

# DREXELBROOK CORPORATE EVENTS CENTER

## MEETINGPLANNERPORTFOLIOS



### THE EXECUTIVE EXPERIENCE

#### Early Morning:

Start your day with our Executive Continental

#### Mid Morning Beverage Refresh:

We Refresh your Morning Coffee and add  
Coca-Cola Products, Iced Tea  
And a Select Energy Drink

#### The Afternoon Finale:

Select one of our Afternoon Breaks

**32. per guest inclusive**

### SPEND THE DAY AT DREXELBROOK

Includes: Breaks, Lunch and Basic Audio/Visual Package

#### Early Morning:

Start your day with our Drexelbrook Continental

#### Mid Morning Beverage Refresh:

We Refresh your Morning Beverages and add Coca-Cola  
Products, Iced Tea and a Select Energy Drink

#### Lunch:

Select a Buffet Lunch, Working Lunch  
Lite Fare or Served

#### The Afternoon Refreshment Break:

Select one of our Afternoon Breaks

**65. per guest inclusive**



**AUDIO/VISUAL PACKAGE INCLUDES**  
2500 lumen LCD projector with screen, two  
flipcharts with pad and markers, podium, one  
microphone and wireless internet access.

***Drexelbrookcatering.com***

**610.259.7000**

# MORNING EYE OPENERS

*All Morning Eye Openers include 100% Arabica Coffee and Decaffeinated along with a Selection of Taylors of Harrogate English Teas.*

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## DREXELBROOK Continental

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Fresh Squeezed Florida Orange Juice and Cranberry Juice  
*Great separate, or why not mix them for a refreshing start to your day?*  
New York Style Bagels: Plain, Cinnamon-Raisin, Poppy and Onion,  
served with Philadelphia® Brand Cream Cheeses and Seasonal Spreads  
Fresh House-Baked Miniature Blueberry, Orange-Cranberry and Banana Muffins,  
served with Whipped Butter and Fruit Preserves  
Mini Danish Assortment, a Delaware County Favorite  
8.75 per guest  
*\*\* Individual Fruit Yogurts +\$.75 per person*

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## Executive CONTINENTAL

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Fresh Squeezed Florida Orange Juice and Cranberry Juice  
*Great separate, or why not mix them for a refreshing start to your day?*  
New York Style Bagels: Plain, Cinnamon-Raisin, Poppy and Onion,  
served with Philadelphia® Brand Cream Cheeses and Seasonal Spreads  
Banana-Nut Breakfast Bread, Traditional Pound Cake and  
Fresh House Baked Scones served with Whipped Butter and Fruit Preserves  
Seasonal Fresh Fruit and Berries cubed and presented with  
Fresh Yogurt and Wholesome Granola round out your morning  
9.25 per guest

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## *Just What the Doctor Ordered*

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*Low in Fat and Cholesterol, High in Flavor*  
Fresh Squeezed Florida Orange Juice and V-8 Fusion & Skim Milk  
Baked Oatmeal topped with Dried Cranberries and Raisins with Real Vermont Maple Syrup  
Seasonal Fresh Fruit and Berries presented with Wholesome Granola and Healthy Cereal Assortment  
**Our Famous "Power Smoothies"**  
Mango, Wheat Germ-Honey or Strawberry-Banana blended with Fresh Yogurt to create a  
healthy beginning to any information-packed meeting  
9.75 per guest

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## **Morning Enhancements**

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*Ideal accompaniments with any of our Morning Eye Openers*

### **Breakfast Sandwiches:**

Whole Wheat English Muffin or Bagel filled with  
Scrambled Eggs or Egg Whites, Ham, Bacon  
or Sausage and Pepper Jack Cheese  
3.5 per guest

### **CEREAL CHILLERS:**

Frozen Vanilla or Strawberry Yogurt topped with  
your Favorite Crunchy Cereals including Honey  
Bunches of Oats, Apple Jacks and Cheerios  
3.25 per guest

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# “ GREAT BEGINNINGS ”

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## Buffets...

