



CATERING MENU



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Food and beverage prices are subject to change based on market conditions.
Prices do not include service charge or applicable sales tax. Additional fees apply where noted.

GF/Gluten Free GFO/Gluten Free Option

Vegan- and Vegetarian-friendly options are available — please ask.



BEVERAGES AND SNACKS

BEVERAGES

Arbor Day Coffee (regular and decaf)	\$42 per gallon
Arbor Day Farm Apple Cider	\$36 per gallon
Brewed Iced Tea with Lemon	\$25 per gallon
Teatulia Organic Hot Tea Assortment	\$26 per gallon
All-Natural Lemonade	\$30 per gallon
Hot Chocolate	\$35 per gallon
Assorted Fruit Juices (apple, cranberry, and orange)	\$15 per carafe
2% Milk	\$15 per carafe
Dasani Bottled Water	\$3 per bottle
Coca-Cola Products	\$3 per can
Monster Energy Drink (Original, Ultra Zero White, and Red)	\$6 per can

BAKED GOODS & SNACKS

Assorted Breakfast Breads	\$26 per dozen
Bagels with Cream Cheese and Butter	\$32 per dozen
Assorted Muffins (chocolate chip, blueberry, and lemon poppy seed)	\$28 per dozen
Freshly-baked Assorted Cookies	\$28 per dozen
House-made Chocolate and Turtle Brownies	\$30 per dozen
Gourmet Dessert Bars	\$32 per dozen
Granola Bars	\$32 per dozen
Whole Fruit (apples, bananas, and oranges)	\$3 each
Seasonal Fruit Cups (melon, berries, pineapple)	\$5 each
S'Mores Kits (Hershey bar, graham crackers, marshmallows, Dasani bottled water) <i>Bonfire Only</i>	\$12 per person
Packaged Snacks	\$3 each
Build-Your-Own Yogurt Parfaits – Individual yogurt cups, granola, and assorted fruit toppings	\$11 per person
Health Break - Granola bars, seasonal fruit display, and hummus with pita bread	\$15 per person
Popcorn Break – House-popped and individually bagged	\$6 per person
Donut Break - chocolate old-fashioned, classic glazed, apple fritter, and churro donut	\$7 per person



BREAKFAST

PLATED

All plated breakfasts include Arbor Day Coffee and orange juice.
\$100 added cost for second entrée choice.
Not available outside of the hotel.

SILVER MAPLE

Scrambled eggs, breakfast potatoes, link sausage, cornbread muffin, and a fruit cup

NORWAY PINE

Scrambled eggs, breakfast potatoes, sausage patty, and cheese blintz with apple compote

SPRUCE

Potato egg scrambler, breakfast potatoes, scrambled eggs, peppers, onion, baked sliced ham, and cheddar cheese

DOUGLAS FIR

Buttermilk biscuits topped with scrambled eggs, peppers, onion, and hollandaise sauce; served with breakfast potatoes

BOXED

All boxed breakfasts include an apple, yogurt cup, and Dasani bottled water

WRAP

Scrambled eggs, bacon, cheddar cheese, peppers, and onions

CROISSANT

Scrambled eggs, cheddar cheese, and ham

BREAKFAST

BUFFETS

All breakfast buffets include Arbor Day Coffee.
25-person minimum. Fewer than 25 people – add \$85.

Buffets are replenished for one hour.

Added charge for each additional 30 minutes.

EASTERN COTTONWOOD CONTINENTAL

Diced seasonal fruit, yogurt, oatmeal, raisins, brown sugar, and assorted mini Danishes

ADD: Scrambled eggs – \$3 per person

MULBERRY

Diced seasonal fruit, bakery basket, scrambled eggs, breakfast potatoes, pancakes with warm maple syrup, and sausage

SCOTTS PINE

Diced seasonal fruit, yogurt cups, scrambled eggs, smoked salmon with capers, tomatoes, onions, lemon, and bagels with cream cheese
GFO

CATALPA

Yogurt cup, scrambled eggs, house-baked biscuit, pepper chive gravy, sausage patty, and breakfast potatoes



LUNCH

PLATED

All lunches include Arbor Day Coffee, brewed iced tea, and choice of dessert.
\$100 added cost for second choice. Not available outside of the hotel.

