



## 2012 Wedding Dinner Menu

*Your wedding day is one of the most memorable events in your life. It is a day when everything should be perfect. Let the Wedding Specialists at the Kellogg Hotel & Conference Center handle all the details to ensure that your reception will be truly unforgettable!*

*Choose from our selection of award-winning cuisine to create a unique and delicious dinner for you and your guests...*

### *Your Wedding Dinner Package Includes:*

- ICE SCULPTURE OF YOUR CHOICE
- HORS D'OEUVRES
- OPEN BAR SERVICE FOR UP TO FOUR HOURS, FEATURING KELLOGG HOTEL & CONFERENCE CENTER CALL BRANDS
- PUNCH AND COFFEE SERVICE THROUGHOUT THE EVENT
- MENU SELECTION OF YOUR CHOICE
- CAKE CUTTING AND SERVICE ACCOMPANIED WITH ICE CREAM OR SORBET
- CHAMPAGNE TOAST
- ELEGANT CENTERPIECES
- WHITE, FLOOR-LENGTH TABLECLOTHS AND A SELECTION OF COLORED NAPKINS
- CHARGER PLATES
- DANCE FLOOR
- COMPLIMENTARY PARKING FOR YOUR GUESTS
- COMPLETE RECEPTION ARRANGEMENTS AND SETUP
- PROFESSIONAL SERVICE STAFF
- SPECIAL HOTEL RATES FOR YOUR OUT-OF-TOWN GUESTS
- A LUXURIOUS GUEST ROOM FOR THE BRIDE AND GROOM COMPLETE WITH A BOTTLE OF CHILLED CHAMPAGNE, SERVED WITH FRUIT AND CHOCOLATE TRUFFLES

## *Elegant Buffets*

### *Ribbons and Bows / \$68.00*

**GATHERED ORGANIC SALAD** toasted pine nuts, shaved asiago cheese, balsamic vinaigrette

**COUS COUS SALAD** spinach, artichokes, kalamata olives, roasted peppers

**TOMATO AND FRESH MOZZARELLA SALAD** basil pesto

**GATHERED FIELD GREENS** toasted walnuts, sliced strawberries, shaved parmesan cheese, asparagus tips, aged balsamic vinaigrette

**CERTIFIED BLACK ANGUS PRIME RIB OF BEEF** with rosemary-garlic rub, red wine sauce  
(carved by a uniformed chef)

**GRILLED CHICKEN BREAST** with artichoke, roasted pepper and mushroom ragout

**CHILI GLAZED SALMON** with tomatillo salsa

**BOW TIE PASTA** with fresh tomato basil sauce

**WILD RICE PILAF** with dried cherries and almonds

**BROCCOLINI AND CHERRY TOMATO SAUTÉ**

**SELECTION OF FRESHLY BAKED DINNER ROLLS**

**FRESHLY BREWED COFFEE AND A SELECTION OF FINE TEAS**

### *Lace and Fineness / \$60.00*

**THE BRIDE'S SALAD** tender baby salad leaves, julienne apples, candied pecans, cypress groves chevre, white balsamic vinaigrette

**ORANGE AND FENNEL SALAD** sun dried cranberries, citrus dressing

**VINE RIPENED TOMATOES AND FRESH MOZZARELLA SALAD** fresh basil, balsamic drizzle

**ITALIAN STYLE ANTIPASTO SALAD** fusilli pasta, hard salami, smoked turkey, provolone, olives and roasted peppers, red wine dijon mustard dressing

**BREAST OF CHICKEN SALTIMBOCCA** topped with thinly sliced prosciutto and sage, white wine butter sauce

**GLAZED SALMON FILLET** over wilted spinach

**GRILLED FLAT IRON STEAK** roasted shallot demi glace

**POTATO GNOCCHI** with pancetta and leeks

**GREEN BEANS WITH LEMON AND PINE NUTS**

**MAPLE-SESAME BABY CARROTS**

**SELECTION OF ARTISAN BAKED BREADS WITH SWEET BUTTER**

**FRESHLY BREWED COFFEE AND FINE TEA ASSORTMENT**

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

please add 20% applicable service charge and state sales tax to all food and beverage items

*Bouquets and Boutonnieres / \$65.00*

SPINACH SALAD dried michigan cherries, pumpkin seeds, shaved red onion, dijon vinaigrette

