



PRIVATE DINING

*Exceptional cuisine. Intimate gatherings.
Unforgettable experiences*

HOTEL CLARK – LOS ANGELES

426 S Hill Street Los Angeles California 90013

*Exceptional cuisine. Intimate gatherings.
Unforgettable experiences*

*For Inquiries Contact:
Food and Beverage Department
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Fnb.events@hotelclark.com*





BREAKFAST À LA CARTE

Monday – Friday

7:00 AM – 11:00 AM

BRUNCH À LA CARTE

Saturday & Sunday

7:00 AM – 2:30 AM

Votana's breakfast & brunch experience celebrates the restaurant's California–Mediterranean identity, combining fresh, seasonal ingredients with elevated breakfast classics and coastal Mediterranean influences. The menu features signature dishes such as the Santorini Omelet, Traditional Shakshuka, California Avocado Toast, Coastal Eggs Benedict, Steak & Eggs, and Artisan Salmon Board, alongside favorites including Challah Pain Perdu, Belgian-style waffles, seasonal fruit, Bircher muesli, and steel-cut oatmeal.

The experience is complemented by a thoughtfully curated morning beverage program featuring Lavazza coffee and espresso, premium teas, cold-pressed juices, wellness shots, specialty matcha and chai beverages, as well as Champagne, sparkling wine, rosé, and specialty breakfast cocktails. Guests looking for a more leisurely experience can also enjoy a **60-minute free-flow sparkling wine** offering with the option to add mimosas, creating an elevated yet approachable breakfast experience for both hotel guests and the Downtown Los Angeles community.

ELEVATE YOUR EXPERIENCE

Elevate your breakfast experience with 60 minutes of free-flow sparkling wine for \$45++ per person, or enjoy free-flow Bloody Mary for \$65++ per person.



BREAKFAST PRE – SET MENU

\$49 ++ Adult | \$38 ++ Kid (5yr – 12yr)

Includes one (1) specialty coffee or tea per person, one (1) green juice or one (1) fresh squeezed orange juice

Choice of One

COASTAL EGGS BENEDICT

Poached eggs and Canadian bacon on a toasted English muffin, topped with classic hollandaise sauce, served with crispysmashed potatoes and fresh berries

Or

TRADITIONAL SHAKSHUKA

Sunny-side eggs simmered in a spiced tomato and pepper sauce with feta cheese and warm pita bread

Or

THE CLARK BREAKFAST

Two eggs prepared your way, choice of breakfast protein, crispy smashed potatoes, and artisan toast

Or

CALIFORNIA AVOCADO TOAST

Smashed avocado on artisan sourdough with poached eggs, everything bagel seasoning, lemon olive oil, micro herbs, smoked salmon

Or

GOLDEN COAST WAFFLE

Belgian-style waffle with whipped mascarpone butter, citrus berry compote, and maple syrup

ELEVATE YOUR EXPERIENCE

Elevate your breakfast experience with 60 minutes of free-flow sparkling wine for \$45++ per person, or enjoy free-flow Bloody Mary for \$65++ per person.



BRUNCH PRE – SET MENU

\$65 ++ Adult | \$52 ++ Kid (5yr – 12yr)

Includes one (1) specialty coffee or tea per person, one (1) green juice or one (1) fresh squeezed orange

Choice of One

WEST COAST OYSTERS

Half dozen seasonal oysters, Champagne mignonette, fresh lemon

Or

SEASONAL FRUIT PLATE

Chef's daily selection of market fruit

Choice of One

STEAK & EGGS

Grilled skirt steak, two eggs any style, chermoula, crispy smashed potatoes

Or

DTLA HUEVOS RANCHEROS

Sunny-side eggs, handmade corn tortillas, black beans, house salsa

Or

CHICKEN & WAFFLE

Mary's fried chicken, Belgian waffle, spiced honey butter, powdered sugar

Or

SANTORINI OMELETTE

Feta cheese, roasted peppers, tomatoes, olives, onions, oregano, capers, crispy smashed potatoes, artisan toast

Or

CALIFORNIA AVOCADO TOAST

Smashed avocado on artisan sourdough with poached eggs, everything bagel seasoning, lemon olive oil, micro herbs, smoked salmon

