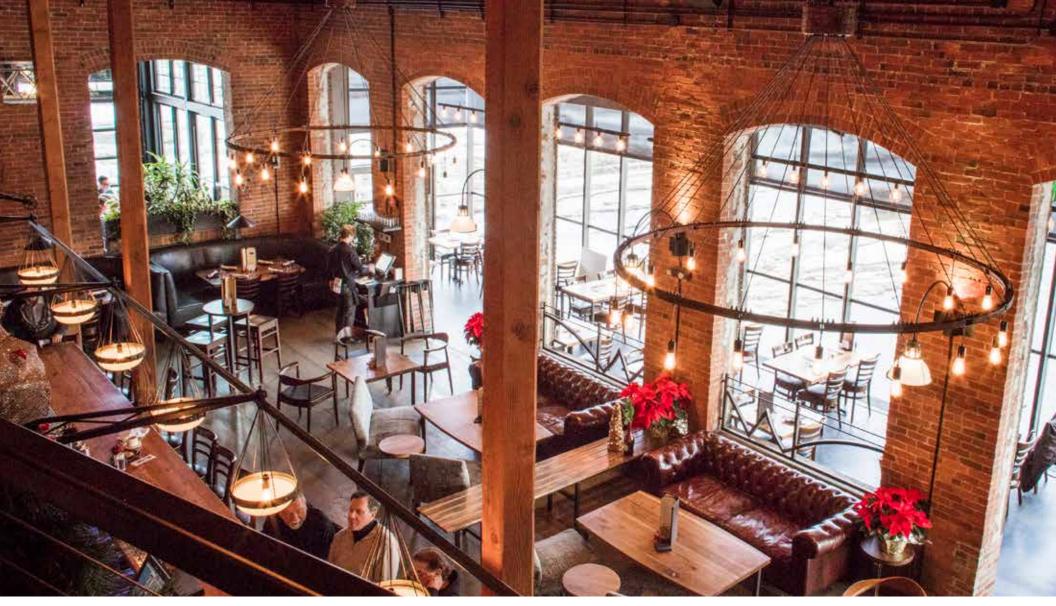
EVENTS ON THE WINOOSKI RIVER



WATERWORKS FOOD + DRINK 20 WINOOSKI FALLS WAY | WINOOSKI, VT

EVENTS@WATERWORKSVT.COM | WATERWORKSVT.COM | 802.497.3525



1 MILE FROM DOWNTOWN BURLINGTON, VERMONT



WATERWORKS FOOD + DRINK

NESTLED IN THE CHAMPLAIN MILL IN WINOOSKI, VT WATERWORKS IS A HISTORIC SETTING THAT OFFERS A UNIQUE DINING EXPERIENCE WITH A SPECTACULAR VIEW OF THE WINOOSKI RIVER. OUR INDUSTRIAL SETTING IS THE PERFECT LOCATION TO MAKE ANY OCCASION SPECIAL.

EXPERIENCE PERSONALIZED SERVICE IN A UNIQUE AND UNFORGETTABLE SETTING.

CONTACT OUR EVENT COORDINATOR TODAY



EVENTS@WATERWORKSVT.COM WATERWORKSVT.COM

802.487.3525

WATERWORKS FOOD + DRINK 20 WINOOSKI FALLS WAY WINOOSKI, VERMONT 05404

INTIMATE GATHERINGS, COMPANY EVENTS, FUNDRAISERS, REHEARSAL DINNERS & WEDDINGS

WATERWORKS IN THE HISTORIC CHAMPLAIN MILL - LOCATED IN WINOOSKI, VERMONT OFFERS 5,000 SQUARE FEET OF INDUSTRIAL SPACE FOR

DINNERS AND EVENTS OF DIFFERENT FORMATS AND SIZES.

We have an upbeat, fun approach with a focus on the guest experience and genuine hospitality. We will work with you to design your event with the budget and aesthetic you envision. We love catering to events and have different dining options depending on the type and size of your party. Private events are hosted in one of our three semi-private dining areas or in our expansive bar & lounge with all rooms offering views of the Winooski River. For large scale events and weddings of 150+ our entire facility can be rented out. with high ceilings and modern-rustic design it is the perfect space to make any occasion special.



