

# INGREDIENTS N CRAFT PRIVATE EVENT & CATERING INFO



INC RESTAURANT, A STEP ABOVE YOUR TYPICAL MODERN DAY AMERICAN RESTAURANT & BAR. A LOCAL SPACE WHERE CASUAL, FRIENDLY DINING & A RELAXING NIGHT OUT WITH YOUR FRIENDS SEAMLESSLY MEET.

MASTERFUL TOP-TO-BOTTOM INTEGRATION OF MODERN AMERICAN CUISINE, DESIGN, AND SENSIBILITY CREATE A FULLY REALIZED DINING EXPERIENCE THAT HAS BOTH CRITICS AND GUESTS ABUZZ.

INC IS PROUD TO SHOWCASE OUR PRIVATE ROOM FOR YOUR PERSONAL OR PROFESSIONAL PRIVATE EVENT. WE OFFER A FLOOR PLAN TO SUIT MANY NEEDS AND WE ARE FULLY EQUIPPED WITH MODERN AUDIO/VISUAL AMENITIES. PLEASE VIEW OUR DIFFERENT PLANS BELOW. WE HAVE SOMETHING FOR EVERYONE!

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## Room Accomadations

### IRON ROOM

HOLDS 22 PEOPLE MAX FOR “PLATED DINNERS” WITH LIMITED ROOM CONFIGURATIONS AVAILABLE MONDAY THROUGH THURSDAY **FRIDAY AND SATURDAY** ALSO AVAILABLE WITH A \$1 000 FOOD & LIQUOR MINIMUM BEFORE TAX & GRATUITY.



### LIBRARY

HOLDS 25-30 PEOPLE MAX FOR “HORS D’ OEUVRES & COCKTAIL STYLE EVENTS” AVAILABLE MONDAY THROUGH SATURDAY FOR PRIVATE PARTIES OR COCKTAIL HOUR.



## Room Accommodations Continued

### A LA CARTE ROOM

HOLDS 80 PEOPLE MAX WITH NUMEROUS ROOM CONFIGURATIONS AVAILABLE ONLY FOR BUYOUT OF ENTIRE RESTAURANT PRICING AVAILABLE UPON REQUEST ALSO AVAILABLE ON SUNDAYS WITH A \$4500 FOOD & BEVERAGE MINIMUM BEFORE TAX & GRATUITY.



# PASSED HORS D'OEUVRES

CHOICE OF:

8PC. \$23 PER PERSON – 1 ½ HOURS

6PC. \$18 PER PERSON - 1 HOUR

4PC. \$14 PER PERSON - 1 HOUR

**GF** DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

## HOT:

- PIGS IN A BLANKET
- VEGGIE SPRING ROLLS **V**
- FRIED BLEU CHEESE OLIVES **V**
- MOZZARELLA SPRING ROLLS **V**
- BANG BANG SHRIMP **GF**
- BOURBON CAULIFLOWER **GF V**
- CRISPY PORK & BASIL WONTONS
- BRIE & GRILLED MUSHROOM QUESADILLA **V**
- BOURBON BUFFALO CHICKEN BITES
- SWEET N SPICY MEATBALLS
- MAC & CHEESE BITES **V**
- EDAMAME DUMPLINGS **V**

## COLD:

- OLIVE TAPENADE ON CROSTINI W/ BASIL & LABNE **V**
- CHERRY TOMATO & FRESH MOZZARELLA SKEWER, W/ BASIL & BALSAMIC **GF V**
- ARTICHOKE TAPENADE ON CROSTINI W/ CAULIFLOWER PUREE, ARUGULA **V**
- SHRIMP COCKTAIL W/ TRADITIONAL COCKTAIL SAUCE **GF**
- ROASTED CAULIFLOWER SALAD W/ GREEN GODDESS & CAPERS **GF V**
- GUACAMOLE TOAST W/ PICKLED ONIONS, SESAME ON CROSTINI **V**
- SALMON TARTARE W/ SPICY MAYO ON CORN CHIPS **GF**



# PREMIUM PASSED HORS D'OEUVRES

CHOICE OF:

