## **Sheraton Suites Orlando Airport**

**Banquet Menu** 





Sheraton Suites Orlando Airport 7550 Augusta National Dr. Orlando, FL, 32822

### BREAKFAST Buffet



### **TRADITIONAL SUNRISE**

freshly squeezed Florida orange juice, grapefruit,
apple & cranberry juices
seasonal sliced fresh fruit
assorted cereals with whole & 2% milk
scrambled eggs with fresh herbs
seasoned breakfast potatoes
choose two meats: bacon, sausage or grilled ham
assorted breakfast breads and pastries
with sweet butter and preserves

\$19 perperson

freshly brewed Starbucks regular and decaffeinated coffee,

Tazo herbal teas with sweeteners and milks

### CLASSIC

freshly squeezed Florida orange juice,
grapefruit, apple & cranberry juices
seasonal sliced fresh fruit
assorted bakery items to include: bagels, croissants, muffins,
fruit filled danish, and breakfast breads served with
preserves, sweet butter & cream cheese
freshly brewed Starbucks regular and decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$15 per person

### RISE AND SHINE

freshly squeezed Florida orange juice, grapefruit,
apple & cranberry juices
seasonal sliced fresh fruit
assorted individual fruit yogurts

assorted cereals with whole & skim milk

French toast, fresh fruit compote & maple syrup

scrambled eggs with fresh herbs

hash brown potatoes
choose two meats: bacon, sausage, or grilled ham
assorted breakfast breads & pastries, sweet butter and preserves
assorted bagels with cream cheese
freshly brewed Starbucks regular and decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$22 per person

### **ENHANCEMENTS**

orange pineapple - **\$3 per person**yogurt & fresh berry parfaits - **\$3 per person**steel cut oatmeal with brown sugar,

raisins & milk - **\$4 per person**bacon, egg, cheddar cheese on croissant -**\$5 per person**egg, jack cheese and breakfast potatoes

in whole wheat wrap - **\$5 per person**egg white, Swiss cheese and turkey sausage

on toasted English muffin - **\$5 per person** 



# specialized BREAKFAST



### **CONCOURSE**

freshly squeezed Florida orange juice
scrambled eggs with fresh herbs home
fried breakfast potatoes
choose one meat: bacon, sausage or grilled ham
assorted breakfast breads and pastries
with sweet butter and preserves
freshly brewed Starbucks regular and decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

### \$19 per person

#### **THE TARMAC**

freshly squeezed Florida orange juice

French toast served with fruit garnish and maple syrup

scrambled eggs with fresh herbs

choose one meat: bacon, sausage or grilled ham

assorted breakfast breads and pastries

with sweet butter and preserves

freshly brewed Starbucks regular and decaffeinated coffee

Tazo herbal teas with sweeteners and milks

### \$22 per person

### **SIMPLICITY**

freshly squeezed Florida orange juice whole seasonal fresh fruit assorted bagels and muffins

with sweet butter & cream cheese
freshly brewed Starbucks regular and decaffeinated coffee
Tazo herbal teas with sweeteners and milks

\$10 per person



# let's do BRUNCH



### THE GRAND BRUNCH

freshly squeezed Florida orange juice, grapefruit, apple & cranberry juices domestic and imported cheese display with fresh seasonal sliced fruits bakery basket with assorted muffins, breads, and bagels with preserves, sweet butter and cream cheese

salad with apple, watercress, crisp celery and Havarti
cheese blintzes with fresh fruit glaze
scrambled eggs with fresh herbs with crispy bacon and sausage links
traditional eggs benedict with hollandaise sauce
grilled Mahi Mahi with fresh fruit relish
chicken piccata, fried capers & lemon butter
harvest vegetable medley and pan roasted potatoes
pastry chef's selection of mini desserts

freshly brewed Starbucks regular and decaffeinated coffee, Tazo herbal teas with sweeteners and milks

### \$39 per person

### **ENHANCEMENTS**

Applewood smoked bacon - \$2 per person

sausage links - \$2 per person

breakfast potatoes - \$2 per person

steel cut oatmeal with brown sugar,

raisins & milk - \$4 per person

bacon, egg, cheddar cheese on croissant - \$4 each

egg, jack cheese and breakfast potatoes

in whole wheat wrap - \$4 each

egg white, Swiss cheese and turkey sausage

on toasted English muffin - \$4 each

assorted hot breakfast sandwiches from the above

three halved and served - \$5 per person



### LUNCH Buffet



### **SOUTH OF THEBORDER**salsa bar with tortilla chips

taco salad with pepper jack cheese & jalapenos,
avocado and tomato salad with cilantro vinaigrette
grilled fish tacos
chicken & beef fajitas with grilled peppers, red onions,
lettuce, tomato, jalapenos & cheddar cheese
Mexican rice and frijoles
warm corn and flour tortillas
tres leches flan & tequila banana cake
lemonade and ice tea

