

Dear Guest,

Special occasions, big meetings, celebrations—at The Timbers we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to The Timbers!

Kelly Chandler Sales Manager





Full Meeting Packages



Meeting Planners Package

\$42.00 per person
(Minimum of 30 people Required. Add \$2.00 per person for less than 30)

Continental Breakfast: Assortment of Cold Cereals,
Assortment of Muffins and Warm Butter Croissants,
Seasonal Sliced Fresh Fruit, Assortment of Fruit Juices,
Freshly Brewed Regular and Decaffeinated Coffee, Specialty
Hot Teas

Mid-Morning Room Refresh with Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas, and Bottled Water

New Yorker Lunch Buffet and Room Refresh

Afternoon Break and Room Refresh: Assorted Granola Bars, Mixed Nuts & Trail Mix, Bottled Water and Assorted Sodas

Package Includes: Wi-Fi, Screen, A/V Table with Power Strip and Extension Cord, Pens & Note Pads



Full Meeting Packages

Executive Meeting Package

\$52.00 per person
(Minimum of 30 people Required. Add \$2.00 per person for less than 30)

Continental Breakfast: Assortment of Cold Cereals, Assortment of Muffins and Danishes OR Assorted Bagels with Cream Cheese, Seasonal Sliced Fresh Fruit, Assortment of Yogurts, Assortment of Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas

Mid-Morning Room Refresh with Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas, and Bottled Water

Room Refresh and Choice of Lunch Buffet: New Yorker, Gourmet Wraps, Colorado Rodeo, Southern Country or South of the Border

Afternoon Break and Room Refresh: Vegetable Crudité with Ranch Dipping Sauce, Tray of Assorted Cubed Cheese and Crackers, Bottled Water, Assorted Sodas and Iced Tea

Package Includes: Wi-Fi, Screen, A/V Table with Power Strip and Extension Cord, Pens & Note Pads





A 20% Service Charge and applicable taxes will be applied to all charges. Prices subject to change without notice due to market increases in cost of food and beverage.

Breakfast Buffets

All American

\$17.00 per person

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Sausage Links, Farmer Style Potatoes, Assorted Muffins & Danishes, Croissants, Seasonal Sliced Fresh Fruit, Fresh Fruit Preserves and Field Honey, Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Hot Teas



Continental

\$15.00 per person

Assortment of Muffins and Pastries, Sliced Fresh Fruit, Assortment of Yogurts, Assortment of Cereals, Fresh Fruit Preserves and Field Honey, Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Hot Teas

Country Morning

\$21.00 per person

Farm Fresh Scrambled Eggs, Warm Biscuits with Country Pepper Gravy, Sausage Patties, Choice of Ham Steaks OR Applewood Smoked Bacon, Sautéed Onions and Peppers, Farmer Style Potatoes, Assorted Muffins & Danishes, Banana Bread, Seasonal Sliced Fresh Fruit, Fresh Fruit Preserves and Field Honey, Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Hot Teas



20 Person Minimum for Buffets. Add \$2.00 per person for less than 20 people.



Breakfast Buffet Enhancements



Banana Bread \$2.00 per person

Hot Cereal

\$3.00 per person
Creamy Oatmeal with selection of
Brown Sugar, Raisins, Bananas,
Warm Maple Syrup, and Field Honey.

Fruit and Yogurt Parfaits

\$3.00 per person
Greek Yogurt, Seasonal Berries, and
Granola

Cinnamon French Toast

\$3.00 per person
With Warm Maple Syrup

Not Sold Separately

Omelet Station

\$6.00 per person and \$75 attendant fee
Farm Fresh Eggs Prepared to Order:
Chopped Onions, Diced Peppers, Sliced Mushrooms,
Diced Ham, Applewood Smoked Bacon, Fresh
Tomatoes, Cheddar and Jack Cheese Blend, Salsa,
Green Chili Sauce, Ketchup, and Sour Cream

Belgian Waffle Station

\$6.00 per person

Freshly made Waffles Served with Fresh Seasonal Berries, Chocolate Chips, Powdered Sugar, Butter, Warm Maple Syrup, and Whipped Cream

