



Love is composed of a single soul inhabiting two bodies.
~ Aristotle

2011 wedding palette



Congratulations and thank you for considering Hotel Arts as the venue for your very special day.

When you book your wedding at Hotel Arts you can expect a day like no other.

At Hotel Arts, we pride ourselves on our unique and elegant events. We are committed to the highest degree of standards, service & quality to turn your ordinary event into an extraordinary event.

You will receive the following touches to compliment your unforgettable day.

- ⌘ Complimentary access to select areas for photographs (please arrange with your event manager in advance)
 - ⌘ Special rates are available for your guests to stay overnight
- ⌘ Complimentary suite for the bride and groom with a minimum of 100 guests
- ⌘ Selection of rich chocolate or black linens with silver or chocolate overlays
 - ⌘ Fine white china, Wedgewood silverware and contemporary stemware
- ⌘ Complimentary banquet set up, dance floor, riser/stage for DJ or Band, head table, gift table, guest book table and cake table. Additional charges apply to all additional set up requested.
- ⌘ Complimentary tasting for all plate serviced meals (no sooner than 90 days prior).



reception palette

Hors d'oeuvres Passed and Placed

Cold

Grilled Vegetable Terrine, Whipped Goats Cheese, Chives	\$34 per dozen
Watermelon Cubes, Toasted Pistachio, Balsamic Crème	\$34 per dozen
Fresh Mango Salad Roll, Pickled Carrot, Pea Shoots, Cucumber, Spicy Soy	\$34 per dozen
Corn Bread Cup Cakes, Creamy Boursin Icing, Sesame Sprinkles	\$34 per dozen
Shaved Corn Beef, Horseradish Slaw, Rye Cracker, Fresh Dill	\$36 per dozen
Atlantic Lobster & Jicama Sushi Rolls, Ponzu Sauce	\$36 per dozen
Albacore Tuna Tataki, Plantain Chip, Tropical Fruit Salsa	\$36 per dozen
Rosemary Chicken Breast, Arugula, Brie, Red Grapes, Rustic Crustini	\$36 per dozen
Smoked Salmon Mousse, Black Sesame Cones, Fresh Tarragon	\$38 per dozen
Beef Strip Loin, Chimichurri Aioli, Garlic Crustini, Red Pepper Relish, Crispy Shallot	\$38 per dozen
Duck Confit, Beet Chip Tostados, Avocado, Citrus Cream	\$38 per dozen
Pulled Pork Mini Pita, Diced Tomatoes, Lime Hummus, Mint Yogurt	\$38 per dozen
Rougie Foie Gras & Port Mousse, Green Apple Gelee, Paris Toast	\$42 per dozen
Grilled Lamb Tenderloin, Tomato Chutney, Creamy Polenta, Lentil Wafers	\$42 per dozen
Spicy Jumbo Prawns, Grilled Watermelon & Jalapeño Salsa	\$42 per dozen
Asian Inspired Albacore Tuna Tartar, Wonton Cup	\$42 per dozen



Hors d'oeuvres are priced by the dozen (minimum 2 dozen pieces per order)

Hors d'oeuvres continued.....

Hot

Wild Mushroom Flat Breads, Basil Pesto, Bocconcini Cheese \$34 per dozen
 Vegetarian Spring Rolls, Spiced Plum Sauce \$34 per dozen
 Baby Purple Potato Rounds, Crème Fraiche, Wasabi Caviar \$34 per dozen
 Oven Baked Vegetarian Empanadas, Pique Sauce \$34 per dozen

Bamboo Steamed Pork Su Mai, Ponzu Dipping Sauce \$36 per dozen
 Braised Lamb Shank Tartlets, Sweet Potato Puree \$36 per dozen
 Dungeness Crab Falafel, Tabbouleh, Mint Yogurt \$36 per dozen
 Lemongrass & Ginger Chicken Satays, Toasted Sesame Seeds \$36 per dozen
 Five Spice Duck Breast, Mini Pancake, Hoisin, Cucumber, Green Onions \$36 per dozen

Beef Short Rib & Sour Cherry Croquette \$40 per dozen
 Prawn Togarashi Tempura, Sriracha Aioli \$40 per dozen

