
BREAKFAST BUFFET SELECTIONS

We Proudly Serve Douwe Egberts Coffee

The Derby

Buffet: Fluffy Scrambled Eggs, Buttered Grits or Breakfast Potatoes, Hickory Smoked Bacon, Warm Biscuits and Mini Muffins. Orange Juice and Coffee.

Add: Fresh Fruit

Add: Danish

Add Donuts

The Preakness

Buffet: Fluffy Scrambled Eggs, Hickory Smoked Bacon, Maple Sausage Links, Hash Browns with Onions, Warm Biscuits, Buttery Grits, Assorted Mini Muffins and Fresh Seasonal Fruit. Orange Juice and Coffee.

Add: Danish

Add: Donuts

The Belmont

Buffet: Vegetable Quiche to include Spinach, Tomato, Mushroom, Parmesan and Cheddar Cheese. Vanilla Yogurt, Granola, Variety of Bagels with a Selection of Cream Cheese to include Salmon and Raspberry and Fresh Seasonal Fruit. Orange Juice and Coffee.

Add: Danish

Add: Donuts

The Triple Crown

Buffet: Frittata to include Roasted Red Peppers, Mushrooms and Cheese. French Toast topped with Strawberry Compote. Hickory Smoked Bacon, Maple Sausage Links and Breakfast Potatoes, Warm Biscuits and Assorted Mini Muffins. Orange Juice and Coffee.

Add: Omelette Station

Add: Fresh Fruit

Add: Danish

Add: Donuts

All breakfast packages are available as a plated meal for 100 people or less upon request.

Plated meals may require additional rental costs.

MORNING SELECTIONS

We Proudly Serve Douwe Egberts Coffee

Continental

Assorted Danish, Muffins, Bagels with Whipped Butter, Jam, Preserves and Cream Cheese. Assorted Fruit Juices, Coffee and Hot Tea.

Deluxe Continental

Sliced Fresh Fruit, Assorted Danish, Muffins, Buttermilk Biscuits and a Variety of Bagels with Whipped Butter, Jam, Preserves and a Selection of Cream Cheese Spreads to include Salmon and Raspberry. Assorted Fruit Juices, Coffee and Hot Tea.

Chilled

Seasonal Tropical and Domestic Fruit Display with Orange Crème Fraiche

Whole Fresh Fruit to include Apples, Pears, Oranges, Grapes and Berries (50 piece minimum)

Assorted Low Fat Yogurts (12 person minimum)

Pastry

Assorted Fresh Muffins

Assorted Danish

Assorted Bagels and Cream Cheese

Assortment of Danish, Muffins, Breakfast Breads and Bagels

Warm

Virginia Ham on Fresh Buttermilk Biscuits

Breakfast Sausage Patty on Fresh Buttermilk Biscuits

Warm Biscuit with Egg, Sausage and Cheddar Cheese

Beverages

Coffee – Regular or Decaffeinated

Hot Tea Selection with Honey and Lemon

Orange, Apple, Grapefruit or Tomato Juice

Hot Chocolate

Low Fat Milk (24 person minimum)

Assorted Bottled Fruit Juices

Bottled Water

Continental breakfasts are based upon a 30 minute service period.

THE MEADOW BRUNCH BUFFET

We Proudly Serve Douwe Egberts Coffee

Scrambled Eggs

Apple French Toast

Grilled Breakfast Potatoes

Cheddar Cheese Grits

Salad Bar to include Mixed Greens with Assorted Dressings

Wild Rice with Mushrooms and Fresh Herbs

Teriyaki and Ginger Marinated Chicken Breast

Hickory Smoked Bacon

Maple Sausage Links

Tri Colored Pasta Salad with Sun Dried Tomatoes and Cucumbers

Chef's Fruit Cobbler

Orange Juice, Coffee

50 person minimum

AFTERNOON SNACK BREAKS

We Proudly Serve Douwe Egberts Coffee

***The Meadow
All Day Break***

*Morning: Assorted Donuts, Mini Muffins, Sausage Biscuits.
Assorted Fruit Juices, Pitchers of Water, Coffees.
Mid Morning: Refresh of Water, Fruit Juices and Coffee.
Afternoon: Popcorn Buckets, Brownies, Warm Jumbo Salted
Pretzels, Granola Bars, Refresh of Sodas, Refresh of Coffees.*

