



## SERVED BREAKFASTS

All plated breakfasts are presented with orange juice, regular and decaffeinated coffees and a selection of hot teas.

### SUNRISE BREAKFAST

Fluffy Scrambled Eggs  
Bacon or Sausage  
Country Breakfast Potatoes,  
Fresh Baked Biscuits, Butter, Preserves

**\$19 per person**

### GRAND DAY

Texas French Toast, Warm Syrup  
Bacon, Breakfast Potatoes  
Fresh Berries

**\$18 per person**

### CHICKEN AND WAFFLES

Chicken Fried Chicken  
Golden Waffle, Warm Syrup  
Breakfast Potatoes

**\$23 per person**

## BREAKFAST BUFFETS

Breakfast buffets are accompanied by freshly brewed regular and decaffeinated coffee and assorted hot teas.  
Priced per person for one hour service time

Buffets require a minimum of 25 people. For buffets with less than the minimum number of guests, please add \$3 per person

### COUNTRY BREAKFAST

Orange, Apple and Cranberry Juice  
Cold Cereals, Skim & 2% Milk  
Seasonal Sliced Fruit  
Fluffy Scrambled Eggs  
Smoked Bacon and Sausage  
Country Breakfast Potatoes  
Fresh Baked Breakfast Goods

**\$24 per person**

### EMBASSY BREAKFAST

Orange, Apple and Cranberry Juice  
Seasonal Fresh Fruit  
Fluffy Scrambled Eggs  
Smoked Bacon and Sausage  
Grand French Toast and Maple Syrup  
Country Potatoes  
Fresh Baked Biscuits, Sausage Gravy

**\$25 per person**



## ENHANCEMENTS & SNACKS

|   |                 |
|---|-----------------|
| Sliced Seasonal Fruit Tray                                  | \$ 5 per person |
| Assorted Bagels, Cream Cheese, Butter, Jelly                | \$24 per dozen  |
| Breakfast Sandwich*   | \$39 per dozen  |
| * Biscuit, Scrambled Eggs, Cheese, Bacon, Sausage or Ham    |                 |
| Breakfast Burrito*  | \$40 per dozen  |
| * Flour Tortilla, Scrambled Eggs, Cheddar, Sausage, Peppers |                 |
| Local Doughnuts   | \$19 per dozen  |
| Breakfast Muffins   | \$18 per dozen  |
| Chef's Assorted Breakfast Pastries                          | \$20 per dozen  |
| Breakfast Danishes  | \$22 per dozen  |
| Fruit Cup   | \$ 3 per person |
| Assorted Cookies  | \$30 per dozen  |
| Brownies or Blondies  | \$30 per dozen  |
| Tortilla Chips, Salsa, Warm Cheese Dip                      | \$ 8 per person |
| Pretzels  | \$ 3 per bag    |
| Potato Chips  | \$ 3 per bag    |
| Soft Pretzels, Yellow Mustard                               | \$24 per dozen  |
| Mixed Nuts  | \$ 3 per bag    |
| Single-Serve Popcorn  | \$ 2 each       |
| Whole Fresh Fruit   | \$ 2 each       |
| Granola Bars  | \$ 3 each       |
| Assorted Candy Bars   | \$ 3 each       |

## BEVERAGES

|                                      |                 |
|--------------------------------------|-----------------|
| Coffee, Decaffeinated Coffee or Tea  | \$42 per gallon |
| Iced Tea                             | \$34 per gallon |
| Orange Juice                         | \$24 per carafe |
| Cranberry, Apple or Grapefruit Juice | \$24 per carafe |
| Assorted Soft Drinks/Bottled Water   | \$ 3 each       |
| Energy Drinks                        | \$ 5 each       |
| Lemonade                             | \$30 per gallon |

\*Prices do not include service charge or state sales tax.



## BREAK PACKAGES

Priced Per Person for one hour of service.

