



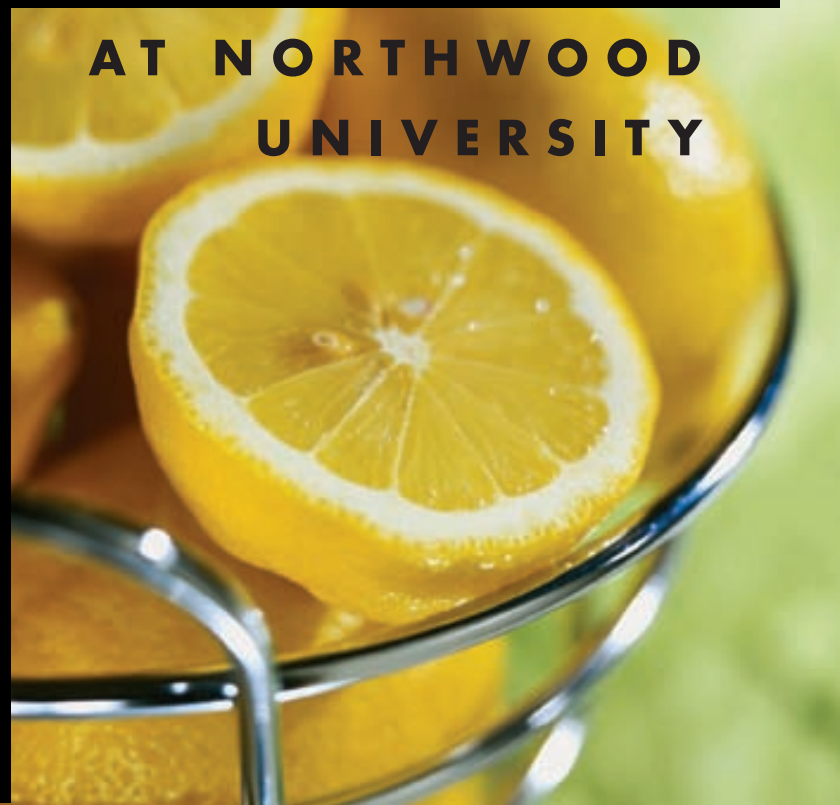
C A T E



R I N G



AT NORTHWOOD
UNIVERSITY





Our Menu

WELCOME LETTER

MENU CHAPTERS:



A GREAT START

LUNCH TIME



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HORS D'OEUVRES

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

We are delighted to share our catering brochure. From morning breakfast baskets and freshly brewed coffee to casual feast, and elegant hors d'oeuvres, these pages are filled with fresh and contemporary menus. These represent only a starting point, however. Our commitment to you is to customize menus as needed for any occasion. Whatever your event – a breakfast meeting, a faculty luncheon, a retirement party, you will find that we offer fresh ingredients, creative preparations, elegant presentation, and thoughtful service. We would be pleased to help you design a menu for your next event. If we can offer you more information, or if you would like to make an appointment, please contact us at 989-837-4277 or email us at barkerb@northwood.edu or visit our website: northwood.edu/nada.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

Early Riser

Select a pastry tray of your choice, mini danish, fresh baked cinnamon coffee cake or blueberry muffins and fresh orange juice.

Eye Opener

Choose a tray of pastries from the following donuts, mini danish, cinnamon coffee cake, fruit bread, blueberry muffins, fresh orange juice and a tray of fresh cut seasonal fruits.

Sunrise Start

An assortment of bagels with cream cheese and preserves, accompaniments of fruit yogurt with granola, fresh orange juice, assortment of fresh cut seasonal fruits.

Morning Breaks a La Carte

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Grits
- Oatmeal
- Hard-boiled eggs

- Cereal with milk
- Yogurt with granola
- Assorted seasonal cut fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Deep fried potato patties

BEVERAGES, 16 SERVINGS PER GALLON

- Iced tea
- Assorted soft drinks (can)
- Assorted can or bottled juices
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea
(includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD

- Bagels with condiments
- Donuts
- Mini croissants
- Strudel bites
- Cinnamon nut sticky rolls
- Iced cinnamon rolls
- Cinnamon coffee cake
- Fruit bread
 - Blueberry or assorted muffins
 - Scones
 - Mini danish

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES

Our specialty sandwiches and lunches can be prepared to suit your event. Our catering planner can customize your event to keep it on schedule and running smoothly by presetting items before arrival.

Sandwiches are presented with condiments, potato chips, cookies or brownies and a beverage. Hot Selections are presented with a tossed salad, vegetable and beverage.