WE OFFER A VARIETY OF MENU OPTIONS INCLUDING PASSED & STATIONARY HORS D'OEUVRES, FAMILY STYLE, BUFFET AND PLATED MEALS. UPON REVIEWING OUR EVENT & SAMPLE MENUS OUR EVENT COORDINATOR WILL WORK WITH YOU TO ENSURE THE MENU REFLECTS YOUR PARTY SIZE AND STYLE.

Additionally, our award winning bar program showcases a variety of local, craft beers & cocktails along with a distinguished wine list. Our bar staff is passionate about mixology and will work with you to create drink offerings that reflect your palate.

Our experienced events team can assist you with all aspects of planning and coordination. Inquire at events@waterworksvt.com or visit waterworksvt.com for more information.



THE SOLARIUM

600 SQUARE FEET 60 SEATED | 80 STANDING FLOOR TO CEILING WINDOWS PANORAMIC RIVER VIEWS INDUSTRIAL LIGHTING SEMI PRIVATE

PRICING UPON REQUEST

"Per usual the food, drinks, & waitstaff were impeccable! I really appreciate everything, especially Miss Chloe King for making it all happen. Thank you!" - Skye M.



"It was apparent that you valued our businesses and wanted to make our experience enjoyable and tailored to our needs. You have a great team and it shows in fantastic service." -Chris H.





THE GREEN HOUSE

450 SQUARE FEET 40 SEATED | 50 STANDING LARGE GARAGE DOORS ALLOW EXTRA LIGHT OPEN TO PATIO IN SUMMER INDUSTRIAL LIGHTING SEMI PRIVATE

PARTIAL RENTAL (3 HOUR RENTAL) \$250* FULL (6 HOUR RENTAL) \$500* *ROOM FEE WAIVED IF FOOD & BEVERAGE MINIMUM MET *EXCLUDES MAY & DECEMBER



"Another fantastic event in the Green house for our company holiday party! What a beautiful setting and great food and service." - Charlotte A.





THE LOFT

300 SQUARE FEET 30 SEATED | 35 STANDING PERCHES ABOVE OUR MAIN DINING AREA WITH OPEN KITCHEN, BAR & RIVER VIEWS INDUSTRIAL LIGHTING SEMI PRIVATE ONLY ACCESSIBLE BY STAIRS

PARTIAL RENTAL (3 HOUR RENTAL) \$150* FULL (6 HOUR RENTAL) \$300* *ROOM FEE WAIVED IF FOOD & BEVERAGE MINIMUM MET *EXCLUDES MAY & DECEMBER

RECIPROCITY STUDIO

THE LOUNGE

700 SQUARE FEET 40 PARTIALLY SEATED | 100 STANDING HALF OR FULL LOUNGE RENTALS FULL SERVICE INDUSTRIAL LIGHTING CENTRALLY LOCATED

> RENTAL PRICING APPLIES THURSDAY - SATURDAY & AVAILABLE UPON REQUEST

S PHOTOGRAPHY

ALI KAUKA







WATERWORKS FOOD + DRINK EVENT MENUS

WATERWORKS STATIONS

MINIMUM ORDER OF 10 GUESTS PER BOARD

CHEESE BOARD \$6/PERSON

SERVED WITH AN ASSORTMENT OF TRADITIONAL & VT CHEESE, SEASONAL JAM, CRACKERS AND BREAD.

CHARCUTERIE BOARD \$5/PERSON CHEF'S SELECTION OF CHAR-CUTERIE.

ANTIPASTO BOARD \$7 PER PERSON CHARCUTERIE, GRILLED VEGETA-BLES, MIXED OLIVES, ARTICHOKE HEARTS, SLICED BAGUETTE.

CHEESE, CHARCUTERIE & ANTI-PASTO BOARD \$17 PER PERSON

CHEF'S SELECTION OF CHEESE, CHARCUTERIE AND THE ASSORT-MENTS FROM OUR ANTIPASTO BOARD.

HUMMUS BOARD \$4 PER PERSON CRISPY CHICK PEAS,

SHAVED VEGETABLES, WARM NAAN

FRUIT BOARD \$4 PER PERSON CHEF'S SELECTION OF FRUITS.

