

# **THE PHOENIX PLACE** **HOTEL & SUITES**

**3600 North Second Avenue**

**Phoenix, AZ 85013**

**(602) 604-4900**

**Fax: (602) 604-4901**

## **CATERING MENU**



# CATERING POLICIES

## Menus

Please do not hesitate to ask our Catering Department if you do not see a menu item that fits your budget or needs. Our skilled team can customize a menu to better suit you. The enclosed menus do not include service charge and sales tax. All prices listed are subject to change. Food served at the hotel must be prepared by our culinary staff. Please note that sale and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel.

## Guarantees

A minimum guarantee number of attendees is required by 10:00 AM, no less than five (5) business days prior to all functions requiring food and /or beverage. This number cannot be reduced. In the event that we do not receive a guaranteed number, the expected number on the banquet event order will be used. Charges will be based upon the final guarantee or actual guests in attendance, whichever is greater.

## Banquet Rooms

Banquet space is assigned according to the anticipated guaranteed number of guest. If the number fluctuates, the hotel reserves the right to reassign the banquet function room.

## Room Set-up

We will be glad to accommodate your room set-up requirements as long as the set-up is in accordance to safety and fire codes. If there are significant changes in the room arrangements within 48 hours of the event, additional labor charges may apply. The hotel reserves the right to charge a service fee for any extraordinary set up requirements, the fee will be assessed based on the actual amount of labor and time required to set up.

## Security

The hotel will not assume responsibility for the damage or loss of any articles or materials left in the hotel prior to or following your meeting or banquet. Special arrangements for security can be made with advance notice.

## Cancellation

Should all or any portion of your event be cancelled after being confirmed as definite, a fee will be assessed including 50% of the entire standard meeting room rental and any anticipated catering services. Should cancellation occur within 7 days prior to the function date, you would be responsible for 100% of estimated bar, food, and room rental charges

## Payment

A non-refundable 20% of the estimated total bill is due upon signing the contract to hold the meeting space. The deposit will be applied towards your final bill. A credit card authorization form must be on file for all events. Some events will require pre-authorization of your credit card based upon the anticipated event revenue three (3) days prior to function. **Full payment must be made (5) business days prior to your event.** The actual charge will be applied the day or within a few days after the event. Personal checks are NOT accepted.

# CATERING INFORMATION

## Request for Multiple Entrees

If you would like to offer multiple entrees to your guest in-advance, then the following stipulations apply.

- You may have up to (2) entrée choices excluding the Vegetation option.
- Guarantee of attendance with the breakdown for each entrée is required (5) business days prior to the event.
- If there is a difference on the day of the event from the guarantee, the additional entrees provided will be added to the final charges.
- A form of entrée identification is required at each guest table. Ex: Color coded or entrée displayed on place cards.
- All entrees will be charged the cost of the higher priced entrée for this service.

## Food and Beverage

Food and beverage are not permitted to be removed from the hotel premises. Outside food and beverage is not allowed into the hotel. Client can bring in their own cake only.

MEETING SPACE SPECS	SEDONA BALLROOM	SEDONA A	SEDONA B	SEDONA C	CORONADO	GARDEN AMPHITHEATER	MIDTOWN GRILL PATIO	MIDTOWN GRILL RESTAURANT
DIMENSIONS	73' x 41'	33' x 40'	41' x 20'	41' x 20'	38' x 23'	N/A	N/A	N/A
SQ. FT.	2,993	1,320	820	820	874	N/A	N/A	N/A
CEILING	12'	12'	12'	12'	12'	N/A	N/A	N/A
BANQUET	225	70	40	40	40	170	40	65
THEATRE	300	130	80	80	80	250	N/A	N/A
CLASSROOM	110	60	25	25	25	25	N/A	N/A
U-SHAPE	N/A	50	20	20	20	20	N/A	N/A