Picnic Lunch Box

Sliced turkey, ham or tuna salad with cheese on a sub roll pre-packed in a small box, ready to go with whole fruit, bag of chips, cookies and a beverage.

Chicken-n- Biscuit Supreme

Chunks of chicken breast in a creamy sauce with peas and red pepper served over a flaky buttermilk biscuit.

Grill Special

Breast of chicken grilled with our special house seasoning served on a Kaiser roll complimented with a side of lettuce and sliced tomato accompanied with fresh fruit garnish.

Asian Stir Fry

Carrot, onion, bok choy, celery, peapods, bell peppers and waterchesnuts in an oriental sauce with rice. Choice of Chicken, Beef, Pork, Seafood or Vegetarian

It's a Wrap

Sliced ham or turkey breast with shredded lettuce, cheddar cheese and mayo wrapped in your choice of flour, tomato or spinach tortilla garnished with fresh baby carrots and celery sticks.

Tortellini Primavera

Cheese filled pasta with broccoli, carrots and cauliflower in a creamy parmesan sauce. Served with breadsticks. Customize with chicken or seafood at an additional price.

Italian Hoagie

Sweet Italian sausage hot off the grill with saute'd green pepper and onions served on a hoagie roll with a small cluster of grapes.

Burgundy Beef Tips with Egg Noodles

Tender pieces of beef prepared in a rich brown burgundy sauce served over curly egg noodles. Served with a roll.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of beverage.

Chef Salad

A bed of mixed greens with julienne ham and turkey, cheddar and swiss cheese, hard boiled egg, tomato and dressing.

Land and Sea Combo

Chicken salad and tuna salad garnished with fresh melon, strawberries, a cluster of grapes and a mini croissant.

N U Cobb Salad

A bed of mixed greens with chopped chicken breast, diced egg, bacon, diced tomato, cheddar and crumbled blue cheese served with dressing.

Chicken Fajita Salad

Fresh mixed greens, marinated sliced chicken breast, tomatoes, green peppers, onion, shredded cheddar cheese and fried tortilla chips served with ranch dressing.

Caesar Salad

Fresh cut romaine lettuce with shredded parmesan cheese, croutons, cherry tomato and Caesar dressing.

* Add grilled or deep-fried chicken breast

* Add grilled beef strips or salmon

Turkey Club Salad

Julienne smoked turkey breast, grilled bacon strips, tomato wedges and seasoned croutons served on a bed of ice berg lettuce, with choice of dressing.

Chinese Spinach Salad

Baby spinach, ice berg lettuce, grilled chicken, mandarin oranges, almonds, cucumber, red onion, rice noodles, sesame citrus dressing.

LUNCHEON SALADS



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Antipasto Salad

Cubed salami and ham, black olives, marinated artichoke hearts, cherry tomatoes, shredded mozzarella cheese, tossed with fresh romaine and balsamic vinaigrette dressing.

Thai Beef and Noodle Salad

Tender beef strips tossed with Lo Mein noodles, bok choy, spinach, shredded carrots and peanuts served with a Thai dressing.

Chicken Waldorf Supreme

Slices of chicken breast, red & green apples, celery and raisins tossed with balsamic dressing and set atop fresh romaine and spring greens garnished with bleu cheese and toasted walnuts.

Vegetarians Delight

Traditional hummus served with black olives and pita wedges accompanied with feta, red onion, cucumber and tomato couscous salad.

LUNCHEON SALADS



BOUNTIFUL BUFFETS

SPECIALTY BUFFETS

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

Slicers Deli Buffet

Sliced roast beef, ham, turkey, American, swiss and cheddar cheese accompanied by assorted bread and rolls, tray with lettuce, tomato, pickles, condiments, potato chips, cookies or brownies and carafes of lemonade, iced tea and water.

Options:

- canned soda
- chicken salad, tuna salad
- Pasta salad, potato salad, cole slaw, caesar salad or tossed garden salad with lettuce mix, tomatoes, cucumbers and croutons

Mexican Fiesta Buffet

Seasoned ground beef, flour tortillas, corn shells, corn tortilla chips, mexican rice, refried beans, hot nacho cheese sauce and salsa with all the traditional toppings, cookies or brownies and a beverage.

This buffet can be customized with chicken or beef fajitas at an additional cost.

Caesar Bar

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and a beverage.

