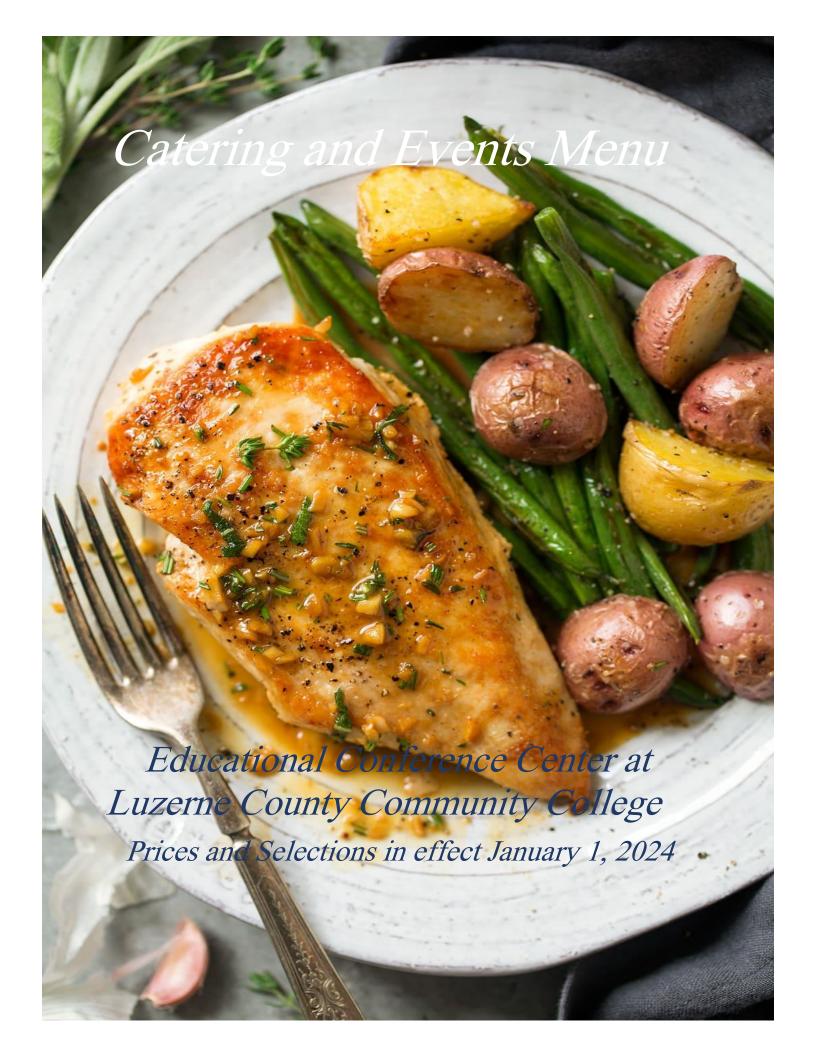
Thank you for your interest in the Educational Conference Center at Luzerne County Community College. Our goal is to provide guests with first-rate meeting and conference services coupled with unsurpassed customer service unmatched by any other facility.

We are pleased to offer state-of-the-art audio-visual equipment in every room and an open floorplan dining room with seating for up to 140 guests. Facility usage is complimented by a fullservice menu which can be customized to fit your specifications. There is also an open-air patio overlooking Alden Mountain and the surrounding Luzerne County Community College campus, complimentary parking and a host of other amenities.

Please use this information as a resource guide as your plan your next corporate training program, seminar, conference or social event. As always, we are available to assist in designing your next function. Please do not hesitate to call upon us as you begin your planning process.