SHRIMP AND COUS COUS SALAD lemon chive vinaigrette

GRILLED SEASONAL VEGETABLE PLATTER roasted garlic aioli

OVEN BRAISED SHORT RIB OF BEEF crisp onion strings

PAUPIETTE OF LEMON SOLE filled with crabmeat, citrus beurre blanc

GRILLED BREAST OF CHICKEN creamy calvados brandy sauce

VEGETARIAN STRUDEL red pepper coulis

HAZELNUT ROASTED ASPARAGUS SPEARS crisp parmesan crust

TOASTED ORZO AND WILD MUSHROOM RISOTTO medley of peppers and squash

CRUSTY FRENCH BREAD AND BUTTER

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## Plated Dinner Selections

### Salads

CLASSIC CAESAR SALAD with croutons

KELLOGG CENTER HARVESTER SALAD spring mix with toasted almonds, dried cherries, diced pimentos, ranch dressing

FIRECRACKER SPINACH SALAD carrots and jicama julienne, orange sesame dressing

GATHERED FIELD GREENS crumbled goat cheese, candied pecans, red wine vinaigrette

HOUSE MIXED GREENS SALAD with cherry tomato, cucumber, croutons, house and ranch dressings

### Entrees

#### *Roast Prime of Beef* | \$65.00

rosemary accented demi glace, creamy horseradish sauce, herb crusted fingerling potatoes, asparagus spears

#### *Center-Cut Filet Mignon* | \$65.00

wild mushroom red wine sauce, dauphinoise potatoes, sautéed green beans and tear drop tomatoes

#### *Certified Angus Beef Tenderloin* | \$68.00

twin medallions of beef, caramelized onions, melted leeks, cabernet sauvignon sauce, duchess potatoes, chefs seasonal vegetable medley

#### *Roasted Peppercorn Encrusted Beef Tenderloin and Baked Salmon en croute*

| \$68.00

jack daniels reduction, creamy roasted garlic béchamel, sautéed medley of julienned carrots, snow peas, yellow squash and zucchini

#### *Center-Cut Filet Mignon and Petite Chicken Wellington* | \$65.00

wild mushroom red wine sauce, dauphinoise potatoes, green beans almondine

#### *Grilled Breast of Chicken and Maryland Crab Cake* | \$62.00

asian marinated in a ginger soy glaze, fire roasted pineapple and mango salsa, sweet corn relish, confetti orzo pasta, colorful pepper and asparagus medley

#### *Sauteed Petite Filet Mignon and Grilled Chicken Oscar* | \$66.00

lemon grass accented demi glace, topped with crab meat and asparagus, tarragon cream, citrus rice pilaf, green beans with teardrop tomatoes

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KELLOGG HOTEL & CONFERENCE CENTER

*Oven Roasted Breast of Chicken* | \$56.00

over ratatouille style vegetable, smoky tomato sauce, confetti orzo pasta, buttered broccoli florets

*Baked Breast of Chicken Wellington* | \$58.00

wild mushroom duxelle and goat cheese, wrapped in a flaky puff pastry, bordelaise sauce, white and wild rice pilaf, colorful pepper and asparagus medley

*Sauteed Chicken Breast* | \$56.00

marsala sage, shitake mushroom, pearl onions and tomatoes, potato gnocchi with shaved asiago cheese, green beans almondine

*Roasted Pork Loin* | \$55.00

slow roasted with fresh herbs and garlic, granny smith apple and raisin chutney, calvados cream sauce, duchess potatoes, chefs seasonal vegetable medley

*Herb Crusted Veal Chop* | \$65.00

wild mushroom confit, veal demi glace reduction, confetti orzo pasta, buttered broccoli florets

*Grilled Fillet of Atlantic Salmon* | \$58.00

brown sugar mustard glaze, crisp fried onion strings, citrus rice pilaf, rainbow swiss chard

*Seared Sea Bass* | \$62.00

crisp apple and fennel salad, honey balsamic glaze, creamy risotto, sautéed snow peas and julienne carrots

*Pan Roasted Halibut Fillet* | \$60.00

with lemons, capers and white wine, citrus rice pilaf, rainbow swiss chard

*Exotic Mushroom Strudel* | \$55.00

selection of seasonal forest mushrooms, sautéed with brandy and cream, baked in a crisp puff pastry, red pepper coulis, wild and white rice pilaf, julienne of fresh vegetables and baby carrots