Grilled Mustard Crusted Lamb Chops, Mint & Pea Hummus \$42 per dozen
 Fried West Coast Oysters, Scallion & Ginger Soy \$42 per dozen
 Spicy Asian Take-Out Noodles, Chinese Sausage \$42 per dozen

Sweet Tooth

Assortment Hand Made Mini Desserts (minimum 4 dozen) \$36 per dozen

Hors d'oeuvres are priced by the dozen (minimum 2 dozen pieces per order)





Food Experience Placed Options

Bouquet of Fresh Crudite Baby Carrots, Cherry Tomatoes, Asparagus, French Beans with Buttermilk Ranch Dip	\$8 per person
Grilled Vegetable Platter Shitake Mushrooms, Artichokes, Golden Beets, Asparagus	\$9 per person
Selection of Fine Imported and Canadian Cheeses House Dried Fruits, Rain Coast Crisps	\$12 per person
Emmenthal & Gruyere Cheese Fondue Assorted Bread Sticks, Cauliflower, Broccoli, Asparagus, Baby Carrots, Peppers	\$14 per person
Smoked Fish Platter Cold Smoked Sockeye Salmon, Albacore Tuna, Candied Salmon Hot Smoked Mackerel Fillet, Pepper Trout Rain Coast Crisps, Wasabi Cream Cheese, Capers, Pickled Red Onions	\$14 per person
Hotel Arts Charcuterie Board Prosciutto, Genoa Salami, Calbrese, Chimney Sticks, Capicola House Made Pickles of Cauliflower, Baby Carrots, Olives, Condiments of Dill Mustard, Rosehip Jam, Assorted Snap Breads	\$14 per person
Assorted Mini Sliders Mini Portabella Mushroom Burger, Butter Leaf, Pickled Carrot Beef Burgers, Grainy Mustard Aioli, Romine, Pickled Red Onion Pulled Chicken Thighs, BBQ Aioli, Arugula, Tomatoes Salmon Burger, Pickled Ginger Asian Slaw All Sliders Are Served With House Made Root Vegetable Chips <i>Minimum 2 Dozen Per Order</i>	\$54 per dozen \$60 per dozen \$60 per dozen \$60 per dozen



Food Experience Placed Options

Dim Sum and Satay Station

Beef Sui Mai, Pork Pot Stickers, Shrimp Har Gau, Lemongrass Chicken Satays, Traditional Condiments of Chili Oil, Soy, Spicy Chinese Mustard, Hoisin Sauce

\$14 per person

Hotel Arts Assorted Hand Made Sushi and Sashimi Platter

California Rolls, Spicy Tuna Rolls, Prawn Tempura Rolls, Tuna and Salmon Sashimi, Pickled Ginger, Sweet Soy and Wasabi
(based on 4 pieces per person)

\$16 per person

Seafood Extravaganza

Shucked East Coast Oysters, Cracked Snow Crab, Clams, Mussels and Prawns on Ice with Saffron Aioli, Cocktail Sauce, Banana Pepper Hot Sauce, Assorted Mignonette
(8 pieces per person)

\$1000 per 50 guests

Hotel Arts Candy Buffet

Selection of Mini Wrapped Chocolate Bars, Ju Jubes, Gummies, Sours, Candies, Liquorices
(based on 120g per person)

\$12 per person

Minimum of 25 guests



**Add a chef to your food experience?
\$50 per hour for a minimum of two hours**



Food Experiences

Chef Attended Stations

Whole Roasted Strip Loin of Alberta Prime Beef

Dijon and Herb Crust, Sea Salt Pretzel Buns, Red Cream Ale BBQ Sauce
Horseradish, Grainy Mustard and Pickles

*per 50 guests

\$650*

Slow Roasted Greek Style Lamb Leg

Grilled Lemon Glaze, Cornmeal Crusted Buns

*per 25 guests

\$400*

Roast Turkey Breast with Maple & Thyme Glaze

Cranberry Compote, Sourdough Rolls, Turkey Au Jus

*per 50 guests

\$400*

Seafood Flambé

Pan Fried Jumbo Prawns, Chili Garlic Butter

or

Seared Sea Scallops, Sauce Vierge

Minimum of 10 dozen

\$50 per dozen

Oysters

Selection of Fresh Shucked East and West Coast Oysters

Showstopper Hot Sauce, Lemon, Limes,

Lime & Chili Mignonette, Sake Mignonette

Minimum of 10 dozen

\$45 per dozen



Food Experiences

Chef Attended Stations Continued....