We look forward to seeing you soon,

Donna Sedlak, Food and Event Services Specialist Educational Conference Center at Luzerne County Community College



# Educational Conference Center at Luzerne County Community College Catering and Facility Policies

#### Deposits and Payments

The Educational Conference Center at Luzerne County Community requires a \$200.00 deposit when booking facility space and/or food service. This fee is non-refundable unless the College is forced to reschedule/cancel a function due to unforeseen circumstances. At the time of booking the following required documents must be submitted including *Tax Exempt documentation* (**if applicable**) *and Liability Insurance*. All functions will be invoiced within 7 business days of the close of the function and payment is expected within 30 days of receipt. Payments may be made by either check or credit card. A \$100.00 fee will be added to the invoice monthly if not paid within 30 days of receipt. All food service items are subject to a 6% Pennsylvania sales tax fee.

#### Food and Beverage Policies

The Educational Conference Center at Luzerne County Community College requires that all functions use the College's Food Service for any refreshment needs. At no time will guests or event organizers be permitted to bring outside food/beverages into the facility for their function. All final/guaranteed food service guest counts are due 7 business days prior to the function. This number provided is the minimum that will be billed unless guest counts are higher than provided. Cancellations are required to be submitted 7 business days prior to the function. Cancellations less than 7 business days prior to the event will result in full charges for the guaranteed guest count.

\*Please note that the Educational Conference Center is NOT a peanut or tree-nut free environment. We do process nuts in our kitchen which creates the potential for cross-contact and contamination.

#### Service Standards

The Educational Conference Center at Luzerne County Community College and staff take pride in providing high-quality, exceptional service and the freshest of food service choices. In order to achieve this goal, food service items will be available for guest consumption for 2 hours. Additional time may be requested and a refresh fee will be added to ensure item freshness. Due to health and safety concerns, function food service items will not be permitted to be removed from the building.

#### Room Assignment/ Set Up

The Educational Conference Center at Luzerne County Community College reserves the right to assign and re-assign function space according to the number of guests expected. If guest numbers are lower than expected, a smaller yet suitable space will be provided. Typically, room set up times are a maximum of 2 hours prior to the scheduled function. If more time is needed, 48 hour notice is required. The use of confetti, streamers, artificial snow, glitter, silly string, and items attached to the walls are prohibited. Damage to the facility and its contents will result in an additional facilities charge.

## Catering and Facility Policies Continued

#### Drug and Alcohol Policy

The consumption or possession of alcoholic beverages on or about the campus at any time is forbidden. By state law, anyone under the age of 21 who purchases or attempts to purchase, possesses, consumes, or transports any alcoholic beverage is subject to a fine, imprisonment, or both. The possession, use or sale of illegal drugs is not allowed at any time on campus. Any members of the college community caught consuming, using, selling, providing, or possessing any illegal drug will be turned over to the local or state police for prosecution and may also be subject to dismissal from the college. The College's alcohol and drug policies, including disciplinary procedures and possible sanctions are further described in the College student handbook and policy manuals. Smoking is prohibited on all College property.

#### Firearms and Other Weapons

The possession or use of firearms, explosives, chemicals and other lethal weapons on college property by unauthorized persons is strictly forbidden. Also prohibited are any C02 and spring propelled guns. Individuals who have a permit to carry a concealed firearm may not bring the firearm on campus or to college sponsored events on or off campus. Only authorized on duty law enforcement or campus security personnel may possess a firearm on college owned property.

## **Emergency Situations**

In the rare event that the Educational Conference Center must close due to an emergency situation, paid deposits will be refunded or applied to a rescheduled event.

#### **Inclement Weather**

When booking an event at the Educational Conference Center between the months of November and March, event organizers are strongly encouraged to select an alternative snow date. If an alternative snow date is not selected and a weather emergency is a possibility, the Educational Conference Center will do everything possible to reschedule your event within an appropriate timeframe for guests to be notified of the change. If the College is running on a Compressed Schedule, 8:00AM events and functions will begin at 10:00AM. If the College is closed on the date of the scheduled event, the Educational Conference Center will follow College policy and the event will be cancelled and rescheduled for a later date.

We look forward to planning your next conference, meeting or special event!

