

LEGENDS ON THE NIAGARA

2009 TOURNAMENT PACKAGE MENUS

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GENERAL INFORMATION

Welcome to Legends!

Legends on the Niagara prides itself on providing our Guests with a unique atmosphere accented by our exceptional customer service and outstanding menu. Our menu is designed to allow the flexibility to choose the courses and enhancements that you prefer.

We believe that the time you spend selecting your Dinner Menu should be a positive experience that adds value to your golf outing at Legends. We would be pleased to assist you.

Jackie Lynch

Club House Manager
(905) 295-2241 Ext. 218
jlynch@niagaraparks.com

Patti Prince

Chef

MENU PRICES

Menu prices are subject to change. Prices are in effect until December 31, 2009; an annual scheduled increase of up to 3% may be applied after this date.

All prices are in Canadian Dollars and are exclusive of GST, PST & 15% Gratuity.

Prices inclusive of taxes and gratuity are shown in brackets.

No outside Food or Beverages may be brought onto the Golf Course or into the Club House.

We are pleased to accommodate your Guests with special dietary needs.

GUARANTEES

Our Club House Manager, Tournament Coordinator or Representative will call no later than **five business days** prior to the Tournament to finalize a guaranteed number of attendees. Once received, the number will be considered as a final count and is not subject to reduction.

We will charge for the minimum number of guests guaranteed, or the actual number of guests in attendance, whichever is greater. If the guarantee is not communicated within the aforementioned time frame, the minimum number of golfers required as per the golf contract will be considered the guarantee.

MUSIC

SOCAN (Society of Composers, Authors and Publishers) requires that we collect a copyright tariff when musical performances (including D.J.) are held.

Event without Dance \$29.56 plus GST

Event with Dance \$59.17 plus GST

PAYMENT POLICY

Final payment is required upon presentation of the bill (*immediately after the function*) for all Services rendered by Legends on the Niagara.

ADDITIONAL SERVICES

Legends on the Niagara is pleased to offer these popular services. Is there something special you had in mind? We'll be glad to help you organize a custom event!

HOUSE ALCOHOL POLICY

Niagara Parks Golf is dedicated to the pleasure and satisfaction of its patrons. The Complex has adopted a house alcohol policy to guide practices relating to alcohol use on its premises in order to minimize high risk drinking behavior. **No outside alcoholic beverages** may be brought on site. A copy of our policy may be requested from the Club House manager.

Under the Ontario Liquor License Act, **liquor donated or purchased as a prize is not permitted** on the premises. Liquor can still be given away as a prize in the form of a gift certificate or voucher, where the recipient collects the prize off-site.

DECORATING POLICY

Our professional Event Planner will be pleased to assist and advise you every step of the way. Please note that all decorating is your responsibility and must be removed the same day as the function.

Candles must not have an exposed flame. **Tape or any other adhesive is not to be used on the walls. Nails, staples or any other fasteners that leave damage are not allowed.**

Please discuss your plans with your Event Planner in advance to avoid disappointment and damage or cleanup charges.

BREAKFAST

Available until 11:00 a.m.

ON THE GO

Mini Muffins, Mini Croissants, Mini Danish
Assorted Pastries
Fruit Juice
Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

\$7.01 per person (\$9.00 Inclusive)

CONTINENTAL BREAKFAST

Fresh Fruit Salad
Mini Muffins, Mini Croissants and Mini Danish
Assorted Pastries
Bagels and Scones
with Preserves, Cream Cheese and Butter
Fruit Juice
Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

\$9.35 per person (\$12.00 Inclusive)

THE ACADEMY BUFFET BREAKFAST

(Minimum of 50 Guests)

Fresh Fruit Salad
Mini Muffins, Mini Croissants, and Mini Danish
Bagels and Scones
with Preserves, Cream Cheese and Butter
Muesli and Yogurt
Scrambled Eggs
Bacon and Sausage
Homemade Breakfast Potatoes
Waffles and Pancakes
White and Whole Wheat Toast
Fruit Juice
Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

\$12.46 per person (\$16.00 Inclusive)

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

BOXED LUNCHES

Prior to teeing off, lunch will be placed on the golf carts for your guests to enjoy at their leisure.