### THE CONTINENTAL

Orange, Apple and Cranberry Juice  
Assorted Breakfast Pastries  
Fresh Brewed Regular, Decaffeinated Coffee  
A Selection of Hot Teas

**\$14 per person**

Add Sliced Seasonal Fruit **\$5 per person**  
Add Hot Breakfast Sandwiches **\$3 per person**

### THE ENERGY BREAK

Vegetable Tray with Dip  
Pita with Hummus  
Fresh Fruit Kabobs with Yogurt Dip  
Granola Bars, Trail Mix  
Fresh Brewed Regular, Decaffeinated Coffee  
A Selection of Hot Teas  
Assorted Soft Drinks and Bottled Water

**\$18 per person**

### THE SIESTA

House Made Tortilla Chips  
Chili Con Queso  
Spicy and Mild Salsa  
Spicy Bean Dip  
Cinnamon Crisps  
Jalapeno Poppers  
Assorted Soft Drinks and Bottled Waters

**\$16 per person**

### ALL AMERICAN SPORTS BREAK

Jumbo Soft Pretzels  
Warm Cheese, Mustard  
Mini Corn Dogs  
Cracker Jacks  
Fresh Brewed Regular, Decaffeinated Coffee  
Assorted Soft Drinks and Bottled Water

**\$15 per person**

### MOVIE BREAK

Fresh Popped Popcorn  
Assorted Candy Bars  
Movie Style Nachos with  
Hot Cheese and Jalapenos  
Fresh Brewed Regular, Decaffeinated Coffee  
Assorted Soft Drinks and Bottled Water

**\$14 per person**

### COOKIES N MORE

Assorted Fresh Baked Cookies  
Fudge Brownies  
Dairy Fresh 2% and Chocolate Milks  
Fresh Brewed Regular and Decaffeinated Coffees  
A Selection of Hot Teas  
Assorted Sodas and Bottled Water

**\$14 per person**



## ALL DAY PACKAGES

### EMBASSY AGENDA

#### MORNING BREAK

Fresh Baked Breads, Danish and Muffins  
Sliced Fresh Fruit  
Fresh Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas, Fruit Juices

#### MID-MORNING

Fresh Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas  
Assorted Soft Drinks, Bottled Waters

#### AFTERNOON REFRESH

Fresh Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas  
Fresh Baked Cookies  
Individual Chips and Pretzels  
Assorted Soft Drinks, Bottled Water

**\$26 PER PERSON**

### EMBASSY AGENDA DELUXE

#### PRE-MEETING

Fresh Baked Breads, Danish and Muffins  
Sliced Fresh Fruit  
Fresh Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas  
Apple, Orange and Cranberry Juice

#### MID-MORNING

Fresh Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas  
Assorted Soft Drinks  
Bottled Water

#### DELI LUNCH

**Can substitute hot buffet for additional fee**

Potato Salad and Mixed Greens with Dressing  
Soup of the Day  
Sliced Roast Beef, Baked Ham, Smoked Turkey Breast  
Swiss, American and Provolone Cheeses  
Assortment of Breads and Rolls  
Lettuce, Tomato, Pickles, Mayonnaise, Mustard, Horseradish  
Chef's Choice Assorted Desserts  
Fresh Brewed Regular, Decaffeinated Coffee  
Iced Tea

#### AFTERNOON REFRESH

Fresh Brewed Regular, Decaffeinated Coffee  
Selection of Hot Teas  
Fresh Baked Cookies  
Individual Chips and Pretzels  
Assorted Soft Drinks Bottled Water

**\$46 PER PERSON**

\*Prices do not include service charge or state sales tax.

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## SPECIALTY LUNCH BUFFETS

Lunch buffets are accompanied by freshly brewed regular and decaffeinated coffee, iced tea and water.

Priced per person for one hour service time

Buffets require a minimum of 30 people. For buffets with less than the minimum number of guests, please add \$3 per person

### THE DELICATESSEN

(Available for groups of 15 or more)