The Educational Conference Center at Luzerne County Community College 916 Conference Way Nanticoke, PA 18634 1(800) 377-5222 ext. 7476 www.luzerne.edu/ecc

## **Breakfast**

### Available from 7:00AM-10:00AM

\*In order to ensure freshness, items will remain available for guest consumption for 2 hours Minimum order 12, Priced Per Person

## **Hot Beverage Service**

Coffee, Tea and Decaf Coffee \$2.25

### The Eye Opener

Coffee, Tea and Decaf Coffee Assorted Morning Pastries \$4.00

#### **The Conference Center Continental**

Coffee, Tea, Decaf Coffee and Assorted Juices
Assorted Morning Pastries
\$5.75

#### The Associate Buffet (25 Guest Minimum)

Coffee, Tea, Decaf Coffee and Assorted Juices
Cheese Quiche (Scrambled Eggs can be substituted for Quiche)
Breakfast Potatoes
Freshly Sliced Fruit and Yogurt
Assorted Morning Pastries
Choice of (I) Breakfast Meat: Sausage, Bacon, Ham or Turkey Sausage
\$9.75

#### **Breakfast Ala Carte**

\*All of the items below can be added to the above packages:

Assorted Juices	\$1.75	Bagels w/Assorted Spreads	\$1.50	Additional Breakfast Meat	\$1.75
Bottled Water	\$1.50	Granola or Breakfast Bars	\$1.25	(Bacon, Ham, Sausage or	
French Toast	\$1.95	Milk	\$.50	Turkey Sausage)	
Waffles	\$1.95	Freshly Baked Cookies	\$1.75	Freshly Sliced Fruit	Mkt.
Pancakes	\$1.95	Breakfast Sandwiches	\$2.75	Refresh Hot Beverages	\$1.50
Danish	\$1.50	Yogurt	\$1.75	Cheese Quiche	\$1.50
Muffins	\$1.50	Iced Tea	\$1.50		

## Lunch

Available from 11:00AM-2:00PM

\*Minimum order 12 (unless otherwise stated), Priced per person

#### **Assorted Deli Sandwich and Wrap Sampler**

Assorted Sandwiches with Lettuce, Tomato and Appropriate Condiments Choose (3): Ham, Turkey, Tuna Salad, Italian, Chicken Salad, or Roasted Red Pepper Choose (1) Side: Pasta Salad, Macaroni Salad, Potato Salad, Cole Slaw, or Bag of Potato Chips Relish Tray

> Choose (l) Dessert: Fruit Pies, Freshly Baked Cookies or Cake Assorted Hot and Cold Beverages

> > \$10.25

\*Add a soup for \$2.75pp (Chicken Noodle, Vegetable, or Assorted Cream Soups \*Inquire when ordering)

#### **Grilled Chicken Sandwich**

Grilled Chicken Sandwich including, Lettuce, Tomato and Cheese Choose (I) Side: Pasta Salad, Macaroni Salad or Potato Salad, Cole Slaw or Bag of Potato Chips Choose (I) Dessert: Fruit Pies, Freshly Baked Cookies or Cake Assorted Hot and Cold Beverages

\$10.25

\*Add a soup for \$2.75pp (Chicken Noodle, Vegetable, or Assorted Cream Soups \*Inquire when ordering)

#### **Classic Grilled Chicken Over Field Greens**

Mixed Field Greens topped with Grilled Chicken
Assorted Salad Vegetables and Dressings
Rolls and Butter
Ice Cream or Frozen Yogurt
Cold Beverages
\$10.25

\*Add a soup for \$2.75pp (Chicken Noodle, Vegetable or Assorted Cream Soups \*Inquire when ordering)



## Lunch Continued

Available from 11:00AM-2:00PM Minimum order 12 (unless otherwise stated), Priced per person

#### Chef, Tuna or Chicken Salad

Mixed Field Greens topped with your choice of Assorted Meats and Cheeses (Chef), Tuna or Chicken Salad

