## SERVED BREAKFASTS

All plated breakfasts are presented with orange juice, regular and decaffeinated coffees and a selection of hot teas.

# SUNRISE BREAKFAST 

Fluffy Scrambled Eggs
Bacon or Sausage
Country Breakfast Potatoes, Fresh Baked Biscuits, Butter, Preserves

## GRAND DAY

Texas French Toast, Warm Syrup
Bacon, Breakfast Potatoes
Fresh Berries
\$16 per person
\$17 per person

## CHICKEN AND WAFFLES

Chicken Fried Chicken
Golden Waffle, Warm Syrup
Breakfast Potatoes
\$22 per person

## BREAKFAST BUFFETS

Breakfast buffets are accompanied by freshly brewed regular and decaffeinated coffee and assorted hot teas. Priced per person for one hour service time

Buffets require a minimum of $\mathbf{2 5}$ people. For buffets with less than the minimum number of guests, please add $\$ 3$ per person

## COUNTRY BREAKFAST

Orange, Apple and Cranberry Juice Cold Cereals, Skim \& 2\% Milk
Seasonal Sliced Fruit and Berries
Fluffy Scrambled Eggs
Smoked Bacon and Sausage
Country Breakfast Potatoes
Fresh Baked Breakfast Goods
\$20 per person

## EMBASSY BREAKFAST

Orange, Apple and Cranberry Juice Seasonal Fresh Fruit
Fluffy Scrambled Eggs
Smoked Bacon and Sausage
Grand French Toast Cinnamon Butter, Maple Syrup
Country Potatoes
Fresh Baked Biscuits, Sausage Gravy
\$22 per person

EMBASSY

## ENHANCEMENTS \& SNACKS

| Sliced Seasonal Fruit Tray | \$ 5 per person |
| :---: | :---: |
| Assorted Bagels, Cream Cheese, Butter, Jelly | \$24 per dozen |
| Breakfast Sandwich* | \$39 per dozen |
| * Biscuit, Scrambled Eggs, Cheese, Bacon, Sausage or Ham |  |
| Breakfast Burrito* | \$40 per dozen |
| * Flour Tortilla, Scrambled Eggs, Cheddar, Sausage, Peppers |  |
| Local Doughnuts | \$19 per dozen |
| Coffee Cake and Fruit Breads | \$18 per loaf |
| Breakfast Muffins | \$18 per dozen |
| Chef's Assorted Breakfast Pastries | \$20 per dozen |
| Breakfast Danishes | \$22 per dozen |
| Cinnamon Rolls | \$22 per dozen |
| Fruit Cup | \$ 3 per person |
| Assorted Cookies | \$24 per dozen |
| Brownies or Blondies | \$26 per dozen |
| Tortilla Chips, Salsa, Warm Cheese Dip | \$ 8 per person |
| Pretzel Thins | \$10 per pound |
| Potato Chips | \$ 8 per pound |
| Soft Pretzels, Yellow Mustard | \$24 per dozen |
| Homemade French Onion Dip | \$ 2 per person |
| Single-Serve Popcorn | \$ 2 each |
| Whole Fresh Fruit | \$ 2 each |
| Granola Bars | \$ 3 each |
| Assorted Candy Bars | \$ 3 each |

## BEVERAGES

| Coffee, Decaffeinated Coffee or Tea | $\mathbf{\$ 4 0}$ per gallon |
| :--- | :--- |
| Iced Tea | $\$ 34$ per gallon |
| Orange Juice | $\$ 24$ per carafe |
| Cranberry, Apple or Grapefruit Juice | $\$ 24$ per carafe |
| Assorted Soft Drinks/Bottled Water | $\$ 3$ each |
| Energy Drinks | $\$ 4$ each |
| Lemonade or Fruit Punch | $\$ 25$ per gallon |

## BREAK PACKAGES

Priced Per Person for one hour of service.

