







HOLIDAY MENU



LANCER
Catering

Menu Choices

We understand the importance of a well balanced diet and food preferences, so we have identified items to make your selections easier. The legend below will help you select menu items based on dietary needs and personal preferences.

-  - Vegetarian - no animal proteins except dairy
-  - Vegan - no animal products or byproducts
-  - Gluten free - contains no gluten
-  - Dairy free - contains no dairy products or byproducts
-  - Sustainably Sourced Seafood
-  - Composed of locally sourced ingredients

Local Sourcing

Our menu has been designed to utilize as much local and regional product as possible. Our goal is to use organic and locally grown food whenever practical. It also means that our first choice for meats, poultry, and dairy products are natural and raised without added hormones or the use of antibiotics.


Food or Nut Allergy

Please be aware that we cannot guarantee full omission of all ingredients. This is due to physical constraints of our kitchen and that of our vendors where the ingredient may be present within the production environment. For severe allergies with potentially anaphylactic reactions our management, culinary, and service staff are not trained on the intricacies of peanut allergies, celiac disease, gluten intolerance, or any other dietary allergy or intolerance, and cannot be expected to provide recommendations or other advice on these issues.

Holiday Cocktail Reception

Suitable for a light snack prior to a seated or buffet dinner.

Assortment I

 Rainbow of Seasonal Garden Vegetables with Creamy Herb Dip

 Oven Roasted Butternut Squash Hummus with Garlic Rosemary Pita Crisps

 **Harvest Canapé**

Smoked Turkey, Apple Cranberry Chutney and Brie Cheese on an Organic Sourdough Baguette

  **Shrimp Crisps**

Grilled Shrimp atop a Sesame Rice Cracker, Sriracha Aioli, Snipped Chives

\$8.95 per guest

Assortment II

  **Artisan Cheese Tray**

An Offering of Tillamook Vintage White Cheddar and Swiss, Hand Wrapped Brie, Beechers Marco Polo, Smoked Gouda and Aged Blue Cheese with Grapes, Berries, Apples and Fancy Crackers

 **Vegetable Antipasto Display**

Assortment of Grilled, Roasted and Marinated Vegetables

Butler Passed Hors d'oeuvre

Tenderloin Chasseur

Pan Seared Beef, Bacon, Mushroom Pan Sauce, Puff Pastry

 **Moroccan Flatbread**

Saffron Hummus, Roasted Carrot Jewels, Herb Lavosh

Chicken Caesar Cups

 Julienne Romaine Hearts, Grilled Chicken, Peppercorn Parmesan Dressing, Garlic Phyllo Crisp

\$12.95 per guest

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients

Lancer Catering Holiday Menu | Food and beverage prices are subject to applicable sales tax 19% surcharge and subject to change.

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Holiday Cocktail Reception

Suitable for an evening reception and may take the place of a seated or buffet dinner.
(1-1/2 hour service - 75 guest minimum)

On The Buffet


   **Seasonal Sliced Fruit Display**

 **Seasonal Artisan Fruit & Cheese Selection**

Hand Wrapped Brie, Beechers Flagship, Vintage White Cheddar, Danish Blue, Hickory Smoked Gouda and Herb Havarti with Fancy Crackers, Baguette, Red Grapes and Local Apple Slices

  **Grilled Vegetables with Red Pepper Aioli**

Holiday Wraps

 Portobella Mushroom with Arugula and Horseradish Cream in a Tomato Wrap
Roasted Turkey, Honey Crisp Apple and Cranberry Aioli in a Spinach Wrap

Butler Passed

 **Wild Salmon Cakes**
Smoked Paprika Aioli

 **Bourbon Shrimp**
Marinated Grilled Shrimp, Griddled Flat Bread, Sweet Potato Strings

Tenderloin of Beef Canape

Black Pepper Crostini, Roasted Shallot Aioli, Gorgonzola

Chef Carving Station

Turkey Breast or Pit Ham

Choose One

All Natural Turkey Breast with Fresh Sage Aioli, and Cranberry-Orange Chutney
Hardwood Smoked Pit Ham with Country Dijon Mustard and Apple Relish
Assortment of Freshly Baked Soft Rolls

Dessert Table

Assorted Petite Holiday Pies, Spiced Cake Pops, Bite Size NY Style Cheesecake Array
and Caramel Brownie Bites