Health Break

*Assorted Granola Bars, Seasonal Whole Fruit, Fruit Yogurt, Trail
Mix. Bottled Water and Coffee.*

Chocolate Lovers

*Dark Chocolate Dipped Strawberries, Fudge, Brownies. Assorted
Soda, Bottled Water and Coffee.*

***The Meadow
Sampler***

*Brownies, Key Lime Squares, Assorted Jumbo Cookies, Blondies.
Assorted Soda, Bottled Water and Coffee.*

Cookies and More

*Freshly Baked Assorted Cookies and Brownies. Assorted Soda,
Bottled Water and Coffee.*

Grab and Go

*Assorted Bags of Cheese Pop Corn, Miniature Pretzels, Chips,
Goldfish, Cheese Crackers and Miniature Cookies. Assorted Soda,
Bottled Water and Coffee.*

Nacho Bar

*Warm Tortilla Chips with Fresh Salsa, Guacamole, Sour Cream,
Jalapeños, Bean Dip, Cheese Dip. Iced Tea and Coffee.*

Stadium Break

*Ballpark Style Warm Pretzels with Mustard, Popcorn. Assorted Soda
and Bottled Water.*

Add: Tortilla Chips with Nacho Cheese

All break packages are based upon a 30 minute service period.

SAVOR...

THE MEADOW

Catering by SMG

Breaks

AFTERNOON BEVERAGE BREAKS

We Proudly Serve Douwe Egberts Coffee

Beverage Additions

Coffee with Whipped Cream, Cinnamon Sticks, Assorted Sugars and Creamers – Regular or Decaffeinated

Hot Tea Selection with Honey and Lemon

Sweet or Unsweetened Iced Tea

Lemonade

Fruit Punch

Sparkling Peach Punch (non-alcoholic)

Citrus Punch

Water Cooler Station (5 gallon water bottle and cups)

Domestic Beer (Hosted Bar Service)

Imported and Micro Brewed Beer (Hosted Bar Service)

Assorted Soft Drinks

Low Fat Milk (24 person minimum)

Assorted Bottled Fruit Juices

Bottled Water

Water Pitcher

All break packages are based upon a 30 minute service period.

SAVOR...

THE MEADOW

Catering by SMG

Breaks

SPECIALTY SNACK SELECTIONS

We Proudly Serve Douwe Egberts Coffee

***Snacks
By the Pound***

Roasted Peanuts

Deluxe Mixed Nuts

Party Snack Mix

Goldfish Crackers

Miniature Pretzels

***Snacks
By the Dozen***

Assorted Freshly Baked Cookies

Fudge Brownies

Assorted Candy Bars

Granola Bars

Hot Jumbo Pretzels – Salted, Plain or Cinnamon Sugar

Assorted Low Fat Yogurt

***Snacks
By the Person***

Freshly Popped Popcorn (25 person minimum)

SAVOR...

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Light Lunches

CHILLED & PLATED SALAD AND WRAP SELECTIONS

We Proudly Serve Douwe Egberts Coffee

***Traditional
Chicken Caesar Salad***

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons and a Grilled Marinated Chicken Breast accompanied by a Traditional Caesar Dressing.

Blackened Chicken Salad

Seared and Seasoned Chicken Breast on Mixed Greens with Roma Tomatoes, Cucumbers and Pepperoni with a Cool Ranch Dressing.

Derby Salad

Chopped Turkey, Bacon and Hard Boiled Egg, Tomatoes and Seasonal Greens with Light Vinaigrette, topped with Bleu Cheese Crumbles.

***Virginia Ham and Cheese
Sandwich***

Swiss Cheese and Virginia Ham Piled High on Thick Wheatberry Bread with Sweet Creole Mustard. Accompanied by Potato Chips and your choice of Pasta or Potato Salad.

The Boxed Lunch

A Deli Sandwich or Wrap with Bagged Chips, a Cookie, Piece of Whole Fruit and Soda or Bottled Water. Meats include Ham, Turkey and Roast Beef.

Grilled Veggie Wrap

Zucchini, Squash, Onions, Roasted Red Peppers, with Tomato, Green Leaf Lettuce and Hummus wrapped in a Spinach Tortilla Shell. Accompanied by your choice of Pasta or Potato Salad.

