



# Pi Banquet Hall

**[www.pibanquethall.com](http://www.pibanquethall.com)**

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**Jill Yenkel: General Manager**

**Cheryl Williams: Sales Manager**



# Banquet Menu - General Information

## Terms & Conditions

A signed confirmation contract stating your requirements is required

A **10%** deposit of the estimated total cost is required at the time of booking

The remainder is due 7 days prior to the event

All invoices are subject to an **18% gratuity** charge (food & beverage) & **6% GST** unless otherwise noted

Any tentative bookings will be held for a period of 48 hours only

Should a cancellation occur, the deposit (and any other money paid) would be refunded (less 15% for administration fees) upon the date being cancelled and re-booked for the same room(s) and the new event must be a cost of equal to or greater amount of the signed contract. Should we be unable to re-book the date, then the deposit (and any other money paid) will be forfeited. If the cancellation occurs within two months of the scheduled event, the deposit (and any other money paid) shall not be refunded.

We are the sole provider of food with the exception of wedding cake(s)

We require that you contact us with your menu choice at least 7 days prior to your event

We require that you meet with us 7 days prior to your event to finalize your arrangements

We must be notified with the numbers of guests attending your function 7 days prior to event

You will be charged the full amount for all of the guaranteed number of guests

It is prohibited for guests to take alcohol off of our premises

It is our policy to refuse bar service to individuals who appear intoxicated

**Absolutely NO ALCOHOL is to be brought into the facility under any circumstances**

## Hall Capacity

Room 2 seats approximately 100 people

Room 1 seats approximately 250 people

Both rooms seat approximately 350 people with dance floor space or 400 without

## Decorating

A two hour time frame is given before your event for setup. However, extra time can be given subject to availability & can be confirmed 2 days prior to your function (this might require an additional fee)

Standard round tables are used with a maximum seating of ten (10) per table

Please remember to provide your own decorating materials and equipment

The use of staples/tacks or tape on the walls or ceiling is prohibited

Any damage caused by these items will result in a minimum **\$100** charge for clean up/repair

Table numbers are provided

## Closing Times

**Daytime events until 4:00 pm**

**Last call for alcohol 11:30 pm**

**Building closes at 12:00 midnight**

## Pi Banquet Hall Highlights:

- Located in the heart of the Detroit Metropolitan area with easy access to all major freeways
- Within 5 miles of the area's top rated and budget friendly hotels with special group room rates for Pi Banquet Hall clients, friends, and family
- 2 Elegantly appointed banquet rooms equipped with beautiful chandeliers, custom lighting effects, spacious dance floors, and customizable floor plans
- Upscale in appearance yet flexible, friendly, and accommodating staff
- The premier venue for world-class cuisine. An amazing menu selection of culinary delights all prepared to order, fresh and hot for our guests
- Special Occasion and Wedding Reception Packages to fit every budget

Pi Banquet Hall can provide you with an elegant and affordable experience for parties up to 350 seated, or 600 in a party style atmosphere. We can help you plan the perfect setting for the event you envision. From the very beginning throughout the entire process of finalizing your event, and even at the day of your event, General Manager Jill Yenkel will be there. She will help make your day perfect in every way. Ms. Yenkel and her caring and dedicated staff of event professionals are on-site for your event and will personally handle any issue you might have. This makes your event that much more worry-free.

Our world-class food is not what a typical "banquet hall" serves. We cook our food to order just as if you were in a restaurant. Our executive chefs, who have over 25 years of culinary experience spanning the globe, along with the rest of our experienced kitchen staff, can accommodate any request you might have. Our menus are vast and eclectic, with everything from ethnic specialties to traditional American cuisine and hearty favorites.

Our seasoned wait staff and bartenders are friendly and provide impeccable service. We frequently hear from our clients and customers how accommodating we are. This is because of the low-key approach that Ms. Yenkel takes to planning your event and customizing every detail for you. Because after all, we are here for YOU!

The accommodations at Pi Banquet Hall are second to none in the Detroit metropolitan area. From fine china imported from Germany, to real silver flatware, to elegant chandeliers, to unique lighting, etc. The elegance you find at Pi Banquet Hall makes our competitive pricing seem even that much more reasonable.