# SLEEPING ROOM | AMENITIES

- Spacious and comfortably appointed rooms starring **Select Comfort Sleep Number Beds**
- **Marble**-top work desks augmented by ergonomically designed chairs
- All rooms include the essentials: iron and ironing board, hairdryer, microwave, refrigerator and **new flat-screen 37" television**
- The new flat-screen 37" televisions – include **ESPN** and complimentary **HBO**
- In-room coffee maker and coffee
- **Complimentary**, no-hassle **onsite parking** in our secured 4-level garage
- **Complimentary**, no-hassle **wireless internet access** in all of our rooms
- Sprawling **1.5-acre property** featuring **3 swimming pools** highlighted by cascading waterfalls, fitness center, courtyard, outdoor amphitheater, tennis courts and a beach volleyball court
- **Complimentary limited shuttle** (based on availability) within 3 miles (Mon-Fri. 8am-5pm)
- Onsite restaurant, **MIDTOWN GRILLE** serves Weekly Specials
- Central location puts restaurants, shopping and mass transit within easy walking distance
- Guest rooms are 100% non-smoking

# BREAKFAST

**Comes with fresh orange juice, milk and fresh-brewed regular and decaffeinated coffee and hot tea.**

## **Have It Your Way Buffet | \$18.00 per guest**

Fluffy scrambled eggs buried in your choice of toppings: green chilies, tomatoes, onions, diced ham, cheese, salsa and sour cream. Tortillas on the side satisfies beggars and choosers alike. Includes breakfast potatoes. Selection of breakfast breads, muffins and pastries, served with butter and fruit preserves. Fresh seasonal fruit display on side.

## **Golden Breakfast Buffet | \$17.00 per guest**

Fluffy scrambled eggs crispy smoked bacon, pork sausage links and breakfast potatoes. Selection of breakfast breads, muffins and pastries, served with butter and fruit preserves. Fresh seasonal fruit display on side. Plus, French toast with maple syrup.

## **American All-Stars Buffet | \$16.00 per guest**

Fluffy scrambled eggs, crisp bacon strips, country sausage links and breakfast potatoes. Selection of breakfast breads, muffins and pastries, served with butter and fruit preserves. Fresh seasonal fruit display on side.

## **Deluxe Continental Breakfast | \$14.00 per guest**

Selection of breakfast breads, muffins and pastries, served with butter and fruit preserves. Fresh seasonal fruit display on the side. Plus, bagels with cream cheese, yogurt and granola.

## **Continental Breakfast | \$12.00 per guest**

Selection of breakfast breads, muffins and pastries, served with butter and fruit preserves. Fresh seasonal fruit display on the side.

## **ADD-ONS**

### **An a'la carte for continental and full-service breakfasts**

Smoked salmon, bagels and cream cheese | **\$15.00 per guest**

Hacienda Wrap Tray | **\$10.00 per guest**

Fluffy scrambled eggs with assorted cheeses, homemade Pico de Gallo and your choice of ham, breakfast sausage or crispy bacon wrapped in a flour tortilla

Fluffy scrambled eggs in a flaky croissant with cheddar cheese | **\$7.00 per guest**

Breakfast burrito – scrambled eggs, salsa and pepper jack cheese wrapped cozy in flour tortillas | **\$7.00 per guest**

Biscuits and Gravy | **\$4.00 per guest**

Blintz or Crepes with seasonal fruit filling | **\$4.00 per guest**

Smoked bacon | **\$3.00 per guest**

Pork sausage links | **\$3.00 per guest**

French toast | **\$3.00 per guest**

Fluffy scrambled eggs | **\$3.00 per guest**

Yogurt and granola | **\$3.00 per guest**

Bagels and cream cheese | **\$3.00 per guest**

Fresh Fruit Salad | **\$3.00 per guest**

Home-fried potatoes | **\$2.00 per guest**

Oatmeal | **\$2.00 per guest**

# LUNCH

## PLATED ENTREES

All entrées include mixed green salad, rolls and butter, chef's choice of vegetable and starch. Entrée also includes dessert and Iced Tea.

**Cedar Plank Salmon | \$22.00 per guest**

Citrus Beurre Blanc

**Grilled Flat Iron Steak | \$22.00 per guest**

Marinated grilled flat iron steak with Sherrie mushroom sauce.

**Chicken Chardonnay Cream | \$19.00 per guest**

Sautéed chicken breast in a chardonnay cream sauce.