## THE CONTINENTAL

Orange, Apple and Cranberry Juice Assorted Breakfast Pastries

Fresh Brewed Regular, Decaffeinated Coffee

A Selection of Hot Teas
\$14 per person
Add Sliced Seasonal Fruit \$5 per person Add Hot Breakfast Sandwiches $\mathbf{\$ 3}$ per person

## THE ENERGY BREAK

Vegetable Tray with Dip Pita with Hummus
Fresh Fruit Kabobs with Yogurt Dip
Granola Bars, Trail Mix
Fresh Brewed Regular, Decaffeinated Coffee
A Selection of Hot Teas
Assorted Soft Drinks and Bottled Water
\$15 per person

## ALL AMERICAN SPORTS BREAK

Jumbo Soft Pretzels
Beer Cheese
Mini Corn Dogs
Cracker Jacks
Fresh Brewed Regular, Decaffeinated Coffee Assorted Soft Drinks and Bottled Water

## \$13 per person

## COOKIES N MORE

Assorted Fresh Baked Cookies
Fudge Brownies
Dairy Fresh 2\% and Chocolate Milks
Fresh Brewed Regular and Decaffeinated Coffees
A Selection of Hot Teas
Assorted Sodas and Bottled Water
\$12 per person

# ALL DAY PACKAGES 

## EMBASSY AGENDA

## MORNING BREAK

Fresh Baked Breads, Danish and Muffins
Sliced Fresh Fruit
Fresh Brewed Regular, Decaffeinated Coffee
Selection of Hot Teas, Fruit Juices

MID-MORNING
Fresh Brewed Regular, Decaffeinated Coffee
Selection of Hot Teas
Assorted Soft Drinks, Bottled Waters

AFTERNOON REFRESH<br>Fresh Brewed Regular, Decaffeinated Coffee<br>Selection of Hot Teas<br>Fresh Baked Cookies<br>Kettle Chips and Dip<br>Assorted Soft Drinks, Bottled Water

## \$23 PER PERSON

## EMBASSY AGENDA DELUXE

## PRE-MEETING

Fresh Baked Breads, Danish and Muffins
Sliced Fresh Fruit
Fresh Brewed Regular, Decaffeinated Coffee
Selection of Hot Teas
Apple, Orange and Cranberry Juice

## DELI LUNCH

Can substitute hot buffet for additional fee Potato Salad and Mixed Greens with Dressing Soup of the Day
Sliced Roast Beef, Baked Ham, Smoked Turkey Breast
Swiss, American and Provolone Cheeses
Assortment of Breads and Rolls
Lettuce, Tomato, Pickles, Mayonnaise, Mustard, Horseradish
Chef's Choice Assorted Desserts
Fresh Brewed Regular, Decaffeinated Coffee Iced Tea

## MID-MORNING

Fresh Brewed Regular, Decaffeinated Coffee Selection of Hot Teas
Assorted Soft Drinks
Bottled Water

## \$41 PER PERSON

## SPECIALTY LUNCH BUFFETS

Lunch buffets are accompanied by freshly brewed regular and decaffeinated coffee, iced tea and water. Priced per person for one hour service time
Buffets require a minimum of $\mathbf{2 5}$ people. For buffets with less than the minimum number of guests, please add $\mathbf{\$ 3}$ per person

## THE DELICATESSEN

(Available for groups of 15 or more)
Soup of the Day
Mixed Garden Greens, Selection of Dressings
Tortellini Pasta Salad
Kettle Chips
Sliced Roast Beef, Baked Ham, Smoked Turkey Breast, Salami
Swiss, American and Provolone Cheeses
Assortment of Breads and Rolls
Lettuce, Tomato, Pickles, Mayonnaise, Mustard, Horseradish
Assorted Mini Bundt Cakes

## \$23 per person

## THAT'S ITALIAN!

Minestrone Soup
Caesar Salad
Baked Penne Pasta
Fettuccini Alfredo
Parmesan Crusted Chicken Breast finished with
Asiago Cheese Sauce
Vegetable Provencal
Garlic Breads
Strawberry Cream Cake \& Chocolate Fudge Cake

## \$24 per person

## THE FIESTA

Santa Fe Salad
Cheese Enchiladas
Beef and Chicken Fajitas
Refried Beans
Roasted Corn
Mexican Rice
Sour Cream, Guacamole, Pico de Gallo, Tomatoes
Lettuce, Cheddar, Onions
Key Lime Pie \& Cheesecake
\$26 per person