\$36.95 per guest

Substitute Chef Carved Tenderloin of Beef for an Additional \$5.95 per guest






*Chef fee of \$100.00 per 100 guests

 Vegetarian  Vegan  Sustainable Seafood  Gluten Free  Dairy Free  Local Ingredients







Plated Menu

(Please choose one salad, one entree or duet, two accompaniments and one dessert)




Salads

-  Mixed Greens, Garden Vegetables, Herb Croutons, Sweet Basil Vinaigrette
Crisp Caesar Salad with House Made Dressing and Herb Croutons
-   Baby Greens, Toasted Walnuts, Dried Cranberries, Maple Vinaigrette
-   Harvest Salad of Mixed Greens, Apples, Sun-Dried Cranberries and White Balsamic Vinaigrette












Entrées

-  Spice Rubbed Grilled Sirloin Steak, Worcestershire Portabella Mushrooms - \$35.50
-  Roasted Rack of Pork with Stone Ground Mustard and Brandy Pan Sauce - \$33.95
 -  Grilled Rosemary Chicken with Forest Mushroom Ragout - \$33.95
 - Traditional Prime Rib with Ajus and Fresh Horseradish Sauce - \$35.50
 - Roasted Breast of Turkey with Herb Butter and Caramelized Onion Gravy - \$32.95
-  Pan Seared Wild Caught Salmon, Dill Pistachio-Pistou - \$38.95
-  Walnut Crusted Pacific Halibut with Meyer Lemon Butter - \$41.95
-  Pan Seared Diver Scallops with Spicy Citrus Honey Glaze - \$45.95
- Fire Grilled Filet Mignon, Smoked Tomato Butter, Crispy Onions - \$45.95


Duets

-  Seared Filet Mignon and Pecan Crusted Pacific Cod, Lemon Parsley Aioli - \$47.50
- Seared Filet Mignon and Balsamic Breast of Chicken with Preserved Cherry Compote - \$45.95
-  Grilled Filet Mignon with Porcini Mushroom Butter and Champagne Shrimp - \$48.50
-  Grilled Filet Mignon with Zinfandel Sauce and Dungeness Crab Cake - \$48.95

Accompaniments

-   Green Beans with Caramelized Shallots
-   Asparagus with Red Pepper Batons
-  Savory Wild Rice Pilaf, with Leeks, Currents and Thyme
-   Pecan Brown Rice Pilaf
-   Smashed Yukon Gold Potatoes with White Cheddar and Herbs
-   Golden Potatoes and Celery Root Gratin

Dessert Selections

- Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream
- Triple Caramel Turtle Torte
-  Chocolate Decadence, Raspberry Coulis
- New York Style Cheesecake, Mixed Berry Compote
- Pumpkin Silk Mousse Tart, Chantilly Cream
- Assorted Petite Holiday Pies, Spiced Cake Pops, Bite Size NY Style Cheesecake Array and Caramel Brownie Bites

*Substitute a Dessert Action Station for an Additional \$2.00 per guest

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Deli Buffet

(25 Guest Minimum)

-  Country Potato Salad
-  Penne Pasta Primavera
-    Seasonal Fresh Fruit Display
- Platters of Deli Roast Beef, Roast Turkey, Smoked Ham
-    Slices of Swiss, Cheddar and Pepper-Jack Cheese
-  Fresh Lettuce, Sliced Tomatoes, Onions, Pickles
-  Parmesan Potato Crisps
-   Bakery Fresh Bread, Rolls and Petite Croissants
- Assortment of Holiday Cookies and Cake Pops

\$23.95 per guest

Lite Bites

Deli Turkey

Hand Carved Turkey Breast, Vintage White Cheddar Cheese, Cranberry Mostarda and Arugula on an Organic French Baguette
Kettle Cooked Potato Chips, Seasonal Fruit and a Holiday Sugar Cookie

\$9.95 per guest

Genovese Garden Sandwich

Pesto Marinated Portabella Mushrooms, Roasted Red Peppers, Sweet Onion Mozzarella, Tomato and Olive Oil on Focaccia
Kettle Cooked Potato Chips, Seasonal Fruit and a Holiday Sugar Cookie

