

- If dining in the Main House, Conservatory or Lodge/Paula's Porch, all food and beverages, with exception of alcohol, must be provided by Burge. (You may bring your own food and beverages to your cabins.)
- Location of your meal will be determined by your headcount.
- All meals must be scheduled at least **seven** days in advance. (please refer to the deadline given in your confirmation email.)
- **One** entrée for the entire group.
- If someone in your group has a dietary need, please let us know beforehand and we will accommodate.
- We offer 2 options, served and cabin meals. Please refer to the specific menus for price and headcount minimums.
- 7% tax and 20% service charge will be applied to all meals.
- 20% Late Fee: Burge staff works hard to accommodate all at Burge. If you arrive **15**-minutes after your scheduled time this disrupts other meals, you will be charged.
- Would you like something not listed on our menu, like a wine dinner or a seasonal dish? With prior arrangement our Chef may be able to make this possible.

- \$25 Delivery Fee: Cooked Breakfast or Cooked Dinner
- \$50 Delivery Fee: Oyster Roaster
- Bartenders: \$75 per server, 4 hours maximum, bar service ends at 11:00pm
- Corkage Fee: \$25 per 25 people, service plus glassware (not charged, if bartender)
- All menu pricing is subject to change, based on market conditions.
- **Cancellations** and headcount changes must be made more than 48 hours in advance.
- **Cancellations** or changes made less than 48 hours notice will be charged the full price of the meals booked.

## PAULA'S PORCH OR CONSERVATORY USAGE FEES

### **Sunday - Friday before 4pm:**

\$200 for 50 or fewer people, per day  
\$400 for 51-100+ people, per day

### **For overnight guests**

\$100 for 50 or fewer people, per day  
\$200 for 51-100+ people, per day

### **Friday after 4pm & Saturday**

\$400, per day

++ means tax and service charge