\$33 perperson Enhancements

chicken tortilla soup - **\$4 per person**shredded pork tamales - **\$6 per person** 

### **CUCINA ITALIANA**

chopped romaine, herb croutons, shaved asiago cheese with Caesar dressing tomato, mozzarella, basil salad with olive oil & balsamic drizzle traditional chicken parmesan mama's recipe of roasted meatballs baked ziti with marinara and mozzarella cheese garlic & olive oil sautéed broccoli freshly baked assorted rolls with butter tiramisu & amaretto cookies lemonade and iced tea

\$32 perperson

**Enhancements** 

Italian wedding soup - **\$4 per person**locally farmed tomato bruschetta bar -

\$6 per person

• Based on 60 minutes of service •



### LUNCH

### continued



#### **DEEP SOUTH**

field greens with assorted veggies,
ranch and Italian dressing
house-made coleslaw
country potato salad
bbq glazed pork ribs

southern fried chicken pulled pork

baked ranch beans & grilled vegetables assorted rolls

peach cobbler lemonade
and iced tea

\$34 perperson

**Enhancements** 

chunky vegetable soup - **\$4 perperson**baked macaroni-n-cheese - **\$5 perperson** 

### PICNIC LUNCH

local field greens, roasted tomatoes, shaved carrots, cucumbers, and balsamic vinaigrette

country potato salad

grilled angus burgers

all beef hotdogs

grilled chicken breast

served with lettuce, tomato, onion & dill pickle,

assorted sliced cheeses and fresh buns

baked beans

corn cobettes

sliced watermelon & carrot cake

lemonade and iced teal

\$30 perperson

**Enhancements** 

macaroni salad - **\$3 perperson** 

Based on 60 minutes of service •



### LUNCH

### continued



Suites Orlando Airport

### **OLD WORLDDELI**

tossed iceberg lettuce, carrots, cucumber, grape tomatoes, ranch and Italian dressing deli potato salad with chopped eggs

turkey, honey baked ham, roast beef, corn beef or pastrami assorted sliced cheeses, lettuce,

tomatoes, sliced onions, dill pickle selection of breads: whole wheat, rye, country white, and French rolls condiments: grain mustard, yellow mustard and mayonnaise

potato chips, creamy onion dip brownies & oatmeal cookies lemonade and ice tea

\$30 perperson

**Enhancements** 

roasted tomato soup - **\$4 per person**build your own baked potato bar with cheddar cheese, bacon,
chives, chili and sour cream - **\$5 per person** 

### **FLORIBBEAN**

fresh fruit salad
field greens with assorted veggies,
ranch and Italian dressing
plantain chips with garlic cilantro dip
Cuban roasted pork with mojo sauce
ginger rum mango chicken breast
grilled whitefish
Jamaican rice pilaf & grilled vegetables
calypso coconut flan
lemonade and iced tea

\$34 perperson Enhancements

black bean soup - **\$4 per person** candied plantains - **\$5 per person** 

### **ENHANCEMENTS**

Starbucks regular and decaf coffee
with sweeteners and milks - **\$48 gallon**infused filtered water: choice of lemon, lime,
cucumber, or orange - **\$22 gallon** 

bottled water - **\$3.5 bottle** sparkling water - **\$4.5 bottle** 

assorted soft drinks - \$3.5 bottle

\*\*Available on all buffets\*\*

• Based on 60 minutes of service •







### **SKY HIGH**

chef's recipe of chicken noodle soup
traditional cobb salad: chopped lettuce,
tomato, avocado, hard-boiled egg,
bacon, bluecheese,
and grilled chickenwith ranch
dressing freshly baked rolls and
sweet butter fresh fruit tart
lemonade and ice tea

\$28 perperson

### **IN THE AIR**

traditional Caesar salad with garlic croutons
grilled chicken breast with madeira sauce
served with chef's selection ofstarch
and seasonal vegetables
freshly baked rolls with sweet
butter

NY style cheese cake with strawberry coulis lemonade and ice tea

\$30 per person

### **UP, UP AND AWAY**

mixed green salad with raspberryvinaigrette penne alfredo with grilledchicken,

broccoli and cream sauce freshly baked rolls with sweetbutter flourless chocolate torte lemonade and ice tea