Our staffs are fully trained in making your special event or occasion an unforgettable one. Please feel free to inquire about any specific request for your event. At Pi Banquet Hall we pride ourselves on giving extraordinary service and world-class food at prices that fit every budget!

# *Breakfast/Brunches (Su-F until 4PM)*

## **Continental Breakfast**

Orange, Cranberry and Apple Juices  
Coffee and Tea  
Vanilla Yogurt with Granola  
Fresh Fruit Plate  
Assorted Pastry Tray  
(Muffins, bagels, Danishes)

**\$10.00 per person**

## **Breakfast**

Orange, Cranberry and Apple Juices  
Coffee and Tea  
Scrambled Eggs  
Sausage or Bacon  
Pancakes or Waffles  
Potato of the Day  
Bread and Butter

**\$14.00 per person**

## **Brunch Buffet**

Orange, Cranberry and Apple Juices  
Coffee and Tea  
Scrambled Eggs  
Sausage links and bacon  
Pancakes and waffles  
Garden Salad  
Chicken of the day  
Complement of the day  
Vegetable of the Day  
Bread and butter

**\$20.00 per person**

## **π Brunch Buffet**

Scrambled Eggs  
Sausage links, bacon and ham  
Bagels, cream cheese and Lox  
French toast, pancakes  
Belgian Waffles  
Garden Salad  
Pasta Salad  
Chicken of the day  
Compliment of the day  
Vegetable of the Day  
Bread and butter  
Coffee and Tea  
Orange, Cranberry and Apple Juices

**\$25.00 per person**

# *Motor City Magic Buffet*

## **Served Buffet Style**

Joe's famous Chicken, fried, baked, or  
BBQ

BBQ Pulled Pork or Fried Catfish

Collard Greens

Garden Salad

Macaroni and Cheese

Corn Bread Dressing

Coleslaw

Choice of Dessert

Soft Drinks, Coffee, tea, and Water

**\$30.00 per person**

## Pi Banquet Hall Shower Packages

Let us help you create a beautiful atmosphere for your baby or bridal shower. Our all-inclusive packages are designed to create a delicious afternoon filled with fun and memories.

OPTION 1 : Plated Lunch with choice of Chicken, Fish, or Pasta.  
Includes: Salad, Fresh Bread, Side, & Coffee, Tea, and Water.  
\$16.00 per person (menu on page 4 – all items equal to or under \$15)

OR

OPTION 2 : Buffet Lunch with 2 Meats, Pasta, Potato/Rice, and Vegetables. Includes: Fresh Fruit Tray, Salad, & Fresh Bread. Coffee, Tea, and Water \$20.00 per person (menu on page 6)

OR

OPTION 3 : Brunch Buffet with Scrambled Eggs, Sausage Links & Bacon, Pancakes & Waffles, Salad, Chicken of the day, Potato of the day, Vegetable of the day, Bread & Butter, Juices, Coffee, Tea, and Water \$20.00 per person

Includes tax, gratuity, and room with white table linens and choice of colored napkins.

Minimum 40 people for room 2 and minimum 80 people for room 1, completed by 4pm.

## Funeral Lunch

*(completed by 4PM)*

Tossed Salad  
Choice of 2 : Meatballs, Pollock, Baked Chicken  
Potato of the day  
Vegetable of the Day  
Bread and butter  
Dessert of the day  
Soft Drinks, Coffee and Tea

**\$17.00 per person (\$2/person for family style)**

Includes tax, gratuity, and room with white table linens and choice of colored napkins.

\*Minimum 50 people for room 2 and minimum 100 people for room 1, completed by 4pm.

## Kids Party

*(Friday or Sunday only)*

Tossed Salad  
French Fries  
Chicken Fingers  
Pizza  
Dessert of the Day  
Soft Drinks

**\$20.00 per person**

Includes tax, gratuity, and room with white table linens and choice of colored napkins.

## Appetizer Special

Select four appetizers from page 8  
Cash bar setup included

**\$15 – Light (four total servings/person)**  
**\$20 – Medium (eight total servings/person)**  
**\$25 – Heavy (twelve total servings)**

Includes tax, gratuity, and room with white table linens and choice of colored napkins.