8PC. \$31 PER PERSON – 1 1/2 HOURS

6PC. \$25 PER PERSON - 1 HOUR

4PC. \$21 PER PERSON - 1 HOUR

**GF** DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

## HOT:

- FRESH MOZZARELLA SPRING ROLLS W/ BASIL AIOLI **V**
- BUFFALO CAULIFLOWER W/ MAKERS MARK BUFFALO, BLEU CHEESE **GF V**
- SMOKED PAPRIKA DUCK CONFIT W/ HORSERADISH & GIARDINIERA **GF**
- VOOODOO SHRIMP W/ OLD BAY, LEMON, BASIL **GF**
- JUMBO LUMP CRAB BEIGNETS W/ OLD BAY AIOLI
- GENERAL TSO CHICKEN BITES W/ RED EYE TERIYAKI, SESAME SEEDS **GF**
- TRUFFLE STUFFED MUSHROOMS W/ BRIOCHE, BLACK TRUFFLE, PARSLEY, PARMESAN **V**
- CRISPY FRIED PICKLES W/ 1000 ISLAND, PARMESAN **V**
- LOADED TATER TOT W/ SRIRACHA CHEESE SAUCE, SCALLION, BACON

## COLD:

- SHAVED STEAK TARTARE W/ FRESH HORSERADISH, GUACAMOLE, SESAME, APPLE
- SCALLOP CRUDO W/ LEMON VINAIGRETTE, ARUGULA, CRISP COUNTRY HAM **GF**
- SHRIMP COCKTAIL W/ ZESTY COCKTAIL SAUCE **GF**
- EGGPLANT CAPONATA W/ WHIPPED RICOTTA, ARUGULA **V**
- CLOUMAGE ON CROSTINI W/ TRUFFLE HONEY
- CRAB SALAD ON CRISP WONTON W/ GREEN CURRY, CILANTRO, CUCUMBER
- SESAME CRUSTED TUNA W/ WONTON, SRIRACHA 1000 ISLAND, CILANTRO



# PRIVATE PARTY BEVERAGE PACKAGES

WE CUSTOM DESIGN EVERY PARTY THAT WE DO TO YOUR NEEDS AND BUDGET. THE FOLLOWING ARE SUGGESTIONS TO GIVE YOU AN IDEA OF WHAT WE CAN DO FOR YOU. IF YOU DO NOT SEE SOMETHING YOU WOULD LIKE, PLEASE ASK AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST. YOU ARE NOT REQUIRED TO CHOOSE A BEVERAGE PACKAGE; WE DO ALLOW ALL DRINKS TO BE CHARGED ON CONSUMPTION AS AN OPTION.

## *OPEN BAR OPTIONS*

**OPTION 1:** SODA, JUICE, COFFEE, TEA  
(\$8 PER GUEST FOR THE 1<sup>ST</sup> HOUR / \$3 ADDITIONAL PER HOUR)

**OPTION 2:** WINES BY THE GLASS, BEER, SODA, JUICE, COFFEE, TEA  
(\$19 PER GUEST FOR THE 1<sup>ST</sup> HOUR / \$9 ADDITIONAL PER HOUR)

**OPTION 3:** WELL LIQUOR, WINES BY THE GLASS, BEER, SODA, JUICE, COFFEE, TEA  
(\$21 PER GUEST FOR THE 1<sup>ST</sup> HOUR / \$11 PER ADDITIONAL HOUR)

**OPTION 4:** TOP SHELF LIQUORS (INCLUDES HAND CRAFTED COCKTAILS),  
WINES BY THE GLASS, BEER, SODA, JUICE, COFFEE, TEA  
(\$25 PER GUEST FOR THE 1<sup>ST</sup> HOUR / \$13 PER ADDITIONAL HOUR)

**OPTION 5:** PREMIUM LIQUOR & SINGLE MALT SCOTCH (INCLUDES HAND CRAFTED COCKTAILS),  
WINES BY THE GLASS, BEER, SODA, JUICE, COFFEE, TEA  
(\$31 PER GUEST FOR THE 1<sup>ST</sup> HOUR / \$16 PER ADDITIONAL HOUR)

*(NO SHOTS ARE ALLOWED WITH ANY BEVERAGE PACKAGE)*

# PRIVATE WHISKEY TASTINGS & CLASSES

CHOOSE FROM ONE OF THE FOLLOWING FLIGHTS/CLASSES:

ALL TASTINGS/CLASSES ARE LIMITED TO 30 GUESTS MAX. CLASSES ARE SUBJECT TO CHANGE  
BASED ON AVAILABILITY OF INDIVIDUAL WHISKIES.

