Photo credit: Trish Palud Photography

NIVERVILLE
EVENT CENTRE 2026

WEDDING PACKAGE

Photo credit: NEC

CONTACT:

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nivervilleeventcentre.com

From start to finish, we are here to take care of everything on your special day. Relax as we take care of all the details: the setup, décor, in-house food & beverage services, clean up – there is nothing for you to do but show up on time looking your best. Simply enjoy the day you imagined and planned with the help of our team.

DID YOU KNOW?

The Niverville Event Centre is a non-profit social enterprise.

Your patronage helps to provide appropriate housing and care for older adults in our community.

At the Niverville Event Centre,
YOUR SUPPORT MAKES A DIFFERENCE!

NIVERVILLE EVENT CENTRE

Featured Photography generously provided by the following: *(see individual photos for credits)*

csphotos.co

sarahlamontagne.com

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ngophotography.ca

the CEREMONY

Choose the timber atrium with grand staircase
— OR — the elegant ballroom.

Includes:

- Set up + cleanup of ceremony
- Seating for guests
- Aisle décor, guest book table items, all necessary chair covers (in black, white, or ivory) + backdrop design
- Sound system with operator to play pre-selected ceremony music, lapel microphone + up to two additional microphones for live music performances
- Wedding rehearsal (1 hour) up to two days prior to wedding day
- An event supervisor to oversee your rehearsal + wedding day
- Bridal suite for you + your bridal party
- Early arrival for photos up to 1 hour prior to guest arrival

Ceremony -when booking a reception — $1975
Ceremony only — + $350 to above price

the RECEPTION

CELEBRATION

Choose the timber atrium with grand staircase
— OR — the elegant ballroom.

Includes...

- Event Services including;
  - consultation + viewing of our venue
  - advice + guidance as requested from experienced professionals
  - estimates, timelines + room diagrams
  - an event document with all updated information sent to you during the planning process
  - easy payment process
- All standard set up + cleanup of your reception
- All necessary chair covers in white, black or ivory – upgrades available
- All necessary tables, chairs, flatware + glass ware – upgrades available
- Variety of vase choices for your centerpiece's with any necessary tea lights
- Head table back drop + staging with two led lights in the color of your choice
- Dinner music, a podium + microphone for speeches (when booking our in-house DJ)
- An event supervisor to oversee your reception

Subject to 6 pm start time Sunday-Friday
Sunday - Friday — $1995
Saturdays + Stat holiday Sundays — $2295

CEREMONY *in* RECEPTION

Ideal for the more casual style event, say "I do" in your reception setting + continue straight into your evening dinner + dance.

Ceremony in reception setting

- Choice of Atrium or ballroom
- Available any weekend, Saturday or Sunday
- Subject to 6 pm start time

$2350.

Photo credit: CS Photos

IN-HOUSE *services*

IN-HOUSE OFFICIANT SERVICES

Let's Tie the Knot offers a variety of packages.

- Pick your package and let us do the rest
- A representative from Let's Tie the Knot will contact you after booking

DJ SERVICES

- Book our top ranked in-house DJ – D&G entertainment* *$1150 (includes SOCAN fee & RESOUND fee)*
- Outside DJ fee $200 *(includes SOCAN fee & RESOUND fee)*

Photo credit: NEC

add a little AMBIANCE

TABLE LINENS *(price per guest)*

Variety of NEC standard linens + napkins	$6.50
Add floor length linen	$1.00
Add runner	$1.50 +
Add on- Plate Charger	$1.25 +
Add on Chair Sash	$1.50 +

All NEC décor is included. This includes canopy lighting/chandeliers & backdrops.

BEVERAGE *service*

Photo credit:
Sarah Lamontagne Photos

ALL SERVICES, FOOD + BEVERAGES ARE SUBJECT TO GRATUITIES + APPLICABLE TAXES.

- All alcohol must be purchased and sold under the Niverville Heritage Centre liquor license. Outside wine, liquor and beer are prohibited.
- Unlimited Host Bars will operate for a maximum of 6 hours.
- If necessary to accommodate time frame, bar service will be closed for dinner/speeches- MAX 1.5 hours.
- Bar service will end at 12:30am.

