Glen Oaks

2020

Packages

Includes room rental

(20% Taxable Service Charge and 6% Sales Tax are additional)

Packages can be customized in any way

Royal

$84.75 Saturdays, $80.75 Fridays, $76.75 Sundays

- Butler-Style Hors d’oeuvres
- *Filet Mignon and Panko Encrusted Breast of Chicken Plated Dinner
  or
- Four Entrée Buffet
- Salad Choice (plated meal only)
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Fruit and Sweets Table
- Coffee Station, Round Tablecloths, and Chair Covers at No Additional Charge; $3.00 off Chivari Chairs

Majestic

$71.95 Saturdays, $67.95 Fridays, $63.95 Sundays

- Butler-Style Hors d’oeuvres
- *Filet Mignon and Panko Encrusted Breast of Chicken Plated Dinner
  or
- Four Entrée Buffet
- Salad Choice (plated meal only)
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Choice of Plated Dinner: Chicken Au Champagne, Chicken Piccata, Chicken Marsala, or Chicken with Angel Hair Pasta
- Salad Choice
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Choice of Late Night Snack: Gourmet Pizza, Sliders, Fiesta Station, Gourmet Mac & Cheese, or Coney Station
- Coffee Station and Round Tablecloths at No Additional Charge; $1.00 off Chair Covers

Grande

$61.25 Saturdays, $57.25 Fridays, $53.25 Sundays

- Fresh Vegetables and Dip, Bread with Dipping Oil and Accompaniments
- Choice of Plated Dinner:
  - Chicken Au Champagne, Chicken Piccata, Chicken Marsala, or Chicken with Angel Hair Pasta
- Salad Choice
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Choice of Late Night Snack: Gourmet Pizza, Sliders, Fiesta Station, Gourmet Mac & Cheese, or Coney Station
- Coffee Station and Round Tablecloths at No Additional Charge; $1.00 off Chair Covers

$19.00 Premium Bar added to any package price
$17.00 Deluxe Bar added to any package price
$14.00 Standard Bar added to any package price
*Items may be cooked to your specification.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
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**Butler-Style Hors d’oeuvres**
Choice of 4 (passed before dinner) . . . $13.25

* Tenderloin Tips in Mushroom Caps with Bleu Cheese
  Sausage en Croute
* Baguettes with Sliced Tenderloin and Jamaican Relish
  Meatballs with a Sriracha Glaze
  Italian Panini
* Oriental Beef Tips or Chicken with a Teriyaki Sesame Glaze
  Coconut Chicken with an Orange Curry Sauce
  Flatbread (choice of one): Margherita, BBQ Chicken, or Hawaiian
  Quesadillas (choice of one): Chicken or Vegetarian
Spinach & Artichoke Bruschetta, Olive Tapenade Bruschetta, and Fresh Tomato Bruschetta
  Fried Three Cheese Ravioli
  Risotto and Wild Mushroom Fritters
  Vegetable Potstickers with a Spicy Ginger Soy Dipping Sauce
  Mini Stuffed Redskins
Crostini with Goat Cheese and Poached Pear with a Balsamic Glaze
  Chinese Spring Rolls with a Sweet and Sour Sauce
  Brie, Almond, Apricot Puffs
Bocconcini (fresh mozzarella with tomato and basil)
  Zucchini Fritters with Marinara Sauce
  Glazed Water Chestnuts wrapped in Bacon
  Mushrooms stuffed with Crabmeat
  Mini Crab Cakes with a Ginger Lime Sauce (add’l $.50 per person)
  BBQ Shrimp or Scallops wrapped in Bacon (add’l $.50 per person)
  Pig in a Pretzel kosher (add’l $.50 per person)
Mid-Eastern Platter (hummus, tabbouleh, and accompaniments)$ 7.25 ..........($4.50 add’l with above choice of 4)
Vegetables & Dip, Bread with Dipping Oil & accompaniments. $ 7.25 ..........($4.50 add’l with above choice of 4)
California Roll Display ................................................................. $ 7.95 ..........($4.75 add’l with above choice of 4)
Imported Cheese & Fruit Tray and Bread with Dipping Oil...... $ 8.50 ..........($5.95 add’l with above choice of 4)
Whole Poached Salmon Display .................................................. $ 9.25 .............($6.25 add’l with any hors d’oeuvre)
Cheese, Vegetable, & Fruit Tray and Bread with Dipping Oil .... $ 9.50 ..........($6.75 add’l with above choice of 4)
Fresh Antipasto Tray .................................................................$10.50 ..........($7.75 add’l with above choice of 4)
  Cold Shrimp (100 pieces) . . . $350.00
  Coconut Shrimp (100 pieces) . . . $395.00

