



Invoice

Pines Manor -
 2085 Route 27, Edison, NJ 08817
 Telephone: (732) 287-2222 Fax: (732) 287-2603
<http://www.pinesmanor.com>

Client/Organization Middlesex Cty Dental Society	Event Date 10/16/2019 (Wed)	Booking Contact Mark S	Sales Rep Marisa Dervech	Act Guests
Address PO Box 127		Telephone (732) 718-2196	Event # E21121	Gtd Guests 190
City, St/Prov Postal Colonia, N.J. 07067	Theme Meeting With Meal	Email dr.tauk@verizon.net	Tax and Service NJ Tax & 20% Service Charge	

A second, non-refundable deposit of one-half of the remaining balance is due fourteen (14) weeks prior to the function date.
These funds must all be submitted in the form of cash or certified funds (including bank check, money order and cashiers check).

The entire remaining balance must be paid in full fourteen (14) days prior to the function date.
These funds must all be submitted in the form of cash or certified funds (including bank check, money order and cashiers check).

REG/Breakfast - 10/16/2019 - 07:00 am

190	Pines Manor Continental Breakfast x 2 7am -8:00am @ 14.95	2,840.50
190	Preferred Client Discount @ -2.00	-380.00
190	a station of Coffee, Decaffeinated Coffee and Assorted Teas refresh all day @ 3.50	665.00
1	Room Rental @ 650.00	650.00
1	Room Rental Discount @ -200.00	-200.00
190	Pads @ 1.50	285.00
190	Pens @ 1.50	285.00
190	Equipment Discount @ -3.00	-570.00

