



RENAISSANCE® BARONETTE HOTEL

INTRIGUING • STYLISH • DISTINCTIVE

R
RENAISSANCE®
HOTELS

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NOVI, MI 48377
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ABOUT RENAISSANCE

We created RENAISSANCE for travelers

Those who seek new adventures and discoveries, let us help you and your attendees navigate your destination so you can uncover the local flavor, charm and culture, because at RENAISSANCE, there's always something wonderfully new to be found.

THE IN CROWD

Discover the local happenings in Novi with navigator by renaissance. Our in-the-know guides recommend the best, most authentic, undiscovered side of our city.

WE ARE HERE

Conveniently located near the intersection of I-96 and I-275 • At Twelve Oaks Mall in Novi, MI • Thirty minutes from Detroit Metropolitan Airport • Three miles from Suburban Collection Showplace
Ann Arbor 30 mi
Detroit 32 mi
Lansing 63 mi
Grand Rapids 130 mi
Mackinac Island 277 mi

THE PLACE TO MEET

Meetings should be inspiring, where ideas come to life and great minds come together. Meet in style, sophistication and inspiration.

A FLAVORFUL EVENT

Complementing our distinctive space with creative menus, The Baronette Renaissance sets the stage for intimate gatherings of ten to celebrations of over 250, or anything in between. This is where food, drink, and inspired design meet and mix.

THE EXTRAS

Business center • Guest laundry • Pantry gift shop • Wellness Center, including fitness center • Retail wine market • Charcuterie & cheese deli • Original artwork throughout hotel from local Cranbrook Institute and the College for Creative Studies.

LOCAL FINDS

Twelve Oaks Mall • Twelve Mile Crossing at Fountain Walk • Mayberry State • Kensington State Park • Greenfield Village and Henry Ford Museum • Little Caesar's Arena • Ford Field • Comerica Park

DISCLAIMERS

Food & Beverage Policies

All food and beverage must be purchased and served by the hotel. It must be consumed on the premise. Outside food and beverage must be approved by the General Manager of Food and Beverage Operations and will be subject to a service fee.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

All buffet prices are per person for a maximum of 90 minutes of service – Hot Buffets require a minimum of 20 guests. If less guests, there will be \$100 Set Up Fee added to buffets

All Prices (food, beverage, audio visual, meeting room rental and all additional services) are subject to a taxable 23% Service Charge and 6% State Sales Tax

All Banquet Event Order Details to include food, beverage, audio visual, set up, and agenda are due twenty **(20) business days prior to the event. If Event Order Details are received after 20 business days, a 20% surcharge per item will apply. The food and beverage choices are based on availability and are at the hotel's discretion. **

Guarantees

The guaranteed number of guests is due to the catering department ten **(10) business days prior** to the event. If we do not receive a guarantee, the expected number of guests will become the guarantee. The hotel will be prepared to set and serve for 5% over the guarantee. Should the actual guest counts exceed 5% of guarantee, a 20% surcharge per item will apply. The hotel cannot guarantee the same menu items will be served to guests above the 5% overset.

Payment Policy

An authorized credit card must be submitted to hotel upon signing of the agreement for all events.

All functions must be paid in full, at minimum, **five (5) business days prior** to the event by credit card, cashier's check or money order, unless credit for direct billing has been established with the Renaissance Baronette Hotel. Your Sales Manager will be happy to provide you with further details on establishing credit.

****All payments by business or personal checks are due by fifteen (15) business days prior to the event. ***

Audio Visual & Business Center

Our Audio Visual partner, PSAV can provide you with all of your equipment rental needs. The Business Center is available for all of your office needs.

Parking Policy

We offer complimentary parking

Please see your Sales/Event Manager to price and arrange valet parking

SHIPPING AND RECEIVING INFORMATION

Shipping & Receiving

Arrangements must be made in advance with your coordinator for access to the receiving area. This will avoid conflict with regular hotel deliveries. We request that all shipments arrive no earlier than 72 hours prior to your meeting/event date with us. Should any materials arrive prior to the three days; a \$5.00 fee will be charged per day. Your first two boxes delivered or removed from function space are free. For each box after your second box, there will be a \$3.00 charge per box or \$25.00 per every 50 pounds. Our receiving area is open between 8:00am and 5:00pm Monday through Friday. It is necessary for meeting/event planners to arrange for unloading, transporting, installing, dismantling, or handling of products. The hotel will arrange for labor at an additional charge if so desired.

Shipping & Storage Customs

If your material is coming from outside the United States, it will have to clear United States Customs. Customs brokers will be of invaluable assistance in your efforts to get materials into the United States.

Labeling & Boxing/Shipping

In order to avoid confusion or misplaced materials, anything being sent to The Baronette Renaissance Detroit-Novu Hotel, should be clearly labeled in the following manner:

Name of Meeting/Event
Name of Company & Contact Person
Date(s) of Meeting/Event
Hotel's Address (C/O your Event Manager)

Storage

Due to limited storage space, The Baronette Renaissance Detroit-Novu Hotel cannot guarantee the security of any materials shipped in advance. In the event that you have a large amount of material that must be pre-shipped, we strongly recommend that a moving company with storage facilities be utilized. Arrangements for storage and movement of your packages can be made with them.

Signs, Seals, Banners, Crests, & Flags

Under no circumstances should anything be nailed, screwed, or otherwise affixed to the walls or fixtures of our hotel. In addition, no displays or signage are permitted in the lobby area of the hotel, unless professionally made and/or approved by the hotel.