\$33 perperson

• Based on 60 minutes of service • Plated lunches can be served in separate courses or preset in any variation. •





### SPECIALTY MENU

All plated lunches include salad, rustic breads & sweet butter and freshly brewed regular and decaffeinated Starbucks coffee, and assorted herbal teas

### **SALAD SELECTION**

Baby romaine, tomato, asiago shavings, cilantro Caesar dressing

### **ENTRÉE OPTIONS**

(all include seasonal vegetables)

Roast Flank Steak ~ **\$25 per person** 

chive mashed potatoes, shitake mushrooms, and brandy peppercorn sauce

Lime Crusted Mahi-Mahi ~ **\$24 per person** 

stir fried vegetables, light saffron curry sauce and lime cilantro jasmine rice

Grilled Breast of Chicken ~ \$23 per person

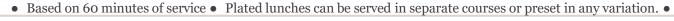
Hawaiian gold pineapple pepper relish, tamarind sauce, sweet potato mash

Penne Pasta ~ **\$22 per person** 

herb marinated grilled Portobello, roasted red peppers, asparagus infused fresh herbs tossed in boursin cream sauce

### **DESSERT**

Chef's creation to pair with your perfect entrée selection





box LUNCH



### **ALL INCLUDE:**

Lemonade and Iced Tea, potato chips, whole apple, and chocolate chip cookie

Select up to three sandwiches:

chicken Caesar wrap

grilled vegetablewrap

turkey club on country white or wheat

Italian hoagie with basil pesto

\$20 per person

### **ENHANCEMENTS**

pasta salad primavera -

\$2 per person

country potato salad -

\$2 per person

### LUNCH

### pre-order menu - \$19.50 per person

### Choice of one meal: ☐ Flame-grilled burger – tomato, lettuce, cheddar cheese, onions, pickle served with French fries ☐ California chopped cobb with turkey – bacon, egg, avocado, tomato, and blue cheese with choice of dressing ☐ Classic chicken Caesar salad – shaved parmesan, focaccia croutons, grilled chicken and Caesar dressing ☐ Santa fe grilled chicken quesadilla – grilled chicken pepper jack cheese, jalapenos and fresh salsa, served with guacamole and sour cream ☐ Veggie sammie – grilled portabella mushroom, mozzarella cheese, spinach, red pepper hummus on ciabatta served with French fries Choice of one beverage: Iced Tea Pepsi Diet Pepsi Sierra Mountain Dew Aquafina (\*\*less than 15 guests)\*\*





### LUNCH

### **DELI SHOPPETABLE**

pasta salad with artichokes, sundried tomatoes and olives in a light dressing traditional Caesar salad with torn romaine, parmesan cheese and baked croutons Italian spiced roast sirloin, oven roasted turkey, baked Virginia ham, and tuna salad a selection of fresh breads and rolls American, cheddar, Swiss and provolone cheese tomatoes, Vidalia onions, leaf lettuce, kosher dill pickles, mayonnaise, Dijon mustard, and sweet mango mayonnaise chef's selection of fresh baked dessert freshly brewed Starbucks regular and decaffeinated coffee, Tazo herbal teas with sweeteners and milks

### \$25 per person

### **ENHANCEMENTS**

Starbucks regular and decaf coffee
with sweeteners and milks - \$48 gallon
infused filtered water: choice of lemon,
lime, cucumber, or orange - \$22 gallon
bottled water - \$3.5 bottle
sparkling water - \$4.5 bottle
assorted soft drinks - \$3.5 bottle



# SHERATON Suites Orlando Airport

### **BREAK**

#### **CHOCOLATE OVERLOAD**

chocolate covered
strawberries and bananas
brownies and
chocolate chip cookies
assorted candy bars
assorted soft drinks
chocolate milk

\$15 perperson

### **STAY-IN-SHAPE**

individual fruit yogurts granola & nutri-grain bars bran muffins seasonal fruit skewers assorted Bai Products

\$14 per person

### **FIESTATIME**

crispy corn tortilla chips
fresh guacamole
salsa & chili con queso
basket of cinnamon churros
assorted soft drinks
unleaded margaritas

\$14 per person

### **BALLPARK**

warm jumbo pretzels
mini corn dogs
both served with yellowmustard
and cheese sauce
popcorn & crackers jacks
bagged peanuts
soft drinks and root beer