FOR A GROUP OF 50 OR LESS:

THREE JACK

Fresh Deli Sandwich
Potato Chips
Bottled Water
Condiments and Accessories

\$8.57 per person (\$11.00 Inclusive)

THE MULLIGAN

Fresh Deli Sandwich – Half Turkey and Half Roast Beef
Potato Chips
Sweet Treat
Fresh Fruit Piece
Bottled Water
Condiments and Accessories

\$11.68 per person (\$15.00 Inclusive)

THE EXECUTIVE

Fresh Deli Sandwich – Half Turkey and Half Roast Beef
Potato Chips
Sweet Treat
Fresh Fruit Piece
Bottled Water
Red or White Wine
Condiments and Accessories

\$16.74 per person (\$21.50 Inclusive)

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

LUNCH SPECIALS

FOR A GROUP OF 50 OR LESS:

EXPRESS LUNCH BUFFET

Served in the Lounge from 11:30 a.m. to 2:30 p.m.

Assorted Dinner Rolls and Butter
Mixed Green Tossed Salad with a Choice of Dressings
3 Chef's Choice Cold Salads
1 Hot Vegetable Dish
2 Hot Starch Items
2 Hot Protein Features
1 Soft Drink

\$14.02 per person (\$18.00 Inclusive)

LUNCH AT THE TURN

Served All Day

Golfers will be issued Tickets redeemable at the **Halfway House**.

Choice of:

Hamburger
Hot Dog
Sausage
Cold Sandwich

Potato Chips
Canned Pop or Bottled Water

\$8.18 per person (\$10.50 Inclusive)

TO INCLUDE A DOMESTIC BEER TICKET

ADD \$4.21 (\$5.50 Inclusive)

TO INCLUDE A PREMIUM DRINK TICKET

Domestic Beer, Mixed Drink, Glass of Wine, Imported Beer, Cooler, or Mini

ADD \$4.98 (\$6.50 Inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

LUNCH ON THE TERRACE

Available until 3:00pm

Welcome Guests to your event with a BBQ-style lunch prior to tee-off.

FOR A GROUP OF 50 OR MORE:

CAFÉ LUNCH

(Golfers will be issued Tickets at Registration)

ONE HAMBURGER or SAUSAGE with GOURMET TOPPINGS

ONE ASSORTED POTATO CHIPS

ONE CAN OF POP or BOTTLED WATER

\$9.15 per person (\$11.75 Inclusive)

BBQ LUNCH BUFFET

HAMBURGERS and SAUSAGES with GOURMET TOPPINGS

HICKORY SMOKED BAKED BEANS

FRESH MIXED GREENS

CHEF'S CHOICE COLD SALAD

FOUNTAIN POP

ASSORTED SWEET PLATTER

COFFEE and TEA STATION

\$14.02 per person (\$18.00 inclusive)

BUFFET UPGRADE

ADD GRILLED BREAST of CHICKEN

\$3.12 per person (\$4.00 inclusive)

Vegetarian menu options are available upon request prior to the event date.

TO INCLUDE A DOMESTIC DRINK TICKET

ADD \$4.21 (\$5.50 Inclusive)

TO INCLUDE A PREMIUM DRINK TICKET

Imported Beer, Premium Cocktail, Glass of Wine, Cooler, or Mini

ADD \$4.98 (\$6.50 Inclusive)

Bar Service is available in the Lounge. Upgrade to Full Service Host or Cash Bar upon request.