BREAKFAST BUFFETS

Breakfast to include -
Freshly Squeezed Orange Juice and Cranberry Juice
Starbucks Coffee and Assorted Tazo Tea

The Baronette Executive Continental I \$20

Assorted Bagels
Whipped Cream Cheese
Fresh Muffins
House-made Scones
Danishes
Sliced Seasonal Fruit and Berries
Individual Greek Yogurt

The Novi Breakfast I \$26

(minimum of 20 guests)
Fresh Muffins, House-made Scones, Danishes,
Seasonal Breakfast Breads
Sliced Seasonal Fruit and Berries
Individual Greek Yogurt
Whole Fruit
Scrambled Eggs
Applewood Smoked Bacon or House-made
Sausage Patty (include both for additional \$4)

The Baronette Buffet I \$28

(minimum of 20 guests)
Fresh Muffins, Danishes
Sliced Seasonal Fruit and Berries
Scrambled Eggs
Country Style Potatoes
Applewood Smoked Bacon or House-made
Sausage Patty (include both for additional \$4)
Buttermilk Pancakes or Waffles (include both
for additional \$3)

The European Continental I \$30

Baguette Toast
Mini Scones
Individual Greek Yogurt
Granola
Grapes and Berries
Assortment of Soft Cheeses
Hard Boiled Eggs
Smoked Salmon
Rosemary Ham

Brunch Buffet I \$30

(minimum of 20 guests)
Sliced Seasonal Fruit and Berries
Scrambled Eggs
Applewood Smoked Bacon or
House-made Sausage Patty (include both for additional \$4)
Garden Salad - Mix, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette
Country Style Potatoes
Seasonal Vegetable
Chicken Breast with Artichokes, Tomatoes, Chicken Jus

PLATED BREAKFAST

Includes Basket of Pastries, Starbucks Coffee, and Assorted Tazo Tea

Two Scrambled Eggs | \$13

Applewood Smoked Bacon or House-made Sausage Patty, Country Style Potatoes with Onions

House Made Quiche | \$14

Leeks, Roasted Mushroom, Gruyere, Mixed Greens with Honey Sherry Vinaigrette

Fried Chicken and Waffle | \$22

Cardamom Pineapple Caramel, Bruleed Bananas, Toasted Coconut

Strata | \$23

Torn Bread, Arugula, Goat Cheese, Orange Hollandaise, Mixed Greens with Honey Sherry Vinaigrette

English Breakfast | \$25

Baked Eggs with Spinach, Grilled Sourdough Toast, Roasted Tomato, Braised Beans, Bangers, and Grilled Mushroom

BREAKFAST STATIONS

*One Chef Attendant required per 50 guests, \$75
Breakfast stations can be ordered in addition to an existing breakfast buffet or plated selection. Breakfast stations cannot be ordered ala carte.*

Waffle Station | \$6

Maple Syrup
Whipped Cream
Seasonal Fruit Compote
Whipped Peanut Butter Cream
Whipped Butter

Omelet Station | \$6

Red Onions
Peppers
Tomato
Ham
Bacon
Cheddar
Broccoli
Eggs
Egg Whites

Morning Bar Options

\$7 per person, per hour plus \$100 bartender fee per 75 guests

Bloody Mary Bar

Pinnacle Vodka
Bloody Mary Mix
Celery
Olives
Bacon
Lime Wedges

Mimosa Bar

Sparkling Wine
Orange Juice
Apple Juice
Cranberry Juice
Sliced Assorted Fruit

BREAKFAST ENHANCEMENTS

*Breakfast enhancements can be ordered in addition to an existing breakfast buffet or plated selection.
Breakfast enhancements cannot be ordered ala carte.*

Pancakes or Waffles | \$3 per person

Scrambled Eggs | \$3 per person

Applewood Smoked Bacon or House-made Sausage Patty | \$4 per person

Turkey Bacon | \$5 per person

Steel Cut Oatmeal - Brown Sugar, Dried Michigan Cherries, Honey, Milk, Butter | \$5 per person

A LA CARTE BREAKFAST ITEMS

Nova Lox with Bagels | \$12 per person

Greek Yogurt | \$5 per person

Jalapeno Biscuit Sandwich - Dearborn Ham, Egg, Cheddar Cheese | \$4 per sandwich

Breakfast Burrito - Spinach, Tomato, Egg White, Feta | \$4 per burrito

Breakfast Burrito - Pepper, Onion, Egg, Gruyere Cheese | \$4 per burrito

Breakfast Burrito - Chorizo, Avocado, Salsa, Egg, Queso Fresco | \$8 per burrito

Assorted Bagels, Cream Cheese | \$40 per dozen

BREAKS

Designed for 30 minutes service

House-made Flavored Popcorn | \$10

Butter
Bacon Caramel
Salt and Pepper
Parmesan

Dips | \$12

House-made Caramel Dip with Sliced Apples
House-made French Onion Dip
Hummus
House-made Potato Chips
Pita Chips

Health Nut | \$13

Whole Fruit
Individual Greek Yogurt
Vegetables Crudit  Display with Ranch Dressing
Trail Mix (Almonds, Peanuts, Raisins, Dried Cherries, Dried Cranberries, M&M'S, Pretzels)

Michigan Munchies | \$13

Individual Bags of Better Made® Chips
Germack® Fancy Mixed Nuts
Salt Water Taffy
Assorted Faygo® Soda

