



Holiday Inn®

UNIVERSITY CENTER
GAINESVILLE

Banquet & Catering Menus

Banquets, Parties, & Meetings

1250 W University Avenue Gainesville, Florida 32601

Phone: (352) 376 1661 xt 181

www.theuniversityhotel.com

Holiday Inn University Center Gainesville Catering Policy

Food and Beverage Functions- To ensure safety, quality and freshness of the food, the Hotel catering services will provide all food and all beverages in the Hotel's banquet rooms. Neither outside food nor beverages, especially alcohol, shall be brought into the Hotel's banquet/meeting rooms, from an outside vendor (unless approved through the Hotel's General Manager, Director of Sales or Food & Beverage Manager; if done without permission and if not removed a penalty of \$10.00 per person or \$500.00, whichever is greater will be charged to your event bill. Only Piesanos, small personal non-alcoholic beverage or a wedding cake or a birthday cake would be the only exception of outside food allowed, without permission. Violations to this policy may cause the immediate cancellation of your function without refunds for pre-paid services and or charges. We will not serve any alcoholic beverages to minors or anyone who may appear in our judgment to be intoxicated. The Hotel will request photo ID to any person of questionable age. Take-Home Policy- Due to health guidelines, we do not allow "leftover" food to leave the premises.

Menu and Room Requirements- Set up and menu requirements will be due at least twenty-one (21) days prior to your event date. Customized menus may be written and priced upon request. On-site request for extra tables, chairs and or Audio-Visual equipment may be subject to additional set up fees. There are minimum revenues required to be spent in Food & Beverage in order to host a function in the banquet/meeting space. Please consult our sales and catering representative for more information. Minimum revenue amounts required exclude gratuity, room rentals, audiovisual charges or sales tax. Regardless of minimum revenues required, all functions may also be subject to room rental charges and or set up fees. Evening events must finish no later than 11:00 pm (weekdays & Sundays) and 12:00 midnight (Friday & Saturday). If the event is hosted at the pool deck, such event must be finished by no later than 9:30 pm.

Guarantees and Changes- The exact number of attendance and your guarantee for all functions is due 14 days (Monday- Friday, and excluding weekends and Holidays) prior to your event. This number will be your financial commitment and once given will not be subject to reduction. The Hotel will prepare ten (10) percent over the total guarantee number (up to 200 guests), and if used, it will be charged to your account. The Hotel cannot be held responsible for the service in the excess of the guarantee number. If a guarantee number is not received, the Hotel will use the initial number as a guarantee number and will charge for it or for the number of guests served, whichever is higher. Should event be booked within 7 days or your event date, all guarantees, BEO's and menu selections are due within 24 hours.

Linen & Decorations- White or black round tablecloths, cloth napkins (white or black) and clear glass lantern centerpieces are provided for all events and included in the rental. The Hotel can provide different color floor length tablecloths and cloth napkins at an additional charge. White or Champagne Color Chair Covers are available for functions, at \$0.50 per chair cover. The Hotel does not provide fresh flowers, ice carvings, DJ music equipment, or spotlights, etc. Upon request, we will gladly provide a price for these additional services. The use of confetti, sparklers and or glitter table decorating inside the event space is strictly prohibited. A clean up fee of \$250.00 will be charged if these items are utilized at your function.

Meeting Rooms- Meeting Rooms are reserved based on the size and needs of your group. The Hotel reserves the right to re-assign meeting rooms and based on actual guarantees and needs of your event to also relocate your group within the Hotel's meeting space amount will vary according to the size of your function.

Tastings- We are delighted to offer menu tastings for up to 4 people free of charge after contract for services has been signed. This is a great opportunity to fine tune your menu and make sure your selection is exactly what you would like. Please note that tastings are a sampling of the items you are considering and are not presented as a full meal. Please limit your tasting selections to 3 entrée selections and 3 vegetables and 3 starch items.

Service Charge- To ensure our guests receive the best service and the utmost enjoyment during the event, a 21% service charge will be added to all food/Beverage and room rental costs.