BEVERAGE

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SPARKLING WINE & CHAMPAGNE

ROEDERER ESTATE BRUT 85

Anderson Valley, California, USA

MOËT & CHANDON IMPÉRIAL BRUT NV 140

Champagne, France

MOËT & CHANDON IMPÉRIAL ROSÉ NV 180

Champagne, France

WHITE WINE

GAIA MOSCHOFILERO MONOGRAPH 80

Southern Greece, Greece 2023

VOCORET CHABLIS 95

Chablis, Burgundy, France 2023

LIVIO FELLUGA PINOT GRIGIO 85

Friuli-Venezia Giulia, Italy 2024

SILVER OAK SAUVIGNON BLANC 90

Napa Valley, California, USA 2025

ROSÉ

RODNEY STRONG ROSÉ 75

Sonoma County, California, USA 2024

MINUTY PRESTIGE ROSÉ 90

Côtes de Provence, France 2024

SPECIALTY COCKTAILS

CLARK BELLINI 18

Italian Prosecco and fresh peach purée

APEROL SPRITZ 19

Aperol, Italian Prosecco, and soda water

AMALFI SPRITZ 19

Limoncello, Italian Prosecco, and soda water

OLIVE GROVE MARY 20

Absolut Tobasco Vodka, house-made Bloody Mary mix, olive brine, and blue cheese-stuffed olives

CAFÉ DE CAPRI 20

Ketel One Vodka, Licor 43, Mr. Black Coffee Liqueur, and freshly brewed espresso





VOTANA

*Exceptional cuisine. Intimate gatherings.
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DINNER À LA CARTE

Daily

5:00 AM – 11:00 PM

Kitchen Last Call: 9:30 PM

Bar Last Call: 10:00 PM

The cuisines of Southern California and the Mediterranean share a natural foundation: an abundance of sun-ripened produce, aromatic herbs, bright citrus, exceptional olive oil, fresh seafood—and a belief that the best meals are grounded in exceptional ingredients prepared well. Votana builds on that common ground, expressing classic Mediterranean flavors through the ingredients, agriculture, and culinary perspective of Los Angeles. Regular visits to the Hollywood Farmers' Market keep the menu connected to what's growing nearby and at its peak, allowing the seasons of LA to shape what arrives on the plate.

The menu celebrates the mosaic of Mediterranean cooking, drawing from the culinary traditions of Greece, Italy, Spain, France, the Levant, and North Africa to create something cohesive and contemporary.

Spanish pan con tomate, Greek tzatziki, Italian linguine alle vongole, Levantine muhammara and chermoula, and classic French preparations express a shared philosophy rooted in seasonality, simplicity, and ingredient-driven cooking.

That same spirit of exploration carries through the chef's signature dishes like a charred octopus Niçoise, where influences from across the region come together in unexpected, yet natural, ways.

ELEVATE YOUR EXPERIENCE

To personalize your menu and create a dining experience tailored to your occasion, please contact our team directly at **Fnb.events@hotelclark.com** or **+1 213 372 5400**.



THE HERBS

\$165 ++ Per Person

Includes Catalan Pan Con Tomate, Welcome Glass of Sparkling Wine & Specialty Coffee or Tea

APPETIZERS *(choice of one)*

CRETAN GREEK SALAD

Tomato, bell pepper, red onion, Kalamata olives, feta cheese, red wine vinaigrette, herbs

Or

HAMACHI CRUDO

Beet, tangerine, pickled serrano, carrot-citrus jus

Or

TUNA TARTARE

Colatura di alici, avocado, cucumber, little gems

MAIN COURSE *(choice of one)*

GRILLED WHOLE BRANZINO

Charred broccolini, romesco, chermoula, crispy za'atar chickpeas

Or

MARY'S HALF CHICKEN

Barigoule, chicken jus

Or

DRY-AGED NEW YORK STRIP

14-day Prime 10oz Beef, glazed pearl onions, broccolini, Bordelaise

SIDES *(family style)*

OLIVE OIL POMMES PURÉE

Silky Yukon Gold potato purée, extra virgin olive oil

SALADE VERTE

Mixed baby greens, seasonal herbs, house vinaigrette

TRUFFLED BELGIAN FRIES

Belgian fries, truffle oil, Parmesan, fresh herbs

DESSERTS *(choice of one)*

BURNT BASQUE CHEESECAKE

Marcona Almonds, Macerated Stone fruit

Or

CLASSIC TIRAMISU

Espresso, Mascarpone

Or

SORBETTO

Seasonal Flavors



THE ELI CLARK

\$215 ++ Per Person

*Includes Catalan Pan Con Tomate, Dozen Select Oysters to share per 6 guests,
Welcome Glass of Sparkling Wine & Specialty Coffee or Tea*