\$14 per person

### **FLORIDA**

mini key lime tarts
orange and grapefruit salad
macadamia nut bars
citrus juices and lemonade
assorted soft drinks

\$14 per person

### TRAIL MIX-ING ITUP

assorted dried fruits
granola
peanuts
sesame sticks
chocolate chips
assorted soft drinks

\$12 perperson

• Based on a maximum of 30 minutes of service •



### à-la-carte

### **BREAK**



### **BEVERAGES**

Starbuck's regular and decaffeinated coffee \$48/gallon

Tazo teas and iced tea \$38/gallon

assorted juices: orange, grapefruit,

cranberry, apple, or tomato \$28/gallon

assorted bottled juices \$4.5/bottle

infused filtered water, choice of lemon,

lime, cucumber or orange \$22/gallon

lemonade \$25/gallon

Arnold Palmer \$28/
gallon bottled water \$3.5/
bottle sparkling water
\$4.5/bottle

assorted soft drinks \$3.5/bottle

### **BAKED GOODNESS**

assortment of breakfast bakery items \$28/dozen
croissants, muffins and breads \$28/dozen
fresh fruit Danish \$28/dozen
assorted bagels with cream cheese \$28/dozen
house-made cookies – assortment \$28/dozen
double fudge brownies \$28/dozen

### **DELIGHTS**

granola bars, cereal bars \$3/bar

power bars, kasha bars, cliff bars \$4/bar

fresh seasonal fruit skewers \$28/dozen

individual yogurts, fruit and plain \$4/cup

whole seasonal fruit \$2/piece

assorted candy bars \$3/bar

individually bagged potato chips, pretzels, popcorn \$3/bag

frozen ice cream and yogurt bars \$4/bar



### packages



## **BREAK**

### ALL DAY BREAK PACKAGE A

Let us start your morning with freshly brewed Starbucks regular and decaffeinated coffee, fresh Florida orange juice, assorted muffins, and a fresh fruit display

10:00 AM Refresh beverages, remove juice, add bottled water and assorted Pepsi products

> 12:00 PM Choose Pre-Order Lunch or Box Lunch and refresh beverages

2:30 PM Refresh beverages. Add assorted cookies and fresh baked brownies

> \$48.00 perperson \*For groups of 18 or less\*

### ALL DAY BEVERAGE PACKAGES

Freshly brewed Starbucks regular and decaffeinated coffee, Iced Tea, Pepsi Products, Bottled Water

> \$12.00 per person for 4 hours \$16.00 per person for 8 hours

#### ALL DAY BREAK PACKAGE B

Let us start your morning with freshly brewed Starbucks regular and decaffeinated coffee, fresh Florida orange juice, assorted muffins, and a fresh fruit display

10:00 AM Refresh beverages, remove juice, add bottled water and assorted Pepsi products

> 12:00 PM Choice of Buffet Lunch and refresh beverages

2:30 PM Refresh beverages. Add assorted cookies and fresh baked brownies

> \$57.00 per person \*For groups of 19 or more\*



### **RECEPTION**



#### **COLD HORS D'OEUVRES**

mint salmon ceviche
shrimp bruschetta on crostini
asparagus wrapped in prosciutto
fresh tuna tartar
lobster medallions on brioche bun
Thai chicken lettuce wrap
Belgium endive with crab mousse
salmon mousse pinwheel
crab salad canapé
antipasto skewer with grape tomato,
mozzarella, salami and basil vinaigrette
crudité shooter

jumbo gulf shrimp with cocktail sauce and lemons

**\$3.75 per piece** 

\*minimum order of 2 dozen each\*

### HOT HORS D'OEUVRES

jumbo tempura shrimp with Thai plum
sauce miniature beef wellington
Maryland style crab cake with mango
salsa vegetable spring roll
sesame chicken with sweet and sour
sauce traditional spanakopita
bacon wrapped sea scallop
steamed pork dumpling with ginger soy glaze
Alaskan salmon en croute

beef brochette
coconut shrimp with Thai chili dipping
sauce pigs in a blanket with spicy
ketchup mini chicken quesadilla with
salsa

\$3.75 per piece

\*minimum order of 2 dozen each\*



### stations



### RECEPTION

### **FAJITA BAR**

marinated beef and chicken with grilled onions and peppers served with warm tortillas accompanied by guacamole, grated cheese, lettuce, tomato, jalapenos, salsa, and sour cream

