



2017 Banquet Menus

Event Policies

Deposits and Terms of Settlement:

A non-refundable deposit is required for all catering functions. Should you cancel a function less than 90 days prior to the schedule date, you will be liable for a minimum of 50% of the payment of your event. Should you cancel your event or any part of the scheduled food and beverage 30 days or less from event date, you are liable for 100% of the event. Payment in full is required in advance for all catering functions unless prior credit arrangements have been established with the Resort.

Menu Selections and Guarantees on all Food and Beverage:

All details for your event must be completed and agreed upon in writing at least 30 days in advance of your first event. Please confirm your attendance by noon 72 business hours in advance of your first event. This will be considered your minimum guarantee and cannot be reduced. If no guarantee is received, the original expected attendance on your banquet event order will be used to determine the attendance and subsequent charges. Should the final guarantee for catered meals fall below the agreed upon minimum, the client is liable for the minimum revenue as indicated on their contract.

Beverage Service:

The Georgia State Liquor Commission regulates the sales and service of all alcoholic beverages. It is a policy therefore, that no alcoholic beverages may be brought into the conference center for any banquet function. Also, as a purveyor of alcoholic beverages, we encourage our patrons to drink responsibly and we will not serve alcoholic beverage to minors or anyone who appears to be intoxicated. Sunday Sales of Alcoholic beverages are permitted, however, restrictions do apply.

Outside Catering:

Due to health regulations, local and state ordinance and liability insurance, it is **REQUIRED** that all food and beverages be provided by Sea Palms Resort and Conference Center.

Outdoor Events:

In the event of a thirty percent or more inclement weather forecast, the Resort reserves the right to decide four hours prior to the event to relocate the function indoors.

Labor Fees:

A bartender fee of \$100.00+ will be applied if a bar is requested at a function. A chef fee of \$150.00+ will be applied for any action food station requiring an attendant, such as a carving station. A specialty break attendant will be \$50.00+. Butler Passed Hors D'Oeuvres will require a server fee of \$35.00+ per server, 1 server per 50 guests is required.

Security:

The Resort may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the Resort. The Resort is not responsible for damage to or loss of any items left in the Resort prior to or following any functions. The Resort makes no warranties or representations to the customer other than those printed hereon.

Meeting Rooms and Set Up Requirements:

All menu items, audiovisual equipment, and room rental fees are subject to a 21% service charge and 7% state sales tax.
Spirits are subject to an additional 3% State Sales tax.

Unless otherwise stated on the Banquet Event Order, Sea Palms reserves the right to change function rooms at any point should the number of attendee's decrease, increase, or should Sea Palms find it necessary. If a meeting room set up change should be requested after the meeting room has been set as outlined on the Banquet Event Order, labor charges may be incurred to make the change. Signed copies of all banquet event orders are required 72 business hours prior to the first event. Sea Palms reserves the right to book events prior to or immediately following your function. Access to event rooms is restricted to the times listed on the banquet event order. Should additional time be needed, additional rental fees may be assessed. All meeting/banquet rooms are subject to room rental fees.

Guest Responsibility:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members, participants, vendors, and employees. The organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio visual, books, etc.) being shipped to the resort. The organization assumes liability for damages caused by its members, participants, vendors, and employees.

Signs/Displays/Decorations:

Resort will not permit the affixing of anything to the walls, floors, or ceilings of the facility with nails, staples, tape, or any other substance without prior approval. The customer is responsible and shall reimburse the Resort for any damage, loss, or liability incurred by any of the customer's guests or any persons or organizations contracted by the Group to provide any service or good before, during, and after function. Any outside audio/visual equipment must be approved by Resort. Outside Vendors must be approved by Resort and be able to provide proof of insurance.