APPETIZERS *(choice of one)*

HEARTS OF PALM

*Sea beans, caramelized citrus, Fresno chili, shallot
Or*

HAMACHI CRUDO

*Beet, tangerine, pickled serrano, carrot-citrus jus
Or*

TUNA TARTARE

*Colatura di alici, avocado, cucumber, little gems
Or*

FRITTO MISTO

Calamari, bay shrimp, baby zucchini, lemon, Calabrian chili aioli

SOUP & SALADS *(choice of one)*

SOUP DU JOUR

*Chef's selection of seasonal soup
Or*

CRETAN GREEK SALAD

*Tomato, bell pepper, red onion, Kalamata olives, feta cheese, red wine vinaigrette, herbs
Or*

CLASSIC CAESAR

Little Gems, anchovy, garlic croutons, Parmigiano Reggiano

MAIN COURSE *(choice of one)*

GRILLED WHOLE BRANZINO

*Charred broccolini, romesco, chermoula, crispy za'atar chickpeas
Or*

MARY'S HALF CHICKEN

*Barigoule, chicken jus
Or*

DRY-AGED NEW YORK STRIP

*14-day Prime 10oz Beef, glazed pearl onions, broccolini, Bordelaise
Or*

PAN ROASTED LAMB LOIN

Tarragon-mint pesto, pomegranate, crispy marble potatoes, Swiss chard

SIDES *(family style)*

OLIVE OIL POMMES PURÉE

Silky Yukon Gold potato purée, extra virgin olive oil

SALADE VERTE

Mixed baby greens, seasonal herbs, house vinaigrette

TRUFFLED BELGIAN FRIES

Belgian fries, truffle oil, Parmesan, fresh herbs

DESSERTS *(choice of one)*

BURNT BASQUE CHEESECAKE

*Marcona Almonds, Macerated Stone fruit
Or*

CLASSIC TIRAMISU

*Espresso, Mascarpone
Or*

SORBETTO

Seasonal Flavors



THE CHEF'S KISS

\$285 ++ Per Person

Includes Catalan Pan Con Tomate, Two Dozens Select Oysters to share per 6 guests, Signature Cheese & Charcuterie, Four (4) Votana Chef's Choice Sides, Bottle of Sparkling Wine, Specialty Coffee or Tea

APPETIZERS (choice of one)

HAMACHI CRUDO

Beet, tangerine, pickled serrano, carrot-citrus jus

Or

TUNA TARTARE

Colatura di alici, avocado, cucumber, little gems

Or

CALIFORNIA SHRIMP COCKTAIL

Citrus-poached shrimp, roasted cocktail sauce, French rémoulade

Or

MEDITERRANEAN MEZZE

Spanish romesco, hummus, tzatziki, warm pita, mixed olives

Or

FRITTO MISTO

Calamari, bay shrimp, baby zucchini, lemon, Calabrian chili aioli

SOUP & SALADS (choice of one)

SOUP DU JOUR

Chef's selection of seasonal soup

Or

CRETAN GREEK SALAD

Tomato, bell pepper, red onion, Kalamata olives, feta cheese, red wine vinaigrette, herbs

Or

CLASSIC CAESAR

Little Gems, anchovy, garlic croutons, Parmigiano Reggiano

PASTA & FLATBREAD (family style – 1 order to share per 6 guests)

MARGHERITA

San Marzano tomato, mozzarella, basil

&

CALABRIAN PENNE ALLA VODKA

San Marzano tomatoes, Parmigiano Reggiano, Calabrian chili, fresh basil

MAIN COURSE (choice of one)

GRILLED WHOLE BRANZINO

Charred broccolini, romesco, chermoula, crispy za'atar chickpeas

Or

ORA KING SALMON

French lentils, roasted radicchio, preserved lemon salsa verde

Or

MARY'S HALF CHICKEN

Barigoule, chicken jus

Or

DRY-AGED NEW YORK STRIP

14-day Prime 10oz Beef, glazed pearl onions, broccolini, Bordelaise

Or

PAN ROASTED LAMB LOIN

Tarragon-mint pesto, pomegranate, crispy marble potatoes, Swiss chard

DESSERTS (choice of one)

