



Minervas  **banquets & events**



Simple or Grand

Whether you are planning a fairy tale wedding, a moderate luncheon or a full day corporate meeting, we will work to accommodate all of your needs, and lead you through every step to assure a successful event.

Minervas Banquets & Events will work with you in planning every detail, from memorable meals, to assuring the meeting room is set to achieve the dynamics and objectives you desire, and to provide and support your audio visual needs. Please contact us so we can start planning your event today.



*Start Planning
Your Event
Today!*

Please contact
Minervas Banquets
& Events at
(701) 222-1402 for
more information.

**Bismarck Minervas
Banquets & Events**

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Breakfast

*Plated breakfasts are served with fresh fruit garnish, coffee and orange juice.
Prices set on a per person basis.*

- All American Breakfast** \$7.75
Fresh scrambled eggs, country sausage links, potatoes and a buttermilk biscuit.
- Sunrise Breakfast** \$7.95
Fresh scrambled eggs with cheese, grilled ham steak, potatoes, and a muffin.
- Country Breakfast** \$8.25
Fresh scrambled eggs, smoked bacon, country sausage links, potatoes and a buttermilk biscuit.
- French Toast** \$7.50
Thick Texas toast, cinnamon-egg batter, maple syrup and country sausage links.
- Croissant Ham & Cheese** \$7.50
Fresh scrambled eggs, sliced ham and American cheese on a croissant, served with potatoes.

Breakfast Buffets

There is a set up fee of \$50 for groups under 40 people.

- Rising Star Breakfast Buffet** \$8.75
Fresh seasonal fruit, petite cinnamon and caramel rolls, scrambled eggs with cheddar cheese, breakfast potatoes, French toast with maple syrup, country sausage links, orange juice and coffee.
- Minervas Breakfast Buffet** \$7.95
Fresh seasonal fruit, assorted breakfast breads, granola and yogurt fruit parfaits, diced ham and cheddar scrambled eggs, breakfast potatoes, orange juice and coffee.
- The Dakota Harvest Buffet** \$8.25
Fresh seasonal fruit, fresh scrambled eggs with cheese, breakfast potatoes, buttermilk biscuits with sausage gravy, smoked bacon, orange juice and coffee.
- Good Morning Buffet** \$7.50
Assorted muffins, fresh scrambled eggs with cheese, breakfast potatoes, country sausage links, orange juice and coffee.



Chef Attended Omelet Station

*Fresh made omelets to order. Omelet stuffers are:
ham, cheese, bacon, sausage, tomato, onion and peppers.*

**Add a Chef Attended Omelet Station for \$3.50 per person.
Maximum amount of people - 100**

All prices subject to an 18% taxable service charge and applicable taxes.

Refreshment Breaks

Prices set on a per person basis.

Continental Breakfast	\$4.25
<i>Selection of chilled fruit juices, assorted mini Danish and muffins and coffee.</i>	
<i>With seasonal fresh fruit.</i>	\$5.25
Executive Breakfast	\$6.95
<i>Selection of fruit juices, seasonal fresh fruit, assorted muffins and mini Danish, bagels, whipped butter, jelly, cream cheese and coffee.</i>	
The Cookie Break	\$4.95
<i>Assorted cookies, Chex Mix, coffee and assorted soft drinks.</i>	
The Bakers Break	\$5.25
<i>Assorted gourmet bars, cookies, chocolate brownies, coffee and iced tea.</i>	
The Sundae Break	\$4.95
<i>Vanilla ice cream with assorted toppings: Oreo cookies, M&M's, chopped nuts and sprinkles with chocolate, strawberry and caramel sauces, whipped cream and maraschino cherries.</i>	
Sweet & Salty Break	\$5.50
<i>Potato chips and dip, popcorn, chocolate chip cookies, lemon bars and assorted soft drinks.</i>	
At the Movies Break	\$5.25
<i>Fresh popped popcorn, mini candy bars and assorted soft drinks.</i>	