Stadium Break | \$14

Warm Pretzels with Beer Mustard
Mini Hot Dogs with Ketchup, Mustard, Relish
House-made Popcorn

BREAK ENHANCEMENTS

Price Per Item

Whole Market Fruit | \$2

Individual Bags of Better Made Chips | \$2

House-made Vanilla Orange Yogurt and Berry Parfaits | \$3

Germack® Fancy Mixed Nuts | \$4

Energy Bars | \$5

Individual Flavored Greek Yogurt | \$5

Sliced Seasonal Fruit and Berries | \$5

Vegetable Crudité Display with Ranch Dressing | \$5

Tortilla Chips, Fresh Salsa, Guacamole | \$6

Price Per Dozen

Baronette Eggs (Hard Boiled Eggs) | \$18

Peanut Butter Blondies | \$24

Assorted Fresh Baked Cookies and Brownies | \$32

Muffins, Danish, House-made Scones with Butter and Jams | \$36

Assorted Fresh Bagels, Whipped Cream Cheese | \$40

ALL DAY MEETING PACKAGE

All Day Meeting Package I \$54

(minimum 20 guests)

All Day Beverages

Freshly Brewed Starbucks Coffee, Assorted Tazo Tea, Soft Drinks, and Aquafina Bottled Water

Breakfast

Fresh Orange Juice and Cranberry Juice
Assorted Bagels, Whipped Cream Cheese
Fresh Muffins, Danishes, House-made Scones, Jams and Butter
Individual Greek Yogurt

Lunch

Assorted Rolls and Butter
Soup and Salad (please select two):
Beef Barley Soup
Tomato Basil Soup
Vegetable Minestrone Soup
Caprese Salad - Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction
Caesar Salad - Romaine Hearts, Lemon Zest, House-made Croutons, Caesar dressing
Fuji Apple Salad - Mixed Greens, Vanilla Apples, Spiced Nuts, Dried Fruit, Fuji Apple Vinaigrette
Garden Salad - Spring Mix, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette and Ranch
Toasted Farm Salad - Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette

Sandwiches - (please select two - add a third sandwich for \$3 per person)

Ham and Cheese Sandwich - Dearborn Smoked Ham, Cottonwood Cheddar Cheese, Lettuce, Tomato, Beer Mustard, Croissant

Roasted Seasonal Vegetable Wrap - Boursin, Spinach Tortilla

Roasted Turkey Sandwich - Tomato, Lettuce, Garlic Aioli, Whole Wheat

Southwest Chicken Wrap - Tomato, Avocado, Black Beans, Red Onion, Chili Aioli, Flour Tortilla

Smoked Chicken Salad Sandwich - Bacon, Cottonwood Cheddar Cheese, Tomato, Brioche

Afternoon Break

Assorted House-made Cookies and Brownies

ALL DAY MEETING PACKAGE LUNCH UPGRADES

(minimum 20 guests)

Each lunch buffet upgrade is an additional \$10 per person

Option 1 : Mexican Lunch Buffet

Tortilla Soup
Southwest Salad - Lettuce, Tomatoes, Black Olives, Cheddar Cheese, Tortilla Strips, Chili Lime Vinaigrette
Cheese Enchiladas
Ground Beef and Pulled Chicken
Refried Beans and Spanish Rice
Shredded Lettuce, Pickled Jalapeno, Diced Tomato, Black Olive, Sour Cream, Cheddar Cheese, Onion with Cilantro, Lime Wedges
Flour Tortillas and Tortilla Chips
Salsa Roja and Salsa Verde

Option 3 : Two Entrée Lunch Buffet

Assorted Rolls and Butter
Soup and Salad
(Please select two – see previous page)

Entrées

Dijon Parmesan Crusted Chicken - Chardonnay Caper Butter Sauce
Penne Pasta - Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

Starch and Vegetable

(please select two)

Broccolini
French Beans
Grilled Asparagus
Roasted Carrots
Garlic Whipped Potatoes
Smashed Roasted Red Skins
Roasted Fingerlings
Wild Rice

Option 2 : Italian Lunch Buffet

Assorted Rolls and Butter
Vegetable Minestrone Soup
Chopped Salad - Romaine Lettuce, Chick Peas, Parmesan and Provolone Cheese, Roasted Red Peppers, Kalamata Olives, Basil Vinaigrette
Penne Pasta, Asparagus, Peas, Pesto Cream Sauce
Sweet Italian Sausage Meatballs, Peppers and Onions
Pan Seared Chicken Breast with Capers, Tomato, Olives, Butter
Spinach and Artichoke Spread

Option 4 : Two Entrée Lunch Buffet

Assorted Rolls and Butter
Soup and Salad
(Please select two – see previous page)

Entrées

Grilled Bistro Tenderloin – Marchand Du Vin
Penne Pasta - Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

Starch and Vegetable

(please select two)

Broccolini
French Beans
Grilled Asparagus
Roasted Carrots
Garlic Whipped Potatoes
Smashed Roasted Red Skins
Roasted Fingerlings
Wild Rice

LUNCH BUFFET

(minimum 20 guests)

Assorted Rolls and Butter

Starbucks Coffee and Assorted Tazo Tea

Two Entrées | \$34

Three Entrées | \$36

Soups and Salads

(please select two)

