



TEL: 302.731.1800

EMAIL: INFO@EXECUTIVEBANQUETS.COM

2026/2027 Served Wedding Package

Welcome to the Executive Banquet & Conference Center, located just off I-95 in Newark, Delaware. The Capozzoli family invites you to enjoy our spectacular atmosphere, food & service. Your 2025/2026 Wedding Package will include the following:

- * Five Hour Wedding Reception *
- * Full Course Served or Buffet Dinner *
- * Five Hour Open Bar *
- * Complimentary Champagne Toast for Bridal Party *
- * Selection of Decorative Wedding Cake *
- * Floor Length Table Linen with Choice of Colored Napkin*
- * Chiavari Chairs with your Choice of Colored Sash *
- * State of the art Audio/Visual Equipment *
- * Personalized Wedding Planning Services *
- * Private Bridal Suite with Attendant *
- * Room Capacity for Wedding 480 *
- * Complimentary Coat Check *
- * Award Winning Cuisine *



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Executive Banquet & Conference Center Served Dinner Wedding Package:

\$134.00 per person

****Pricing based upon a minimum of 120 guests****

Complimentary Services

Be our guest. . .

The EBCC is proud to serve our couples needs and do not charge for your meals. Our staff traditionally handles your various set up and decorating needs such as place card tables, candy stations, favors, centerpieces, etc. We have only one ambition, To Make your Wedding an “Affair to Remember. . .”

Wedding Cake

Customize your wedding cake with one of the regions premier bakeries, Bings Bakery. Choose from a wide range of flavors & designs. You will work directly with the bakery to ensure your dream cake is to your specifications

Linens

Floor Length Linens, along with your choice of colored napkins & chair sash. You can work with your wedding specialist to upgrade any of your linens.

Private Bridal Suite with Attendant

Our bridal suite is private & secure, fully furnished room complete with a large bathroom. During cocktail hour this room is at the bridal party’s disposal. Cocktails & Hors d’oeuvres will be served by a private attendant. This room is also able to be locked if anyone in the bridal party needs to leave any valuables behind.





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THE EXECUTIVE BAR PACKAGE

Your Wedding Package includes 5 full hours open bar service at the EBCC. Our team of professionally trained & certified bartenders ensure smooth service throughout your event. The EBCC Bar Package will include:

8 Draft Beer Offerings:

- *Modelo
- *Juicy Haze IPA
- *Coors Light
- *Miller Light
- *Yuengling Lager
- *Heineken
- *Michelob Ultra
- *Stella Artois

Liquor Offerings:

(to include but not limited too)

- *Tito's Vodka *Absolut Vodka
- *Tanqueray *Seagram's Gin
- *Bacardi Rum *Captain Morgan
- *Malibu Rum *VO *Seagram's 7
- *Hornitos *Jack Daniels
- *Jim Beam *Southern Comfort
- *Peach Schnapps *Dewar's
- *Amaretto *Kahlua
- *Crown Royal
- *Jameson *Fireball

Wine Offerings:

White

- *Chardonnay
- *Pinot Grigio
- *Riesling

Dry Red

- *Merlot
- Cabernet Sauvignon
- Pinot Noir

Other Wines

- *Moscato
- *White Zinfandel

BAR UPGRADES:

"Signature" Drink

Tantalize your guests taste buds to a "signature" of your choice. Whether it's the bride or grooms favorite drink, a drink that has special meaning, or just something fun and new, our certified bartenders will prepare it to your specifications and finish it with your favorite garnish.

Premium Liquors

A full list of premium liquors is available upon request. You may purchase these liquors per bottle or include them in your package for a per person fee.

Bottled Beer

Assorted Bottled Beers are available at the Executive. Pricing will vary on beer selection

Martini Luge

Enjoy a cocktail of your choice chilled through a customized Ice Luge



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COCKTAIL HOUR

Treat your guests to an array of delicious Hors d'oeuvres & Cold Presentations, All Included:

MEDITERRANEAN DISPLAY

- | | |
|-----------------------------|---------------------------|
| *Marinated Mozzarella Balls | *Sopressata |
| * Sharp Provolone Cheese | * Roasted Red Peppers |
| * Mild Provolone Cheese | * Tomato Basil Bruschetta |
| *Prosciutto di Parma | * Assorted Olives |
| *Genoa Salami | * Olive Tapenade |
| *Fresh Seasonal Fruit | * Pecorino Romano Cheese |

