

CASA LOMA

Set Dinner Menus

CHEF MENU ONE

\$125 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Castle Garden Salad

Mesclun Greens, Heritage Carrots, Watermelon Radish, Black Fig

Goat Cheese, Toasted Pine Nuts

Risotto Presentation

Wild Mushroom Risotto, Black Truffles

Entrée

Oven Roasted Cornish Hen, Sherry and Shallot Jus

Dessert

Niagara Peach Panna Cotta, Honey Crumble

Coffee & Tea

Prices are subject to applicable sales tax and service charge.
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.

CASA LOMA

Set Dinner Menus

CHEF MENU TWO

\$140 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Panzanella

Bocconcini, Cucumber, Heirloom Cherry Tomato, Avocado Purée Citrus Herb Dressing

Pasta Presentation

Gemelli alla Amatriciana, Spiced Fresh Tomato Sauce, Guanciale

Entrée

72 Hour Braised Short Rib, Natural Reduction

Dessert

Tahitian Vanilla Crème Brûlée, Seasonal Berries

Coffee & Tea

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Set Dinner Menus

CHEF MENU THREE

\$140 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Prosciutto & Salami, Melon Mostarda, Marinated Mushrooms
Caponata, Buffalo Mozzarella, Herbed Olives, Stuffed Peppers

Pasta Presentation

House-Made Ricotta Gnocchi, Porcini Cream Sauce, Black Truffle

Entrée

Grilled Prime N.Y. Strip Loin with Bourbon Peppercorn Jus

Dessert

Dark Chocolate Tart, Cured Raspberries, Gold Leaf

Coffee & Tea

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CASA LOMA

Set Dinner Menus

CHEF MENU FOUR

\$165 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Caprese

Buffalo Mozzarella, Heirloom Tomatoes, Pickled Onion Aged Balsamic

Pasta Presentation

Lobster Ravioli, Bisque Emulsión

Entrée

Prime Beef Tenderloin, Merlot Jus

Dessert

Caramelized Banana Tiramisu served in a Chocolate Cup

Coffee & Tea

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CASA LOMA

Set Dinner Menus

CHEF MENU FIVE

\$180 PER PERSON

Passed Standard Hors D'oeuvres

(3 pieces per person)