Beef Barley Soup

Tomato Basil Soup

Vegetable Minestrone Soup

Caprese Salad - Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction

Caesar Salad - Romaine Hearts, Lemon Zest, House-made Croutons, Caesar dressing

Fuji Apple Salad - Mixed Greens, Vanilla Apples, Spiced Nuts, Dried Fruit, Fuji Apple Vinaigrette

Garden Salad - Spring Mix, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette and Ranch

Toasted Farm Salad - Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts,
Shallot Vinaigrette

Entrées

Roasted Farm Chicken Breast - Chicken Jus

Dijon-Parmesan Crusted Chicken Breast, - Chardonnay Caper Butter Sauce

Grilled Bistro Tenderloin – Marchand Du Vin

Braised Short Rib - Marchand Du Vin (additional \$8 per person)

Pan Seared Seasonal Fish - Whole Grain Beurre Blanc

Penne Pasta - Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

Pork Chop – Sauce Robert

Starch and Vegetable

(please select two)

Broccolini

French Beans

Grilled Asparagus

Roasted Carrots

Garlic Whipped Potatoes

Smashed Roasted Red Skins

Roasted Fingerlings

Wild Rice

THEMED LUNCH BUFFETS

(Minimum 20 guests)

Includes Starbucks Coffee and Tazo Tea

Mexican Lunch Buffet | \$35

Tortilla Soup

Southwest Salad: Lettuce, Tomatoes, Black Olives, Cheddar Cheese, Tortilla Strips, Chili

Lime Vinaigrette

Cheese Enchiladas

Ground Beef and Pulled Chicken

Refried Beans, Spanish Rice,

Shredded Lettuce, Pickled Jalapeno, Diced

Tomato, Black Olive, Sour Cream, Cheddar Cheese, Onion with Cilantro, Lime Wedge

Flour Tortillas and Tortilla Chips

Salsa Roja and Salsa Verde

Italian Lunch Buffet | \$36

Assorted Rolls and Butter

Vegetable Minestrone Soup

Chopped Salad - Romaine Lettuce, Chick

Peas, Parmesan and Provolone Cheese,

Roasted Red Peppers, Kalamata Olives, Basil

Vinaigrette

Penne Pasta - Asparagus, Peas, Pesto Cream Sauce

Sweet Italian Sausage Meatballs - Peppers and Onions

Pan Seared Chicken Breast - Capers,

Tomato, Olives, Butter

Spinach and Artichoke Spread

ACTION LUNCH BUFFET

(Minimum 20 guests)

Includes; Starbucks Coffee and Tazo Tea

Assorted Rolls and Butter

Soup and Build Your Own Salad Buffet | \$22

Soup

(please select one)

Beef Barley Soup

Tomato Basil Soup

Vegetable Minestrone Soup

Salad Bar

Mixed Greens and Chopped Romaine Lettuce

Smoked Bacon

Hard Boiled Eggs

Tomato

Cucumbers

Carrots

Roasted Red Peppers

Grilled Red Onions

Chick Peas

Mushrooms

Candied Walnuts

Dried Tart Cherries

Croutons

Parmesan Cheese, Cheddar Cheese, Bleu Cheese

Roasted Shallot Vinaigrette, Ranch, Caesar

Additional Salad Proteins

Grilled Chicken | \$6 per person

Grilled Shrimp | \$9

Grilled Seasonal Fish | \$10 per person

DELI AND BOXED LUNCH

(Minimum 20 guests)

Includes Starbucks Coffee and Tazo Tea

Deli Lunch Buffet I \$28

Starters

(please select two)

Beef Barley Soup

Tomato Basil Soup

Vegetable Minestrone Soup

Caprese Salad - Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction

Caesar Salad - Romaine Hearts, Lemon Zest, House-made Croutons, Caesar dressing

Fuji Apple Salad - Mixed Greens, Vanilla Apples, Spiced Nuts, Dried Fruit, Fuji Apple Vinaigrette

Garden Salad - Spring Mix, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette and Ranch

Toasted Farm Salad - Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts,
Shallot Vinaigrette

Sandwiches

(please select three)

Ham and Cheese Sandwich –

Duroc Smoked Ham, Cottonwood Cheddar Cheese, Lettuce, Tomato, Beer Mustard, Croissant

Roasted Seasonal Vegetable Wrap –

Boursin, Spinach Tortilla

Roasted Turkey Sandwich –

Tomato, Lettuce, Garlic Aioli, Whole Wheat

Southwest Chicken Wrap –

Tomato, Avocado, Black Beans, Red Onion, Chili Aioli, Flour Tortilla

Smoked Chicken Salad Sandwich –

Bacon, Cottonwood Cheddar Cheese, Tomato, Brioche

Boxed Lunch I \$25

Please Choose any two of our Deli Sandwich Options;

Better Made® Potato Chips

Cole Slaw

Apple

Soft Drinks (Pepsi Products)

PLATED LUNCH

(Minimum 20 guests)

Assorted Rolls and Butter , Starbucks Coffee and Tazo Tea

Soups and Salads

(please select one)

Beef Barley Soup

Tomato Basil Soup

Vegetable Minestrone Soup

Caprese Salad - Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction

Caesar Salad - Romaine Hearts, Lemon Zest, House-made Croutons, Caesar dressing

Fuji Apple Salad - Mixed Greens, Vanilla Apples, Spiced Nuts, Dried Fruit, Fuji Apple Vinaigrette

Garden Salad - Spring Mix, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette and Ranch

Toasted Farm Salad - Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette

Entrées

(Accompanied by choice of starch and vegetable)

