



CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for considering The Pfister Hotel for your wedding reception. For more than 125 years and over 7,000 weddings, The Pfister Hotel has established a tradition of elegance and personal service for Milwaukee's most discerning brides and grooms.

The Pfister Hotel greeting, *Salve*, promises guests a level of gracious service unmatched by other Milwaukee venues. Stunning chandeliers, sculptured ceilings and beautifully appointed guest rooms—a level of elegance once reserved for kings and queens—greet every guest.

Whether intimate or grand, The Pfister has the perfect space to enhance your event. Our Grand Ballroom is an enchanted setting for a wedding with up to 600 guests. The Imperial Ballroom has a unique elegance perfect for weddings with a guest list under 300 people. After hosting over a century of events, the Imperial Ballroom still proves to have the same luster it did when its doors were first opened. If you are looking for a smaller, intimate affair, then The Rouge is a perfect setting for your unforgettable evening; it has played host to events since the turn of the century and, to this day, continues to wow guests.

Our dedicated Pfister event managers are ready to assist in planning your wedding. For your rehearsal dinner, ceremony or reception, the expertise of our wedding staff will ensure that everything, from setting to decor, is absolutely perfect. Our wedding menus, from traditional to unique, are custom designed to provide elegant dining on your special day.

We look forward to working with you! Please let us know if we can assist you in any way.

Marcus Hotels & Resorts Milwaukee Catering Office

Representing The Pfister Hotel, InterContinental and Hilton Milwaukee
Ph. 414-390-3802





WELL SPA + SALON®

WELL Spa + Salon is an upscale spa and salon located on the lower level of The Pfister Hotel and the perfect place for your bridal party. Gourmet delights, unique libations, signature special occasion hair, mineral makeup applications and nail services are all presented in a relaxing, sophisticated atmosphere that will create unforgettable memories for your special day.

PERSONAL SPA SUITES

Say goodbye to sharing a common locker space. At the WELL Spa + Salon, each treatment room is a two-room suite, which includes your own private bathroom, shower and every custom amenity you could possibly imagine. Heated floors, mirrors and robes, your choice of satellite station or personal iPod, aromatherapy or even the temperature of the treatment table and the room are all yours by simply asking—and every treatment is customized precisely for you.

PRIVATE CELEBRATION ROOM

The Orchid Room is our private event room located adjacent to the spa lobby and treatment suites. This living room-style space can provide an intimate setting for two, or accommodate up to twelve people. It is perfect for couples, bridal and baby showers, bachelorette parties, weddings, birthday parties, girlfriend outings, corporate retreats, mothers and daughters or any other occasion that requires a little something special.

We offer a full menu of refreshments, wine, champagne, martinis and signature cuisine created by The Pfister's Executive Chef.

We are specialists in wellness and beauty, and firmly believe both start from within. Your journey begins with specific questions designed to help us understand your needs and concerns so we may best serve you. We support, encourage and are dedicated to achieving the goals you have set for your visit.

Be Well... Laying a foundation of health with services that achieve a healthy balance between body, mind and spirit.

Feel Well... Our goal is to leave you feeling as good on the inside as you do on the outside — every service, every time.

Spa Well... Creating an environment of comfort and pampering services developed exclusively for you, creating a refreshed outlook on life that extends beyond today and into tomorrow.

Please call to schedule a time to discuss your special day and how we will customize your needs and desires into an unforgettable celebration.

We look forward to working with you and creating those special memories.

WELL Spa + Salon
Event Coordinator
414-298-3148



WEDDING PACKAGES

SAPPHIRE WEDDING PACKAGE

Displays of assorted cheeses with crackers & crudite with dip during
cocktail reception

Champagne toast with dinner

Four-course menu, including the cutting and servicing of your wedding cake on painted plates

EMERALD WEDDING PACKAGE

Displays of assorted cheeses with crackers & crudite with dip during
cocktail reception

Selection of two butler-passed hors d'oeuvres from our
Topaz collection during the cocktail reception

Champagne toast with dinner

Four-course menu, including the cutting and servicing of your wedding cake
on painted plates

Four hours of hosted domestic bottled beer, wine and soft drinks

RUBY WEDDING PACKAGE

Displays of assorted cheeses with crackers & crudite with dip during
cocktail reception