Appetizer

Digby Scallop Crudo

Honey Truffle, Crisp Prosciutto, Sunchoke Purée, Spring Peas

Pasta Presentation

Orecchiette, Spicy Italian Sausage, Rapini, Grated Fontina

Entrée

Beef Tenderloin, Nova Scotia Lobster, Merlot Jus, Drawn Butter

Dessert

Lemon Meringue, Toasted Almonds, Black Berries

Coffee & Tea

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Hors d'Oeuvres Selections

STANDARD HORS D'ŒUVRES

Hoisin Marinated Peking Duck Salad Roll \$4.50 **(GF)**

Smoked Salmon Tartar, Mini Waffle Cone \$4.50

Classic Bruschetta on a Garlic Rubbed Crouton with Shaved Parmesan \$4 **(VEG)**

California Roll, Soy and Wasabi \$4 **(DF)**

Napa Valley Chicken Salad with Tarragon Aioli \$4.50 **(GF)**

Southern Fried Chicken Drumettes, Buttermilk Ranch \$4

Spiced Vegetable Samosa, Cucumber Raita \$4 **(VEG)**

Coconut Shrimp, Spiced Mango \$4.50 **(DF)**

Sweet and Sour Pork Belly \$4.50 **(GF)**

Vegetable Gyoza, Tare Sauce \$4 **(V)**

Housemade Arancini, Marinara \$4 **(VEG)**

Asparagus Dynamite Roll, Ponzu \$4.50 **(V)**

Molten Triple Cream Brie on Brioche, Cranberry Jam \$4.50 **(VEG)**

Lamb Spiducci, Lemon Gremolata \$5 **(DF)**

GF = *Gluten Free*

DF = *Dairy Free*

VEG = *Vegetarian*

V = *Vegan*

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CASA LOMA

Hors d'Oeuvres Selections

PREMIUM HORS D'ŒUVRES

Nigiri Sushi, Soy and Wasabi \$6 **(DF)**

Lobster Crepe Beggar's Purse, Caviar Crème Fraîche \$6

Classic Shrimp Cocktail \$5.50 **(DF)**

Seared Scallop and Double Smoked Bacon \$6 **(GF)**

Maryland Crab Cake, Remoulade \$5.50

Portobello Frites, Truffle Mayo \$5 **(VEG)**

Mini Striploin Burger, Aged Cheddar \$5.50

Roasted Baby Lamb Chop, Rosemary Aioli \$7 **(GF)**

Red Snapper Ceviche \$5.50 **(DF, GF)**

Nova Scotia Lobster Roll \$7

Foie Gras and Truffle Macarons \$7

Caviar Blinis \$7

Duck Confit Pogo, Pineapple Mustard \$6

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CASA LOMA

Reception Composed Plates

72 Hour Braised Short Rib \$10 (GF)

Truffle Mash, Crispy Shallots, Jus

Seared Tuna Niçoise \$14 (GF, DF)

Purple Potato, Quail Egg, Tapenade

Lobster Mac N Cheese \$14

Lumachini, Mornay, Gremolata

Pan Seared Local Trout \$10 (GF)

Fingerling Potato, Savoy Cabbage, Grainy Mustard Cream

Shrimp And Grits \$10 (GF)

Bacon Wrapped Jumbo Shrimp, Creamy Polenta, Spiced Tomato

Steak Frites \$10 (GF)

Prime Striploin, Yukon Gold Batonette, Creamed Spinach

Roast Lamb Loin \$12 (GF, DF)

Fingerling Potato, Mint Chimmi

Ricotta Gnocchi \$8 (VEG)

Gorgonzola Cream, Walnuts

Muskoka Mushroom Risotto \$9 (VEG)

Parmigiano-Reggiano, White Truffle

Braised Pork Belly And Seared Scallop \$14 (GF, DF)

Sunchoke Purée, Soy/Maple Glaze, Edamame

Beet Carpaccio \$8 (GF)

Red Onion, Capers, Horseradish, Lemon, Chevre

Falafel \$8 (VEGAN, VEG, GF, DF)

Tahini Dressing, Quinoa Tabuleh, Pickled Turnip

Snapper Ceviche \$10 (GF)

Citrus Cured, Avocado, Sweet Potato

Foie Gras Torchon \$14

Niagara Peach Tatin, Truffled Micro Greens

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CASA LOMA

Reception Food Stations

priced per person

Stations are designed to add to your reception function.
Appropriate portion depends on the structure of the entire event.

*** Oven Roasted Hip Of Alberta Beef \$28**

Beef Jus, Horseradish, House Smoked Mustard
Miniature Kaiser Rolls
Min. order 100 people

*** Roasted Peppered Prime Strip Loin Of Beef \$36**

Cognac and Peppercorn Jus, House Smoked Mustard
Miniature Kaiser Rolls
Min. order 30 people

*** Porchetta \$30**

Hellfire Peppers, La Bomba, Caramelized Onions, Ciabatta Bun

Caribbean Grill \$32

Jerk Chicken Drumettes, Shrimp Dumplings, Beef Patties
Rice and Peas with Plantain, Pineapple Coleslaw

Latin Station \$34

Skirt Steak Churasco, Chimichurri, Peruvian Ceviche
Spinach Empanadas, Pico Di Gallo, Warm Tortillas

Asian Street Food \$32

Shitake Gyozas, Chicken Yakitori, Bao Buns with Pork Belly
Thai Salad Rolls, Singapore Noodles

Italian Trattoria \$30

Lamb Spiducci, House-made Arancini, Mini Caprese
Penne Pomodoro, Ricotta Tortellini

Sushi Station \$38

Assorted Nigiri, Maki, Hand-rolls, Mini Poke Bowls
**Interactive Sushi Chef; \$500, based on 3 hours*

****Chef Attended Stations****

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied.