### Classic Country

Farm Fresh Scrambled Eggs

Sides:

Sautéed Onions

Roasted Red Peppers

Jack Cheese

Salsa, Hot Sauce & Ketchup

Pan-Seared Hash Browns

Choice of:

Hickory Bacon, Turkey Bacon

Country Sausage

Canadian Bacon or

Pork Roll

Buttermilk Biscuits

Seasonal Fruit and Berries

Egg Beaters® available

**17. per guest**



### P90 ▶ X STYLE

EGG BEATERS

SIDES:

SAUTÉED SPINACH

MUSHROOMS

DICED CHICKEN

OATMEAL PANCAKES

SAUTÉED BREAKFAST

POTATOES

TURKEY BACON

BLUEBERRY MUFFINS

PROTEIN SMOOTHIES

FRESH FRUIT & BERRIES

**19. PER GUEST**

### DREXELBROOK

#### Yogurt and Berry Parfaits

Farm Fresh Scrambled Eggs

Salsa & Hot Sauce & Ketchup

Crispy Apple wood Smoked Bacon

Steel Cut Oatmeal with Caramelized Apples,

Golden Raisins and Brown Sugar Cinnamon

Pan-Seared Potato Hash with Cheddar Cheese

Toasted English Muffins and Whole Wheat Bread

**18. per guest**

### Nostalgia

Seasonal Fruit and Berry Display

Bacon and Cheese Quiche

Grandmom's Old Fashion Pancakes with Butter & Syrup

Canadian Bacon

Tater Tots with Zesty Ketchup

Mom's Blueberry Muffins

White and Wheat Toast

Ice Cold Milk

**17. per guest**

The above Buffets are served with Freshly Brewed Arabica Coffee and Decaffeinated, a Selection of English Teas and Freshly Squeezed Florida Orange Juice

### Enhancements:

Omelet Bar: Farm Fresh Eggs or Egg Whites with

Diced Apple wood Smoked Bacon • Turkey Bacon • Peppers • Mushrooms • Onions • Tomatoes

Sautéed Spinach • Feta Cheese • Diced Mesquite Chicken • Tomatillo Salsa

**6.5 per guest**

Belgian Waffles: Vanilla Bean with Seasonal Berry Compote, Warm Maple Syrup & Strawberry Whipped Cream

**4. per guest**

## PLATED BREAKFAST SUGGESTIONS

*All selections include: Seasonal Fruit "Martini" with Flavored Yogurt,  
Glass of Freshly Squeezed Florida Orange Juice, Basket of our own Breakfast  
Breads and Muffins with Butter and Fruit Preserves.*

*Freshly Brewed 100% Arabica Coffee and Decaffeinated along with Taylors of Harrogate English Teas.  
Please add 19% Service Charge and Pennsylvania State Sales Tax*

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### **The Drexelbrook Classic**

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Farm Fresh Scrambled Eggs prepared with Chives or Western Style with  
Sautéed Onions, Peppers and Jack Cheese with Seasonal Fruit Garnish  
*(Egg Beaters® available upon request)*

Choice of: Country Sausage Links, Apple wood Smoked Bacon, Honey Roasted Ham or Canadian Bacon  
Seasoned Hash Brown Potatoes  
16. per guest

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### **Bananas Foster French Toast**

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Two Thick Slices of Batter Dipped, Cinnamon Spiced Challah Bread  
Topped with Bananas Foster & Whipped Cream  
Apple wood Smoked Bacon or Canadian Bacon  
Seasoned Hash Brown Potatoes  
15. per guest

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### **Chesapeake Bay Benedict**

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*A Seafarers or Land Lovers favorite way to begin their day*  
Traditional Poached Eggs served with Fresh Lump Crabmeat and Avocado Hash  
On a Thomas'® English Muffin  
Grilled Asparagus and Seasoned Hash Brown Potatoes  
18. per guest