Soup of the Day

Mixed Garden Greens, Selection of Dressings

Tortellini Pasta Salad

Assorted Chips

Sliced Roast Beef, Baked Ham, Smoked Turkey Breast, Salami

Swiss, American and Provolone Cheeses

Assortment of Breads and Rolls

Lettuce, Tomato, Pickles, Mayonnaise, Mustard, Horseradish

Variety of Dessert Bars

**\$26 per person**

### THAT'S ITALIAN!

Minestrone Soup

Caesar Salad

Baked Penne Pasta

Fettuccini Alfredo

Parmesan Crusted Chicken Breast

Vegetable Provencal

Garlic Breads

Italian Cream Cake & Chocolate Fudge Cake

**\$28 per person**

### THE FIESTA

Santa Fe Salad

Cheese Enchiladas

Beef and Chicken Fajitas

Refried Beans

Roasted Corn

Mexican Rice

Sour Cream, Guacamole, Pico de Gallo, Tomatoes

Lettuce, Cheddar, Onions

Key Lime Pie & Cheesecake

**\$29 per person**

### ORIENT EXPRESS

Egg Drop Soup

Asian Salad

Hawaiian Chicken

Broccoli & Beef

Fried Rice

Egg Rolls

Steamed Oriental Vegetables

Lemon Cake & Chocolate Fudge Cake

**\$30 per person**

### OLD WEST

Pasta Salad

Cole Slaw

Fried Chicken

Smoked BBQ Beef Brisket

Potatoes Au Gratin

Fresh Cut Corn

Biscuits

Warm Apple Cobbler & Ice Cream

**\$29 per person**

### THE GRILL OUT

Pasta Salad

Potato Salad

Assorted Chips

Angus Beef Burgers

Grilled Chicken Breasts

Baked Beans

Cheddar, Swiss and Provolone Cheeses

Lettuce, Tomato, Red Onion, Pickle Spears

Mayonnaise, Mustard, Ketchup

Warm Cobbler & Ice Cream

**\$26 per person**

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## BUILD YOUR OWN LUNCH BUFFET

Lunch buffets are accompanied by freshly brewed regular and decaffeinated coffee, iced tea and water.  
Priced per person for one hour service time

Buffets require a minimum of 30 people. For buffets with less than the minimum number of guests, please add \$3 per person

### PLEASE CHOOSE:

2 Entrées  
2 Accompaniments  
1 Salad  
2 Desserts

#### ENTRÉE

Herb Baked Chicken  
Fried Chicken Fried  
Catfish  
BBQ Beef Brisket  
Smoked Pork Loin  
Tender Roast Beef  
Pasta Primavera

#### ACCOMPANIMENTS

Roasted Potatoes  
Mashed Potatoes  
Three Cheese Macaroni  
Grilled Vegetables  
Green Beans  
Whole Baby Carrots

#### SALAD

Tossed Green Salad  
Potato Salad  
Pasta Salad  
Fresh Fruit Salad  
Cole Slaw

#### DESSERTS

Chocolate Fudge Cake  
Carrot Cake  
Lemon Cake  
Strawberry Cream Cake  
Cheesecake  
Key Lime Pie  
Dutch Apple Pie  
Warm Fruit Cobbler

**\$29 per person**

All buffets served with warm rolls, butter



## SERVED LUNCHES

Entrée plates include your choice of first course, main course, and dessert.

Warm rolls, butter, chef's choice of appropriate accompaniments, coffee and decaffeinated coffee, iced tea and water

### FLORENTINE CHICKEN IN PUFF PASTRY

**\$25 Per Person**

Florentine Rice, Chef's Vegetable

### GRILLED CHICKEN

**\$25 Per person**

Roasted Mushroom Vinaigrette, Wild Rice, Chef's Vegetable.

### PAN SEARED SALMON

**\$30 Per Person**

Chef's Vegetable, Rice Pilaf, Dill Aioli

### SLICED SIRLOIN STEAK & SALMON

**\$34 Per Person**

Honey Glazed Carrots, Horseradish Mashed Potatoes

### PETITE FILET 6 OZ.

**\$34 Per Person**

Mushroom Ragout, Chef's Vegetable, Garlic Smash Potato, Cab Jus

### CHICKEN PARMESAN

**\$25 Per Person**

Pasta, Chef's Vegetable, Choice of Marinara or Alfredo Sauce

### ROAST PORK MEDALLIONS

**\$26 Per Person**

Rosemary Roast Potatoes, Chef's Vegetable

### TORTELLINI PRIMAVERA

**\$25 Per Person**

Roasted Garlic Parmesan Cream Sauce

### VEGETABLE WELLINGTON

**\$25 Per Person**

Mixed Vegetables, Boursin atop a Vegetarian Patty wrapped in Puff Pastry, Marinara