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CASA LOMA

Reception Food Stations

priced per person

Stations are designed to add to your reception function.
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*** Oyster Station**

Selection of Seasonal Oysters with Lemon, Horseradish, and Mignonettes
Min. order 100 ppl (\$4.50 per oyster – 3 PP / \$1350 min)

Artisanal Cheese Station \$22

A Selection of Canadian and Imported Cheeses
French and Crisp Breads, Grapes, Truffle Honey and Preserves

Antipasto Table \$28

Prosciutto and Melon, Salumi, Caponata, Italian Cheeses
Assorted Olives, Tomato and Bocconcini, Marinated Artichokes

*** Casa Loma Salad Station \$24**

Fresh "Tableside" Caesar Salad, Double Smoked Bacon, Parmigiano-Reggiano
Individual Crudit , Selection of Seasonal Composed Salads

Mediterranean Dips & Spreads \$20

Hummus, Baba Ghanoush, Tzatziki, Spiced Olives
Mini Pitas, Grissini, Artisan Breads

Iced Shellfish Bar \$52

Black Tiger Shrimp, Nova Scotia Lobster, Digby Scallops, Crab, Fruit de Mer
Gin-Spiked Cocktail Sauce, Marie-Rose
Minimum order 100ppl
**Ice sculpture add-on available MP*

East Indian Experience \$32

Tandoori Chicken, Lamb Samosa, Vegetable Pakora, Aloo Tikki, Papadum
Cucumber Raita, Pickled Mango, Tamarind Sauce, Coriander Chutney

Bistro Station \$30

English Style Fish and Chips, Yorkshire Pudding with shaved Roast Beef
Mac n' Cheese Bites, Smoked Ketchup, Nashville Chicken Sliders

Chef Attended Stations

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CASA LOMA

Appetizer Selections

Grilled Tiger Shrimp Cocktail \$26

Spiced Cucumber Salad, Gin Spiked Cocktail Sauce

Prosciutto & Salami \$25

Melon Mostarda, Marinated Mushrooms, Caponata, Buffalo Mozzarella
Herbed Olives, Stuffed Peppers

Caprese \$25

Buffalo Mozzarella, Heirloom Tomatoes, Pickled Onion, Aged Balsamic

Seared Ahi Tuna \$32

Purple Potato, Green Olive Tapenade, Quail Egg
Dijon Vinaigrette, Haricot Vert

Crab & Asparagus \$35

Alaskan King Crab, White Asparagus, Lemon Sabayon, Caviar

Digby Scallop Crudo \$30

Honey Truffle, Crisp Prosciutto, Sunchoke Purée, Spring Peas

Panzanella \$24

English Cucumber, Heirloom Cherry Tomato, House Baked Focaccia
Avocado Purée, Citrus Herb Dressing

Roasted Golden Beets \$23

Bosc Pear, House Made Granola, Lemon Goat Cheese Crème Fraîche

Castle Garden Salad \$22

Mesclun Greens, Heritage Carrots, Watermelon Radish, Black Fig, Goat Cheese
Toasted Pine Nuts

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Soup Selections

\$16 per person

Leek and Potato Soup with Stilton Cream
Roast Red Pepper, Fennel Bisque with Tarragon
Wild Mushroom Purée, Black Truffle Foam
Chilled Gazpacho, Fresno Chili Oil
Butternut Squash Soup, Maple Foam

Pasta

Penne with Tomato Sauce, Basil and Extra Virgin Olive Oil \$22
House-made Ricotta Gnocchi Fresh Gorgonzola Cream \$24
Ricotta Ravioli with Porcini Sauce and Black Truffle \$28
Gemelli Pasta alla Amatriciana, Spiced Fresh Tomato Sauce, Guanciale \$26
Orecchiette, Spicy Italian Sausage, Rapini, Grated Fontina \$28
Lobster Ravioli, Bisque Emulsion \$32

Risotto

Wild Mushroom Risotto, Black Truffles \$26
Sweet Pea Pecorino Risotto \$24
Seafood Risotto, Scallop, Shrimp, Calamari \$32

French Service Style

Priced per person

Prices are subject to applicable sales tax and service charge.
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.

CASA LOMA

Entrée Selections

BEEF

Grilled Prime N.Y. Strip Loin, Bourbon Peppercorn Jus \$65
72 hour Braised Short Rib, Natural Reduction \$60
Grilled Prime Cap-Off Ribeye, Bordelaise \$70
Prime Beef Tenderloin, Merlot Jus \$75

LAMB

New Zealand Lamb Rack with Mustard Jus \$65

VEAL

Roasted Veal Striploin, Port Wine and Foie Gras Reduction \$64
Provimi Veal Chop, Marsala Jus \$66

POULTRY

Herb Marinated Supreme of Chicken, White Wine Cream Sauce \$48
Oven Roasted Cornish Hen, Sherry and Shallot Jus \$50