Assorted Salad Vegetables and Dressings Rolls and Butter Ice Cream or Frozen Yogurt Cold Beverages

\$10.25

\*Add a soup for \$2.75pp (Chicken Noodle, Vegetable or Assorted Cream Soups \*Inquire when ordering)

#### Garden Fresh Salad Buffet (25 Guest Minimum)

Garden Greens and an Assortment of Fresh Salad Vegetables Choose (2): Ham, Turkey, Tuna Salad, Grilled Chicken or Chicken Salad Your Choice of (Chicken Noodle, Vegetable or Assorted Cream Soups \*Inquire when ordering) Assorted Salad Dressings

Rolls and Butter
Choose (l) Dessert: Fruit Pies. Freshly Baked Cookies or Cake
Hot and Cold Beverages
\$12.95

#### **Lunch on the Run** (Take Out Only)

Choose (2): Turkey, Ham and Cheese, Tuna Salad or Roasted Red Pepper on a Kaiser Roll or Wrap
Assorted Condiments, Bag of Potato Chips, Granola Bars
Can of Soda or Bottled Water
All in a Container to Go!
\$9.75



## Lunch Continued

Available from 11:00AM-2:00PM Minimum order 12 (unless otherwise stated), Priced per person

#### The Luzerne Luncheon (Served)

Your Choice of 6 oz. Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Chicken Scampi, Grilled Chicken, Chicken Picatta, 8oz. Sirloin, 8 oz. Grilled Pork Loin, or Lemon Butter Cod Choose (l) Starch: Rice, Mashed Potatoes, Herb Roasted Baby Reds, Baked Potato or a Side of Pasta (Traditional Tomato Sauce)

Pre-Set Garden Salad with Italian Vinaigrette Dressing Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (l) Dessert: Fruit Pies, Freshly Baked Cookies or Cake Hot and Cold Beverages

\$13.95

#### **The Trailblazer Buffet** (25 Guests Minimum)

Choose (2): Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Grilled Chicken, Chicken Picatta, Roast Beef, Baked Cod, Baked Ham, Rosemary Roasted Pork Loin \*Additional choice from the above entrees please add \$2.25pp

Choose (2): Pasta Salad, Macaroni Salad, Potato Salad, Cole Slaw, Mashed Potatoes, Herb Roasted Baby Reds, Rice Pilaf, Pasta w/Your Choice of Traditional Tomato Sauce,

Alfredo or Vodka Cream

Garden Salad with (2) Dressing Choices

Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (l) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Hot and Cold Beverages

\$16.95

\*Gluten Free Salad Dressing is available on request



## Lunch Continued

Available from 11:00AM-2:00PM Minimum order 12 (unless otherwise stated), Priced per person

## A Taste of Italy (Buffet or Served)

Garden Salad with (2) Dressing Choices

Choose (l) Pasta: Rigatoni, Ziti, Bowties, Linguini, Spaghetti or Penne Choose (l) Sauce: Traditional Tomato, Alfredo, Vodka Cream or Vegetable Marinara Rolls and Butter

> Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cakes Assorted Hot and Cold Beverages

#### \$10.25

\*Add Meatballs, Sausage, Cheese Manicotti or Spinach Ravioli \$2.00pp

#### Ala Carte Items

Chicken Tenders and Fries with Dipping Sauce	<b>\$5.95</b>
*Assorted Pizza with Toppings	<b>\$12.00</b> (8 slices per pie)
Chef's Choice Soup of the Day	\$2.75
Garden Salad	\$2.25
Field Greens Salad	\$3.95
Fruit Pies	<b>\$1.95</b>
Freshly Baked Cookies	\$1.75
Vanilla or Chocolate Cake	\$2.25
Ice Cream Sundae	\$2.95
Freshly Baked Brownies	<b>\$1.95</b>
Cheesecake	\$4.25
Eclairs	\$2.25
Mini Assorted Desserts	\$4.95