ROOM SPECIFICATIONS

ROOM	Square Footage	Classroom	Theater	U-Shape	Banquet	Reception	Rental
Ballroom	3900'	200	440	72	300	450	\$1500
- Oak	620'	30	45	16	40	45	\$250
- Frederica	1107'	50	130	35	100	150	\$500
- Harrington	1107'	50	130	35	100	150	\$500
- Mackay	1066'	50	130	35	100	150	\$500
Musgrove	1888'	140	220	56	150	222	\$1000
- Musgrove A	544'	30	40	14	30	40	\$250
- Musgrove B	1344'	100	120	40	100	120	\$500
Cypress	900'	50	100	26	60	100	\$500
- Cypress A	450'	20	50	12	30	50	\$250
- Cypress B	450'	20	50	12	30	50	\$250
Green Room	570'	20	64	15	40	64	\$250
Executive Suite	~700'	32	45	18	40	50	\$250
Hampton Suite	~700'	32	45	18	40	50	\$250
Courtyard*	n/a	n/a	n/a	n/a	200	300	\$1500

*Outdoor venue – requires indoor backup space.

Breakfast Buffets

Additional chef fees will apply for attended stations. Plated breakfast options are available upon request. All buffets come with freshly squeezed orange juice, regular and decaffeinated coffee, and a selection of fine teas.

The Pine Continental Breakfast \$15 per person

Display of sliced seasonal fruit, display of baked pastries, bagels, muffins, sweet butter, jams, and marmalades

The Honeysuckle Breakfast Buffet \$17 per person

Display of sliced seasonal fruit, freshly baked pastries, croissants, scrambled eggs, home-style potatoes, and sausage

The Magnolia Breakfast Buffet \$22 per person

Display of sliced seasonal fruit and berries, freshly baked pastries, croissants, bagels and cream cheese, smoked salmon display, scrambled eggs, assorted breakfast quiche, cheese grits, applewood smoked bacon, sage sausage links, yogurt and granola, and oatmeal

A la Carte Enhancements

- Griddle cakes with maple syrup \$5 per person
- French toast \$5 per person
- White cheddar cheese grits \$4 per person
- Yogurt, fruit, and granola station \$4 per person
- Breakfast quiche \$5 per person
- Ham, sausage, or bacon biscuit \$48 per dozen
- Hot oatmeal with brown sugar \$4 per person

The Sea Palms Brunch \$28 per person

House-made granola with seasonal berries and natural yogurt, mixed green salad with assorted dressings, crisp bacon and sausage, fresh scrambled eggs, brioche French toast with maple syrup, smoked salmon display, bagels and cream cheese, assorted muffins, Sea Palms shrimp and grits, fried chicken, roasted potatoes, fresh vegetables, and chef's choice of dessert

Meeting Breaks

Meeting breaks are for one hour of service.

The Summit All Day Break \$26 per person

Morning

Choice of 3:

- Sliced fresh seasonal fruit
 - Assorted Danish
 - Muffins
 - Fruit parfait bar
 - Bagels with cream cheese
 - Warm croissants with butter and preserves
- Served with orange juice, regular and decaffeinated coffee, and a selection of fine teas

Mid-Morning

- Regular and decaffeinated coffee and a selection of fine teas

Afternoon

Choice of 3:

- Domestic cheese board with crackers
- Assorted fresh baked cookies
- Fudge brownies
- Freshly popped popcorn
- House Salsa and Fresh Tortilla Chips
- Sliced fresh seasonal fruit

Served with regular and decaffeinated coffee, a selection of fine teas, and assorted soft drinks
(One hour of service for each break time)

Specialty Break Packages

Early Morning \$12 per person

Assorted Danish, homemade muffins, regular and decaffeinated coffee, and a selection of fine teas

The Health Nut \$14 per person

Assorted whole seasonal fruit, granola bars, yogurt parfait bar (yogurt, granola, and berries), regular and decaffeinated coffee, and a selection of fine teas

Seventh Inning Stretch \$16 per person

Warm jumbo pretzel with mustards, tortilla chips, chili con queso, salsa, sour cream, chicken wings with bleu cheese dressing, caramel corn with honey roasted peanuts, regular and decaffeinated coffee, and assorted sodas