Catering Contract Agreement- Your event is not officially booked onto our schedule until your contract or banquet event order is signed and returned to the hotel's Sales & Catering Department.

Billing Procedures- Unless direct billing has been previously set up for your account, payment is due in advance of your event. Company or Organizational checks are due 7 days in advance and credit card payments can be run 3 days in advance. Please see your contract agreement for specifics.

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

BREAKFAST BUFFETS

All breakfast buffets served with a selection of teas, fresh brewed regular and decaf coffees.

Rise & Shine Continental

Assorted Juices, Fresh Fruit Platter, Danish, Muffins, Selection of Cold Cereals,
Assorted Bagels, with toaster Butter, Cream Cheese and Jams

\$10.95 per person, ++

All American Breakfast Buffet

Assorted Juices
Fresh Fruit Platter
Assorted Breakfast Pastries (Danishes & Muffins)
Assorted Breakfast Breads (Bagels, Whole Wheat & White Toast)
Creamy Scrambled Eggs
Pancakes or French Toast
Crisp Bacon and Country Sausage Links
Country Skillet Potatoes

\$13.95 per person, ++

Floridian Deluxe Full Breakfast Buffet

Assorted Juices
Fresh Fruit Platter
Assorted Breakfast Pastries (Danishes & Muffins)
Assorted Breakfast Breads (Bagels, Whole Wheat & White Toast)
Creamy Scrambled Eggs
Pancakes or French Toast
Crisp Bacon and Country Sausage Links
Country Skillet Potatoes
CHOOSE ONE OF THE Add-ons for free

\$17.95 per person, ++

Delectable Add-ons to your Breakfast Buffets

Creamy- Style Southern Grits- \$1.75, per person
Hot Oatmeal Bar with selection of flavors- \$4.95 per person
(Brown sugar, cinnamon, maple syrup, fruits, and granola)
Omelet Station- \$4.95 per person
(Cooked to order eggs, selection of breakfast meats, veggies, cheese)
Yogurt Bar- 3.95 per person

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

BREAKFAST BRUNCH MENU

All buffets served with a selection of teas, fresh brewed regular and decaf coffee.

THE UNIVERSITY BRUNCH

Assorted Fruit Juices
Fresh Fruit Platter
Assorted Breakfast Pastries (Danishes, Muffins)
Assorted Breakfast Breads (Bagels, Whole Wheat & White Toast)
Cream Cheese, Butter & Assorted Jams
Omelet Station-
(Cooked to order eggs, selection of breakfast meats, veggies, cheese)
Crispy Bacon and Country Sausage Links
Country-Style breakfast potatoes
House Salad and Caesar Salad with dressings
Breaded Coconut Shrimp
Crispy Chicken Tenders & Waffles
Steamed Vegetables
Assorted Mini-Desserts
Regular and Decaf Coffee, Hot Tea, Milk and Water
Mimosa or Bloody Mary Bar

\$27.95 per person ++

Delectable Add-ons to your Breakfast Brunch Buffets

Creamy- Style Southern Grits- \$1.75, per person
Hot Oatmeal Bar with selection of flavors- \$4.95 per person
(Brown sugar, cinnamon, maple syrup, fruits, and granola)
Yogurt Bar- 3.95 per person

Carved Meat Stations*

Seared Salmon with Mango Salsa
\$Market Price- add-on

Seared Pork Tenderloin or Maple Glazed Ham-
\$7.95 per person add-on

*- Minimum of 50 guests is required for any carving stations

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

PLATED LUNCHES

All Entrees are served with Chef's Special Salad, Potato or Rice Dish, Fresh Vegetable, Rolls and Butter, Chef's Dessert, Iced Tea, Regular and Decaf Coffee