**Late Night Snacks**
(Based on half of the guaranteed count)
Gourmet Pizza, Sliders, Fiesta Station, Gourmet Mac & Cheese, or Coney Station
Choice of One: $4.95  Choice of Two: $5.95

20% Taxable Service Charge and 6% Sales Tax are additional to the above prices

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Glen Oaks

Plated Dinner Entrees 2020

**Appetizers**

Soup du Jour ........................................ $3.50
French Onion Soup en Croûte .......... $3.75
Pasta Course with focaccia .......... $4.95

ALL DINNERS INCLUDE ONE MAIN ENTRÉE, SALAD, VEGETABLE, AND POTATO CHOICE

($2.00 PER PERSON ADDITIONAL CHARGE FOR SPLIT ENTRÉE, MAXIMUM 2 CHOICES)

Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf .................. $44.95
with artichoke hearts and mushrooms in a creamy Champagne sauce

Marinated Chicken Breast over Angel Hair Pasta ........................................ $44.95
served with a roasted red pepper marinara

Chicken Piccata over Orzo Pasta .............................................................. $44.95
with a lemon caper sauce

Chicken Marsala on a Bed of Fettuccine or Orzo Pasta ................................ $44.95
with mushrooms and onions in a Marsala wine sauce

Chicken Florentine with a Tarragon Cream Sauce ..................................... $45.75
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes

Chicken Wellington with a Vin Blanc Sauce ................................................ $45.75
stuffed with mushrooms, spinach, and artichokes en croût

*Chicken Chastleton ................................................................. $47.95
topped with two fantail jumbo shrimp and Béarnaise sauce

*Roast Prime Rib of Beef au Jus (12 oz) ...................................................... $49.50
with a side of horseradish sauce

*Chargrilled Rib-eye ............................................................................... $49.50
with sautéed wild mushrooms

*New York Strip ....................................................................................... $49.50
served with mushrooms and a maitre d’ butter

Fresh Salmon Fillet .................................................................................. $49.50
baked and served with a maitre d’ butter

*Broiled Filet Mignon (8 oz) ................................................................. $51.95
served with a choice of Bordelaise sauce or Chasseur Sauce

Panko Encrusted Chicken and Fresh Salmon Fillet .................................. $51.95
grilled and topped with tomato and basil

*Filet Mignon and Panko Encrusted Breast of Chicken ....................... $52.25
with a Bordelaise sauce

*Filet Mignon and Salmon Fillet ............................................................. $52.75
with a Bordelaise sauce

*Filet Mignon (6 oz) and Chicken Chastleton ........................................ $53.95
Filet of Beef - with a Bordelaise sauce
Chicken Chastleton - topped with shrimp and Béarnaise sauce

*Mixed Grill ....................................................................................... $53.95
Filet of Beef, Jumbo Shrimp Kabob, and Herb Grilled Chicken

Assorted Hot Rolls and Butter . . Coffee, Decaffeinated, Tea and Milk
(Focaccia, Fresh Croissants or Garlic Bread available: $ .35 addl.)