Selection of three butler-passed hors d'oeuvres from our Topaz collection
during the cocktail reception

Champagne toast with dinner

Four-course menu, including the cutting and servicing of your wedding cake
on painted plates

Choice of Amuse Bouche, Intermezzo or After Dinner Sweet

House wine served through first three courses of dinner

Four hours of hosted call bar

**Please note: prices listed in the entrée section of the menu include items listed under the packages above.*

**All packages include complimentary room for bride and groom and preferred overnight room rates for your wedding guests.*

**Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



WEDDING PACKAGES

DIAMOND WEDDING PACKAGE

Displays of assorted cheeses with crackers & crudite with dip during cocktail reception

Selection of four butler-passed hors d'oeuvres from our Topaz collection
during the cocktail reception

Champagne toast with dinner

Four-course menu, including the cutting and servicing of your wedding cake on painted plates

Choice of Amuse Bouche, Intermezzo or After Dinner Sweet

House wine served through first three courses of dinner

Five hours of hosted call bar

Late-night snack station

**Please note: prices listed in the entrée section of the menu include items listed under the packages above.*

**All packages include complimentary room for bride and groom and preferred overnight room rates for your wedding guests.*

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WEDDING MENU SELECTIONS

FIRST COURSE

select one

Chilled Maryland crab cake

Gazpacho sauce, mango-jalapeno salsa

Asparagus and wild forest mushroom risotto

Roma tomato coulis

Wild mushroom purée

Truffle infused crème fraiche drizzle, herb croutons

Roma tomato bisque

Fresh basil chiffonade

SECOND COURSE

select one

Pfister house salad

Locally grown organic greens, teardrop tomatoes, julienned cucumber & carrots, 1893 Pfister dill dressing

Tuscan salad

Romaine spears, kalamata olive, shaved red onion, marinated artichoke hearts, Parmesan, grape tomatoes, lemon-oregano dressing

Wine and cheese salad

Locally grown watercress and frisee, shaved pears, toasted pecans, Wisconsin blue cheese, dried cranberries, port wine dressing

Cucumber bundle of lollo rossa

Arugula & butter lettuce, crumbled chevre, toasted pecans & raspberry vinaigrette



WEDDING MENU SELECTIONS

ENTRÉE

select one

Wild mushroom arborio stuffed chicken breast
Artichoke tomato broth, haricots verts & mushrooms

Semi-boneless chicken

Herbed chicken demi glace, chive whipped yukons, garlicky baby vegetables

Wild Atlantic salmon

Garlic leek fondue, saffron risotto & asparagus

Braised beef short ribs

Pommes mousseline, baby root vegetables, burgundy bordelaise

Cauliflower risotto (V)

Charred cauliflower risotto, blistered baby tomatoes, lemon arugula, scallion,
parmesan reggiano, extra virgin olive oil

Grilled polenta (V)

Warm grilled polenta, roasted heirloom carrots, sautéed spinach, mascarpone corn broth

Crab stuffed sole

Blistered tomatoes, roasted garlic spinach, dill scented lemon caper butter sauce

Black cod

Chorizo smashed potatoes, melted chard, heirloom tomato smash

10 oz strip loin of beef

Brandied green peppercorn cream, three cheese potato gratin, asparagus

Filet mignon

Cheddar and bacon whipped potato basket, broccoli, baby carrots,
mushroom demi glace

Duet of filet & salmon

Filet mignon with port wine reduction & salmon with lemon cream garlic thyme risotto,
roasted tomato, asparagus

"Land & Sea"

Filet of beef with forest mushroom demi glace, twin colossal prawns with
chardonnay buerre blanc, black truffle whipped potatoes, baby vegetables

(V) = Vegetarian

If more than one entrée is selected, there will be an additional charge of \$2.00 per guest. Multiple entrée selection requires one vegetable choice. Dinner service includes rolls and butter, Colombian regular or decaffeinated coffee and herbal tea service. All food & beverage prices are subject to applicable service charge and sales tax.



WEDDING MENU SELECTIONS

The Ruby and Diamond Wedding Packages include a choice of one Amuse Bouche, Intermezzo or After Dinner Sweet. The Diamond Wedding Package includes one Late-Night Snack Station.