Pork Chop | \$26

Sauce Robert

Roasted Farm Chicken Breast | \$28

Chicken Jus

Dijon-Parmesan Crusted Chicken Breast | \$30

Chardonnay Caper Butter Sauce

Grilled Bistro Tenderloin | \$32

Marchand Du Vin

Pan Seared Seasonal Fish | \$30

Whole Grain Beurre Blanc

Vegetarian Entrées

Entree Caesar Salad | \$17

Romaine, Parmesan, Croutons,

House Made Caesar Dressing

Entree Toasted Farm Salad | \$17

Mixed Greens, Dried Cherries, Cantalet
Cheese, Grilled Apples, Candied Walnuts,
Shallot Vinaigrette

Grilled Cauliflower Steak | \$25

Charred Tomato Risotto, Balsamic

Penne Pasta, Cherry Tomatoes | \$26

Garlic, Vegetables, Beurre Blanc

Creamy Mushroom Risotto | \$26

Wild Mushroom, Parmesan, Lightly
Whipped Cream

Starch and Vegetable

(please select two)

Broccolini

French Beans

Grilled Asparagus

Roasted Carrots

Garlic Whipped Potatoes

Smashed Roasted Red Skins

Roasted Fingerlings

Wild Rice

Maximum three entrée choices.

If three entrees are selected there will be an additional \$2 per person fee applied to each entree.

Multiple Entrees will have the same selection of starch.

If offering multiple entree choices, place cards are to be provided for guests which indicate their selection and a list of how many entree types per table.

HORS D'OEUVRES DISPLAYS

Hot Hors D'oeuvres Displays

House Made Sausage Display | \$9

Chorizo, Kielbasa, smoked hunters, spicy Italian sausage, beer mustard, whole grain mustard, onion jam

Smoked Atlantic Salmon Display | \$10

Lemon Caper Aioli, Red Onion, Cherry Tomato Confit, Dill Cream, Whole Grain Mustard Aioli, Baguettes

Cheese Bar | \$14

Cheddar-Ale fondue with Zingerman's sourdough bread and baguettes, warm Raclette with boiled potatoes and gherkins, baked Martin Colette Brie wrapped in puff pastry, with dried fruit, spiced nuts, raspberry preserves and ginger-orange marmalade

Cold Hors D'oeuvres Displays

Display of Fresh Seasonal Fruits | \$8

Seasonal Fruit and Berries with Pastry Cream, Mint Yogurt, Ginger Whipped Cream

Vegetable Display | \$9

Grilled asparagus, zucchini & yellow squash, fresh broccoli & cauliflower florettes, carrot, cucumber & celery. Baguette, assorted crackers, sweet onion jam, & tomato confit, Basil pesto, ranch & whipped garlic cream

Assorted Domestic & Imported Cheeses | \$12

Assorted Cheeses, sliced baguette, assorted crackers, lavender Honey, bacon caramel, onion jam, spiced nut, dried fruit

Artisanal Cheese & Charcuterie Board | \$16

Chef's Selection of Assorted Meats and Cheeses, Accoutrements, Baguette, Crackers

Sushi Display | \$18

California Roll, Vegetable Roll, Spicy Tuna, Eel and Cucumber, Philadelphia Roll, Salmon Roll, Soy Sauce, Wasabi, Ginger

Mediterranean Display | \$20

Assorted Crackers, Pita Bread and Baguette Assorted Olives, Marinated Artichokes, Soppressata, Copa, Chick Pea Hummus, Eggplant Caponata, Roasted Red Pepper Salad, Fresh Mozzarella

A LA CARTE HORS D'OEUVRES

(Priced per piece)

Hot Hors D'oeuvres

Parmesan Gougers | \$3

Baked Puffed Pastry

Sesame Chicken | \$3

Sweet and Sour Sauce

Twice Bake Redskin Potato | \$3

Bacon, Chive, Cheddar Cheese

Arancini | \$4

Wild Mushrooms, Boursin, Parmesan, Onion Jam

B.L.T. | \$4

Petite Tenderloin, Frisee, Roasted Tomato,
Horseradish Cream

Spring Rolls | \$4

Choice of Pork or Vegetarian, Sweet Chili Sauce

Grilled Cheese | \$4

Boursin, Gruyere, Sweet Tomato Jam

Miniature Beef Wellington | \$5

with Tarragon Aioli

Grilled Artichoke Canape | \$5

Creamed Spinach, Parmesan

Crab Cakes | \$6

Curry Aioli

Lamb Lollipops | \$8

Grilled Lamb, Chimichurri

Scallop | \$8

Bacon, Gremolata

Cold Hors D'oeuvres

Caprese Skewer | \$3

Tomato, Baby Mozzarella, Basil, Lemon Oil

Chorizo Madeline | \$3

Spanish Chorizo, Lemon Zest

Goat Cheese Mousse Connet | \$3

Roasted Red Pepper and Pine Nut Salad

Avocado Toast | \$4

Pickled Shallot, Country Ham

Canape Chicken Tostada | \$4

Avocado, Pico de Gallo

Bruschetta | \$4

Roasted Tomato, Basil, Parmesan

Beef Tartar | \$4

Wasabi Aioli, Wonton, Scallion Salad

Grilled and Chilled Fruit Skewer | \$4

Assorted Grilled Fruits, Mint Yogurt

Tuna Tartar | \$4

Wasabi Aioli, Wonton, Scallion Salad

Beef Cured Salmon Carpaccio | \$5

Puffed Rice Cracker, Horseradish, Dill

Shrimp Cocktail | \$5

Poached Shrimp, House-made Cocktail
Sauce

HORS D' OEUVRES PACKAGE

Hors d' Oeuvres Package I \$25 per Person

Displays *(select one)*

Assorted Domestic & Imported Cheeses

Assorted Cheeses, sliced baguette, assorted crackers, lavender Honey, bacon caramel, onion jam, spiced nut, dried fruit