HOT HORS' D'OEUVRES

GOUGÈRES BAKED CHEESE PUFFS \$24

MINI MARYLAND CRAB CAKES \$42

BACON WRAPPED SCALLOPS \$42

SAUSAGE + PARMESAN STUFFED MUSHROOMS \$30

MINIATURE BEEF WELLINGTON* \$50

CHICKEN EGG ROLLS \$36

CHICKEN WINGS \$20 SOUTHERN FRIED, B N B PICKLES, HOUSE HOT SAUCE

PORK MEATBALLS \$35 SPICY POMODORO, PARMESAN, DILL YOGURT

> FLATBREADS SEE REGULAR MENU FOR OPTIONS & PRICING 10 SLICES PER FLATBREAD *AVAILABLE AFTER 5PM*

SHRIMP & CRAB DIP \$42 SERVES 12

HORS' D'OEUVRES PRICED PER DOZEN

*MINIMUM ORDER OF 2 DOZEN REQUIRED

MENU CHANGES SUBJECT TO SEASONAL AVAILABILITY

ALL FOOD IS SUBJECT TO A 9% STATE MEALS & ROOMS TAX, 20% GRATUITY & 2% KITCHEN SERVICE FEE

COLD HORS' D'OEUVRES

CHICKEN SALAD TEA SANDWICH \$36/40^{GF}

ARUGULA, APPLES, GOLDEN RAISINS

CUCUMBER & CREAM CHEESE TEA SANDWICH \$24/28^{GF}

GRILLED HAM & CHEESE TEA SANDWICH \$36/40^{°F}

SEASONAL CROSTINI OPTIONS & PRICE AVAILABLE UPON REQUEST

MUSHROOM TOAST \$36/40^{GF} SHAVED PARMESAN, FRIED ROSE-MARY, CROSTINI

> STEAK CROSTINI \$42/46^{GF} HORSERADISH CREAM

TUNA POKE \$30/34^{GF} WASABI CREAM, WONTON CRISP

OYSTERS* 40GF

SHRIMP COCKTAIL* 36GF

SHRIMP COCKTAIL SHOOTERS* \$40^{GF}

SEASONAL BRUSCHETTA \$34/38^{GF}

WATERWORKS FOOD + DRINK PLATED MENUS

WOOLEN MILL

\$40/PERSON

SALAD OR SOUP CHOOSE ONE HOUSE CAESAR SOUP DU JOUR

ENTREE CHOOSE THREE CONCHIGLIE PASTA ROASTED HALF CHICKEN AHI TUNA PAN ROASTED ATLANTIC SALMON STEAK FRITES VEGAN OPTION

DESSERT

CHOOSE ONE FLOURLESS CHOCOLATE CAKE SEASONAL CHEESECAKE

ADDITIONS & SUBSTITUTIONS CAN BE MADE TO ANY MENU TO ACCOMMODATE DIETARY RESTRICTIONS

> MENU CHANGES SUBJECT TO SEASONAL AVAILABILITY

BREAD PRICING FOR TABLE AVAILABLE UPON REQUEST

ALL FOOD IS SUBJECT TO A 9% STATE MEALS & ROOMS TAX, 20% GRATUITY & 2% KITCHEN SERVICE FEE CHASE MILL

\$60/PERSON

STATION CHOOSE ONE CHEESE CHARCUTERIE HUMMUS FRUIT ANTIPASTO

> SALAD OR SOUP CHOOSE ONE HOUSE CAESAR SOUP DU JOUR

ENTREE CHOOSE THREE CONCHIGLIE PASTA ROASTED HALF CHICKEN PAN ROASTED ATLANTIC SALMON STEAK FRITES AHI TUNA PAN ROASTED SCALLOPS* *PRE-ORDERED AMOUNT REQUIRED GRILLED SWORDFISH

BONELESS RIBEYE

DESSERT CHOOSE ONE FLOURLESS CHOCOLATE CAKE SEASONAL CHEESECAKE

CHAMPLAIN MILL

\$80/PERSON

BREAD FOR THE TABLE

STATION CHOOSE TWO CHEESE | CHARCUTERIE | HUMMUS | FRUIT | ANTIPASTO | RAW BAR

> SALAD OR SOUP CHOOSE ONE HOUSE CAESAR SOUP DU JOUR

ENTREE CHOOSE THREE CONCHIGLIE PASTA ROASTED HALF CHICKEN PAN ROASTED ATLANTIC SALMON STEAK FRITES PAN ROASTED SCALLOPS* *PRE-ORDERED AMOUNT REQUIRED GRILLED AHI TUNA