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### **Brandywine FRITTATA**

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Farm Fresh Eggs Baked with Spinach, Tomatoes and Chester County Mushrooms  
Brown Sugar Bacon & Sliced Seasoned Red Bliss Potatoes  
16. per guest

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### **POWER Pancakes**

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Oatmeal and Berry Pancakes, Strawberry Crème Fraîche, Maple Syrup  
Thick Cut Bacon and Sliced Seasoned Red Bliss Potatoes  
16. per guest

## **MID-MORNING BEVERAGE REFRESH**

4.50 per guest

After your meeting is off to a successful start, our staff will “Refresh” your morning Continental Breakfast. Your attendees will select from the following beverage selections:

Freshly Brewed 100% Arabica Coffee and Decaffeinated

A selection of Taylors of Harrogate Specialty Teas

Carbonated Sodas to include:

Coke, Coke Zero, Diet Coke, Sprite Remix

V8-Fusion

Dasani Bottled Water

Low-Fat Chocolate Milk

## **ADDITIONAL ENHANCEMENTS**

POWER Smoothies: select Vanilla, Strawberry-Banana or Chocolate, rich in flavor and taste with Whey Protein and other vitamins and minerals.

**45. per gallon**

Glaceau Citrus Vitamin Energy 3.00 ea

Godiva Belgian Blends, Milk Chocolate Mocha 3.50 ea

Gold Peak Ice Tea 2.50 ea

PowerAde Energy Drink 2.50 ea

Fizzy Lizzy Premium Sodas 3.50 ea

Fuze REFRESH 4.50 ea

*Please add 19% Service Charge and Pennsylvania State Sales Tax.*

# LIGHTFARE LUNCHEONS

*Our Luncheon selections include: A Seasonal First Course and Dessert accompanied with Freshly brewed 100% Arabica Coffee and Decaffeinated along with a selection of Taylors of Harrogate English Teas and Refreshing Ice Tea Cooler*

<h2><b>Fantastic Focaccia</b></h2> <p>Signature House Focaccia Bread with Slow Roasted Beef, Portabella Mushrooms, Spicy Sautéed Spinach, Aged Provolone and Caramelized Onions Chef's Side Accompaniment</p>	<h2><b>Trolley Stop Club</b></h2> <p><i>(Complete with Bells and Whistles)</i> Our Own House Smoked Breast of Turkey thinly sliced and piled high, then topped with Havarti Cheese and Hickory Smoked Bacon on Whole Grain Bread, Crisp Leaf Lettuce &amp; Tomato Slice, Chef's Side Accompaniment</p>
<h2><b>Very Vegetarian</b></h2> <p>Grilled Vegetable, Herb and Goat Cheese Sandwich Sun-Dried Tomatoes, Fresh Basil Leaves Japanese Eggplant, Sautéed Spinach, Zucchini, Roasted Peppers on Sundried Tomato Focaccia</p>	<h2><b>Sonoma Chicken</b></h2> <p>Our Own House Smoked Chicken Breast topped with Fire Roasted Peppers, Sonoma Jack Cheese, Radicchio and Garlic Aioli on a Sun-Dried Tomato Roll Served with Pasta Salad and Cajun Fries</p>
<h2><b>THE BEST BURGER</b></h2> <p>8 oz. of 100% <b>Certified Angus Beef</b>® on a Kaiser Roll with Sautéed Onions, Hickory Smoked Bacon, Jack Cheese, Leaf Lettuce and Tomato House Chips &amp; Pickle</p>	<h2><i>Chicken &amp; Veggie Wrap</i></h2> <p>Grilled Julienne Chicken Breast with Marinated Vegetables served in a Soft Flour Tortilla with Basil Pesto and Confetti Orzo Salad House Chips</p>
<h2><b>The Sandwich Sampler</b></h2> <p>One-Half of Turkey with Havarti on a Whole Wheat Bun One-Half Roast <b>Certified Angus Beef</b>® with Cheddar Cheese on a Sourdough Roll House Chips and Pickle</p>	<h2><b>Cheese Steaks</b></h2> <p>Italian Roll, Diced Beef, Philly Cheez Wiz, Wit or Without, Hot Peppers, Ketchup and Hot Sauce on the Side House Chips</p>
<h2><i>Italiano</i></h2> <p>Sautéed Chicken Cutlet, Roasted Peppers, Spinach and Sharp Provolone on an Italian Roll Seasoned House Chips</p>	<h2><b>Parisian</b></h2> <p>Seasoned Tuna, Arugula, Sliced Tomato, Artichokes, and Sliced Red Onion, Sliced Hard Boiled Egg, on Sundried Tomato Bread</p>