Options:

- Add grilled chicken, grilled beef, grilled shrimp or grilled salmon

Roma Italian

Mixed green salad with choice of three dressings . Penne baked with marinara sauce, green peppers, onions and crumbled italian sausage topped with mozzarella cheese, Fettuccine with alfredo sauce, Peas and pearl onions. Served with breadsticks, lemon bars and carafes of lemonade, iced tea and water.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

Basic BBQ

Hamburgers, hot dogs, veggie burgers, potato salad, coleslaw, tray with lettuce, tomato, pickles, condiments, potato chips, brownies, lemonade, iced tea and water.

Texas Style BBQ

Pulled BBQ pork, BBQ chicken breasts, hamburgers, corn on the cob, baked beans, potato salad, cole slaw, macaroni salad, tray with lettuce, tomato, pickles, condiments, brownies, lemonade, iced tea, and water.

Options:

- Fruit Salad
- Watermelon Wedges

Homestyle Turkey Dinner

Tossed garden salad with lettuce mix, tomatoes, cucumbers and croutons with your choice of three dressings.

Roast turkey, with whipped potatoes and gravy, cornbread stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

Pizza and Salad Bar

Pepperoni, Cheese and Supreme pizza served with a mixed tossed salad accompanied with build your own items: tomatoes, cucumbers, shredded cheese, sliced eggs, green peppers, red onions, croutons and choice of three dressings.

Wings and Things

Chicken wings (BBQ, Buffalo or Plain), blue cheese dressing, celery sticks, carrot sticks, Caesar salad, breadsticks with pizza sauce for dipping and beverage.



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert. Served for lunch or dinner.

BEEF

Pepper-crust Tenderloin Medallions
Served with a cognac demi glace

Roast Top Round of Beef
Sliced top round of beef served with au jus or brown sauce

Cranburgundy Mushroom Brisket
Tender beef roasted with herbs, onions, cranberry and burgundy presented with portabello mushrooms

Grilled New York Strip Steak
Sautéed button mushrooms and onions finished with herb butter

PORK

Southwestern Glazed Pork Loin
Carved and served with a zesty chipotle pepper sauce

Herb Roasted Pork TenderLoin
Our savory house rub gives this dish it's special flavor, served in it's own juices

Stuffed Pork Chop
Center cut pork chop stuffed with Cornbread and apple stuffing

Pork Milanese
Lightly breaded with parmesan cheese, served with tomato basil sauce

POULTRY

Chicken Marsala
Chicken breast lightly breaded and sautéed with shallots and Marsala wine served with demi glace

Carribbean Chicken
Grilled with island jerk seasoning, served with sweet and spicy mango, pineapple and red onion salsa

Champagne Chicken
Chicken breast sautéed with butter and seasonings, topped with mushrooms, green onion and swiss cheese, baked in white wine cream sauce

Italian Chicken
Seasoned with italian marinade and grilled

Honey Dijon Chicken
Breast of chicken lightly breaded, grilled with herbs and butter, served with a creamy sweet mustard sauce

Supreme Chicken with Mushrooms
Grilled chicken breast baked in velvety cream sauce, garnished with button mushrooms

Turkey Breast alla Bolognese
Sliced, lightly breaded, sautéed, wrapped with ham, served with tomato creme and parmesan

BBQ Glazed Turkey Cutlets
Braised turkey cutlets roasted with citrus juices, brown sugar and house bbq sauce

Creamy Chicken Strudel
Flaky pastry baked with chicken, herbs and cheese. Served with roasted red pepper creme

C L A S S I C S



CULINARY CLASSICS

Rosemary Lamb Chops

Grilled, herb crusted, served with mint jelly

Veal Parmesan

Breaded, deep-fried, covered with herbed tomato sauce, mozzarella and parmesan cheeses

SEAFOOD

Shrimp Scampi

Shrimp sautéed with fresh herbs and garlic served over basil orzo

Baked Crusted Cod

Crusted with fine bread crumbs, herbs and butter. Baked to a flaky perfection

Citrus Salmon with Dilled Cucumber

Grilled fillet served with a light citrus sauce garnished with chopped cucumber and dill

Whitefish Turban

Fillet of whitefish wrapped around seafood stuffing served with lemon cream sauce

Honey Dijon Salmon

Grilled, served with a sweetened Dijon cream sauce

Cod Provencal

Baked with buttered bread crumbs in a sauce of garlic, onion, tomato, tarragon and white wine

Garlic Orange Chili Shrimp

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

Vegetable Stir Fry

Mushroom, red peppers, zucchini, carrots yellow squash, onion, baby corn, green beans and tofu with a spicy oriental sauce

Vegetable Quiche

Seasonal vegetables are combined with eggs, cream and monterey jack cheese, baked in a pastry crust

Vegetable & Herb Stuffed Portobello Mushroom

Caps baked with a filling of fine bread crumbs tossed with basil, garlic, onion, zucchini, red pepper and parmesan.