\*Minimum 75 people for room 2 and minimum 200 people for room 1 (Friday & Sunday)

\*Minimum 50 people for room 2 and minimum 125 people for room 1 (Monday - Thursday)

## Awards Menu

### Served Buffet Style

Tossed Salad  
Pasta of the day  
Baked or Fried Chicken  
Potato of the day  
Vegetable of the Day  
Bread and butter  
Dessert of the Day  
Soft Drinks, Coffee and Tea

**\$17.00 per person (Monday- Thursday)**

**\$20.00 per person (Friday or Sunday)**

Includes tax, gratuity, and room with white table linens and choice of colored napkins.

\*Minimum 75 people for room 2 and minimum 200 people for room 1 (Friday & Sunday)

\*Minimum 50 people for room 2 and minimum 125 people for room 1 (Monday - Thursday)

## Kids Menu

**Dinner – Buffet Style - \$20/person**

Choice of 2:

Chicken Fingers and fries, Pizza, Sliders and Fries, Spaghetti with meat sauce

Also includes: Salad, Fresh Bread & soft drinks

Includes tax, gratuity, and room with white table linens and choice of colored napkins.

\*Minimum 50 people for room 2 and minimum 150 people for room 1 (dinner and Hors D' Oeuvres must be purchased)

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# Wedding Reception Packages

All packages are ALL-Inclusive of tax, tip, and room rental. Packages may be applied to ALL special events.

## Small Reception

(Room 2: max 70 people)

includes:

- Family style dining
- 5 hours of open house bar
- Cake cutting and service
- White chair covers with sash
- ¾ length white table linen
- Choice of 26 different colored napkins

## Premium Small Reception

(Room 2: max 70 people)

Includes:

- Vegetable and cheese tray or one Hors D' Oeuvres
- Family style dining or Prime Rib entree
- 5 hours of open premium bar
- Champagne Toast for everyone
- Greek Saganaki ("Flaming Cheese" – OPA!) for the wedding couple
- Cake cutting and service
- Fitted chair covers (white, ivory or black) with sash
- Floor length colored table linen
- Choice of 26 different colored napkins

## Affordable Elegance

Includes:

- You get the entire hall for 225 or more guests
- Buffet dining
- Cash Bar setup
- White chair covers
- ¾ length white table linen
- White napkins

## Copper Package

Includes:

- You get the entire hall for 210 or more guests
- Buffet dining
- 5 hours of open house bar
- Cake cutting
- White chair covers with colored sash
- ¾ length white table linen
- White napkins

## Silver Package

Includes:

- You get the entire hall for 195 or more guests
- Family style dining
- 5 hours of open upgraded bar
- Cake cutting and service
- Fitted white chair covers with sash
- ¾ length colored table linen
- Choice of 26 different colored napkins

## Gold Package

Includes:

- You get the entire hall for 170 or more guests
- Vegetable and cheese tray or one Hors D' Oeuvres
- Family style dining or Prime Rib entree
- 5 hours of open premium bar
- Champagne Toast for everyone
- Greek Saganaki ("Flaming Cheese" – OPA!) for the wedding couple
- Cake cutting and service
- Fitted chair covers (white, ivory or black) with sash
- Floor length colored table linen
- Choice of 26 different colored napkins

## Platinum Package

Includes:

- You get the entire hall for 145 or more guests
- Choice of two Hors D' Oeuvres
- Entree dining with duet of:  
*Filet mignon and choice of chicken or fish*
- 5 hours of open top-shelf bar
- Champagne Toast for everyone
- Greek Saganaki ("Flaming Cheese" – OPA!) for the wedding couple
- Silver Charger Plates
- Cake cutting and service with candy table
- Late night Pizza
- Satin chair covers with sash (many colors of each)
- Satin floor length colored table linen
- Choice of 48 different colored satin napkins

Add the ceremony for \$250 (includes room rental for 2 total hours, setup/moving of chairs and rehearsal during sales office hours)