AMUSE BOUCHE

Smoked salmon rosette with green apple-fennel slaw, dill cream cheese
White truffle scented potato latke with chive crème fraiche
Heirloom cucumber with beurre sel, radish, watercress, pain de mie

INTERMEZZO

Aged balsamic glazed super chilled watermelon cube, maldon salt
Chilled fizzing cucumber water shooter with melon essence
Exotic tropical fruit sorbet or lemon berry sorbet

AFTER-DINNER SWEET

Chocolate-dipped strawberries
Assorted petit fours
Assorted chocolate bon bons

LATE-NIGHT SNACK STATION

Assorted deli meat silver dollar sandwiches with condiments
Assorted 16" pizzas
BBQ or buffalo spiced chicken wings with dipping sauces
Burger sliders with bread and butter pickles and cheddar cheese, condiments

*Prices listed are per person.
All food & beverage prices are subject to applicable service charge and sales tax.*



WEDDING MENU SELECTIONS

HORS D'OEUVRES

AMETHYST | Hot

Grilled baja lime shrimp skewer, piña colada sauce

Maryland crab griddlecakes, lemon chive aioli

Strauss lollipop lamb chop, pink peppercorn minted apple jelly

Pan-seared La Belle Farm foie gras, brioche toast, apricot compote, petit celery

Hawaiian coconut fried shrimp, pineapple ginger coulis

Cocktail filet mignon forks, béarnaise

Beef Wellington in delicate pastry, parsley sour cream

BBQ Carolina rock shrimp, smoky cheddar grits, phyllo cup, citrus BBQ smear

AMETHYST | Cold

Smoked whitefish waldorf croustade, watercress pesto

Truffle scented beef tartare, shaved aged Parmesan

Carpaccio of angus beef, Wisconsin blue cheese mousse, port wine syrup

Smoked salmon roulade, dill cream cheese, heirloom cucumber

Cold smoked Scottish salmon mousse cones, caviar jimmies, chive baton

Tuna tartare taco, Asian chili aioli, goma wakame, black sesame seed

Lemongrass poached shrimp cocktail shooter, horseradish tomato sauce, lemon

Pesto shrimp bruschetta, oven roasted tomato compote, fresh mozzarella, crostini

Hors d'oeuvres must be ordered by the dozen, with a minimum of two dozen.

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.



WEDDING MENU SELECTIONS

HORS D'OEUVRES

TOPAZ | Hot

Traditional spanakopita

Vegetable empañadas

Mushroom vol-au-vent, horseradish cream, chives

Mini state fair corn dogs, smoky honey mustard dipping sauce

Dates wrapped in crisp bacon, almond stuffed, red pepper coulis

Parmesan artichoke hearts, creamy herb dipping sauce

Mini assorted quiche

Tuscan chicken, kalamata olive, artichoke, tomato herb dipping sauce

Crispy fried chicken strip, thyme country gravy

TOPAZ | Cold

Local baby cherry tomatoes piped with avocado mousse

Deviled Whispering Oaks organic egg, red pepper, chive baton

Herb boursin tartlets, strawberry fresco, cracked peppercorn apricot preserve

San Danielle prosciutto wrapped melon, white truffle essence

Whipped French brie spoon, liquid raspberry, thyme sprig

Antipasti brochette, aged balsamic caramel, micro basil

Chilled Andalusian gazpacho, sweet corn salsa, micro coriander

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DISPLAYS AND STATIONS

HORS D'OEUVRES RECEPTION DISPLAYS

Each serve 50 guests

MARKET FRESH VEGETABLE CRUDITÉS

Pfister dill and creamy herb dipping sauces

ANTIPASTO

Grilled vegetables, fresh mozzarella, marinated mushrooms, salami

FIELD FRESH FRUIT DISPLAY

Melons, berries, fruits

DOMESTIC AND IMPORTED CHEESES

Served with a selection of crackers

ASSORTED SAUSAGES AND CHARCUTERIE

With a selection of crackers

WISCONSIN CHEESE AND SAUSAGE

Aged cheddar, Swiss, Gouda, blue, curds (squeaky cheese), salami, summer sausage, smoked ham, pepperoni, fresh and dried fruits, assorted crackers