Rice Stuffed Peppers

Green peppers baked with a mixture of rice, tomato and onion in tomato sauce

Portabella Mushroom Ravioli

Ravioli stuffed with portabella mushrooms and ricotta cheese in tomato basil sauce

Vegetarian Lasagna

Lasagna noodles layered with marinara sauce, ricotta, mozzarella, and parmesan cheese (meat add \$1.00 per person)

C L A S S I C S



MENU ACCOMPANIMENTS

All meals include one salad, one vegetable, one starch and one dessert.

SALADS

Tossed Garden Salad

Ice berg lettuce tossed with carrots and red cabbage set with tomatoes, cucumbers, croutons and your choice of dressing

Caesar Salad

Romaine lettuce with parmesan cheese, croutons and creamy caesar dressing

Pear, Bleu Cheese and Toasted Walnut Salad

Served with spring greens and honey vinaigrette

Baby Spinach Salad

Red onion, cherry tomato with raspberry vinaigrette

Mandarin Orange, Dried Cherry and Almond Salad

A mixture of romaine and iceberg lettuces garnished with fruit and nuts drizzled with poppyseed dressing

Greek Salad

Romaine, tomato, feta, red onion, oregano vinaigrette

Balsamic Waldorf Salad

Red and green apples, celery, raisins and pecans tossed in balsamic dressing served over spring greens



MENU ACCOMPANIMENTS

All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Parsly buttered red skin potato
- Mashed potatoes
- Scalloped potatoes
- Augratin potatoes
- Oven roasted potato wedges
- Rice pilaf
- Basmati rice
- Long grain and wild rice pilaf
- Buttered egg noodles
- Olive couscous
- Pesto orzo
- Sweet potatoes
- Broccoli
- California blend vegetables
- Fresh zucchini and yellow squash with garlic and basil
- Green beans with almonds
- Sliced Carrots
- Fresh baby carrots
- Corn with red peppers

DESSERTS

PIES AND COBBLERS

- Apple pie
- Apple crisp
- Peach cobbler
- Blueberry crisp
- Pumpkin pie
- Chocolate cream pie
- Lemon meringue pie

CAKES

- Chocolate cake
 - Banana cake
 - Black tie cake
 - Orange cake
 - Golden fudge cake
 - Carrot cake with cream cheese frosting
 - Walnut cake with buttercream frosting
 - Angel food cake with seasonal berries
 - Cheesecake with strawberries
 - Black forest cake
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- Bread pudding with vanilla sauce

SPECIALTY

- Flavored Mousse
- Chocolate pyramid anglaise
- Tiramisu
- Crème Brûlé

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS,

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Hollywood bars
- Grannies caramel apple bar
- Pecan chocolate chunk bar
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

COOKIES,

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Double chocolate chunk

ICE CREAM SUNDAE BAR, GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Includes:

- Chocolate or hot fudge topping
- Strawberry topping
- Caramel topping

Select 3 from the following toppings:

- Crushed nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Marshmallows
- M & M's

SNACKS,

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Chex mix
- Mixed nuts
- Granola bars
- Nutrigrain bars
- Mini candy bars

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FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS,
BY THE
Served with crackers

- Spinach & artichoke dip w/pita wedges (hot or cold)
- Crab dip with pita wedges (hot)
- Seven layer dip with tortilla chips
- Nacho cheese and tortilla chips (hot)
- Ranch dip

TRAYS AND DISPLAYS, SMALL (25- 45)
MEDIUM (50-75), LARGE (75-100), PER PERSON

- Crudités and dip
- Cheese and crackers
- Cheese Board with Imported/standard cheeses and gourmet crackers
- Fresh seasonal fruit
- Smoked salmon with condiments
- Mini roll sandwiches: ham, turkey, chicken salad
- Tea sandwiches with assorted fillings

CARVING STATION,
BY THE

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey breast
- Baked ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. Serving = 1.5 pieces