BURNT BASQUE CHEESECAKE

Marcona Almonds, Macerated Stone fruit

Or

CLASSIC TIRAMISU

Espresso, Mascarpone

Or

SORBETTO

Seasonal Flavors

BEVERAGE

*Exceptional cuisine. Intimate gatherings.
Unforgettable experiences*





SPARKLING WINE & CHAMPAGNE

ROEDERER ESTATE BRUT 85

Anderson Valley, California, USA

MOËT & CHANDON IMPÉRIAL BRUT NV 140

Champagne, France

MOËT & CHANDON IMPÉRIAL ROSÉ NV 180

Champagne, France

WHITE WINE

GAIA MOSCHOFILERO MONOGRAPH 80

Southern Greece, Greece 2023

VOCORET CHABLIS 95

Chablis, Burgundy, France 2023

COMTE DE LA CHEVALIÈRE SANCERRE 105

Loire Valley, France 2023

LIVIO FELLUGA PINOT GRIGIO 85

Friuli-Venezia Giulia, Italy 2024

SILVER OAK SAUVIGNON BLANC 90

Napa Valley, California, USA 2025

SHAFER RED SHOULDER RANCH CHARDONNAY 110

Carneros, California, USA 2024

ROSÉ

RODNEY STRONG ROSÉ 75

Sonoma County, California, USA 2024

MINUTY PRESTIGE ROSÉ 90

Côtes de Provence, France 2024

RED WINE

GAIA AGIORGITIKO MONOGRAPH 80

Southern Greece, Greece 2021

CHÂTEAU LOUDENNE MÉDOC 105

Médoc, Bordeaux, France 2019

LE VOLTE DELL'ORNELLAIA 95

Toscana IGT, Tuscany, Italy

VOLPAIA CHIANTI CLASSICO 85

Chianti Classico DOCG, Tuscany, Italy 2022

FRANÇOIS LABET VIEILLES VIGNES PINOT NOIR 95

Bourgogne, France

FAUST CABERNET SAUVIGNON 125

Napa Valley, California, USA 2023

FULL WINE MENU

Please inquire with our team for our complete menu offerings





SPECIALTY COCKTAILS

CASA OLEA 23

Belvedere Vodka, Sipsmith Gin, Cocchi Extra Dry, Cocchi Americano Bianco, Italicus

BELLA COSTA 21

Platino Reserva De La Familia, Aloe, Lime, Honey

SOLARA 22

Tequila Alderete Blanco, Italicus, Lemon, Agave

GIARDINO 20

No.3 London Dry Gin, Umeshu, Lime, Crème de Violette, Plum Brandy

LUMIÈRE 21

Roku Gin, Suze, Lillet Blanc

TERRA FUMÉ 22

Amaras Joven Mezcal, Grapefruit, Lime, Jalapeño Honey

INOCENTE DE JEREZ 21

Valdespino Inocente Fino Sherry, Pear Liqueur, Cane Sugar, Pear Brandy, Sesame Oil

AMALFI FIORE 24

Oyster Gin, Americano Aperitivo, Pineapple Liqueur, Cinnamon Syrup, Orange Blossom Water

CLARK RESERVE 22

Bulleit Bourbon, Carpano Antica, Crème de Banane, Bénédictine

SPRITZ

SANTORINI SPRITZ 24

Matisha, Elderflower Liqueur, Lemon, Prosecco, Fresh Mint Leaves

POSITANO 24

Haku Vodka, White Peach Liqueur, Lemon, Basil, Chandon Brut

CAPRI-75 23

Roku Gin, Bergamot Liqueur, Lemon, Prosecco

BREAKFAST COCKTAILS

CLARK BELLINI 18

Italian Prosecco and fresh peach purée

APEROL SPRITZ 19

Aperol, Italian Prosecco, and soda water

AMALFI SPRITZ 19

Limoncello, Italian Prosecco, and soda water

OLIVE GROVE MARY 20

Absolut Tobasco Vodka, house-made Bloody Mary mix, olive brine, and blue cheese-stuffed olives

CAFÉ DE CAPRI 20

Ketel One Vodka, Licor 43, Mr. Black Coffee Liqueur, and freshly brewed espresso



HOSTED BAR

All bar services require a bartender at a rate of \$120 per bartender for a four-hour event. One bartender is required for every 35–65 guests. Should additional bartenders be requested, additional fees will apply