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

AFTER GOLF RECEPTION

Let our professional Servers greet your Guests with Hand Passed:

CANAPÉS @ **\$9.93 per person** (\$12.75 Inclusive)

SERVED COLD	SERVED HOT
<ul style="list-style-type: none">- Smoked Ham Salad in a Bouchér Cup- Deviled Eggs with Caviar- Bruschetta Barquettes- Black Olive Tempanade in Puff Pastry- Grilled Vegetables with Feta Cheese- Focaccia Bites	<ul style="list-style-type: none">- Vegetarian Spring Rolls- Breaded Scallops with Remoulade- Bacon Wrapped Mushroom Caps- Breaded Shrimp with Cocktail Sauce- Ham or Vegetable Quiche- Chicken and Pineapple Satays

GOURMET CANAPÉS @ **\$10.90 per person** (\$14.00 Inclusive)

SERVED COLD	SERVED HOT
<ul style="list-style-type: none">- Smoked Salmon w/ Cream Cheese in Phyllo Pastry- Turkey Salad and Asparagus Tips in a Bouchér Cup- Proscuitto and Melon Skewers- Shrimp and Cucumber with Wasabi- California Sushi Roll- Strawberry and Brie Cheese Toast Points	<ul style="list-style-type: none">- Coconut Shrimp w/ Spicy Thai Sauce- BBQ Bacon Wrapped Scallops- Mini Seafood Cakes- Spinach and Goat Cheese in Phyllo- 4 Cheese Stuffed Mushroom Caps- Beef Tenderloin Satays

Please choose up to 5 different Canapé selections:

The Chef recommends that you choose 3 Hot and 2 Cold Selections.
He will prepare beautifully decorated platters to excite your Guests' palate.
(Canapé servings are based on 5 pieces per person.)

Available upon request at market price:

- Grilled Lamb Chops
- Iced Oysters on the Half Shell
- Surf and Turf Brochettes
- Boneless Stuffed Quail

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

RECEPTION ENHANCEMENTS

CHEESE and CRACKER BOARD

A Variety of Cheeses, Crackers and Fruit Garnishes

\$7.59 per serving* (\$9.75 Inclusive)

VEGETABLES and DIP

Platter of Fresh and Crispy Vegetables with Tasty Dipping Sauces

\$5.96 per serving* (\$7.65 Inclusive)

JUMBO SHRIMP TREE

(Minimum 200 pieces, additional shrimp @ \$2.50 Inclusive each)

\$319.29 each (\$410.00 Inclusive)

FRUIT DISPLAY

Artfully Displayed Fresh Fruit Pieces with Yogurt Dip

\$5.96 per serving* (\$7.65 Inclusive)

CHOCOLATE FONDUE

Compliment a Fresh Fruit Display with a Warm Pot of Rich Chocolate for Dipping!
Choice of dark chocolate, milk chocolate or white chocolate.

\$120.32 (\$154.50 Inclusive)

CHOCOLATE-DIPPED STRAWBERRY TREE

Small (Minimum 40 pieces)

\$36.02 (\$46.25 Inclusive)

Medium (Minimum 100 pieces)

\$90.22 (\$115.85 Inclusive)

Large (Minimum 200 pieces)

\$180.48 (\$231.75 Inclusive)

* The number of servings required depends on the quantity of other selections.

We are happy to make recommendations and suggestions to assist you!

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

BOARDROOM DINNER

FOR A GROUP OF 50 OR LESS:

APPETIZER

Choice of:

Caesar Salad

*- Romaine Lettuce, Croutons, Bacon Bits, and
Homemade Creamy Garlic Dressing*

Or

Tender Baby Salad Greens

- Legends House Vinaigrette

MAIN COURSE

Choice of:

10 oz. Rib Eye Steak

- with Sautéed Button Mushrooms and Onion Rings

Or

Chicken Supreme

- Stuffed with Asiago Cheese and Sun-dried Tomatoes

Or

Poached Atlantic Salmon Filet

- with Pineapple and Mango Relish

Dinner includes Seasonal Vegetables, Potato of the Day and Bread Basket

DESSERT

Ice Cream Crepes

- with Warm Berry Topping

Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

\$35.82 per person (\$46.00 Inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

PRESIDENTIAL BUFFET FEAST

(Minimum of 50 Guests)