BONELESS RIBEYE

DESSERT CHOOSE ONE FLOURLESS CHOCOLATE CAKE SEASONAL CHEESECAKE

WATERWORKS FOOD + DRINK EVENT FAMILY STYLE MENUS

FAMILY STYLE SALADS

SERVES 20-25 GUESTS

MIXED GREENS^{GF} \$58

CAESAR SALAD^{GF} \$64

SEASONAL SALAD^{GF} \$72

FAMILY STYLE DINNER SIDES

SERVES 8-10 GUESTS

GARLIC & PARSLEY FRIES \$35

SEASONAL VEGETABLES \$45

BACON ROASTED BRUSSELS SPROUTS \$45

> GARLIC BROCCOLINI \$45

SALT ROASTED FINGERLING POTATOES \$40

FAMILY STYLE DINNER ENTREES SERVES 5-6 GUESTS PER PLATTER

> Conchiglie Pasta \$110

ROASTED HALF CHICKEN* \$140

> STEAK FRITES* \$140

PAN SEARED SCALLOPS^{GF} \$190

PAN ROASTED ATLANTIC SALMON^{GF} \$140

> GRILLED AHI TUNA \$135

GRILLED AHI TUNA \$135

BRAISED BRISKET \$125

VEGAN OPTION \$120

FAMILY STYLE DESSERTS

PRICED UPON REQUEST & PARTY SIZE

*ADDITIONS & SUBSTITUTIONS CAN BE MADE TO ACCOMMODATE DIETARY RESTRICTIONS

PLEASE INQUIRE FOR FAMILY STYLE LUNCH & BRUNCH SIDE OFFERINGS

ALL FOOD IS SUBJECT TO A 9% STATE MEALS & ROOMS TAX, 20% GRATUITY & 2% KITCHEN SERVICE FEE

FAMILY STYLE LUNCH & BRUNCH OPTIONS

SERVES 7-10 GUESTS PER PLATTER

THE BURGER PLATTER \$95

TURKEY & BACON SANDWICH* \$60

PULLED PORK SANDWICH* \$60

> CHICKEN SALAD* \$60

BLT SANDWICH* \$60

FRIED CHICKEN SANDWICH \$70

BREAKFAST SANDWICH* \$60

> Avocado Toast* \$60

EGGS BENEDICT CLASSIC / SALMON* \$70 / 65

> WAFFLES \$50

FRENCH TOAST \$70

CHICKEN & WAFFLES \$80



WEDDINGS AT WATERWORKS

PLANNING A VERMONT WEDDING?

WATERWORKS IS THE IDEAL ALL INCLUSIVE LOCATION TO HOST YOUR SPECIAL DAY. LOCATED 1 MILE FROM DOWNTOWN BURLINGTON, OUR VENUE IS A BEAUTIFUL AND MODERN SPACE ON THE BANKS OF THE WINOOSKI RIVER. OUR PACKAGES MAKE YOUR PLANNING PROCESS SEAMLESS FROM INQUIRY TO EXECUTION. TIMELESS SETTING ADJACENT TO THE WINOOSKI FALLS PARTIAL OR FULL FACILITY RENTAL OPTIONS INDUSTRIAL SPACE CAPABLE OF HOSTING INTIMATE GATHERINGS & EVENTS OF 200+ GUESTS PERSONALIZED PLANNING WITH AN EXPERIENCED EVENT COORDINATOR COMPLETE OFFERINGS OF FOOD, BEVERAGE, VENUE SET UP & BREAKDOWN **CUSTOMIZABLE & DIVERSE MENU OFFERINGS** STAGING, SOUND EQUIPMENT & LIGHTS INCLUDED IN RENTAL PRICING **OPTIONAL 700 SQUARE FOOT DANCE FLOOR** OUTDOOR PATIO & AWNING AVAILABLE WEATHER PERMITTING CENTRALLY LOCATED TO MANY HOTEL ACCOMMODATIONS TENT RENTAL OPTIONS FOR PATIO AVAILABLE UPON REQUEST