**Chicken Picatta | \$19.00 per guest**

Pan-fried chicken breast in lemon white wine sauce with capers and mushrooms.

**Grilled Chicken Veracruz | \$19.00 per guest**

Pepper, onion, cilantro and tomato sauce with a Southwest flavor.

**Monterey Chicken Breast | \$19.00 per guest**

Chicken breast topped with avocado, pepper jack cheese, cilantro and tomato cream sauce.

**Roasted Loin of Pork | \$19.00 per guest**

Apple cider sauce

**Meat Lasagna | \$19.00 per guest**

With Marinara Sauce and Parmesan Cheese with Garlic Bread

**Pasta Primavera | \$17.00 per guest**

Penne pasta, marinara sauce, sautéed vegetables. *Vegetarian Option*

**Grilled Vegetable Plate | \$17.00 per guest**

Fire grilled seasonal vegetables with slices of pineapple with fresh Buffalo mozzarella, and mushroom shaped Yukon potato. *Vegetarian Option*

## BUFFET-STYLE

Served in a buffet-style. Also comes with Iced Tea.

### **Southwest Buffet Lunch | \$24.00 per guest**

Taste of the Southwest: tortilla chips and salsa as appetizers, Sopa de albóndiga (beef-and-rice soup) on the side with garden fresh salad and assorted dressings, the lunch headlined by chicken enchilada casserole, mini beef taquitos, and ranchero beans and Spanish rice to complement. For dessert: assorted cookies and cinnamon churros.

### **Afternoon in Tuscany Buffet | \$23.00 per guest**

Antipasto platter of grilled vegetables and assorted cheeses and meats to start, with garlic bread and Caesar salad on the side, not to mention the cheese-filled tortellini with grilled chicken and baked vegetable lasagna. Finish off with Tiramisu.

### **Arizona Cookout Buffet | \$22.00 per guest**

Pick two: Grilled chicken, grilled hamburgers or hot dogs, both complemented by baked beans, red-skinned potato salad, and garden-fresh salad with assorted dressings. The dessert: Brownie a'la Mode.

### **Deli Buffet | \$20.00 per guest**

Deli tray: smoked turkey breast, premium ham, roast beef, salami and assortment of cheese. Side: garden-fresh salad with assorted dressings, pasta salad, coleslaw and condiment tray. Fresh-baked breads and rolls and assorted cookies and brownies tops it all off.

### **It's a Wrap | \$18.00 per guest**

Assorted wraps with mixed green salad and assorted dressings. All topped off with potato chips and cookies.

## PLATED SALADS

**Choice of salad entrée for all guests; includes basket of rolls for each table, family-style assortment of cookies and iced tea.**

### **Southwest Flat Iron Steak Salad | \$22.00**

Marinated grilled flat iron steak, grilled mushrooms, caramelized onions, bleu cheese and balsamic vinaigrette.

### **Antipasto Salad | \$17.00**

Romaine lettuce, Italian salami, olives, roasted red peppers, provolone cheese, artichokes and vinaigrette dressing.

### **Cobb Salad | \$17.00**

Smoked turkey, bacon, chopped egg, diced tomato, sliced avocado and crumbled bleu cheese over a bed of mixed greens with choice of two dressings.

### **Grilled Chicken and Spinach Salad | \$16.00**

Baby spinach and romaine lettuce tossed with sliced strawberries, cranberries, candied pecans, shaved parmesan cheese, raspberry vinaigrette dressing; topped with sliced grilled chicken breast.

### **Grilled Chicken Caesar Salad | \$16.00 per person**

Grilled chicken breast, romaine lettuce, parmesan cheese and seasoned croutons.

### **Executive Chef Salad | \$16.00**

Mixed greens, tomato, cucumber, egg, cheddar and Swiss cheeses, turkey, ham and ranch dressing.

## PLATED SANDWICHES

All sandwich entrées include potato salad, fruit garnish, family-style service of assorted cookies and iced tea.

### **Flat Iron Steak Sandwich | \$22.00 per guest**

Marinated grilled flat iron steak, grilled mushrooms and Swiss cheese.

### **Grilled Chicken Sandwich | \$16.00 per guest**

Marinated chicken breast topped with lettuce, tomato and cheese.