## FIRST COURSE OPTIONS

Tomato Basil Soup  
Minestrone Soup  
Beef Vegetable Barley Soup  
Garden Mixed Greens  
Classic Caesar

## DESSERTS

Chocolate Fudge Cake  
Carrot Cake  
Key Lime Pie  
Dutch Apple Pie  
Lemon Cake  
Strawberry Cream Cake  
Cheesecake

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## SERVED SANDWICHES & SALADS

Sandwiches are served with choice of pasta salad or kettle chips and choice of dessert, iced tea, coffee and decaffeinated coffee

Salads are served with warm rolls, butter, choice of dessert, iced tea, coffee and decaffeinated coffee

*OR*

## BOXED LUNCHES

Boxed Lunch selections include: Maximum of 3 Selections

Potato Chips, Whole Fruit, Chocolate Chip Cookie, Condiments,

Chilled Beverage, Napkin and Plastic Flatware

Add \$2 per person to the indicated pricing.

### CHEF'S SALAD

**\$19 Per Person**

Smoked Turkey, Baked Ham, Swiss and Cheddar Cheese, Tomatoes, Cucumbers, Carrot Zest

### CHICKEN CAESAR SALAD

**\$21 Per person**

Grilled Chicken, Romaine, Garlic Croutons, Caesar Dressing

### CHICKEN SALAD CROISSANT

**\$22 Per Person**

Lettuce, Tomato

### VEGETABLE WRAP

**\$19 Per Person**

Avocado, Red Pepper Hummus, Roasted Red Pepper, Zucchini, Spinach Tortilla

### ROAST TURKEY

**\$21 Per Person**

Swiss Cheese, Lettuce, Tomato, Applewood Bacon, Ciabatta Roll

### ROAST BEEF & CHEDDAR

**\$22 Per Person**

Smoked Cheddar, Horseradish Cream Lettuce, Tomato, Ciabatta Roll

### CHIPOTLE CHICKEN

**\$22 Per Person**

Roasted Red Peppers, Mozzarella, Chipotle Mayo, Rustic Artisan Roll

## SERVED DESSERTS

Variety of Dessert Bars



## SERVED DINNERS

Entrée plates include your choice of first course, main course, and dessert.

Warm rolls, butter, chef's choice of appropriate accompaniments, iced tea, coffee and decaffeinated coffee

### **PETITE FILET MIGNON 8oz.**

Chef's Vegetable, Twice Baked Potato, Jus

**\$42 Per Person**

### **PRIME RIB 12oz.**

Chef's Vegetable, Mashed Potato, Jus

**\$40 Per Person**

### **GRILLED RIB EYE 12oz.**

Chef's Vegetable, Twice Baked Potato, Horseradish Demi

**\$40 Per Person**

### **ASIAGO CRUSTED CHICKEN BREAST**

Chef's Vegetable, Pasta

**\$32 Per Person**

### **CHICKEN FLORENTINE**

Chef's Vegetable, Florentine Rice, Spinach, Alouette Cheese

**\$32 Per Person**

### **LEMON CHICKEN PICCATA**

Chef's Vegetable, Garlic Mashed Potato, Lemon Piccata

**\$32 Per Person**

### **VEGETABLE WELLINGTON**

Mixed Vegetables, Boursin atop a Vegetarian Patty wrapped in Puff Pastry, Marinara

**\$29 Per Person**

### **PASTA PRIMAVERA**

Sautéed Vegetables, Herb Cream

**\$29 Per Person**

### **DILL SEARED SALMON**

Chef's Vegetable, Au Gratin Potato, Beurre Blanc

**\$32 Per Person**

### **GRILLED CHICKEN & BLACKENED SHRIMP**

Chef's Vegetable, Lemon Garlic Basil Butter, Herb Rice

**\$32 Per Person**

### **FILET MIGNON & HERB ROASTED CHICKEN BREAST**

Chef's Vegetable, Twice Baked Potato

**\$46 Per Person**

## FIRST COURSE OPTIONS

Tomato Basil Soup  
Minestrone Soup  
Beef Vegetable Barley Soup  
Garden Mixed Greens  
Classic Caesar