*Fried Polenta & Grilled Vegetable Neapolitan* | \$56.00

roasted yellow pepper coulis, shaved parmigiano reggiano

*Four Cheese Ravioli* | \$52.00

wild mushroom, garlic and tomatoes, herbed breadcrumbs, shaved parmesan cheese

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# Wedding Menu Enhancements

## Hot Appetizers

- MARYLAND STYLE CRAB CAKE ginger garlic aioli | \$8.50  
EXOTIC FIELD MUSHROOM STRUDEL creamy cognac sauce | \$7.50  
PAN SEARED SHRIMP over wilted greens, citrus vinaigrette, toasted pecans | \$10.00  
BAKED BRIE IN FILO raspberry preserves, walnuts | \$9.50  
PORTOBELLO MUSHROOM NAPOLEON yellow pepper coulis | \$7.00

## Cold Appetizers

- JUMBO SHRIMP COCKTAIL bloody mary sauce | \$10.00  
CAJUN SPICED DUCK BREAST voodoo sauce | \$9.00  
THAI STYLE PARISIAN MELON honey-cilantro | \$4.50  
LOBSTER MARTINI trio of citrus zests and juices, jalapeno, cilantro and mint | \$10.00

## Soups

- LOBSTER BISQUE WITH ROASTED SWEET CORN | \$3.50  
ITALIAN WEDDING SOUP | \$3.00  
CREAMY ROASTED MUSHROOM SOUP | \$3.00  
CHILLED MICHIGAN PEACH SOUP WITH SCHNAPPS | \$3.00

## Starter Salads

- FIELD GREENS, FRISÉE, SHIRAZ-POACHED PEAR | \$4.00  
spiced walnuts, bleu cheese, vanilla vinaigrette  
ARUGULA SALAD | \$4.00  
haricot vert, grapefruit and orange supreme, balsamic vinaigrette  
MACHE SALAD | \$4.00  
granny smith apples, spiced pumpkin seeds, crisp sweet potato, maple cinnamon vinaigrette  
BIBB LETTUCE SALAD | \$4.00  
candied pecans, dates, goat cheese crostini, meyer lemon vinaigrette

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## *Cold Hors d'Oeuvres*

(priced per 50 pieces)

- BEEF TENDERLOIN CANAPE caramelized onion and roquefort cheese crumbles | \$200
- BABY MOZZARELLA AND TEARDROP TOMATO with basil and pesto drizzle | \$110
- GINGER-LIME MARINATED SHRIMP with pineapple-cilantro relish | \$200
- WHIPPED GOAT CHEESE SOUFFLE in a crisp filo cup with snipped chives | \$110
- RED AND YELLOW TOMATO BRUSCHETTA fresh basil balsamic drizzle | \$100
- SMOKED CHICKEN AND GOUDA CROSTINI with mango glaze | \$110
- CARIBBEAN ISLAND CHICKEN CURRY In a mini pastry tartlet | \$100
- PEPPER SMOKED SALMON AND CHIVE CREAM CHEESE ROULADE | \$105
- CHILLED MAINE LOBSTER MEDALLION topped with crystallized ginger | \$200
- ROASTED ASPARAGUS SPEARS in wafer sheets of prosciutto ham | \$100
- JUMBO GULF SHRIMP on ice with lemon and cocktail sauce | \$200
- SMOKED MICHIGAN WHITEFISH PATE EN CROUTE | \$110
- MEDITERRANEAN STYLE SUNDRIED TOMATO CAPER CROSTINI | \$100
- MASCARPONE CHEESE FILLED STRAWBERRIES with toasted almonds | \$135

## *Hot Hors d'Oeuvres*

(priced per 50 pieces)