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Buffet Menu 2020

Three entrée choices: $51.50 per person

*Roast Prime Rib of Beef (carved to order)
*Tenderloin of Beef (carved to order $1.95 add’l)
*Tenderloin Tips with Bordelaise Sauce served with Spaetzle
St. Louis Style BBQ Ribs
*Roasted Pork Loin stuffed with Michigan Dressing or carved to order
Applewood Smoked Ham (carved to order)
Roasted Turkey Breast served with Michigan Dressing and Cranberry Sauce or carved to order
   Chicken Marsala
   Chicken au Champagne
   Chicken Piccata
Herb Grilled Chicken with Rice and Roasted Vegetables
Fresh Herbed Baked Salmon
Grilled Salmon with a Pineapple Salsa
Fried Jumbo Shrimp

Note: A maximum of 2 carved items per buffet.

Four entrée choices: $52.50 per person

Plus one pasta choice:
Lasagna Pinwheel with Bolognese sauce or Vegetable Lasagna Pinwheel
   Penne with a Roasted Red Pepper Marinara
   Bowtie with Sautéed Mushrooms and Artichokes with Basil Marinara
   Spinach Ravioli with Creamy Pesto or Marinara Sauce
   Gnocchi with Palomino Sauce or Fontina Sauce
   Shell Pasta with Wild Mushrooms and a White Cheddar Cheese Sauce
   One Fresh Vegetable and One Hot Potato Choice

All Buffets include a Salad Bar
20 assorted salads including:
Fresh Garden Salad with an Assortment of Condiments, Cole Slaw, Greek Style Tortellini, Potato Salad, Marinated Artichoke, Mushroom & Onion Salad, Cucumber & Onion Salad, Thai Beef Salad, Seafood Pasta Salad, Rotini Salad, Spinach Salad with Strawberries, Bocconcini Salad, Grilled Chicken with Bok Choy, Grilled Marinated Vegetables, Ditalini Pasta Salad, Seven Bean Salad
   Brussel Sprout Salad

   Fresh Fruit Display

   Vegetable Tray including:
Cauliflower, Broccoli, Celery Sticks, Carrots, Cherry Tomatoes

   Cheese Wheels and Cubed Cheeses
An Assortment of Imported and Domestic Cheeses

20% Taxable Service Charge and 6% Sales Tax are additional to the above prices.

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Liquor Provisions for 2020

PREMIUM BAR
$29.25 per person for a six hour bar. ($19.00 per person with any package)
This bar includes everything listed below in the Deluxe Bar plus:
Crown Royal, Jack Daniels Black, Chivas Regal,
Maker’s Mark, Absolut Swedish Vodka, Stolichnaya Vodka, Tito’s Vodka,
Captain Morgan’s Spiced Rum, Malibu Rum, Tanquery Gin, Southern Comfort, Cuervo Silver Tequila,
Amaretto, Bailey’s Irish Cream, Kahlua, Grand Marnier
($3.00 per person for each additional hour.)
Also included: Wine served during cocktail hour, Champagne or wine toast for all

DELUXE BAR
$26.50 per person for a six hour bar. ($17.00 per person with any package)
This bar includes: Canadian Club, Seagram’s V.O., Dewers White Label, Jim Beam, Smirnoff, Beefeater Gin,
Bacardi Rum, Cuervo Gold Tequila, Peach Schnapps, Crème de Café, Irish Crème,
whiskey, gin, vodka, scotch, bourbon, rum, tequila, sour
Draft Beer and Wines – Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, and Rosé.
The price also includes complete set ups and soft drinks. ($2.00 per person for each additional hour.)
Also included: Champagne toast for head table

STANDARD BAR
$22.95 per person for a six hour bar. ($14.00 per person with any package)
This bar includes: Vodka, Rum, Gin, Whiskey, Scotch, Draft Beer, House Wines, and Soft Drinks
Also included: Champagne toast for head table

TAB BAR
There will be a $7.95 per person set-up charge, which includes all non-alcoholic beverages and bartenders.
All drinks will be calculated on a consumption basis. The prices are as follows:
$8.00 for premium manhattans and martinis,
$7.00 for all premium mixed, crème drinks, well brand manhattans, and martinis,
$6.00 for all well brands, $5.00 for wine, and $4.00 for draft beer.
The bar is totaled up and added on to your bill at the end of the function.
20% Taxable Service Charge and 6% Sales Tax are in addition to the above prices

CASH BAR
Everyone pays for his or her own drinks. The drink prices are as follows:
$8.00 for premium manhattans and martinis,
$7.00 for all premium mixed, crème drinks, well brand manhattans, and martinis,
$6.00 for all well brands,
$5.00 for wine, and $4.00 for draft beer.
The price also includes complete set ups and soft drinks. On to this bar is added a $195.00 bartender charge.