A la Carte Break Selection

Caramel Rolls	\$25/dozen - \$2.25/each
Assorted Muffins (1 per person)	\$20/dozen - \$1.85/each
Assorted Rolls & Fancy Donuts (1 per person)	\$22/dozen - \$2/each
Breakfast Breads (per slice)	\$19/dozen - \$1.75/each
Assorted Gourmet Cookies (1 per person)	\$16/dozen - \$1.50/each
Bagels with Cream Cheese (1 per person)	\$22/dozen - \$2/each
Chocolate Fudge Brownies (1 per person)	\$16/dozen - \$1.50/each
Lemon Bars (1 per person)	\$16/dozen - \$1.50/each
Granola Bars	\$16/dozen - \$1.50/each
Assorted Mini Danishes	\$19/dozen - \$1.75/each
Assorted Bars	\$20/dozen - \$1.75/each
Sliced Fresh Fruit (per person)	\$2.25 each
Whole Fresh Fruit	\$1.50 each
Individual Flavored Yogurts	\$2 each
Chex Snack Mix (serves 40)	\$55

Beverages

Orange Juice	\$9/carafe	Bottled Water	\$2/bottle
Assorted Herbal Teas	\$1.50/each	Fruit Punch	\$16/gallon
Orange Juice	\$2/bottle	Lemonade	\$16/gallon
Assorted Soft Drinks	\$1.75/can	Hot Apple Cider	\$16.50/gallon
Coffee	\$16.50/gallon	Milk (2%)	\$1.75/glass
Iced Tea	\$16/gallon	Milk (2%)	\$7/carafe

All prices subject to an 18% taxable service charge and applicable taxes.

Lunch Entrees

Lunch entrées are served with a fresh garden salad,
seasonal vegetable, bread and butter, coffee and iced tea.

Yankee Pot Roast	\$10.50
<i>Slow-roasted the old fashioned way! Served with creamy whipped potatoes and savory brown gravy.</i>	
Roast Pork Loin	\$8.95
<i>Slow roasted herb pork loin served with creamy whipped potatoes and your choice of sauce: Dijon Cream, Mushroom White Wine Demi or Marsala Sauce.</i>	
Chicken Breast	\$8.95
<i>Baked boneless chicken breast, lightly seasoned and served with creamy whipped potatoes and your choice of sauce: Amaretto Cream, Mushroom Supreme or Marsala Sauce.</i>	
Roast Turkey with Sage Dressing	\$8.95
<i>Oven roasted turkey breast with dressing, creamy mashed potatoes and turkey gravy.</i>	
Honey Pepper Salmon	\$9.75
<i>Atlantic salmon fillet, lightly seasoned and drizzled with a honey and béarnaise sauce, served with wild rice pilaf.</i>	
Sautéed Smothered Beef Tips	\$8.95
<i>Tender sirloin and Portabella mushrooms in a Cabernet sauce, served on steamed rice.</i>	
Nine Layer Meat Lasagna	\$8.50
<i>Homemade classic nine layer lasagna with roasted vegetables, blend of cheeses, Italian sausage and beef, with our marinara sauce.</i>	
Montreal Pork Chop	\$10.50
<i>6oz boneless pork loin chop, bacon wrapped and grilled with Montreal seasonings, fresh mushroom demi and roasted red potatoes.</i>	
Top Sirloin Steak	\$11.95
<i>6oz top sirloin with sautéed mushrooms and burgundy au jus, served with a baked potato.</i>	



Don't Forget Dessert!

Assorted Pies Served Buffet Style

*French Silk,
Apple or Cherry.*
\$3.95

NY Cheesecake

*Classic New York
cheesecake
with a graham
cracker crust.
Choice of: Plain,
Turtle or Strawberry
Sauce.*
\$4.50

Minervas Classic Tiramisu

*The classic Italian
dessert with a café
vanilla sauce.*
\$5.50
(1/2 portion
available for \$3.50)



Plated Luncheons

Plated luncheons are served with kettle chips, pickle spear, fruit garnish, coffee iced tea. Add a house salad to any plated lunch for \$1.79.