Assorted Cold Cereals

\$2.00 per person
With Whole and Skim milk

Assorted Yogurts

\$2.00 per person





Plated Breakfast

All American Country Breakfast

\$19.00 per person

Farm Fresh Scrambled Eggs, Host Choice of Applewood Smoked Bacon OR Hot Sausage Links, Warm Biscuit with Pepper Gravy, and Farmer Style Potatoes, Freshly Squeezed Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Hot Teas



Executive Breakfast

\$23.00 per person

Host Choice of: Scrambled Eggs Benedict OR Warm Croissant Egg Sandwich with Shaved Ham and Melted Cheddar Cheese, Grilled Asparagus and Farmer Style Potatoes. Served with a Table Basket of Whole Fruit and Assorted Muffins, Freshly Squeezed Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Hot Teas

Huevos Rancheros Breakfast

\$21.00 per person

Farm Fresh Scrambled Eggs, Refried Beans, Green Chili Sauce, Melted Cheddar and Jack Cheese Blend on top of a Warm Flour Tortilla, served with Farmer Style Potatoes, Freshly Squeezed Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Hot Teas



Themed Breaks

Mid Morning Recharge

\$9.00 per person Granola Bars, Whole Fruit, Assorted Yogurts, Bottled Water

Morning Bakery Stop

\$13.00 per person
Assorted Muffins and Danishes, Warm
Butter Croissants, Whole Fruit, Freshly
Brewed Regular and Decaffeinated
Coffee and Specialty Hot Teas



At the Movies

\$12.00 per person
Soft Pretzels with Spicy Mustard, Popcorn,
Assorted Mini Candy Bars, Sodas and
Bottled Water

Healthy Choice

\$13.00 per person
Mixed Nuts and Trail Mix, Assorted
Granola Bars, Vegetable Crudité with
Ranch Dipping Sauce, Bottled Water and
Vitamin Water



Sweet Tooth

\$12.00 per person
Assorted Fresh Baked Cookies, Hot Fudge
Brownies, Warm Tasty Lemon Bars,
Sodas and Bottled Water

Afternoon Fiesta

\$12.00 per person
Tortilla Chips, Fresh Salsa, Guacamole,
Chile Con Queso Dip, Cream Cheese
Jalapeno Poppers, Sodas and Bottled
Water





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A La Carte

Freshly Brewed Regular Coffee

Freshly Brewed Decaffeinated Coffee

Freshly Brewed Specialty Hot Teas

Iced Tea, Lemonade, or Fruit Punch

Orange, Apple, Cranberry, or Grapefruit Juice

Bottled Water

Bottle Sparkling Water

Assorted Vitamin Water or Gatorade

Assorted Bottled Juice

Assorted Soda

Seasonal Sliced Fresh Fruit

Basket of Whole Fruit

Assorted Yogurt

Assorted Granola Bars

Assorted Muffins or Donuts

Assorted Danish or Cinnamon Rolls

Warm Butter Croissants

Assorted Bagels & Cream Cheese

Assorted Freshly Baked Cookies

Assorted Chocolate Brownies

Mixed Nuts & Trail Mix

Soft Pretzels w/ Spicy Mustard & Cheese Sauce

Movie Theater Popcorn

Tortilla Chips, Salsa & Guacamole



\$28 per gallon

\$28 per gallon

\$28 per gallon

\$24 per gallon

\$18 per carafe

\$3.00 each

\$3.25 each

\$3.25 each

\$3.25 each

\$3.00 each

\$4.00 per person

\$2.00 per person

\$3.00 each

\$3.00 each

\$26.00 per dozen

\$28.00 per dozen

\$26.00 per dozen

\$26.00 per dozen

\$26.00 per dozen

\$26.00 per dozen

\$2.00 per person

\$3.50 each

\$3.00 per person

\$5.00 per person





Buffets



Tour of Italy

\$26.00 per person

Caesar Salad with Grated Parmesan, Croutons and Caesar Dressing, Marinated Tomato Salad with Red Onions, Artichoke Hearts & Mozzarella Cheese, Basket of Focaccia and Toasted Garlic Breads

Choice of Two Entrées:

- Penne Pasta with Italian Sausage and Grilled Vegetables tossed in Marinara Sauce
- · Breaded Chicken Parmesan
- Eggplant Parmesan
- · Chicken Marsala
- Classic Vodka Rosa Penne Pasta, Onions, Garlic, and Tomatoes finished with a light Cream Sauce

Includes:

Green Beans Almandine, Rosemary Roasted Red Potatoes and Cannoli

> Dinner Buffets are served with Iced Tea, Coffee and Water. Lunch Buffets are served with Iced Tea and Water. Add a Third Entrée for \$3.00 per person. Add Chef's Choice of Soup for \$2.00 per person. Minimum of 30 people Required. Add \$2.00 per person for less than 30.