House Made Sausage Display

Chorizo, Kielbasa, smoked hunters, spicy Italian sausage, beer mustard, whole grain mustard, onion jam,

Mediterranean Display

Assorted Crackers, Pita Bread and Baguette

Assorted Olives, Marinated Artichokes, Soppressata, Copa, Chick Pea Hummus, Eggplant Caponata, Roasted Red Pepper Salad, Fresh Mozzarella

Vegetable Display

Grilled asparagus, zucchini & yellow squash, fresh broccoli & cauliflower florettes, carrot, cucumber & celery. Baguette, assorted crackers, sweet onion jam, & tomato confit. Basil pesto, ranch & whipped garlic cream

Arancini

Wild Mushrooms, Boursin, Parmesan, Onion Jam

Avocado Toast

Pickled Shallot, Country Ham

Beef Tartar

Wasabi Aioli, Wonton, Scallion Salad

Beef Cured Salmon Carpaccio

Puffed Rice Cracker, Horseradish, Dill

B.L.T.

Petite Tenderloin, Frisee, Roasted Tomato, Horseradish Cream

Bruschetta

Roasted Tomato, Basil, Parmesan

Canape Chicken Tostada

Avocado, Pico de Gallo

Passed Hors d' Oeuvres *(select four)*

Caprese Skewer

Tomato, Baby Mozzarella, Basil, Lemon Oil

Chorizo Madeline

Spanish Chorizo, Lemon Zest

Crab Cakes

Curry Aioli

Goat Cheese Mousse Cornet

Roasted Red Pepper and Pine Nut Salad

Grilled Artichoke Canape

Creamed Spinach, Parmesan

Grilled and Chilled Fruit Skewer

Assorted Grilled Fruits, Mint Yogurt

Grilled Cheese

Boursin, Gruyere, Sweet Tomato Jam

Lamb Lollipops

Grilled Lamb, Chimichurri (additional \$2 per person)

Miniature Beef Wellington

with Tarragon Aioli

Parmesan Gougers

Baked Puffed Pastry

Scallop

Bacon, Gremolata (additional \$2 per person)

Sesame Chicken

Sweet and Sour Sauce

Shrimp Cocktail

Poached Shrimp, House-made Cocktail Sauce

Spring Rolls

Choice of Pork or Vegetarian, Sweet Chili Sauce

Tuna Tartar

Wasabi Aioli, Wonton, Scallion Salad

Twice Bake Redskin Potato

Bacon, Chive, Cheddar Cheese

ACTION STATIONS

Stations must be sold in conjunction with your main dinner menu not as an individual menu or you must select a minimum of 4 stations.
Stations are designed for groups of 25 or more guest

Build Your Own Salad Bar | \$9

Assorted Rolls
Mixed Greens, Chopped Romaine Lettuce,
Smoked Bacon, Hard Boiled Eggs, Tomato,
Cucumbers, Carrots, Roasted Red Peppers,
Grilled Red Onions, Chick Peas, Mushrooms,
Parmesan Cheese, Cheddar Cheese, Bleu
Cheese, Candied Walnuts, Dried Tart
Cherries, Croutons,
Roasted Shallot Vinaigrette, Ranch
Dressing, Caesar Dressing

Potato Bar Station | \$12 per Person

Garlic Whipped Potatoes, Sweet Potato
Puree, Baked Redskin Potatoes ,
Chives, Cheddar Cheese, Toasted Pecans,
Coconut, Sour Cream, Caramelized
Onions, Whipped , Butter, Mini
Marshmallows

Add-On Proteins

Italian Sausage | \$5 per Person
Grilled Chicken | \$6 per Person
Grilled Shrimp | \$9 per Person
Grilled Seasonal Fish | \$10 per Person

****Stir Fry Station | \$14 per Person**

Chicken, White Rice, Bean Sprouts, Bell
Pepper, Carrot, Bamboo Shoots, Baby
Corn, Tofu, Broccoli, Mushrooms, Snow
Peas, Teriyaki, Sweet and Sour

***Pasta Station | \$15**

Assorted Rolls and Butter
Cavatappi Pasta, Bowties Pasta, Forest
Mushroom, Sun Dried Tomatoes, Spinach,
Tomatoes, Peppers, Broccoli, Zucchini,
Yellow Squash, Asparagus,
Parmesan Cream Sauce, Bolognese Sauce,
Pesto Sauce

Fish Taco Station | \$23 per Person

Seasonal Fish, Pickled Jalapeno, Diced
Tomato, Chipotle Sour Cream, Queso
Fresco, Lime Wedges, Guacamole, Salsa
Roja, Salsa Verde

*Chef Attendant Optional **
*Chef Attendant Required \$100 ***
(1) Chef per 75 Guests

RECEPTION STATIONS

Stations must be sold in conjunction with your main dinner menu not as an individual menu or you must select a minimum of 4 stations.
Stations are designed for groups of 25 or more guest