Unlimited Host Bar — $52

- Includes Assorted Domestic, Premium & Non-Alcoholic Beer
- Assorted House & Premium Liquor
- Assorted Coolers & Cocktails
- Assorted Pop & Juices (Orange & Cranberry)
- Table Wine & Wine by the Glass

Pricing

$6.03 Domestic Beer / Liquor | $8.04 Cocktails | $6.47 Wine | $7.14 Premium Beer / Liquor | $8.04 Craft Beer/ Coolers

Host Bar

Sponsored by the client with the final bill based on actual consumption during the event.

Host Bars are subject to a bartender fee of $40.00 per hour, minimum of four (4) hours per bartender if sales do not exceed $600 before taxes.

Cash Bar

Served on a cash/ card basis, your coordinator will make all the arrangements. Prices subject to GST and PST. Cash Bars are subject to a bartender fee of $40 per hour, minimum of four (4) hours per bartender if sales do not exceed $600 before taxes.

WINE SELECTIONS

HOUSE WINE BY THE LITRE

Peller Family Vineyards Cabernet Merlot $29
Peller Family Vineyards Chardonnay $29

BY THE BOTTLE

Ask for a Current Wine List

Hybrid Bar

Served on a cash/ card or ticket basis, your coordinator will make all the arrangements. Prices subject to GST and PST+ Gratuities.

Client is responsible to pay for all tickets redeemed. Hybrid Bars are subject to a bartender fee of $40 per hour, minimum of four (4) hours per bartender if sales do not exceed $600 before taxes.

All bars (except Unlimited host bars) will operate for the hours declared by the client to a maximum of 8 hours. Bar service may remain open or closed during dinner/speeches at the client's discretion and service will go no later than 12:30am.

Unlimited Beverage Service

Choice of iced tea or lemonade served in decorative dispensers

- Less than 75 guests — $195
- 75-150 guests — $295
- 151-225 guests — $395

NEC *general policies*

DATE INQUIRIES
We will hold inquiries for one week at which time a deposit will be required to secure the date. If we receive another inquiry for the same date within one week you will be given first right of refusal. We require a deposit within 24 hours to secure the date.

BOOKING + CANCELLATION
A $1000 non-refundable deposit is required to book your event date. Once a deposit is received the policies contract is in effect. If cancellation occurs by the booking party NEC reserves the right to retain the deposit and rebook the original event date.

CONFIRMATION + PAYMENT POLICIES
A guaranteed number of guests attending is required THREE WEEKS + one business day prior to the event date. An additional deposit of 50% of the total estimated value is required FIVE MONTHS prior to your event date. This amount is NON-REFUNDABLE. The final balance is due 6 business days prior to your event date.

MEAL + ALCOHOL SERVICE
NEC does not permit outside food services on the premises. NEC does not allow any food to leave the facility for health and safety reasons. All services, food and beverages are subject to gratuities and applicable taxes. A separate alcohol contract with credit card information, along with a bar agreement, will be signed by the party responsible for payment. The contract must be signed prior to the event date. The NEC is a licensed facility. All alcoholic beverages must be purchased and consumed on the premises.

DAMAGES + LOSS
NEC reserves the right to inspect and control all events. The booking party will be responsible for any malicious damage or losses caused by guests at their event. The NEC assumes no responsibility for the personal property of guests or clients. The booking party is solely responsible for all gifts and presentation received at the event. No rice, sparklers, confetti or bubbles will be allowed for use at the NEC. No candles or alcohol may be used as party favors. Fireworks will not be permitted on the property of the NEC unless a permit is obtained, and permission given by NEC.

SOUND + MULTI-MEDIA EQUIPMENT
The NEC uses D&G Entertainment as the in-house DJ service, from 6 pm to 1 am which includes your first dance, and other specified music. If booked, you will be contacted by the DJ service directly regarding music selections. A $250.00 cancellation fee will apply for all cancellations of their services. If you are using an outside DJ service a $200 surcharge will apply for electricity, set up & clean up. Please note that proper licensing is required. All outside music sources are required to provide their own sound system and equipment. NEC will provide an PA system for all ceremonies. Any extra sound equipment must be provided by the booking party at their own expense along with someone to run it. A projector, screen, and audio box can be rented for $95.00. The booking party must provide their own laptop, operator and cords for hook up. Slideshows using the NEC equipment must be tested at the rehearsal prior to the wedding day. NEC will not be held responsible for the slideshow or how it is presented. SOCAN + RESOUND (www.entandem.ca) collects a royalty fee for the music played at any event. This fee is collected from the booking party and sent to Entandem organization; fees are included in the In-house DJ & Outside DJ fee.