FISH

Pan-Roasted Salmon Fillet, Sauce Vierge \$55
Orange Glazed Black Cod, Miso Cream \$68
Double Smoked Bacon Crusted Halibut, Corn Emulsion \$64

SURF AND TURF

Strip Loin of Beef, Grilled Tiger Shrimp, Bourbon Peppercorn Jus, Drawn Butter \$72
Veal Oscar, King Crab, Red Wine Jus, Citrus Hollandaise \$88
Beef Tenderloin, Nova Scotia Lobster, Merlot Jus, Drawn Butter \$96
Beef Tenderloin, Seared Digby Scallops, Truffle Bordelaise \$82

SEAFOOD PLATTERS

Priced per person

Grilled Shrimp, Calamari, Octopus, Seared Scallops, Lemon, and Extra Virgin Olive Oil \$35

Prices are subject to applicable sales tax and service charge.
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.

CASA LOMA

Dessert Selections

Plated Dessert Selections

Niagara Peach Panna Cotta, Honey Crumble \$16
Chocolate Baci Truffle Bombe, Salted Dulce de Leche \$18
White Chocolate Cheesecake, Amarena Cherries \$16
Caramelized Banana Tiramisu served in a Chocolate Cup \$18
Dark Chocolate Tart, Cured Raspberries, Gold Leaf \$18
Tahitian Vanilla Crème Brûlée, Seasonal Berries \$18
Lemon Meringue, Toasted Almonds, Black Berries \$16

Sweet Platters

priced per person

Fruit \$14

Local and Exotic Fruit and Berries

Cookies & Biscotti \$8 (Based on 2 Pieces)

Almond Biscotti
House Baked Cookies

Individual Sweets \$12 (Based on 2 Pieces)

Chocolate Dipped Strawberries
Chocolate Cheesecake Lollipops
Lemon Tart
French Macaron
Pastry Chef's Selection of Dessert Miniatures

Prices are subject to applicable sales tax and service charge.
Kosher, Indian, Halal, Gluten Free and Vegan menus also available.
Applicable taxes and facility management fee not included.

CASA LOMA

Sweet Stations

priced per person

*** Crêpes Station \$16**

Crêpes Suzette
Banana Foster Crêpe

*** Gelato \$16**

Vanilla, Chocolate, Hazelnut, Lemoncello Sorbet
Chocolate Ganache, Dulce de Leche, Fresh Berries

Dragon's Breath \$18

Interactive Station where freeze-dried ice cream and Liquid Nitrogen combine
to produce the appearance of "Dragon's Breath"

Min. order 120 people

Edible Balloons \$18

Fun and Light, Interactive Experience with 100% Edible Helium Balloons

Min. order 120 people

Petite Sweet Table \$22

Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Cannolis filled with Orange Mascarpone and White Chocolate
Our Pastry Chef's Selected French Pastries

Sweet Table \$26

Homemade Cookies and Biscotti
Chocolate Dipped Strawberries
Chocolate Cheesecake Lollipops
Our Pastry Chef's Selected French Pastries
Local and Imported Fruits and Berries

****Chef Attended Stations****

For any manned station, a labour charge of \$36 per hour for a minimum of 3 hours is applied

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CASA LOMA

Late Night Savoury

PASSED FARE

Truffled Hand-cut Frites, Parmesan \$4.50

Mini Cheeseburgers, Mac Sauce \$5.50

Mac and Cheese Bites with Smoked Ketchup \$4.50

Classic Poutine \$5.50

Assorted Neapolitan Pizza \$5

Nashville Chicken Slider \$5.50

STATIONS

LATE NIGHT CHINESE \$18

Chicken Fried Rice, Pork Belly Bao Buns

Vegetable Spring Rolls

PIEROGIES \$12

Assorted House-made Pierogies, Sour Cream

Double Smoked Bacon, Caramelized Onion

Scallions, Smoked Gouda

DELICATESSEN \$20

Montreal Smoked Meat, Rye Rolls

Mustard, Kosher Dill Pickles

POUTINERIE \$16

House-Cut Fries, Slow Roasted Pulled Pork

Chili con Carne, Gravy, Quebec Curds

Prices are subject to applicable sales tax and service charge.
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CASA LOMA