\*One topping is included with Pizza (Extra Cheese, Mushroom, Pepperoni or Sausage)



## Hors D'oeuvres and Appetizers

(25 Guest Minimum, Each Package Serves 25 Guests)

\*In order to ensure freshness, items will remain available for guest consumption for 2 hours

#### Cheeseboard

Assorted Imported and Domestic Cheeses and Crackers and Honey Mustard Dipping Sauce \$75.00

## Vegetable Crudité

Assorted Fresh Vegetables with Ranch Dipping Sauce \$70.00

#### Fresh Fruit Display

Assorted Freshly Sliced Fruit (Seasonal Selections may vary)

#### **Market Price**

#### **Carving Station**

(\$25.00 Service Fee)

Choose (1) Meat: Ham, Top Round of Beef, Freshly Roasted Turkey or Porketta Assorted Breads and Rolls

Condiments

\$90.00

#### Pasta Station

(\$25.00 Service Fee)

Choose (2) Pastas: Penne, Bow Tie, Cheese Tortellini or Spinach Ravioli Choose (2) Sauces: Traditional Tomato, Alfredo, Vodka Cream or Vegetable Marinara Includes Assorted Rolls and Butter

\$85.00

\*Add meatballs or sausage for \$35.00

# Hors D'oeuvres and Appetizers (25 Guest Minimum)

Hot Items (Either Stationary or Passed)
For Passed, \$50.00 Service Fee will be added
Each Item is Priced Per Person, A Minimum of (4) Items Must be Selected

Spinach and Feta Phyllo	\$2.50
Swedish Meatballs	\$1.95
Chicken Wing Dip with Tortilla Chips	\$2.25
Stuffed Mushrooms	\$2.50
Sweet and Sour Meatballs	\$1.95
Mini Potato Pancakes	\$1.95
Shrimp Cocktail	\$3.95
Sweet and Sour Chicken Bites	\$2.50
Coconut Shrimp w/Sauce	\$3.95
Quesadilla	\$1.95
Chicken Marsala Bites	\$2.50
Egg Rolls w/Sauce	\$1.95
Mini Quiche	\$1.95
Mozzarella Sticks with Marinara	\$1.95



## Dinner

Available from 4:00PM-7:00PM
Minimum order 12 (unless otherwise stated), Priced per person

#### A Taste of Italy (Buffet or Served)

Field Green Salad with (2) Dressing Choices

Choose (1) Pasta: Rigatoni, Ziti, Bowties, Linguini, Spaghetti or Penne

Choose (1) Sauce: Traditional Tomato, Alfredo, Vodka Cream, or Vegetable Marinara

Rolls and Butter

Choose (l) Dessert: Fruit Pies, Freshly Baked Cookies or Cheesecake Assorted Hot and Cold Beverages

\$12.95

\*Add Meatballs, Sausage, Cheese Manicotti or Spinach Ravioli \$2.00pp

#### The Community

Choice of 8oz. Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Grilled or Chicken Picatta, 10 oz. Sirloin, 10oz. Grilled Pork Loin, or Lemon Butter Cod Field Green Salad with 2 Dressing Choices

Choose (l) Starch: Rice, Mashed Potatoes, Herb Roasted Baby Reds, Baked Potato or a Side of Pasta (Traditional Tomato Sauce)

Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (l) Dessert: Fruit Pies, Freshly Baked Cookies or Cheesecake Hot and Cold Beverages

\$15.95

#### The Presidential

Choose (1) Fish: Baked / Broiled Haddock, Cod or Flounder prepared in Lemon Butter or Scampi Field Green Salad with 2 Dressing Choices

Choose (I) Starch: Rice, Mashed Potatoes, Herb Roasted Baby Reds, Baked Potato or a Side of Pasta (Traditional Tomato Sauce)