A la Carte Break Items

Baked Goods

Freshly baked cookies \$26 per dozen
Assorted Danish \$32 per dozen
Croissants \$34 per dozen
Homemade muffins \$38 per dozen
Brownies and blondies \$36 per dozen

On Display

Crudités and dressing \$7 per person
Freshly sliced fruit \$7 per person
Imported and domestic cheese with crackers \$7 per person

Snacks

Assorted candy bars \$3 each
Individual bags of pretzels \$3 each
Granola bars \$2 each
Trail mix \$20 per pound
Peanuts \$20 per pound
Whole seasonal fruit \$2 each
Giant warm pretzels with mustards \$36 per dozen
Freshly popped popcorn \$3 per person
Pita chips and hummus \$3 per person
Potato chips and dip \$3 per person
Chips and salsa \$3 per person

Beverages

Regular & decaffeinated coffee \$50 per gallon
Selection of fine teas \$3 each
Sweet & unsweet iced tea \$50 per gallon
Lemonade \$50 per gallon
Fruit punch \$50 per gallon
Freshly squeezed orange juice \$50 per gallon
Assorted soft drinks \$3 each
Bottled water \$3 each
Gatorade \$4 each

Box Lunches

Box lunches include a side salad, assorted bags of chips, a piece of whole fruit, and chef's choice of dessert

Chicken Caesar Wrap \$17 per person

Hearts of romaine, parmesan cheese, creamy dressing

Veggie Wrap \$17 per person

Mixed greens, grilled onions, grilled portabella mushrooms, tomato, mozzarella, balsamic dressing

Roast Beef, Turkey, or Ham Hoagie \$17 per person

Fresh lettuce, vine ripe tomato, Swiss cheese

Bacon, Lettuce, and Tomato Wrap \$17 per person

Fresh avocado, hard-boiled egg

Club Sandwich on sliced white bread \$17 per person

Oven-roasted turkey and ham, crisp applewood smoked bacon, vine ripe tomato, lettuce

Chicken Salad Croissant \$17 per person

Sea Palms chicken salad, vine ripe tomato, and lettuce

Selection of Side Salads

- Pasta salad
- Potato salad
- Creamy house-made coleslaw

Add a soda or bottled water to a boxed lunch for \$3 per person.

Lunch Buffets

All lunch buffets are served with iced tea, water, regular coffee, and decaffeinated coffee. Minimum of 25 people to order a buffet for lunch.

Italian Buffet \$24 per person

Caesar salad with croutons. Assorted thin crust gourmet pizzas (to include veggie option). Meat lasagna and focaccia. Cannolis.

The Sandwich Board \$25 per person

Soup du jour. Baby greens, tomato, cucumber, olives, and pickles with house-made dressings. Potato salad. Assorted deli tray (to include ham, turkey, roast beef, and salami), sliced cheeses, onions, tomatoes, lettuce and pickles. Mustards and mayonnaise. Assorted rolls and breads, and chef's choice of dessert.

The Mexican Buffet \$26 per person

Tortilla soup with cilantro and sour cream. Salad of hearty greens, corn and pepper relish, and jalapeno ranch dressing. Pulled pork with soft flour tortillas. Tortilla chips, salsa verde, guacamole and sour cream. Cheese enchiladas with tomatillo sauce, Spanish rice. Tres leches cake, and flan.

The Picnic Buffet \$27 per person

Iceberg lettuce wedges, cucumbers, tomatoes, bacon, and bleu cheese dressing. Potato salad with whole grain mustard. Pulled BBQ pork, hamburgers and hot dogs with buns, lettuce, tomatoes, onions, pickles, and cheeses. Homestyle baked beans. Warm peach cobbler.