An Artistic Display of Freshly Baked Breads and Rolls

Tossed Baby Greens with Assorted Dressings
Caesar Salad with Parmesan Shavings
Seasonal Vegetable Salad
Asian Apple Slaw
Marinated Greek Salad with Feta
Seafood Salad with Fruit and Melon

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives
Roasted Red and Yellow Peppers

Decorated Salmon Platter
Stuffed Baby Lobsters
Assorted Shellfish Display

Seasonal Steamed Vegetables
Roasted Parsley Potatoes
Wild Rice Pilaf
Oriental Chicken Stir Fry
Vegetarian Lasagna
Pasta Carbonara
Meatballs and Sausage with Chef's Italian Sauce
Carved Prime Rib of Beef Au Jus

Chef's Decadent Dessert Display
Assorted Cheesecakes and Pies
Triple Chocolate Mousse Cake
Assorted Squares and Mini-Tarts

Seasonal Fruit Flambé with Apricot Ricotta Crepes
Or
Cherries Jubilee with Vanilla Ice Cream

Freshly Brewed Special Blend or Decaffeinated Coffee and Specialty Tea

\$51.40 per person (\$66.00 Inclusive)

Prices subject to PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

BATTLEFIELD DINNER BUFFET

(Minimum of 50 Guests)

A Selection of Freshly Baked Breads and Rolls

Tossed Garden Greens Salad
with a Variety of Dressings

Creamy Cole Slaw
Marinated Greek Salad
Caesar Salad
Seafood and Melon Medley

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives

Seasonal Steamed Vegetables
Roasted Potatoes
Penne Pasta with Chef's Italian Sauce
Meatballs and Sausage

Oven Roasted Chicken
Salmon with Lemon Caper Butter
Carved Roast Prime Rib of Beef Au Jus

Cheesecakes
Seasonal Fruit Pies and Cakes
Assorted Mini-Tarts and Squares

Homemade Apple Crumble
with Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee and Tea

\$38.16 per person (\$49.00 Inclusive)

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

GREY COAT
BBQ CHICKEN & RIB BUFFET

(Minimum of 50 Guests)

A Selection of Freshly Baked Breads and Rolls

Tossed Garden Greens Salad
with Assorted Dressings

Creamy Coleslaw
Marinated Greek Salad
Caesar Salad
Seafood and Melon Medley

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives

Seasonal Steamed Vegetables
Roasted New Potatoes
Penne Pasta with Chef's Italian Sauce
Meatballs and Sausage

Succulent Barbeque Ribs
Oven Roasted Chicken

Assorted Pies, Cakes and Squares

Homemade Apple Crumble
with Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee and Tea

\$33.49 per person (\$43.00 Inclusive)

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

BRIGADIER GENERAL'S **CHICKEN AND PASTA BUFFET**

(Minimum of 50 Guests)

A Selection of Freshly Baked Breads and Rolls

Tossed Garden Greens Salad
with Assorted Dressings

Cole Slaw
Marinated Greek Salad

Assorted Relish Bowls
Pickles, Onions, Peppers and Olives

Roasted Potatoes
Seasonal Steamed Vegetables
Grilled Chicken Breast

Penne Pasta with Chef's Italian Sauce
Pasta Carbonara
Sausage and Meatballs

Assorted Pies, Cakes and Squares

Homemade Apple Crumble
with Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee and Tea

\$29.20 per person *(\$37.50 Inclusive)*

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2).