- Croissant Sandwich** \$7.95
Choice of ham, roast beef or turkey breast with Swiss cheese or almond chicken salad, served with lettuce and tomato on a buttery fresh croissant.
- Capital Hoagie** \$7.95
Thinly sliced turkey, ham, salami, Swiss cheese, lettuce and tomato on a fresh hoagie bun.
- Soup & Sandwich Combo** \$7.95
Half sandwich, choice of turkey breast or ham with Swiss or almond chicken salad, lettuce and tomato on multigrain bread, served with chef's choice cup of soup.
- BBQ Beef Sandwich** \$7.50
Tender, slow roasted beef with diced onions simmered in bold bbq sauce, served on a fresh bun.
- Black Angus Cheeseburger** \$8.75
Grilled 7oz Certified Black Angus burger topped with cheddar cheese, lettuce, tomato and red onion, served on a fresh bun.
- Grilled Chicken Sandwich** \$8.75
Marinated grilled chicken breast topped with Swiss cheese, bacon, lettuce, tomato and red onion, served on a fresh bun.
- Working Box Lunch** \$7.95
Choice of ham, turkey breast or roast beef on a hoagie roll, served with seasonal whole fresh fruit, potato chips, cookie and a can of soda, with an assortment of packaged condiments.



Salads

Lunch entrée salads are served with fresh baked bread.

- Raspberry Chicken Salad** \$8.95
Mixed greens, grilled chicken breast, roasted cashews, fresh tomato, peppers, mushrooms, red onion and raspberry vinaigrette.
- Cranberry Pecan Spinach Salad** \$8.95
Fresh spinach, grilled chicken breast, raisins, red onion, spicy pecans, gorgonzola cheese, mandarin oranges and cranberry vinaigrette.
- Chef Salad** \$7.95
Mixed greens, turkey breast, ham, hard boiled egg, carrots, tomatoes, cheese, croutons and creamy ranch dressing.

All prices subject to an 18% taxable service charge and applicable taxes.

Lunch Buffets

Lunch buffets are served with coffee and iced tea.
There is a set up fee of \$50 for groups under 40 people.

- Deli Bar Buffet** \$9.25
Sliced ham, roast beef, turkey breast, American, Swiss and cheddar cheeses, lettuce, tomato, red onions, and pickles, assorted breads, kettle chips and Chef's choice of two deli salads and soup of the day.
- Build Your Own Burger Buffet** \$8.95
Grilled 1/3 pound hamburgers, American, Swiss and cheddar cheeses, lettuce, tomato, red onions, pickles, condiments and fresh buns, served with potato salad, coleslaw and kettle chips.
- Super Sub Buffet** \$8.95
Fresh made sub sandwiches on French bread, stuffed with an assortment of deli meats, lettuce, tomato and cheese, cut into individual portions and served with kettle chips and Chef's choice of two deli salads.
- Fried Chicken Buffet** \$9.25
Crisp fried chicken, garden salad with three assorted dressings, potato salad, coleslaw, baked beans, buttered corn, fresh cornbread and honey butter.
- The Italian Buffet** \$9.50
Chicken broccoli penne pasta in creamy Alfredo sauce, meat lasagna, Minervas Italian house salad with fresh Parmesan cheese, fresh baked garlic breadsticks and Sicilian vegetable blend.

Minervas Award Winning Salad Bar

Create your own express line and take a trip through Minervas salad bar featuring soups, deli meats, cheese, salads, lettuce, toppings and bread. \$9.50
(Maximum of 50 guests)



Hot Lunch Buffets

Hot lunch buffets are served with house salad and three dressings, Chef's choice of potato or rice, seasonal vegetables, bread and butter, coffee and iced tea.

One Entree \$9.50 • **Two Entrees** \$10.95

Entree Selections

- Herb Roast Pork Loin with Marsala Sauce
- Chicken Breast with Mushroom Supreme Sauce
- Crisp Fried Chicken
- Yankee Pot Roast with Savory Gravy
- Sliced Ham with Lingonberry Sauce
- Roast Turkey Breast with Sage Dressing and Gravy
- Meat Lasagna or Vegetable Lasagna
- Chicken Broccoli Alfredo Penne Pasta

All prices subject to an 18% taxable service charge and applicable taxes.

Dinner Entrees

Dinner entrees are served with a fresh garden salad with creamy Parmesan peppercorn dressing, Chef's choice of potato or rice, seasonal vegetables, bread and butter, coffee or tea.

Substitute Minervas Italian salad or cranberry pecan spinach salad for an extra \$1.

