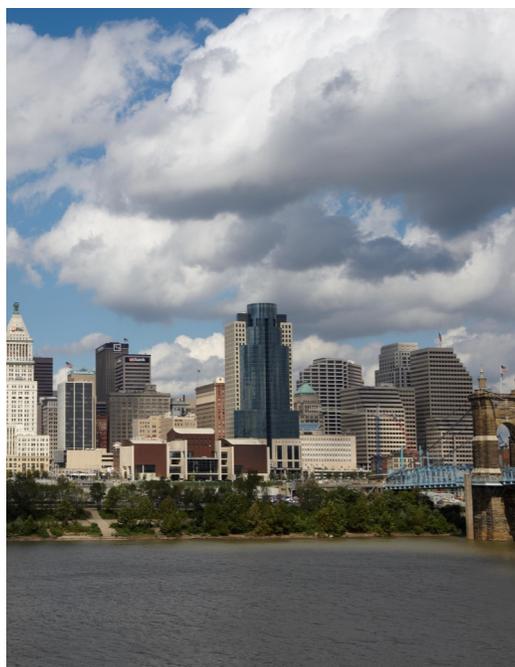




CATERING MENU



BREAKFAST BUFFETS

THE CORE CONTINENTAL - \$18 per person

Fresh Seasonal Sliced Fruits & Berries ◊ Fresh Bakery Selection, Including Pastries, Bagels and Muffins ◊ Starbucks Coffee & Tazo Tea Selection, Orange Juice

Select One Additional Item from List of Enhancements Below

Build up the Core Continental with your choice of the following enhancements:

Steel Cut Oats with Brown Sugar, Raisins, Walnuts & Honey

Fresh Fruit & Yogurt Parfaits

Assorted Cereals with Skim and 2% Milk

Assorted Energy and Granola Bars

Individual Fruit Yogurts

BISCUIT BAR - \$20 per person

Buttermilk and Cheddar Biscuits ◊ Variety of Jams ◊ Sausage Gravy ◊ Applewood Bacon ◊ Scrambled Eggs ◊ Sliced Cheddar and Swiss ◊ Sliced Fresh Fruit ◊ Freshly Ground and Brewed Starbucks Coffee and Tazo Tea Selection

HEALTHY START - \$25 per person

Seasonal Sliced Fresh Fruit and Berries ◊ Assorted Yogurts ◊ House Made Granola ◊ Scrambled Egg Beaters ◊ Turkey Sausage & Turkey Bacon ◊ Oatmeal with Brown Sugar ◊ Dried Fruits & Nuts ◊ Orange Juice ◊ Freshly Ground and Brewed Starbucks Coffee and Tazo Tea Selection

BRAWNY BREAKFAST- \$28 per person

Seasonal Assortment of Freshly Sliced Fruit & Berries ◊ Freshly Scrambled Eggs ◊ Applewood Bacon and Country Sausage ◊ Diced Home Fries ◊ Fresh Bakery Selection to Include Pastries, Muffins and Bagels ◊ Orange Juice ◊ Freshly Ground and Brewed Starbucks Coffee and Tazo Tea Selection

SOUTHERN COMFORT - \$32 per person

Seasonal Assortment of Freshly Sliced Fruit & Berries ◊ Southern Style Eggs (Country Ham and Cheese) ◊ Biscuits and Gravy ◊ Sliced Breakfast Potatoes with Peppers and Sweet Vidalia Onions ◊ Grits ◊ Applewood Bacon ◊ Country Sausage ◊ Homemade Cinnamon Rolls ◊ Orange Juice ◊ Freshly Ground and Brewed Starbucks Coffee and Tazo Tea Selection

HEARTY ENHANCEMENTS

Add any of the following to customize your Breakfast Buffet

Homemade Cinnamon Rolls, \$4 per person

Biscuits and Gravy, \$5 per person

Assorted Breakfast Sandwiches (*Select Two*), Served on a Biscuit, Bagel, English Muffin or Breakfast Burritos, \$6 per person

Fresh From the Farm: Freshly Scrambled Eggs, Peppered Bacon or Country Sausage, \$7 per person

Stay Fit with Super Foods: Assorted Greek Yogurts, Naked Bottled Juices, House Made Granola, \$12 per person

Omelet Station, \$10 per person + *Attendant fee*

All Menus are Subject to a 24% Service Fee and Applicable Tax.