*Roasted Red Pepper Hummus
Served with Carrots, Celery & Pita Bread

CHOICE OF ONE (1) HOT STATION

Slider Station:

*Choice of Three (3)

- *Crab Cake: Old Bay Mayo, Mixed Greens
- *Carolina Pulled Pork: BBQ, Coleslaw
- *Fried Chicken: Tangy Ranch, Pickles
- * Cheeseburger – Sharp Cheddar

Chicken Wing Station:

Traditional or Boneless Chicken Wings
Served with Your Choice of Two Sauces,
Accompanied with Carrots & Celery
Sauces:
Buffalo, General Tso's, Sweet Chili, Old Bay.

Flat Breads

Choice of 3

- *Margareta *Plain Cheese
- *Grilled Vegetable *White Spinach
- *Pepperoni *Crumbled Sausage
- *Asiago Marinara *Prosciutto

Crab Dip

Our Homemade Creamy Crab Dip

*Served with Pita Chips, Pretzel Bites &
Toast Points

BUTLER PASSED HORS D'OEUVRES

*Our Team will prepare these 6 delicious Hors D'oeuvres to be butler passed by our waitstaff

*General Tso's Chicken – Crispy Chicken Bites, tossed in our Zesty General Tso's Sauce, Garnished with Toasted Sesame Seeds

*Arancini – Our House Made Risotto Combined with Asiago Cheese, Lightly Breaded & Fried, Served with our Basil Marinara

*Cheesesteak Bites – Finely Chopped Ribeye & Fried Onions Encased in Tender Crust, Served with Ketchup

*Crab Cakes – Our Delicious Crab Cakes Seasoned with Old Bay, Served with a Tangy Cocktail Sauce

*Smoked Chicken Quesadilla – Smoked Chicken & Veggies Beautifully arranged in a Tortilla, Garnished with Pico di Gallo & Sour Cream

*Mushroom En Croute – Assorted wild Mushrooms & Cheese Combined in a light Puff Pastry

**Additional Hors D'oeuvres Upgrades are available





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SALAD SELECTIONS

(Choice of One)

Classic Caesar Salad

Crisp California Romaine Lettuce, Shredded Romano Cheese and Home-Made Garlic Croutons tossed with a Creamy Caesar Dressing

Executive Salad

This Original Salad is Comprised of Assorted Field Greens & Romaine Hearts, Topped with Mini Mozzarella Balls, Roasted Red Peppers, Sliced Almonds, Kalamata Olives, Topped with a Balsamic Vinaigrette

Spring Mix Salad

Baby Leaf Field Greens, Strawberries, Candied Walnuts, Crumbled Gorgonzola Cheese with a Raspberry Vinaigrette Dressing

Caprese Stacker*

Fresh Ripe Beefsteak Tomatoes, Stacked with Fresh Mozzarella Cheese, Finished with Shaved Red Onion, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze

*We recommend this salad when ingredients are in season

Wedge Salad

Crisp Wedge of Iceberg Lettuce, topped with Applewood Smoked Bacon, Gorgonzola Crumbles, Diced Tomatoes & Shaved Red Onion, served with a House Made Bleu Cheese Dressing

Cucumber Crown*

This beautiful Salad is sure to impress your guests! Fresh Assorted Field Greens Topped with Heirloom Cherry Tomatoes, Sliced Black Olives & Sun-Dried Cranberries & Shaved Carrots all wrapped in a Thinly Sliced English Cucumber to make a Stunning Presentation

(*\$3.00 per person additional)

or

SOUP SELECTIONS

(Choice of One)

Italian Wedding Soup

Mom-Mom Alice's Classic Escarole Soup with Chicken, Meatballs, Pecorino Romano Cheese and Eggs

Kennett Square Wild Mushroom

Rich and Creamy Blend of Exotic Kennett Square Mushrooms

Cream of Broccoli & Cheddar

Tender Broccoli Pureed in a Rich Creamy Broth, Finished with Real Wisconsin Cheddar Cheese

Lobster Bisque

Tender Chunks of Lobster with a Creamy Seafood Broth

Roasted Tomato Bisque

Crushed Fire-Roasted Tomatoes with Heavy Cream Simmered with Basil and Garlic





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ENTREES

Choice of Two Entrees, add a third entrée for \$3.00 per person

POULTRY SELECTIONS:

Chicken Saltimbocca

Pan Seared Chicken Breast Topped with Prosciutto di Parma & Mozzarella Cheese, Served with a Marsala-Sage Sauce

Chicken Alexa

Pan Seared Chicken Breast Topped with Baby Spinach, Fire Roasted Red Peppers & Provolone Cheese, Served with a Cabernet Demi-Glaze

Chicken Jillian

Grilled Chicken Breast, Topped with Tender Shrimp and & Creamy Tomato Sauce infused with Truffle Oil

Chicken Cordon Bleu

Pan Seared Chicken Breast, Topped with Shaved Honey Ham & Jarlsberg Cheese, Served with a Dijon Cream Sauce

Chicken Marsala

Pan Seared Chicken Breast with Kennett Square Mushrooms, Topped with Marsala Wine Demi-Glace

Chicken Jaclyn

Grilled Chicken Breast, Topped with Prosciutto, Red Peppers & Mozzarella Cheese, Served with a White Wine Cream Sauce with Diced Tomatoes & Lump Crab Meat

Chicken Wellington

Seasoned Chicken Breast Topped with a Mushroom Duxelles, Wrapped in Puff Pastry & Baked to a Golden Brown Served in a Madeira Wine Sauce

Chicken Alicia

Boneless Breast of Chicken Filled with a Mushroom & Herb Stuffing, Served with Sauce Supreme

Chicken Chesapeake

Boneless Chicken Breast Topped with our Homemade Crab Imperial, Served with an Old Bay Cream Sauce



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ENTREES_(CONTINUED)

BEEF & PORK SELECTIONS:

Filet of Beef

Choice Graded, Center Cut Filet is Grilled Over an Open Flame, Topped with your Choice of Cabernet Demi-Glace or Roasted Garlic Butter

New York Strip Steak

This Steak Lovers Favorite Cut is Char Grilled, Then Topped with a Roasted Garlic Butter or Brandy Peppercorn Sauce

Ribeye

This Cut of Steak is Filled with Flavor, it's Char Grilled & Served with your Choice of Cabernet Demi-Glace or Roasted Garlic Butter

Braised Short Rib

Slow Cooked Short Ribs, Topped with a Hearty Sauce of Vegetables
*Best presented over Mashed Potatoes

Grilled Pork Chop

Bone-In Pork Chop, Flame Grilled. Served with a Wild Mushroom Cream Sauce

SEAFOOD SELECTIONS:

Capozzoli's Crab Cakes

Just the Right Combination of Jumbo Lump & Claw Meat to Make the Perfect Crab Cakes, Broiled, Served with a Red Pepper Coulis

Stuffed Shrimp Imperial

Jumbo Shrimp, Butterflied, then Stuffed with our Homemade Crab Imperial Broiled to Perfection

Faroe Island Salmon

Fresh Salmon from the Cold Waters off of the Faroe Islands. You can Choose your Preparation

Teriyaki – House Made Teriyaki Glaze, Toasted Sesame Seeds

Blackened – Cajun Seasoning (not too spicy), Wilted Spinach

Honey Dijon – House Made Honey Dijon Sauce

Stuffed Flounder

Fresh Filet of Flounder, stuffed with our Homemade Crab Imperial, drizzled with a Lemon Garlic Butter & Broiled, Served with a Fresh Lemon Wheel



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ENTREES (CONTINUED)

DUET ENTREES

A combo plate is always a great option; it eliminates your guests having to decide and remember entrée selections and it makes for a nice presentation

4 oz. Filet of Beef

Char-Grilled, Served with your Choice of Cabernet Demi-Glace, Roasted Garlic Butter or Brandy Peppercorn Sauce

Paired with:

Capozzoli's Crab Cakes

Just the Right Combination of Jumbo Lump & Claw Meat to Make the Perfect Crab Cakes, Broiled, Served with a Red Pepper Coulis

Stuffed Shrimp Imperial

Jumbo Shrimp, Butterflied, then Stuffed with our Homemade Crab Imperial Broiled to Perfection

Cold Water Lobster Tail*

Broiled with Butter & Lemon

*Market Price upcharge

VEGETARIAN & VEGAN:

Grilled Vegetable Wellington

Assorted Grilled Vegetables & Cheese Wrapped in a Flakey Puff Pastry, Served over a Red Pepper Coulis

Casarecce Pomodoro

Casarecce Pasta Tossed with Oven Roasted Cherry Tomatoes, Broccoli Rabe in a Pomodoro Sauce, Finished with Pecorino Romano Cheese & Fresh Basil

Stuffed Portobello

Roasted Portobello Mushroom Cap Stuffed with Eggplant, Zucchini & Onions, Topped with Provolone Cheese, Finished with a Balsamic Drizzle

General Tso's Tofu (VEGAN)

Firm Tofu Wok Fried, Then Tossed in a General Tso's Sauce with Broccoli & Green Beans, Finished with Toasted Sesame Seeds

Wild Mushroom Ravioli

Ravioli Filled with Ricotta Cheese & Assorted Wild Mushrooms, Served in a Mushroom-Marsala Cream Sauce



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STARCHES:

(Choice of One)

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

Roasted Red Bliss Potatoes

Classic Mashed Potatoes

Baked Potato

VEGETABLE:

(Choice of One)

Roasted Asparagus Spears

Green Beans & Baby Carrots

Tuscan Blend – Broccoli, Cauliflower, Carrots & Red Peppers

Italian Style Green Beans with Garlic & Oil

CHILDREN'S MENU - \$40.00 PER CHILD

(Choice of one to be selected for children under the age of 12)

Chicken Tenders & French Fries

All White Meat Chicken Tender & French Fries Served with Three Dipping Sauces

Pasta & Meatballs

Pasta Tossed in Marinara Sauce, Served with Two Homemade Meatballs

Grilled Cheese & French Fries

Made with Fresh White Bread & American Cheese, Served with French Fries

** Any Children's Meal may have Fresh Steamed Vegetables substituted for French Fries

VENDOR MEALS - \$35.00 PER VENDOR

Treat your various vendors to the same delicious food you are serving your guests. Vendor Meals will be served only after every guest is finished being served





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DESSERT

As time moves on traditions change, while the Wedding Cake is still very popular, many Brides are looking for alternative Dessert Options. You may choose from any of these desserts in place of a Wedding Cake. You can also Keep the Wedding Cake and Upgrade with an additional dessert

Wedding Cake

Your delicious cake from Bings Bakery will be cut & placed on a buffet station, The rest of the cake will be neatly boxed and placed by the exit for your guests to enjoy after the party.

Ice Cream Sundae Bar

Bring Back Your Childhood Memories, By Creating Your Own Personal Sundae. With your Choice of Vanilla or Chocolate Ice Cream, Top it with a selection of: Wet Nuts, Crushed Cherries, Pineapple, Sliced Strawberries, Rainbow Jimmies, Marshmallows, Reese's Pieces, Nutter Butter Crumbs, Oreo Crumbs, Chocolate Fudge, Carmel Sauce & Whipped Cream

Flambé Station

Classic Bananas Foster & Cherries Jubilee, flambéed in the Ballroom for a spectacular presentation, Served with Vanilla Ice Cream

Cannoli Station

"Leave the Gun and take the Cannoli", Crispy Cannoli Shells Filled with a Sweet Ricotta Filling & Chocolate Chips. Take as many as you want!!

Sweet Table

Assortment of Mini Italian Pastries & Tarts. All Bite Size so you can try as many as you like

Coffee Station

To accompany your dessert, freshly brewed 100% Columbian coffee, and decaf coffee will be stationed with your cake, along with hot water and a wide selection of specialty Bigelow teas.



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Additional Suggestions

***All Items in this section will be an upgrade to our Standard Package**

COCKTAIL HOUR ENHANCEMENTS:

Impress your guests with one of our themed stations during cocktail hour:

Shrimp Cocktail Station

Jumbo Shrimp Cocktail, served on a Decorative Bed of Ice, Served with Lemon Wedges & Zesty Cocktail Sauce
\$3.00 per person

By The Sea Station

A wide assortment of Fresh Seafood to Include: Jumbo Shrimp Cocktail, Crab Claws, Blue Pointe Oysters & Littleneck Clams on the Half Shell. Decoratively Displayed on a Bed of Crushed Ice with an **ICE SCULPTURE**
\$10.00 per person