Minervas Hunters Ribeye 9oz	\$19.95
Minervas Hunters Ribeye 12oz	\$24.95
<i>Hand cut, trimmed, Montreal seasoned and charbroiled ribeye steak, served with burgundy au jus and topped with an onion slab.</i>	
Top Sirloin Steak 8oz	\$16.95
Top Sirloin Steak 10oz	\$18.95
<i>Choice sirloin, charbroiled and served with burgundy au jus.</i>	
Roast Prime Rib of Beef 10oz	\$18.95
<i>Slow roasted, seasoned with garlic and herb, served with au jus.</i>	
Yankee Pot Roast	\$15.95
<i>Our famous roast beef, slow roasted with savory gravy.</i>	
Roast Pork Loin	\$13.95
<i>Roasted herb seasoned pork loin with your choice of sauce: Dijon Cream, Mushroom White Wine Demi or Marsala Sauce.</i>	
Montreal Pork Chop	\$15.95
<i>Boneless pork loin chop, bacon wrapped and grilled with Montreal seasonings, with fresh mushroom white wine demi.</i>	
Honey Pepper Salmon	\$18.95
<i>Atlantic salmon fillet, lightly seasoned and drizzled with a honey, lemon and béarnaise sauce.</i>	
Baked Cod Supreme	\$15.95
<i>Baked cod loin served with shrimp and crab wild rice stuffing, grape tomatoes and Alfredo sauce.</i>	
Chicken Breast	\$14.95
<i>Two boneless chicken breasts, lightly seasoned with your choice of sauce: Amaretto Cream, Mushroom Supreme or Marsala Sauce.</i>	
Roast Turkey with Sage Dressing	\$14.95
<i>Slow roasted, chef carved turkey breast with turkey gravy and sage dressing.</i>	
Sautéed Smothered Beef Tips	\$14.95
<i>Tender sirloin and portabella mushrooms in a Cabernet sauce, served over steamed rice.</i>	

Mixed Grills

Mixed grills are served with a fresh garden salad with creamy Parmesan peppercorn dressing, Chef's choice of potato or rice, seasonal vegetables, bread and butter, coffee or tea. Substitute Minervas Italian salad or cranberry pecan spinach salad for an extra \$1.

Steak & Chicken	\$19.95
<i>6oz top sirloin with burgundy au jus and 4oz chicken breast with mushroom Marsala sauce.</i>	
Steak & Shrimp	\$22.95
<i>6oz top sirloin with burgundy au jus and three sautéed jumbo shrimp.</i>	
Steak & Salmon	\$22.95
<i>6oz top sirloin with burgundy au jus and 4oz honey pepper salmon with béarnaise sauce.</i>	

All prices subject to an 18% taxable service charge and applicable taxes.

Dinner Buffets

Dinner buffets are served with a fresh garden salad and choice of three dressings, choice of two deli salads (Steakhouse Coleslaw, Parmesan Peppercorn Pasta Salad, Italian Pasta Salad, Marinated Vegetable Salad, Potato Salad or Macaroni Salad), Chef's choice of potato or rice, seasonal vegetables, bread and butter, coffee or iced tea.
There is a set up fee of \$50 for groups under 40 people.

Two Entrees \$15.95 • **Three Entrees** \$17.95

Entree Selections

Roast Pork Loin with Choice of Sauce
(Dijon Cream, Mushroom White Wine Demi or Marsala Sauce)

Chicken Breast with Choice of Sauce
(Amaretto Cream, Mushroom Supreme or Marsala Sauce)

Crisp Fried Chicken

Yankee Pot Roast with Savory Gravy

Roast Turkey with Sage Dressing and Gravy

Burgundy Beef Tips with Mushrooms and Onions

Baked Cod with Seafood Stuffing and Alfredo Sauce

Baked Sliced Ham with Lingonberry Sauce

Meat Lasagna or Vegetable Lasagna

Chicken Broccoli Alfredo Penne Pasta

BBQ Pork Ribs (add \$1)

Honey Pepper Salmon with Bearnaise Sauce (add \$1)

*Make your buffet a cut above with a chef carved selection.
The following substitutions are available at an additional charge.*

Chef Carved Roast Beef	\$2 per person
Chef Carved Prime Rib	\$5 per person
Chef Carved Pork Loin	\$2 per person
Chef Carved Honey Baked Ham	\$2 per person



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Specialty Dinner Buffets

Specialty dinner buffets are served with coffee and iced tea.
There is a set up fee of \$50 for groups under 40 people.