Chicken Club Wrap

Bacon, Lettuce, Tomato, American Cheese, Marinated Chicken and Mayo wrapped in a Warm Spinach Tortilla Shell. Accompanied by Potato Chips and your choice of Pasta or Potato Salad.

Dressing Options

Ranch, Bleu Cheese, Traditional Caesar, Honey Mustard, Raspberry Vinaigrette.

*All luncheon salad selections include your choice of dessert, assorted rolls and butter, iced tea, coffee. Hot tea service by request.
Soup may be added to any luncheon salad or wrap selection for \$1.95*

Any meals for more than 150 guests may require additional rental costs.

SAVOR...

THE MEADOW

Catering by SMG

Luncheon Buffets

LUNCHEON BUFFET SELECTIONS

We Proudly Serve Douwe Egberts Coffee

Soup and Salad Bar

Chef's Soup Du Jour, Red Bliss Potato Salad, Dixie Slaw, Fresh Mixed Greens with Assorted Dressings and Toppings of Tomatoes, Cheese, Croutons, Chopped Egg, Olives, Cucumbers and Chopped Bacon, Tri Colored Pasta Salad and Fruit Cobbler.

Old Fashioned Deli

Mixed Green Salad with Assorted Condiments and Dressings. Pasta Salad, Honey Ham, Smoked Turkey, Roast Beef, Swiss and Cheddar Cheeses, Green Leaf Lettuce, Sliced Tomatoes and Onions, Pickles, Mustard, Mayonnaise and Horseradish Sauce, Assorted Bread and Rolls and Jumbo Cookies.

Italy's Finest

Traditional Caesar Salad to include Romaine Lettuce, Garlic Croutons, Shredded Parmesan Cheese, Caesar Dressing. Chicken Marsala, Fettuccini Noodles with Alfredo and Marinara Sauce, Sautéed Eggplant, Onions, Squash and Zucchini with Italian Herbs and Olive Oil, Garlic Bread and Mini Cannolis.

Southwestern

Mixed Greens with Ranch and Red Pepper Vinaigrette, Red and Blue Corn Chips with Salsa, Seven Layer Dip with Red and Blue Corn Tortillas, Marinated Beef and Chicken Fajitas with Grilled Peppers and Onions, Shredded Lettuce, Diced Tomatoes, Grated Cheese, Sour Cream, Jalapeños and Warm Flour Tortillas, Rice, Refried Beans and Carrot Cake.

Virginia Southern

Mixed Green Salad with Assorted Condiments and Dressings, Potato Salad, Fried Green Tomatoes, Fried Catfish with Tartar Sauce, Fried Chicken, Red Rice, Corn and Lima Bean Succotash, Corn Bread, Biscuits and Red Velvet Cake.

All luncheon buffet selections include iced tea and coffee. Hot tea service by request.

Luncheon buffets are based upon one and a half hours of service and may be extended for an additional charge. For groups less than 50 guests a service charge of \$75 will apply.

SAVOR...

THE MEADOW
Catering by SMG

Luncheon Buffets

LUNCHEON BUFFET SELECTIONS

We Proudly Serve Douwe Egberts Coffee

Traditional Virginia Dining

*Choose a meat and **one** item from each category below*

Meat

Additional Meat

*Home Style Meatloaf
Fried Chicken
Pork BBQ
Southern Baked Chicken
Fried Catfish*

Salad

Additional Salad

*Mixed Greens with Dressing
Traditional Cole Slaw
Mustard Potato Salad
Tri Colored Pasta Salad in Olive Oil*

Sides

Additional Side

*Mashed Sweet Potatoes
Mac-N-Cheese
Broiled New Potatoes with Onions
New England Style Baked Beans
Wild Rice*

Vegetables

Additional Vegetable

*Corn and Lima Bean Succotash
Sautéed Green Beans
Roasted Medley*

Bread

Additional Bread

*Assorted Rolls
Biscuits
Corn Bread*

Dessert

Additional Dessert

*Brownies
Strawberry Cobbler
Yellow Cake with Chocolate Frosting*

All luncheon buffet selections include iced tea and coffee. Hot tea service by request.

***Luncheon buffets are based upon one and a half hours of service and may be extended for an additional charge.
For groups less than 50 guests a service charge of \$75 will apply.***

SAVOR...