**All are 10.95**

# PLATED LUNCHEON SELECTIONS

Our Served Luncheons include: Fresh Field Greens Salad or Chef's Own Seasonal Soup, Bakery Fresh Rolls with Butter, Chef's Seasonal Vegetable and Starch Accompaniment, Dessert and Freshly Brewed 100% Arabica Coffee and Decaffeinated along with a selection of Taylors of Harrogate English Teas and Our Own Freshly Brewed Ice Tea.

**BRANDYWINE CHICKEN:** Grilled, French-Cut Breast with Rosemary, Garlic, Lemon and Dijon Mustard 21 topped with Wild Mushrooms, served over Red Bliss Mashed Potatoes and Green Beans.

**SOUTHERN CHICKEN:** Roasted French-Cut Breast stuffed with Cornbread and Herbs with Giblet Gravy. 21

**CHICKEN FRANCAISE:** Batter Dipped, Pan-Seared with Classic Veloute Sauce. 21

**CHICKEN PICATTA:** Roasted French-Cut Breast with Lemon, Capers, Parsley and White Wine. 21

**PANKO AND PARMESAN CRUSTED CHICKEN:** Pan-Seared and topped with Sautéed Spinach and Mushrooms 21 or Broccoli Di Rabe with Fire Roasted Peppers and Melted Mozzarella served over Tomato Basil.

**HUNTER STYLE CHICKEN:** Roasted French-Cut of Chicken served with Wild Mushrooms, Shallots, 22 White Wine, Forrest Herbs and Tomato.

**SOUTHWEST CHICKEN:** Grilled Boneless Breast topped with Thick Cut Bacon and Pepper Jack Cheese 22 paired with Grilled Vegetables and Roasted Potatoes.

**TURKEY TENDERLOIN:** Pan-seared topped with Sautéed Spinach and Goat Cheese, Served over 20 Sweet Mashed Potatoes topped with Roasted Tomato "Stew".

**PORK TENDERLOIN:** House Smoked, Sweet Chili Sauce, Red Bliss Mashed Potatoes. 24

**CENTER CUT PORK LOIN:** Grilled with a Sweet Chili Glaze, Exotic Rice Blend 23

## ATLANTIC SALMON:

Pan-Seared with Mustard Maple Glaze. 21

Pan-Seared, Sweet and Sour Glaze served over Black Rice with Sesame Asparagus. 21

**PAN SEARED COD FISH:** Served over Braised Red & Green Cabbage with Roasted Seasoned Potatoes. 21

**PARMESAN AND PESTO CRUSTED TILAPIA:** With Lemony Green Beans and Roasted Potatoes. 21

**JUMBO LUMP MARYLAND CRAB CAKES:** Served over Grilled Asparagus with Exotic Rice Blend, 27 Chipotle Aioli and Micro Greens.

**PETIT TENDER:** Grilled with Tomato Poblano Salsa, Fresh Cilantro, Roasted Potatoes, Julienne Vegetables 24 and Fried Tortilla Strips.

**PALLIARD OF BEEF:** Grilled Tender Filet paired with Roasted Vegetables And Sweet Potato Fries, 24 Drizzled with Extra Virgin Oil and Balsamic Reduction.