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## AMERICAN SMALL BATCH BOURBONS - \$32.50 PP

*BASIL HAYDEN'S BOURBON – BAKER'S BOURBON – BOOKER'S BOURBON*

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## RYE NOT? - \$26.25 PP

*OLD OVERHOLT RYE WHISKEY – HIGH WEST DOUBLE RYE –  
HOCHSTADTER'S VATTED STRAIGHT RYE*

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## SCOTCHY SCOTCH SCOTCH - \$33.25 PP

*AUCHENTOSHAN AMERICAN OAK WHISKY – GLENLIVET 12 YR WHISKY –  
ARDBEG 10 YR WHISKY*

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## I THINK I'M DRINKING JAPANESE I THINK I'M DRINKING JAPANESE I REALLY THINK SO - \$34.25

*MARS SHINSHU IWAI TRADITIONAL WHISKY – NIKKA COFFEY MALT WHISKY –  
SUNTORY TOKI WHISKY*

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## TWELVE YEARS IN IRELAND - \$35.75

*RED BREAST 12 YR WHISKY – KNAPPOGUE CASTLE 12 YR WHISKY –  
POWER'S JOHN LANE 12 YR WHISKY*

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## INC BOURBON TRAIL - \$41.75

*MAKER'S MARK BOURBON – MAKER'S 46 BOURBON – MARKER'S MARK CASK STRENGTH  
BOURBON – INC PRIVATE SELECT MAKER'S MARK BOURBON*

*WE ALSO OFFER PERSONALIZED WHISKEY CLASSES UPON REQUEST. PRICING  
BASED ON WHISKEY CHOICES.*

# ***\$39.95 PLATED DINNER MENU***

**GF** DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

**FIRST COURSE: "SELECT 2 OPTIONS FOR YOUR MENU"**

*INC MIXED FIELD GREENS* **GF V**

*ICEBERG SALAD*

*SEASONAL SOUP*

**SECOND COURSE: "SELECT 3 FOR YOUR MENU"**

*LOCAL CHICKEN BREAST W/ CREAMY POTATO PUREE, GRILLED KALE, LOCAL BLACK BEAN & CHICKEN CHORIZO CHILI, HONEY & OREGANO GLAZE* **GF**

*GRILLED BISTRO STEAK W/ CRISPY 'ROCK' POTATO, OLD BAY, ROASTED GARLIC AIOLI, CHIMICHURRI, RADISH, GRILLED SCALLION* **GF**

*VOODOO SHRIMP & GRITS W/ ORGANIC CHEDDAR GRITS, LOUISIANA STYLE VODOO SAUCE, TOMATO, BASIL, SERVED W/ HONEY SAGE CORNBREAD*