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LUNCH BUFFETS

COLD

Box Lunch - \$25 per person

Box to Include:

Gourmet Sandwich ◊ Individual Bag of Chips or Pretzels ◊ Whole Fruit ◊ Cookie ◊ Condiments and Plasticware ◊ Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

Select Up to 3 of the Following Pre-Made Sandwiches and Determine Quantity of Each

Roast Beef and Gorgonzola on Ciabatta

Roasted Turkey, Smoked Ham and Swiss Cheese on Pretzel Roll

Chicken Salad on Croissant

Roast Turkey, Spinach, Avocado and Honey Mustard in Spinach Tortilla Wrap

Grilled Chicken, Roasted Pepper, Onion, Lettuce, Pepper Jack and Chipotle Mayo in Tomato Tortilla Wrap

Veggie Wrap

RIVERCENTER DELICATESSEN - \$28 per person

Soup du Jour ◊ Choice of Cole Slaw, Potato Salad or Pasta Salad ◊ Fresh Garden Salad ◊ Sliced Roasted Turkey Breast ◊ Honey Ham ◊ Roast Beef ◊ Sliced Cheddar, Pepper Jack, Swiss and American Cheese ◊ Lettuce ◊ Tomato, Onion and Pickles ◊ Yellow Mustard, Spicy Mustard, Assorted Flavored Mayonnaise and Horseradish Sauce ◊ Pretzel Buns, Whole Wheat, Marble Rye and Gluten Free Multi Grain Bread (*upon request*) ◊ Choice of Dessert*

THE COBB - \$32 per person

Maximum of 120 Guests

House Made Chili ◊ Chopped Romaine and Fresh Spring Greens ◊ Grilled Chicken Strips and Sliced Steak ◊ Bleu Cheese and Cheddar Cheese ◊ Bacon Bits, Avocado, Grape Tomatoes and Chopped Egg ◊ Baked Potatoes with Whipped Butter ◊ Sour Cream and Green Onion ◊ Choice of Dessert*

CHEF'S PRE-MADE SANDWICH BUFFET - \$35 per person

Tomato Bisque ◊ Fresh Fruit Display ◊ Cucumber and Tomato Salad ◊ Saratoga Chips with Malt Vinegar Onion Dip ◊ Assorted Freshly Baked Gourmet Cookies

Select 3 of the Following Pre-Made Sandwiches and Determine Quantity of Each

Roast Beef and Gorgonzola on Ciabatta

Roasted Turkey, Smoked Ham and Swiss Cheese Club on Pretzel Roll

Chicken Salad or Tuna Salad on Croissant

Roast Turkey, Spinach, Avocado and Honey Mustard in Spinach Tortilla Wrap

Grilled Chicken, Roasted Pepper, Onion, Lettuce, Pepper Jack and Chipotle Mayo in Tomato Tortilla Wrap

Veggie Wrap

** Please See Your Event Manager for Customized Plated Lunch options.

***DESSERT OPTIONS**

Assorted Sorbet ◊ Apple Pie with Caramel Plate Drizzle ◊ Vanilla Bean Cheesecake ◊ Bread Pudding ◊ Chocolate Cake ◊ Strawberry Shortcake ◊ Triple Berry Tart ◊ Assorted Berries in Grand Marnier with Whipped Cream and Mint Leaf Garnish ◊ White Chocolate Mousse in Chocolate Tulip with Fresh Berries - \$4 Additional

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LUNCH BUFFETS

HOT

FIESTA LUNCH BUFFET - \$40 per person

Build Your Own Salad, Tacos or Nachos

Crisp Romaine Lettuce ◊ Tri Color Tortilla Chips ◊ Hard & Soft Taco Shells ◊ Strips of Grilled Chicken Breast and Seasoned Ground Beef ◊ Shredded Cheese, Fresh Pico de Gallo, Guacamole, Cilantro Rice, Sour Cream, Jalapenos, Black Olives, Black Beans & Avocado ◊ Grilled Fajita Peppers & Onions ◊ Warm Nacho Cheese Sauce ◊ Cinnamon Churros ◊ Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