Chefs Choice Fresh Vegetable

Rolls and Butter

Choose (I) Dessert: Fruit Pies, Freshly Baked Cookies or Cheesecake Hot and Cold Beverages

**Market Price** 

## Dinner Continued

Available from 4:00PM-7:00PM
Minimum order 12 (unless otherwise stated), Priced per person

#### *The Executive Buffet* (25 Guest Minimum)

Choose (2): Chicken Francaise, Chicken Marsala, Stuffed Chicken Breast, Grilled Chicken, Chicken Picatta, Roast Beef, Catch of the Day, Baked Ham, Sliced Sirloin, Rosemary Roasted Pork Loin, Roasted Turkey, Cheese Manicotti or Spinach Ravioli

\*Additional choice from the above entrees please add \$2.50pp

Choose (1) Starch: Mashed Potatoes, Herb Roasted Baby Reds, Rice Pilaf, Tortellini with Choice of Traditional Tomato, Alfredo, Vodka Cream, or Vegetable Marinara Field Green Salad with (2) Dressing Choices

Chef's Choice Fresh Vegetable

Rolls and Butter

Choose (I) Dessert: Cheesecake, Eclairs, or Ice Cream Sundae Assorted Hot and Cold Beverages \$21.50

## **Vegetarian Selections**

#### Sautéed Vegetables Over Angel Hair Pasta

Assorted Sautéed Vegetables in Garlic and Olive Oil served over Angel Hair Pasta
Garden Salad with (2) Dressing Choices
Rolls and Butter
Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake
Assorted Hot and Cold Beverages
\$12.95

## Meatless Chef Salad

Assorted Vegetables and Cheeses Over Garden Greens with (2) Dressing Choices
Rolls and Butter
Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake
Assorted Hot and Cold Beverages
\$10.25

## Eggplant Parmesan

Lightly breaded Eggplant topped with Red Sauce and Cheese
Garden Salad with (2) Dressing Choices
Side of Pasta with a Traditional Red Sauce
Rolls and Butter
Choose (1) Dessert: Fruit Pies, Freshly Baked Cookies or Cake

Assorted Hot and Cold Beverages

\$12.95

## Refreshments and Desserts

Minimum of 12 (unless otherwise stated), Priced per person \*In order to ensure freshness, items will remain available for guest consumption tor 2 hours

Hot Beverage Service	\$2.25
Hot Chocolate	\$1.95
Cold Beverage Service	\$1.75
Chilled Fruit Punch	\$1.75
Assorted Freshly Baked Cookies	\$1.75
Individual Bags of Chips or Pretz	els <b>\$1.00</b>
Individual Bags of Popcorn	\$1.00
Assorted Granola Bars	\$1.25
Assorted Yogurt	\$1.75
Assorted Candy Bars	\$1.50
Whole Fruit	\$1.00
Freshly Sliced Fruit	Market Price (25 guest minimum)
Personalized Specialty Cake	<b>Full Sheet</b> Butter Cream \$80 (Serves 72)
	Half Sheet Butter Cream \$45 (Serves 35)

## Desserts w/Garnish and Toppings

Fruit Pies (Cherry, Blueberry or Apple)	\$2.25
Coconut Cream Pie	\$2.25
Cheesecake	\$4.25
Brownie Ala Mode	\$2.95
Eclairs	\$2.25
Rice Pudding	\$3.25
Freshly Baked Cookies	\$1.75
Ice Cream Sundae	\$2.95
Carrot Cake	\$2.95
Vanilla or Chocolate Cake	\$2.25
Assorted Mini Desserts	<b>\$4.95</b> (50 Guest Minimum)

<sup>\*</sup>Upgrade any package dessert with Blackberry Cheesecake, Triple Chocolate Mousse Cake, Double Layer Chocolate Cake, Layered Strawberry Short Cake or Carrot Cake for \$2.95 per person

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# **Educational Conference Center at Luzerne County Community College Facilities Fees**