## PAN SEARED BONELESS BREAST OF CHICKEN AND ATLANTIC SALMON FILLET: 23

Served with Chef's Seasonal Accompaniment.

Entrée Salads...

**MODERNA CHICKEN:** Mixed Field Greens, Julienne Marinated Chicken, Grilled Vegetables 20.5  
Roma Tomatoes and White Balsamic Vinaigrette.

**STEAK & SHRIMP:** Char-Broiled Sliced Ranch Steak and Grilled Shrimp served over 25.5  
Spring Mix with a Honey Citrus Vinaigrette, Roasted Small Tomatoes and Terra Chips.

**PETIT TENDER:** Grilled, Sliced Petit Tender, Watercress Salad, Apricot and Cranberry Chutney 24.  
With Sweet Potato Polenta Triangle.

**SEARED TUNA:** Peppercorn Crusted Ahi-Grade Tuna, Seared Rare served over Mixed 24.  
Lettuce Greens, Fennel and Crispy Rice Noodles with Rice Wine-Ginger Vinaigrette.

Vegetarian **All Selections 21. per guest**

**PENNE PASTA:** With White Beans, Diced Tomatoes, Red Onions and Sautéed Radicchio Served over Tomato Basil Sauce.

**EGGPLANT "INVOLTINI":** Filled with Sautéed Spinach, Ricotta Cheese and Diced Seasonal Vegetables.

**ASIAN VEGETABLE DUMPLINGS:** Sweet Chili Sauce, Soba Noodle Bed, Black Bean, Roasted Corn, Tomato and Caramelized Onion Quesadilla.

**PAN-SEARED TOFU:** Tender Tofu sautéed in Extra Virgin Oil, Garlic topped With a Roasted Tomato "Stew" and Served over Herbed Quinoa.

**GRILLED VEGETABLE SALAD:** Seasonal Vegetables, Marinated and Grilled served over Mixed Field Greens with a White Balsamic Vinaigrette.

**WHOLE BEAN TIMBALE:** Edamame, White and Black Bean Timbale, Southwest Seasonings Served over Black Rice.

Gluten Free **All Selections 22. per guest**

**Herbed Quinoa** topped with Grilled Seasonal Fruit, Honey Ginger Lime Vinaigrette, Dried Cranberries and Spicy Almonds.

**Grilled Marinated Tofu** with a Confetti of Red Pepper, Yellow and Green Squash Julienne Tortilla "Fries" and Balsamic Reduction.

**Tuscan Style Chicken** with Gluten Free Pasta in Marinara Sauce.

**Citrus Grilled Pork Chop:** Roasted Vegetables and Basmati Rice.

## Buffets...

### DREXELBROOK

Hand-Carved Slow Roasted Prime Rib of Beef  
Brandywine Chicken  
Baked Mezzi Rigatoni  
Oven Roasted Potatoes  
Grilled Vegetable Display  
23.

### FRASCATI

Veal Scaloppini  
Baked Mezzi Rigatoni  
Sweet Sausage, Peppers and Onions  
Eggplant Parmesan  
Sautéed Green Beans  
23.

Mixed Baby Greens with Citrus Vinaigrette  
Lemon Poached Salmon with Cucumber Salsa  
Marinated Grilled Chicken Breast  
with Seasonal Salsa  
Grilled Asparagus with Herbs and Oil  
Roasted Corn and Black Bean Salad  
Pasta Salad with Sun-Dried Tomatoes and Pesto  
23.

Grilled Southwest Chicken Caesar Salad  
Pulled Pork with Chef Wade's BBQ Sauce  
Smoked Baby Back Ribs  
Our Own Coleslaw  
Yukon Gold Potato Salad  
Buttermilk Biscuits  
23.



# AFTERNOON REFRESHMENT BREAKS

All Afternoon Breaks include 100% Arabica Coffee and Decaffeinated along with a Selection of Taylors of Harrogate English Teas, Ice Tea Cooler, Coke, Diet Coke, Sprite and Bottled Water.