SUNDAY GRILL OUT - \$44 per person

BBQ Baby Back Ribs ◊ Grilled, Bone-In Chicken ◊ Lime and Cilantro Grilled Corn Salad ◊ Baked Beans with Applewood Bacon ◊ House Made Cole Slaw ◊ Choice of Pasta Salad or Potato Salad ◊ Saratoga Chips ◊ Strawberry Shortcake ◊ Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

SOUL OF THE SOUTH - \$44 per person

Fresh Garden Salad ◊ Fried Okra Succotash ◊ Fried Chicken ◊ Smothered Pork ◊ Macaroni and Cheese ◊ Southern Style Green Beans ◊ Bread Pudding ◊ Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

ITALIAN BUFFET - \$44 per person

Select 2 of the Following

Caesar Salad ◊ Antipasto Display ◊ Italian Wedding Soup ◊ Chilled Tortellini Antipasto Salad ◊ Caprese Salad

Select 2 of the Following Entrees

Grilled Salmon Piccata ◊ Roasted Chicken Breast with Basil and Tomato Pomodoro Cream Sauce ◊ Portobello Ravioli with Sherry Wine Cream Sauce ◊ Classic Manicotti

Oven Roasted Pesto Potatoes ◊ Roasted Ratatouille ◊ Tiramisu ◊ Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

* Please See Your Event Manager for Customized Plated Lunch Options.

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LUNCH BUFFETS

BUILD YOUR OWN LUNCH BUFFET - \$45 per person

Select Two Salads, Two Entrees, One Starch, One Vegetable, One Dessert and Freshly Ground and Brewed Starbucks Coffee and Tazo Tea Selection

SALADS

Kentucky Bibb with Bacon, Blue Cheese and Tomato
Tomato and Cucumber Salad
Traditional Caesar
Spring Greens with Tomato, Cucumber, Onion and Shaved Carrot
Pasta Salad
Cole Slaw
Fried Okra Succotash

ENTREES

See Vegan/Vegetarian Menu for Alternate Options

Kentucky Hot Brown
Braised Short Ribs
BBQ Baby Back Ribs
Grilled, Bone-In Chicken
Sesame Orange Chicken
Southern Style Fried Chicken
Pesto Stuffed Chicken
Salmon with Citrus Cream
Barramundi with Tropical Fruit Salsa

STARCHES

Baked Beans with Applewood Bacon
Sweet Potato Casserole
Whipped Potatoes
Roasted Yukon Potatoes
Macaroni and Cheese
White Rice

VEGETABLES

Green Beans
Parmesan Toasted Broccoli
Grilled Asparagus
Honey Glazed Baby Carrots

DESSERTS

Apple Pie with Caramel Plate Drizzle
Vanilla Bean Cheesecake
Bread Pudding
Chocolate Cake
Strawberry Shortcake
Triple Berry Tart

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THEME BREAKS

THEME BREAKS - \$17 per person

TRAIL MIX

Assorted Nuts
Variety of Dried Fruits
M&Ms
Selection of Dark Chocolate & White Chocolate

DOUGHNUT DELIGHT

Variety of Donuts & Donut Holes,
Individual Cartons of Chocolate Milk, 2% Milk and Skim Milk

POPCORN

Freshly Popped Popcorn
Caramel Corn
Variety of Popcorn Seasonings

REVIVE

Tazo Fruit Tea
Assorted Crudités Shooters, Variety of Raw Vegetables with Ranch or Bleu Cheese Dip
Peanut Butter Shooters, with Celery and Apples
Fresh Fruit Skewers with Yogurt Dip

TASTE OF 10 WEST

Saratoga Chips with House Made Onion Dip
Mini 10 West Salad
Bavarian Style Soft Pretzel Bites with Spicy Mustard

FIESTA

Tri Color Tortilla Chips
Queso Dip
Guacamole

MILK & COOKIES

Chocolate Chip, Sugar and Oatmeal Raisin Cookies
Carafes of Whole and Chocolate Milk

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BREAKS & ETC.