WEDDING CEREMONY
NEC reserves the right to book more than one event for the same date when there is no conflict in time frames and planned activities. Ceremonies on weekdays take place no earlier than 6pm, or at the discretion of the Event Manager. Ceremonies include a one-hour rehearsal which will be held no more than 3 days prior to your event. Securing a marriage license and commissioner for the ceremony is the responsibility of the booking party.

Any event occurring on a statutory holiday, or other significant event day, may be subject to an additional surcharge.

When booking your ceremony and reception at the NEC, the time lapse between ceremony and reception will be restricted to 1 hour or less.

Access to the venue for a wedding ceremony will be

NEC *general policies* (cont'd)

prior for the wedding party. You must have someone on site to greet your guests. All set up and decorating will be facilitated by the NEC.

WEDDING RECEPTIONS

NEC reserves the right to book more than one event for the same date when there is no conflict in time frames and planned activities. Access to areas of the building, other than the rented space, is strictly prohibited. Any event occurring on a statutory holiday, or other significant event day, may be subject to an additional surcharge. Access to the venue for a wedding reception will be 30 minutes prior to the event for guests and one hour prior for the wedding party. You must have someone on site to greet your guests. All set up and decorating will be facilitated by the NEC.

DÉCOR

All non-NEC décor must be approved by the event coordinator before proceeding. Set up may be done up to two days prior to the function by appointment only. Large item set-up or floral arrangements are the responsibility of the booking party or rental company and may be delivered/set up to two days prior to the function by appointment only. Service charges may apply for additional set up appointments and labour for NEC staff.

All candles will be provided by the booking party with the exception of LED tea lights which will be provided by the NEC. Open flame is permitted within approved candle holders. NEC does not permit helium balloons in the atrium. Some exceptions may apply.

GENERAL

Assigned or reserved seating will be the responsibility of the client. Final seating plans must be submitted no later than THREE WEEKS + 1 day prior to the event date.

No smoking or vaping is permitted within the facility. Guests wishing to do so must be in the designated outdoor areas.

Start and end times must be adhered to. No event will run longer than 1:00am. Weddings with no reception or dance may be subject to earlier end times.

Children must be supervised at all times and all guests must remain in the designated areas.

All items not belonging to the NEC must leave with the booking party on the night of the event or an appointment set for pick up the week following the event. All gifts and presentation are the responsibility of the booking party.

All Services, Food and Beverages are subject to gratuities and applicable taxes.

Photo credit: Sarah Lamontagne Photos

the HOSPITALITY

All services, food + beverages are subject to gratuities + applicable taxes.
Served with Coffee/Tea, Buns & Butter
Priced per guest

PLATED DINNER SERVICE

Choose one entrée, one salad, one vegetable, one starch, and one dessert

Plated Entrees

HONEY MUSTARD HAM — $40

CHICKEN BREAST SUPREME — $42
Choose from white wine, marsala, or buttered chicken Sauce

STUFFED CHICKEN SUPREME — $41
Ham & Swiss on chicken gravy

STUFFED CHICKEN SUPREME — $44 – Prosciutto and white cheddar on chicken gravy

ROASTED PORK LOIN — $42
with herbs & Robert sauce

PROSCIUTTO WRAPPED PORK TENDERLOIN — $45
Served on a red onion and apple gravy

BAKED SALMON — $45
with teriyaki sauce & sesame seeds or creamy lemon dill sauce

SLOW ROASTED BEEF — $48 Shaved, with au jus

ROAST TURKEY — $42
with stuffing, gravy and cranberry sauce

KIDS MEAL — $18
3 chicken tenders, french fries, honey dill dip, ketchup, ice cream bowl dessert

Plated Vegetarian Entrees

Served on a bed of Rice, minus the side of veg

RATATOUILLE — $40
Eggplant, zucchini, tomatoes, peppers, red onion served in an eggplant bowl

VEGETABLE STIR FRY — $38
Broccoli, cauliflower, carrot, red onion and peppers sautéed with Honey Garlic teriyaki sauce