## **Cookies.....and More**

*Baked on premise and served fresh from our ovens.*  
Everybody's favorites including: White Chunk Macadamia, Oatmeal Raisin and Chocolate Chip  
Snack Bars: Harvest Fruit consisting of Cranberry, Apricot and Figs; Oatmeal-Raspberry and Mocha Java. Fresh Seasonal Whole Fruit

5.95

## **Drexelbrook Sundae Bar**

Hand-Spun Vanilla Bean & Chocolate Ice Cream presented with an array of toppings including: Hot Fudge, Caramel and Strawberry toppings, Mini Candies, Whipped Topping and Cherries make for a sweet treat

5.95

## **THE "BALL GAME" BREAK**

Individual bags of Chips, Pretzels and Peanuts  
Individually boxed Cracker Jacks®  
Fresh Popped Popcorn with assorted toppings including Cheddar Cheese, Maryland Crab and Creamery Butter  
Vanilla Ice Cream Sandwiches

5.95

## **The South Philly Break**

Famous Philadelphia Soft Pretzels served with Spicy and Yellow Mustards  
Cheese Steak Spring Rolls with Spicy Ketchup  
Italian Water Ice  
Strawberry Lemonade

6.50

## **South of the Border**

Nine-Layer Dip served with Tri-Color Corn Tortilla Chips, Fresh Baked Plain and Jalapeno Cornbread served with Butter  
Miniature Pork, Chicken and Beef Taco's served with Sour Cream, Guacamole and Tangy Salsa

6.50

## **ISLAND SLIDERS**

Presented with Sweet Potato Fries, Banana Guava Ketchup and Caribbean Vegetarian Slaw  
Mini Black Angus Burgers with Pepper jack Cheese and Sweet Red Pepper Catsup on a Homemade Bun  
Picante Chicken Breast  
Grilled Chicken Breast with a Molasses Lime and Rum BBQ Sauce

6.95



DREXELBROOK  
*Wedding & Banquet Facility*  
*Corporate Events Center • Off-Site Catering*  
www.drexelbrookcatering.com

## Audio/Visual Services Daily Pricing Guide 2010

Drexelbrook is pleased to present you with the following products and services to enhance your event experience. Please consult with your sales representative for further information.

### “Pre Event” or Corporate Video Services Include:

- Complete Creative & Production Services
- Creative Development
- Meeting Presentation Services
- Training Videos
- Sales Video Development
- Editing
- Animation
- Scripting

Above services provided by our partners at Shadowbox Pictures,  
[www.shadowboxpictures.com](http://www.shadowboxpictures.com)

### Basic Room Amenities

Commercial Grade 4"x8" Platform staging w/steps & Skirting (16" High or 24" High)	25.00 (per section)
Commercial Grade 3"x6" Platform staging w/steps & Skirting (12" High or 16" High)	20.00 (per section)
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf	25.00
Black Pipe and Drape	10.00 (per running foot)
State and American Flags	Complimentary
Stage Steps	25.00
Silk Low Potted Plants for Stage	10.00 each
Easel	10.00
Flip Chart w/ markers	15.00

## **Video Technology**

VHS Player	15.00
DVD Player	20.00
Dell Centrino Core Duo Laptop	100.00
6"x8" Tripod Screen	50.00
8"x8" Tripod Screen	50.00
* 6"x8" Dalite Fast Folding Screen w/ dress kit	150.00
* 9"x12" Dalite Fast Folding Screen w/ dress kit	175.00
Optima LCD Projectors 2500 Lumens	200.00
* Panasonic LCD Projector 5500 Lumens w/ upgraded lens	495.00
37" LCD Flat Panel EDTV	100.00
* 50" Visio Plasma w/ stand	250.00
* Video Switcher/Scaler w/ Wireless presenter, SVHS & DVD	300.00
* Elmo Visual Over-head Presenter	200.00
Digital Presenter w/ Laser Pointer	10.00
Custom 200" Diagonally Tensioned Screen (North & South only)	50.00

