

TELEFAX



Hyatt Regency Saipan
 P.O. Box 5087
 Saipan, MP 96950 U.S.A.
 Phone: (670) 234-1234
 Telec (783) 659 (724) 659
 Telefax: (670) 234-7745

DATE: March 18, 1995
 ATTN.: Jack Villagomez FAX#: (670) 235-2091
 c/o Diane Villagomez
 FROM: Vicki Askew FAX#: (670) 234-7745
 SUBJ.: Pre Constitutional Convention

TOTAL NUMBER OF PAGES TRANSMITTED - ¹⁵ - INCLUDING COVER PAGE
IF YOU DO NOT RECEIVE ALL THE PAGES, PLEASE CONTACT SENDER.

Dear Mr. Villagomez,

Thank you very much for once again considering the Hyatt Regency to cater your Convention in April, May and June of 1995.

As per our telephone conversation, these are the special arrangements we would like to propose:

Date: April, May and June of 1995
 Time: To be advised
 Venues: Gilligan's, Oceana House, Oceana House Private Room and Portopia Office

In the event the conference must exceed 4:00 pm, we will move the group to a smaller venue for the remainder of the meeting.

Listed below are meeting room options with available times:

Gilligan's is available daily until 4:00 pm
 Oceana House is available daily except Sunday until 4:00pm
 Oceana House is available Sunday and Monday evening
 Miyako Restaurant is available Tuesday day and evening
 Chinese Restaurant is available Monday day and evening
 Oceana Private Room is available daily

Please note due to some previously reserved dates in Gilligan's the venue may need to be changed to one of the above listed venues.

-2-

Expected Number of Participants: To be determined

Conference Arrangements:

The following will be provided at Gilligan's or Oceana House for the conference venue :

- * Forum Style seating in Gilligans or Classroom style in Oceana for determined amount of guests
- * Head Table in Gilligan's for Officers on stage & delagates on the dance floor area
- * PA sytem with microphones on stage, dance floor and audience
- * Recordings of all audio sessions with cassettes provided by convention
- * Cassette tape recorder
- * Display table
- * Audiovisual equipment: please advise, if you require TV, VCR, Overhead, Slide Projector or Flip Chart
- * Directional signage in Lobby
- * Coffee Break Set-up

Media Room Arrangements:

We shall provide Oceana House Private Room as a media room in a seperate venue from the Conference Room.

Please note we may need to change venues during the course of the convention due to prior reservations.

Administrative Room:

We shall provide the Porotopia room for your administrative office. Please advise us if you will require special equipment so that we may arrange a rental agreement.

Physical Arrangements:

- * Secretarial Desk Area
- * Area for copying machine
- * Telephone with outside line if necessary, Please note the Convention will be responsible for all phone bills accrued during the Convention.

Please note we may need to change venues during the course of the convention due to prior reservations.

Available Coffee Breaks:

Coffee, Assorted Tea, Juices, Assorted Pastries and Croissants: \$ 6.00 per person

Coffee, Assorted Tea, Sodas and Fresh Baked Cookies: \$ 6.00 per person

Coffee, Assorted Tea, and Juices: \$ 4.50 per person

Meeting Room Rates:

We are happy to offer a meeting room rate of \$ 150.00 per day which would include the Conference Room, Media Room and the Administrative room.

- 3 -

Hotel Sleeping Room Rates:

We can offer a special CNMI local resident rate of \$ 115.00 for a Superior single or double Room, \$135.00 for a deluxe room, \$ 145.00 for a Regency Club Room and \$ 40.00 for an extra bed. All rates are per room, per night and subject to 10 % tax.

Please note Hotel rooms are subject to availability.

Lunch:

We would like to suggest if your luncheon group is under 25 guests that meal coupons be purchased which can be used for the Kili Restaurant or Chinese Restaurant for buffet. The coupons should be purchased one day prior to each conference day for the delegates at a rate of \$15.00 per person.

If your luncheon group exceeds 25 guests we shall provide a private Luncheon Buffet or a set Luncheon menu at the rate of \$ 14.00 per person. We would require one day notice to prepare a private Luncheon.

We understand you would like to organize some Forum type Luncheons and invite the public for Lunch in Gilligan's. We will provide a Buffet Lunch for \$ 14.00 per person and each guest will be charged upon entrance to Gilligan's.

Dinner or Cocktail Receptions:

We can arrange special Dinners and Cocktail Receptions for your groups at many different venues such as Poolside, Garden, Beachside, Oceana House Restaurant, Miyako Restaurant, or The Chinese Restaurant. Attached are sample menus. We can also create a menu to match your budget and theme.