Rocky Mountain Select

\$35.00 per person

Mixed Field Greens, Tomatoes, Carrots, Cucumbers & Croutons Served with Assorted Dressings Choice of Two Entrées:

- London Broil with a Mushroom & Red Wine Demi-Glaze
- Chicken Piccata Chicken Breast Sautéed in a White Wine Lemon Butter Sauce with Shallots & Capers
- Roasted Pork Loin with an Apple Brandy Bordelaise Sauce
- Blackened Mississippi Catfish with Lemon Butter
- · Pecan Encrusted Filet of Salmon
- Fettuccine Alfredo with Grilled Chicken Choice of Two:

Wild Mushroom Risotto, Rice Pilaf, Rosemary Roasted Red Potatoes, Garlic Mashed Potatoes, Potatoes Au Gratin, Seasonal Vegetable Medley, Roasted Corn, Green Beans Almandine Includes:

Warm Dinner Rolls and Butter Chef's Choice of Dessert





Buffets

Colorado Rodeo

\$24.00 per person Potato Salad and Coleslaw Choice of Two Entrées: Slow Roasted BBQ Pulled Pork Grilled BBQ Chicken Breast Tender Beef Brisket with BBQ Sauce Smoked Sausage in BBQ Sauce **BBQ Meatballs** Includes: Western Baked Beans Homemade Steak Fries Corn on the Cobb Corn Bread Keiser Rolls Peach Cobbler



South of the Border

\$24.00 per person

Fiesta Salad with Black Beans, Corn & Crispy Tortilla Strips served with Chipotle Honey Vinaigrette, Homemade Tortilla Chips with Salsa & Guacamole, Beef Tacos, Cheese & Onion Enchiladas, Chicken OR Steak Fajitas with Sautéed Onions and Peppers, Fresh Flour Tortillas, Spanish Rice and Refried Beans, Sour Cream, Shredded Cheddar Cheese, Jalapenos, and Homemade Sopapillas served with Honey



Southern Country

\$24.00 per person Mixed Greens Salad with Assorted **Dressings**

Choice of Two Entrées:

Homemade Fried Chicken Chicken Fried Steak with Gravy Baked Ham with Bourbon Sauce Fried Mississippi Catfish

Includes:

Coleslaw, Mashed Potatoes, Green Beans, Homemade Macaroni & Cheese, Warm Biscuits and Apple Cobbler

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Buffets

Gourmet Wraps

\$22.00 per person
An Assortment of Gourmet Wraps
Choice of Three:

- Turkey Breast & Smoked Gouda Cheese with Spring Greens & Sliced Tomato
- · Chicken Caesar Wrap
- Grilled Chicken with Spring Greens, Red Onions, Crumbled Feta Cheese & Balsamic Vinaigrette
- Roast Beef with Mozzarella Cheese, Wilted Spinach, Tomato and Smoked Horseradish Aioli
- Marinated Grilled Vegetables, Sprouts and Smoked Gouda Cheese

Served with Pasta Salad, Homemade Potato Chips, Seasonal Sliced Fresh Fruit, Lemon Bars, and Blondies





The New Yorker

\$19.00 per person

Create your own Deli Sandwich with a selection of White, Wheat, and Rye Breads including an Assortment of Sliced Smoked Turkey, Roast Beef, Genoa Salami, and Honey Ham, Cheeses, Lettuce, Tomato, Onions, Pickles, Mayonnaise, Yellow and Dijon Mustard, Pasta Salad and Homemade Potato Chips, Cookies, and Brownies

Dinner Buffets are served with Iced Tea,
Coffee and Water. Lunch Buffets are served
with Iced Tea and Water. Add a Third
Entrée for \$3.00 per person. Add Chef's
Choice of Soup for \$2.00 per person.
Minimum of 30 people Required. Add \$2.00
per person for less than 30.