## **Audio Technology**

Shure Wired SM58 Microphone	25.00
Shure UHF-R Microphone Kit w/ Lavalier Body Pack	75.00
Shure Wireless Microphone Portable Kit	50.00
Dell Laptop w/ Wireless Workbench Microphone Control (Includes AV Tech)	200.00
Mackie 12" Powered Speaker Package	75.00
Mackie 1202 Audio Mixer	30.00
* Deluxe Grand Ballroom JBL Powered Long Through Speaker w/ Amplifier and AV Technician	800.00

## **Data-Voice Technology**

Ballroom Wifi Internet Access (Unsecured; no passwords needed)	included
Cat5e Data Port (wired secure data line)	25.00
Dedicated Phone Line	25.00
Speaker Phone	15.00
* Polycom Advanced Speaker Phone	150.00

## **Digital Imaging Technology**

Nikon D40 Digital SLR 6.0 Mega Pixel Camera	50.00
* Canon GL2 Mini DV 3CCD w/ tripod Camcorder	300.00
Sony Digital Camcorder w/ 1 writeable disc Carl Zeiss Lens	125.00
Additional Camcorder writable disc	15.00

## **Technician Fees & Services**

Hourly Rate per/hr	45.00
Setup, Service, Strike	270.00
Setup Only	100.00
Client Laptop Software Repair	45.00
Client Laptop Virus/Spyware Removal	90.00

## **Audio Visual Packages**

<b>Mansion Package 1</b>	35.00
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf	
Shure Wired SM58 Microphone	
<b>Mansion Package 2</b>	75.00
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf	
Shure UHF-R Microphone Kit w/ Lavalier Body Pack	
<b>Mansion Package 3</b>	330.00
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf	
Shure Wired SM58 Microphone	
8"x8 Tripod Screen	
Optima LCD Projectors 2500 Lumens	
Dell Centrino Core Duo Laptop or DVD Player	

## **Grand Ballroom Packages**

<b>Grand Ballroom Basic 1</b>	<b>80.00</b>
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf Shure UHF-R Microphone Kit w/ Lavalier Body Pack	
<b>North or South Package</b>	<b>400.00</b>
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf Shure UHF-R Microphone Kit w/ Lavalier Body Pack House Premium Sound System 4 Pieces Commercial Grade 8"x16" Platform staging w/ steps skirt 16" Black Pipe and Drape, American and State Flags	
<b>North or South Package Upgrade</b>	<b>500.00</b>
North or South Package 2x Optima LCD Projectors 2500 Lumens Sound Cabling Mackie 1202 Audio Mixer w/ cabling Dell Centrino Core Duo Laptop or DVD Player Custom 200" Diagonally Tensioned Screen Includes Setup, service, and strike	
<b>Ballroom Package 1</b>	<b>875.00</b>
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf 8x24 stage w/ 2 steps stage skirting & up-lights Black pipe and drape 24' Flags (free), Potted Plants (greenery), House Premium Sound System	
<b>Ballroom Package 1 Upgrade</b>	<b>1450.00</b>
Ballroom Package 1 2x Optima LCD Projectors 2500 Lumens 2x 9"x12" Fast Fold Portable Screens 300 Mackie 1202 Audio Mixer w/ cabling Dell Centrino Core Duo Laptop or DVD Player Includes Setup, service, and strike	
<b>Grand Ballroom Premium Speaker Package</b>	<b>600.00</b>
Custom Mahogany Podium w/ Light Microphone holder & Laptop shelf Shure UHF-R Microphone Kit w/ Lavalier Body Pack	
<b>Grand Ballroom Premium Speaker Package Upgrade</b>	<b>800.00</b>
Grand Ballroom Premium Speaker Package Deluxe JBL Powered 8 Speaker Long Throw Package	