Chamorro Beach Party:

We offer a Chamorro Beach Party BBQ on Micro beach held in traditional utts featuring a Chamorro Dinner Buffet and Entertainment including songs and dances of Micronesia. The local rate is \$ 30.00 per person which includes one Beer, Juice or Soft drink per person. The party is held Tuesday thru Saturday from 6:30 pm to 8:30 pm.

Cancellation Policies:

We would appreciate a 48 hours notice for any revisions or cancellations. Any cancellation made within these 48 hours prior to the event, 50% cancellation fee will be charged.

- 4 -

Television:

The Hyatt Regency subscribes to MCV cable television, as per your request to show live broadcast of the convention in the Hotel to the public MCV must give written permission prior to the event.


Billing Arrangements:

We require a 50% deposit upon confirmation of the event. If the event is cancelled within 48 hours a 50% cancellation fee is charged. The final bill will be forwarded to your office for settlement.

Mr. Villagomez, we hope you are in agreement with these arrangements. In order to confirm your booking, please sign and return this contract at your earliest convenience.

Please do not hesitate to contact us for any further assistance you might require.

Best Personal Regards,



Vicki Askew
Banquet Manager

Signature & Date

BUFFET MENU
\$ 14.00 PER PERSON

COLD STARTERS

Oriental Chicken Salad
Carrots with Raisin
Potato Salad with Bacon Bits
Basket of Radiccio, Endive and Romaine
with Appropriate Condiments & Dressings

HOT DELICACIES

Grilled Chorizo Chamorro, Hot and Spicy
Baked Bottom Fish with Vegetables
Broiled Chicken Tenders in Mirin and Garlic
Barbeque Pork with Roasted Yellow Onions
Seasonal Vegetables
Red Rice

FRESHLY BAKED SELECTION OF BREAD

SWEET SEDUCERS

"Pastel Tres Leches", 3 Milk Cake
Caramel Custard
Fresh Sliced Fruits

BUFFET MENU
\$ 14.00 PER PERSON

COLD STARTERS

Pineapple Spiced Cabbage Salad
Chicken Kelaguin
Pasta Salad with Pineapple
Basket of Garden Fresh Lettuce
with Assorted Condiments & Dressings

HOT DELICACIES

Sesame Marinated Mahi Mahi with Fried Leek
Beef Meatballs with Spicy Tomato Olive Sauce
Crispy Fried Chicken Tenders
Pork in Pineapple Mint Sauce
Crispy Fried Vegetables
Red Rice

FRESHLY BAKED SELECTION OF BREAD

SWEET SEDUCERS

Fruit Salad
Assorted French Pastries
Black Forest Cake

SOUP - SALAD - SANDWICH LUNCHEON
\$ 14.00 PER PERSON

Freshly Baked Wheatbread Loaf
French Baguette
Toast Bread
Soft Rolls
Hard Rolls

*

Swiss Cheese
Mozzarella Cheese
Cheddar Cheese

Cured Ham
German Salami
Roasted Sirloin
German Bologna

*

Chicken Egg Drop Soup
Hungarian Goulasch Soup

*

Pasta Salad in Balsamic
Potato Salad
Egg Salad
Sliced Lettuce
Onions
Tomatoes
Toppings & Pickles

*

Brownies
Cookies

BUFFET MENU
\$ 14.00 PER PERSON

COLD STARTERS

Salad of Grilled Eggplant

*

Soba Noodles with Broth and Tofu

*

Cucumber Salad with Yogurt and Dill Herb

*

Fresh Vegetable Lumbia

*

Fresh Garden Greens with
Appropriate Condiments and Dressings

HOT ITEMS

Sweet and Sour Catch of the Day

*

Beef Back Ribs in Mirin and Garlic Sauce

*

Teriyaki Chicken Thighs

*

Seafood Pancit Canton

*

Kang Kung

*

Garlic Fried Rice

SWEET SEDUCERS

Fruit Salad

*

Black Forest Cake

BUFFET MENU
\$ 18.00 PER PERSON

COLD STARTERS

Chili Cucumber
Selection of Sushi Rolls
Vegetable Escabeche in Mustard
Pasta Salad with Cuttle Fish
Blackened Tuna Tenderloin
Red Beet Salad with Onions
Basket of Garden Fresh Lettuce
with Assorted Condiments and Dressings

SOUP

Chicken and Corn Soup

HOT DELICACIES

Spicy Chicken Wings Pika Pa Pa
Grilled Mahi Mahi in Lemon and Ginger
Baked Virginia Ham
Breaded Shrimps
Sweet and Sour Pork
Kang Kung
Red and Steamed Rice

FRESHLY BAKED SELECTION OF BREAD

SWEET SEDUCERS

Sliced Tropical Fruits
Chocolate Mousse Cake
Lemon Butter Cake
Austrian Gugelhupf