## DESSERTS

Chocolate Fudge Cake  
Carrot Cake  
Key Lime Pie  
Lemon Cake  
Strawberry Cream Cake  
Cheesecake  
Dutch Apple Pie



## SPECIALTY DINNER BUFFETS

Supper buffets are accompanied by freshly brewed regular and decaffeinated coffee and iced tea.  
Priced per person for one and one-half hour service time

Buffets require a minimum of 30 people. For buffets with less than the minimum number of guests, please add \$5 per person

### SOUTHERN COMFORT

Mixed Garden Greens, Selection of Dressings  
Southern Broccoli Salad  
Fried Chicken  
BBQ Beef Brisket  
Fried Catfish  
Blistered Green Beans with Fried Onions  
Roasted Red Potatoes  
Cheddar Biscuits  
Dutch Apple Pie & Chocolate Fudge Cake  
**\$38 per person**

### WILD WILD WEST

Cobb Salad, Selection of Dressings  
Texas Caviar  
Chicken Fried Steak  
Southwest Pork Chop  
Green Beans  
Mashed Potatoes  
Jalapeno Cornbread Muffins  
Carrot Cake & Warm Cobbler  
**\$32 per person**

### LITTLE ITALY

Minestrone Soup  
Caesar Salad  
Parmesan Crusted Chicken Breast  
Penne Pasta  
Meatballs in House Sauce  
Signature Asiago Cheese Sauce  
Vegetable Orzo  
Vegetable Provencal  
Garlic Breads  
Italian Cream Cake & Cheesecake  
**\$32 per person**

### THE CANTINA

Santa Fe Salad, Selection of Dressing  
Chili Con Queso and House Made Tortilla Chips  
Cheese Enchiladas  
Beef and Chicken Fajitas  
Refried Beans  
Mexican Rice  
Street Corn  
Key Lime Pie & Cheesecake  
**\$32 per person**

## BUILD YOUR OWN DINNER BUFFET

Dinner buffets are accompanied with warm rolls, butter, freshly brewed regular and decaffeinated coffee and iced tea.  
Priced per person for one and one-half hour service time

Buffets require a minimum of 30 people. For buffets with less than the minimum number of guests, please add \$5 per person

2 Entrées  
2 Accompaniments  
2 Salads  
2 Desserts  
**\$32 per person**

3 Entrées  
3 Accompaniments  
3 Salads  
2 Desserts  
**\$38 per person**

### ENTRÉES

Baked Chicken  
Fried Chicken  
Fried Catfish  
Lemon Chicken  
Pork Chops  
Sliced Roast Beef  
BBQ Beef Brisket  
Pasta Primavera  
Grilled Salmon  
Pork Tenderloin

### SALAD

Tossed Green Salad  
Caesar Salad  
Potato Salad  
Pasta Salad  
Cole Slaw  
Fruit Salad

### ACCOMPANIMENTS

Roasted Potatoes  
Mashed Potatoes  
Three Cheese Macaroni  
Grilled Vegetables  
Green Beans  
Whole Baby Carrots  
Brussel Spouts

### DESSERTS

Chocolate Fudge Cake  
Carrot Cake  
Lemon Cake  
Strawberry Cream Cake  
Cheesecake  
Key Lime Pie  
Dutch Apple Pie  
Warm Fruit Cobbler



## RECEPTIONS

### HOT HORS D'OEUVRES

(Minimum order of 25 pieces per item)