- CARIBBEAN SPICE CRUSTED CHICKEN KEBOB with mango glaze | \$100
- WILD MUSHROOM AND HERB RAGOUT in a phyllo cup | \$95
- PARMESAN DUSTED SEA SCALLOPS SMOKY TOMATO COULIS | \$150
- CRISP HERB BREADED CHICKEN TENDERS with honey mustard dipping sauce | \$100
- SLOW BRAISED BLACK ANGUS MEATBALLS in a brandy peppercorn sauce | \$95
- SPICY THAI CHICKEN AND CASHEW SPRING ROLL garlic chili sauce | \$100
- VEGETARIAN STEAMED POT STICKERS with asian dipping sauce | \$100
- GRILLED MESQUITE CHICKEN BREAST in a quesadilla roll | \$110
- MINI MARYLAND CRAB CAKES with remoulade sauce | \$180
- ATLANTIC SALMON BROCHETTE in tangy bbq sauce | \$125

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KELLOGG HOTEL & CONFERENCE CENTER

- SHRIMP SCAMPI GARLIC white wine butter sauce | \$200
- VEGETABLE SPRING ROLLS with hoisin sauce | \$110
- HONEY FRIED BUFFALO WINGS with bleu cheese dip | \$95
- SEASONED GRILLED VEGETABLES in phyllo cup | \$110
- BACON WRAPPED JUMBO SHRIMP with bbq glaze | \$200
- GRILLED NEW ZEALAND LAMB CHOPS with rosemary sauce | \$200
- WILD MUSHROOM AND CHIVE AND POTATO CAKES | \$125
- SEA SCALLOPS WRAPPED IN CRISP BACON | \$150

### *Butler Served Hors d' Oeuvres*

Please ask your Wedding Coordinator to recommend a selection.  
A service fee of \$20.00 per butler per hour is applicable

### *Wedding Reception Stations and Displays*

#### ARTISAN CHEESE DISPLAY | \$230 (serves 50)

local bakeries bread selection and crackers

#### ROASTED AND FRESH PICKED VEGETABLES | \$130 (serves 50)

of the season, french onion dip

#### SPINACH AND ARTICHOKE DIP | \$100 (serves 50)

pumpnickel rounds

#### SEAFOOD BAR | \$250 (serves 50)

jumbo shrimp, mussels, clams and crab claws, lemon and cocktail sauce

#### MEDITERRANEAN STYLE | \$130 (serves 50)

grilled vegetables, marinated mushrooms, olives, grilled artichokes, hummus and tapenade, lahvosh, pita points, crostini

#### SLOW ROASTED WHOLE ROAST TENDERLOIN OF BEEF | \$270 (serves 50)

mini rolls, pommery mustard, horseradish cream, tarragon aioli

#### KILO "EN" FILO | \$125 (serves 50)

warm french brie cheese, raspberry preserves, walnuts, flatbread crackers

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## *Late Night Snacks*

KETTLE CHIPS with french onion and country ranch dip | \$3.00 per person

BLUE & WHITE CORN TORTILLA CHIPS with salsa & guacamole | \$2.75 per person

SEVEN LAYER BEAN DIP with blue & white corn tortilla chips | \$40.00 (serves 25)

WARM SOFT PRETZELS with mustard | \$2.50 each

HONEY ROASTED PEANUTS | \$3.00 per person

MIXED NUTS | \$3.00 per person

SNACK MIX | \$2.00 per person

PRETZELS | \$2.00 per person

*Bar Pizza* | \$25.00 per pizza

LARGE 16-SLICE PIZZA, SELECT ANY THREE PIZZAS FOR YOUR EVENT:

SUN-DRIED TOMATO PIZZA with grilled vegetables and goat cheese

PINEAPPLE AND HAM PIZZA

BBQ CHICKEN PIZZA with caramelized red onion and sweet peppers

PEPPERONI AND SAUSAGE PIZZA

FOUR CHEESE PIZZA

VEGETARIAN PIZZA with or without cheese

## *Late Night Desserts*

PIECE OF HEAVEN | \$8.00 per person (based on two desserts per guest)  
mini cheesecakes, chocolate éclairs, cream puffs, fruit tarts, napoleons, petite fours

SWEET DREAMS | \$10.00 per person (based on three desserts per guest)  
individual coconut crème brûlées, mini cheesecakes, chocolate éclairs, cream puffs, fruit tarts, napoleons, petite fours

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## *Additional Wine and Liquor Service*

### *Kellogg Call Brands*

Jim Beam, Jack Daniels, Seagram's Seven, Canadian Club, Johnnie Walker Red, Dewar's White Label, Smirnoff, Absolut, Beefeater, Tanqueray, Bacardi Silver, Captain Morgan's Spiced Rum, Cuervo Gold, Christian Brothers Brandy, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, Frangelico