WATERWORKS SAMPLE WEDDING MENUS

LAZY RIVER

\$75 PER GUEST

STATIONS CHOOSE TWO CHEESE | CHARCUTERIE | HUMMUS FRUIT | ANTIPASTO

SALAD OR SOUP CHOOSE ONE HOUSE | CAESAR | SEASONAL SOUP

ENTREE

CHOOSE THREE CONCHIGLIE PASTA ROASTED HALF CHICKEN PAN ROASTED ATLANTIC SALMON GRILLED AHI TUNA STEAK FRITES VEGAN OPTION

DESSERT OFFERING

SEE NEXT PAGE FOR OPTIONS

ADDITIONS & SUBSTITUTIONS CAN BE MADE TO ANY MENU TO ACCOMMODATE DIETARY RESTRICTIONS

> MENU CHANGES SUBJECT TO SEASONAL AVAILABILITY

ALL PACKAGES INCLUDE UNLIMITED BREAD, COFFEE & TEA STATIONS

ALL FOOD IS SUBJECT TO A 9% STATE MEALS & ROOMS TAX, 20% GRATUITY & 4% SERVICE FEE

RIVER RUN

\$100 PER GUEST

STATIONS CHOOSE THREE CHEESE | CHARCUTERIE | HUMMUS FRUIT | ANTIPASTO | RAW BAR

SALAD OR SOUP CHOOSE ONE HOUSE CAESAR CHOP SALAD SEASONAL SOUP

ENTREE CHOOSE THREE CONCHIGLIE PASTA ROASTED HALF CHICKEN PAN ROASTED ATLANTIC SALMON STEAK FRITES PAN ROASTED SCALLOPS GRILLED AHI TUNA BONELESS RIBEYE VEGAN OPTION

> DESSERT OFFERING SEE NEXT PAGE FOR OPTIONS

RIVER RAPIDS

\$125 PER GUEST

STATIONS CHOOSE FOUR CHEESE | CHARCUTERIE | HUMMUS FRUIT | ANTIPASTO CARVING | RAW BAR

SALAD OR SOUP CHOOSE ONE HOUSE | CAESAR CHOP SALAD | SEASONAL SOUP

ENTREE CHOOSE THREE BISTRO FILET SURF & TURF CONCHIGLIE PASTA ROASTED HALF CHICKEN PAN ROASTED ATLANTIC SALMON STEAK FRITES PAN ROASTED SCALLOPS GRILLED AHI TUNA BONELESS RIBEYE VEGAN OPTION

DESSERT OFFERING SEE NEXT PAGE FOR OPTIONS

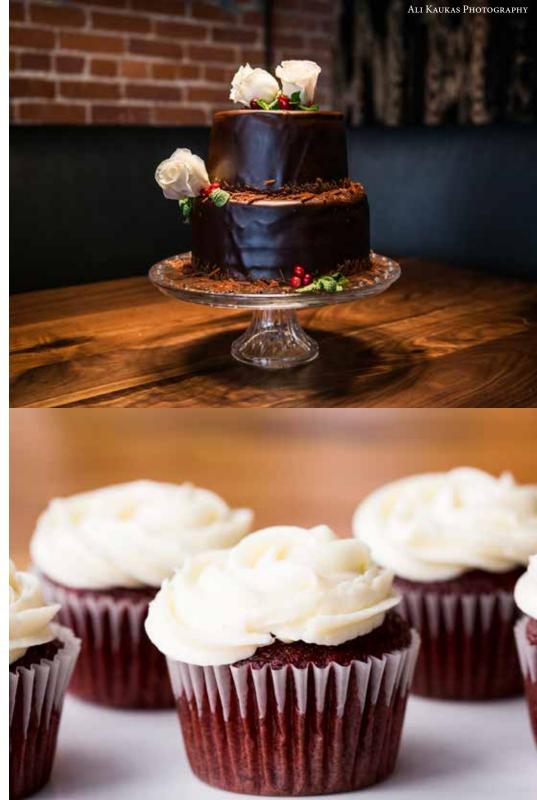


ALL WEDDING MENUS INCLUDE THE OPTION OF 2-3 MINIATURE DESSERT OFFERINGS FROM THE FOLLOWING MENU THAT CAN BE SERVED PLATED OR BUFFET STYLE. FLOURLESS GERMAN CHOCOLATE CAKE SEASONAL CHEESECAKE MINI CUPCAKES (2 FLAVOR OPTIONS)

WEDDING CAKES CAN BE MADE IN HOUSE AND SUBSTITUED FOR THE DESSERT OFFERINGS.