Beef & Pork

Grilled Beef Tenderloin * with Sautéed Mushroom Caps & Onions **\$19.95**

Herb Roasted Pork Loin **\$16.95**

Poultry

Baked Chicken Breast with Mushroom Gravy **\$15.95**

Grilled Citrus Chicken with chipotle adobe sauce **\$16.95**

Roasted Turkey Breast with cornbread stuffing and gravy **\$17.95**

Seafood

Seared Salmon with Mango Salsa **Market Price**

Blackened Grouper with chipotle sauce **Market Price**

Southern Style Shrimp & Grits **\$17.95**

Sandwich Options

BBQ Pulled Pork Sandwich served with baked beans and Cole slaw **\$13.95**

Cheddar Cheese Burger served with fried potato wedges **\$12.95**

Grilled Chicken with Roasted Red Peppers & Garlic Aioli **\$12.95**

Shaved Ribeye with Garlic Aioli and side of Au Jus **\$16.95**

Salad Entrees- Served with Chef's Dessert, Iced Tea, Regular and Decaf Coffee

Grilled Chicken Caesar Salad **\$12.95**

(with grilled shrimp \$13.95, with grilled Salmon \$14.95)

Spinach & Arugula Salad with Coconut Shrimp and pineapple mango **\$13.95**

Cobb Salad- **\$11.95**

Grilled chicken, eggs, lettuce, tomato, blue cheese crumbles with ranch dressing

Vegetarian

Eggplant Curry with Rice **\$15.95**

Vegan Burger over Arugula **\$11.95**

Pasta Primavera **\$14.95**

* - Beef tenderloin will be cooked to a medium temperature

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

THEMED BUFFETS

All buffets served with iced tea, hot tea, fresh brewed regular and decaf coffee.

Deli Platter Buffet

House Salad
Pasta Salad
Sliced Turkey, Ham and Roast Beef
American, Provolone and Swiss Cheeses
Tomatoes, Onions, Lettuce, Mayonnaise, Mustard, Ketchup
Assorted Sandwich Breads
Assorted Cookies

\$16.95 per person

Nacho & Taco Bar

Crispy or Soft Taco Shells
Nacho Chips
Ground Beef and Shredded Chicken
Refried Beans
Fried Rice
Fixing's- Lettuce, Tomato, Onions, Shredded Cheese, Cheese Sauce Sour Cream and Guacamole

\$19.95 per person

The "Game Day" Buffet

Grilled Hot Dogs & Hamburgers* or Grilled Chicken Breast or BBQ Pulled Pork** (Choose One)
House Salad, Cole Slaw, Baked Beans, Garlic Rolls
Sandwich Fix-ins- Baked Buns, Lettuce, Tomato, Ketchup, Mayonnaise, Mustard & Relish
Sliced Fresh Fruit and Cookies & Brownies

\$16.95* per person- Choose Any One

\$19.95*- per person -Choose Any Two

\$22.95- Ultimate Combo- All Three

All three includes Grilled Chicken, Hot Dogs & Hamburgers and BBQ Pulled Pork**

****Hamburgers & Hot Dogs are considered one option***

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

PLATED DINNERS

All Entrees are served with Chef's Special Salad, Potato or Rice Dish, Fresh Vegetable, Rolls and Butter, Chef's Dessert, Iced Tea, Regular and Decaf Coffee

Beef & Pork

Grilled Tenderloin with sautéed mushroom caps*	\$24.95
Herb Roasted Pork Loin	\$19.95
New York Strip Steak*	\$22.95

Poultry

Sage, Thyme & Rosemary Roasted Chicken Breast	\$18.95
Pasta Primavera with Grilled Chicken	\$18.95
Roast Turkey Breast with stuffing and gravy	\$19.95

Seafood

Grilled Salmon with Dill and Caper Sauce	\$23.95
Baked Grouper with Lemon Butter Sauce	Market Price
Southern Style Shrimp & Grits	\$21.95

Vegan/Vegetarian

Pasta Primavera	\$16.95
Eggplant Curry with Rice	\$21.95
Tofu & Kale Stuffed Sweet Potatoes	\$19.95
Basmati Rice Stuffed Bell Peppers with Marinara	\$19.95

* - Steaks will be cooked to a medium temperature

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

LUNCH OR DINNER BUFFETS

*All buffets served with rolls, Chef's selection of dessert, iced tea, hot tea, and fresh brewed regular and decaf coffee.