Italian Buffet

Antipasti Display
Minervas House Italian Salad
Chef's Choice of Two Pastas with Tomato
Basil Marinara & Creamy Alfredo Sauces
Italian Meatballs
Grilled Garlic & Herb Chicken Breast
Chef's Choice Vegetable
Garlic Breadsticks
Coffee, Decaf or Tea
\$16.95/person

Midwestern Buffet

Fresh Seasonal Fruit
Potato Salad
Coleslaw
Baked Beans
Cornbread with Whipped Honey Butter
Barbecued Chicken Breasts
Grilled Black Angus Hamburgers
Buns with Lettuce, Tomato, Onions and Pickles
Country Pies; Apple, Blueberry and Cherry
Coffee, Decaf or Tea
\$16.95/person

Capital City Buffet

Mixed Greens Salad
Assorted Salad Toppings and Croutons
Seasonal Fresh Fruit
Garden Broccoli Salad
Shrimp Rotini Pasta Salad with Curry Vinaigrette
Parmesan Mashed Potatoes
Wild Rice Blend
Seasonal Fresh Vegetable
Cajun Rubbed Roast Pork Loin
with Caramelized Onion Brown Sauce
Chicken Breast with Raspberry Hollandaise Sauce
French Bread and Butter
Variety of Cheesecakes
Coffee, Decaf or Tea
\$19.95/person

Take Your
Specialty
Buffet Up
A Notch
With Wine!



Ask to see
our extensive
wine list.

Hors D'Oeuvres

Hot Selections

Per 100 pieces.

Meatballs	\$95
<i>Served with choice of sauce: Swedish, BBQ or Italian.</i>	
Cocktail Franks	\$70
<i>BBQ mini beef franks with a sweet BBQ sauce.</i>	
Jumbo Chicken Wings	\$115
<i>Choice of Honey BBQ or Buffalo, ranch dressing and celery.</i>	
Chicken Tenders	\$140
<i>Breaded chicken tenders with honey mustard dipping sauce.</i>	
Stuffed Mushrooms	\$125
<i>Mushrooms caps stuffed with your choice: Crab Stuffing or Sausage & Spinach.</i>	
Pork Egg Rolls	\$125
<i>Mini egg rolls filled with pork and cabbage, served with sweet and sour sauce.</i>	



Artichoke & Crab Bake

Blended artichoke hearts, crab meat with dill, lemon and cheese, then baked and served with assorted crackers and fresh baked French bread.
\$160 (Serves 50 guests)

Chilled Selections

Per 100 pieces.

Shrimp Cocktail	\$245
<i>Jumbo shrimp cocktail served with tangy cocktail sauce.</i>	
Chocolate Covered Strawberries	\$150
<i>Large strawberries, hand dipped in milk chocolate.</i>	
Tortilla Pin Wheels	\$110
<i>Vegetable and cream cheese-filled tortillas.</i>	
Gourmet Pin Wheels	\$130
<i>Rolled flatbread with chicken pesto cream cheese or salmon artichoke dill cream cheese.</i>	
Silver Dollar Sandwiches	\$150
<i>White and wheat cocktail rolls with roast beef, turkey and ham.</i>	

All prices subject to an 18% taxable service charge and applicable taxes.

Hors D'Oeuvres

Trays, Platters & Displays

Fresh Fruit *An assortment of fresh seasonal fruit.*

Small (Serves 50 guests)	\$110
Large (Serves 100 guests)	\$190

Market Fresh Vegetables *An array of fresh vegetables with dip.*

Small (Serves 50 guests)	\$90
Large (Serves 100 guests)	\$150

Cheese & Crackers *Imported and domestic cheeses served with assorted crackers and fruit garnish.*

Small (Serves 50 guests)	\$90
Large (Serves 100 guests)	\$150

Meat & Cheese Platter *Fresh assorted cheeses with Italian salami, summer sausage, smoked ham and turkey, served with crackers and fresh breads.*
(Serves 50 guests)