TUSCANY

Feta hummus, tomato basil pesto, olive tapenade, crostinis, sea salt pita crisps, baguettes

WING STOP

Buffalo, BBQ, Asian spiced wings, creamy cucumbers, celery sticks, blue cheese and creamy avocado ranch dipping sauces

WHOLE SMOKED SALMON DISPLAY

With chopped egg, chopped red onion, capers and an assortment of gourmet crackers and flatbreads

The above serves 25 guests

BAKED BRIE WHEEL

With butter, brown sugar and almonds, selection of crackers and flatbreads

BAKED BRIE WHEEL

With raspberry preserves, chambord and walnuts, selection of crackers and baguettes

The above each serve 30 guests

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DISPLAYS AND STATIONS

RECEPTION STATIONS

POTATO STATION

Mashed potatoes
Sour cream and chives, bacon bits and shredded cheddar
Sweet potatoes
Marshmallows, brown sugar and raisins

FAJITA STATION

Cilantro-lime marinated chicken strips, chimichurri flank steak
Onions and peppers
Warm flour and hard shell corn tortillas, nacho chips
Jalapeno, warm cheese sauce, pico de gallo
Cheddar cheese, sour cream, salsa

SALAD STATION

Locally grown greens, romaine
Garlic and herb croutons
Cucumber, tomato, olives, carrots, diced egg, red onion
Shredded cheddar, blue cheese, bacon
1893 Pfister signature dill, Caesar, balsamic dressings
Add grilled and chilled chicken - \$3/person

PASTA BAR

Cheese tortellini carbonara, farfalle pomodoro, baked penne with ricotta and mozzarella
Garlic-Parmesan breadsticks
Sun-dried tomato focaccia
Add diced chicken or Italian sausage for \$3/person

**Stations can become action - \$100 attendant fee per station. Minimum of 30 guests.*

Reception stations are out for a maximum of 1½ hours. All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.



DISPLAYS AND STATIONS

RECEPTION STATIONS

SEAFOOD EXTRAVAGANZA

Chilled lemongrass poached jumbo shrimp, snow crab claws,
oysters on the half shell

Cocktail sauce and cucumber mignonette

Spicy tuna tartare tacos

Goma wakame

Bay scallop Peruvian ceviche

Spiced wonton crisps

PACIFIC RIM STATION

Snow crabmeat ragoon

Thai sweet chili dipping sauce

Lobster spring rolls with mango-chili sauce

Chicken satay with peanut-ginger sauce, vegetable fried rice

Almond cookies, coconut tapioca

DESSERT STATION

Cheesecake pops, exotic fruit tarts, lemon tarts, berry verrines, brownies,
cone pops, espresso ganache tarts

Regular and decaffeinated coffee, condiments and flavorings, herbal tea

CORDIAL STATION

Baileys® Grand Marnier®, Amaretto, Godiva®, Frangelico®,
Kahlúa®, Martell VS, Drambuie®, Peppermint Schnapps and Jägermeister

HAND-MADE FAVORS

"To go" treats for your guests

Pfister signature hand-crafted chocolate bars

Hand-crafted chocolate heart truffles

Assorted french macarons

Shortbread cookies

Flavored baked meringues

**Stations can become action - \$100 attendant fee per station. Minimum of 30 guests.*

Reception stations are out for a maximum of 1½ hours. All food & beverage prices are subject to applicable service charge and sales tax.

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DISPLAYS AND STATIONS

CARVING STATIONS

HERB-CRUSTED LEG OF LAMB

(serves approximately 25 guests)

Mint jus and cocktail rolls

ROASTED BREAST OF TURKEY

(serves approximately 30 guests)

Orange cranberry mayonnaise and cocktail rolls

GUSTO BONE-IN HAM

(serves approximately 40 people)

Whole-grain mustard and cocktail rolls

ROASTED PORK LOIN

(serves approximately 30 guests)

Apple cider reduction and cocktail rolls

SLOW-ROASTED WHOLE TENDERLOIN OF BEEF

(serves approximately 20 guests)

Rosemary red wine jus and cocktail rolls

SEA SALT, GARLIC AND HERB CRUSTED PRIME RIB OF BEEF

(serves approximately 30 people)