ORIENT EXPRESS
Egg Drop Soup
Asian Salad
Hawaiian Chicken
Broccoli \& Beef
Fried Rice
Egg Rolls
Steamed Oriental Vegetables
Lemon Cake \& Chocolate Fudge Cake
\$27 per person

## OLD WEST

Pasta Salad
Cole Slaw
Fried Chicken
Smoked BBQ Beef Brisket
Baked Beans
Fresh Cut Corn
Biscuits
Warm Apple Cobbler \& Ice Cream
\$26 per person

THE GRILL OUT
Pasta Salad
Potato Salad
Angus Beef Burgers
Nathan's Hot Dogs
Baked Beans
Cheddar, Swiss and Provolone Cheeses
Lettuce, Tomato, Red Onion, Pickle Spears
Mayonnaise, Mustard, Ketchup
Assorted Mini Bundt Cakes
\$23 per person

# BUILD YOUR OWN LUNCH BUFFET 

Lunch buffets are accompanied by freshly brewed regular and decaffeinated coffee, iced tea and water.
Priced per person for one hour service time
Buffets require a minimum of $\mathbf{2 5}$ people. For buffets with less than the minimum number of guests, please add $\$ \mathbf{3}$ per person

## PLEASE CHOOSE:

2 Entrées<br>2 Accompaniments<br>1 Salad<br>2 Desserts

## ENTRÉE

Herb Baked Chicken
Fried Chicken
Pork Chops
Fried Catfish
BBQ Beef Brisket
Smoked Pork Loin
Tender Roast Beef
Meatloaf

## ACCOMPANIMENTS

Roasted Potatoes
Mashed Potatoes
Three Cheese Macaroni
Grilled Vegetables
Green Beans
Whole Baby Carrots

## SALAD

Tossed Green Salad
Potato Salad
Pasta Salad
Fresh Fruit Salad
Cole Slaw

DESSERTS
Chocolate Fudge Cake
Carrot Cake
Lemon Cake
Strawberry Cream Cake
Cheesecake
Key Lime Pie
Dutch Apple Pie
Warm Fruit Cobbler

## \$26 per person

All buffets served with warm rolls, butter

## SERVED LUNCHES

Entrée plates include your choice of first course, main course, and dessert. Warm rolls, butter, chef's choice of appropriate accompaniments, coffee and decaffeinated coffee, iced tea and water
FLORENTINE CHICKEN IN PUFF PASTRYFlorentine Rice, Chef's VegetableGRILLED CHICKENRoasted Mushroom Vinaigrette, Wild Rice, Chef's Vegetable.
PAN SEARED SALMON
Chef's Vegetable Selection, Rice Pilaf, Dill Aioli
SLICED SIRLOIN STEAK \& SALMON
Honey Glazed Carrots, Horseradish Mashed Potatoes
PETITE FILET 6 OZ.
Mushroom Ragout, Vegetable, Garlic Smash Potato, Cab Jus
MEATLOAF
Roast Garlic Tomato Sauce, Buttermilk Potato, Green Beans
CHICKEN PARMESAN
Pasta Nest, Chef's Vegetable, Choice of Marinara or Alfredo Sauce
ROAST PORK MEDALLIONSFruit Compote, Rosemary Roast Potato, Chef's VegetableTORTELLINI PRIMAVERARoasted Garlic Parmesan Cream Sauce
VEGETABLE WELLINGTON
Mixed Vegetables, Boursin atop a Vegetarian Patty wrapped in Puff Pastry, Marinara
FIRST COURSE OPTIONS
Tomato Basil SoupSausage Potato SoupChicken Noodle SoupMinestrone Soup
Beef Vegetable Barley SoupGarden Mixed Greens
Classic Caesar
DESSERTS
\$25 Per Person
\$23 Per person
\$26 Per Person
\$29 Per Person
\$30 Per Person
\$22 Per Person
\$24 Per Person
\$23 Per Person
\$21 Per Person
\$21 Per PersonChocolate Fudge CakeCarrot CakeKey Lime PieDutch Apple PieLemon CakeStrawberry Cream CakeCheesecake