ADD: Garden Salad \$4 | Tofu \$5 | Grilled Chicken \$7 | Grilled Salmon \$10

ASIAN CHOPPED SALAD

Snap peas, carrot, cabbage, cucumber, Thai basil, peppers, black sesame seeds, and ginger soy dressing *GF*

CHAMPAGNE SALAD

Spinach and savoy mixed greens, cucumber, balsamic roasted peppers and onion, goat cheese, and creamy Champagne dressing *GF*

GARDEN SALAD

Assorted mixed greens, shaved radish, English cucumber, shredded carrots, baby heirloom tomatoes, and Ranch and Dorothy Lynch dressing *GF*

LOW COUNTRY CHEF SALAD

Berg lettuce, fried chicken, tomato, fresh apple, ham, corn, candied pecans, pickled red onion, and honey mustard dressing *GF*

CHICKEN AVOCADO BLT

Served on whole wheat bread with chips and fruit cup

BBQ CHICKEN WRAP

Corn, lettuce, tomato, watermelon wedge, and potato salad

– DESSERTS (SELECT 1): –

LEMON COOKIES

BROWNIES OR BLONDIES

CHOCOLATE ECLAIRS





LUNCH

BOXED

All boxed lunches contain sandwich, chips, fresh-baked cookie, apple, and Dasani bottled water.

CHERRY CHICKEN SALAD CROISSANT

Dried cherries, chicken salad on croissant, leaf lettuce, and beefsteak tomato

TURKEY STACK

Sliced turkey, bacon, bibb lettuce, tomato, and provolone on ciabatta roll with garlic aioli

CAPRESE WRAP

Fresh mozzarella, basil, tomato, roasted artichoke, pesto aioli, spinach, and red onion

BUFFETS

All lunch buffets include Arbor Day Coffee and brewed iced tea. 25-person minimum. Fewer than 25 people – add \$85.

Buffets are replenished for one hour. Added charge for each additional 30 minutes.

DOGWOOD GRILL

Grilled burgers and brats, potato salad, coleslaw, baked beans, chips, buns, lettuce, tomatoes, sliced cheeses, pickles, condiments, and pistachio ambrosia salad

MAGNOLIA

Tomato cucumber salad, smoked pulled pork with apple cider barbecue sauce, white cheddar mac-n-cheese, green beans, and apple tartlets *GF*

SOUTHWEST WHITE PINE

Cilantro chipotle coleslaw, fajita chicken and pork carnitas with peppers and onions, cilantro rice, seasoned black beans, flour tortillas, sour cream, shredded cheddar, shredded iceberg lettuce, salsa, jalapeños, and warm churros *GFO*

ITALIAN CYPRESS

Tomato caprese with olive oil and pesto, penne pasta, marinara, grilled chicken, meatballs, and breadsticks

HORS D'OEUVRES

Butler-passed; one server per 40 guests up to 1.5 hours at \$100 per server.
Each additional 30 minutes is \$50 per server.

COLD HORS D'OEUVRES

Priced per 50 Pieces

Naan Hummus Bite, Pickled Pepper, Oregano, and Berbere Spice	\$125
Tomato, Onion, and Basil Bruschetta	\$125
Toasted Baguette Topped with Dried Apricots, Dates, and Chai-Spiced Cream	\$150
Thin-shaved Brisket Topped with Creamy Horseradish on Crostini	\$150

HOT HORS D'OEUVRES

Priced per 50 Pieces

Stuffed Mushroom Cap with Italian Sausage and Parmesan	\$175
Mini Beef Wellington, Mushroom Duxelle in Puff Pastry	\$225
Chicken Saltimbocca Bites	\$150
Bacon-wrapped Scallops with Arbor Day Farm Cider Glaze <i>GF</i>	\$175
Asparagus Asiago in Phyllo	\$195

STATION HORS D'OEUVRES

Serves up to 50 People

Snack Mix with Pretzels, Mixed Nuts, Popcorn with Assorted Seasonings	\$175
Domestic Cheese Display with Dried Fruits, Nuts, and Crackers	\$225
Vegetable Crudit� with Ranch Dip and Hummus <i>GF</i>	\$150
Seasonal Fruit with Yogurt Dip <i>GF</i>	\$150