<i>PACKAGES</i>		<i>OFF-SEASON (Jan-April)</i>	<i>IN-SEASON (May-Dec)</i>
Small Reception	Day of Week Rate Per Person Person Min.	<b>FRI SAT SUN</b> \$34 \$41 \$32 35 40 30	<b>FRI SAT SUN</b> \$37 \$44 \$35 40 45 35
Premium Small Reception	Day of Week Rate Per Person Person Min.	<b>FRI SAT SUN</b> \$44 \$51 \$42 30 35 25	<b>FRI SAT SUN</b> \$47 \$54 \$45 35 40 30
Affordable Elegance	Day of Week Rate Per Person Person Min.	<b>FRI SAT SUN</b> \$27 \$31 \$25 140 175 125	<b>FRI SAT SUN</b> \$29 \$36 \$27 160 200 150
Copper Package	Day of Week Rate Per Person Person Min.	<b>FRI SAT SUN</b> \$30 \$35 \$27 125 150 110	<b>FRI SAT SUN</b> \$36 \$42 \$34 145 175 135
Silver Package	Day of Week Rate Per Person Person Min.	<b>FRI SAT SUN</b> \$35 \$42 \$32 110 125 90	<b>FRI SAT SUN</b> \$42 \$50 \$39 125 150 115
Gold Package	Day of Week Rate Per Person Person Min.	<b>FRI SAT SUN</b> \$42 \$48 \$39 90 100 75	<b>FRI SAT SUN</b> \$49 \$56 \$46 115 125 100
Platinum Package	Day of Week Rate Per Person Person Min.	<b>FRI SAT SUN</b> \$58 \$68 \$54 65 75 50	<b>FRI SAT SUN</b> \$65 \$76 \$61 100 110 85

# Package Bar Information

<b>House Bar</b>	<b>Upgrade Bar</b>	<b>Premium Bar</b>	<b>Top-Shelf Bar</b>
Vodka	Smirnoff Vodka	Absolut Vodka	Grey Goose & Ciroc Vodka
Rum	Bacardi Rum	Captain Morgan's Rum	Flavored Vodkas
Gin	Beefeater Gin	Bombay Gin	Malibu Coconut Rum
Scotch	J&B Scotch	Dewar's Scotch	Tanqueray & Sapphire Gin
Whiskey	CC/Seagram Whiskey	Johnnie Walker Red	Johnnie Walker Black
House Wine	Jim Beam Bourbon	Jack Daniels Bourbon	Hennessy VS
Domestic Keg Beer	Peach Schnapps	Christian Brother Brandy	Crown Royal Whiskey
Soft Drinks	Triple Sec	Kahlua	Bailey's Irish Cream
Orange & Cranberry Juice	Sour Mix	Pinot Noir & Grigio	Moscato
<b>\$7.00 additional/person</b>	<b>\$10.00 additional/person</b>	<b>\$13.00 additional/person</b>	<b>\$18.00 additional/person</b>

Please Note: Higher Level Bar Packages contain all liquor from Lower Level Packages kegs

\*Wine and Champagne available by the bottle as well

A \$100/bar set-up fee for a cash or tab bar (please consult with management)

## Alcoholic Punch

Alcoholic Punch - **\$70.00**

Serves approximately 24 glasses per gallon.

## Champagne

Fountain: \$2/person

Toast (includes 1 flaming cheese): \$2/person

## Non-Alcoholic Punch

Non-Alcoholic Punch - **\$35.00**

Serves approximately 24 glasses per gallon.

## Soft Drinks

Assorted Cans of Soda - **\$2/can**

Open Soda or Iced Tea - **\$2/person**

## Cold Hors d' Oeuvres

Each - **\$3.00/person**

Bruschetta, Avocado Bruschetta  
Cheese and Olives, Antipasto skewer  
Smoked Salmon with cream cheese and bread  
Cucumber Coins, California Roll, Assorted Sushi  
Rolls, Shrimp Cocktail  
Stuffed Greek-style Grape Leaves  
Crackers and Cheeses

\*Specialty items available upon request

## Hot Hors d' Oeuvres

Each - **\$3.00/person**

Meatballs: Swedish, Italian, BBQ or  $\pi$  sauce  
Fried Mozzarella Sticks,  
 $\pi$  Wings (Plain, Honey BBQ, or Buffalo)  
Hot Dogs in Puff Pastry,  
Spring Rolls, Fried Calamari,  
Fried Shrimp (Plain, Tempura or Coconut)  
Grilled Chicken Strips, Taquitos (chicken or beef)  
Sausage & Peppers, Spanakopita Triangles,  
Boneless chicken wings  
\*Specialty items available upon request