Create Your Own

THE UNIVERSITY BUFFET:

Select One Entrée
Select One Salad
Select One Vegetable Side
Select One Rice/Potato Side

\$18.99 PER PERSON (Lunch)
\$22.99 PER PERSON

THE CHAMPIONS BUFFET:

Select Two Entrées
Select One Salad
Select Two Vegetable Sides
Select One Rice/Potato Side

\$22.99 PER PERSON (Lunch)
\$26.99 PER PERSON

THE CHANCELLOR'S BUFFET:

Select Three Entrées
Select Two Salads
Select Two Vegetable Sides
Select Two Starch Sides

\$25.99 PER PERSON (Lunch)
\$29.99 PER PERSON

SIDE SELECTIONS

Salad Selections:

Mixed Greens
House Salad
Caesar Salad

Vegetable Side Selections:

Garlic Green Beans
Steamed Broccoli
Roasted Carrots
Vegetable Medley

Starch Side Selections:

Roasted Rosemary Potatoes
Wild Rice Pilaf
Garlic Mashed Potatoes
Dirty Rice
Fingerling Potatoes

Entrees

Beef/Pork

Beef Tenderloin w/Wild Mushroom Ragout
Beef with Burgundy Wine Sauce
Pork Lion with Wild Mushrooms

Seafood

Grilled Salmon w/ Peach, Pineapple & Mango Salsa
Shrimp & Grits

Poultry

Mushroom & Sage Chicken Breast
Herb Roasted Chicken Breast
Roasted Turkey Breast
(with Cornbread Stuffing & Gravy)

Vegetarian

Eggplant Curry over Rice
Basmati Rice Stuffed Bell Pepper with Marinara
Tofu & Kale Stuffed Sweet Potatoes
Pasta Primavera

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

MEETING/CONFERENCE BREAKS

Rise & Shine Continental Breakfast

Assorted Juices, Fresh Fruit Platter, Danish, Muffins, Selection of Cold Cereals,
Assorted Bagels, with toaster Butter, Cream Cheese and Jams

\$10.95 per person

AM Beverage Break

Assorted Juices, Bottled Water, Freshly Brewed Regular & Decaf Coffees and Teas
with the addition of Assorted Canned Sodas

\$5.95 per person

Coffee Bar (AM or PM)

Freshly Brewed Regular & Decaf Coffees
Assorted Flavor Syrups, Assorted Bottled Ice Coffees
Selection of Hot Teas

\$7.95 per person

Cookie Jar Break

Assortment of Fresh Baked Cookies and Brownies
Fresh Brewed Regular and Decaf Coffee, bottled water, and Assorted Canned Sodas

\$10.95 per person

Take Me Out to the Ball Game Break

Hot Buttered Popcorn, Nacho Chips and Cheese Dip, Cracker Jacks, Soft Pretzels, Snow Cones
Fresh Squeezed Lemonade and Assorted Canned Sodas

\$12.95 per person

Ice Cream Sundae Bar (requires 2-week notice)**

Chocolate, Vanilla and Strawberry Ice Creams
Hot Fudge, Carmel and Strawberry Sauces
Chopped Nuts, Whipped Cream and Sprinkles

\$7.95 per person

PM Beverage Break

Assorted Canned Sodas, Bottled Water, Freshly Brewed Iced Tea and Iced Coffees

\$6.95 per person

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

RECEPTIONS

Hors D'oeuvres and Appetizers

Create your own combination of cocktail foods that go great with or without the cocktails! Our Hors D'oeuvres are a welcome addition to your dinner package or they are delicious on their own. Let us create a custom package for you! (Priced per 25 pieces, unless otherwise stated)