4411 Peoria Street Denver, CO 80239 303-373-1444 www.thetimbersdenver.com

Plated Lunch

Deli Delight

\$14.00 per person

Choice of Sandwich: Smoked Turkey Breast, Chicken Salad or Honey Ham. Topped with Cheddar Cheese, Lettuce, and Tomato, served on a Butter Croissant with Homemade Potato Chips and Pasta Salad



\$16.00 per person

Tossed Traditional Caesar Salad with Fresh Shredded Parmesan Cheese then Topped with a Sliced Grilled Chicken Breast and Toasted Croutons



Grilled Chicken Salad

\$15.00 per person

Grilled Chicken Breast atop a bed of Field Greens, Grape Tomatoes, Onions, Cucumbers, Cheddar & Jack Cheeses, Tossed in Balsamic Vinaigrette

Penne Primavera

\$21.00 per person

Penne Pasta Tossed with Garden Vegetables in a light Garlic and Butter Sauce served with a Fresh Dinner Roll

All American Burger

\$18.00 per person

Juicy Angus Beef Burger Served on a Brioche Bun topped with Melted American Cheese, Mayonnaise, Mustard, Lettuce, Tomato, Onion and Pickles served with Homemade Steak Fries



Plated Lunches are Served with Iced Tea, Water, and Chefs Choice of Dessert.



Plated Lunch

Pulled Pork Sandwich

\$16.00 per person

Slow Roasted Barbeque Pulled Pork on a Brioche Bun served with Cole Slaw and Homemade Steak Fries.



\$26.00 per person

Tender Chicken Breast Battered and Fried to Crispy Perfection served with Western Baked Beans and Homemade Steak Fries



\$28.00 per person

Marinated Flank Steak Topped with Wild Mushroom Bordelaise Sauce served with Roasted Red Potatoes and Seasonal Garden Vegetables

Traditional Lasagna

\$26.00 per person

Layers of Pasta with Spicy Italian Sausage, Ground Beef and a Five Cheese Blend topped with Traditional Marinara Sauce served with a Fresh Dinner Roll

Chicken Piccata

\$26.00 per person

Chicken Breast Lightly Sautéed in a White Wine Lemon Butter Sauce with Shallots and Capers served with Rice Pilaf and Seasonal Garden Vegetables





Plated Lunches are Served with Iced Tea, Water, and Chefs Choice of Dessert.



Plated Entrées

Plated Entrées Include:

Warm Dinner Rolls with Butter, Iced Tea, Water, Freshly Brewed Regular & Decaf Coffee and Specialty Hot Teas

Small Plate Course

(Optional, Add \$2.00)
Choose One:
Soup du Jour
Mozzarella Caprese
Fruit Plate



Choose One:

- Mixed Greens with Balsamic Vinaigrette
- Classic Caesar
- Marinated Tomato Salad with Red Onion & Mozzarella Cheese
- Wedge Salad with Tomato, Blue Cheese Crumbles and Chopped Bacon

Side Selections

Choose Two:

- · Chefs Seasonal Mixed Vegetables
- Roasted Corn
- Green Beans Almandine
- Rice Pilaf
- Wild Mushroom Risotto
- Rosemary Roasted Red Potatoes
- Garlic Mashed Potatoes
- Potato Au Gratin







Plated Entrées

Main Course Choose One:

Chicken Piccata

\$28.00 per person Chicken Breast Lightly Sautéed in a White Wine Lemon Butter Sauce with Shallots and Capers

Poulet Aux Champignons

\$31.00 per person
Tender Breast of Chicken Lightly Sautéed
with Wild Mushrooms and Finished with
a Red Wine Bordelaise Sauce

Chevre Chicken

\$28.00 per person
Tender Breast of Chicken Lightly Breaded
and Topped with a Chevre & Tomato
Cream Sauce

Roasted Pork Loin

\$31.00 per person Roasted Pork Loin Sliced and Topped with an Apple Brandy Bordelaise Sauce

Prime Rib

\$38.00 per person Slow Roasted Prime Rib served with Smoked Horseradish Cream Sauce and Fresh Au Jus