Individual Trays:

Fresh Vegetable Crudité's Tray with Dip - **\$175.00**

Assorted Cheese Tray with Crackers - **\$175.00**

Fresh Assorted Fruit Tray - **\$185.00**

Please consult with our banquet manager for minimum purchase/room rental requirements (18% gratuity, 6% sales tax)

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# Dinner Menu

## Family Style or Buffet Dining

Packages Includes: Salad, Fresh Bread, Pasta of the Day, Choice of 2 Main Courses, Vegetable of the day, and Choice of Complement

Choice of two Main Courses:

### Chicken

- \*Lemon Chicken\*Chicken Piccata
- \*Chicken Alfredo\*Chicken Marsala\*Chicken Florentine\*Chicken Parmesan\*Apple Chicken
- \*Apricot Chicken\*Baked Chicken\*BBQ Chicken
- \*Fried Chicken

### Seafood

- \*Stuffed Flounder\*Baked Pollock
- \*Cajun Fried Catfish\*Broiled Tilapia

### Select Pastas

- \*Lobster Mac and Cheese\*
- \*Chicken Alfredo\*Tortellini with creamy mushroom sauce\*Lasagna

### Other Selections

- \*Meatballs: Swedish, Italian or BBQ
- Roast Pork with gravy
- Beef - \$3.00 Additional**
- \*Roast Beef with Au Jus, Gravy, or mushroom gravy
- \*Tenderloin Steak Tips in Brown Butter or Zip Sauce
- \*Prime Rib (additional \$5.00/person)

## Salads

Garden, Greek, Caesar's, Pasta salad

## Complements

Garlic Redskin Mashed Potatoes, Cheddar & Green Onion Mashed Potatoes, Roasted Potatoes, Broasted Potatoes, Macaroni and Cheese, Herbed Rice, Red Beans and Rice, Spanish Rice, Buttered Redskin Potatoes, European Potatoes

## Entrees (per person)

- 5 oz Filet and chicken breast/fish- **\$40.00**
- II Posto Style Pasta as Entree - **\$39.00**
- Greek Style Lamb Chops - **\$37.00**
- Filet Mignon or tenderloin medallions- **\$35.00**
- Herb Roasted Prime Rib- **\$34.00**
- ½ Slab Ribs & Chicken - **\$34.00**
- Sea Bass, Halibut, Tuna or Salmon- **\$34.00**
- Combo Beef & Chicken Shish Kebob- **\$33.00**
- NY Steak or Sirloin Steak - **\$31.00**
- Roast Beef or Steak Tips - **\$30.00**
- π Fish and Chips (baked whitefish) - **\$29.00**
- Lobster Mac & Cheese or Spinach Ravioli- **\$29.00**
- Chicken Breasts (your choice) - **\$27.00**
- BBQ, Baked or Fried Chicken - **\$27.00**
- Pork Medallions or Chops - **\$27.00**
- Tilapia, Cod, Catfish or Flounder - **\$27.00**
- Chicken Alfredo or Tortellini or Lasagna, etc- **\$27.00**
- Mix 2 entrees for an additional \$5.00**

Includes: Choice of Salad, Pasta of the day, Fresh Bread, Vegetables, Choice of Complement

## Stations

We can custom design dinner stations (e.g. salad, Greek, Asian, Soul food, etc.). Please consult with our banquet hall manager for pricing and details

## Soups(\$4.00/person)

Chicken Lemon Rice, Minestrone, Mushroom Barley, Beef vegetable, Chicken Noodle, Italian Wedding, Clam Chowder

**Pricing: Family Style - \$27/person +tax+tip, Buffet - \$25/person+tax+tip (\$4/person discount for Friday/Sunday, \$7/person discount M-TH)**

Please consult with our banquet manager for minimum purchase/room rental requirements (18% gratuity, 6% sales tax)

# Desserts

## Simple Sweet Table - \$8.00/person (Minimum 50 people)

Fresh Fruit  
Assorted cheesecakes  
Selected Pies  
Assorted Cookies and brownies  
Assorted Petit-fours