\$9.95 per guest




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Buffet Menu I

(25 Guest Minimum)

Salads

Hearts of Romaine, Herb Croutons, Parmesan Cheese, Roasted Garlic Dressing

   Seasonal Fresh Fruit Display

  Wild Rice and Dried Cherry Salad, Champagne Vinaigrette

Entrées

Choose Two

 Sautéed Breast of Chicken, Wild Mushroom and Marsala Sauce

*Slow Roasted Beef Roast, Button Mushroom Gravy

 Herb Grilled Wild Salmon with Tomato-Orange Relish

 *Roast Loin of Pork with Stone Ground Mustard Brandy Pan Sauce

*All Natural Breast of Turkey with Pan Gravy and Cranberry-Orange Chutney

*Hardwood Smoked Ham with Country Dijon Mustard and Apple Relish

Accompaniments

 Mashed Russet Potatoes with White Cheddar and Chives

 Savory Wild Rice Pilaf

 Fresh Market Vegetable Sauté

Dessert Selections

Choose One

Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream

Triple Caramel Turtle Torte

 Chocolate Decadence, Raspberry Coulis

New York Style Cheesecake, Mixed Berry Compote

Pumpkin Silk Mousse Tart, Chantilly Cream




Assorted Petite Holiday Pies, Spiced Cake Pops, Bite Size NY Style Cheesecake Array and

Caramel Brownie Bites

\$37.50 per guest

Substitute a Dessert Action Station for an Additional \$2.00 per guest






*Items can be Presented Buffet Style for Chef Carving Stations for an
Additional \$75.00 per Chef, per 100 guests

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Buffet Menu II

(25 Guest Minimum)





Salads

-  Organic Spinach, Roasted Field Mushrooms, Feta Cheese, Tomato Vinaigrette
-    Seasonal Fresh Fruit Display
-  Quinoa, Toasted Almonds and Dried Blueberries

Entrées


-  Marinated Pacific Coast Cedar-Planked Salmon with Wok-Fired Asian Vegetable Ribbons
*Chef Carved Prime Rib of Beef, Merlot Demi-Glaze, Horseradish Sauce

Accompaniments

-   Salt-Baked Fingerling Potatoes
-  Farfalle Alfredo Gratin
-  Honey Thyme Roasted Root Vegetables

Dessert Selections

Choose One

- Ginger Bread Pudding, Homemade Caramel Sauce, Calvados Whipped Cream
- Triple Caramel Turtle Torte
-  Chocolate Decadence, Raspberry Coulis
- New York Style Cheesecake, Mixed Berry Compote
- Pumpkin Silk Mousse Tart, Chantilly Cream
- Assorted Petite Holiday Pies, Spiced Cake Pops, Bite Size NY Style Cheesecake Array and Caramel Brownie Bites

\$42.50 per guest

Substitute a Dessert Action Station for an Additional \$2.00 per guest
*Chef fee of \$100.00 per Chef, per 100 guests

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Dessert Action Stations

*Substitute an Dessert Action Station for an Additional \$2.00 per guest

*Chefs fee of \$100.00 per Chef, per 100 guests

S'more Table

A Traditional Campfire Treat brought right to your Event!
Roast Marshmallows Over an Open Flame, Sandwich them Between Graham Crackers
and Chocolate Bars, Finish with Creamy Peanut Sauce and Raspberry Preserves
\$5.95

Flambé

Chef Flamed Fruit Ladled into Martini Glasses with Vanilla Bean Ice Cream and pound Cake
Topped with Chopped Nuts, Toasted Coconut, Chocolate Blossoms, Granola and Dried Fruits
\$6.95

Caramel Apples

Tart Granny Smith Apples and Brandy Simmered in Homemade Caramel Sauce
\$6.95

Havana Bananas

Ripe Bananas, Cuban Rum, Sweet Butter, Sugar and Island Spices
\$6.95

Cheesecake Martini Bar

Rich and Silky New York-Style Cheesecake in a Martini Glass
Offerings of Homemade Caramel, Chocolate and Raspberry Sauces
Fresh Berry and Tropical Fruit Compote
Dark and Ivory Chocolate Shavings, Whipped Cream
\$6.95

Crepe Station

Our Chef's Prepare Crepes and Finish them to your liking Featuring Sliced Bananas,
Fresh Strawberries, Cinnamon Apples, Organic Yogurt, Nutella, Lemon Syrup,
Sanding Sugar and Fresh Whipped Cream
\$6.50

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Specialty Beverage Stations

Gourmet Coffee Station

Featuring Caffe Vita Fair Trade Organic Coffee
Whipped Cream, Cinnamon Sticks and Assorted Flavored Syrups
\$3.25 per guest



CAFFE VITA
COFFEE ROASTING CO.