*ORECCHIETTE ALLA VODKA W/ KALAMATA OLIVES, SHAVED GRANA PADANO, PARSLEY, GREEN PEAS, TOMATO-BUTTER* **V**

*SEARED SCOTTISH SALMON W/ CAULIFLOWER PUREE, WILTED SPINACH, LEMON, BASIL, ARTICHOKE TAPENADE* **GF**

**THIRD COURSE**

*ICE-CREAM OR SORBET* **GF V**

*FRUIT PLATE* **GF V**



# ***\$49.95 PLATED DINNER MENU***

**\*\*YOU MAY SELECT EITHER A FAMILY STYLE OR A LA CARTE FIRST COURSE \*\***

## FIRST COURSE FAMILY STYLE

FOR THE TABLE

**"SELECT 3 FOR YOUR MENU"**

*GUACAMOLE*

*BLACK PEPPER PARMESAN TOTS*

*OLIVE TAPENADE*

*CHICKEN & DUCK LIVER PATE*

*BURRATA*

*MAC N CHEESE BITES*

**\*\*OR\*\***

## FIRST COURSE A LA CARTE

**"SELECT 3 FOR YOUR MENU"**

*ROASTED CAULIFLOWER*

*SWEET N SPICY MEATBALLS*

*GRILLED DUCK HEARTS*

*6 PC. MAKERS MARK BUFFALO WINGS*

*BOURBON CAULIFLOWER*

*SALMON DUMPLINGS*

**SECOND COURSE: "SELECT 2 FOR YOUR MENU"**

*ICEBERG SALAD • MIXED GREEN SALAD - SEASONAL SOUP*

**THIRD COURSE: "SELECT 3 FOR YOUR MENU"**

*LOCAL ROASTED CHICKEN BREAST*

*SEARED BISTRO STEAK*

*SEARED SCOTTISH SALMON*

*VOODOO SHRIMP N GRITS*

*COFFEE ROASTED PORK TACOS*

*ORECCHIETTE ALLA VODKA [VEGGIE]*

**FOURTH COURSE: "SELECT 2 FOR YOUR MENU"**

*ICE-CREAM OR SORBET*

*CHOCOLATE POT DU CREME*

*STRAWBERRY PANNA COTTA*

***[PLEASE VIEW OUR A LA CARTE MENU FOR A FULL DESCRIPTION OF MENU ITEMS]***

## ***BUFFET OPTIONS FOR BUY-OUT EVENTS***

**GF** DENOTES A GLUTEN FREE ITEM    **V** DENOTES A VEGETARIAN ITEM

### **COLD APPETIZER**

SMALL (SERVES 8-12) LARGE (SERVES 18-22)

- SHRIMP COCKTAIL** - FRESH JUMBO SHRIMP, LEMON, COCKTAIL SAUCE **GF V** .....\$90/\$160
- DOMESTIC CHEESE BOARD** - LOCAL CHEESES, CRACKERS **V** .....\$55/\$100
- HUMMUS** - CHICK PEA PUREE, TAHINI, ROASTED GARLIC, GRILLED PITA **V** .....\$30/\$50
- FRESH CRUDITÉS** - ASSORTMENT OF RAW VEGETABLES & RANCH OR  
BLUE CHEESE DIPPING SAUCE **GF V** .....\$15/\$25
- BOWTIE PASTA SALAD** - OLIVES, MARINATED VEGETABLES **V** .....\$35/\$60

### **HOT APPETIZERS**

- MAKER'S MARK CHICKEN WINGS** - BOURBON BUFFALO SAUCE 25PC.-50PC **GF** .....\$40/\$70  
**COMES WITH CELERY SLAW & HOUSE MADE BLEU CHEESE DRESSING**
- INC MAC & CHEESE BITES** - MINI FRIED MAC SQUARES W/ SMOKED TOMATO AIOLI **V** .....  
.....25 PC. \$40/50PC. \$70
- CHICKEN SATAY** - SERVED W/ SPICY THAI PEANUT SAUCE **GF** .....(25PC. \$30)/(50PC. \$55)
- STUFFED MUSHROOMS** - ITALIAN SAUSAGE, BREAD CRUMBS, PARMESAN .....\$40/\$70
- STUFFED MUSHROOMS** - BLACK TRUFFLE, BREAD CRUMBS, PARMESAN **V** .....\$35/\$60
- MINI CRAB CAKES** - TRADITIONAL STYLE LUMP CRAB CAKES, REMOULADE .....\$60/\$100

### **THE GREENS**

- CHOPPED WEDGE SALAD** - BLEU CHEESE, BACON, PICKLED ONION, TOMATO, BLUE CHEESE  
DRESSING **GF** .....\$40/\$60
- CAESAR SALAD** - HEARTS OF ROMAINE, PARMESAN, CROUTONS **V** .....\$30/\$60
- MIXED GREEN** - FINE HERBS, CHEDDAR, CUCUMBER, RADISH, HONEY BALSAMIC **GF V** ...\$30/\$60