Room	Capacity	<b>Full Day Fee</b>	<b>Half Day Fee</b>
AUD132 (Large Auditorium) *podium w/microphone complimentary in this room	260 Guests	\$400	\$200
AUD131 (Small Auditorium) *podium w/microphone complimentary in this room	90 Guests	\$300	\$150
C130 *computer w/ speakers and projector included	30 Guests	\$250	\$125
Room 120 *computer w/speakers and projector included	16 Guests	\$180	\$90
Room 119 *computer w/speakers and projector included	24 Guests	\$200	\$100
Room 115 (Computer Lab) *All Microsoft Window computers	21 Guests	\$275	\$125
ECC123 (Dining Room)	140 Guests (pending set-up)	\$425	\$200
Interior Hall Area (3 or more vender tables)	20 Vender Tables	\$180	\$90
Exterior Building Area	Participant # Varie	s	*Inquire on pricing
Outdoor Patio (Tent available for an additional fee)	50-75 Guests		*Inquire on pricing

## Educational Conference Center at Luzerne County Community College Audio/Visual Equipment Fees

Podium with Microphone	\$50
Hand Held Wireless Microphone	\$50
Meeting Owl (web-based video camera	\$150
*Technician Fee (if client equipment is used)	\$70

#### Other

Copies	\$.20 per copy
Printer with Paper	\$50 per printer
Linen/Skirted Table	\$15 per table
Easel	\$15 per easel

One podium w/microphone is included with each auditorium

\*\*LCCC staff is not responsible for outside equipment loss, damage or malfunction

The Educational Conference Center is a wireless facility





TO:		 	 
FROM: _		 	
DATE: _		 	 
RE:			 
DEPOSIT	AMOUNT:		

#### PLEASE NOTE:

Please sign and return original contract with a copy of your *Tax Exempt Certificate* and *Certificate* of *Liability Insurance or equivalent.* 

\*If you have any questions, changes or corrections, please call Donna Sedlak at (570) 740-0476



# **Educational Conference Center**

The Educational Conference Center at Luzerne County Community College is a state-of-the-art meeting and conference center facility which offers an ideal setting for hosting conferences, business meetings, off-site training retreats as well as a variety of special events. The Center proudly offers guests the use of two auditoriums, several multi-functional classrooms including the latest in presentation technology, a full-service dining room designed to cater to your individual needs, and Wi-Fi access throughout. Serving the Community since 1985, the Educational Conference Center at Luzerne County Community College is dedicated to providing outstanding service and is the perfect location for your next function or gathering.