Coney Station | \$5

Mini Hot Dogs
Chili, Ketchup, Mustard, Relish, Onions, Cheddar Cheese

Wings | \$6

Sweet Chili, Barbeque, and Buffalo Style Wings
Celery, Carrots
Ranch and Blue Cheese Dressings

Flatbread Pizza | \$6

Margherita, Hawaiian, and Meat Lovers

Sliders | \$9 (select 3)

Reuben – Swiss, Sauerkraut, Corned Beef, Russian Dressing
Cheeseburgers - Pickle, Ketchup, Mustard
Crab Cakes - Garlic Aioli, Pickled Mustard Seed
Buffalo Chicken - Pickled Red Onion, Bleu Cheese
Black Bean – red onion, chipotle aioli (vegan and dairy free option available for an additional \$2 per person)

CARVING STATIONS

Carving Stations must be sold in conjunction with your main dinner menu not as an individual menu or you must select a minimum of 4 stations

(all carving stations include Appropriate Condiments and Assorted Rolls)

****Herb Roasted Turkey Breast I \$8 per Person**

Michigan Cherry Mustard, Orange Relish, Turkey Jus

****Roasted Pork Tenderloin I \$11 per Person**

Sauce Robert

****Ginger Honey Glazed Dearborn Ham I \$12 per Person**

Apricot Agre Dolce

****Slow Roasted New York Strip Loin I \$15 per Person**

Marchand du Vin, Horseradish Cream, Whole Grain Beer Mustard

Premium Carving Stations

****Rack Of Lamb I \$36 per Person**

En Persillade

****Whole Roasted Suckling Pig I \$38 per Person**

Spiced Cider Au Jus

****Whole Roasted Beef Tenderloin I \$45 per Person**

Sauce Chasseur

*** Chef Attendant Required \$100*

(1) Chef per 75 Guests

DINNER BUFFET

(minimum of 20 guests)

Assorted Rolls and Butter

Starbucks Coffee and Assorted Tazo Tea

Two Entrées | \$50

Three Entrées | \$55

Starters

(please select two)

Beef Barley Soup

Tomato Basil Soup

Vegetable Minestrone Soup

Caprese Salad - Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction

Caesar Salad - Romaine Hearts, Lemon Zest, House-made Croutons, Caesar dressing

Fuji Apple Salad - Mixed Greens, Vanilla Apples, Spiced Nuts, Dried Fruit, Fuji Apple Vinaigrette

Garden Salad - Spring Mix, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette and Ranch

Toasted Farm Salad - Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts,
Shallot Vinaigrette

Entrées

Dijon-Parmesan Crusted Chicken Breast - Chardonnay Caper Butter Sauce

Roasted Farm Chicken Breast - Chicken Jus

Pork Chops - Sauce Robert

Grilled Bistro Tenderloin – Marchand Du Vin

Braised Short Rib - Marchand Du Vin (additional \$8 per person)

Pan Seared Seasonal Fish - Whole Grain Beurre Blanc

Penne Pasta - Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

Starch and Vegetable

(please select two)

Broccolini

French Beans

Grilled Asparagus

Roasted Carrots

Garlic Whipped Potatoes

Smashed Roasted Red Skins

Roasted Fingerlings

Wild Rice

THEMED DINNER BUFFET
(minimum of 20 guests)
Starbucks Coffee and Assorted Tazo Tea

Mediterranean I \$40

Pita Bread
House-made Charcuterie & Vegetables
Italian Chopped Salad - Romaine Lettuce, Chick Peas, Parmesan, Provolone, Roasted Red Peppers, Kalamata Olives, Basil Vinaigrette
Penne Pasta - Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc
Chicken Puttanesca, Kalamata Olives, Capers, Cherry Tomatoes, Onions, Artichokes
Garlic & Rosemary Roasted Potatoes

Midwest Barbeque I \$43

Cornbread with Whipped Butter
Creamy Cole Slaw
Country Potato Salad - Egg, Celery, Whole Grain Mustard, Chives
Toasted Farm Salad - Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette
Cider Glazed Pork Ribs
Fried Chicken
Braised Greens – Smoked Turkey, Bacon

The Renaissance Medieval Feast I \$52

Assorted Rolls and Butter
Roasted Acorn Squash Soup
Toasted Farm Salad - Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette
Roasted Suckling Pig - Spiced Cider Au Jus
Smoked Trout - Crème Fraiche
Rosemary Baked Apples, Marinated Beets, Pickled Mushrooms
Boiled Potatoes

PLATED DINNER

(Minimum 20 guests)
Assorted Rolls and Butter
Starbucks Coffee and Tazo Tea

Starters

(please select one)

Beef Barley Soup

Tomato Basil Soup

Vegetable Minestrone Soup

Caprese Salad

Cherry Tomatoes, Mozzarella, Pickled Red Onions,
Basil Vinaigrette, Balsamic Reduction

Caesar Salad –

Romaine Hearts, Lemon Zest, House-made
Croutons, Caesar dressing

Fuji Apple Salad –

Mixed Greens, Vanilla Apples, Spiced Nuts, Dried
Fruit, Fuji Apple Vinaigrette

Garden Salad

Spring Mix, Carrots, Cucumbers, Tomatoes, Shallot
Vinaigrette and Ranch

Toasted Farm Salad

Mixed Greens, Dried Cherries, Cantalet Cheese,
Grilled Apples, Candied Walnuts, Shallot
Vinaigrette