|                                    |                         |                                   |                         |
|------------------------------------|-------------------------|-----------------------------------|-------------------------|
| Buffalo Wings w/Ranch Dressing     | <b>\$4 per piece</b>    | Miniature Quiche (Assorted)       | <b>\$2.50 per piece</b> |
| Hand Breaded Chicken Strips        | <b>\$3 per piece</b>    | Chicken Pot Sticker               | <b>\$3 per piece</b>    |
| Baby Back Ribs                     | <b>\$3 per piece</b>    | Miniature Egg Rolls w/Hot Mustard | <b>\$3 per piece</b>    |
| Swedish Meatballs                  | <b>\$2.50 per piece</b> | Crab Stuffed Mushrooms            | <b>\$3 per piece</b>    |
| Chicken Skewers                    | <b>\$3 per piece</b>    | Fried Cheese w/ Marinara Sauce    | <b>\$2.50 per piece</b> |
| Beef Skewers                       | <b>\$4 per piece</b>    | Fried Ravioli w/ Marinara Sauce   | <b>\$2.50 per piece</b> |
| Pork Skewers                       | <b>\$3 per piece</b>    | Fried Mushrooms w/ Ranch Dressing | <b>\$2.50 per piece</b> |
| Vegetable Skewers                  | <b>\$2.50 per piece</b> | Fried Shrimp w/ Cocktail Sauce    | <b>\$3 per piece</b>    |
| Armadillo Eggs (Stuffed Jalapenos) | <b>\$3 per piece</b>    | Southwest Potato Skins            | <b>\$3 per piece</b>    |
| Spanakopita                        | <b>\$2.50 per piece</b> |                                   |                         |

### COLD HORS D'OEUVRES

(Minimum order of 25 pieces per item)

|  |                      |
|--|----------------------|
| Mini Sub Sandwiches                            | <b>\$3 per piece</b> |
| Deviled Eggs                                   | <b>\$3 per piece</b> |
| Chocolate Covered Strawberries                 | <b>\$3 per piece</b> |
| Tortilla Pinwheels w/ Southwest Smoked Chicken | <b>\$3 per piece</b> |
| Jumbo Shrimp Cocktail                          | <b>\$4 per piece</b> |

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## TRAYS & DISPLAYS

The Trays and Food Displays below are available in either Small (approximately 25 - 30 people) or Large (approximately 50 - 60 people)

### IMPORTED AND DOMESTIC CHEESE DISPLAY

Selection of Domestic and Imported Cheeses, Crackers, and Crostinis

**Small \$150**

**Large \$ 300**

### FRESH SEASONAL FRUIT DISPLAY

Seasonal Sliced Fruit and Berries

**Small \$125**

**Large \$ 250**

### HUMMUS DISPLAY

With Carrots, Celery, and Pita Chips

**Small \$120**

**Large \$ 240**

### VEGETABLE AND RELISH CRUDITÉS

Broccoli, Cauliflower, Baby Carrots, Celery, Assorted Olives, Peppers, and Gherkins with Ranch Dip

**Small \$100**

**Large \$ 200**

### BRUSCHETTA DISPLAY

A display of French bread sliced and rubbed with garlic then toasted. Topped with tomatoes, basil, olive oil, and balsamic vinegar

**Small \$100**

**Large \$ 200**

## FROM THE CARVING BOARD

All carved items are served with Silver Dollar Rolls and Condiments

Below items require an attendant or carver @ \$35.00

Priced for one hour of service

### INSIDE ROUND OF BEEF

**\$16 per person**

### SMOKED PRIME RIB OF BEEF

**\$18 per person**

### BOURBON GLAZED HAM

**\$12 per person**

### SMOKED TURKEY BREAST

**\$13 per person**

### ROASTED TENDERLOIN OF BEEF

Rolled in Fresh Rosemary and Mustard Seed

**\$21 per person**

### SMOKED PORK LOIN

Rolled in Fresh Herbs, Garlic, and Cracked Black Pepper

**\$14 per person**

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## BAR SERVICES

### CASH OR HOSTED BAR

All bars are complete with mixers and garnish. See Sales Manager for custom bar offerings. A Bartender Fee of \$150.00 will be applied

#### Host Bar / Cash Bar

#### SILVER BAR

Sobieski Vodka  
Seagram's 7 Whisky  
Johnnie Walker Red  
Sauza Blue Tequila  
Bombay Gin  
Cruzan Silver Rum  
Jim Beam Bourbon

**\$7 / \$9 per cocktail**

#### GOLD BAR

Tito's Handcrafted Vodka  
Dewar's White Label Scotch  
1800 Reposado Tequila  
Beefeater Gin  
Canadian Club Whisky  
Jack Daniels Whiskey  
Bacardi Silver Rum  
Captain Morgan Rum