Risotto Station

Your choice of:

Tiger Prawns, Peas, Saffron, Mascarpone Cheese	\$16 per person
OR	
Italian Chicken & Apple Sausage, Caramelized Onions, Roasted Red Peppers	\$16 per person
OR	
Wild Mushroom Risotto, Asparagus, White Truffle Oil, Parmesan Reggiano	\$14 per person

Wok Fried Noodle Station

Stir Fried Singapore Noodles (thin noodle), Assorted Vegetables in Panang Curry Sauce

Choose one of the following proteins:

Tiger Prawn with Kaffir Lime Leaves & Chili's	
Chicken Breast with Lemongrass & Ginger	
Beef with Scallions & Garlic	\$16 per person

Interactive Mini Cupcake Station

Let Chef ice and custom decorate your housemade chocolate or vanilla cupcake.

Prefer to do decorate yourself?	\$12 per person
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Vanilla and Chocolate Mini Cupcakes
Assorted Icings, Toffees, Sprinkles, Candies, Chocolate, Fresh Fruits



Chef Attended *Finished Plates*

Enhance your food experience, by having Chef prepare fresh, individual plates for each guest

Braised Pork Belly with Celeriac Puree, Apple and Frisee Salad

Sous Vide Salmon, Dill Potatoes, Horseradish and Tomato Jam

Brome Lake Duck Breast, Rosemary Risotto, Shaved Parmesan Reggiano

Grilled Lamb Chop, Spicy Greens, Salsa Verde

\$120 per dozen
Minimum of 5 dozen





dinner palette

119 – 12 Avenue SW, Calgary, Alberta T2R 0G8 • 403.266.4611 • www.hotelarts.ca
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Prices do not include 18% Service Charge & 5% GST



Served Dinner

The event team at Hotel Arts is pleased to assist you with all of your event needs. We would be delighted to design a custom menu and theme to suit your every event and vision. Our Executive Chef, Duncan Ly and Executive Sous Chef Mike Skarbo are committed to using the highest quality ingredients and creating exceptional culinary works of art.

All Dinners Offered as a Minimum 4 Courses

Served with Freshly Baked Bread Rolls, French Roast and Decaffeinated Coffee, Selection of Tea

Please choose one menu selection from each of the following courses:

Amuse Bouche

Smoked Salmon, Celery Root Remoulade, Baby Celery Greens, Pickled Shallot **\$8**

Grilled Lamb Tenderloin, Tomato Jam, Crispy Polenta, Lentil Crisp **\$8**

Wild Mushroom Crustini, Parma Ham, Bocconcini, Mache **\$8**

Soup Selection

Purple Potato Veloute, Smoked Salmon and Asparagus Salad, Chive Cream **\$10**

Curried Lentil & Coconut Soup, Frisse **\$10**

Roasted Tomato Soup, Saffron Braised Fennel, Basil Cream **\$10**

Wild Forest Mushroom with Truffle Essence, Edible Flower Confetti **\$10**

Roasted Red Beets, Savoy Cabbage, Duck Confit **\$10**

Thai Lobster Bisque, Coconut Cilantro Cream **\$14**



Salad Selection

Hearts of Romaine, Olives, Grape Tomatoes, Pesto Foccacia Crostini, Grainy Mustard Vinaigrette **\$10**

Baby Spinach & Shredded Radicchio, Charred Portabella Mushroom, Asparagus, Prosciutto, Citrus Vinaigrette **\$10**

Artisan Greens Salad, Sugar Beet Whips, Carrot Coulis, Squash Chips, Red Wine Dressing **\$10**

Red and Yellow Vine Ripen Tomatoes, Pesto Marinated Baby Bocconcini, Arugula, Italian Dressing **\$10**

Duck Confit, Roasted Golden Beets, Caramelized Pears, Shaved Chevre Noir, Citrus Mint Dressing **\$12**