BUFFET ENHANCEMENTS

Priced per person – Inclusive of Taxes and Gratuity

SALADS	SUBSTITUTE	ADDITION
Caesar	\$0.65	\$1.95
Waldorf with Chicken	\$0.95	\$2.75
Chilled Asparagus with Blue Cheese	\$0.95	\$2.75
Marinated Seafood Medley	\$1.25	\$3.75
Black Forest Ham and Cheese with Honey Dijon	\$0.65	\$1.95
Grilled Vegetable Salad	\$0.65	\$1.95
Decorated Whole Salmon and Poached Darnes	\$1.95	\$5.50
Chilled Stuffed Baby Lobsters	-----	\$15.00

HOT ENTRÉES	SUBSTITUTE	ADDITION
Seafood Newburg	\$1.25	\$3.75
Cheese and Meat Cannelloni	\$1.75	\$4.75
Vegetable or Meat Lasagna	\$1.75	\$4.75
Boneless Chicken Breast	\$1.75	\$4.75
Breaded Veal Cutlet	\$1.75	\$4.75
Gourmet Pastas	\$0.95	\$2.75
Szechwan Chicken or Beef Stir Fry	\$1.25	\$3.75
Buffalo Style Chicken Wings	\$1.75	\$4.75
Pork Tenderloin with Wild Mushroom Ragout	\$1.75	\$4.75
Curried Lamb Loin	\$1.75	\$4.75
Shrimp and Scallops in Lemon Butter	\$1.95	\$5.75
Beef Bourguignon	\$1.75	\$4.75

DESSERTS	SUBSTITUTE	ADDITION
Assorted French Pastries	\$0.95	\$2.75
Individual Trifle	\$0.65	\$1.95
Individual Mousse	\$0.65	\$1.95
Specialty Cakes	\$0.95	\$2.75
Gourmet Cheese Cakes	\$0.95	\$2.75
Crème Brulee	\$1.75	\$4.75
Crepe Flambé	\$2.50	\$6.00
Tiramisu	\$0.65	\$1.95
Warm Berry Cobbler	\$0.65	\$1.95

Prices INCLUSIVE of PST, GST & Gratuity.

Number of Guests must be guaranteed 5 business days prior (see Page 2).

COUNTRY-STYLE DINNER SPECIALS

Available anytime for Groups of 50 or more

#1 The Bunker

Freshly Baked Rolls and Butter

Family Style Tossed Salad in Italian Vinaigrette

Family Style Penne Pasta
Meatballs and Sausage

Your Choice of Roast Beef with Gravy

OR

Oven Roasted Half Chicken

Plated Individually with Roasted Potatoes and Vegetable of the Day

Individually Served Dessert of the Day

@ \$21.75+++ per person (\$28.00 Inclusive)

#2 The BBQ Bunker

Freshly Baked Rolls and Butter

Family Style Tossed Salad in Italian Vinaigrette

Family Style Penne Pasta
Meatballs and Sausage

Louisiana Style BBQ Ribs

Plated and served with Roasted Potatoes and Vegetable of the Day

Individually Served Dessert of the Day

@ \$23.30+++ per person (\$30.00 Inclusive)

3 The Whole Nine Yards

Freshly Baked Rolls and Butter

Family Style Tossed Salad in Italian Vinaigrette

Family Style Penne Pasta

Roast Beef and Gravy AND Oven Roasted Chicken
Plated with Roasted Potatoes and Vegetable of the Day

Individually Served Dessert of the Day

\$24.86+++ per person (\$32.00 Inclusive)

Prices subject to PST, GST & Gratuity.
Number of Guests must be guaranteed 5 business days prior (see Page 2)

BAR ARRANGEMENTS

Brand Selection is subject to substitution without notice.

Bartender Fee – \$25.00 per hour / minimum of 4 hours – **Applies only when beverage sales are less than \$500.00**

STANDARD BAR

Spirit (28ml)

Skyy Vodka, Appleton Estate Premium Rum **\$4.21** *(\$5.50 Inclusive)*
V.O. Canadian Whisky, J & B Scotch
Beefeater Gin, Jack Daniels, Red and White Vermouth

Domestic Beer (Bottle)

Molson Canadian, Coors Light, Molson Export **\$4.21** *(\$5.50 Inclusive)*
Labatt Blue

Wine

Legends House Pour (Glass) **\$4.97** *(\$6.50 Inclusive)*
(750ml Bottle) **\$22.94** *(\$30.00 Inclusive)*