Priced per 50 Pieces

Spinach and Feta Phyllo Triangles	\$150
Pork and Vegetable Eggroll with Sweet Chili Sauce	\$100
Meatballs, Choice of Spicy Marinara, Sweet Chili Sauce or BBQ	\$125



HORS D'OEUVRES

Displays – Priced for 50 People

ENHANCED VEGETABLE DISPLAY | \$475 GF

Carrots, asparagus, green beans, marinated artichokes, cherry tomatoes, cauliflower, broccoli, assorted Greek olives, Ranch dip, and roasted pepper hummus

DIP DISPLAY | \$375 GFO

Classic hummus, pita bread, mini pretzels bites, beer cheese sauce, tortilla chips, warm nacho cheese sauce, Frank's buffalo chicken dip, and lavosh crackers

CHARCUTERIE AND CHEESE DISPLAY | \$675 GFO

Assorted cured meats and cheeses, pickled vegetables, imported assorted olives, house-made bourbon ginger mustard, bacon jam, baked crostini, and breadsticks

COCKTAIL SHRIMP DISPLAY | \$475 GF

Classic cocktail sauce, preserved Meyer lemon remoulade, and lemons



DINNER

PLATED

All plated dinners include Arbor Day Coffee and choice of salad.
Bread and butter service.

\$100 charge will be added for a second entrée choice.
Not available outside of the hotel.

– SALADS (SELECT 1): –

SPINACH SALAD – Spinach, raspberries, walnuts, goat cheese, roasted peppers, and raspberry dressing *GF*

GARDEN SALAD – Assorted mixed greens, shaved radish, carrots, cucumber, baby tomatoes, and Ranch and Dorothy Lynch dressing *GF*

– ENTRÉES (SELECT 1): –

BEEF AND REEF

Grilled 5oz sirloin, (3) garlic-seared shrimp, herb-roasted Yukon potatoes, grilled asparagus, roasted red pepper coulis *GF*

TERES MAJOR STEAK

Baked smoked Gouda hash browns, asparagus, rosemary red wine demi-glace *GF*

TIMBERS COFFEE-RUBBED PORK LOIN

Thin sliced pork loin, mashed yams, roasted broccolini, and blackberry demi-glace *GF*

CITRUS ROSEMARY CHICKEN BREAST

Wild rice pilaf and Parmesan broccoli *GF*

SICILIAN SALMON

Parmesan crusted salmon, tomato, lemon chive risotto, roasted brussels sprouts *GF*

BAKED RED SNAPPER

Ginger basmati rice, Thai basil orange salsa *GF*

GARDEN VEGETABLE ANGEL HAIR

Angel hair, roasted vegetables, fresh herbs, and olive oil *V GFO*
Add: Grilled Chicken \$7 | Grilled Shrimp \$11



DINNER

BUFFETS

25-person minimum. Fewer than 25 people – add \$85.

Buffets are replenished for one hour.

Added charge for each additional 30 minutes.

THE PALMETTO

Cheddar broccoli salad, garlic biscuits with whipped butter, white cheddar mac-n-cheese, hot buttered green beans, thin-sliced smoked brisket, pulled smoked pork with our house-made BBQ sauce

THE SICILIAN FIR TREE

Parmesan, garlic bread sticks, penne pasta, Italian plum tomato marinara, aged Parmesan alfredo sauce, zucchini and squash with Italian herbs, Asiago garlic baked shrimp, orange and oregano roast pork, and natural jus

THE BLUE PALO VERDE

Mexican street corn salad, cilantro rice, seasoned red beans, seasoned chicken and pork carnitas with onions and peppers, flour tortillas, shredded lettuce, colby-jack cheese, red and green salsas, and sour cream

THE BIRCH

Garden salad with two dressings, beef pot roast, natural sauce, cider rosemary brined bone-in chicken, maple glazed carrots, and buttered parsley fingerling potatoes





DINNER

BUILD-YOUR-OWN DINNER BUFFET

THE ARBORETUM BUFFET

Buffet includes Arbor Day Coffee and garden salad with two dressings. Additional entrées can be added for \$9 each per person, sides for \$5 each per person. 25-person minimum. Fewer than 25 people – add \$85. Buffets are replenished for one hour. Added charge for each additional 30 minutes.