THE MEADOW

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Dinner Buffets

DINNER BUFFET SELECTIONS

We Proudly Serve Douwe Egberts Coffee

The Midwestern

Mixed Field Greens with Assorted Condiments and a Tomato Ranch Dressing, Baked Chicken with Gravy, Rosemary Meatloaf, Yukon Gold Chive Mashed Potatoes, Garlic and Butter Sautéed Broccoli Rabe, Roasted New Potatoes, Assorted Dinner Rolls and a Seasonal Fruit Cobbler.

China Town

Vinegar and Ginger Cucumber Salad, Mixed Greens Salad with Assorted Condiments and a Wasabi Ranch Dressing, Sweet and Sour Chicken with Pineapple, Stir Fried Mixed Vegetables, House Fried Rice, Teriyaki Roasted Pork Loin, Lo Mien Noodles with Snow Peas and Green Onions and a Cinnamon Rice Pudding.

The Mount Vesuvius

Chopped Romaine Salad with Assorted Condiments, Caesar Dressing and Raspberry Vinaigrette, Chicken Franchise, Eggplant Parmesan, Meat Lasagna, Angel Hair Pasta tossed with a Tomato Pesto, Green Beans with Garlic, Olive Oil and Romano Cheese, Garlic Bread and Tiramisu.

The Richmond Classic

Mixed Greens Salad with Assorted Condiments and Dressings, Mustard Potato Salad, Cole Slaw, Fried Green Tomatoes, Red Rice, Corn and Lima Bean Succotash, Fried Catfish, BBQ Pork Loin, Southern Fried Chicken, Corn Bread, Biscuits and Red Velvet Cake.

All dinner buffet selections include iced tea and coffee. Hot tea service by request.

Dinner buffets are based upon one and a half hours of service and may be extended for an additional charge. For groups less than 50 guests a service charge of \$75 will apply.

SAVOR...

THE MEADOW

Catering by SMG

Action Stations

OUR CHEF-ATTENDED SPECIALTY ACTION STATIONS

We Proudly Serve Douwe Egberts Coffee

Enjoy a dynamic interactive culinary experience with freshly cooked and presented appetizers, salads, carved items or entrees. Your guests will enjoy contemporary flavors and unlimited possibilities created right before their eyes.

Seared Tuna Bar

Sushi Grade Tuna Bites Seasoned with an Oriental Slaw and Spicy Remoulade Sauce.

Southern Grits Bar

Southern Grits with Fried Green Tomatoes (prepared to order) served with Sautéed Toppings of Shrimp, Tomatoes, Mushrooms, Cheddar Cheese, Creamy Gravy, Chives and Sour Cream.

Quesadilla Bar

Marinated Beef and Chicken, Salsa, Grated Cheese, Sour Cream, Guacamole, Diced Tomatoes, Shredded Lettuce and Warm Flour Tortillas.

Risotto Bar

Creamy Arborio Rice Sautéed with Asparagus, Sun dried Tomatoes, Portabella Mushrooms, Bleu Cheese, Garlic and Fresh Herbs.

Pasta Bar

Created to Order Tortellini or Penne Sautéed with Fresh Mushrooms, Tomatoes, Black Olives, Artichoke Hearts, served with Sauces of Zesty Parmesan Cheese Marinara and Creamy Alfredo.

Potato Bar

Fresh Baked Potatoes served with Steamed Broccoli, Sautéed Mushrooms, Crumbled Bacon, Sour Cream, Chives, Cheddar Cheese and Whipped Butter.

Minimum of 50 people required for action stations.

Carver/attendant fee of \$75 per two hours not included.

SAVOR...

THE MEADOW

Catering by SMG

Carving Stations

OUR CHEF-ATTENDED SPECIALTY CARVING STATIONS

We Proudly Serve Douwe Egberts Coffee

All Carved Selections are served with Silver Dollar Rolls and Appropriate Condiments

***Seasoned
Prime Rib of Beef***

*Slow Roasted Seasoned Boneless Rib eye served with Horseradish
Sauce
(Serves approximately 40 people)*

Roast Turkey Breast

*Sliced Thin and served with a Fresh Thyme Aioli
(Serves approximately 50 people)*

Steamship Round of Beef

*Eye Round, Top and Bottom Round Cooked to Medium Rare,
accompanied by Garlic Horseradish
(Serves approximately 150-175 people)*