MAKE A BREAK - \$10 per person

Select Any Two of the Following Items

Sliced Fresh Fruit

Apple & Peanut Butter Shooters

Vegetable Crudités Shooters

Individual Bags of Potato Chips, Pretzels and Popcorn

Mixed Nut Shooters

Soft Pretzel Bites with Nacho Cheese and Spicy Mustard

Whole Fruit

Chocolate Dipped Strawberries

Assorted Freshly Baked Cookies

Assorted Candy Bars

Assorted Dessert Bars

Assorted Granola & Energy Bars

A LA CARTE BEVERAGES

Add any of the following to enhance your meeting:

All Day Beverage Package – Starbucks Coffee, Tazo Teas, Assorted Soft Drinks and Bottled Water, \$15 per person

Half Day Beverage Package (4hrs.), \$10 per Person

Bottled Water, \$3.50 per Bottle

Soft Drinks on Consumption, \$3.50 per Can

Assorted Bottled Juices, \$4 per Bottle

Energy Drinks (Red Bull), \$5 per Can

Icelandic Bottled Water, \$5 per Bottle

Naked Bottled Juices, \$5 per Bottle

Powerade, \$5.50 per Bottle

Starbucks Coffee, \$55 per Gallon

Starbucks Decaffeinated Coffee, \$55 per Gallon

Tazo Teas, \$55 per Gallon

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HORS D'OEUVRES

HOT

Displayed or Butler Passed, Priced per 25 Pieces

- Roasted Corn and Edamame Quesadilla, \$135
- Wild Mushroom Lumpia, \$125
- Candied Apple Pork Belly Skewers, \$150
- Beef Wellington, \$175
- Bacon Jam Tart, \$125
- Bacon, Date & Smoked Almond Skewer, \$150
- Crab Cake with Remoulade, \$150
- Coconut Shrimp with Thai Chili Mayo, \$150
- Braised Short Rib on Flatbread Crostini, \$175

COLD

Displayed or Butler Passed, Priced per 25 Pieces

- Mini 10 West Salad Bite, \$100
- Prosciutto Wrapped Asparagus, \$100
- Tomato Bruschetta, \$125
- Antipasto Skewer, \$125
- Balsamic, Fig & Goat Cheese Crostini, \$150
- Chilled Jumbo Shrimp with Classic Cocktail Sauce and Citrus Wedges, Market
- Duck Confit Bites with Lime Chantilly, \$175
- Minced Beef Crostinis with Maytag Butter, \$200
- Mini Tostadas, \$125
- Queso Pelotas with Yucca Chips, \$135

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HORS D'OEUVRES

ARTFUL ARRANGEMENTS

Sliced Fresh Fruit Display, \$5 per person

Vegetable Crudités with Buttermilk Ranch, \$6 per person

Bruschetta Display – Original & Fire Roasted Eggplant and Peppers, \$6 per person

Pita Chips and Artisan Breads with Hummus Trio, \$7 per person

Artisan Cheese Display with Array of Domestic Cheeses, Sliced Baguettes, Crackers, \$8 per person

Smoked Salmon with Cream Cheese, Capers, Red Onion, Lemon Wedges and Crostini, \$300 (Serves 40)

Raw Bar with Crab Claws, Shrimp and Oysters on the Half Shell - Market

Charcuterie with Sliced Italian Meats, Artisan Cheeses, Mixed Olives, Nuts and Dried Fruits, \$12 per person

THE CARVERY

Each Station to Include Freshly Baked Silver Dollar Rolls and Appropriate Condiments.

\$125.00 Attendant Fee

Roasted Breast of Turkey, \$240 (serves 30)

Roasted Pork Loin, \$240 (serves 30)

Roasted Top Round of Beef, \$300 (serves 40)

Roasted Strip Loin, \$350 (serves 40)

Roasted Beef Tenderloin, \$400 (serves 25)

STATIONS

Maximum of 125 Guests.