WEDDING CAKES MAY BE BROUGHT IN BY A LICENSED AND APPROVED VENDOR. MENU PRICING WILL REMAIN THE SAME TO COVER CAKE CUTTING FEE & STORAGE.



RECIPROCITY STUDIO

WATERWORKS WEDDING BAR OFFERINGS

THE WATERWORKS BAR CREW IS VERY EXCITED TO BE A PART OF YOUR EVENT. WE TAKE OUR BEVERAGE PROGRAM SERIOUSLY AT WATERWORKS AND OUR MIXOLOGISTS ARE READY TO OFFER YOU THE BEST CRAFT COCKTAILS, BEER AND WINE. WE CAN EVEN CREATE CUSTOM DRINKS TO SUIT YOUR TASTES.

INDUSTRY STANDARD IS 2 DRINKS PER GUEST FOR THE FIRST HOUR, AND 1 DRINK PER GUEST FOR THE FOLLOWING HOURS.

CASH BAR

WATERWORKS WILL OFFER OUR FULL BAR MENU, GUESTS WILL PAY FOR THEIR INDIVIDUAL DRINKS.

HOSTED BAR

HOST WILL CHOOSE FROM ONE OF OUR BAR PACKAGES, THE DYE HOUSE OR THE WEAVER, TO OFFER GUESTS A SEMI LIMITED MENU THAT WORKS WITH A SPECIFIC BUDGET. THIS IS A GREAT OPTION FOR YOU TO PROVIDE A FEEL FOR HOSTING AN OPEN BAR WHILE CONTROLLING COSTS. HOSTS MAY STILL CHOOSE AN END TIME OR MAX BUDGET AFTER WHICH POINT A CASH BAR WOULD APPLY.

OPEN BAR

FULL: EVENT GUESTS WILL ORDER DRINKS OFF OF WATWERWORKS' FULL BAR MENU AND THE HOST OF THE PARTY WILL PICK UP THE TAB AT THE END OF THE NIGHT.

LIMITED: FOR THIS OPTION THE HOST WILL CHOOSE A BUDGET OR TIME AFTER WHICH POINT A CASH BAR WOULD APPLY.



THE DYE HOUSE

CRAFT BEER: \$6 FIDDLEHEAD IPA SWITCHBACK ALE LOST NATION 'RUSTIC ALE' AMBER VON TRAPP 'GOLDEN HELLES' LAGER UPON REQUEST: ZERO GRAVITY, 14 STAR, ROCK ART, SIERRA NEVADA, ALLAGASH, SAM ADAM, NEW BELGIUM, LAGUNITAS

BOTTLED BEER: \$4 BUDWEISER BUD LIGHT COORS LIGHT MILLER UPON REQUEST: SHLITZ, TECATE, NARRAGANSETT, PBR, MICHELOB ULTRA

> SPIRITS: \$9 NEW AMSTERDAM VODKA BEEFEATER GIN CRUZAN RUM EVAN WILLIAMS BOURBON OLD OVERHOLT RYE FAMOUS GROUSE EL CHARRO TEQUILA

HOUSE WINE: \$8 CHARDONNAY PINOT GRIGIO CABERNET SAUVIGNON PINOT NOIR SPARKING CAVA / ROSE

CUSTOM CRAFT COCKTAIL: \$10 OUR MIXOLOGISTS ARE HAPPY TO WORK WITH YOU TO CREATE A CUSTOM CRAFT COCKTAIL FOR YOUR SPECIAL DAY.