## SERVED SANDWICHES \& SALADS

Sandwiches are served with choice of pasta salad or kettle chips and choice of dessert, iced tea, coffee and decaffeinated coffee Salads are served with warm rolls, butter, choice of dessert, iced tea, coffee and decaffeinated coffee

## OR

BOXED LUNCHES
Boxed Lunch selections include: Maximum of 3 Selections Potato Chips, Whole Fruit, Chocolate Chip Cookie, Condiments, Chilled Beverage, Napkin and Plastic Flatware Add \$2 per person to the indicated pricing.

CHEF'S SALAD<br>\$18 Per Person<br>Smoked Turkey, Baked Ham, Swiss and Cheddar Cheese, Tomatoes, Cucumbers, Carrot Zest<br>CHICKEN CAESAR SALAD<br>\$20 Per person<br>Grilled Chicken, Romaine, Garlic Croutons, Caesar Dressing<br>CHICKEN SALAD CROISSANT \$21 Per Person<br>Lettuce, Tomato<br>VEGETABLE WRAP<br>\$18 Per Person<br>Avocado, Red Pepper Hummus, Roasted Red Pepper, Zucchini, Spinach Tortilla<br>ROAST TURKEY<br>\$20 Per Person<br>Swiss Cheese, Lettuce, Tomato, Applewood Bacon, Ciabatta Roll<br>ROAST BEEF \& CHEDDAR<br>\$21 Per Person<br>Smoked Cheddar, Horseradish Cream Lettuce, Tomato Ciabatta Roll<br>CHIPOTLE CHICKEN<br>\$21 Per Person<br>Roasted Red Peppers, Mozzarella, Chipotle Mayo, Rustic Artisan Roll

## DESSERTS

Choice of Two Assorted Mini Bundt Cakes:
Chocolate Lava, Pineapple, Carrot or Lemon Lime

## SERVED DINNERS

Entrée plates include your choice of first course, main course, vegetable (except for Pasta \& Vegetarian dishes) and dessert.
Warm rolls, butter, chef's choice of appropriate accompaniments, iced tea, coffee and decaffeinated coffee
FIRST COURSE OPTIONS
DESSERTS
Tomato Basil Soup
Sausage Potato Soup
Chicken Noodle SoupMinestrone Soup
Beef Vegetable Barley SoupGarden Mixed GreensClassic Caesar
PETITE FILET MIGNON 8oz.Twice Baked Potato, JusBRAISED SHORT RIB 6oz.Horseradish Mashed Potato, Cabernet DemiPRIME RIB 12oz.Mashed Potato, JusGRILLED RIB EYE 12oz.Twice Baked Potato, Horseradish Demi
ASIAGO CRUSTED CHICKEN \$27 Per Person

\$27 Per Person
Pasta, Tomato Coulis
CHICKEN FLORENTINE \$28 Per Person

\$28 Per Person
Florentine Rice, Spinach, Alouette Cheese
LEMON CHICKEN PICCATA \$26 Per Person

\$26 Per PersonGarlic Mashed Potato, Lemon PiccataCHICKEN CALAZONE\$30 Per Person
Chicken, Sausage, Onion, Mushrooms, Olives with Pepperoni Sauce
VEGETABLE WELLINGTON
Mixed Vegetables, Boursin atop a Vegetarian Patty wrapped in Puff Pastry, Marinara
THREE CHEESE TORTELLINI\$25 Per Person
Sautéed Vegetables, Herb Cream
DILL SEARED SALMON \$30 Per Person

\$30 Per Person
Au Gratin Potato, Beurre Blanc
GRILLED CHICKEN \& BLACKENED SHRIMP \$30 Per Person

\$30 Per Person
Lemon Garlic Basil Butter, Herb Rice
BRAISED SHORT RIB \& BLACKENED SHRIMP \$33 Per Person