### **Phoenix Club | \$15.00 per guest**

Smoked turkey breast and honey-cure ham come together under crispy bacon, tomato, lettuce and American cheese.

### **Albacore Tuna Sandwich | \$16.00 per guest**

Tuna salad with lettuce, tomato and cheese.

### **Vegetarian Baguette | \$13.00 per guest**

Grilled vegetables, provolone cheese and pesto mayonnaise.

### **Box Lunch | \$15.00 per guest**

Assorted deli sandwich of smoked turkey breast, premium ham or roast beef, whole fresh fruit, bag of potato chips and a cookie all boxed, plus choice of soft drink or bottled water.

## SANDWICH TRAYS

Also comes with Iced Tea.

### **Croissant Club Tray | \$15.00 per guest**

Fluffy croissant tray filled with Premium Ham, Smoked Turkey Breast, Bacon, Cheddar and Swiss Cheese, Lettuce and Tomato. Mayo and Mustard on the side. Served with Chips and Pickles

### **Wrap Tray | \$15.00 per guest**

A variety of wraps: smoked turkey breast, veggie, club and grilled chicken. Served with fresh corn chips and homemade salsa.

### **Old Fashioned Sandwich Tray | \$15.00 per guest**

Assortment of Smoked Ham, Smoked Turkey Breast, and Roast Beef served on Assorted Breads with Lettuce and Tomato. Mayo and Mustard on the side. Served with Chips and Pickles

## ADD-ONS

Fresh Fruit Salad | \$3.00 per guest

Assorted bag of chips | \$3.00 per guest

Side salad with assorted dressings | \$2.00 per guest



# HORS D'OEUVRES

## Stationary Selections (serves 25 people)

Fresh Sliced Fruit Tray - Freshly sliced Seasonal Fruit \$95.00

Vegetable Crudités – Assorted Julienne Vegetable with Ranch Dressing \$95.00

Imported and Domestic Cheese Board – Assorted Cheeses, Artisan Breads and Crackers Garnished with Fresh Fruit  
\$95.00

Mediterranean Display – Hummus, Pita, Olives, and Fresh Seasonal Vegetables \$105.00

Chip and Salsa – Homemade Salsa with Freshly Fried Chips \$50.00

Antipasto Platter – Grilled Vegetables with Assorted Cheeses and Meat \$125.00

Cheese and Meat Tray – A cheese ball center piece surrounded by deli cut slices of premium ham, smoked turkey breast, roast beef and hard salami, cheddar and Swiss cheese. Served with assorted crackers and condiments \$150.00

### Hot (Prices per 100 pieces)

Mini Crab Cakes \$400

Bacon Wrapped Shrimp \$350

Crab Stuffed Mushroom \$225

Chicken or Beef Teriyaki Skewers \$220

Mushrooms Filled with Italian Sausage \$220

Chicken or Beef Satay \$220

Chicken Tenders \$195

Spanokopita \$180

Fried Wontons with Plum Dipping Sauce \$175

Vegetable Spring Rolls \$175

Mini Taquitos \$175

Shredded Chicken and Avocado Tortilla Bite \$175

Mini Quiches \$175

Stuffed Jalapeño Poppers \$175

Swedish Meatballs \$175

Sweet and Sour Meatballs \$175

BBQ Meatballs \$175

Buffalo Style Hot Wings \$175

Smoked Cocktail Frank En Crouete \$175

### Cold (Prices per 100 pieces)

Endive with Figs, Blue Cheese, and Pecans \$250

Brie, Apricot, Fruit and Nut Bread \$240

Assorted Canapes \$225

Prosciutto Wrapped Melon \$220

Smoked Salmon Mousse on Cucumber \$215

Salami Cornets with Borsini \$175

Tomato Basil Bruschetta \$175

# DINNER

## PLATED ENTREES

Choice of one or two preselected entrées; all include salad, chef's choice of vegetable and starch, rolls, dessert, coffee service and iced tea.

**Sliced Beef Tenderloin | \$40.00 per guest**

Brand Demi Glace

**Prime Rib | \$39.00 per guest**

Slow-roasted prime rib of beef with honey rosemary port au jus and creamed horseradish.