HOT

- Spanakopita
- Deep fried chicken drumettes
- Crab rangoon
- Cocktail meatballs
- Meatballs in brown bourbon sauce
- Chicken wings
(BBQ, Buffalo, Plain)
- Eggrolls
- Vegetable spring rolls
- Potstickers
- Petite quiche
- Chicken tenders
- Vegetable quesadilla cornucopias
- Chicken quesadilla cornucopias
- Taco beef wedges
- Baked raspberry and almond Brie
- Chocolate Fondue - strawberries, pretzels, cookies
- Cheese Fondue with french bread cubes
- Pastry wrapped cocktail franks
- Bacon wrapped scallops
- Deep-fried Mozzarella cheese sticks
- Sweet 'n' Sour chicken pineapple brochette
- Seafood stuffed mushrooms
- Sausage stuffed mushrooms
- Cheese stuffed mushrooms

COLD

- Mini cheesecakes
- Cucumber canapes
- Shrimp cocktail
- Chicken salad in mini phyllo cups
- Pesto cream cheese crustini
topped with baby shrimp
- Skewered fruit with yogurt dressing
- Vegetarian sushi or Sushi
- Tomato, mozzarella and basil crostini
- Parmesan and red pepper palmiers
- Sugared Grapes (per #)



B E V E R A G E S

HOT, SOLD BY THE GALLON:
16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot tea
- Herb Tea
- Hot cocoa

COLD

- Canned soda
- Bottled waters
- Bottled juices
- Milk
- Sports drinks
- Bottled teas

PUNCHES, SOLD BY THE PITCHER: 5 SERVINGS PER PITCHER

- Sunshine punch
- Catawba punch (cranberry and white grape juice)

B E V E R A G E S



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date is only tentative, please make arrangements with the Catering Department so that we can at least get you on our records. You may contact the Catering Department at (989) 837-4277 or email us at barkerb@northwood.edu as well as through our website at www.northwood.edu/nada.



Catering arrangements and menu selections should be confirmed at least:

- 10 days in advance for groups under 100
- 3 weeks in advance for groups of 100 people or more

While we can sometimes accommodate your needs with less lead-time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late changes to you.




After we have finalized all the details of your special event, you will receive an Event Order Form to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign, and return via fax at (989) 837-4245.




Planning Your Special Event

Changes, Guarantees, and Cancellations




All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed by noon 72 business hours prior to the event time. Any event that is not cancelled within this time frame will result in a full payment due as contracted on the event form. If you do not contact us with a final count at least three business days prior to the event, we will prepare for the estimated number and charge accordingly.

Payment



All catered functions must have a secured payment before they occur. A University Account must be submitted prior to service. Visa, Mastercard, Discover, Checks and Cash are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior, with the balance due at the conclusion of the event. Non-University groups are subject to an 18% service charge and 6% sales tax for all food and beverages events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.





Planning Your Special Event

Linens

As a standard, we provide table cloths and table skirting for all food and beverage tables. Linen for guest tables are only included with full service plated or buffet meals. Linens for guest tables at receptions, continental breakfast, breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametag tables, head tables, and any additional tables that will not be directly used for food and beverage set up.



Linen Charges

72" square for round tables - \$2.00

52" square for small tables or as overlays - \$2.00

114" rectangle for 6' and 8' banquets tables - \$2.50

Cloth and Skirt \$6.00 per table

Napkins \$.25 per napkin



Other linen colors, depending on availability, may be placed as special orders. Any additional cost for these colors will be charged accordingly. Specialty linens are also available for your food and guest tables for a additional cost, please set up an appointment to view the linens.





Planning Your Special Event

China Charge

Quality plastic and paper products are included with all events. We also offer china service for any event at an additional charge.



Coffee or Beverage Service

Full Bar Glass Service

Reception China and Silverware Service

Full Meal China and Silverware Service

All of the above are charged per person



Attendants

Attendants are included for all served/buffet breakfast, lunch and dinner entrée meals for the first two hours of service. If additional time is needed, a fee of \$7.50 per hour, per attendant, will apply. Servers for reception & coffee services are at an additional charge. Server fee of \$10.00 per hour, per server, plus one hour before and after the event, for set up and clean up will apply. To ensure that your event is a success, attendants are required for:

- All functions over 50 people (excluding coffee services)
- All China service events





Planning Your Special Event

Late Charges

If you contact the catering office less than number business hours in advance and we are able to book your events, a surcharge of \$100.00 over the original selling price, which ever is greater, will apply. This surcharge is necessary due to the additional cost of planning for last minute events.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing, or damaged, catering equipment or supplies will be charged to your account at replacement cost.



Floral and Gift Charges

We will be happy to order, receive and handle specific floral, gift baskets, and/or, decorative requests that are determined in accordance with your specific needs.

Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional 25% per person.



Food Safety

Due to health regulations, it is the policy of the NADA Hotel & Conference Center that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.