Palate Refresher

Spicy Caesar Granite with Wasabi Pearls & Lime Gelee \$8

Vodka Beet Root Granite with Fresh Cucumber \$8

Okanagan Roasted Pear Sorbet with Cubed Ginger Clover Honey \$8



Entrée Selection

Roasted Chicken Breast
Citrus Orzo, Asparagus Spears, Baby Carrots, Cherry Tomatoes. Fresh Thyme Jus **\$28**

Braised Boneless Alberta Beef Short Rib & Caramelized Scallops
Polenta Fries, Vegetable Ratatouille, Balsamic Jus **\$34**

Grilled Alberta Beef New York Strip Loin
Yukon Gold Scallop Potatoes, Green Beans, Grilled Artichokes,
Roasted Tomato, Grainy Mustard Sauce **\$36**

Roasted Alberta Beef Tenderloin
Spinach & Goat's Cheese Stuffed Portabella Mushroom, Sweet Potato
Puree, Asparagus, Baby Squash, Red Wine Sauce **\$38**

Pan Seared Pink Salmon
Banana Leaf Wrapped Sticky Rice, Bok Choy, Shitake Mushrooms,
Lemongrass Emulsion **\$30**

Roasted Pacific Sable Fish
Baby New Potatoes, Red Wine Braised Cabbage,
Pommery Mustard Sauce **\$34**

Rosemary Lamb Loin
Gnocchi, Butternut Squash, Swiss Chard, Shiraz Jus **\$36**

Vegetarian Selection

Roasted Butternut Squash Ravioli, Fresh Tomato Emulsion, Asparagus, Parmesan **\$22**

Stir Fried Vegetable Pad Thai, Rice Noodles, Coconut Panang Sauce **\$22**

Grilled Vegetable Tower of Zucchini, Eggplant, Spinach
Sweet Potato Puree, Shimeji Mushrooms, Balsamic Reduction **\$22**

Vegetable Falafel
Spinach & Goat's Cheese Stuffed Portabella Mushroom, Cumin Mint Yogurt **\$22**

***An \$8.00 per person surcharge per entree is applicable when offering a choice menu
(excludes vegetarian option)**



Dessert Selection

Maple & White Chocolate Cheesecake, Spiced Blueberry Compote, Chantilly Cream \$10

Vanilla Crème Brulee, Fresh Seasonal Berries & Pistachio Cranberry Biscotti \$10

Flourless Chocolate Cake, Grand Marnier Crème Anglaise, Spiced Raspberry Compote \$10

Mixed Berry Crumble, Crunchy Coconut Crust & Vanilla Bean Chantilly Cream \$10

Ying Yang Chocolate Mousse with Valrhona White & Dark Chocolate \$12



Dessert Trios Citrus Sampler

Meyer Lemon & Raspberry Cheesecake, Limoncello Brulee, Lemon Balm & Ginger Mousse \$14

Chocolate Sampler

Flourless Chocolate Cake, Chocolate Pot de Creme, Chocolate Truffle \$14

Dessert Buffet

House Made Chocolate Truffles
Selection of Assorted French Pastries
Assorted Mousses
Sliced Seasonal Fruit

Hot Options:

Chocolate, Cherry, House Made Marshmallow Bread Pudding
OR
Apple and Berry Crumble
\$14



Evening Buffet

Fresh Baked Buns and Rolls, Butter

Autumn Greens, Market Vegetables, Citrus Vinaigrette
Rustic Panzanella Salad, Red Wine Vinaigrette
Garganelli Pasta, Kohlrabi, Artichokes, Carrot, Creamy Celery & Dill Dressing

Hotel Arts Charcuterie Board
Prosciutto, Genoa Salami, Calbrese, Chimney Sticks, Housemade Pickles,
Condiments of Cranberry Mustard, Rosehip Jam, Assorted Snap Breads,

Pan Seared Chicken Breast, Red Current Jus
Vegetarian Lasagna, Ricotta, Marinara Sauce
Sole Stuffed with Crab & Scallops, Saffron Emulsion, Vierge Sauce
Herbed Roasted Red & Yellow Nugget Potatoes
Fresh Seasonal Vegetables, Fresh Tarragon & Orange Reduction