Plated Salads

- Caesar Salad – Romaine Lettuce with creamy Caesar dressing finished with parmesan, croutons and Lemon
- Garden Salad – Lettuce blend, shredded carrots, red onion, with cucumber and diced tomatoes. Choice of dressing (Ranch, Italian, 1000 Island, Balsamic)
- Spinach Salad – Spinach leaves with red onion, sliced almonds and mandarin orange sections. Served with poppyseed dressing.
- Tomato & Bocconcini Salad – Spring mix with green leaf lettuce mixed with shaved red onions and shredded carrots, topped with diced tomatoes, mini bocconcini and a Balsamic/Italian dressing
- Greek Salad – Romaine lettuce with red onion, green peppers, diced tomatoes, cucumbers and topped with feta cheese, kalamata olives and Greek dressing

Plated Starch

- Scalloped Potatoes
- Garlic mashed potatoes or Creamy mashed potatoes
- Duchess potatoes
- Long grain rice pilaf or Basmati rice, with soy sauce
- Roasted potatoes served with sour cream

Vegetable

- Candied Carrots – *Baby carrots with a buttery brown sugar coating*
- Green Beans Almondine – *Green beans tossed in garlic butter, with almonds*
- California Vegetable Mix – *Broccoli, cauliflower and carrots*
- Caramelized Brussel Sprouts – *Brussel sprouts & onion sauteed in garlic butter*
- Steamed Fresh Broccoli or Cauliflower *with Hollandaise Sauce*

Desserts

(GF alternative is an individual Fruit Plate)

- Mini Cheesecake – with strawberry topping, blueberry topping, caramel sauce, or chocolate sauce
- Mini Red Velvet Cake
- Colossal Carrot Cake
- Old Fashion Chocolate Cake

BUFFET DINNER SERVICE

Priced per guest | Min. 40 guests

All services, food + beverages are subject to gratuities + applicable taxes.

Includes Coffee/Tea, Buns & Butter, Dessert Cakes and Fruit platter.

Children eat off buffet for ½ price.

Buffet A $50
One Entrée

Buffet B $66
Two Entrées

Entrées

Add another Entree for $16.00/person

Honey Mustard Ham

Seasoned Chicken Breast with white wine, marsala or buttered chicken sauce

Roasted Pork Loin with herbs & Robert Sauce

Baked Salmon with teriyaki sauce & sesame seeds or creamy lemon dill sauce

Slow Roasted Beef, shaved with au jus

Pork Adobo marinated pork belly, braised

Roast Turkey with stuffing, and cranberry sauce

Ratatouille Eggplant, zucchini, tomatoes, peppers, red onion, mushrooms

Vegetable Stir Fry Broccoli, cauliflower, carrot, red onion and peppers sauteed with HG teriyaki sauce

Buffet Carving Stations

Priced per person | Add $65 for Chef to carve |
**Market Price*

Bone-in Ham – *

Sirloin Roast – *

Beef Brisket – *

Prime Rib –*

Vegetable Sides *(Choose 1)*
Add another vegetable for $3.00/person

P.E.I. Vegetable Medley Yellow & green beans with baby carrots

Candied Carrots Baby carrots with a buttery brown sugar coating

Green Beans Almondine Green beans tossed in garlic butter, with almonds

California Vegetable Mix Broccoli, cauliflower and carrots

Caramelized Brussel Sprouts Brussel sprouts & onion sauteed in garlic butter

Santa Fe Corn Corn with green & red peppers and garlic butter with chili seasonings

Curried Chickpeas Chickpeas with spinach, red onion, crushed tomatoes, seasonings & coconut milk

Starch Sides *(Choose 1)*

Add another starch for $2.00/person

Scalloped Potatoes

Garlic Mashed or Creamy Mashed Potatoes

Long Grain Rice Pilaf or Basmati Rice, with soy sauce

Roasted Potatoes with side sour cream

Buffet Salads *(Choose 2)*

Add another Salad for $4.50/person

Pasta Salad Shell Pasta with cucumber, red onion, diced tomato, shredded carrot in our Italian/Ranch Dressing

Caesar Salad Romaine with creamy caesar dressing finished with parmesan, croutons and lemons

Garden Salad Lettuce blend, shredded carrots, red onion, with cucumbers and diced tomatoes. Choice of dressing on the side (Ranch, Italian, 1000 Island, Balsamic)

Spinach Salad Spinach leaves with red onion, sliced almonds and mandarin orange sections. Served with side poppyseed dressing.