SALAD BAR - \$15

Field Greens and Hearts of Romaine ◊ Feta, Olives, Tomatoes, Chopped Eggs, Cucumbers, Carrots, Parmesan, Shredded Cheddar, Banana Peppers, Green and Red Peppers, Candied Walnuts, Sun-dried Cranberries, Almond Slivers and Strawberries ◊ Dressings to Include Caesar, Ranch, Balsamic & Poppy Seed

Grilled Chicken, \$1.50 addition ◊ Flat Iron Steak Strips, \$3.00 addition

Attendant Upgrade, \$75.00 per hour

QUEEN CITY - \$20

Bourbon BBQ Ribs ◊ Sausage Skewers with Peppers Displayed on a Bed of Sauerkraut ◊ Potato Pancake with Sour Cream

TACO STATION - \$24

Tequila Lime Shrimp **OR** Chicken ◊ Carnitas ◊ Peppers and Onions ◊ Jicama Slaw, Pico, Guacamole ◊ Soft Tortillas

Attendant Upgrade, \$75.00 per hour

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PLATED DINNER

PLATED DINNER ENTREES & ACCOMPANIMENTS

Includes Freshly Ground and Brewed Starbucks Coffee and Tazo Tea Selection and Dinner Rolls

Select from the following options:

SALAD

Select 1 from the following:

10 West with Field Greens, Sun-dried Cranberries, Candied Walnuts, Crumbled Bleu Cheese, and Chopped Cucumbers

Classic Caesar with Hearts of Romaine, Shaved Parmesan Cheese, Garlic Croutons, and Classic Caesar Dressing

Kentucky Bibb with Bacon, Maytag Blue Cheese and Tomato

Hearts of Romaine with Sliced Strawberries, Toasted Almonds and Goat Cheese

Dressings to Include Balsamic Vinaigrette, Ranch, Strawberry Vinaigrette, Italian, Bleu Cheese and Caesar Dressing

ENTREES

See Vegan/Vegetarian Menu for Alternate Options

** Wine Pairing Recommendations - Not Included in Dinner Package Pricing*

RED MEAT

10 oz. New York Strip with Steakhouse Mushrooms and Onions, \$42

** Hess Select Cabernet Sauvignon, North Coast, California*

Braised Beef Short Ribs with Cabernet Tomato Reduction, \$45

** Frei Brothers Reserve Merlot, Dry Creek Valley*

Rack of Lamb with Pomegranate Demi Glaze, \$45

** MacMurray Ranch Pinot Noir, Russian River Valley*

Filet Mignon with Caramelized Onion Demi Glaze, \$48

** Tamari Reserva Malbec, Mendoza, Argentina or Louis Martini Cabernet Sauvignon, Sonoma County, California*

PORK

Bone in Pork Chop with Apple Bourbon Glaze, \$37

** Kendall Jackson Chardonnay, California*

Sliced Pork Loin with Apple Stout Gravy, \$39

** Bogle Merlot, California*

BBQ Baby Back Ribs, \$42

** Four Vines Old Vine Zinfandel, Lodi, California*

CHICKEN

Pesto Stuffed Chicken, \$36

** Edna Valley Chardonnay, Central Coast, California*

Chicken Caprese with Tomato, Buffalo Mozzarella, Fresh Basil and Balsamic Reduction, \$37

** MacMurray Ranch Pinot Gris, Russian River Valley*

Orange Sesame Chicken, \$37

** Frei Brothers Reserve Sauvignon Blanc, Russian River Valley*

Butter Herb Roasted Chicken, \$38

** LaCrema Chardonnay, Monterey, California*

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PLATED DINNER

PLATED DINNER ENTREES & ACCOMPANIMENTS, cont'd.