Brandy mustard jus, horseradish cream and cocktail rolls

STEAMSHIP ROUND OF BEEF

(serves approximately 150 people)

Creamy horseradish, whole grain mustard, natural jus
and cocktail rolls

SEARED RARE AHI TUNA LOIN

(serves approximately 20 people)

Pickled ginger, wasabi, yuzu-soy ponzu,
sesame togarashi mayo and wonton crisps

*Plus \$100 attendant fee, per station. Carving stations are out for a maximum of 1½ hours.
All food & beverage prices are subject to service charge and sales tax. Menu selection and pricing will be guaranteed
45 days prior to the event or upon a signed banquet event order.*



BEVERAGES

HOSTED & CASH BARS

BEVERAGES

Pfister Select Brands
Premium Brands
Call Brands
Imported/Craft Beer
Domestic Beer
Cordials
House Wine
Mineral Water
Soft Drinks
Rum Punch
Champagne Punch

DRAFT BEER

Domestic
Domestic Premium
Import

PACKAGES

Amount charged is based on guarantee or actual attendance if higher.
Groups of 50 people or more.

FULL BAR

Includes cocktails, wine, domestic bottled beer (Miller Lite, MGD, Miller High Life) and soft drinks.

SODA/BEER

Includes domestic bottled beer
(Miller Lite, MGD, Miller High Life)
and soft drinks.

First Hour
Second Hour
Each Additional Hour

SODA/WINE/BEER

Includes wine, domestic bottled beer
(Miller Lite, MGD, Miller High Life)
and soft drinks.

First Hour
Second Hour
Each Additional Hour

*All food & beverage prices are subject to applicable service charge and sales tax.
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



BEVERAGES

HOUSE WINE

Robert Mondavi Private Selection Cabernet Sauvignon
Robert Mondavi Private Selection Chardonnay
Robert Mondavi Private Selection Merlot
Robert Mondavi Private Selection Sauvignon Blanc
Freixenet Blanc de Blancs Sparkling Wine

SECOND-TIER WINES

Rutherford Ranch Chardonnay
William Hill Chardonnay
Mazzoni Pinot Grigio
Matanzas Creek Sauvignon Blanc
Rodney Strong Cabernet Sauvignon
Storypoint Cabernet Sauvignon
Trivento Amado Sur Malbec
MacMurray Ranch Pinot Noir
Murphy-Goode Red Blend
Faire le Fête Crémant de Limoux Brut Sparkling Wine

Additional wine selections are available through your catering manager.

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.



AMENITIES AND SPECIAL ARRANGEMENTS

The Pfister Hotel's experienced catering staff can assist you with every detail of your special event. Your catering manager can serve as a complete event coordinator or simply take care of a few details to make the planning process flow smoothly. All services contracted through the hotel can be combined on your final invoice for easy billing consolidation and budgeting.

FLOWERS

The Pfister Hotel can order centerpieces, decorative pieces on hors d'oeuvre stations or buffets, floral garnishes on desserts or multiple bud vases throughout the room.

ENTERTAINMENT

If you need help finding the perfect music to set the tone for your event, let us know. We can arrange for a single pianist, harpist or a full orchestra.

DECORATIVE LINENS

If you are interested in more than the hotel-provided linen, the addition of themed tablecloths and napkins could be just the right touch. Chair covers can add a splash of elegance.

WEDDING CAKES, PASTRIES & DESSERTS

Wedding cakes, specialty occasion cakes or decorated desserts can be ordered through our catering staff to enhance any event or theme.

ICE CARVINGS

Company logos or themed carvings can add a very special touch to the room's décor. Consider an ice carving to display hors d'oeuvres or bar items.

CUSTOM CHOCOLATE SHOWPIECES

Unique chocolate, handcrafted sculptures for your event

HAND-MADE FAVORS

See menu under reception stations

PRE & POST WEDDING EVENTS

We offer spaces to accommodate rehearsal dinners, brunches, showers and much more.



AMENITIES AND SPECIAL ARRANGEMENTS

AUDIOVISUAL WEDDING PACKAGES

For information on packages and services please contact our PSAV specialists:

Director, Event Technology

414.837.2332

Sales Coordinator

414.837.2333

psav.com

It is required that PSAV personnel operate all PSAV owned equipment.