**Grilled Flat Iron Steak | \$33.00 per guest**

Marinated flat iron steak with caramelized onions and mushrooms.

**Grilled Salmon | \$33.00 per guest**

Lemon dill butter sauce or Lemon Buerre Blanc Sauce

**Chicken Oscar-style | \$31.00 per guest**

Breast of chicken topped with asparagus, shrimp, béarnaise sauce.

**Boneless Pork Loin | \$30.00 per guest**

Apple compote, bourbon demi-glace.

**Chicken Cordon Blue | \$29.00 per guest**

Breaded breast of chicken, stuffed with ham and Swiss cheese.

**Chicken Chardonnay | \$27.00 per guest**

Grilled chicken breast with chardonnay cream sauce

## SALAD UPGRADE

**Napa Salad | add \$3.00 per guest**

Mixed greens, candied walnuts, feta cheese, mango berry vinaigrette.

**Caprese Salad | add \$3.00 per guest**

Seasonal tomato, mozzarella and fresh basil, balsamic vinaigrette.

# BUFFET-STYLE

All buffets include Coffee and Iced Tea

## THE TUSCANY BUFFET

Caesar salad  
Artichoke, tomato and mushroom salad  
Meat lasagna  
Grilled vegetables  
Tri-colored tortellini in a creamy pesto sauce  
Garlic bread  
Tiramisu  
**\$31.00 per person**

## BUNKHOUSE BUFFET

Garden salad  
Red skinned potato salad  
Fruit salad  
Over roasted trout with tomato citrus salsa  
Slow roasted beef brisket  
Corn on the cob and ranch-style beans  
Basket of assorted rolls  
Apple cobbler  
**\$32.00 per person**

## PARADISE BUFFET

Tossed salad  
Cucumber namasu salad  
Curried rice with golden raisins and pineapple salad  
Grilled mahi mahi with pina colada sauce  
Beef or chicken kabobs  
Stir-fried rice and seasonal vegetables  
Chef's choice dessert  
**\$34.00 per person**

## HACIENDA BUFFET

Tri-colored chips and salsa  
Fresh fruit salad  
Beef fajitas with corn, flour tortillas and condiments  
Chicken enchilada casserole  
Mexican-style rice and refried beans  
Chef's choice dessert  
**\$31.00 per person**

## SONORA-STYLE BBQ

Garden green salad with assorted dressings  
Coleslaw  
Red potato salad  
BBQ pork ribs  
Herb roasted chicken  
Corn on the cob with melted butter  
Western style ranch beans  
Jalapeno cornbread muffins  
Chocolate Cake  
**\$33.00 per person**

## PALO VERDE PICNIC BUFFET

Fresh sliced seasonal fruit  
Garden fresh salad with assorted dressings  
Redskin potato salad  
Southwest fried chicken  
Garlic top sirloin  
Seasonal vegetable medley  
Assorted baskets of rolls  
Assorted desserts  
**\$35.00 per person**

# CUSTOM BUFFET-STYLE

Served with Rolls and Butter. Comes with Iced Tea and Coffee Service.

## Choice of Three Salads

Caesar Salad  
Mixed Field Greens with Assorted Dressings  
Assorted Fancy Crudités  
Balsamic Marinated Grilled Vegetable Salad  
Tomato Cucumber Salad  
Tossed Cheese Tortellini Pasta Salad

## Choice of Two Entrees

### Poultry and Beef

Grilled Breast of Chicken with Chardonnay Cream  
Chicken Cordon Bleu  
Chicken Picatta  
Chicken Marsala  
Sliced New York Strip loin  
Roasted Turkey Breast with Giblet Gravy

### Fish

Mahi Mahi with Pineapple Salsa  
Barbeque Glazed Salmon with Asiago Cream Sauce  
Oven Roasted Swordfish with Tomato Artichoke Ragout  
Orange Roughy with Puttanesca Sauce  
Grilled Salmon with Roasted Yellow Pepper Cream Sauce