– ENTRÉES (SELECT 2): –

CHICKEN BREAST Artichoke Asiago crust *GF*

GRILLED SALMON Roasted pineapple salsa *GF*

PORK LOIN Timbers coffee-rubbed topped with blackberry demi-glace

SMOKED BRISKET (Market Price) Apple cider barbeque sauce *GF*

PENNE PASTA Italian plum tomato marinara and creamy Parmesan Alfredo

PRIME RIB (Market Price) Slow-roasted and Chef-carved Au jus and creamy horseradish sauce *GF*

– SIDES (SELECT 1): –

Baked Potato, Butter, Sour Cream
(add bacon, cheddar cheese, chives \$4) *GF*

Mashed Yukon Gold Potatoes *GF*

Brown Sugar Baked Yams with Pecan Maple Crust

Herbed Wild Rice Pilaf *GF*

White Cheddar Mac-n-Cheese

– VEGETABLES (SELECT 1): –

Roasted Seasonal Vegetables with Herb Butter *GF*

Honey-glazed Carrots *GF*

Green Beans with Butter and Sliced Toasted Almonds *GF*

Grilled Asparagus (\$4 per person additional charge) *GF*

Cauliflower Alfredo Gratin

DESSERT

DESSERT CREATIONS A' LA CARTE

Select one for \$9 per person or two for \$16 per person.

APPLE TARTLET

Salted caramel drizzle with whipped cream

FLOURLESS CHOCOLATE TORTE

Strawberry compote, chocolate shavings *GF*

NY CHEESECAKE

Raspberry sauce

CARROT CAKE

Cinnamon cream cheese frosting

ITALIAN LEMON CREAM CAKE

Lemon cream, port wine cherry compote, powdered sugar

DESSERT DISPLAYS

Pricing is per person.

MINI SWEETS | \$9

Cream puffs, petite foies, cheese cakes, berry cobbler bites

APPLE OR MIXED BERRY COBBLER | \$9

Served with whipped cream

ORCHARD CAKE | \$9

Upside down-style apple and black plum, hazelnut crumble, cinnamon whipped cream

S'MORES BAKE | \$10

Graham cracker, chocolate, toasted marshmallow



CHILDREN'S MENU

CHILDREN'S MENU

All served with milk or lemonade and a fruit cup

HAMBURGER/CHEESEBURGER

4oz hamburger, cheddar cheese on a toasted bun, sliced pickles, and French fries

CHICKEN STRIPS

Breaded chicken breast strips, French fries, and Ranch dipping sauce

KIDS PIZZA

Personal pepperoni or cheese pizza

MACARONI AND CHEESE

House-made aged cheddar sauce and macaroni noodles

BOX LUNCH

Peanut butter and jelly sandwich, chips, apple, and a cookie





BAR OPTIONS

PACKAGES

\$300 bar minimum. Includes server.

BEER, WINE, AND SODA BAR | PRICED PER PERSON

Deluxe selections.

\$18 per person for first hour.

\$8 per person for each additional hour.

DELUXE BAR | PRICED PER PERSON

\$18 per person for first hour.

\$12 per person for each additional hour.

PREMIUM BAR | PRICED PER PERSON

\$20 per person for first hour.

\$14 per person for each additional hour.

ELITE BAR | PRICED PER PERSON

\$22 per person for first hour.

\$16 per person for each additional hour.

ON CONSUMPTION

\$300 bar minimum. Includes server.

DELUXE BAR | PRICED PER DRINK

Spirits \$7 • Wine by the glass \$8

Domestic bottled beer \$6 • Imported/Craft bottled beer \$8

Coca-Cola products, Dasani bottled water \$3

PREMIUM BAR | PRICED PER DRINK

Spirits \$8 • Wine by the glass \$10

Domestic bottled beer \$6 • Imported/Craft bottle beer \$8

Coca-Cola products, Dasani bottled water \$3

ELITE BAR | PRICED PER DRINK

Spirits \$10 • Wine by the glass \$12

Domestic bottled beer \$6 • Imported/Craft bottled beer \$8

Coca-Cola products, Dasani bottled water \$3

BONFIRE EVENTS

Deluxe selections of beer and wine only, self-serve cooler.

Two-hour maximum. \$100 set-up fee. All guests must be 21 or older.

KEGS

Kegs are available upon request. Prices vary per brand and keg size.