Soft Drinks

Fountain Pop, Juice and Bottled Water **\$1.17** *(\$1.50 Inclusive)*

TOP-SHELF BAR Available Upon Request – to be arranged prior to event

Spirits (28ml)

Grey Goose Vodka, Bacardi White Rum **\$4.97** *(\$6.50 Inclusive)*
Crown Royal Canadian Whisky, Chivas Regal Scotch
Bombay Sapphire Gin, Jim Beam Bourbon, Red and White Vermouth

Imported Beer (Bottle)

Corona, Heineken **\$4.97** *(\$6.50 Inclusive)*

LIQUEURS (28ml) Available Upon Request – to be arranged prior to event

Amaretto, Bailey's Irish Cream, Cointreau, Drambuie **\$4.40** *(\$5.75 Inclusive)*
Frangelico, Kahlua, Sambuca, Peach Schnapps
Southern Comfort, Stock '84 Brandy, Tia Maria

Grand Marnier, Courvoissier Cognac V.S.O.P. **\$4.97** *(\$6.50 Inclusive)*
Sauza Silver Tequila, Jose Cuervo Gold Tequila

Remy Martin V.S.O.P. Cognac **\$5.73** *(\$7.50 Inclusive)*
Glenfiddich Single Malt Scotch

We would be pleased to arrange special selections to meet your needs.

Prices subject to PST, GST & Gratuity.

- Legends Wine List -

House Pour

JACKSON-TRIGGS PROPRIETORS' EDITION

Chardonnay

CabFranc/Cab Sauv

\$22.94 per Bottle (\$30.00 Inclusive)

NIAGARA WHITES

Inniskillin Riesling (2005)

Creekside Pinot Gris (2004)

Cave Springs Un-oaked Chardonnay (2004)

Vineland Estates Sauvignon Blanc (2003)

\$28.29 per Bottle (\$37.00 Inclusive)

NIAGARA REDS

Inniskillin Pinot Noir (2004)

Creekside Shiraz (2004)

Château des Charmés Gamay Noir (2004)

Strewn Merlot (2004)

\$28.29 per Bottle (\$37.00 Inclusive)

INTERNATIONAL SELECTIONS

Sutter Home White Zinfandel (U.S.A.)

Black Opal Cabernet Sauvignon (Australia)

Ruffino Chianti (Italy)

\$27.26 per Bottle (\$36.00 Inclusive)

LEGENDS FEATURE – V.Q.A.

MIKE WEIR ESTATE WINERY

Chardonnay

Cabernet Merlot

\$35.17 per Bottle (\$46.00 Inclusive)

Brand Selection and Price are subject to change without notice.
Prices subject to PST, GST & Gratuity.

Tee to Green Menu

(The following items are available at The Halfway House, Halfway Hut and/or Beverage Carts)

Toast and Jam	\$1.75	Muffin	\$2.50	Bagel	\$2.75
Cereal Bar	\$1.75	Fresh Fruit	\$1.50	Danish	\$2.25

Fried Egg Sandwich	Toasted Western Sandwich
\$4.75	\$5.25
Canadian Bacon B.L.T.	
\$6.75	

Hamburger	\$5.50	Cheeseburger	\$6.00
Grilled Sausage	\$4.75	Hot Dog	\$4.25
Cold Deli Sandwich		\$4.75	

Canned Beer

Domestic	\$5.25
Imported	\$6.25

Vodka Coolers

Small	\$6.50
Large	\$7.00

Assorted Liquor Miniatures **\$6.00**

Dasani Water	\$2.25	Spring Water	\$1.50	Perrier Water	\$2.75
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Canned Pop/Juice	\$1.50	Chips/Pretzels	\$1.50
Bottled Pop/Juice	\$2.50	Chocolate Bars	\$1.75
Powerade	\$3.00	1 st Tee Bars	\$5.50
Coffee/Tea	\$2.25	10 th Tee Bars	\$4.50
Red Bull/Arnold Palmer		\$4.50	

Cigarettes	\$9.75	Cigars	\$10 - \$35
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(The above prices include applicable taxes)