Hot Chocolate Bar

House Made Hot Cocoa with Shaved Chocolate, Marshmallows, Whipped Cream
Cinnamon Stick, Petite Candy Canes and Flavored Syrups
\$3.50 per guest

*Ask your Catering Sales Manager for Adult Friendly Options
to add to your Hot Chocolate Bar.

Classic Holiday Cocktails

Consider offering one of our classic Holiday cocktails to add something special to your event.
(Please select one - \$6.95, hosted)
(100 drink minimum)

Egg Nog

Rich Traditional Drink of Egg, Milk, Cream, Nutmeg and Bourbon

Mulled Cider

Local Apple Cider with hints of Lemon, Cinnamon, Allspice, Star Anise, Spiked with Brandy

Candy Cane

Peppermint Schnapps and Creme de Cacao, Shaken with 7-up, Half and Half and grenadine with a
Candy Cane Garnish

Champagne Cocktail

Sparkling Wine, Bitters, Sugar Cube and a Twist of Lemon in a Champagne Flute

Coffee and Baileys

Steaming Mug of Coffee with a Shot of Baileys Irish Cream, Finished with a Dollop of Whipped
Cream and a Cinnamon Stick

Vegetarian Vegan Sustainable Seafood Gluten Free Dairy Free Local Ingredients

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Non-Alcoholic Beverages

Caffe Vita Fair Trade Organic Regular and Decaffeinated Coffee.....	\$27.95 per gallon
TAZO Herbal Tea.....	\$12.95 per half gallon <i>(approximately 6 servings)</i>
Hot Chocolate with Whipped Cream.....	\$28.95 per gallon
Warm Spiced Apple Cider.....	\$25.95 per gallon
Freshly Brewed Iced Tea.....	\$22.95 per gallon
Fruit Punch.....	\$20.95 per gallon
Lemonade.....	\$19.95 per gallon
Fresh Fruit Infused Water - Citrus, Seasonal Berries or Melon.....	\$9.95 per gallon
Sparkling Apple Cider.....	\$18.95 per bottle
Assorted Sodas.....	\$2.25 each
Bottled Water.....	\$2.50 each
Premium Bottled Juices - 10 oz.....	\$3.25 each

Alcoholic Beverages

	Host	Cash
Premium Brand Liquor.....	\$6.50	\$7.00
Cordials	\$6.50	\$7.25
House Wine <i>(per glass)</i>	\$6.00	\$6.50
Domestic Bottled Beer.....	\$5.00	\$5.50
Premium Bottled Beer.....	\$5.50	\$6.00
Bottled Water.....	\$2.75	\$3.00
Soft Drinks.....	\$2.25	\$2.50

Featured Wine

Hogue (Columbia Valley)\$26.00/ bottle
Chardonnay, Cabernet Sauvignon, Merlot

14 Hands (Washington Stte).....\$28.00/ bottle
Riesling, Chardonnay, Hot to Trot White Blend, Cabernet Sauvignon, Merlot, Hot to Trot Red Blend

Domaine Ste. Michelle (Columbia Valley).....\$28.00/ bottle
Blanc de Noir Sparkling

(Ask about our Specialty Wine List)

Draft Beer

16 Gallon Domestic Keg.....	\$395.00
16 Gallon Imported and Hand-Crafted Kegs.....	\$425.00 & up

(Please inquire about availability)

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Rental Decor Items

Our catering sales department will gladly arrange for rental of the following items.
All rental items are subject to applicable sales tax and surcharge.