Hot Side Dishes *(Choose 1)*

Add another dish for $5.75/person

Cabbage Rolls stuffed with rice and onion in tomato sauce (Veg)

Cheddar & Potato Perogies with sour cream

Macaroni & Cheese Baked Elbow noodles in our own cheese sauce

Pancit Rice noodles with onion, carrot, cabbage and seasonings

Roasted Meatballs

Buffet Dessert

A variety of 10" Cakes and a Fruit Platter (Sliced Melons and other assorted seasonal fruit)

Add-Ons Priced per person

Gravy – $1 Beef, Turkey or Chicken
Sweet & Sour or BBQ Sauce – $1.50
Hollandaise Sauce – $2

HORS D 'OEUVRES

By the dozen (minimum of 3 dozen)

Photo Credit: NGO Photography

Cold

Shrimp Cocktail — $30
Chilled Shrimp in a glass with Cocktail sauce

Grape & Gouda Skewers — $20
Red Grape and cubed Gouda Cheese on a skewer

Bruschetta — $20
Served on cut Italian bread, our take on the classic Bruschetta mix

Mini Charcuterie — $36
Pepperoni, Salami, Gouda and Dill Pickle on a skewer

Cucumber Bites — $18
English Cucumber topped with a Roasted Red Pepper and Garlic Hummus

Hot

Raspberry Brie En Croute — $38
Brie and Raspberry compote in a puff pastry

Samosas — $62
Spiced vegetables (Potato, onion, peas) in pastry served with Raita sauce (yogurt & cucumber)

Meatballs in Sauce — $18
Meatballs covered in sauce (BBQ, Honey Garlic or Sweet Chili)

Bacon & Pineapple Skewers — $38
Bacon and Pineapple skewers baked and topped with a Balsamic Glaze

Roast Beef Yorkies — $59
Mini Yorkie topped with Hot Shaved Roast Beef and a Red Wine and Horseradish jus

NIGHT LUNCH SERVICE

Night lunch is required with any bar service for 75% of your guest count.

All night lunch service at 9:30 pm & served buffet style.

Poutine Station — $11
French fries, cheese curds, gravy.

Perogy Bar — $13
Potato & Cheddar perogies, green onions, sour cream, garlic sausage.

Taco Bar — $16.75
Seasoned Beef, 6" Flour Tortillas, shredded cheese mix, sliced jalapenos, diced tomatoes, shredded lettuce, salsa & sour cream.

Change to seasoned chicken — $1.00/person
Add refried beans — $1.00/person

Classic Social Platter — $18.75
Garlic sausage, salami, sliced ham, cubed Swiss and cheddar cheese, pickle spears, white/brown crusty buns, with butter portions, mustard & mayo.

Baked Potato Bar — $11.50
Wrapped potatoes, salsa, sour cream, butter portions, bacon bits, chopped green onions, shredded cheese mix.

Nacho Bar — $11
Corn chips, nacho cheese sauce, salsa, sour cream, diced tomato, sliced jalapenos, sliced black olives.
Add Seasoned Beef OR
Seasoned Chicken — $4.50/person

Wing Bar — $23
Our famous wings cooked up and served with three side sauces (Smoky BBQ, Honey Garlic, our own Buffalo).
Add Veg sticks with dip —$3.00/person

Specialty Table Fee
$95 service and set up fee applies per table.
Fee includes linen, décor, assorted platters, cake riser, cake knife, cake server, plates & forks.

Please be aware that we accommodate dietary restrictions & allergies, but our facility is not allergen free therefore we never guarantee zero cross contamination

NIVERVILLE EVENT CENTRE

WEDDING EVENT SERVICES CONTRACT

Date: _____

BETWEEN: Niverville Event Centre (herein "Niverville Heritage Centre")

- and –

_____ & _____

(herein the "Booking Party")

Booking Party Address:

_____ _____

Booking Party Phone:

_____ _____

_____ _____

The Booking Party and NEC hereby agree to comply with and be bound by the following terms, conditions, policies and procedures:

Event Details

1. Wedding Date: _____
2. Email: _____
3. Event Type: CIRCLE CEREMONY
4. Event Type: CIRCLE RECEPTION
5. Estimated Guest Count: _____