Carving
Grainy Mustard & Herb Crusted Angus Strip Loin with Horseradish, Grainy Mustard,
Sweet Pickles
Natural Jus & Sour Dough Rolls
Or
Loin or Pork, Stewed Apricot Jam, Mustard Cream Sauce

Seasonal Freshly Sliced Seasonal Fruit

Chef's Dessert Buffet Selection

French Roast and Decaffeinated Coffee, Selection of Tea

\$75

Minimum of 30 Guests





Late Night Snacks

Chef's Housemade Pizza's & Popcorn

\$18 per person

Grilled Chicken, Wild Mushrooms, Fresh Basil, Tomato Sauce

Roasted Red Pepper, Caramelized Pear, Gorgonzola, Basil Pesto

Warm Popcorn with Assorted Seasoning Salts

Mini Deli Buns & Fries

\$20 per person

Hickory Smoked Turkey Breast, Pea Shoots, Swiss Cheese, Cranberry Aioli

Montreal Brisket, Cheddar Cheese Curds, Dill Pickles, BBQ Mayonnaise

Ratatouille Vegetables, Soft Goats Cheese, Butterleaf Lettuce

Shoe String Fries, Ketchup, Aioli Dipping Sauce

Build Your Own Hot Dogs

\$15 per person

Mini All Beef Hot Dogs

Condiments to include Mayonnaise, Mustard, Ketchup, Relish, Banana Peppers,
Onion, Sauerkraut

Assorted Crisps and Pretzels



Children's Menu

Soup

Chicken Noodle Soup

Salad

Vegetable Sticks, Creamy Ranch Dip

Entree

Please choose one of the following entrees:

Chicken Tenders, Shoestring Fries, Plum Sauce & Ketchup

Grilled Cheese Sandwiches, Potato Chips, Ketchup & Ranch

Battered Fish & Chips, Tartare Sauce & Ketchup

Penne Pasta, Marinara Sauce

Dessert

Please choose one of the following desserts:

Mini Chocolate Cake

Vanilla Ice Cream, Chocolate Sauce

Fruit Jello Fresh Fruit Sorbet

\$25 per child





beverage palette



Beverage Services

	HOST BAR	CASH BAR
Premium Bar		
<i>Hi Balls - 1.25 oz</i>	\$7.00	\$7.50
Gin-Bombay Sapphire, Vodka-Skyy		
Rye/Whiskey- Forty Creek, Rum - Appleton Classic White, Gosling's Dark Rum, Scotch-Ballentines,		
<i>Specialty Beer</i>		
Stella Artois, Alexander Keith's, Heineken, Corona	\$6.50	\$7.00
<i>Domestic Beer</i>	\$6.00	\$6.50
Grasshopper, Traditional, Coors Light, Budweiser, Kokanee		
House Wine	\$8.00	\$8.50
Pop/Juice	\$3.00	\$3.50
Beverages available Upon Request:		
Liqueurs - 1.25oz Kahlua, Baileys, Grand Marnier	\$8.00	\$8.50
Port	\$10.00	\$10.50
Non Alcoholic Punch (per gallon) <i>serves 25 guests</i>	\$55.00	
Liquor/Champagne Punch (per gallon) <i>serves 25 guests</i>	\$110.00	
Signature Martinis		
Martinis	starting at \$9.50	\$10.00

*For personalized Martini Sculpture or Luge,
please ask your Event Manager*

All Host and Cash Bars include bartender, glassware, and appropriate mix (pop, juice & garnish),
However a bartending fee of \$ 25.00 per hour (minimum of three hours) will apply to all bars with a net revenue of less than \$ 400.00.

The hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service would not be in
accordance with the regulations of the AGLC. Host prices do not include applicable taxes or gratuity.



wine palette

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Wine Palette

House Wines

Pinot Grigio Zenato, Italy	\$42
Valpolicella Superiore DOC, Italy	\$42

White Selections

Sauvignon Blanc Kim Crawford, New Zealand	\$49
Viognier Altas Cumbres, Argentina	\$44
Chardonnay Louis Latour, France	\$52
Dogajolo Bianco IGT Carpineto, Toscana	\$49
Pinot Gris Vineland Estate VQA, Canada	\$55

Red Selections

Syrah Feudi Le Maschere, Italy	\$44
Dogajolo IGT Carpineto, Toscana	\$49
Malbec Aguaribay, Argentina	\$42
Cabernet Sauvignon Chakana, Argentina	\$49
Rossi di Altensino Altensino, Toscana	\$49
Cabernet Franc Vineland Estate VQA, Canada	\$56

Sparkling

Prosecco Jeio, Italy NV	\$55
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For further selections please inquire.



general information



General Information

Menu Selections: In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than 2 weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply to dietary substitutions made on the day of the event. An \$8.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than 72 hours (3 business days) prior to the event.

All food and beverage items will be provided by Hotel Arts. Please advise your Event Manager of any thoughts that you may have. Chef Duncan encourages dialogue for your menu design.

Taxes and Gratuities: All food and beverage prices quoted are subject to applicable Federal and Provincial Taxes unless otherwise stated. An Eighteen Percent (18%) service charge is applied to all food and beverage and is GST applicable.

Guaranteed Number: For all meal functions, the guaranteed number attending must be communicated to the Events Department no later than 72 hours (3 business days) prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater.

The Hotel will do its best to accommodate numbers of the guarantee; however, we reserve the right to make substitutions where necessary.

Attrition: Should the number of guests for which a function was originally booked decrease by twenty percent (20%) or more, the Hotel reserves the right to provide an alternate event room best suited for the group's size. Significant changes of event set up may be subject to a charge equal to 50% of published daily room rental.

Bar Costs and Policies: Cash or host bars with net revenue less than \$ 400.00 will be subject to a bartender fee of \$ 25.00 per hour, minimum 3 hours. Hotel Arts follows all rules of service set out by the Alberta Gaming and Liquor Commission.

Statutory Holidays: A 15% surcharge will apply to all food and beverage on all Canadian Statutory Holidays

Liability: Hotel Arts reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of arrangements with the Hotel Arts. To avoid damage to wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for any posters, flyers or written materials to walls or doors without prior written consent from the hotel. The hotel would be pleased to hang banners for you.



Audio Visual Equipment: Please refer to our recommended professional supplier's brochure for details of equipment available and corresponding rental charges for the same. Hotel Arts would be pleased to place your equipment order for you while attending to your other meeting requirements.

Contract: To ensure that all requirements stated are agreed upon, we ask that the customer sign a copy of the Event Order Contract and return it to the Event Team by the dates specified.

Music: All functions where music is played are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees.

Deposits: Deposits are due at the time of space confirmation.

Cancellation Charge: Should it be necessary for you to cancel your function after the agreement has been signed, the hotel will be entitled to liquidated damages (agreed not to constitute a penalty) based upon the following scale:

Less than six (6) months to one (1) month from arrival date: (60% of estimated revenue)
Less than one (1) month to eight (8) days from arrival date: (75% of estimated revenue)
Seven (7) days or less from arrival date: (90% or estimate revenue)

Cancellations made under this provision shall be made by the canceling party to the non-canceling party by written notice. Cancellation will not be considered final until written notice and payment of the liquidated damages are received.

Displays, Exhibits or Products: All deliveries are to be delivered to our receiving entrance no more than 24 hours prior to the function unless special arrangements have been made directly with the Events Department. Such displays, exhibits or products are the responsibility of the exhibitor and Hotel Arts accepts no liability whatsoever for loss or damage. Such displays, exhibits or products must be removed from the function room at the end of each day unless the room is reserved on a 24 hour basis. In such case Hotel Arts, at the customers request will arrange to have the room locked. Hotel Arts will not be responsible for exhibits, displays and products locked in any function room.

Security: Special arrangements are available at an additional cost. Graduations are required to have paid professional security. A damage deposit may be required for any function.

Electrical: Connections to the hotel's supply may only be made by using the receptacles provided. No unauthorized connections, interference, or overloading of the Hotels' supply will be permitted. We will arrange for the hotels' maintenance staff to advise and assist in special arrangements and we will be pleased to quote for connection and special staffing charges

Terms of Payment: All invoices are due in full upon receipt as agreed upon.