ENHANCED PACKAGE

HAKU VODKA

SIPSMITH GIN

DOBEL TEQUILA

AMARAS MEZCAL

CAPTAIN MORGAN SILVER

JIM BEAM BOURBON

AUCHENTOSHAN SINGLE MALT SCOTCH

BUSHMILLS TRIPLE DISTILLED

HOUSE WINES

Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

ASSORTED SOFTDRINKS

BOTTLED STILL & SPARKLING

\$75++ per person

First Two (2) Hours

\$32++ per person

Each Additional Hour

Two-Hour Minimum

PREMIUM PACKAGE

KETEL ONE VODKA

AVIATION GIN

DON JULIO BLANCO TEQUILA

DEL MAGUEY MEZCAL

BACARDI SILVER

BULLEIT BOURBON

AUCHENTOSHAN SINGLE MALT SCOTCH

JAMESON

PREMIUM WINES

+ Greek Wine, Malbec, Chianti, Bordeaux, Rose, Sparkling Wine, Prosecco,

ASSORTED SOFTDRINKS

BOTTLED STILL & SPARKLING

\$95++ per person

First Two (2) Hours

\$42++ per person

Each Additional Hour

Two-Hour Minimum





CONSUMPTION BAR

All bar services require a bartender at a rate of \$120 per bartender for a four-hour event. One bartender is required for every 35–65 guests. Should additional bartenders be requested, additional fees will apply

ENHANCED PACKAGE \$16 PER DRINK

HAKU VODKA

SIPSMITH GIN

DOBEL TEQUILA

AMARAS MEZCAL

CAPTAIN MORGAN SILVER

JIM BEAM BOURBON

AUCHENTOSHAN SINGLE MALT SCOTCH

BUSHMILLS TRIPLE DISTILLED

HOUSE WINES

Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

ASSORTED SOFTDRINKS

BOTTLED STILL & SPARKLING

\$75++ per person

\$32++ per person

First Two (2) Hours

Each Additional Hour

Two-Hour Minimum

PREMIUM PACKAGE \$18 PER DRINK

KETEL ONE VODKA

AVIATION GIN

DON JULIO BLANCO TEQUILA

DEL MAGUEY MEZCAL

BACARDI SILVER

BULLEIT BOURBON

AUCHENTOSHAN SINGLE MALT SCOTCH

JAMESON

PREMIUM WINES

+ Greek Wine, Malbec, Chianti, Bordeaux, Rose, Sparkling Wine, Prosecco,

ASSORTED SOFTDRINKS

BOTTLED STILL & SPARKLING

\$95++ per person

\$42++ per person

First Two (2) Hours

Each Additional Hour

Two-Hour Minimum

GUEST EXPERIENCE INFORMATION

OUR COMMITMENT

Hotel Clark approaches every event with intention, discretion, and a commitment to excellence reflective of Downtown Los Angeles hospitality at its most refined. We look forward to crafting an experience that is seamless in execution, elevated in presentation, and memorable for every guest.

PRIVATE DINING SET-UP

Private dining spaces within **Hotel Clark's Food & Beverage outlets** will be arranged based on your event specifications and the recommendations of our **Private Dining team**. Seating arrangements and table configurations will be tailored to the selected venue, guest count, and style of event. Final setup details will be confirmed through the **Private Dining Event Order and event diagram**, when applicable.

Significant setup changes requested after the space has been arranged may be subject to a **reset fee ranging from \$200 to \$1,500**, depending on the scope of the requested modifications and at the discretion of the **Director of Food & Beverage**.

Private dining space assignments are based on the anticipated attendance and requirements of your event. Hotel Clark will prepare seating for up to **3% above the final guaranteed guest count**, when space permits. Significant changes to the final attendance may require adjustments to the setup or relocation to another **available Food & Beverage venue** within the hotel that is better suited to accommodate the revised guest count.

LINENS

Hotel Clark provides complimentary grey floor-length underlays paired with white overlay linens. Specialty linen options and custom rentals are also available upon request.

PRIVATE SECURITY

Hotel Clark is not responsible for the **loss, theft, or damage** of personal items, décor, merchandise, or equipment brought onto the property. Private security may be arranged through Hotel Clark at **\$60 per hour, plus applicable tax, with a four-hour minimum**. Events with more than **20 minors** are required to retain private security.