New York Strip Steak

\$36.00 per person
A 12oz. Cut of USDA Choice Beef Finished
with Roasted Shallots & Madeira Wine
Sauce

Grilled Salmon

\$36.00 per person
Grilled Atlantic Salmon Filet Topped with
a Dill & Lemon Butter Sauce



Filet & Lobster

\$Market per person
Grilled Petit Filet Mignon and Broiled
Australian Lobster Tail served with Garlic
Butter Sauce

Mahi Mahi

\$34.00 per person Grilled Mahi Mahi Topped with a Fresh Pineapple Salsa

Eggplant Parmesan

\$26.00 per person
Parmesan Crusted Eggplant with Traditional
Marinara Sauce and Melted Parmesan
Cheese

Stuffed Portobello Mushroom

\$31.00 per person
Roasted Portobello Mushroom Caps Stuffed
with Sundried Tomatoes, Spinach, Garlic,
Fresh Basil, and Mozzarella Cheese, Finished
with Panko Bread Crumbs and Balsamic
Glaze Drizzle

New York Strip & Crab Cake

\$Market per person Grilled 12oz. New York Strip Steak and Lump Crab Cake

New York Strip & Chicken

\$42.00 per person
Grilled 12oz. New York Strip Steak and
Grilled Rosemary Chicken Breast served
with Red Wine Bordelaise Sauce



Carving Stations & Specialty Bars

Carving Stations

Chef Attended

Pit Honey Glazed Ham \$275.00 Served with Soft Sourdough Rolls. Serves 80

Rosemary Roasted Turkey Breast \$125.00 Served with Cranberry Aioli & Fresh Bread. Serves 30

Herb Crusted Prime Rib \$350.00 Served with Horseradish, Fresh Au Jus & Fresh Bread. Serves 30

Roasted Beef Tenderloin \$275.00 Served with Horseradish, Fresh Au Jus & Fresh Bread. Serves 25

Pasta Bar

Chef Attended \$12.00 per person

Cooked to Order Tri-Colored Cheese Tortellini, Penne, or Spinach Fettuccini Pastas with Toppings Including Alfredo, Marinara, or Garlic Butter Sauce, Shrimp, Chicken, and Chorizo Sausage, Green & Red Peppers, Mushrooms, Garlic, Sweet Onions, Tomatoes, and Spinach

Potato Parfait Bar

Chef Attended
\$12.00 per person
Create Your Own Potato Parfait!
Choices Include Creamy Whipped Yukon Potatoes,
or Sweet Potatoes Served With Assorted Toppings
Including: Chili Meat, Chopped Bacon, Sautéed
Mushrooms, Caramelized Onions, Sautéed Sweet
Peppers, Chopped Chives, Garlic, Chopped Broccoli,
Blend of Cheddar & Jack Cheeses, Bleu Cheese
Crumbles, Sour Cream, and Butter



*Carving Stations & Specialty Bars are Enhancements to Buffets and are not sold separately.

*All Chef Attended Stations will be charged an Attendant Fee of \$125.00.



Specialty Displays



Seasonal Sliced Fresh Fruit with Berries

\$3.00 per person Served with Raspberry Crème Fraiche

Cheese Display

\$3.00 per person Imported and Domestic Cheeses served with Assorted Crackers, Flat Breads, and Apricot Chutney

Warm Spinach & Artichoke Dip

\$95.00 (Serves 50)
Fresh Spinach & Artichoke Dip served with
Assorted Crackers and Toasted Crostini

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Seasonal Vegetable Crudité

\$3.00 per person
Fresh Cut Vegetables Served with Ranch
Dipping Sauce

Antipasto Display

\$5.00 per person Assorted Italian Meats, Aged Provolone, Fresh Mozzarella, Marinated & Grilled Vegetables and Artichoke Hearts served with Focaccia and Toasted Garlic Breads

Jumbo Shrimp Cocktail

\$12.00 per person
Fresh Jumbo Shrimp display served with
Cocktail Sauce and Lemons