### Pasta

Cioppino with Penne Pasta tossed with sautéed clams, shrimp, scallops and halibut in a saffron tomato broth  
Pasta Bisteca with sliced beef, mushrooms, sundried tomatoes, and ricotta cheese  
Penne a la Vodka with diced tomatoes grilled chicken and a Pink Vodka Cream Sauce  
Seafood Pasta Alfredo

## Choice of Two Sides

### Starch

Rice Pilaf  
Wild Rice Pilaf  
Herb Roasted Red Potatoes  
Garlic Mashed Potatoes  
Roasted Yukon Gold Potatoes  
Baked Potato with Sour Cream, Butter and Chives

### Vegetable

Broccoli and Carrot  
Asparagus  
Squash Medley  
Broccoli  
Cauliflowers  
Green Bean Amandine

**\$40.00 per person**

# BREAKS

Designed for thirty-minutes of service with detail in mind

**Meat and Cheese Tray | \$10.00 per guest**

An assortment of sliced deli meats and cheeses.

**Energy break | \$9.00 per guest**

Fresh vegetables and ranch dressing, whole fruit and an assortment of whole grain crackers and cheese, topped refreshingly with bottled water.

**Health Nut | \$8.00 per guest**

Clean, invigorating: Freshly-sliced fruit kabobs with yogurt dip, granola bars and bowl of mixed nuts, with bottled water on the side.

**Ole Break | \$8.00 per guest**

Tortilla chips complimented by both salsa and guacamole, washed down with cinnamon churros, assorted sodas and bottled water.

**Candy Store | \$7.00 per guest**

Assorted candy bars alongside brownies and assorted sodas – bottled water for good measure, only.

**Crunch Break | \$7.00 per guest**

Popcorn, pretzel sticks, potato chips; assorted sodas and bottled water

**Cookies and milk | \$6.00 per guest**

2% milk and assorted freshly-baked cookies; assorted sodas and bottled water.

**Beverage break | \$4.00 per guest**

Assorted sodas and bottled water.

# A'LA CARTE

## BEVERAGES

Fresh-brewed regular & decaffeinated coffee | \$40.00 per gallon  
Fresh-brewed hot tea | \$35.00 per gallon  
Iced tea | \$30.00 per gallon  
Lemonade | \$30.00 per gallon  
Orange, Apple, or Cranberry Juice | \$35.00 per gallon  
Flavored tea assortment | \$3.00 per guest  
Assorted juices (apple, orange, cranberry) | \$4.00 each  
Bottled water | \$3.00 each  
Assorted regular and diet soft drinks | \$3.00 each  
Whole or 2% milk | \$3.00 each

## BAKERY SELECTIONS

Croissants | \$29.00 per dozen  
Assorted breakfast breads, muffins and pastries | \$27.00 per dozen  
Assorted bagels with cream cheese | \$30.00 per dozen  
Assorted donuts | \$35.00 per dozen  
Fresh-baked cookies | \$27.00 per dozen  
Fresh-baked brownies | \$27.00 per dozen

## SNACKS & MUNCHIES

Assorted candy bars | \$2.00 each  
Assorted granola bars | \$2.25 per guest  
Mixed nuts | \$25.00 per pound  
Peanuts | \$15.00 per pound  
Pretzel sticks | \$10.00 per pound  
Potato chips with dip | \$3.00 per guest  
Tortilla chips with fresh salsa | \$3.00 per guest  
Soft jumbo pretzels with French mustard | \$27.00 per dozen  
Whole fresh fruits | \$2.25 each  
Sliced fresh fruit display | \$4.00 per guest  
Individual fruit yogurts | \$2.50 each  
Ice cream bars | \$3.25 each  
Bag of chips | \$1.75 each  
Fresh buttered popcorn | \$2.25 per dozen  
Trail Mix | \$2.25 per bag

# CHILDREN'S MENU

Plated

## **Chicken Tenders and Fries**

Comes with Applesauce, Carrot Sticks, a Cookie, and Lemonade

\$13.95 per person

## **Cheese Burger and Fries**

Comes with Applesauce, Carrot Sticks, a Cookie, and Lemonade

\$13.95 per person

# SPECIAL ADDITIONS

Add in with any Entrée purchase

## **Mashed Potato Bar**

Comes with Butter, Bacon, Sour Cream, Chives, Caramelized Onions, Mushrooms, Cheddar Cheese, and Broccoli