Crab Cake Station

Our Award-Winning Crab Cakes will be Sautéed to order by a Capozzoli Chef on a Decorative Station, and Served with a Choice of Roasted Red Pepper Sauce, Cocktail Sauce or Roasted Garlic Aioli.
\$5.00 per person

Asian Station

Assorted Sushi Rolls to Include Spicy Tuna, Philly Roll, California Roll & More Served with Pickled Ginger, Wasabi & Soy Sauce
General Tso's Chicken, Vegetable Fried Rice
\$4.00 per person

Mashed Potato Bar

Pick from a Variety of Mashed Potatoes and an Endless Variety of Toppings to make your Cocktail Hour Unique. All Potatoes will be piped into Martini Glasses and You & Your Guests Can Create Anything you desire.
\$5.00 per person

Taste of Tuscany Pasta Bar

Your Choice of Any Two Pastas & Sauces that Our Chefs will Sauté to Order. Pasta is accompanied with Crusty Italian Breads, Pecorino Romano Cheese & Extra Virgin Olive Oil
\$4.00 per person

Carving Station

Selection of Two Grilled Meats to be Carved by an EBCC Chef, Served with a display of accompaniments
Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Tenderloin of Beef(\$2.00pp), Flank Steak, Turkey Breast
\$5.00 per person

Philly Cheesesteak Station

Fresh Ribeye Roll, Topped with your choice of "Whiz", American or Provolone & Fried Onions. Served on a Mini Steak Roll
\$4.00 per person





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APPETIZER SELECTIONS

* Additional Course *

PASTA

Penne Rose Vodka

Penne Pasta Tossed in our Award-Winning Rose Vodka Sauce with Vodka, Imported Pancetta & Pecorino Romano Cheese
\$3.00 per person

Tortellini Alfredo

Fresh Tri Colored Tortellini Filled with Ricotta Cheese & Tossed in a Creamy Alfredo Sauce & Grated Parmesan Cheese
\$4.00 per person

Crab Ravioli

Fresh Ravioli Filled with a Savory Crab Filling, Topped with in an Old Bay Alfredo Sauce
\$5.00 per person

Chef's Choice

Let our Chef's Create a Delicious Seasonal Pasta Dish, Sure to Please all of your Guests
\$3.00 per person

FRUIT

Fruit Martini

Fresh Fruit Hand Scooped with a melon ball for a unique presentation Topped with a Coconut Chantilly Cream
\$3.00 per person

INTERMEZZO

Your Choice of Sorbet

Lemon, Mango, Raspberry, Blood Orange or Coconut
\$2.00 per person

SEAFOOD

Capozzoli Crab Cakes

Our Homemade Crab Cakes Served Over a Bed of Greens, Drizzled with a Roasted Red Pepper Coulis
\$5.00 per person

Jumbo Shrimp Cocktail

Served with a Lemon & Lime Wedge & Zesty Cocktail Sauce
\$5.00 per person

Limoncello Shrimp -

Tiger Shrimp Sautéed with Ginger, Garlic & Parsley, Then Flamed with Limoncello Liquor, Garnished with Diced Bell Pepper
\$7.00 per person



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DESSERT SELECTIONS

Served Dessert Selections:

Strawberries Toscana

Fresh Strawberries, Quartered & Macerated in Amaretto di Sorano, served in a Martini Glass & Topped with Fresh Chantilly Cream
\$5.00 per person

Chocolate Mousse

Homemade Chocolate Mousse, made with Swiss Dark Chocolate & Sweet Whipping Cream, Topped with White Chocolate Shavings
\$4.00 per person

Tiramisu

A wedge of this Classic Italian Dessert which literally means “make me happy”, will surely delight every guest
\$5.00 per person

Jumbo Cannoli

A Fresh Cannoli, delivered from Brooklyn, NY, & filled at the last possible moment with a homemade ricotta & chocolate chip filling
\$5.00 per person

New York Style Cheesecake

New York Cheesecake with a Sweet Cracker Crust, Topped with your choice of a variety of toppings & sauces
\$4.00 per person

Dessert Stations

Capozzoli's Viennese Sweet Table

Our most Popular Dessert Selection. A Variety of Assorted Miniature Italian Pastries, Cakes, Cheesecakes, Ice Cream Desserts, Tiramisu, Petit Fours, Rice Pudding, Chocolate Mousse and Much More. Each guest will be sure to find something they like!
\$7.00 per person