### \$19 per person

add grilled shrimp \$5 per person

### **NACHO BAR**

fresh tortilla chips with salsa, beefed up queso, guacamole, warm black bean dip, sour cream, chopped jalapenos, grated cheese and shredded lettuce

\$15 per person

### **SLIDER STATION**

beef sliders with cheddar cheese and caramelized onions pulled pork sliders with bbq sauce crab cake sliders with remoulade sauce

\$20 per person

### **CARVING STATIONS**

carved turkey breast with cranberry relish and turkey gravy

\$275 per (serves up to 25 guests)

Virginia spiral ham with grain mustard

\$275 per (serves up to 25 guests)

prime rib of beef with fresh horseradish an au jus

\$400 per (serves up to 25 guests)

### **DISPLAYS**

### (prices based on serving up to 50 guests)

Mediterranean display, seasonal grilled vegetables, tabbouleh, hummus, olives, with pitatriangles

### \$250 per display

fresh vegetable crudités with ranch and blue cheese dip

### \$125 per display

imported and domestic cheeses with assorted crackers

### \$175 per display

fresh seasonal fruits and yogurt dip

### \$150 per display

warm crab, spinach and artichoke dip with gourmet breads

### \$200 per display

chips and dips, tortilla with salsa, potato chips, pretzels with

French onion dip

\$125 per display





# buffet DINNER

### **JIBARITO BUFFETT**

mixed greens salad with vine-ripened tomato and cucumber green banana in "escabeche" potato salad
Puerto Rican octopus
"escabeche" rice with saffron
and pigeon pea sweet plantains
fried chicken breast "chicharrones"
style with tamarindo bbq sauce
pork chop with caramelized
onions vanilla flan
coconut pudding

\$32 per person

### **CARIBBEAN CARNIVAL**

Cuban black bean soup
mixed greens salad with assorted toppings,
dressings, oils and vinegars
marinated seafood salad with avocado
spicy roasted sweet potato salad
roasted pork "pernil" in its own juices
jerk chicken onion
infused rice
steamed yucca in garlic cilantro sauce
pineapple rum cake
chocolate bread pudding

32 \$per person





### DINNER

### buffet

### AN EVENINGOUT

#### **Starters**

Chef's soup du jour
baby spinach, chopped eggs, red onion, bacon,
sliced mushrooms, and bacon vinaigrette
Penne pasta salad with artichokes, roasted red peppers,
shaved red onion, Kalamata olives, and sun dried tomatoes
assorted freshly baked rolls and sweet butter

### Main Courses

Chicken picatta, fried capers, lemon butter
Carved prime rib or beef
Miso mirin glazed salmon
Roasted pork loin with papaya chutney
Marinated grilled chicken breast
Pork bbg ribs

### Sides

Roasted fingerling potatoes Medley of fresh vegetables Chef's selection of dessert

Starbucks regular and decaffeinated coffee, Tazo teas, iced tea

Choose 2 main courses - \$45 per person Choose 3 main courses - \$48 per person

### plated

### TERRA TO TIDE

#### Starters

honey baked brie, with field greens, and fresh raspberries

#### Salad

local baby greens, heirloom tomatoes, with roasted shallot vinaigrette

### Entrée

filet mignon with mushroom demi

4 ounce cold water lobster tail with chardonnay butter,
whipped truffle potatoes,
chef's signature vegetables assorted
freshly baked rolls and sweet butter

### Dessert

blanc et noir rich chocolate cake
white & dark chocolate ganache
Starbucks regular and decaffeinated coffee,
Tazo teas, iced tea

\$67 per person





#### PLATED BEGINNINGS

skillet seared pot stickers with soy sauce gulf shrimp cocktail, with bloody Mary cocktail sauce Italian wedding soup or soup of the day honey baked brie with fresh raspberries

Caesar salad, with garlic croutons and parmesan crisp field greens, tomatoes, cucumber, mandarin oranges, blue cheese, olives with balsamic vinaigrette baby spinach, strawberries, bacon, candied pecans, feta cheese with raspberry vinaigrette

Lola Rosa salad, bean sprouts, tomatoes, roasted pine nuts, champagne vinaigrette

### ENTRÉE OPTIONS (choice of two)

chicken saltimbocca, chicken breast wrapped in prosciutto, spinach and fresh mozzarella chicken piccata, fried capers, lemon beurre blanc chicken Oscar, chicken breast topped with lump crab meat, béarnaise sauce tenderloin filet au poivre, seared filet of beef with cracked black pepper and cognac cream sauce NY strip steak, center cut with veal demi-glace herb crusted pork loin with wild mushroom marsala herb grilled center cut pork chop with mango cilantro salsa grilled Atlantic salmon with oranges, grapes and beurre blanc Mahi Mahi with lobster tomato broth and truffle oil Florida grouper with chive mustard sauce whole wheat penne pasta primavera