**\$9 / \$11 per cocktail**

#### PLATINUM BAR

Ketel One Vodka  
Johnnie Walker Black  
Patron Silver Tequila  
Captain Morgan's Private  
Bombay Sapphire Gin  
Crown Royal Whiskey  
Courvoisier VS Cognac  
Markers Mark Kentucky Bourbon

**\$11 / \$13 per cocktail**

### BEER SELECTIONS

|               |                      |
|---------------|----------------------|
| Domestic      | \$4 / \$5 per bottle |
| Import        | \$5 / \$6 per bottle |
| Craft & Local | \$6 / \$7 per bottle |

### HOUSE WINES

|               |  |
|---------------|--|
| Sycamore Lane | <b>\$8 / \$10 per glass</b><br><b>\$30 per bottle</b>  |
| Trinity Oaks  | <b>\$10 / \$12 per glass</b><br><b>\$38 per bottle</b> |

*Choose 3 Wines*  
*White Zinfandel, Pinot Grigio, Chardonnay, Sauvignon*  
*Blanc, Pinot Noir, Merlot, Cabernet Sauvignon*

### BAR PACKAGES

All bars are complete with mixers and garnish. See Sales Manager for custom bar offerings. A Bartender Fee of \$150.00 will be applied

#### SILVER BAR

Selection of Liquor,  
Choice of Domestic & Import Beers,  
Selection of Sycamore Lane Wine  
Two Hours **\$21 per guest**  
Three Hours **\$28 per guest**  
Four Hours **\$33 per guest**

#### GOLD BAR

Selection of Liquor,  
Choice of Domestic & Import Beers,  
Selection of Sycamore Lane Wine  
Two Hours **\$24 per guest**  
Three Hours **\$32 per guest**  
Four Hours **\$38 per guest**

#### PLATINUM BAR

Selection of Liquor,  
Choice of Domestic & Import Beers,  
Selection of Trinity Oaks Wine  
Two Hours **\$27 per guest**  
Three Hours **\$36 per guest**  
Four Hours **\$43 per guest**

### CHAMPAGNE & KEG BEER

See Sales Manager  
for Pricing



## AUDIO/VISUAL SERVICES

Additional equipment and labor may be required at an additional fee.

Charges do not include applicable tax and service charge. Labor charge per meeting room to set up A/V equipment is \$45 initial set up day.

### INDIVIDUAL ITEMS

#### CONFERENCE AIDES

|                                 |       |
|---------------------------------|-------|
| Wireless Presentation Remote    | \$ 50 |
| Laser Pointer                   | \$ 25 |
| Polycom Conference Phone        | \$ 75 |
| Post-It Flipchart Pad & Markers | \$ 50 |
| Easel                           | \$ 10 |
| Whiteboard w/ Markers           | \$ 35 |
| AC Extension Cords              | \$ 10 |
| AC Power Strips                 | \$ 10 |

#### VIDEO

|                |       |
|----------------|-------|
| LCD Projector  | \$200 |
| 8' Screen      | \$ 75 |
| CD, DVD Player | \$ 50 |

#### AUDIO

|                              |       |
|------------------------------|-------|
| Wireless Handheld Microphone | \$ 75 |
| Lavalier Microphone          | \$ 75 |
| Wired Handheld Microphone    | \$ 75 |
| Floor Mic Stand              | \$ 15 |
| Tabletop Mic Stand           | \$ 15 |
| 8 Channel Mixer              | \$ 50 |
| Audio Patch                  | \$ 35 |

#### COMPUTER EQUIPMENT

|                            |       |
|----------------------------|-------|
| VGA Switcher               | \$ 95 |
| VGA Distribution Amplifier | \$ 50 |
| VGA Cabling 25' or 50'     | \$ 30 |
| Computer Speakers          | \$ 10 |
| Wired Internet             | \$100 |

### A/V PACKAGES

#### LCD VIDEO PACKAGE **\$250**

LCD Projector  
Screen  
Skirted A/V Table  
Patch into House Sound  
All A/V cords safely taped down

#### SCREEN PACKAGE **\$ 95**

Screen  
Skirted A/V Table  
Patch into House Sound  
All A/V cords safely taped down  
(Guest Provides Laptop & Projector)