Contact: Donna Sedlak at 570-740-0476 or dkratz@luzerne.edu

CATERING AND EVENTS MENU

FOOD AND EVENT SERVICES REQUEST

Please use this link below to fill out a Food and Event Service Request Form

https://www.luzerne.edu/workforce/ecc/

#### RELEASE AND INDEMNIFICATION OF CLAIMS

("LCCC"), located at 521 Trailblazer Drive, Nanti	coke, PA 18634, which owns and/or	en to Luzerne County Community College operates a building known as <u>Educational</u> ("Client"), having an
Conference Center (the "Faddress of (the "Faddress")	lesires to use solely for	purposes(the "Event").
NOW, THEREFORE, for good and valual intending to be legally bound, the Client hereby agree 1. <u>License.</u> LCCC does grant a license.	ole consideration, the receipt and adeques as follows:  e to the Client for purposes of prepara	uacy of which is hereby acknowledged, and tion for, conducting of and cleaning up from
the Event (and for no other purposes whatsoever), v LCCC's policies with respect to the Event, which are	e attached hereto as Exhibit "A" and in	
2. <u>Waiver and Release</u> . Client doe successors and assigns (collectively, "Releasing Pa goods or services for which LCCC, its successors, as and agents (collectively, the "Released Parties") have forever discharges LCCC and the other Released P action, liabilities, complaints, damages, judgments, claims for compensation for goods or services and Client's conducting of the Event at the Facility or on personal injury, property damage and/or death, when in any manner, except for the gross negligence or we hereafter (collectively, "Claims" or individually, a "	rty") (a) acknowledges and agrees that signs, subsidiaries, affiliates, officers, does agreed to or otherwise will be responding from any and all claims, basis for any other loss or harm of any naturalso claims for attorneys' fees and earny other party of the property owned other known or unknown, foreseen or ur llful misconduct of LCCC, through the	irectors, owners, representatives, employees, nsible, and (b) releases, forgives, waives and or claims, demands, suits, actions, causes of the whatsoever (including, without limitation, expenses), arising directly or indirectly from or operated by LCCC, or otherwise, including afforeseen, asserted or unasserted, and caused
3. <u>Indemnification</u> . The Client, for it counsel reasonably satisfactory to the Released Part the Released Parties from and against any and all C such Claim and in any negotiations and/or settlements/their option, jointly participate in the defense of indemnification is sought shall be compromised or settlements.	ies and their respective insurance carrilaims. The Released Parties shall be puts thereof. The Client further agrees the fany Claim at the expense of the C	permitted to cooperate in the conduct of any hat any or all of the Released Parties may, at lient, and in all cases, no Claim for which
4. <u>Insurance</u> . At all times during Client shall procure and maintain in force, at the Clienaming LCCC as an additional insured and includin is reasonably necessary to protect the Released Pa Facility; (b) such insurance as is required under Simultaneously with the execution and delivery of the insurance coverage, which shall provide for not or material alteration of such insurance. In additinal teration in the amount or scope, of the insurance coverage.	ent's sole cost and expense, general lial g an endorsement so indicating, include the from liability arising from or incomplicable law; and (c) any other his Release, the Client shall furnish to less than thirty (30) days' written notice on, the Client shall promptly notify I	ing, without limitation, (a) such insurance as ident to the conducting of the Event at the insurance reasonably required by LCCC. LCCC Certificates of Insurance evidencing e by the insurer to LCCC of any cancellation
5. <u>Miscellaneous</u> . The Client acknopolicies and procedures during the time Client is prounder the laws of the Commonwealth of Pennsylva Pleas of Luzerne County.	viding services at the Facility. This Rele	
IN WITNESS WHEREOF, and intending Indemnification as of this day of		as executed and delivered this Release and
WITNESS/ATTEST:	CLIENT:	
	By:	
	Print (Name, Position, Organization)	
	Time (Traine, Tosition, Organization)	•

#### **EXHIBIT "A"**

# Educational Conference Center at Luzerne County Community College Catering and Facility Policies

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## Catering and Facility Policies Continued

#### Drug and Alcohol Policy

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#### Firearms and Other Weapons

The possession or use of firearms, explosives, chemicals, and other lethal weapons on college property by unauthorized persons is strictly forbidden. Also prohibited are any C02 and spring propelled guns. Individuals who have a permit to carry a concealed firearm may not bring the firearm on campus or to college sponsored events on or off campus. Only authorized on duty law enforcement or campus security personnel may possess a firearm on college owned property.

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In the rare event that the Educational Conference Center must close due to an emergency situation, paid deposits will be refunded or applied to a rescheduled event.

#### **Inclement Weather**

When booking an event at the Educational Conference Center between the months of November and March, event organizers are strongly encouraged to select an alternative snow date. If an alternative snow date is not selected and a weather emergency is a possibility, the Educational Conference Center will do everything possible to reschedule your event within an appropriate timeframe for guests to be notified of the change. If the College is running on a Compressed Schedule, 8:00AM events and functions will begin at 10:00AM. If the College is closed on the date of the scheduled event, the Educational Conference Center will follow College policy and the event will be cancelled and rescheduled for a later date.

We look forward to planning your next conference, meeting or special event!

The Educational Conference Center at Luzerne County Community College 916 Conference Way Nanticoke, PA 18634
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