## π Sweet Table - \$12.00/person (minimum 50 people)

Fresh Fruit  
Assorted Torts and cheesecakes  
Selected Pies  
Assorted Cookies and brownies  
Tiramisu  
Mousse  
Ice Cream  
Assorted Miniature Pastries & Petit-fours

## Ice Cream Bar - \$6.00/person (minimum 50 people)

Choice of two ice creams  
Strawberry, chocolate & caramel sauces  
Crushed Oreos, Pecans, Sprinkles, M&Ms and whipped cream  
Brownies and chocolate chip cookies

## Chocolate Fountain - \$6.00/person (minimum 50 people)

Fresh seasonal fruits, Marshmallows, pretzels rods, assorted cookies or brownies, and rice crispie treats

## Candy Table - \$4.00/person (minimum 50 people)

Color coordinated candies: M&Ms, jellybeans, mini chocolate bars, candy corn, and lollipops

## Selected Desserts - \$5.00/person

Tiramisu, Baklava, Chocolate Mousse, Raspberry cheesecake, Crème Brulee, Lemon Almond Tart, Sorbet, Berry Bowl, Triple Chocolate Cake, Ice cream

## House π Dessert (Mousse) - \$3.00/person

## House Cake - \$2.00/person

## Cake Cutting and Service - \$2.00/person, with ice cream \$2.50



Hours of Operation . . . . . 10am – Midnight Monday – Sunday

## Room Rental Charges

**Room rental fees apply ONLY when renting the room for private parties not utilizing Pi food/catering services. Rental fees range from \$500-\$1200 for Room 2 and \$1500-\$4400 for Room 1, depending upon day, availability, and type of event. The room rental fee includes: white tablecloths, white napkins, set-up and assistance with presentation arrangement.**

**Please NOTE: Room rental charges will be waived or reduced if Pi is supplying food and party meets minimum purchase and room rental requirements. All Wedding Reception Packages are ALL INCLUSIVE and above room rental fees do NOT apply.**

## Additional Rental Items

- Silver Charger Plates: \$1.00 each
- Chair Covers & Sash : \$3.50 – \$5.00 per chair
- Chivari Chairs : \$8 per chair
- Satin Floor Length Tablecloths: \$25each, Non-Satin : \$18 each
- Colored Tablecloth: \$12 each, Colored Napkins: \$0.50-\$1.50 each
- Table Runner: \$2 each

- AV Equipment: Screen, Podium, CD player, Projector and Microphone: \$100**
- Coat check: \$40 + tips**
- Valet: \$3.00/person**

## Payment Procedure

A 10% Deposit is due upon booking. An Additional 15% will be due 90 days prior, and the remaining balance will be due 7 days prior to event. Should a cancellation occur, the original deposit is **non-refundable (25%)** Any additional moneys paid **above 25%** may be applied to a future date if your event is re-booked.

## Miscellaneous Information

1. **The entire cost of your party or meeting must be paid 7 days prior to your event.**
2. All prices are to remain throughout the year **2014**. The menu items are subject to change depending on food and beverage costs for the particular items you have at your event.
3. Pi Banquet Hall is not liable for failure to perform the obligations of this contract if such failure is as a result of Acts of God
4. To reserve the entire hall, the minimum number for the chosen wedding reception package must be guaranteed or by banquet hall manager written agreement. If a request is made by the banquet hall manager to confirm a minimum, a response **GUARANTEEING** the amount of people and cost must be provided within 24 hours via fax or email.
5. **All food and beverage must be provided by π banquet hall with the exception of cakes for special occasions. Due to health regulations and insurance policies we will not allow food and beverage outside of our premises.**
6. Absolutely no alcohol on the premises except as provided by π
7. Generally speaking, a 2 hour time frame is given before your event for setup. However, extra time can be given subject to availability & can be confirmed 2 days prior to your function. (this might require an additional fee).
8. Groups requesting tax exemption will be required to fill out the tax-exempt form prior to the scheduled function.
9. For packages, all minimum person requirements must be met at the price stated regardless of guest age
10. No smoking within the banquet facilities
11. **Confetti and other items of such are forbidden**
12. All events must be complete by the time listed on the contract (for each room)

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