Budweiser, Bud Light, Miller Lite, Heineken, Labatt Blue, Michigan Beer Selection and a Selection of Varietal and Premium Wines

### *Hosted Consumption Bar* (priced per drink)

KELLOGG CALL BRANDS	\$4.75
VARIETAL WINES	\$4.75
PREMIUM VARIETAL WINES	\$4.75
MICHIGAN & IMPORTED BEER	\$4.50
DOMESTIC BEER	\$4.00

### *Hosted Hourly Bar* (bar price based on a per person basis)

ADDITIONAL HOUR	\$4.00
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Hosted bars are subject to applicable service charge and state sales tax

### *Cash Bar*

KELLOGG CALL BRANDS	\$5.00
VARIETAL WINES	\$5.00
PREMIUM & VARIETAL WINES	\$6.00
MICHIGAN & IMPORTED BEER	\$4.75
DOMESTIC BEER	\$4.25

### *Cognacs, Cordials and Liqueurs Bar*

IN ADDITION TO CASH BAR	\$5.75
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AS AN ADDITION TO HOSTED BAR	\$5.50
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Courvoisier VS, Hennessy VS, Chambord, Drambuie, Grand Marnier, Sambuca Romano

All bars require the service of a bartender.

The Kellogg Hotel & Conference Center reserves the right to refuse alcoholic beverage service to an individual or group.

One Bartender will be scheduled for every 100 guests. If additional Bartenders are requested, a fee of \$75.00 per Bartender will be assessed.

Alcoholic beverage service will not exceed five hours per event. Alcoholic beverages will not be served after 1:00 am.

Please add applicable service charge and state sales tax to all food and beverage items

## *Wine Selections*

### *Michigan White, Blush and Sparkling Wines*

Black Star Farms Arcturos Barrel Aged Chardonnay \$25  
Bowers Harbor Vineyards Unwooded Chardonnay \$21

Black Star Farms Arcturos Capella Vineyards Pinot Gris \$23  
Bowers Harbor Pinot Grigio \$21  
Black Star Farms Arcturos Riesling \$25  
Fenn Valley Dry Riesling \$23  
Bowers Harbor Vineyards Pinot Noir Rosé \$26  
L. Mawby Cremant Sparkling Wine \$32  
L. Mawby Blanc de Blanc Sparkling Wine \$27

### *Michigan Red Wines*

Bry's Estate Merlot \$34  
Bel Lago Pinot Noir \$28  
Black Star Farms Arcturos Pinot Noir \$33  
Bel Lago Red Wine \$26

### *White, Blush and Sparkling Wine*

Chateau Ste Michelle Columbia Valley Chardonnay \$22  
Domaine Sonoma Russian River Chardonnay \$28  
Kendall-Jackson VR California Chardonnay \$25  
Poppy Monterey Chardonnay \$23

Adelsheim Willamette Valley Pinot Gris \$26  
King Estate Oregon Pinot Gris \$25  
Chateau Ste Michelle Columbia Valley Riesling \$20  
Josef Leitz Dragonstone Rheingau Riesling \$25  
Jax Napa Valley Sauvignon Blanc \$29  
Whitehaven New Zealand Sauvignon Blanc \$26  
Commanderie de la Bargemone Provence Rose \$22

Domaine Ste Michelle Brut \$24  
Martini and Rossi Asti \$22  
Perrier-Jouet Grand Brut Champagne \$59  
Veuve Clicquot Ponsardin Brut Champagne \$72

### *Red Wine*

Chateau Ste Michelle Columbia Valley Cabernet Sauvignon \$26  
Columbia Crest Grand Estate Cabernet Sauvignon \$22  
Kendall-Jackson VR California Cabernet Sauvignon \$31  
Louis Martini Sonoma Cabernet Sauvignon \$24

Charles Smith Velvet Devil Washington State Merlot \$22  
Columbia Crest Grand Estate Merlot \$21  
Kendall-Jackson VR California Merlot \$31

Castle Rock Carneros Pinot Noir \$21  
Elusiv Monterey Pinot Noir \$28  
D'Arenberg McLaren Vale Shiraz \$22  
Ravenswood Old Vines Zinfandel \$24

## *Catering Policies*

### *Guarantee Policy*

A preliminary (minimum) guarantee of attendance must be received six business days prior to the event (Friday noon one week prior to Saturday and Sunday events; Thursday noon one week prior to Friday events). This is the minimum number for which you will be charged. Increases will be accepted until two business days prior to the event (Wednesday noon for Friday, Saturday and Sunday events). The Kellogg Hotel & Conference Center will provide seating and food for 5% above the designated guaranteed count, not to exceed ten (10) in number. An increase in guaranteed attendance will be accepted up to a minimum of 24 hours prior to the event, subject to product availability. Positively no reductions in guarantee will be accepted less than six business days prior to the event.