BAR MENU

— DELUXE —

SPIRITS

Chase Cooper Vodka, New Amsterdam Gin, Flor de Cana Rum, Malibu Rum, El Jimador Blanco Tequila, Evan Williams Bourbon, Cutty Sark Scotch

DOMESTIC BEER

Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER

Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE

Proverb Collection (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio)

— PREMIUM —

SPIRITS

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Espolón Blanco Tequila, Jack Daniels Whiskey, Crown Royal Whiskey, Dewars Scotch

DOMESTIC BEER

Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER

Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE

Chateau Souverain (Cabernet, Pinot Noir, Chardonnay, Sauvignon Blanc)

— ELITE —

SPIRITS

Belvedere Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Malibu Rum, Altos Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Whiskey

DOMESTIC BEER

Budweiser, Busch Light, Coors Light, Michelob Ultra

IMPORT & CRAFT BEER

Corona, Boulevard Wheat, Fairy Nectar IPA, High Noon Seltzers

WINE

Edna Valley (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio)



EVENT AND CATERING GUIDELINES

ALCOHOL SERVICE

Lied Lodge offers a complete selection of beverages to complement your function. Please note that alcoholic beverage sales and service are regulated by the State of Nebraska, and Lied Lodge, as a licensee, must follow these regulations. Therefore, ALL liquor, wine, or beer served on Lied Lodge premises (including Arbor Day Farm, Arbor Lodge Mansion, and Steinhart Lodge) must be provided by Lied Lodge and dispensed by our staff.

No alcohol may be brought onto the property. Alcohol service will be provided to guests at least 21 years of age who show a valid government-issued photo ID. Lied Lodge reserves the right to refuse service to any individual who appears to be impaired or intoxicated.

Bartenders are not allowed to serve alcoholic shots at any time.

Host bar pricing does not include tax or service charge in bar menu pricing and will be added to your final bill. Cash bar pricing is inclusive of tax. \$300 per bar minimum is required for a bartender fee to be waived. If the \$300 minimum is not met, the difference will be applied to your bill. Bar service will cease 30 minutes prior to the agreed end time of the event. Bar service is limited to the hours of 8:00 a.m.–11:59 p.m. Last call is at 11:30 p.m. Lied Lodge can provide a cash or host bar for a maximum of six hours.

PRICING AND GUARANTEE

Meal prices are subject to change up to 90 days prior to your event date. All food, beverage, audio visual equipment, and room rental prices quoted are subject to applicable service charge and sales tax. In Nebraska, the service charge is taxable. Sales and lodging taxes are applied to guest rooms. Service charge and taxes are subject to change without notice.

Pricing for items identified as “market price” will be confirmed no less than 21 days prior to event date.

At times, the market may experience a disruption to the supply chain causing interruption to the availability of some food and beverage items. Ingredients may be substituted during these circumstances. For menu items that cannot be sourced, your Conference Manager, along with our Chef, will work with you on alternative solutions.

BANQUET GUARANTEES

A function’s attendance must be specified by 11:00 a.m., 72 business hours (Monday through Friday) prior to the event. This number will be considered a guarantee, not subject to reduction. The hotel will set up and prepare for 3% above the guaranteed number to a maximum of 12 people. Lied Lodge cannot be responsible for service, accommodations, or guaranteeing for the same menu items for more than 3% over the guarantee for events. Client shall be responsible for the guarantee or the actual number of attendees, whichever is greater. If a guarantee is not given to Lied Lodge by the specified time, the final guarantee will be the number stated on the original contract.

CONTRACTING LESS THAN 7 DAYS

Lied Lodge reserves the right to increase menu pricing by up to 15% for all short-term meeting and event requests. Availability of certain menu items are contingent on ability to source on all short-term events. “Short-term” is considered an event that is requested less than 7 days prior to the start date.

EVENT SPACE AND SET-UP

Details of your event space set-up are due 30 days prior to arrival.

Changes to the set-up of the event space less than 72 business hours prior to the event may be assessed as \$150 per hour change fee, with a minimum charge of \$150. Fee is subject to increase depending on the room size and complexity of the changes. If more than one meeting room set configuration is utilized within a 24-hour period, additional meeting room fees may apply.