Labor charges will apply to, but not be limited to, the following set-ups: fast fold screens, pipe and drape, audio reinforcement systems, lighting systems, etc.

All audiovisual prices are subject to 22% service charge and 6.1% sales tax. Your audiovisual charges will be prepared and presented by PSAV after your function.

The Pfister Hotel, through PSAV, offers a full array of audiovisual services. A \$100 fee per room, per day will be assessed for technical services and additional requirements for audio equipment supplied by a source other than The Pfister Hotel or PSAV.

Any equipment or labor canceled within 24 hours of a function will be billed at full price.

All prices listed are per room, per day and subject to change without notice.



CATERING POLICIES AND PRACTICES

MENU SELECTION

Menu selection and pricing will be guaranteed 45 days prior to the event.

One entrée selection on all banquet menus is recommended. Exceptions can be made for dietary or religious restrictions. If more than one entrée is selected, there will be an additional charge of \$2.00 per guaranteed person.

Food prepared by the hotel, which is not consumed by attendees, may not be taken out of the hotel after the function. The only exception is wedding cake tops.

Hors d'oeuvres, reception and buffet food service is limited to 1½ hours.

The hotel recommends that all food and beverage be provided by the hotel. In the event that items are brought into the hotel, additional service charges, cutting fees, display charges or corkage fees will apply.

BAR SERVICES

Hosted Bars - Guests order the drinks of their choice and billing of consumption plus gratuity and tax is sent to the host of the event. Hosted bars can be arranged as a package with an hourly charge or based on consumption.

Cash Bars - Guests purchase their drinks individually at the bar. Prices include tax and gratuity.

Bartenders - The hotel staffs one bartender for every 75 guests. A bartending fee of \$100 per bartender will apply for cash bars, if a bar is requested for groups of less than 75 people, or if additional staffing is requested.

Hospitality Bars - Hotel policy requires that all liquor consumed in the hospitality suites be purchased from the hotel.

PERSONAL ITEMS

The hotel does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the function.

The hotel is not responsible for damage or loss of any merchandise or articles brought into the hotel or left behind after the conclusion of the event.

The hotel does not accept responsibility for the security of wedding gifts or card boxes. It is the client's responsibility to secure all gifts and cards received prior to dinner.



CATERING POLICIES AND PRACTICES

ADDITIONAL SERVICES

The hotel will provide a complimentary coat check for groups over 100 people, based on the weather. Standard staffing is one attendant per 125 guests. The hotel is not responsible for lost or stolen items.

The hotel parking ramp is available to banquet patrons at posted ramp prices. Parking is subject to availability.

GUARANTEES

Confirmation on all meal functions as to the number of guests to be served must be made no later than 10 a.m., five business days prior to the scheduled event. In the event this number is not given, we will assume the expected number printed on the banquet event order is the guarantee and will charge accordingly.

A floor plan or diagram must be submitted three business days prior to the event, if applicable.

For groups of 100 attendees or more, the hotel must be notified two weeks in advance as to the approximate number of guests expected. In the event the guaranteed number differs drastically from the anticipated attendance at the time of the booking, the hotel reserves the right to reassign the function to a room that will better accommodate the group. Charges per the terms of the contract will apply.

Weddings are contracted for a specific room. Food purchase minimums apply in order to guarantee that designated room.

Cancellation fees will apply if an event is cancelled, per the contract terms.

PAYMENT POLICIES

The following payments must be made in advance of the function unless credit has been established to the satisfaction of the hotel:

All deposits are non-refundable.

Deposits are required for all weddings, social functions and holiday parties.

A deposit of \$1,500 or 10% of anticipated revenue, whichever is greater, is required with the return of the signed contract to ensure your space as definite. 50% of the food and beverage minimum is due six months before the reception.

The remaining 100% of the total anticipated costs must be paid five business days prior to the function by cash, certified bank check, cashier's check or credit card.

All groups approved of direct billing will agree to payment terms of 30 days.

A finance charge of 1.5% per month (18% annual) will be applied to the unpaid balance after 30 days, if the group was approved for direct billing status.