Georgia Buffet \$30 per person

Salad of mixed leaves with ranch and balsamic vinaigrette dressings. Sea Palms fried chicken and grilled sliced flank steak. Collard greens, creamy potatoes with gravy, macaroni and cheese and corn cobettes. House-made buttermilk biscuits and Southern-style chocolate cake.

Plated Meals

Plated meals can be served for lunch or dinner. All plated meals will be served with freshly baked bread and butter, iced tea, water, regular coffee, and decaffeinated coffee.

Cold Entrees

Cold entrees include your choice of a dessert.

Any Sandwich from Box Luncheon Menu \$20 per person

served with pasta salad, potato chips, and your choice of dessert

Chef Salad \$22 per person

Chopped eggs, tomatoes, sliced turkey, ham, cheddar, and Swiss cheese over a bed of mixed greens

Trio Salad \$24 per person

Bed of leaves with shrimp salad, pasta salad, and white meat chicken salad

Soup and Salad Lunch \$24 per person

Choose one soup: Leek and potato, cream of mushroom, chicken corn chowder, classic gazpacho with herb oil, Brunswick stew, tomato bisque, beef and bean chili, or clam chowder

Choose one salad: BLT chopped salad (mixed leaves, freshly chopped vegetables, house dressing), baby iceberg wedge with corned beef, pecans, and bleu cheese, or classic caesar with garlic croutons and shaved parmesan

Grilled Shrimp Spinach Salad \$26 per person

Bed of fresh spinach with red onion, bacon, and mushroom with warm mushroom bacon vinaigrette

Selection of Desserts

- New York cheesecake with summer berry sauce
- Pecan pie with bourbon caramel
- Strawberry almond cream cake
- Key lime pie
- Chocolate tart with berries
- Chocolate decadence (gluten free)

Warm Entrees

Warm Entrées include your choice of starch and vegetable, first course (soup or salad), and dessert, iced tea, water, and regular and decaf coffee.

Herb Crusted Chicken with Lemon Beurre Blanc \$32 per person

Baked Salmon with Shrimp Sauce \$32 per person

Sliced Pork Loin with Green Peppercorn Jus \$34 per person

Roasted Chicken with Mushroom Cream Sauce \$34 per person

Seared Local Catch with Red Pepper Coulis \$36 per person

Grilled Pork Chop with Caramelized Onions with Bacon Bourbon Jus \$36 per person

Roasted Red Snapper with Mediterranean Sauce \$38 per person

Teres Major "Butchers Tender" with Demiglace \$42 per person

Filet Mignon topped with Jumbo Lump Crab and Hollandaise \$48 per person

Petite Filet and Scallops with Scampi Sauce \$58 per person

Selection of Starches

- Basmati rice with fresh herbs
- Herb crushed potatoes
- Truffle mashed potatoes
- Stone ground cheese grits
- Roasted fingerling potatoes
- Sweet potato soufflé

Selection of Vegetables

- Seasonal vegetable medley
- Roasted broccolini
- Charred asparagus
- Sautéed green beans
- Traditional collard greens
- Sautéed spinach

Choose one soup or salad:

- Leek and potato
- Cream of mushroom
- Corn chowder
- Classic gazpacho with herb oil
- Brunswick stew
- Tomato basil
- Beef and bean chili
- Clam chowder
- Mixed Green Salad with choice of ranch and balsamic dressings
- Baby iceberg wedge with corned beef, pecans, and bleu cheese dressing
- Classic Caesar with garlic croutons and shaved parmesan

Choose one dessert:

- New York cheesecake with summer berry sauce
- Pecan pie with bourbon caramel
- Strawberry almond cream cake
- Key lime pie
- Chocolate tart with berries
- Chocolate decadence (gluten free)

Hors D'Oeuvres

All hors d'oeuvres are presented on stations. Butler passed hors d'oeuvres available for an additional fee.