OUTDOOR EVENTS

Based on the forecasted weather from the National Weather Service, a discussion to move to an indoor location will be made 6–24 hours (depending on type of event) prior to the start time of your event. In case of severe weather which poses a threat to people or property immediately prior to or during your outdoor event, Lied Lodge will make an immediate decision to stop the event and move all people to a place of safety.

The need for outdoor lighting may be required for evening events and can be priced through your Conference Manager.

Some menu items are not suitable for outdoor events.

Music at outdoor locations must conclude by 12:00 a.m. A music and noise ordinance for Arbor Lodge requires music to end by 11:00 p.m. Adjustment to time may be needed due to city ordinances or Arbor Lodge events previously planned.

CATERING GUIDELINES

Outside food is not permitted. In addition to our published menu suggestions, our culinary, catering and events teams are specialists in creating customized solutions. Lied Lodge is happy to accommodate special dietary restrictions (such as food allergies, vegan, vegetarian, or other medically restricted diets). Our goal is to deliver a memorable experience for your group.

Arrangements for special dietary needs should be confirmed no later than 30 days prior to your event.

Due to health regulations and quality concerns, remaining items from any meal period may not be repurposed, boxed for take-home, or served for another event or break.

Multiple entrée choices may be served for group meal events. The Catering/Event Services team will guide the number of splits allowed based on group size and complexity. Split entrées are not available

EVENT AND CATERING GUIDELINES (CONT.)

for group sizes less than 25 people. Multiple entrée' choices are an additional \$100 per entrée choice with a limit of three entrees per meal. Side items served with split entrees will be the same throughout the meal with an exception allowed for pasta items.

All chef carvers, station attendants, butler passed hors d'oeuvres attendant, or requests for additional servers or bartenders beyond hotel standard guidelines are subject to \$75 per hour charge for each attendant for a minimum of one hour.

Specialty meals required for religious reasons can be sourced by the Client from outside vendors that are certified in catering. This is subject to a \$10 service fee per meal. Please advise your Conference Manager of these meals no later than 30 days in advance. Lied Lodge will source religious meals through our vendor. Cost of meal and service charge will apply.

All food and beverage is subject to a 25% charge. The current prevailing tax rate is 7% for food, beverage, and alcohol and is subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BUFFET SERVICE MINIMUM REQUIREMENTS

- Breakfast buffets require a minimum of 25 guests
- Lunch buffets require a minimum of 25 guests
- Dinner buffets require a minimum of 25 guests
- Single hors d'oeuvres have a 50-piece minimum
- Hors d'oeuvres that are served hot will be in a serving station
- Hors d'oeuvres that are served cold can be served in a serving station or butler passed — there is an additional charge for the butler passed service

Menus requiring a minimum number of guests may still be ordered for less than the minimum group. The minimum price will be charged.

MEAL SERVICE TIMES

- Breakfast served from 6:00 a.m. – 11:00 a.m. CT
- Lunch served from 11:00 a.m. – 3:00 p.m. CT
- Dinner/Reception served from 3:00 p.m. – 9:00 p.m. CT
- Plated meal is based on a 1.5-hour service time
- Buffets are served on a 1-hour service time
- Breaks are based upon 30-minute service time
- An extension in service time is subject to additional fees and may not be suitable for all menu items

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guest count and set-up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

SIGNAGE

Lied Lodge does not allow affixing anything to walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in a private event area only. Lied Lodge reserves the right to approve all signage.

PACKAGE STORAGE AND HANDLING

Packages may be delivered up to three days prior to the event and must be shipped or picked up no later than three days after the event.

The first four boxes are complimentary up to 40 lbs. Packages weighing more than 40 lbs., or more than four packages, will be charged at the following rates:

- \$25 per package each way
- \$150 per pallet each way

Package storage and handling fees do not include the carrier costs for shipping. The master account will be charged for any boxes requested to be mailed back to the sender.

Please include the following on your shipping labels:

Lied Lodge at Arbor Day Farm
Your Name
2700 Sylvan Road
Nebraska City NE 68410

Attn: Your Conference Planning Manager
Group Name
Number of Boxes (1 of 5)

CONTRACTED VENDORS AND EVENT INSURANCE

Vendors contracted by the Group to provide goods or services on Lied Lodge and Arbor Day Farm property, may be required to sign a liability waiver and provide a certificate of insurance. In addition, some events may be required to provide proof of event insurance.