CHAMPAGNE OR WINE TOAST: $3.95 per person
BEER AND WINE BAR: $20.00 per person ($10.00 per person with any package)
(+20% Taxable Service Charge and 6% Sales Tax)
PLEASE DECIDE WHICH BAR SUITS YOUR NEEDS BEST, OR LET US HELP YOU DECIDE.
**Glen Oaks**

**Appetizers**
- Soup du Jour .......................... $3.50
- French Onion Soup en Croûte ....... $3.75
- Pasta Course with focaccia .......... $4.95

LUNCHEON PRICES ARE OFFERED ON ALL DAYS EXCEPT SATURDAYS, BETWEEN THE HOURS OF 11:30 AND 5:00.

**Plated Luncheon Entrees 2020**
($2.00 per person additional charge for split entrée, maximum 2 choices)

Lawash Deli Wrap with Homemade Chips & Coleslaw only ......................... $21.50
your choice of ham or turkey with vegetables in a roll-up

Club Sandwiches with Homemade Chips & Coleslaw only ........................ $21.95
smoked turkey, ham, bacon, lettuce, tomato, on toasted wheat bread

Chicken Salad with Fresh Fruit *** .............................................. $22.95
made with fresh dill, slivered almonds, and mandarin oranges

Michigan Salad with Grilled Chicken *** ........................................ $23.95
mixed greens, dried cherries, candied walnuts, and a raspberry vinaigrette

Cobb Salad with Grilled Chicken *** ............................................. $23.95
mixed greens, bacon, hard boiled egg, tomato, avocado, and bleu cheese

Maurice Salad*** ................................................................. $25.50
iceberg lettuce with ham, turkey, swiss cheese, gherkins, and a creamy Maurice dressing

Spinach Ravioli** .............................................................. $25.50
served with a roasted red pepper marinara

Chicken Strudel ................................................................. $29.50
with leeks, carrots, broccoli, and Swiss cheese in phyllo dough

Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf ................... $30.25
with artichoke hearts and mushrooms in a creamy Champagne sauce

Chicken Florentine with a Tarragon Cream Sauce ................................ $30.25
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes

Chicken Wellington with a Vin Blanc Sauce ..................................... $30.25
stuffed with mushrooms, spinach, and artichokes en croûte

Chicken Marsala on a bed of Fettuccine or Orzo Pasta ............................ $30.25
with mushrooms, onions, in a Marsala wine sauce

Chicken Piccata over Orzo Pasta ................................................. $30.25
with a lemon caper sauce

Fresh Salmon Fillet ........................................................................ $31.50
baked and served with a maitre d’ butter

*Prime Rib (10 oz) ................................................................. $33.75
with a side of horseradish sauce

*Chargrilled Rib-eye .............................................................. $33.75
with sautéed wild mushrooms

Panko Encrusted Chicken and Fresh Salmon Fillet .................................. $35.50
grilled and topped with tomato and basil

*Filet Mignon and Panko Encrusted Chicken Breast ......................... $37.50
with a Bordelaise sauce

**Banquet Luncheons include one choice of salad, vegetable, and potato (unless indicated)**

**To be served with only Salad, Vegetable, and Rolls**
**To be served with only Rolls and Butter**
Assorted Hot Rolls and Butter (Focaccia, Fresh Croissants or Garlic Bread available: $.35 addl) Coffee, Decaffeinated, Tea and Milk
20% Taxable Service Charge and 6% Sales Tax are additional to the above prices.