\$33 Per Person
Potato Gallete, Jus, Spinach Butter
FILET MIGNON \& HERB ROASTED CHICKEN \$37 Per Person

\$37 Per Person
Twice Baked Potato

Twice Baked Potato
\$35 Per Person
\$28 Per person
\$34 Per Person
\$34 Per Person
\$30 Per Person
\$27 Per Person
\$25 Per Person

Chocolate Fudge Cake
Carrot Cake
Key Lime Pie
Lemon Cake
Strawberry Cream Cake Cheesecake
Dutch Apple Pie

## SPECIALTY DINNER BUFFETS

Supper buffets are accompanied by freshly brewed regular and decaffeinated coffee and iced tea. Priced per person for one and one-half hour service time

Buffets require a minimum of 25 people. For buffets with less than the minimum number of guests, please add $\$ 5$ per person

## SOUTHERN COMFORT

Mixed Garden Greens, Selection of Dressings
Southern Broccoli Salad
Fried Chicken
Braised Short Rib
Fried Catfish
Blistered Green Beans with Fried Onions
Roasted Red Potatoes
Cheddar Biscuits
Dutch Apple Pie \& Chocolate Fudge Cake
\$32 per person

## WILD WILD WEST

Cobb Salad, Selection of Dressings
Texas Caviar
Chicken Fried Steak
Smothered Pork Chop
Baked Beans
Mashed Potatoes
Jalapeno Cornbread Muffins
Carrot Cake \& Warm Cobbler
\$30 per person

LITTLE ITALY
Caprese Salad
Caesar Salad
Toasted Garlic Ravioli
Meatballs in House Sauce
Penne Pasta
Parmesan Crusted Chicken Breast
Asiago Cheese Sauce
Vegetable Orzo
Vegetable Provencal
Garlic Breads
Lemon Cake \& Cheesecake
\$29 per person

## THE CANTINA

Santa Fe Salad, Selection of Dressing Chili Con Queso and House Made Tortilla Chips Cheese Enchiladas
Beef and Chicken Fajitas
Refried Beans
Mexican Rice
Street Corn
Key Lime Pie \& Cheesecake
\$30 per person

## BUILD YOUR OWN DINNER BUFFET

Dinner buffets are accompanied with warm tolls, butter, freshly brewed regular and decaffeinated coffee and iced tea. Priced per person for one hour service time

Buffets require a minimum of $\mathbf{2 5}$ people. For buffets with less than the minimum number of guests, please add $\$ 5$ per person

| 2 Entrées | 3 Entrées |
| :---: | :---: |
| 2 Accompaniments | 3 Accompaniments |
| 2 Salads | 3 Salads |
| 2 Desserts | 2 Desserts |
| \$28 per person | \$32 per person |
| ENTRÉES | SALAD |
| Baked Chicken | Tossed Green Salad |
| Fried Chicken | Caesar Salad |
| Fried Catfish | Potato Salad |
| Lemon Chicken | Pasta Salad |
| Pork Chops | Cole Slaw |
| Sliced Roast Beef |  |
| BBQ Beef Brisket |  |
| Pasta Primavera |  |
| Grilled Salmon |  |
| Short Rib | DESSERTS |
| Pork Tenderloin | Chocolate Fudge Cake Carrot Cake |
| Carved Prime Rib (add \$8 per person) | Lemon Cake <br> Strawberry Cream Cake Cheesecake |
| ACCOMPANIMENTS | Key Lime Pie Dutch Apple Pie |
| Roasted Potatoes | Warm Fruit Cobbler |
| Mashed Potatoes |  |
| Twice Baked Potatoes |  |
| Three Cheese Macaroni |  |
| Grilled Vegetables |  |
| Green Beans |  |
| Whole Baby Carrots |  |
| Brussel Spouts |  |