Cold Selections

- Roma tomato bruschetta \$200 per 100 pieces
- Fruit kabobs with yogurt dip \$200 per 100 pieces
- Gazpacho shooters \$200 per 100 pieces
- Pimento cheese & green tomato chutney tartlet \$200 per 100 pieces
- Prosciutto wrapped asparagus with sauce gribiche \$225 per 100 pieces
- Grape tomato and mozzarella skewers with balsamic reduction \$250 per 100 pieces
- Assorted tea sandwiches \$250 per 100 pieces
- Smoked salmon and boursin cheese in phyllo shell \$275 per 100 pieces
- Georgia shrimp cocktail shooter \$400 per 100 pieces

Hot Selections

- Candied bacon \$225 per 100 pieces
- Chicken wings \$225 per 100 pieces
- Chicken fingers with assorted sauces \$225 per 100 pieces
- Chicken satays with Thai dipping sauce \$225 per 100 pieces
- Boursin stuffed mushrooms \$250 per 100 pieces
- Georgia shrimp gratin tartlet \$250 per 100 pieces
- Grouper fingers with tartar sauce \$275 per 100 pieces
- Grilled chicken thigh on wild mushroom mousse tartlet \$300 per 100 pieces
- Teriyaki pork belly satay \$300 per 100 pieces
- Crab cakes with Old Bay remoulade \$350 per 100 pieces
- Duck confit tostada \$350 per 100 pieces

Carving Stations (all served with rolls)

- Whole roasted turkey with cranberry relish (serves 35 guests) \$200 Each
- Glazed roasted ham with mustards (serves 50 guests) \$250 Each
- Pork tenderloin with caramelized apples and onions (serves 20 guests) \$200 Each
- Carved prime rib of beef with horseradish sauce (serves 35 guests) \$400 Each
- Roasted steamship of beef with horseradish sauce (serves 100 guests) \$650 each

Carving stations require a \$100 chef fee.

Reception Stations

All stations are intended to be served with receptions or enhancements to buffet meals. Please ask your Catering Manager for pricing if you would like to create a dinner buffet using reception stations.

Crudités with Mixed Dressings \$7 per person

Bleu cheese, garlic herb aioli, jalapeno ranch

Sliced Fresh Fruit with Seasonal Berries \$7 per person

Domestic and Imported Cheese Display \$7 per person

Breads and crackers

Antipasto Display \$12 per person

Assorted cured meats and cheeses with grilled and roasted vegetables, hummus, and pita chips

Sea Palms Slider Station \$18 per person

Sea Palms burgers with caramelized onion and boursin cheese, crab cake with fried green tomato and remoulade, pulled pork with rutabaga slaw, and fried green tomato BLT with pimento cheese

Make Your Own Sundae Bar \$10 per person (minimum of 30 guests)

Vanilla ice cream with hot fudge, whipped cream, chopped pecans, cherries, and candy toppings

Sweet Dreams \$12 per person (minimum of 30 guests)

Dessert table with assorted cakes and pies, finger pastries, freshly baked cookies, and brownies

Chef Attended Reception Stations

All stations are intended to be served with receptions or enhancements to buffet meals. Please ask your Catering Manager for pricing if you would like to create a dinner buffet using reception stations.

The below stations require a \$100 chef fee.

Mashed Potato Bar \$18 per person

House-made mashed potatoes, cheddar cheese, bacon, green onions, sour cream.

Pasta Station \$22 per person

Three cheese tortellini, penne, roasted tomato marinara, garlic parmesan alfredo, grilled chicken and sausage, onions, peppers, mushrooms, parmesan cheese, fresh herbs.

Grits Station \$26 per person

Wild Georgia shrimp, andouille sausage, shrimp gravy, stone ground grits, cheddar cheese, bacon, green onions.

Reception Menus

Reception menus include 1 hour of service and are not intended to be full dinner service. To serve these menus for dinner, an enhancement may be added from our reception station menu – please ask your Catering Manager for details and pricing.