BUFFET MENU
\$ 18.00 PER PERSON

COLD STARTERS

Cole Slaw with Pineapple
Assorted Sushi Rolls
Chili Tomato
Green Beans with Tuna
Cucumber Salad with Yoghurt
Beef Kelaguin
Basket of Garden Fresh Lettuce
with Assorted Condiments & Dressings

SOUP

Marianas Seafood Chowder

HOT DELICACIES

Bis Steak
Breaded Pork Scallopinis with Tomato Sauce
Braised Squid in Coconut and Ginger
Stir Fried Chicken
Roasted Suckling Pig
Kang Kung
Red and Steamed Rice

FRESHLY BAKED SELECTION OF BREAD

SWEET SEDUCERS

Sliced Tropical Fruits
Raisin Custard
Linzer Slices
Mocca Mousse

BUFFET MENU
\$ 20.00 PER PERSON

COLD APPETIZERS

Salad of Eggplant, Zucchini and Onions
in Tomato and Basil
Green Beans with Tuna, Onions and Olives
Island Slaw with Pineapple
Tuna Sashimi
California Sushi Rolls
Basket of Garden Fresh Lettuce with
Appropriate Condiments and Dressings

HOT DELICACIES

Pink Roast Beef with Sauteed Mushrooms
Broiled Tenderloins of Red Snapper with Fried Leek
Piccate Milanese of Chicken Breast, Topped with
Roma Tomato Sauce on Spaghetti
Sweet and Sour Shrimp
Loin of Pork in Chic Peas and Plums
Steamed and Shrimp Fried Rice
Seasonal Vegetables

FRESHLY BAKED SELECTION OF BREAD

SWEET SEDUCERS

Coffee-Walnut Torte
Blueberry Cheese Cake
Chocolate Eclair
Fresh Tropical Fruits

BUFFET MENU
\$ 25.00 PER PERSON

COLD APPETIZERS

Soya Bean Sprout Salad
Red Snapper in Lemon, Olive Oil and Fresh Herbs
Fresh Oysters on Ice with Sweet Pepper and Onion Vinegar
Cucumber and Smoked Salmon Salad
Tuna Sashimi
California Sushi Rolls
Chicken Kelaguin
Basket of Garden Fresh Lettuce with
Appropriate Dressings and Condiments

CARVING

Suckling Pig

HOT DELICACIES

Tenderloin of Beef in a Green Peppercorn Sauce
Roast Pork in a Honey Mustard Sauce
Red Snapper, Breaded in Coconut and Corn Flakes
Chicken Breast in Citrus Fruits and Chervil Fettucchini
Seafood Fried Rice and Steamed Rice
Seasonal Vegetables

FRESHLY BAKED SELECTION OF BREAD

SWEET SEDUCERS

Pineapple Tart
Peach Frangipani
Linzer Slices
Fresh Tropical Fruits

COCKTAIL MENU

\$ 15.00 PER PERSON

COLD CANAPES

VEGETABLE CRUDITES WITH ASSORTED DIPS

SEARED TUNA SASHIMI

ASSORTED FINGER SANDWICHES

HOT CANAPES

MEXICAN MEATBALLS

CHICKEN SATAYS WITH PEANUT SAUCE

VEGETABLE SPRING ROLLS

CRISPY PORK DUMPLINGS

BEER BATTERED FISH WITH SAUCE

DESSERT

BANANA CAKE

TROPICAL FRUIT TARTLETTS

COCKTAIL MENU**\$ 20.00 PER PERSON****COLD CANAPES****VEGETABLE CRUDITES WITH ASSORTED DIPS**

*

TUNA CEVICHE

*

ASSORTED OPEN FACED SANDWICHES

*

CALIFORNIA ROLLS**HOT CANAPES****SHANGHAI SPRING ROLLS**

*

QUESADILLAS

*

SPICY CHICKEN WINGS

*

TEMPURA OF VEGETABLE WITH BABY SHRIMP

*

SPICY BBQ PORK ON SKEWERS**DESSERT****FRUIT TARTLETTE**

*

LINZER SLICES

*

WALNUT FRANGIPANI

COCKTAIL MENU

\$ 25.00 PER PERSON

COLD CANAPES

VEGETABLE CRUDITES WITH ASSORTED DIPS

*

ASSORTED SUSHI CANAPES

*

BABY SHRIMP CEVICHE

*

CORN TORTILLAS WITH GUACAMOLE

*

FRESH TROPICAL FRUITS WITH PORT WINE

HOT CANAPES

FRIED JUMBO PRAWNS COATED WITH SESAME SEEDS

*

BEEF KEBABS

*

SPICY SWEET AND SOUR PORK

*

CRISPY BUFFALO WINGS WITH SPICY
GARLIC DIP

*

AVOCADO BATTERED FISH WITH
SAUCE

DESSERT

SACHER CAKE

*

TROPICAL FRUIT TARTLETTE

*

RUM BALLS