Brussel Spouts

## RECEPTIONS

## HOT HORS D'OEUVRES

(Minimum order of 25 pieces per item)

| Buffalo Wings w/Ranch Dressing | $\mathbf{\$ 3}$ per piece |
| :--- | :--- |
| Hand Breaded Chicken Strips | $\mathbf{\$ 3}$ per piece |
| Baby Back Ribs | $\mathbf{\$ 2 . 5 0}$ per piece |
| Swedish Meatballs | $\$ 2.50$ per piece |
| Chicken Skewers | $\$ 3$ per piece |
| Beef Skewers | $\$ 3$ per piece |
| Pork Skewers | $\$ 3$ per piece |
| Vegetable Skewers | $\$ 2.50$ per piece |
| Armadillo Eggs (Stuffed Jalapenos) | $\$ 3$ per piece |
| Spanakopita | $\$ 2.50$ per piece |


| Miniature Quiche (Assorted) | $\mathbf{\$ 2 . 5 0}$ per piece |
| :--- | :--- |
| Chicken Pot Sticker | $\mathbf{\$ 3}$ per piece |
| Miniature Egg Rolls w/Hot Mustard | $\mathbf{\$ 3}$ per piece |
| Crab Stuffed Mushrooms | $\mathbf{\$ 3}$ per piece |
| Fried Cheese w/ Marinara Sauce | $\mathbf{\$ 2 . 5 0}$ per piece |
| Fried Ravioli w/ Marinara Sauce | $\mathbf{\$ 2 . 5 0}$ per piece |
| Fried Mushrooms w/ Ranch Dressing | $\mathbf{\$ 2 . 5 0}$ per piece |
| Fried Shrimp w/ Cocktail Sauce | $\mathbf{\$ 3}$ per piece |
| Southwest Potato Skins | $\mathbf{\$ 3}$ per piece |

## COLD HORS D'OEUVRES

(Minimum order of 25 pieces per item)
Mini Sub Sandwiches
Deviled Eggs
Chocolate Covered Strawberries
Tortilla Pinwheels w/ Southwest Smoked Chicken
Jumbo Shrimp Cocktail
$\$ 3$ per piece
\$3 per piece
$\$ 3$ per piece
\$3 per piece
\$4 per piece

# TRAYS \& DISPLAYS 

The Trays and Food Displays below are available in either Small (approximately $\mathbf{2 5}$ people) or Large (approximately $\mathbf{5 0}$ people)

# IMPORTED AND DOMESTIC CHEESE DISPLAY <br> Small \$100 <br> Large \$ 150 

| FRESH SEASONAL FRUIT DISPLAY | HUMMUS DISPLAY |  |
| :---: | :---: | :---: |
| Small \$70 | Large \$ 140 | Small \$60 |
|  |  | Large $\mathbf{\$ 1 2 0}$ |
| VEGETABLE AND RELISH CRUDITÉS | BRUSCHETTA DISPLAY |  |
| Small \$60 | Large $\mathbf{\$ 1 2 0}$ | Small \$70 |

## FROM THE CARVING BOARD

All carved items are served with Silver Dollar Rolls and Condiments (serves 50) Below items require an attendant or carver @ \$35.00

INSIDE ROUND OF BEEF
\$14 per person

BOURBON GLAZED HAM
\$10 per person

## ROASTED TENDERLOIN OF BEEF

Rolled in Fresh Rosemary and Mustard Seed
\$18 per person

SMOKED PRIME RIB OF BEEF
\$16 per person

SMOKED TURKEY BREAST
\$11 per person

SMOKED PORK TENDERLOIN
Rolled in Fresh Herbs, Garlic, and Cracked Black Pepper
\$12 per person

EMBASSY
SUITES
by HILTON
OKahoma C City - Will Rogers Wortid Aipor

## BAR SERVICES

## CASH OR HOSTED BAR

All bars are complete with mixers and garnish. See Sales Manager for custom bar offerings. A Bartender Fee of $\$ \mathbf{1 5 0 . 0 0}$ will be applied