Hors D'oeuvres- ala Carte

Display of Fresh Fruit, Cut Veggies & Assorted Cheeses (w/ assorted homemade dips, spreads and crackers)	\$5.95	per person, minimum of 50 persons
Honey Glazed Wings	\$49.00	per 25 pieces, \$25.00 ea. addt. 25 pieces
Teriyaki Chicken Skewers	\$49.00	per 25 pieces, \$25.00 ea. addt. 25 pieces
Grilled Chicken Skewers	\$49.00	per 25 pieces, \$25.00 ea. addt. 25 pieces
Chicken Tenders	\$59.00	per 25 pieces, \$29.00 ea. addt. 25 pieces
Mini-Cocktail Franks	\$75.00	per 75 pieces, \$65.00 ea. addt. 75 pieces
Smoked Cheddar & Tomato Crostini's	\$59.00	per 25 pieces, \$39.00 ea. addt. 25 pieces
Cocktail Meatballs	\$75.00	per 75 pieces, \$65.00 ea. addt. 75 pieces
Blackened Shrimp w/remoulade sauce	\$59.00	per 25 pieces, \$49.00 ea. addt. 25 pieces
Stuffed Mushrooms	\$49.00	per 25 pieces. \$25.00 ea. addt. 25 pieces
Spring Rolls with Duck Sauce	\$49.00	per 25 pieces, \$25.00 ea. addt. 25 pieces
Assorted Mini-Quiche	\$49.00	per 25 pieces, \$25.00 ea. addt. 25 pieces
Assorted Mini Cheesecakes	\$35.00	per 25 pieces
Chocolate Dipped Strawberries	\$49.00	per 25 pieces, \$39.00 ea. addt. 25 pieces
Chocolate Fountain (with assorted fruit, marshmallow & graham crackers)	\$6.95	per person, minimum of 50 persons
Bacon, Spinach & Artichoke Dip- Platter	\$99.00	serves 50 persons
Hummus with Pita Chips- Platter	\$99.00	serves 50 persons

Carved Meat Stations*

Choose either:

Seared Pork Tenderloin, Roasted Turkey, Maple Glazed Ham or Roast Beef

Mini-Rolls, Mayo, Mustard

\$7.95 per person

*- Minimum of 50 guests is required for any carving stations

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

A la Carte Menu

Have a smaller budget...you may create your own combination of food and beverage items for your event of meeting! Let us create a custom package for you!

Beverages

Brewed Coffee, Decaffeinated Coffee (minimum of one gallon each)	\$25.00 per gallon
Chilled Fruit Juice (64 oz.)	\$9.95 carafe
Bottled Fruit Juice (10 oz.)	\$2.75 each
Milk (Regular, Low Fat or Skim)	\$9.95 carafe
Bottled Spring Water	\$2.00 each
Soft Drinks	\$1.75 can
Lemonade (minimum of one gallon)	\$12.50 gallon
Fruit Punch (minimum of one gallon)	\$15.00 gallon
Iced Tea (minimum of one gallon)	\$12.50 gallon
Hot Chocolate	\$2.75 bag
Herbal Hot Tea	\$1.50 bag
Individual Milk Cartons (half pint)	\$2.00 each

One gallon averages (16) - 8 oz. cups. A carafe averages (5-6) - 8 oz. servings Average estimate per person is 2 ½ - 3 cups of coffee for AM breaks and 1-2 cups for PM breaks

Bakery

Minimum order of one dozen

Assorted Fruit Muffins, Fruit Breads	\$22.00 dozen
Cinnamon Rolls	\$24.00 dozen
Assorted Bagels with Cream Cheese	\$22.00 dozen
Krispy Kreme Doughnuts- Glazed	\$9.95, dozen
Krispy Kreme Doughnuts- Assorted	\$11.95, dozen
Biscuits with Cheese & Honey Ham	\$25.00 dozen
Biscuits with Cheese & Sausage Patty	\$25.00 dozen
Fresh Baked Assorted Cookies	\$24.00 dozen
Fudge Nut Brownies	\$24.00 dozen
Large Butter Croissants	\$22.00 dozen
English Muffins	\$22.00 dozen
Vegetarian or Vegan Options Available (will require 2-week notice & guarantee)	

Snacks

Assorted Yogurts (Minimum of one dozen)	\$2.50 each
Whole Fresh Fruit (Seasonal)	\$1.50 each
Sliced Fresh Fruit	\$3.75 per person
Fresh Vegetables & Ranch Dip	\$3.75 per person
Assorted Cubed Cheeses & Crackers	\$4.00 per person
Individual Bags of Chips or Pretzels	\$1.50 each
Fruit or Granola Bars	\$1.75 each
Soft Hot Pretzels & Mustard	\$24.00 dozen
Mixed Nuts	\$20.00 pound
Tortilla Chips & Salsa (15-20 servings)	\$25.00 each serving
Party Mix (pound)	\$18.00 each pound

Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.