Select from the following options:

SEAFOOD

Barramundi with Tropical Salsa, \$42

** LaCrema Chardonnay, Monterey, California*

Salmon with Citrus Cream, \$42

** MacMurray Ranch Pinot Noir, Russian River Valley*

Orange Crusted Cod with Sweet Orange Cream, \$44

** Chateau St. Michelle Riesling, Columbia Valley, Washington*

Jumbo Prawns with Lime Cilantro Oil, Market

** Infamous Goose Sauvignon Blanc, Marlborough, New Zealand*

STARCH

Select 1 from the following:

Three Cheese Scalloped Potatoes

Roasted Garlic Whipped Potatoes

Herb Roasted Yukon Potatoes

Wild Rice Pilaf

Risotto

VEGETABLES

Select 1 from the following:

Julienne Vegetables

Sautéed Haricot Verts

Grilled Asparagus

Roasted Vegetable Medley

Parmesan Toasted Broccoli

DESSERTS

Select 1 from the following:

Assorted Sorbet – *See Event Manager for Seasonal Flavors*

Apple Pie with Caramel Plate Drizzle

Vanilla Bean Cheesecake

Bread Pudding

Chocolate Cake

Strawberry Shortcake

Triple Berry Tart

Assorted Berries in Grand Marnier with Whipped Cream and Mint Leaf Garnish

White Chocolate Mousse in Chocolate Tulip with Fresh Berries - \$4 Additional

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BUFFET DINNER

CREATE YOUR OWN DINNER BUFFET - \$60 per person

*Includes Freshly Ground and Brewed Starbucks Coffee and Tazo Tea Selection and Dinner Rolls
Select Two Salads, Two Entrees, One Starch, One Vegetable and One Dessert*

**Additional \$8 per Person for Three Entrée Selection*

SALADS

Seasonal Fruit Display

10 West

Classic Caesar

Kentucky Bibb with Bacon, Maytag Blue Cheese and Tomato

Hearts of Romaine with Sliced Strawberries, Toasted Almonds and Goat Cheese

Caprese Salad

Dressings to Include Balsamic Vinaigrette, Ranch, Raspberry Vinaigrette, Poppy Seed Dressing

ENTREES

See Vegan/Vegetarian Menu for Alternate Options

Sliced Sirloin Au Poivre

Braised Beef Short Ribs with Cabernet Tomato Reduction

Sliced Pork Loin with Apple Stout Gravy

BBQ Baby Back Ribs

Butter Herb Roasted Chicken

Chicken Caprese with Tomato, Buffalo Mozzarella, Fresh Basil and Balsamic Reduction

Orange Sesame Chicken

Pesto Stuffed Chicken

Salmon with Citrus Cream

Barramundi with Tropical Salsa

STARCH

Select 1 from the following:

Three Cheese Scalloped Potatoes

Roasted Garlic Whipped Potatoes

Herb Roasted Yukon Potatoes

Wild Rice Pilaf

Risotto

VEGETABLES

Select 1 from the following:

Julienne Vegetables

Sautéed Haricot Verts

Grilled Asparagus

Roasted Vegetable Medley

Parmesan Toasted Broccoli

DESSERTS

Select 1 from the following:

Assorted Sorbet – *See Event Manager for Seasonal Flavors*

Apple Pie with Caramel Plate Drizzle

Vanilla Bean Cheesecake

Bread Pudding

Chocolate Cake

Strawberry Shortcake

Triple Berry Tart

Assorted Berries in Grand Marnier with Whipped Cream and Mint Leaf Garnish

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VEGAN AND VEGETARIAN

VEGAN OPTIONS

Tofu Stir Fry over White Rice <i>Marinated Tofu with Soy, Ginger, Lemon Grass and Black Pepper</i>	Lunch \$16.95	Dinner \$19.95
Colossal Baked Potato <i>With Broccoli, Onions, Asparagus and Bean Sprouts, topped with a red sauce</i>	Lunch \$16.95	Dinner \$19.95
Polenta Stuffed Portabella Mushroom <i>With Orange Marmalade, Roasted Squash, Zucchini, Tomato and Onion</i>	Lunch \$16.95	Dinner \$19.95

VEGETARIAN OPTIONS

Eggplant Stacker <i>Charred Grilled Eggplant layered with Buffalo Mozzarella and Sun Dried Tomatoes Finished with a Sweet Balsamic Reduction</i>	Lunch \$22	Dinner \$25
Black Bean Corn Tart	Lunch \$22	Dinner \$25
Pappardelle Pasta <i>with Mushroom Ragu</i>	Lunch \$22	Dinner \$25

All Menus are Subject to a 24% Service Fee and Applicable Tax.