Sea Palms Reception \$25 per person

Canapés

Fruit kabob with yogurt dip; grape tomato and mozzarella skewers with balsamic reduction; prosciutto wrapped asparagus with sauce gribiche

Antipasto Display

Assorted cured meats and cheeses with grilled and roasted vegetables

Slider Station (One of each per person)

Sea Palms burger, crab cake with fried green tomato and remoulade, pulled pork with jicama slaw

Shrimp & Grits Reception \$35 per person

Canapés

Pimento cheese and green tomato chutney tartlet; chicken satay; Roma tomato bruschetta

Chips & Dips

Artichoke dip, pimento cheese, hummus, cream cheese and chives

Chef Attended Shrimp and Grits Station

Georgia shrimp, Andouille sausage, stone ground grits, cheddar cheese, bacon, green onions

Seafood Reception \$39 per person

Canapés

Crab cakes with Old Bay Remoulade; candied bacon; pimento cheese tartlet with green tomato chutney

Table Crudités

Assorted fresh vegetables with selection of two dips (bleu cheese, garlic herb aioli, jalapeno ranch, chipotle mayonnaise)

Seafood Display

Shrimp, clams, smoked salmon, and PEI mussels (*add crab claws for \$10 per person*)

The Full Reception \$44 per person

Canapés

Fruit kabob with yogurt dip; grape tomato and mozzarella skewers with balsamic reduction; prosciutto wrapped asparagus with sauce gribiche

Antipasto Display

Assorted cured meats and cheeses with grilled and roasted vegetables

Chips & Dips

Artichoke dip, pimento cheese, hummus, cream cheese and chives

Slider Station (one of each per person)

Sea Palms burger, crab cake with green tomato remoulade, pulled pork with jicama slaw

Seafood Display

Shrimp, clams, smoked salmon, and PEI mussels (*add crab claws for \$10 per person*)

Dinner Buffets

All dinner buffets are served with freshly baked bread and butter, iced tea, water, regular coffee, and decaffeinated coffee.. Minimum of 30 people to order a buffet for dinner.

The Fiesta \$36 per person

Seasonal greens with mixed dressings and condiments. Roasted corn and grilled vegetable salad. Tortilla chips and chili con queso. Beef and chicken fajitas with mixed peppers and onions. Pico de gallo, guacamole, sour cream, shredded lettuce, cheeses, and jalapeno peppers. Spanish rice, pinto beans. Tres leches cake, and flan.

Southern Barbecue \$38 per person

Pimento cheese with assorted crackers. Mixed greens with corn relish and ranch dressing. Potato salad. Smoked sausage with grilled peppers and onions. Pulled pork and barbecue chicken. Home-style baked beans, corn cobettes, sweet potato casserole. Dinner rolls. Warm peach cobbler and coconut layer cake.

Little Italy \$40 per person

Classic Caesar salad bowl with creamy Caesar dressing. Antipasti platter with cured meats, cheeses, marinated vegetables, and olives. Pasta salad with asparagus, roasted red peppers and marinated artichokes. Chicken parmesan, penne, marinara. Butcher's tender with marsala mushroom sauce. Creamy polenta with Italian cheeses. Italian green beans. Rosemary focaccia. Tiramisu and cannolis.

The Coastal Georgia \$47 per person

Clam and corn chowder. Artisanal salad with assorted dressings. Peel and eat shrimp with horseradish and cocktail sauce. Sea Palms fried chicken and 16-hour beef brisket. Sea Palms shrimp and grits. Squash casserole, collard greens with bacon, house-made mac and cheese. Cheesecake and pecan pie.

Low Country Boil \$50 per person *Requires \$100 chef fee.*

Mixed salad leaves with assorted dressings. House-made coleslaw, red beans and rice with andouille sausage. Chef attended low country boil with Georgia shrimp, andouille sausage, corn cobbette and red bliss potatoes. Barbecue chicken. House-made corn bread with butter, Southern-style chocolate cake, and key lime pie.

Add crab claws for \$10 per person.