*Various Rice Paper Lanterns Strung Across the Entire Ceiling: \$250.00
(available in red, green, white, purple or blue)

*Rice Paper Lantern Chandelier – Hung from Center of the Room: \$125.00
(available in red, green, white, purple or blue)

*Package Price for Ceiling Lanterns and Chandelier: \$325.00

*Sheer White Draping: \$65 per Strip, \$250.00 for 4 Strips

*Black Pipe and Drape – Contact Sales Rep for Pricing

Extra Votive Candles \$1.00

Table Stanchions and Numbers \$10.00 per Event

Dance Floor Rental \$500.00

Microphone Fee \$75.00

Ask your Catering Sales Manager about our Special Holiday Decor Options

*There is a \$25/hour charge for staff to hang/set up decor items

Policies and Procedures

Lancer Catering is pleased to provide catering services to you and your guests.

Our professional staff is happy to assist you with rental items and decorations such as tables, floral arrangements, ice carvings and other items.

Complimentary Amenities

Our menu pricing includes the following:

Linens from our House Selection
China, Silver and Glassware

Decorative Buffets
3 Votive Candles per Dining Table

Deposits and Payments

A booking is not considered definite or confirmed until the appropriate deposit has been received and a signed contract has been returned. The deposit reserves Lancer Catering's services for Client's event date. Payments shall be made according to the schedule in the contract. All payments are non-refundable. All events must be paid in full no less than 10 weekday business days prior to the event. A credit card will be required for all events.

Food and Beverage

All food, alcoholic and non-alcoholic beverages must be prepared, supplied and served by Lancer Catering. Neither the Client nor his/her guests may bring to or remove from premise any food or beverages. Due to health department regulations, food and beverage not consumed become the property of Lancer Catering. The menu prices quoted and listed in the catering menus are subject to change without notice. Food, beverage, rental items and surcharge prices are not guaranteed more than 45 days prior to the date of event. Depending on group size, your menu selection may be limited. Lancer Catering shall have the right to substitute product based on quality or availability.

Food and Beverage Minimums

Catered functions are based on food and beverage minimums. If the Client fails to meet the food and beverage minimum designated for the room or rooms that have been booked, an additional food and beverage charge will be applied to the Client's final invoice. The additional food and beverage charge will be the difference between the food and beverage minimum and the total food and beverage charges exclusive of tax and surcharge.

Cancellation Policy

Client agrees that if the Client cancels this contract for any reason, all deposits and or pre-payments made by the Client pursuant to this contract shall be the property of Lancer Catering and shall be in lieu of liquidated damages. Cancellation of signed contracts must be presented in writing.

Rights of Termination for Cause

Except as otherwise provided in the Contract, neither party shall have the right to terminate their obligations under this Contract. This Contract is, however, subject to termination without liability to the terminating party under any of the following conditions:

The parties' performance under this Contract is subject to an act of God, war, government regulation, terrorism, disaster or civil disorder, making it inadvisable, illegal or which materially affects a party's ability to perform its obligations under the Contract. Either party may terminate the Contract for any one or more such reasons upon written notice to the other party within 3 days of such occurrence or receipt of notice of any of the above occurrences.

Policies and Procedures (continued)

Attendees and Guarantee

Client's agreement to hold function(s) is a material consideration for which Lancer Catering enters into this agreement. Minimum guarantee includes food, hosted beverages and hosted bar items only unless otherwise specifically indicated, and is pre-tax and pre-surcharge. It shall be the Client's responsibility to notify Lancer Catering of the final number of attendees no later than 12 weekday business days prior to the date of your event. The Client's final guest count is considered a guarantee not subject to reductions. The Client's final billing will be based on this guarantee or the actual number of guests served, whichever is greater.

Alcoholic Beverage Service

All alcoholic beverages must be provided and served by employees of Lancer Catering. The legal drinking age in the state of Washington is 21 for all alcoholic beverages. No alcoholic beverages are permitted to leave the facility. In accordance with the laws of our state, we reserve the right of our trained staff to assess the level of alcoholic consumption and act accordingly, even if this differs from the original contract. All host and cash bars must meet a minimum of \$500.00 per bar, per function or the client will be billed a \$150.00 bartender fee. Bar service must end one half hour prior to vacate time.

Tax, Surcharge and Exemptions

All food, non-alcoholic beverages, liquor, beer, wine, subcontracted rentals and catering related services are subject to an appropriate sales tax. The Washington Department of Revenue requires Lancer Catering to request a "Certificate of Exemption" from the above named Client if they qualify for tax exemption. Documentation for tax exempt status must be returned with signed contract. If proof of exemption is not provided with your signed contract, Lancer Catering will charge applicable taxes.