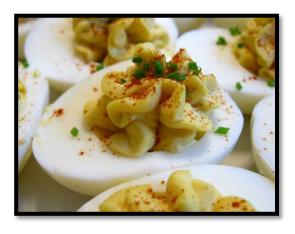
Hors d'oeuvres

Hot Hors d'oeuvres

(prices based on 50 pieces)

Mini Crab Cakes with Spicy Aioli	\$200.00
Crab Stuffed Mushrooms	\$150.00
Barbeque Meatballs	\$100.00
Vegetable Spring Rolls	\$125.00
Italian Sausage Crostini w/ Peppers	\$125.00
Buffalo Chicken Wings	\$125.00
Chicken Tenders with Honey Mustard	\$125.00
Cream Cheese Wontons	\$150.00
Teriyaki Chicken Kabobs	\$175.00





Snacks & Dips

Artichoke Dip with Tortilla Chips French Onion Dip with Potato Chips Chile Con Queso with Tortilla Chips Fresh Guacamole with Tortilla Chips Ranch with Parmesan Potato Chips \$65.00 quart \$42.00 quart \$40.00 quart \$54.00 quart \$32.00 quart

Cold Hors d'oeuvres

(prices based on 50 pieces)

Deviled Eggs Marinated Asparagus Rolled in Prosciutto Ham Assorted Finger Sandwiches Boiled Shrimp Cocktail Cucumber Crowns with Crab Salad	\$125.00 \$150.00 \$100.00 \$150.00 \$175.00
Cucumber Crowns with Crab Salad Beef Tenderloin Canapés w/ Horseradish Sour Cream	\$150.00
Bruschetta Crostini	\$100.00





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Children's Buffet

\$15.00 per person

Appetizer Fruit Cup

Entrée

Choose Two:
Chicken Tenders
Cheeseburger
Grilled Chicken Breast
Penne Pasta with Marinara Sauce



Side

Choose One:

Golden French Fries Macaroni & Cheese Green Beans Buttered Corn

Dessert

Chocolate Pudding

Drinks

Lemonade and Fruit Punch



For Children ages 3-12. Under Age 3 Eats Free. Not sold separately.



Hosted or Cash Bars

Hosted Bar

Premium Well	\$6.00
Super Premium	\$7.00
Domestic & Light Beer	\$3.50
Imported & Premium Beer	\$4.25
Non-Alcoholic Beer	\$3.00
House Wines	\$5.00
Soft Drinks	\$2.50



Premium Well	\$6.00
Super Premium	\$7.00
Domestic & Light Beer	\$4.00
Imported & Premium Beer	\$4.50
Non-Alcoholic Beer	\$3.50
House Wines	\$5.50
Soft Drinks	\$2.50



Specialties

Champagne Punch	\$40.00 per gallon
Totts Brut Champagne	\$27.00 per bottle

Wine

Chardonnay	\$22.00 per bottle
Pinot Grigio	\$22.00 per bottle
Merlot	\$23.00 per bottle
Pinot Noir	\$24.00 per bottle
Cabernet	\$22.00 per bottle
Zinfandel	\$22.00 per bottle

A \$95.00 Bartender fee will be assessed for the first 2 hours, and \$25.00 per bartender for each additional hour. One Bartender for every 75 guests.





Audio Visual

Projectors and Screens

LCD projector	\$200.00
35mm Slide Projector	\$85.00
6x8 Screen	\$35.00
10x10 Screen	\$65.00
12x16 Screen	\$160.00



Power Strips	\$12.00
Extension Cords	\$10.00
A/V Table with power	\$10.00
Flip Chart (includes pad)	\$35.00
Flipchart Pads	\$25.00
Easel Stand	\$15.00
6' Dry Erase Board	\$30.00
Phone Line (including basic phone)	\$35.00
Speaker Phone (up to 15 people)	\$75.00
Patch Fee	\$35.00



Microphones & Audio Equipment

Audio Mixer (4 channel)	\$35.00
Handheld wired microphone	\$35.00
Podium with corded microphone	\$35.00
Wireless handheld microphone	\$50.00
Lavaliere Microphone	\$95.00
Panel Microphone	\$35.00
Audio Cassette/CD system	\$55.00

Video Equipment and Accessories

27' Television	\$85.00
VCR	\$50.00
DVD	\$75.00
27' TV/VCR combo	\$120.00