### *Cancellation Policy and Reduction Policy*

By signing the contract, you agree to pay a cancellation fee or reduction fee for the loss of business, if the event is canceled or reduced more than 80%. The cancellation fee and reduction fee are outlined in your contract and will be due and payable upon invoice. If another group utilizes the space, the cancellation fee may be pro-rated or waived. This determination will be made solely by the Kellogg Hotel & Conference Center after the day of the event. The Cancellation Policy does not affect non-refundable deposits due under the contract.

### *Food and Beverage Service*

All food and beverage must be supplied by the Kellogg Hotel & Conference Center. No food or beverage (alcoholic and non-alcoholic) is permitted to be brought into the conference or banquet areas by a guest(s) of the Kellogg Hotel & Conference Center. No food prepared and served by the Kellogg Hotel & Conference Center will be permitted to leave the premises. Alcoholic beverage service will not exceed five hours per event.

### *Pricing*

A service charge of 20% and the Michigan state sales tax (6%) are payable in addition to all food and beverage prices quoted. Prices, service charge and tax may be subject to change per market fluctuation with notification.

### *Substitution and Multiple Entrée Selections*

One entrée will be served in a banquet room. Substitution may be made for dietary or religious purposes provided that the number of substitute entrées number less than 10% of the guarantee. Any substitute entrée must be confirmed at time of guarantee or an additional charge for the dietary entrée, as well as, the ordered entrée, will be assessed. If two entrée selections are ordered, a \$1.00 entrée charge will be assessed, if three selections are ordered, a \$2.00 entrée charge will be assessed for each entrée selection. Multiple entrée selections will be prepared for the guarantee only (there will not be 5% overage). A fee for any change of entrée at time of the event will be charged, in addition to the charge for the entrées guaranteed and prepared. The client will be responsible for providing nametags or place cards, which can include entrée selections.

### *Banquet Room Liability*

The Kellogg Hotel & Conference Center reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements, based on actual repair or replacement cost. Labor charges will apply to functions if more than standard cleanup is required at the close of the function. Decorations, posters, signs or banners may not be hung without prior approval and coordination from the Kellogg Hotel & Conference Center staff.

### *Equipment, Materials and Decorations*

Due to limited storage facilities, materials, equipment and decorations will need to be removed at the conclusion of your event. Glass enclosures are required for any candles.

### *Liability*

The Kellogg Hotel & Conference Center cannot assume responsibility for the damage to, or loss of, any merchandise or articles left prior to, during or following an event.

### *Function Space*

The Kellogg Hotel & Conference Center reserves the right to adjust the room assignment based on actual numbers. All rooms must be vacated promptly at scheduled time per the Banquet Event Order.

### *Room Rates and Rental Fees*

Our schedule of room rates and rental fees is predicated upon factors pertaining to your total scheduled event. Revisions in group counts, times, date or meal function may necessitate the revision of the room rates and rental fees.

### *Deposit and Payment*

A non-refundable deposit will be required at the time of booking. Payment in full is required three business days prior to your event, based on an estimate of all food, beverage and services arranged for through the Kellogg Hotel & Conference Center. Any overpayment will be refunded by check or credit card. A credit card imprint will be required, as guarantee of final payment, should any additional charges be incurred as a result of additions, increases in number of guests served, beverage consumption in excess of the estimate, etc.

### *Contracted Liability*

Performance of the agreement is contingent upon the ability of the Kellogg Hotel & Conference Center management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions on travel, transportation, foods, beverages or management preventing or interfering with performance. In no event will the Kellogg Hotel & Conference Center be liable for the loss of profit or consequential damages whether based on breach of contracts, warranty or otherwise.