### **SIDES**

Yukon gold mashed potatoes chef's signature vegetables freshly baked rolls with sweet butter

### **DESSERT (chooseone)**

chocolate mousse cake
New York style cheesecake
key lime tart
passion mango cake
white chocolate raspberry cheesecake

#### **BEVERAGES**

Starbucks regular and decaffeinated coffee, Tazo teas, iced tea

three course dinner - \$46 per person four course dinner - \$51 per person







### **WINE**

### PREMIUM WINES

White: Jacob's Creek Moscato, Placido Pinot Grigio, and J. Lohr Chardonnay Red: Mark West Pinot Noir, Beringer Merlot, and Avalon Cabernet Sauvignon

#### **CALL WINES**

Red: Magnolia Grove Cabernet Sauvignon White: Magnolia Grove Chardonnay

### \*Other selections available upon request.

#### BEER COLLECTION

Domestic beers: Budweiser, Bud Light, MillerLite, Michelob Ultra

Imported/Specialty: Corona Extra, Heineken,
Blue Moon, Sam Adams Lager

### **COCKTAILS**

### PREMIUM COLLECTION

Ketel One Vodka, Tanqueray Gin, Bacardi Silver Rum,

1800 Reposado Tequila, Crown Royal Whiskey, Jack Daniels, Johnny Walker Black Scotch, Captain Morgan Spiced Rum

### CALL COLLECTION

Tito's Vodka, Bombay Gin, Cruzan Rum, Sauza Silver Tequila, Seagram's VO Blended Whiskey, Dewar's Scotch, Jim Beam Bourbon, Captain Morgan Spiced Rum

### **CORDIALS COLLECTION**

Grand Marnier, Kahlua, Bailey's Irish Cream, Sambuca, Amaretto, Frangelico, Crème de Menthe,

Courvoisier VSOP Cognac, Hennessy VSOP Cognac

### SPECIALTY BARS



### **HOSTED BAR**

Full bar set up included, featuring premium or call collection. Charges are based on per-drink basis reflecting the actual number of drinks consumed. Minimum of 12 people.

	PREMIUM	CALL
Cocktails	\$12	\$9
Wines by glass	\$10	\$8
Bottled beer	\$7	\$6

### **OPEN BAR**

Full bar set up included, featuring premium or call collection. Charges are based on per person basis reflecting the number of guests in attendance. All bars include soft drinks, juices and waters. Minimum of 12 people.

	PREMIUM	CALL
Liquor, beer and wine		
First Hour	\$25	\$20
Each additional hour	\$16	\$13
Beer and wine only		
First hour	\$20	\$15
Each additional hour	\$14	\$9

### **BUTLER PASSED DRINKS**

white or red sangria - \$90 per gallon mimosas - \$100 per gallon

signature cocktail - \$210 per gallon

#### **CASH BAR**

Full bar set up, featuring premium or call collection.
Guests purchase individually, prices are inclusive of service and taxes. Bartender & cashier charges are \$75 each, per bar, per event. All bars include soft drinks, juices and waters.

Minimum of 12 people.

	PREMIUM	CALL
Cocktails	\$10	\$9
Wines by glass	\$10	\$8
Bottled beer	\$7	\$6





# audio Visual

6' x 6' Screen 8' x 8' Screen Flipchart Package Laser pointer	(Includes standard pad & 2 markers)	\$40.00++ \$50.00++ \$35.00++ \$15.00++
Podium Conference Phone	<ul><li>(No Sound)</li><li>Local calls are \$1.50 per minute.</li></ul>	\$35.00++ \$75.00++
	<ul> <li>Long Distance Calls have a surcharge of 1- % over operator assisted day rates.</li> <li>Directory Assistance Calls are \$2.50 per call.</li> </ul>	

Easel	\$10.00++
Power/Extension Cord	\$10.00++
Whiteboard (3' x 4')	\$25.00++
LCD Projector	\$150.00++
Computer Speakers	\$30.00++
Wireless Handheld Microphone	\$100.00++
Wireless Lavalier Microphone	\$100.00++
Speaker	\$75.00++
Wireless Handheld or Lavalier Microphone Package	\$150.00++

Wireless Microphone

Mixer

Speaker

\*prices per day and per item\*