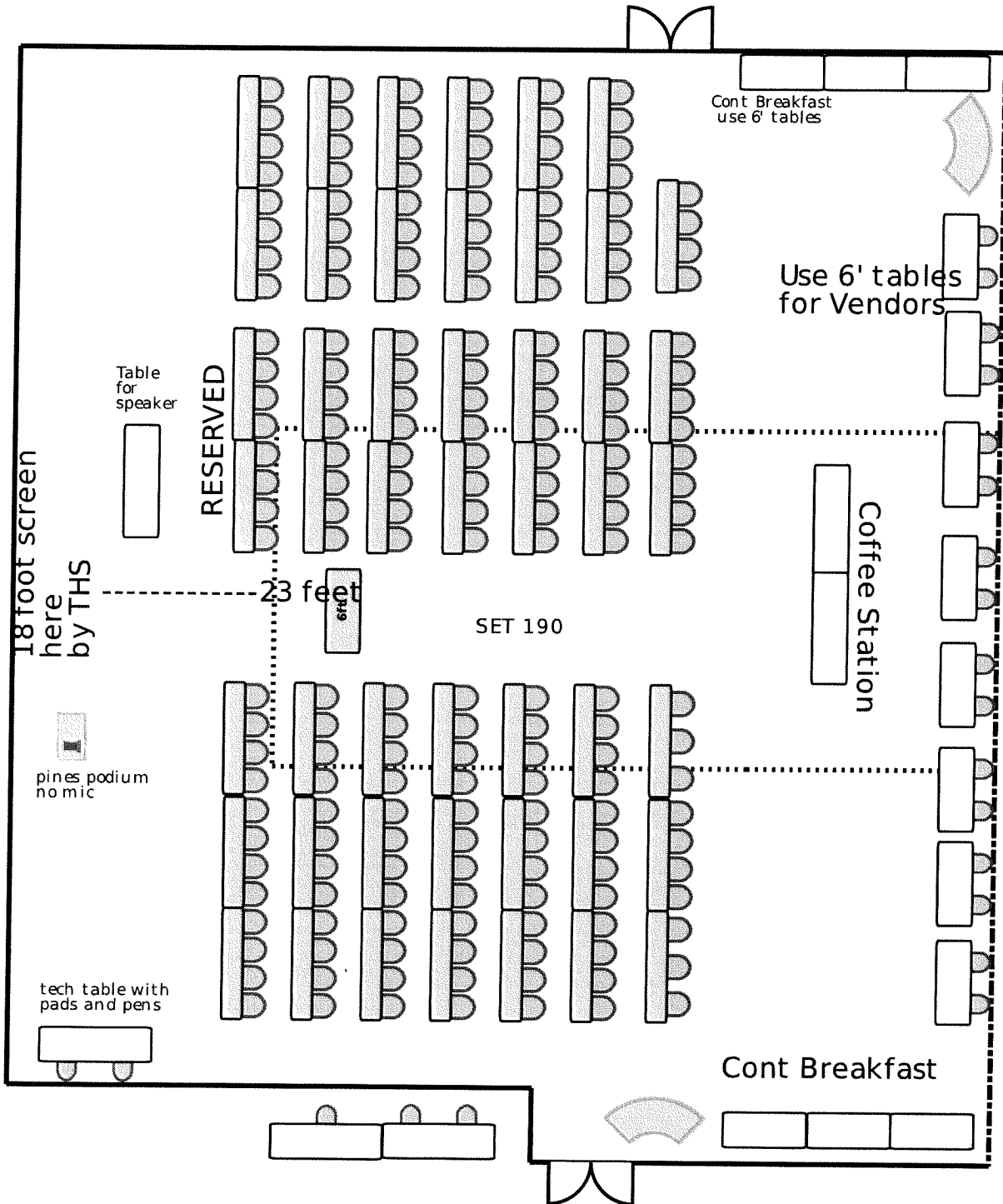
Lunch buffet - 10/16/2019 - 11:45 am

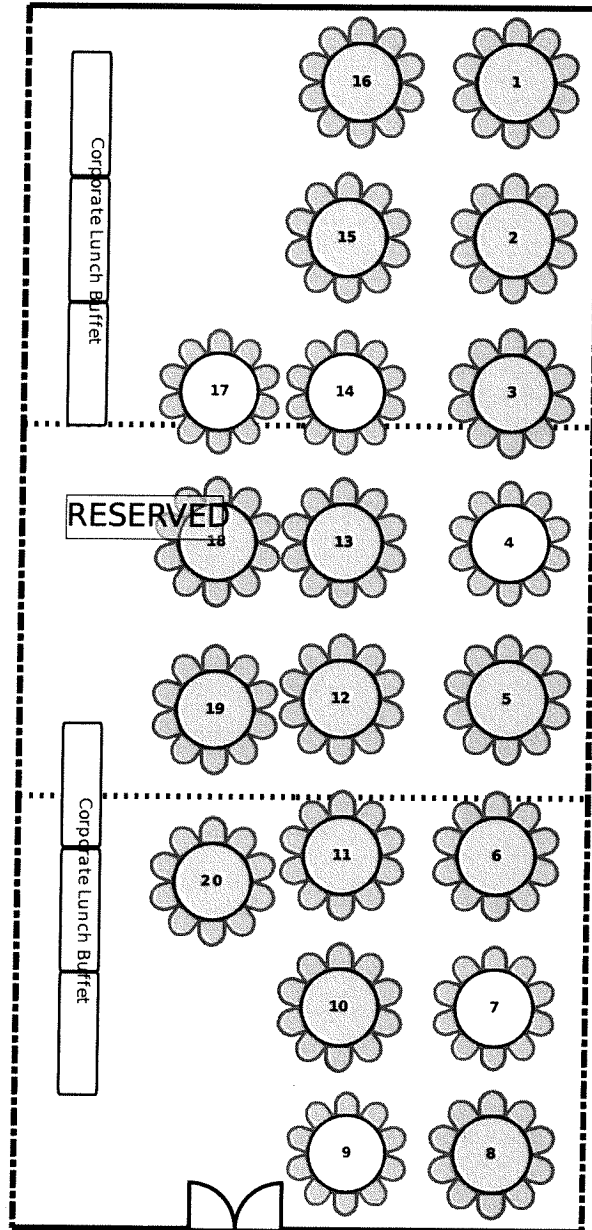
190	Corporate Buffet Lunch x2 11:45am - 12:45pm @ 28.95	5,500.50
190	MODIFIED Italian Break Assorted biscotti, cannolis, assorted HOUSE BAKED COOKIES and milk. @ 5.95	1,130.50

	Food	Beverage	Liquor	Equipment	Labor	Room	Other	Total
Subtotal	9,091.50	665.00	0.00	0.00	0.00	450.00	0.00	10,206.50
Service Charge	1,818.30	133.00	0.00	0.00	0.00	90.00	0.00	2,041.30
Taxes	722.77	52.87	0.00	0.00	0.00	35.78	0.00	811.42
Total	11,632.57	850.87	0.00	0.00	0.00	575.78	0.00	13,059.22