***Whole Slow Roasted
Beef Tenderloin***

*Filet Mignon Cooked to Perfection with a Horseradish Aioli
(Serves approximately 25 people)*

Oriental Pork Loin

*Boneless Pork Seasoned and Basted with Oriental Flavors
(Serves approximately 45 people)*

Honey Glazed Ham

*Served with Maple Dijon Sauce
(Serves approximately 50 people)*

Smoke Barbeque Brisket

*Sweet and Savory served with Sweet and Smokey BBQ Sauce
(Serves approximately 50 people)*

***Mesquite Smoked
Turkey Breast***

*Slow Roasted and Sliced Thin with a Chipotle Aioli
(Serves approximately 50 people)*

Minimum of 50 people required for action stations.

Carver/attendant fee of \$75 per two hours not included.

SAVOR...

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Receptions

CHILLED HORS D'OEUVRES

We Proudly Serve Douwe Egberts Coffee

<i>Stuffed Cherry Tomatoes</i>	<i>Boursin or Gorgonzola Cheese Stuffed Fresh Tomatoes.</i>
<i>Assorted Finger Sandwiches</i>	<i>Blackened Chicken Salad with Red Grapes and Pecan or Albacore Tuna Salad with Sweet Relish on Thick Wheatberry Bread.</i>
<i>Virginia Ham Biscuits</i>	<i>Fresh Buttermilk Biscuits with Sliced Ham and a Dijon Honey Poppy Seed Butter.</i>
<i>Roma Tomato and Fresh Basil Bruschetta</i>	<i>Served with Fresh Baked Garlic Crustinis.</i>
<i>Antipasta Skewer</i>	<i>Mozzarella, Salami, Marinated Artichoke Hearts, Roasted Red Peppers with a Balsamic Drizzle.</i>
<i>Sliced Beef Crustini</i>	<i>Garlic Crustinis topped with Seasoned Roast Beef and a Roasted Red Pepper and Dill Crème Fraiche.</i>
<i>Belgian Endive</i>	<i>Filled with a Smoked Salmon Mousse.</i>
<i>Assorted Phyllo Cup Canapés</i>	<i>Shrimp with a Cucumber and Five Spices Crème Fraiche, Avocado, Goat Cheese and Pine Nut, Virginia Ham, Asparagus and Gorgonzola, Curried Chicken and Cashew.</i>
<i>Cucumber Cups</i>	<i>Sliced Seedless Cucumber with Lump Crab Meat Salad.</i>
<i>Jumbo Shrimp Cocktail</i>	<i>Seasoned Large Tiger Shrimp with Spicy Bloody Mary Cocktail Sauce.</i>

All prices are quoted and sold in increments of 50 pieces.

For additional hors d'oeuvre selections please inquire with your catering sales representative.

*Receptions are based upon two hours of service and may be extended for an additional charge.
For groups less than 50 guests a service charge of \$75 will apply.*

SAVOR...

THE MEADOW

Catering by SMG

Receptions

HOT HORS D'OEUVRES

We Proudly Serve Douwe Egberts Coffee

<i>Vegetable Stix</i>	<i>Baked Combination of Carrots, Beans, Sweet Corn and Onions, Accompanied by Cilantro Honey Mustard. (100 pieces)</i>
<i>Assorted Mini Quiche</i>	<i>Lorraine, Spinach, Cheese and Shrimp.</i>
<i>Spanakopita</i>	<i>Phyllo filled with Feta Cheese and Spinach.</i>
<i>Spring Rolls</i>	<i>Crispy Fried with Cabbage, Carrot and Pork served with a Spicy Hoisin Sauce.</i>
<i>Artichoke Phyllo Triangles</i>	<i>Creamy Artichoke and Cream Cheese baked inside a Flaky Pastry.</i>
<i>Mini Chicken Cordon Bleu</i>	<i>Chicken stuffed with Virginia Ham and Swiss Cheese.</i>
<i>Stuffed Mushrooms</i>	<i>Sausage or Crab Stuffed Mushrooms.</i>
<i>Chicken and Green Chili Tacquitos</i>	<i>Marinated Chicken rolled with Green Chilis and Cheese in a Tortilla Shell. Fried and served with a Salsa Ranch Dipping Sauce.</i>
<i>Beef Empanadas</i>	<i>Flaky Turnovers filled with Seasoned Beef served with Pico De Gallo.</i>
<i>Pork Wontons</i>	<i>Crispy Fried Wontons with a Tangy Sweet and Sour Sauce.</i>
<i>Andouille Sausage Puffs</i>	<i>Spicy Sausage wrapped in a Flaky Crust with a Sweet Creole Mustard.</i>
<i>Fig and Mascarpone Purse</i>	<i>Phyllo stuffed with Fig Jam and Mascarpone Cheese.</i>
<i>Mini Chesapeake Crab Cakes</i>	<i>Housemade Recipe served with Cajun Tarter Sauce and Spicy Lemon Cocktail Sauce.</i>
<i>Crab Dip</i>	<i>Seasoned Crab with Onions, Garlic, and Sour Cream served with Assorted Breads, Crackers and Crustinis.</i>