All food, non-alcoholic beverages, liquor, beer, wine, services and subcontracted rentals or services are subject to a surcharge. The entire surcharge is the property of Lancer Catering. The surcharge is not the property of any one employee and will be dispersed at the discretion of Lancer Catering.

Wedding Ceremonies

If the Client wishes to hold a wedding ceremony in the Rain Forest Pavilion or ZooMazium, a ceremony set-up fee will apply based on the number of guests and space needed for the event. Some limitations and exceptions may apply. Rehearsals are based upon availability.

Security

Lancer Catering reserves the right to require security arrangements for any function or event. Applicable charges will be the responsibility of the Client.

Set-up Charges

Due to public access and limited availability of our reception and events areas, a set-up fee of \$4.00 per guest will be charged for events. Set-up fees include wait staff, culinary staff, basic linens, service ware and conversion labor.

Audiovisual

Audiovisual supplies can be contracted with an outside vendor through the catering department. All charges will be added to the Client's account. To ensure availability of equipment, 2 weeks notice is required. Lancer Catering is not responsible for and will be unable to provide any technical assistance to the audiovisual equipment.

Theft and Damages

Client agrees to be responsible for any damages or theft to the premises, its furniture, fixtures, equipment and table accessories by guest, invitees or employees of other agents utilized by the Client. Client shall indemnify and hold harmless Lancer Catering and its assigns, from and against any and all claims, suits, damages liabilities,

Policies and Procedures (continued)

Theft and Damages-continued

judgments, actions including all attorneys' fees to defend such actions, for bodily injury, illness, and/or property damage arising from actions and /omission of or by Lancer Catering and its assigns, Client or its attendees, guests, agents, employees or invitees.

Decorations

Clients are responsible for the distribution, set-up and collection of all materials and decorations provided by the Client. All decorations need to be pre-approved by Lancer Catering. Please note that sand, balloons, birdseed, glitter, rice and confetti may not be used. All candles must be enclosed. Open flames are not allowed. No tape, nails, pins, gums, or the like may be directly applied to or onto the inside or outside walls, ceilings, windows and door glass or frames and beams. All ceiling draping must be procured through Lancer Catering.

Labor Charges

Client agrees to begin the function(s) promptly at the scheduled time and agrees to vacate at the hour indicated. This includes all vendors related to the event. Client further agrees to reimburse Lancer Catering for personnel costs and other expenses incurred as a result of Client's failure to comply. Due to public access and limited availability of our reception and events areas, a set-up fee will be charged for events. Set-up fees include wait staff, culinary staff, basic linens, service ware and conversion labor.

Vendors

Outside vendors are required to vacate the facility by the contracted event end time. It is the Client's responsibility to communicate this information to all of their vendors. Client further agrees to reimburse Lancer Catering for personnel costs and other expenses incurred as a result of Client's failure to comply.

Wedding Cakes

Wedding or specialty cakes must be obtained from a licensed and insured bakery, and the Client will be charged a \$2.00 per guest fee. Lancer Catering cannot be responsible for placement of flowers or decorations on wedding cakes.

Advertising/Program Policy

Any printed materials or advertising referring to the use of Lancer Catering with the respect to the event must receive prior written approval by Lancer Catering. All entertainment and programs at event facilities must receive approval by that property on or before the completion of the Banquet Event Order form.

Banquet Event Order Form

All Clients are required to complete and approve a Banquet Event Order form detailing event logistics such as times for guest arrival, beverage and meal service, entertainment, outside vendors etc. This insures that all event details have been approved by the Client and Lancer Catering. The Banquet Event Order form must be completed fifteen (15) weekday business days prior to the function. Floor plans and logistics must be finalized at the time the Banquet Event Order form is completed.

Storage and Approval of Materials

Client agrees that Lancer Catering will not accept and store shipments of any materials prior to the time said materials are required for the event. All shipments must receive prior delivery approval from Lancer Catering. All items and materials used in presentations or in decorating must receive prior approval from Lancer Catering. All items with prior approval to be left on event facility premises must be removed immediately after the event. Lancer Catering and event facility will assume no financial responsibility for any damages or theft of equipment, decorations or personal properties.