THE WEAVER

CRAFT BEER: \$8 HILL FARMSTEAD FROST BEER WORKS FOUR QUARTERS FIDDLEHEAD SPECIALITY ZERO GRAVITY SPECIALITY CITIZEN CIDER UPON REQUEST: OTHER SPECIALITY KEGS UPON REQUEST

> BOTTLED BEER: \$6 HEINEKEN AMSTEL STELLA ARTOIS MODELO ESPECIAL CORONA GUINESS OTHER UPON REQUEST

SPIRITS: \$11 TITOS HANDMADE VODKA^{GF} BACARDI RUM TANQUERAY GIN BUFFALO TRACE BOURBON RITTENHOUSE BONDED RYE JOHNNY WALKER RED LABEL SCOTCH MILAGRO SILVER TEQUILA JAMESON IRISH WHISKEY

WINE: \$10

BUTTERFIELD CHARDONNAY VENEGAZZU MONTELVINI PINOT GRIGIO CHASING LIONS CABERNET SAUVIGNON SIMPLE LIFE PINOT NOIR MISTINGUETTE CAVA LAURENT MIGUEL ROSE

CUSTOM CRAFT COCKTAIL: \$12 OUR MIXOLOGISTS ARE HAPPY TO WORK WITH YOU TO CREATE A CUSTOM CRAFT COCKTAIL FOR YOUR SPECIAL DAY.

ADDITIONAL CONSIDERATIONS

FACILITIES

Waterworks Food + Drink will provide to the hosting party access to the entire restaurant excluding kitchen and office areas.

The event shall not exceed the predetermined duration of time as stated on the Event Contract. Unless otherwise approved, all events need to end by 12:00 a.m. Extending event end time is at the discretion of the venue and will be billed at a rate of \$500 per hour.

Rental fees include use of our standard equipment and any use of seasonal outdoor space.

Equipment includes tables, chairs, tableware, glassware, napkins, and existing décor.

Any additional rental equipment must be approved ahead of time by our Event Management Staff (EMS).

DAY OF SERVICES

Waterworks will provide an Event Coordinator to tailor all details within the planning process and act as your day of coordinator for all venue related needs. Additional coordination quotes can be provided upon request.

RENTAL FEES

Wedding rental fees are available upon request and are determined based on date, time & availability.

Your rental fee includes the use of the restaurant for your reception, equipment listed above along with amplification equipment and stage. Please see technical specification document for more information.

<u>Payment & Deposit:</u> A 25% non-refundable deposit of your rental fee + a 9% VT State meals & rooms tax and an additional \$1,000 security deposit is owed with your signed contract. The security deposit will be returned one week after event date assuming no day-of charges occur. Upon agreement of your wedding package, your final rental payment and payment method for food & drink charges night of will be due along with your final count, 14 days prior to event.
Please note your final payment will be charged day of to reflect any last minute changes. If cash bar is agreed upon, payment will be settled night of event. Service Fees, Gratuity & Taxes: All food & rental fees are subject to a 9% tax.

All liquor sales are subject to a 10% tax. In addition to state tax, your total food & liquor bill is subject to a 20% gratuity and 4% service fee.

GUEST COUNT

14 days prior to your event you will provide a final guest count which cannot be reduced. Additions can be made up to one week ahead of time and will be charged based on market prices. Charges will apply for the guaranteed count or the actual count, whichever is greater.

CATERING & BAR SERVICE

All food and beverages will be provided by Waterworks Food + Drink.

Catering: Menus must be determined 3 months prior to event date. Menus and service options will be independently discussed and agreed upon with our Chefs and EMS. Any guests with food allergies or special diets will be identified and planned for in initial menu discussions. Bar Service: All beverages must be provided by Waterworks Food + Drink. Bar selections and pricing will be determined and agreed upon separate of this contract document. It is a strict violation of our Vermont state liquor license to consume any alcohol on the premises that was not purchased through Waterworks and alcohol can only be consumed in our designated areas (excluding kitchen & office and exterior mill property). Waterworks reserves the right to confiscate outside alcohol and dismiss any guests who violate our liquor policy.

All guests consuming alcohol require identification on the premises.

<u>DÉCOR</u>

Due to our historic building space and nature of our décor we must limit day of event decorations. Examples of exclusions include anything adhesive to our walls or surfaces, permanent or semi-permanent installations, décor that would scratch or stain walls or surfaces, confetti, and glitter. Candles must be sourced through Waterworks in order to protect our surfaces from dripping wax. If you provide candles upon approval and wax is found a \$250 clean up fee will be charged. Submission of all planned decorations must be provided and approved by Waterworks Event Coordinator.



CONTINUED...

<u>PROPERTY</u>

The hosting party is responsible for any property damage to the premises and equipment during their scheduled event. All items brought in by the hosting party and/or guests must be removed at the conclusion of the event. Waterworks is not responsible for any loss or damage to your property that happens on premise during the event.