## ENTREES

**GF** DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

SMALL (SERVES 8-12) LARGE (SERVES 18-22)

|  |            |
|--|------------|
| MAC & CHEESE- AGED CHEDDAR, ELBOW PASTA <b>V</b> .....   | \$35/\$65  |
| TRUFFLED MAC & CHEESE- AGED CHEDDAR, WHITE TRUFFLE OIL, ELBOW PASTA <b>V</b> .....                                   | \$40/\$75  |
| CHICKEN OR BEEF WITH BROCCOLI- STEAMED RICE, INC TERIYAKI <b>GF</b> .....  | \$55/\$95  |
| BRAISED BBQ BRISKET - CREAMY CORN POLENTA, MUSHROOM GRAVY <b>GF</b> .....  | \$60/\$110 |
| CHICKEN PARMESAN- BREADED CHICKEN, RED SAUCE, MOZZARELLA .....   | \$60/\$110 |
| KUNG PAO CHICKEN- FRIED CHICKEN, GENERAL TSO SAUCE, PEANUTS, CHILES, CARROTS,<br>CABBAGE, BROWN RICE <b>GF</b> ..... | \$60/\$110 |
| ORANGE CAULIFLOWER- BROWN RICE, SESAME SEEDS, SCALLION .....   | \$50/\$100 |

## SEAFOOD

|  |             |
|--|-------------|
| ROASTED SALMON- ZUCCHINI, ISRAELI COUSCOUS, LEMON BUTTER .....             | \$95/\$180  |
| SHRIMP SCAMPI- JUMBO SHRIMP, LEMON WHITE WINE SAUCE, CHOICE OF PASTA ..... | \$95/160    |
| VIETNAMESE SHRIMP- COCONUT VERMICELLI, PICKLED CARROT, SCALLION.....       | \$140/\$275 |
| MISO GLAZED SALMON- COCONUT CREAMED SPINACH & CABBAGE.....                 | \$110/\$210 |

## PASTA

“CHOOSE ONE PASTA AND A SAUCE”

BABY SHELL, PENNE, FETTUCCINE, SPAGHETTI, BOWTIE

## SAUCES

|  |            |
|--|------------|
| ALFREDO- PARMESAN BASED CREAM SAUCE <b>V</b> .....                 | \$40/\$70  |
| BROCCOLI & GARLIC- ROASTED GARLIC, OLIVE OIL, LEMON <b>V</b> ..... | \$30/\$60  |
| BOLOGNESE- 6 HOUR BOLOGNESE, PARMESAN .....                        | \$50/\$100 |
| MARINARA- TRADITIONAL ITALIAN SAUCE <b>V</b> .....                 | \$35/\$65  |
| VODKA SAUCE- TRADITIONAL ITALIAN SAUCE WITH CREAM <b>V</b> .....   | \$40/\$80  |
| PESTO- BASIL, OLIVE OIL, PARMESAN, CREAM <b>V</b> .....            | \$40/\$80  |

## SIDES

**GF** DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM  
SMALL (SERVES 8-12) LARGE (SERVES 18-22)

|  |           |
|--|-----------|
| ROASTED RED BLISS POTATO- OLD BAY, GARLIC OIL <b>V</b> ..... | \$25/\$50 |
| BUTTERMILK SMASHED POTATO- COUNTRY STYLE <b>V</b> .....      | \$25/\$50 |
| STEAMED VEGETABLES- SEASONAL VEGGIES <b>V</b> .....          | \$20/\$40 |
| STEAMED RICE- <b>V</b> .....                                 | \$15/\$20 |
| BREAD & BUTTER <b>V</b> .....                                | \$10/\$15 |
| GRILLED KALE & SPINACH <b>V</b> .....                        | \$25/\$45 |
| FRENCH FRIES <b>V</b> .....                                  | \$20/\$40 |

## DESSERTS

|  |                         |
|--|-------------------------|
| TEXAS RANGER COOKIES <b>V</b> .....                          | \$20/\$40               |
| MALT CHOCOLATE BROWNIE <b>V</b> .....                        | \$45/\$80               |
| FRUIT SALAD- ASSORTMENT OF SEASONAL FRUITS <b>GF V</b> ..... | \$50/\$70               |
| SUGAR & CINNAMON ZEPPOLES <b>V</b> .....                     | (1DZ. \$18)/(2DZ. \$34) |