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Salads
Fresh Mixed Green Salad served with a ranch dressing
*Traditional Caesar Salad served with croutons and topped with shaved parmesan cheese
Romaine Salad with mushrooms, cucumbers, scallions and tomato, served with a vinaigrette dressing
Bibb Salad with gorgonzola cheese, tomato, red onion, and pecans, served with a white balsamic vinaigrette
tuscan Salad with slices of vine-ripened tomato and fresh mozzarella garnished with romaine, fresh basil, and red onion
Michigan Salad with dried cherries and candied walnuts, served with a raspberry vinaigrette dressing
Spinach Salad with sliced strawberries and mandarin oranges, served with a poppy seed dressing
Traditional Wedge Salad with bleu cheese crumbles, bacon bits, and chopped tomato, served with a bleu cheese dressing
Mediterranean Salad with sun-dried tomato, kalamata olives, and feta cheese, served with a basil vinaigrette

Fresh Vegetables
Green Beans Amandine
Green Beans with Wild Mushrooms and Leeks
Green Beans with Julienne Carrots and Red Peppers
Glazed Carrots
Fresh Vegetable Medley
Broccoli with Carrots and Leeks
Zucchini Medley
Broiled Tomato Parmesan (plated meal only)
Asparagus with Lemon Butter ($ .50 add’l)

Home-Style Potatoes and Pasta
Yukon Gold Smashed with Buttered Parsley
Smashed Reds with Buttered Parsley
Roasted Garlic Mashed
Smoked Gouda Mashed
Princess Potato
Brown Butter Rosemary New
Parmesan Roasted Reds
Parslied New
Harvest Potatoes
Orzo (plated meal only)

Pasta course with Focaccia . . . $4.95
20% Taxable Service Charge and 6% Sales Tax are additional to the above prices

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Fruit & Sweet Table 2020
(Served in addition to a meal)
(Included with the Royal Package)
$16.95 per person

Our 24-foot long sweets extravaganza includes a variety of the items listed below:
- Fresh Strawberries with Whipped Cream
- Assorted Bar Cookies and Brownies
- Fresh Assorted Melons and Berries
- Chocolate Dipped Strawberries
- Fresh Fruit Topped Cheesecake
- Chocolate Marble Cheesecake
- Raspberry Shortbread Cookie
- Assorted Fresh Fruit Tarts
- Carved Watermelon Display
- Bailey’s Irish Crème Torte
- Chocolate Lover’s Delight
- Fresh Hawaiian Pineapple
- German Chocolate Cake
- Miniature Cream Puffs
- Chocolate Mint Sticks
- Grand Marnier Torte
- Black Forest Torte
- Premium Mixed Nuts
- Lemon Mousse Torte
- Raspberry Supreme
- Chocolate Éclairs
- Mignon Torte
- Mocha Torte
- Carrot Cake
- Cannolis
- Cassata
- Flavored Coffee

(Also included is a floral centerpiece)

International Coffee Service with Sweets Table..................................................addl. $1.95
Bananas Foster or Cherries Jubilee Flambé with Sweets Table .........................addl. $3.95
Ice Carving........................................................................................................addl. $425.00

Additional Desserts

- Ice Cream or Sherbet.................................................................$2.50  Cheesecake with Topping..........................$4.95
- Chocolate dipped Strawberry garnish ..............$2.50  Cherries Jubilee or Bananas Foster Station...........$4.95
- Chocolate Mousse (other varieties available) ..................................$2.95  Assorted Tortes (choose 3 from above selection).....$4.95
- Chocolate Sundae.................................................................$3.50  Fresh Fruit Display ...........................................$4.95
- Fresh Strawberries with Whipped Cream........$3.50  Faygo Ice Cream Float Station .................$6.25
- International Coffee Service.................................$3.95  S’Mores Bar .........................................................$6.25
- Fresh Baked Gourmet Cookies and Brownies $3.95  Ice Cream Sundae Bar ......................................$7.50
- Cannolis .................................................................$4.75  Assorted Miniature French Pastries.................$7.95