Flambé Station

Classic Bananas Foster & Cherries Jubilee, flambéed for a spectacular presentation, Served with Vanilla Ice Cream

\$5.00 per person

Ice Cream Sundae Bar

Bring Back Your Childhood Memories, By Creating Your Own Personal Sundae. With your Choice of Vanilla or Chocolate Ice Cream, Top it with a selection of: Wet Nuts, Crushed Cherries, Pineapple, Sliced Strawberries, Rainbow Jimmies, Marshmallows, Reese's Pieces, Nutter Butter Crumbs, Oreo Crumbs, Chocolate Fudge, Carmel Sauce & Whipped Cream
\$4.00 per person

International Coffee Bar

Freshly brewed coffee served with: Whipped Cream, chocolate shavings, rock candy stirrers, cinnamon sticks, Bailey's Irish Cream, Kahlua, and Amaretto
\$3.00 per person





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END OF THE RECEPTION SNACKS

Treat your guests to some “grab & go” snacks at the end of the night, the perfect way to say,

“Thank You” for coming

Cheesesteaks

A Philadelphia Favorite, Steaks will be prepared with Ribeye Roll, American Cheese & Fried Onions. Ketchup, Mayonnaise, Sweet & Hot Peppers will be on the side
\$5.00 per person

Breakfast Sandwiches & Wraps

Assortment of Sandwiches Prepared on Bagels & Tortilla Wraps with Eggs, Bacon, Sausage, Ham & Peppers.
Ketchup, Hot Sauce & Salsa on the Side
\$4.00 per person

Hoagies

Assorted Hoagies made on a Fresh Liscio Roll. Assortment includes, Italian, Turkey & Roast Beef. All Hoagies are topped with Lettuce, Tomato, Onion, Pickle, Sweet Peppers, Oil & Oregano
\$4.00

Personal Pan Pizza

Have your guests grab a hot Personal Pan Pizza for the ride home. Assorted Pizzas will include Plain, Pepperoni & Sausage
\$5.00 per person

Frequently Asked Questions





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Is a deposit required to reserve the ballroom?

Yes, a \$2,500.00 **non-refundable deposit** is required with the signing of the contract.

Is there a charge for bartenders?

No, bartenders are included with the Open Bar.

Can we bring our own food or beverage into the ballroom?

No outside food or beverage is allowed, with the exception of desserts.

How & when do I have to pay for my wedding?

The \$2,500.00 deposit is due upon booking, 25% is due 6 months prior to your wedding date, 50% is due 30 days prior to your wedding date and Payment in full is required 10 days prior to your wedding date. We have a very flexible payment option. You are more than welcome to set up a payment plan with us. All payments are **non-refundable**.

Can we use a credit card to pay for my reception?

Yes, credit cards are allowed for the initial \$2,500.00 deposit at no additional service charge, however a 4% service charge would be added to any additional payments.

Do you have special meals for children & diet restricted guests?

We accommodate all of your guests. Children & Vegetarians have a few options from which to choose. We also accommodate any allergy or other diet related needs.

Are there specified times for our reception?

The entire day is yours. The ballroom will not be booked for any event besides your wedding.

Do you have required vendors?

No, however we can provide you with our list of vendors from Florists, Limos, DJ's and more.

Can we decorate the ballroom?

Yes, decorations are allowed in the ballroom. Items are not allowed to be tacked, nailed or stapled onto any part of the ballroom.

What is the "guaranteed guest count" and when is it due?

Your "guaranteed guest count" is the amount of people you expect to attend your reception/ceremony. The "guarantee" is due no later than 10 days prior to the date of your wedding. Once you have "guaranteed" a specific number, that number cannot be decreased but can be increased, within reason. You will be charged for the number that you "guarantee."

Can we bring in items for early storage?

You may bring items in and we will store them in a locked room.

What type of A/V equipment is available to us?

We have a state-of-the-art A/V system. Laptops, iPods & more are able to connect our system and be projected through our house speakers, Projection Screens & LCD Projectors

What is your cancellation policy?

Advance payments made to The EBCC are **non-refundable** in the event of a cancellation, however if a postponement or date change is necessary, all payments will carry-over.