\$150

Antipasto Display *Marinated vegetables surrounded by provolone, mozzarella, Italian salami, prosciutto ham, Roma tomatoes with fresh basil, black and green olives, artichoke hearts and pepperoncini peppers, served with assorted breads.*

Small (Serves 50 guests)	\$150
Large (Serves 100 guests)	\$300

Smoked Salmon Display *A whole side of smoked Atlantic salmon, served with diced onions, capers, minced eggs, herb cream cheese spread, with crackers and bread.*

(Serves 30 guests)

\$150

Minervas Spinach Dip *Our own recipe served with fresh baked breads, celery and carrot sticks.*

(Serves 50 guests)

\$90

Nine Layer Taco Dip *Chilled taco dip served with crisp tri-color tortilla chips.*

(Serves 50 guests)

\$95

Snack Stations

Serves 50 guests.

Chex Snack Mix	\$65
Garden of Eatin' Mix	\$65
Pretzels	\$45
Popcorn	\$45
Potato Chips & Dip	\$50
Tortilla Chips & Salsa	\$50
Tortilla Chips & Hot Cheese Dip	\$75

All prices subject to an 18% taxable service charge and applicable taxes.

Desserts

Prices set on a per person basis.

New York Cheesecake <i>Classic New York cheesecake with a graham cracker crust. Choice of: Plain, Turtle or Strawberry Sauce.</i>	\$4.50
Double Chocolate Cake <i>Rich, sweet and bitter chocolate layered cake with fresh whipped cream.</i>	\$3.95
Black Forest Cake <i>Layers of rich chocolate cake with cherries and whipped cream.</i>	\$3.25
Walnut Carrot Cake <i>Sweet layered carrot cake drizzled with our vanilla sauce.</i>	\$3.95
Ice Cream <i>Vanilla, chocolate or strawberry ice cream or rainbow sherbet.</i>	\$1.95
Triple Tiger Chocolate Cake <i>Triple layered cake.</i>	\$3.75
Raspberry and White Chocolate Cake <i>Light cake layered with white chocolate frosting and raspberry filling.</i>	\$3.75
Raspberry Bread Pudding <i>Served warm with a whiskey river sauce.</i>	\$3.50
Classic Tiramisu <i>The classic Italian dessert with a café vanilla sauce. (1/2 portion available for \$3.50)</i>	\$5.50
Assorted Pies <i>French Silk, Apple or Cherry.</i>	\$3.95
Lemon Dream Layer Cake <i>Light lemon cake iced with rich white frosting.</i>	\$3.50



All prices subject to an 18% taxable service charge and applicable taxes.

Bar Service

Host Bar Per Drink

House Brands	\$3.00
Call Brands	\$3.50
Premium Brands.....	\$4.75
Domestic Beer.....	\$2.75
Imports / Micros	\$3.75
Non Alcoholic Beer	\$3.00
House Wines.....	\$4.75
Soft Drinks	\$1.00
Mineral Water	\$1.75

Host Bars are Subject to an 18% Taxable Service Charge and a 7% Sales Tax

Cash Bar Per Drink

House Brands	\$3.25
Call Brands	\$3.75
Premium Brands.....	\$5.00
Domestic Beer.....	\$3.00
Imports / Micros	\$4.00
Non Alcoholic Beer	\$3.25
House Wines.....	\$5.00
Soft Drinks	\$1.25
Mineral Water	\$2.00

Cash Bar Prices are Inclusive of a 7% Sales Tax Only

Keg Beer & Punch

Keg Domestic Beer	\$195 & up
Keg Import / Micro	\$215 & up
Champagne Punch (per gallon).....	\$35
House Champagne Toast (per bottle).....	\$20
Fruit Punch (per gallon)	\$15

Wine

Bottled Wine is Available upon Request, Ask to See Our Extensive Wine List.

Bar Service

Drink tickets are available, please ask for details.

Bar Policy

A \$100 Bartender fee is applicable to Cash and Hosted Bars with sales less than \$300. A Bartender is required for all Host and Cash Bars. All applicable state laws will apply.



Don't Forget Dessert!