Food and Beverage

6. The Booking Party shall provide NHC with a guaranteed number of guests at least three (3) weeks'+ 1 day prior to the Event Date. This number of guests represents the minimum that the Booking Party will be invoiced for and no increases in guest count will be accepted after this date unless approved by NEC Event Manager.
7. NHC is a licensed facility and will provide all alcohol for events. Alcohol will only be served in accordance with the regulations of Manitoba Liquor and Lotteries.
8. The Booking Party agrees that they are responsible for adhering to NHC's policies as they pertain to alcohol, including:
   a. The Booking Party will be responsible to provide designated drivers for the event at a ratio of one driver for every 50 guests;
   b. All unauthorized alcohol will be confiscated and disposed of;
   c. A night lunch is required when providing bar service;
   d. Alcohol must remain in designated areas and cannot be consumed outdoors; and
   e. All NEC events with alcohol service will run no later than 1:00 a.m.

Deposits, Event Billing and Payment

9. All services, food and beverages are subject to a 15% gratuity plus all applicable taxes.
10. The Booking Party hereby agrees to pay NEC a $1,000 non-refundable, non-transferrable deposit to guarantee their booking of the Event Date. This deposit will be applied towards the final invoice. No booking will be confirmed until NEC has received the deposit.
11. The Booking Party hereby agrees to pay a second deposit in the amount of 50% of the estimated total invoice no later than 5 months prior to the Event Date. This second deposit is non-refundable and non-transferable.
12. The Booking Party hereby agrees to pay the final invoice no later than 6 business days prior to the Event Date.

Terms, Conditions and Cancellation Policies

13. In the event that the Booking Party elects to cancel the booking, all deposits paid to NEC shall remain non-refundable and non-transferrable.
14. The Booking Party hereby agrees that they are solely responsible for planning their event with the knowledge that restrictions may be imposed by provincial health authorities or governmental bodies that could have an impact on the event planned.
15. In the event that NEC is restricted from hosting the event entirely due to provincial health measures and/or government restrictions, the deposits will be made transferrable to a new booking date.
16. In the event that provincial health measures restrict or change the gathering size or general circumstances of an event but NHC is still able to host the event within the current restrictions, even if on a smaller scale, the deposits remain non-refundable and non-transferrable. For greater certainty, the Booking Party acknowledges that if NHC is able to hold the event, regardless of its size, the Booking Party remains bound by the terms of this contract.
17. The Booking Party hereby agrees to review, in detail, the event plan letter sent to it by NEC within five (5) business days of the date it is sent by NEC. For greater certainty, the letter shall be sent by NEC to the Booking Party after the final guest count has been confirmed. The Booking Party shall confirm that the letter sets forth the agreed upon arrangements between the parties. The Booking Party shall notify NHC, no later than five (5) business days after receipt of the letter of any omissions or errors contained in therein. Once the letter is in final form, the Booking Party shall sign and return a copy of the letter to NEC. NEC will not be held responsible for any changes or errors outside of the letter.
18. The Booking Party hereby agrees to hold blameless the NHC and/or its employees from any and all claims for any personal injury, loss or damages to persons on the premises or personal property suffered by guests. The Booking Party agrees to be jointly and severally liable for any damage or theft to the property of NEC or neighbouring properties caused by an event guest. Children must be supervised at all times and all guests must remain in the designated event area.
19. The Booking Party acknowledges that they are required to obtain event liability insurance that meets the following requirements:
    a. A minimum of $2 million for Commercial General Liability;
    b. If alcohol is served at the event, Host Liquor Liability must be included;
    c. A minimum of $500,000 for Tenant's Legal Liability; and
    d. The Niverville Heritage Centre must be named as an additional insured.

    At least three (3) weeks + 1 day prior to the Event Date, the Booking Party shall provide NHC with a certificate of insurance which confirms that they have placed this coverage.
20. The Booking Party hereby agrees to abide by the NHC General Policies set forth in this contract.
21. The Booking Party acknowledges that the prices and policies of NEC are subject to change without notice. All events to be held in 2026 are subject to pricing as set out in the 2026 package, regardless of the date on which the event booking is placed.
22. If either the Booking Party or NEC is unable to perform the duties in this contract by reasons of acts of God, domestic war, or disaster, this contract may be terminated by either party by written notice. For greater certainty, a pandemic or public health emergency does not constitute an act of God.
23. Both parties hereby agree that they have read, understood and agree to the terms of this contract.

BOOKING PARTY

NAME: _____

SIGNATURE: _____

DATE: _____