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Glen Oaks

Afternoons . . . . . . . . . . . . . . . . . . . . . . 11am – 5pm
Evenings . . . . . . . . . . . . . . . . . . . . . . . . 7pm - 1am

Rental Charges

<table>
<thead>
<tr>
<th>Service</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballroom (included with packages)</td>
<td>$1600.00</td>
</tr>
<tr>
<td>A.M. Block Off Fee Saturdays</td>
<td>$2500.00</td>
</tr>
<tr>
<td>A.M. Block Off Fee Fridays and Sundays</td>
<td>$1000.00</td>
</tr>
<tr>
<td>Club Room Rental (50 person minimum)</td>
<td>$ 500.00</td>
</tr>
<tr>
<td>Ceremony</td>
<td>$ 650.00</td>
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<tr>
<td>Gold Charger Plates</td>
<td>$ 2.00 per person</td>
</tr>
<tr>
<td>White Round Tablecloths</td>
<td>$ 6.00 per table</td>
</tr>
<tr>
<td>Chair Covers ($2.25 with any package)</td>
<td>$ 3.25 per person</td>
</tr>
<tr>
<td>Chiavari Chairs ($4.00 with Royal Package)</td>
<td>$ 7.00 per person</td>
</tr>
<tr>
<td>High Top Tables</td>
<td>$ 25.00 each</td>
</tr>
</tbody>
</table>

(+ 6% Sales Tax)

The banquet room rental fees include:

This room rental fee includes: china, stemware, silverware, set up, clean up, cake cutting, table skirting, white linen tablecloths and napkins. (Colored napkins available at $.50 per person.) This applies to Friday evenings, Saturdays, Sundays, and Holidays (additional Holiday fee may apply).

The Ceremony rental fee includes:

The Ceremony rental fee includes 250 chairs, tables, changing rooms, rehearsal, and manager for ceremony and rehearsal.

Deposit Procedure

The deposit requirement to confirm a date is as follows:

Saturday Evening $2500.00, Friday, Saturday Afternoon, or Sunday $1000.00

The deposit will be deducted off your total bill. NOTE: Deposits are non-transferable.

Deposit Refund Procedure

Should a cancellation occur, the deposit would be refunded (less 10% for administrative services) upon the cancelled date being re-booked more than 6 months prior to your date. The deposit will be forfeited if your date does not re-book 6 months prior to the scheduled event.

Miscellaneous Information

1. The entire cost of your party or reception must be paid in full no less than 10 (ten) days prior to your event.
2. All prices are guaranteed throughout 2020. There will be no price increase during the year. The menu prices for your function will be subject to those prices which will be in effect during the year in which your function is to be held, including but not limited to all applicable food, beverage, and rental charges (unless otherwise specified in writing).
3. No buffets or stations will be served for less than 100 people.
4. All food and beverage (with the exception of cakes for special occasions) must be provided by Oak Management Corporation. Due to health and insurance standards, food is not allowed to be taken out of the facility.
5. We will substitute entrees for only vegetarians, religious, or medical reasons. We must be notified of this at the time you contact us with your menu. Any guest requiring a substitute entrée must be identified by a special place card at the table.
6. Groups requesting tax exemption must complete the tax-exempt form prior to the scheduled function.
7. No out-of-state or credit card checks accepted. Visa and MasterCard are accepted with an additional 3% convenience fee.
8. The management requests that no glitter, confetti, rice, sparklers, birdseed, balloons, or Chinese lanterns be used on the premises.

Important Information

TEN DAYS PRIOR TO THE DATE THAT HAS BEEN BOOKED, YOU MUST CONTACT US WITH YOUR MENU CHOICE AND YOUR GUARANTEED NUMBER OF GUESTS. WE PREPARE FOR 5% ABOVE THE GUARANTEED AMOUNT. POSITIVELY NO REDUCTIONS IN GUARANTEE FIGURES WILL BE ACCEPTED LESS THAN 5 DAYS PRIOR TO THE EVENT.