MARRIOTT BAR

PER PERSON

DELUXE

Liquor, House Wine, Domestic and Imported Bottled Beers, and Soft Drinks

First Hour | \$12.50

Each Additional Hour | \$6.50

TOP SHELF

Liquor, House Wine, Domestic and Imported Bottled Beers, and Soft Drinks

First Hour | \$14.50

Each Additional Hour | \$9

PER DRINK

Soft Drinks by the Glass, \$3.50

Domestic Bottled Beer, \$5 per bottle

Bud Light, Budweiser, Miller Light, Coors Light

Imported Bottled Beer, \$6 per bottle

Amstel Light, Corona, Heineken

Variety of Local Craft Beer, \$7 per can

House Wine by the Glass - Cabernet, Merlot, Chardonnay, & Pinot Grigio, \$8 per glass

Deluxe Liquor, \$7 per glass

Canadian Club, J&B Whiskey, Jim Beam, Beefeater, Smirnoff, Bacardi, Seagram 7, Cuervo Silver, & Captain Morgan Rum

Top-Shelf Liquor, \$8 per glass

Crown Royal, Chivas Regal, Makers Mark Bourbon, Tanqueray Gin, Tito's Vodka, Captain Morgan Rum, Bacardi, Peachtree, Amaretto, and Triple Sec

**All Cash Bars are subject to a \$125 Bartender Fee*

**One Bartender for every 75 guests is recommended*

BAR ENHANCEMENTS

Cincy Beer Experience, \$10 per person

Self-Service Tasting of Four Local Craft Beers

Bourbon Tasting, \$14 per person

Experience a Three Tier Kentucky Bourbon Tasting with a Marriott Bartender

**One Bartender Required for Every 30 Guests, \$125 per Bartender*

Wine Tasting, Market Price

Experience Seasonal Favorites with our Bartending Team

**All Prices Determined by Labels and Quantity, \$125 per Bartender*

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AUDIO VISUAL

SMALL PROJECTOR SUPPORT PACKAGE - \$85

Tripod Screen
Deluxe Black Safelock Stand / Skirt
Small Cable Package

SMALL PROJECTOR PACKAGE - \$385

LCD Projector (3700 Lumen)
Tripod Screen
Deluxe Black Safelock Stand / Skirt
Small Cable Package

LARGE PROJECTOR SUPPORT PACKAGE - \$130

Fast-fold Screen
Deluxe Black Safelock Stand / Skirt
Small Cable Package

LARGE PROJECTOR PACKAGE - \$430

LCD Projector (3700 Lumen)
Fast-fold Screen
Deluxe Black Safelock Stand / Skirt
Small Cable Package

LCD-Video / COMPUTER PROJECTORS / CABLES

LCD Projector (3700 Lumens), \$300
LCD Projector (4500-5500 Lumens), \$455
HDMI 50' Cable, \$20
25' VGA Cable, \$10
SVGA 1 in 2 out Distribution Amp, \$40
VGA to HDMI Digital Convertor Box, \$30
Miniport Display to VGA for Macbook, \$30

TV / DVD / MONITORS / CARTS

DVD Player, \$55
32" LCD / LED Flat Screen Monitor, \$155
40" LCD / LED Flat Screen Monitor, \$255
50" LCD / LED Flat Screen Monitor, \$355
Dual Post Monitor Floor Stand (40" & 64"), \$55
42" , 48" Video Cart with Skirt, \$30

SOUND EQUIPMENT

Sound Package—Amp, 2 Speakers, Stands, \$250
 with Wireless Microphone, \$380
 with Hard Wire Microphone, \$290
12" Powered Speaker with Stand, \$85
Hard Wire Handheld Microphone, \$40
Pencil Podium Mic / Table Top Microphone, \$45
Wireless Single Combo Microphone, \$130
Microphone Stand (Table or Floor), \$15
Mixer, 14 Channel (6 XLR Inputs), \$85
Computer / iPod Sound (Rapco), \$55
Polycom Speakerphone, \$100

PROJECTION SCREENS

4', 6', 8' Tripod Screen with Skirt, \$45
7.5' X 10' Fast-fold Screen (4x2 Format), \$65
6' X 10'8" Fast-fold Screen (16X9 Format), \$85

COMPUTER / PRINTERS / OFFICE / ETC.