\$8.00 per person

## **Chocolate Fountain**

Chocolate fountain with choice of milk or dark chocolate, a dedicated attendant, (2) hours of flowing chocolate, plates, skewers, and napkins. Choice of up to (5) dipping items such as rice krisper, pretzels, potato chips, pound cake, cheesecake, marshmallow, strawberries, pineapple, and many other choices

\$8.00 per person

# BEVERAGES

## Hosted Bar

Bartender included in all Hosted Bars

### Beer and Wine Bar

Domestic Bottled Beer, House Wines, and Assorted Soft Drinks

Two Hours Continuous \$18.00 per person

Each Additional Hour \$5.00 per person

### Well Brand Bar

House Brand Mixed Drinks, Domestic Bottled Beer, House Wines, Mixers, Juices, and Assorted Soft Drinks

Two Hours Continuous \$20.00 per person

Each Additional Hour \$6.00 per person

### Call Brand Bar

Call Brand Mixed Drinks, Domestic Bottled Beer, House Wines, Mixers, Juices, and Assorted Soft Drinks

Two Hours Continuous \$27.00 per person

Each Additional Hour \$7.00 per person

### Premium Brand Bar

Premium Brand Mixed Drinks, Domestic & Imported Bottled Beer, House Wines, Mixers, Juices, and Assorted Soft Drinks

Two Hours Continuous \$29.00 per person

Each Additional Hour \$8.00 per person

## Cash or Hosted Based Upon Consumption Bar

Bartender fee \$100. Bar Set-up fee \$150.00 for five hour continuous (Bar Set-up fee waived if \$300 minimum is met)

### House Wines

Merlot, Cabernet, Chardonnay, Pinot Grigio, and White Zinfandel

Hosted Bar \$5.50 each

Cash Bar \$6.00

### Domestic Beer

Budweiser, Bud Light, Miller Lite, and Coors Light

Hosted Bar \$4.00 each

Cash Bar \$4.50

### Imported Beer

Corona, Heineken, Fat Tire, Samuel Adams

Hosted Bar \$5.00 each

Cash Bar \$5.50

### Well Drinks

Vodka, Rum, Gin, Tequila, Scotch, Bourbon

Hosted Bar \$4.50 each

Cash Bar \$5.00

### Call Drinks

Smirnoff, Bacardi, Tanqueray, Jim Beam, Cuervo Gold

Hosted bar \$6.00 each

Cash Bar \$6.50

### Premium Drinks

Grey Goose, 10 Cane, Bombay Sapphire, Knob Creek, Glenlivet, Jagermeister, Bailey's Irish Cream

Hosted Bar \$8.50 each

Cash Bar \$9.00

All prices are subject to 20% Gratuity and 8.3% Sales Tax

07/13EA



# AUDIO-VISUAL

Prices listed are per day.

## **MICROPHONES | and combinations**

Speaker and wired microphone | \$75.00

Speaker and wireless microphone | \$165.00

Speaker and Lavliere microphone | \$165.00

Extra wireless microphone or Lavliere microphone | \$135.00

## **MEDIA | players, etc.**

25" television | \$50.00

VHS player | \$25.00

DVD player | \$35.00

Polycom phone system | \$85.00

3000 Lumens LCD Projector | \$350.00

Laptop | \$160.00

## **MIXERS | used to hook up computer audio, ipods, etc.**

4-channel mixer | \$45.00

6-channel mixer | \$55.00

8-channel mixer | \$65.00

12-channel mixer | \$95.00

## **SCREENS | by footage**

8' x 8' tripod screen | \$45.00

10' x 10' cradle screen | \$75.00

## **VISUAL AIDES | assorted**

Whiteboard with markers | \$35.00

Flipchart with easel and marker | \$35.00

8ft x 6ft Stage | \$35.00 per piece

We have partnered with an audio visual company that focuses on providing high-level of service to our groups and their meetings. If the item you are looking for is not on this list please contact our Catering Sales Manger for a complete listing of equipment and services.