Paid	1,000.00
Balance	12,059.22

Date	Payment	Method	Payments Made		
			Card Type	Card Number	Card Holder
3/25/2019	500.00	Check			







Client/Organization Middlesex Cty Dental Society	Event Date 10/16/2019 (Wed)	Booking Contact Mark S	Sales Rep Marisa Dervech	Pln Guests 200
Address PO Box 127, Colonia, N.J. 07067		Site Contact Mark Schambra	Event # E21121	Gtd Guests 190
Reader Board MC Dental	Supporting Manager	Theme Meeting With Meal	Service Type Meeting	

Banquet Room

Description	Room	Start	End	Setup Style
REG/Breakfast	A+ B	7:00 am	4:00 pm	Classroom
Lunch buffet	C+D	11:45 am	12:45 pm	Banquet
Buffer	E	7:00 am	4:00 pm	Classroom
Client early access for set up	A+ B	6:00 am	8:00 am	Classroom
Break	Suite #1	8:00 am	4:00 pm	Boardroom

Food & Beverage

Food/Service Items	Qty
<u>REG/Breakfast - 10/16/2019 - 7:00 am</u>	
Pines Manor Continental Breakfast x 2 7am -8:00am	190
Preferred Client Discount	190
Freshly Baked Miniature Danish, Miniature Croissants and Miniature Assorted Muffins	
Seasonal Fresh Fruit and Berries	
Assorted Bagels	
Toaster	
Cream Cheese, Butter and Fruit Preserves, Toaster	
Freshly Squeezed Orange Juice	
Cranberry Juice	
A Station of Coffee, Decaffeinated Coffee and Assorted Teas refresh all day	190
Place Reseved signs in General session / see floor plan	
Place 1 Reserved sign in Lunch room / see floor plan	
<u>Lunch buffet - 10/16/2019 - 11:45 am</u>	
Corporate Buffet Lunch x 2 11:45am - 12:45pm	190

Equipment & Miscellaneous

Food/Service Items	Qty
<u>REG/Breakfast - 10/16/2019 - 7:00 am</u>	
Agenda States that session will Break for Fresh Coffee at 9:45-10am	
House Linen	
All AV by Client (THS to provide) directly by client	
Room Rental	1
Room Rental Discount	1
Pines Pod/ NO Mic	
18 foot screen by THS and 23 away from THS's Projector See floor plan and secured by Client	
SET UP Requires one center isle	
Custom Rental Equipment	
Custom Rental Equipment	
Pads	190
Pens	190
Equipment Discount	190
<u>Client early access for set up - 10/16/2019 - 6:00 am</u>	
If possible/ please unscrew a few light that are near the THS's Screen	

Greek Salad: Olives, Tomatoes, Feta Cheese and Cucumbers with Red Wine Vinaigrette

Pines Manor Salad; Mixed Greens, Cucumbers, Tomatoes and Croutons with Thyme Vinaigrette

PLATTERS

Seasonal Fresh Fruit Platter

Grilled Marinated Vegetables

Fresh Mozzarella Cheese with Tomatoes and Basil

PASTA SELECTION (Please select one)

Penne; Pink Vodka with Fresh Basil and Shaved Parmigiano Cheese

CHAFING DISHES

Roasted Breast of Chicken: With Artichokes, Roasted Tomatoes, Prosciutto, Mozzarella Cheese and White Wine

Sliced Sirloin Steak; Over Caramelized Onions with Chef's Au Jus

Pan Roasted Salmon: With Champagne Butter Cream Sauce

Accompanied by Fresh Seasonal Vegetables

Rosemary Yukon Gold Potatoes

DESSERT

Mini Assorted Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Unlimited Soda

Pm Break at 1:45pm - 2:00pm

MODIFIED Italian Break : Assorted biscotti, cannolis, assorted HOUSE BAKED COOKIES and milk. 190

Buffer - 10/16/2019 - 7:00 am

Growth for client both General session and Lunch

Break - 10/16/2019 - 8:00 am

For one guest to privately PUMP

Speaker is to arrive at 7am to Test his set up

Comments

REG/Breakfast - 10/16/2019 - 7:00 am

Event End Time must be at 4pm.

6:30am Access

7:00am -8:00 am Continental Breakfast

9:45am-10:00am Am Break

11:45am -12:45 pm pm Lunch

1:45p-2:00pm PM Modified

Lecture resume at 2 and should conclude at 3

Guests will remain in room until 4