Standard Bar

BAR RAIL

Rye: Crown Royal

Scotch: J & B

Rum: Captain Morgan White

Vodka: Smirnoff

Gin: Gordon's London Dry

Sweet & Dry Vermouth

Triple Sec

BAR & DINNER WINES

Chardonnay, Fantini, Abruzzo, Italy

Valpolicella, Cesari, Veneto, Italy

TOAST

(For weddings)

One Glass Per Person

Sparkling Wine Toast: Prosecco, Villa Sandi, Veneto, Italy

BEER

Budweiser

Budweiser Light

Soft Drinks, Juices, Water

\$70 PER PERSON

Alcoholic Beverage Service

Casa Loma is a fully licensed establishment and must abide by all Federal, Provincial, and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by Casa Loma.

The service of liquor is permitted between the hours of 11:00 am. and 1:00 am.

Each member of our service team is required to successfully complete the Smart Serve program for the benefit of the safety of our guests.

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CASA LOMA

Premium Bar

BAR RAIL

Rye: Crown Royal Northern Harvest

Scotch: Johnnie Walker Red Label

Rum: Appleton VX

Vodka: Ketel One

Gin: Tanqueray

Brandy: St Remy XO

Tequila: Jose Cuervo Gold

Whiskey: Jameson

Bourbon: Bulleit Bourbon

BAR & DINNER WINES

RED WINE (Please select one):

Valpolicella, Cesari, Veneto, Italy

Malbec, Argento, Mendoza, Argentina

Cab/Merlot, Henry of Pelham, Niagara, Canada

Pinot Noir, Flat Rock, Niagara, Canada

Chianti, Quercetto, Tuscany, Italy

WHITE WINE (Please select one):

Chardonnay, Fantini, Abruzzo, Italy

Pinot Grigio, Guilio Straccali, Lombardi, Italy

Sauvignon Blanc, Henry of Pelham

Niagara Peninsula, Canada

Chardonnay, Flat Rock, Niagara, Canada

Riesling, Flat Rock, Niagara, Canada

SPARKING WINE

Prosecco, Villa Sandi, Veneto, Italy

BEER

Budweiser, Budweiser Light, Mill St. Organic, Alexander Keith's IPA, Stella Artois, Corona

LIQUEURS

Sweet & Dry Vermouth, Triple Sec Liquor, Crème De Cacao White, Amaretto, Baileys, Kahlua, Sambuca

Sarpa di Poli Grappa, Amaro Lucano, Campari

Soft Drinks, Juices, Bottled Water, Coffee, Tea, Espresso, Cappuccino

\$80 PER PERSON

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CASA LOMA

Deluxe Bar

BAR RAIL

Rye: Crown Royal Reserve
Scotch: Johnnie Walker Black Label
Rum: Havana Club 7 Year
Vodka: Cîroc Ultra Premium
Gin: Tanqueray 10
Single Malt: Glenfiddich 12yr
Cognac: Hennessy VS
Tequila: Tromba Anejo
Bourbon: Bulleit Bourbon
Whiskey: Jameson
Brandy: St Remy XO

BAR & DINNER WINES

RED WINE (Please select one):

Valpolicella, Cesari, Veneto, Italy
Malbec, Argentó, Mendoza, Argentina
Cab/Merlot, Henry of Pelham, Niagara, Canada
Pinot Noir, Flat Rock, Niagara, Canada
Chianti, Quercetto, Tuscany, Italy

WHITE WINE (Please select one):

Chardonnay, Fantini, Abruzzo, Italy
Pinot Grigio. Guilio Straccali, Lombardi, Italy
Sauvignon Blanc, Henry of Pelham
Niagara Peninsula, Canada
Chardonnay, Flat Rock, Niagara, Canada
Riesling, Flat Rock, Niagara, Canada

SPARKING WINE

Cuvée Catharine Brut, Henry of Pelham, Niagara, Canada

BEER

Budweiser, Budweiser Light, Mill St. Organic, Alexander Keith's IPA, Stella Artois, Corona, Peroni

LIQUEURS

Sweet & Dry Vermouth, Triple Sec Liquor, Crème De Cacao White, Amaretto, Baileys, Kahlua
Grand Marnier, Sambuca, Sarpá di Poli Grappa, Amaro Nonino, Aperol, Campari

Soft Drinks, Juices, Bottled Water, Coffee, Tea, Espresso, Cappuccino

\$92 PER PERSON

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