For an additional \$350/hour Waterworks can provide additional set up & clean up services for any equipment or décor that is not owned by Waterworks.

NOISE & MUSIC

Hosting party agrees to conduct the event in an orderly manner, in full compliance with applicable laws, regulations, and rules. Hosting party also acknowledges that Waterworks is surrounded by residential community and that all music and noise shall be kept at a respectable level.

The determination of acceptable levels of music and noise shall be at the sole and exclusive discretion of Waterworks. Due to our contract with the City of Winooski, our outside premises have to be shut down and cleared of all equipment and patrons by 10:00 p.m. Inside premises need to be shut and vacated by the agreed upon end time.

INDEMNIFICATION

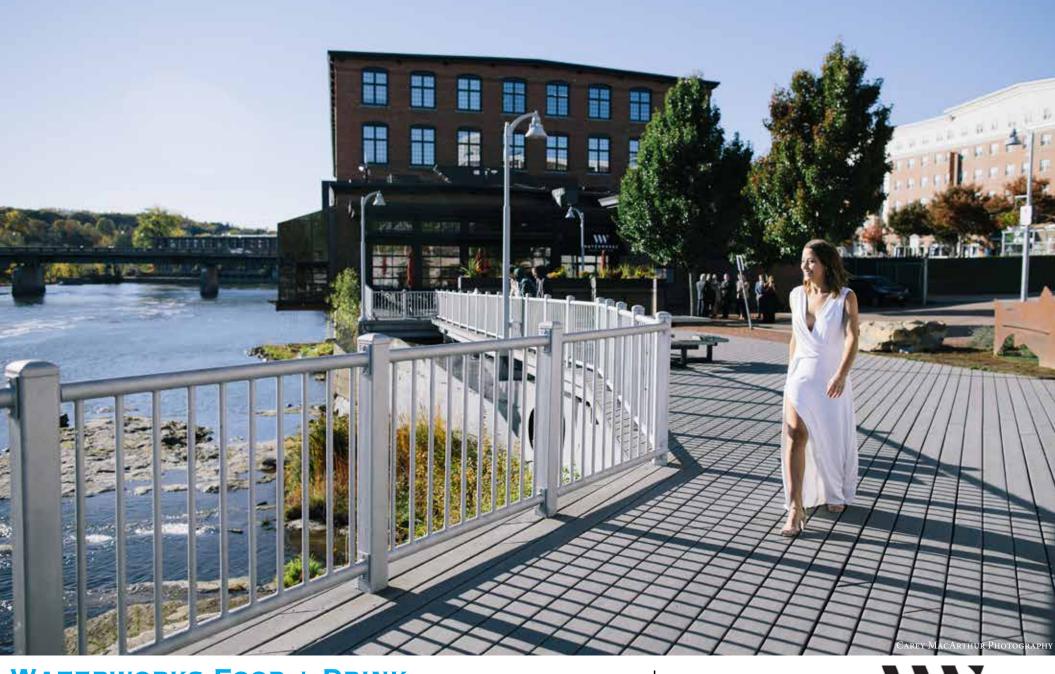
The Renter agrees to indemnify and hold Waterworks, its officers and agents harmless from and against any and all liability, claims, actions, demands or losses of any kind and nature that may occur or be claimed on or about the Waterworks property from any act done, or omission by or through the Renter, its' agents, contractors, employees, invitees, or any person on the premises by reason of Renters' use or occupancy thereof.

Waterworks does not employ security at events and expects that all invitees will act civilly and respectfully at all times and will not be liable for the actions of any invitees, their vendors or guests. Waterworks is not liable for events not being held due to factors outside Waterworks control or acts of God. Renter agrees to pay all costs and attorney fees incurred by Waterworks in defending any such claim or action.

CANCELLATION

In the event of cancellation, the entire deposit will be retained except the \$1,000 security deposit will be returned. Cancellation less than two weeks in advance of event date, 100% of anticipated gross revenue will be charged.





WATERWORKS FOOD + DRINK 20 WINOOSKI FALLS WAY | WINOOSKI, VT

EVENTS@WATERWORKSVT.COM | WATERWORKSVT.COM | 802.497.3525



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