Computer - Laptop, \$155
Laser Printer with Black Toner, \$55
Copier, Shredder, Fax Machine, *See Event Manager*

MISCELLANEOUS EQUIPMENT

Laser Pointer, \$35
Safelock Stand with Skirt, \$20
Wireless Mouse, \$35
Flipchart with Pad and Markers, \$50
Flipchart with "Post-It Note" Pad & Markers, \$65
Flipchart Pads - Plain, \$20
Whiteboard (3'x5') with Markers & Eraser, \$30
Aluminum Tripod Easel, \$15
Podium with Microphone, \$85
Acrylic Podium, \$130
LCD Podium, *Quote*
25' 3-Way AC Power Cord, \$7
50' 2-Way AC Power Cord, \$9
Power Strip, \$10

LIGHTING

Standard Colored Uplights, *Quote*
Custom Gobos, *See Event Manager*
Waterfall Logo, \$150 per side

PIPE & DRAPE

**Priced for Length of Show*
10' Run of 12' High Drape, \$125
Various Lengths, Heights & Colors, *See Event Manager*

LABOR RATES / PER HOUR

**Labor Rates are Hourly. Additional Labor May be Required Based on Order Requirements.*
*Basic Set / Strike Labor, \$50
*Operational Labor, \$50
*Rigging Labor (4 hour minimum), \$75

SMALL MEETING TV PACKAGE - \$250

50" HMDI Cable
Video Cart

COVINGTON BALLROOM PACKAGE - \$1,300

Two Large Projector Packages
Pipe and Drape

See Your Event Manager for additional options

All Menus are Subject to a 24% Service Fee and Applicable Tax.

10 West RiverCenter BLVD, Covington, KY 41011 ♦ p: 859-392-3727 ♦ f: 859-392-3731 ♦ marriott.com/cvgrd

TERMS & CONDITIONS

SERVICE CHARGE AND TAX

All food, beverage, audio visual, room rental and package fees are subject to a taxable service charge and tax in effect the day of your function (currently 24% and 6%).

OUTSIDE FOOD AND BEVERAGE

No outside food and beverage may be brought into the function space. State law prohibits the removal of any banquet alcoholic beverages from the premises and all alcoholic beverages must be purchased through the hotel and consumed in the hotel public space.

DAMAGES

Group assumes all liability for any and all damages to hotel property while on premises. Please review all display and decoration items with your event manager prior to arrival. Damages will be assessed if policy is not followed.

SHIPPING AND RECEIVING

All packages should be shipped to the hotel with the event name, the lead contact's name clearly displayed, and the event dates. Boxes cannot be received more than 3 days prior to meeting start and 5 boxes will be stored gratis. Additional boxes are \$10 per box. Please discuss your storage and package fees with the event manager prior to arrival. Upon the conclusion of the meeting, please make plans to ship all materials prior to departure. All materials left in the hotel for longer than 5 days will be discarded.

SECURITY

All security personnel must be supplied via a hotel approved vendor. Please contact your event manager for assistance with these arrangements.

ROOM ASSIGNMENTS

The Hotel reserves the right to assign alternate meeting and function space based upon final guarantees and availability of meeting space.

GUARANTEE OF ATTENDANCE

For all banquet food and beverage functions, attendance guarantees must be received no later than 3 business days or 72 working hours prior to event. Guarantees are not subject to recution after this point. Client will be responsible for the guaranteed or actual number of attendees, which ever is greater. The Hotel is prepared to serve up to 5% above the guarantee without any service delay.

BUFFET SERVICE

To provide the highest quality products to our guests and provide the best service the following maximum buffet service times are observed: breakfast, lunch, dinner buffets, and specialty breaks including continental breakfasts—1 hour.