# PERSONALIZED STATIONS FOR BUYOUT EVENTS

\*\*\* ALL STATIONS INCLUDE ASSORTED ROLLS AND BUTTER \*\*\*

**GF** DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

## CARVING STATIONS

- PORK LOIN **GF** .....\$9 PER PERSON  
*RED EYE GRAVY, ROASTED PEAR AND VANILLA SAUCE*
- CERTIFIED ANGUS SLOW ROASTED PRIME RIB **GF** .....\$13 PER PERSON  
*BLACK PEPPER JUS, HORSERADISH SAUCE*
- HONEY ROASTED TURKEY **GF** .....\$9 PER PERSON  
*CRANBERRY COMPOTE, SAGE GRAVY*
- SMOKED MAPLE CURED HAM **GF** .....\$9 PER PERSON  
*PINEAPPLE CHUTNEY, RED EYE GRAVY*

## CARVING STATION SIDES [OPTIONAL]

**GF** DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

**\$7 PER PERSON**

*CHOOSE 3*

- MIXED GREENS W/ RADISH, CUCUMBER, RED ONION, HONEY BALSAMIC DRESSING **GF V**
- LOADED MASHED POTATO W/ BACON, CHEDDAR CHEESE, SCALLIONS **GF**
- MAC N CHEESE W/ 2 YEAR AGED CHEDDAR, SRIRACHA **V**
- OLD BAY POTATO WEDGES **GF V**
- SAGE & PARMESAN BRIOCHE STUFFING **V**
- ROASTED RED BLISS POTATO **GF V**
- STEAMED VEGETABLES **GF V**
- BROWN RICE PILAF **GF V**

# GENERAL INFORMATION & GUIDELINES

## **CHARGES**

PRICES DO NOT INCLUDE 6.625% SALES TAX AND A 23% SERVICE CHARGE

## **GUARANTEED COUNT & PAYMENT**

THE GUARANTEED COUNT IS REQUIRED 48 HOURS PRIOR TO EVENT. THE GUARANTEE IS A MINIMUM FOR WHICH YOU WILL BE CHARGED EVEN IF FEWER GUESTS ARE IN ATTENDANCE  
ALL MAJOR CREDIT CARDS ACCEPTED

## **EVENT TIMING**

ALL HORS D'OEUVRES PARTIES ARE PRICED FOR A MAXIMUM OF 3 HOURS. ALL DINNER PARTIES ARE PRICED FOR A MAXIMUM OF 4 HOURS. ALL GUESTS MUST LEAVE WITHIN THE ALLOTTED TIME FOR THE EVENT UNLESS OTHERWISE NOTED.

## **PARTY MENUS**

ALL MENU CHANGES AND SPECIAL REQUESTS MUST BE MADE WITHIN A MINIMUM OF 48 HOURS NOTICE. PRICES AND MENU ITEMS MAY BE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO AVAILABILITY AND SEASONALITY

## **MUSIC & DÉCOR**

NO ADDITIONAL MUSIC IS ALLOWED UNLESS BUYOUT OF ENTIRE RESTAURANT RESTRICTIONS MAY APPLY WITH CERTAIN DÉCOR CHANGES. INC RESTAURANT HAS THE RIGHT TO DECIDE WHAT IS FITTING FOR THE SPACE. FLORAL ARRANGEMENTS ARE MORE THAN WELCOME FOR ANY PARTY.

## **WEATHER**

INC RESTAURANT IS NOT RESPONSIBLE FOR INCLEMENT WEATHER. 48-HOUR NOTICE MUST BE MADE FOR A FULL REFUND OF PARTY.

## **CANCELLATION & DEPOSITS**

IN THE EVENT OF A CANCELLATION WITH LESS THAN 24 HOURS' NOTICE THE FULL COST OF THE EVENT WILL BE BILLED. IN THE EVENT OF A CANCELLATION WITH GIVEN NOTICE BETWEEN 24 AND 48 HOURS THE DEPOSIT WILL NOT BE REFUNDED. IN THE EVENT OF A CANCELLATION WITH MORE THAN 48 HOURS' NOTICE A FULL REFUND OF THE DEPOSIT WILL BE GIVEN.