Assorted Pies Served Buffet Style

French Silk, Apple or Cherry. \$3.95

NY Cheesecake

Classic New York cheesecake with a graham cracker crust. Choice of: Plain, Turtle or Strawberry Sauce. \$4.50

Minervas Classic Tiramisu

The classic Italian dessert with a café vanilla sauce. \$5.50 (1/2 portion available for \$3.50)



Equipment Rental

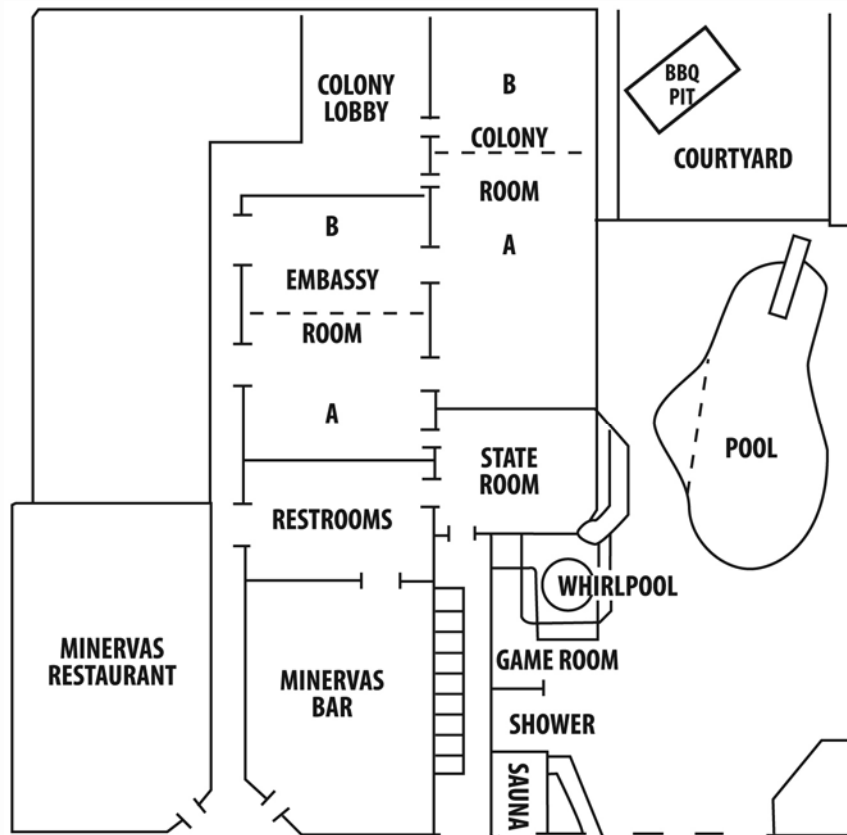
Equipment is available on a first-come, first-serve basis.

CD Player	\$20
Dance Floor	\$65
DVD Player	\$30
Easel	N/C
Electrical Power Strip (Deposit Only)	\$10
Extension Cord (Deposit Only)	\$3
Flipchart with Marker	\$25
High Intensity Overhead with Markers	\$55
Standard Microphone	N/C
Wireless/Lavaliere Microphone	\$50
Overhead with Marker	\$25
Piano	\$30
Podium/Table Podium	N/C
Portable LCD Data Projector	\$135
Projector Carts	N/C
Screens	N/C
Speaker Phone	\$25
Standard Phone Line	\$50
TV (Monitor Only)	\$30
TV with VCR or DVD	\$45
VCR	\$25
Whiteboard/Marker/Eraser	N/C
Wireless High Speed Internet Access	N/C
Skirting	\$10



All prices subject to an 18% taxable service charge and applicable taxes.

Meeting Room Information



Room Name	Room Dimensions	Sq. Ft.	Ceiling Height	Rounds Style	Banquet Style	Classroom Style
Embassy	30 x 50'	1500	10'	120	200	125
Embassy A	30 x 30'	900	10'	70	90	40
Embassy B	20 x 30'	600	10'	48	60	24
Colony	32 x 66'	2112	10'	180	220	172
Colony A	32 x 46'	1472	10'	96	150	72
Colony B	32 x 20'	640	10'	40	60	24
State Room	25 x 40'	1000	10'	80	80	60

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