Beverage Selections

Bartender fee of \$100.00 will apply for all bars up to three hours of service. Additional hours will be \$25.00 per hour. One bartender for every 75 guests. Brands are subject to substitution with a similar quality product without notice.

Call Brand \$6 per drink

Smirnoff
Bombay
Bacardi Superior
Jim Beam
Famous Grouse
Seagrams 7
Jose Cuervo Tequila

Premium Brand \$8 per drink

Absolut
Beefeaters
Captain Morgan
Jack Daniels
Johnnie Walker Red
Crown Royal
Jose Cuervo 1800

Top Shelf Brand \$10 per drink

Ketel One
Hendricks Gin
Myers Rum
Makers Mark
Johnnie Walker Black
Chivas Regal 12

Cordials \$10 per drink

Baileys Irish Cream, Kahlua, Amaretto Di Saronno, Frangelico, Grand Marnier, Remy VSOP, Tia Maria

Beer

Domestic Brands \$4 per drink

Budweiser, Bud Light, Michelob Ultra, Yuengling

Imported Brands \$5 per drink

Heineken, Corona Extra

Beers from Georgia \$5 per drink

Sweetwater 420, Scattered Sun Belgian White, Terrapin Golden Ale

Specialty Brands \$5 per drink

Sierra Nevada Pale Ale, Fat Tire, Angry Orchard Crisp Apple

Wine

House Wine \$6 per drink

Chardonnay, Merlot, White Zinfandel (Cutler Creek)

Ask your Catering Manager for optional upgrades.

Hosted Package Bars (prices are per person)

	1 Hour	2 Hour	3 Hour	4 Hour	5 Hour
Beer and Wine	\$16.00	\$26.00	\$34.00	\$38.00	\$42.00
Call Brands, Beer, and Wine	\$20.00	\$32.00	\$42.00	\$47.00	\$52.00
Premium Brands, Beer, and Wine	\$24.00	\$36.00	\$46.00	\$52.00	\$58.00
Top Shelf Brands, Beer, and Wine	\$26.00	\$40.00	\$52.00	\$57.00	\$64.00

Cash Bars

Add \$1.00 to any consumption beverage listed above for cash bar pricing.

All cash bars carry a minimum of \$500. Any shortage will be charged to the Master Account at the end of the event.



Audio Visual Equipment

Audio visual equipment is priced per day. Additional audio visual equipment is available upon request.

Meeting Aids

- Flipcharts & markers \$65
- White board & markers \$35
- Cork message board w/easel \$35
- Flags (USA or Georgia) \$25
- A-Frame easel \$15
- Exhibit tables \$40
(6ft table topped and skirted)
- Power for exhibitors \$25

Sound Equipment

- Podium microphone with sound system \$190
(Table Top or Floor Lecterns available)
- Table microphone with sound system \$190
- Wireless microphone with sound system \$275
- Lavaliere microphone with sound system \$275
- Sound system \$150
- Mixer \$50
(required with multiple mics or additional sound equipment)

Video Equipment

- Flat screen television \$150
- DVD player \$100

Projectors and Screens

- LCD projector package \$225
(Includes LCD projector, 6x6 screen and all equipment)
- Client LCD support package \$75
(Includes projector table with power and 6x6 screen)
- Standard screen \$50
- Large screen \$150
- Laser pointer \$50
- Wireless clicker \$50
- Multiple screen switch \$50
- Laptop rental \$100

Connections

- Polycom \$125
- Conference bridge (party line) \$100
- High-speed internet access – Wired \$95
- High-speed internet access – Wireless \$Free

Miscellaneous

- AV tech/technical support \$request quote
Tech present in room throughout meeting – 4 hour minimum
- Pipe and drape \$request quote
- Banner hanging \$50 per hour
(Approximately 3 banners per hour)
- Photo copies \$0.25 per page
- Staging \$75 per piece (each piece is 4x8)
- Dance floor \$250