Please add \$6.95 per person if final guarantee is below the required minimum

A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections

All pricing is subject to an additional 21% service charge and 7% sales tax.

BARS

Hosted Bar & Cash Bars*

Price is Per Drink Based upon Consumption

Final guarantee of guests for the hosted bar must match final guarantee of attendees at your event.
Shots and double cocktails will not be served.

Cash Bar*

House White Wine (Pinot Grigio, Chardonnay)	\$5.50
House Red Wine (Cabernet, Merlot, Pinot Noir)	\$5.50
Domestic Beer	\$4.50
Imported Beer	\$5.75
Call Cocktails	\$7.00
Premium Cocktails	\$8.50
Soft Drinks/Bottled Water	\$2.00

* - A \$125.00 bartender fee will apply to each bar and bartender requested, which covers up to 4 hours.
Each additional hour is \$35 per hour, per bar per bartender.
Minimum of 50 guests and 2 hours required for Cash Bar and \$500.00 in guaranteed bar revenue
All Cash Bars held over 2 hours- will be required to have food available for their guests.

HOSTED BAR#

BEER AND WINE ~ CALL BRAND ~ PREMIUM BRAND

ONE HOUR	\$10	\$13	\$16
TWO HOUR	\$15	\$20	\$25
THREE HOUR	\$20	\$25	\$30
FOUR HOUR	\$25	\$30	\$40

Beer and Wine includes Three Import and Three Domestic Beers,
Merlot, Chardonnay, Cabernet, Pinot Grigio

* - A \$125.00 bartender fee will apply to each bar and bartender requested, which covers up to 4 hours.
Each additional hour is \$35 per hour, per bar per bartender.
Minimum of 50 guests and \$500.00 in guaranteed bar revenue is required
All HOST Bars held over 2 hours- will be required to have food available for their guests.

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*

AUDIO/VISUAL

Meeting Planner Package (Includes Large 85" SMART TV with Plug N Play, house sound, podium and wireless mic)	\$175.00 ea. day
Sound Package (Includes house sound, podium and wireless mic)	\$95.00 ea. day
LCD Projector & Screen	\$125.00 ea.
Lavaliere Mic	\$55.00 ea.
Additional Wireless Mic	\$50.00 ea.
Plug n Present- Large TV with House Sound	\$100.00 ea.
"Present Me" wireless presentation- Large TV & House Sound	\$150.00 ea.
Large Podium	\$25.00 ea.
Table Top Podium	\$15.00 ea.
Large Erasable White Board	\$35.00 ea.
Small Erasable White Board	\$25.00 ea.
Flipchart Stand (includes 1 pad/4 markers)	\$20.00 ea.
Flipchart Pad-Purchase	\$15.00 ea.
Markers, Assorted Colors-Purchase (per marker)	\$2.50 ea.
Conference Phone	\$50.00 ea.
Ethernet- Hard Wired Connection	\$50.00 per line, per day
Dedicated AV/Sound Technician	\$35.00, per hour

***-Any outside LCD Projector brought into the hotel will be charged at the above LCD Projector package, dependent upon the screen being utilized**

PROCEDURES & CONDITIONS All equipment will be set up 1 hour prior to meeting start time, based on room availability. All equipment orders are subject to a 10% service charge for installation and dismantle, plus 7% tax. **Rental prices are per room, per day, unless otherwise specified.** Equipment canceled after it has been set up will be charged at full rate. Any technology requested before or after standard hours is subject to dedicated equipment operator labor charges.

*Custom menus available upon request. A minimum of 25 guests is required for all catering functions unless otherwise noted.
Please add \$6.95 per person if final guarantee is below the required minimum
A minimum of 50 guests is required for all cash bar and hosted bar functions and specified food selections
All pricing is subject to an additional 21% service charge and 7% sales tax.*