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For additional hors d'oeuvre selections please inquire with your catering sales representative.

SAVOR...

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Receptions

RECEPTION DISPLAYS

We Proudly Serve Douwe Egberts Coffee

Baked Brie en Croute

Flaky Brie topped with Raspberry Preserve and Sliced Almonds with Assorted Crackers.

***Seasonal
Fresh Vegetable Display***

Broccoli, Cauliflower, Squash, Zucchini, Carrots, Celery, Cherry Tomatoes with Southwest Ranch and Homemade Honey Mustard. (Serves approximately 100 people)

Grilled Vegetable Display

Sliced Squash, Zucchini, Eggplant, Onions, Portabella Mushrooms, and Tomatoes served with Roasted Red Pepper Hummus and Assorted Breads. (Serves approximately 100 people)

***Seasonal
Fresh Fruit Display***

Honeydew, Cantaloupe, Pineapple, Grapes and Strawberries served with Strawberry Yogurt Dipping Sauce. (Serves approximately 100 people)

Cheese Display

Swiss, Cheddar, Smoked Gouda, Pepper Jack, Provolone, Boursin, Brie, Grapes, Strawberries with Assorted Crackers. (Serves approximately 100 people)

***Medallion of
Beef Tenderloin***

Slow Roasted and Sliced Thin, accompanied by Assorted Breads, Horseradish Sauce and Chipotle Dijon.

WINE & COCKTAIL SELECTIONS

	<u>HOSTED BAR SERVICE</u>	<u>CASH BAR SERVICE</u>
<i>House Cocktails</i>		
<i>Premium Brand Cocktails</i>		
<i>Cordials and Cognacs (upon request)</i>		
<i>Two Liquor House Drinks</i>		
<i>Two Liquor Premium Drinks</i>		
<i>Domestic Beer</i>		
<i>Imported or Micro Brewed Beer</i>		
<i>Soft Drinks</i>		
<i>Bottled Water</i>		
<i>Fruit Juice</i>		
<i>Champagne Punch</i>		
<i>Sparkling Peach Punch (non-alcoholic)</i>		
<i>Fruit Punch (non-alcoholic)</i>		
<i>Domestic Keg Beer</i>		
<i>Imported or Micro Brewed Keg Beer</i>		

WINE TIERS

	<u>HOSTED BAR SERVICE</u>	<u>CASH BAR SERVICE</u>
<i>House</i>		
<i>Highly Recommended</i>		
<i>Premium</i>		
<i>Sparkling Wine or Champagne</i>		

HOSTED BAR SERVICE POLICIES

One bartender per 100 - 125 guests is recommended.

A service charge of \$75.00 per bartender for the first three hours will apply if sales do not exceed \$500.00.

Prices do not include a 20% service charge, state sales tax of 5%, or local sales tax of 4%.

CASH BAR SERVICE POLICIES

One bartender per 75 - 100 guests is recommended.

A service charge of \$75.00 per bartender for the first three hours will apply if sales do not exceed \$500.00.

Prices are inclusive of a state sales tax of 6%, state liquor tax of 5% and local sales tax of 2%.

ALCOHOL SERVICE POLICIES

*All alcoholic beverages **must** be served by employees of the Meadow Event Park.*

It is our policy to request valid picture identification for guests appearing to be under 30 years of age.

It is our policy that alcohol service will end one hour prior to the end of the event.