## SILVER BAR

\$7 per cocktail
Sobieski Vodka
Seagram's 7 Whisky
Johnnie Walker Red
Sauza Blue Tequila
Bombay Gin
Cruzan Silver Rum
Jim Beam Bourbon
GOLD BAR
Tito's Handcrafted Vodka
Dewar's White Label Scotch
1800 Reposado Tequila
Beefeater Gin
Canadian Club Whisky
Jack Daniels Whiskey
Bacardi Silver Rum
Captain Morgan Rum
PLATINUM BAR
\$11 per cocktail
Ketel One Vodka Johnnie Walker Black
Patron Silver Tequila
Captain Morgan’s Private
Bombay Sapphire Gin
Crown Royal Whiskey
Courvoisier VS Cognac
Markers Mark Kentucky Bourbon
PREMIUM CORDIALS
\$10 per cocktail
Bailey's Irish Crème
Amaretto DiSaronno
Drambuie
Kahlua
Chambord
Sambuca
Frangelico
Godiva Chocolate Cream
Grand Marnier

## BEER SELECTIONS

Domestic
\$4 per bottle
Import
Craft \& Local
KEG BEER
$\$ 5$ per bottle
$\$ 6$ per bottle

## BAR PACKAGES

All bars are complete with mixers and garnish. See Sales Manager for custom bar offerings. A Bartender Fee of $\$ 150.00$ will be applied

## NON ALCOHOLIC

Assorted Soft Drinks, Juices, Water and Iced Tea
Two Hours \$10 per guest
Three Hours \$12 per guest
Four Hours \$15 per guest

## SILVER BAR

Silver Bar Selection of Liquor, Choice of Domestic \& Import Beers
Selection of Sycamore Lane Wine
Two Hours \$21 per guest
Three Hours \$28 per guest
Four Hours \$33 per guest

GOLD BAR
Gold Bar Selection of Liquor, Choice of Domestic, Import \& Craft Beers
Selection of Sycamore Lane Wines
Two Hours \$24 per guest
Three Hours \$32 per guest
Four Hours
\$38 per guest

PLATINUM BAR
Platinum Bar Selection of Liquor,
Choice of Domestic, Import \& Craft Beers
Selection of Trinity Oaks Wines
Two Hours \$27 per guest
Three Hours \$36 per guest
Four Hours \$43 per guest

## HOUSE WINES

Choose 3 Wines
Sycamore Lane
\$8 per glass/ \$30 per bottle
Trinity Oaks \$10 per glass / \$38 per bottle
White Zinfandel, Pinot Grigio, Chardonnay, Sauvignon
Blanc, Pinot Noir, Merlot, Cabernet Sauvignon
CHAMPAGNE
See Sales Manager for Price

## AUDIO/VISUAL SERVICES

Additional equipment and labor may be required at an additional fee. Charges do not include applicable tax and service charge. Labor charge per meeting room to set up $A / V$ equipment is $\$ 45$ initial set up day.
INDIVIDUAL ITEMS
CONFERENCE AIDES
Wireless Presentation Remote ..... $\$ 50$
Laser Pointer ..... \$ 25
Polycom Conference Phone ..... \$ 75
Flipchart Pad \& Markers ..... \$ 35
Post-It Flipchart Pad \& Markers ..... \$ 50
Easel ..... \$ 10
Whiteboard w/ Markers ..... \$ 35
AC Extension Cords ..... \$ 10
AC Power Strips ..... \$ 10
A/V Cart w/ Power ..... \$ 16
A/V Cart ..... \$ 10
VIDEO
LCD Projector
LCD Projector ..... \$200 ..... \$200
8' Screen ..... \$ 75
Overhead Projector ..... \$45
32" Color Monitor w/ Cart ..... \$ 75
CD, DVD Player or VCR ..... \$ 50
AUDIO
Wireless Handheld Microphone ..... \$ 75
Lavalier Microphone ..... \$ 25
Wired Handheld Microphone ..... \$ 25
Floor Mic Stand ..... \$ 15
Tabletop Mic Stand ..... \$ 15
8 Channel Mixer ..... $\$ 50$
Audio Patch ..... \$ 35
COMPUTER EQUIPMENT
Presentation Laptop ..... \$200
VGA Switcher ..... \$ 95
VGA Distribution Amplifier ..... \$ 50
VGA Cabling $25^{\prime}$ or 50' ..... \$ 30
Printer ..... \$ 50
Computer Speakers ..... \$ 10
Wired Internet ..... \$100