For **VIP, high-profile, or elevated-risk private dining events**, Hotel Clark may require additional security measures. Any outside security providers must be **licensed, insured, and approved by Hotel Clark in advance**.

EVENT EXPERIENCE CONCIERGE

Each program is supported by a dedicated Event Experience Concierge serving as your primary point of contact from initial planning through departure. Your Concierge works closely with culinary, banquet, production, and operations teams to coordinate timelines, oversee details, and ensure a seamless event experience executed with precision and care.

FOOD AND BEVERAGE

In accordance with licensing and health regulations, all food and beverage served during **Private Dining events** must be prepared and provided by Hotel Clark. Outside food and beverages are not permitted without prior written approval from hotel management.

Final menu selections and dietary restrictions must be submitted at least **two (2) weeks prior to the event**. Menu pricing may be confirmed up to **four (4) months in advance** and is subject to change for events booked beyond that period.

A **final guaranteed guest count is required by noon, 72 hours prior to the event**. Billing will be based on the guaranteed attendance or actual number of guests served, whichever is greater. Hotel Clark will prepare for up to **105% of the guaranteed attendance**. Increases beyond 105% within 72 hours may require menu substitutions and may be subject to an **18% surcharge per additional guest**.

Standard printed menu or buffet labels are provided when applicable. **Customized menus, specialty signage, or personalized materials** must be requested at least 72 hours in advance and may be subject to additional fees.

Wellness Indicators:

Ⓜ Wellness-forward Ⓢ Gluten-conscious 🌱 Vegetarian / Plant-Forward



GUEST EXPERIENCE INFORMATION

AUDIOVISUAL & PRODUCTION PARTNERSHIP

Hotel Clark partners with a preferred audiovisual and production provider to ensure seamless technical execution throughout our event spaces. Clients may choose to work with an outside production company with prior hotel approval. External vendors are required to submit a Certificate of Insurance that meets hotel requirements no later than ten business days prior to load-in. All rigging, power distribution, and internet infrastructure must be coordinated through Hotel Clark Engineering and may require supervision by the hotel's preferred production partner. Applicable patch, power, bandwidth, and technician fees may apply.

DÉCOR & OUTSIDE VENDORS

Hotel Clark is pleased to offer a curated list of preferred vendors specializing in floral design, entertainment, music, and specialty event enhancements to assist with the planning process. All vendor deliveries and event materials must be coordinated through the Catering & Conference Services or Banquets & Catering team and scheduled through the hotel loading dock.

To preserve the integrity of the property, items may not be affixed to walls, floors, ceilings, or furnishings. Open flames, confetti, pyrotechnics, and fog or haze machines are strictly prohibited throughout Hotel Clark.

The client assumes responsibility for any damage caused to event spaces or hotel property by guests, employees, contractors, vendors, or agents associated with the event.

Hotel Clark requires all outside vendors, subcontractors, and event partners to provide a valid Certificate of Insurance demonstrating adequate coverage for potential loss or damage. Hotel Clark must be listed as an additional insured on all certificates. All vendors are required to check in with Hotel Security upon arrival.

HOTEL PARKING & VALET

Hotel Clark offers discounted event parking rates at \$25 plus applicable tax. Additional off-site parking options may also be available nearby. Please contact your Catering & Conference Services representative for additional information and recommendations.

Please note that outside parking facilities are not owned or managed by Hotel Clark; therefore, parking availability cannot be reserved or guaranteed by the hotel.

SERVICE CHARGE & TAXES

All food, beverage, and room rental charges are subject to a taxable 26% service charge. Applicable sales tax, currently 9.75%, will be applied to all taxable charges.

DELIVERY, HANDLING & STORAGE

To ensure the proper handling and storage of shipped materials, all deliveries must be coordinated in advance through your Catering or Conference Services Manager.

Hotel Clark will accept and store up to five (5) boxes delivered within two (2) business days prior to the event at no additional charge. Additional shipments and oversized deliveries will incur the following handling fees:

\$8 per box under 25 lbs

\$20 per box weighing 26–50 lbs

\$60 per box weighing 51 lbs or more

\$200 per pallet

Please label all shipments with the following information:

Client Name / Group Name:

Date of Program:

Total Number of Boxes (example: Box 1 of 5)

Attention: Catering or Conference Services Manager / Catering Manager's Name:

Please contact your Catering or Conference Services representative for complete shipping instructions and delivery coordination.