Entrées

*(accompanied by choice of starch and
vegetable)*

Beef & Pork Options:

Pork Chops | \$28

Sauce Robert

Braised Short Rib | \$38

Marchand Du Vin

Grilled Bistro Tenderloin | \$38

Marchand Du Vin

Filet Mignon (6oz) | \$43

Maitre d' Butter

Poultry & Seafood Options:

Dijon-Parmesan Crusted Chicken Breast | \$30

Chardonnay Caper Butter Sauce

Roasted Farm Chicken Breast | \$30

Chicken Jus

Michigan Apple-Wood Grilled Atlantic Salmon | \$36
hoisin glaze

Starch and Vegetable

(please select two)

Broccolini

French Beans

Grilled Asparagus

Roasted Carrots

Garlic Whipped Potatoes

Smashed Roasted Red Skins

Roasted Fingerlings

Wild Rice

Maximum three entrée choices.

If three entrees are selected there will be an additional \$2 per person fee applied to each entree.

Multiple Entrees will have the same selection of starch.

*If offering multiple entree choices, place cards are to be provided for guests which indicate their selection
and a list of how many entree types per table.*

PLATED DINNER CONT'D

Duet Dinner Entrées

(Choice of One Starter, One Duet Entrée, One Starch and One Vegetable)

Roasted Farm Chicken Breast and Seasonal Fish | \$45
Chicken Jus, Maitre d' Butter

Chicken and Filet | \$46
Sauce Chasseur

Grilled Bistro Tenderloin and Seasonal Fish | \$48
Marchand Du Vin, Maitre d' Butter

Vegetarian Entrées

(Choice of One Starter and One Entrée)

Grilled Cauliflower Steak | \$27
Charred Tomato Risotto, Balsamic

Penne Pasta, Cherry Tomatoes | \$28
Garlic, Vegetables, Beurre Blanc

Creamy Mushroom Risotto | \$28
Wild Mushroom, Parmesan, Lightly Whipped Cream

Maximum three entrée choices.

If three entrees are selected there will be an additional \$2 per person fee applied to each entree.

Multiple Entrees will have the same selection of starch.

If offering multiple entree choices, place cards are to be provided for guests which indicate their selection and a list of how many entree types per table.

RENAISSANCE SWEETS

Individual Desserts

Chocolate Mousse Shooter | \$2
Strawberry Shortcake Shooter | \$2
Key Lime Pie Shooter | \$2
Tiramisu Shooter | \$2
Chocolate Delight Shooter | \$3
Peanut Butter Lover Shooter | \$3
Très Lèches | \$3
Churros | \$3
with Salted Caramel and Fudge

Fresh Fruit Tart | \$4
Pastry Cream topped with Fresh Fruit
(Gluten Free and Dairy Free Option
available for an additional \$2 per dessert)
Mini New York Style Cheesecake | \$5
Mini Chocolate Cheesecake | \$5
Mini Raspberry Cheesecake | \$5
Mini Pumpkin Cheesecake (seasonal) | \$5
Mini Crème Brulee | \$5
Orange, Grand Marnier

Whole Desserts – Priced Per Slice

Pies - (8 slice increment required)

Apple | \$4

Cherry | \$4

Pumpkin (seasonal) | \$4

Cakes - (14 slice increment required)

Carrot Cake | \$6

Chocolate Decadence Cake | \$7

Renaissance Sweets Stations
(Priced per guest)

Chocolate Dipped I \$7

Dipped pretzel sticks, strawberries, assorted cookies and brownies, Rice Krispies treats, Marshmallows, Oreo cookies

Cider and Doughnuts I \$8
(seasonal)

Local apple cider, cinnamon, powdered sugar and plain doughnuts, caramel sauce, and apple wedges

Display of Fruit I \$10

Assorted seasonal fruits with honey whipped cream cheese, vanilla pastry cream, chocolate ganache and Chantilly cream

Cakes and Pies I \$12

Assorted mini cheesecake, chocolate decadence cake, warm apple Pie, Assorted cookies and brownies, eclairs, fruit tarts in a phyllo shell, chocolate "Mud Kiss"

Miniature Pastry Display I \$12

Assorted petite pastries to include, Baklava, Bumpy Cake, assorted chocolate mousse shooters, crème brule spoons, campfire s'mores spoons, chocolate covered strawberries, cheesecake lollipops

A Little Bit of Everything I \$16

(5 pieces per person)

Chocolate covered strawberries, chocolate covered pretzel, chocolate covered Rice Krispies treats, chocolate covered Oreos, pastry shop cookies, brownies, assorted baklava, sliced melon, New York style cheesecake, apple pie

BEVERAGES

Prices Per Item

Aquafina Bottled Water | \$4
Assorted Soft Drinks (Pepsi Products) | \$4
San Pellegrino Sparkling Water | \$5
Aqua Panna Still Water | \$5
Assorted Faygo Bottles | \$6

Prices Per Gallon (serves 14-16 guests)

Chilled Assorted Juices | \$28
Iced Tea | \$32
Freshly Squeezed Lemonade | \$32
Local Mulled Cider (seasonal) | \$35
Freshly Brewed Starbucks Coffee | \$60
Assorted Tazo Tea | \$60

Beverage Packages

All Day Beverages Package | \$15 per Person

Freshly Brewed Starbucks Coffee, Assorted Tazo Tea
Soft Drinks (Pepsi Products) and Aquafina Bottled Water

Gourmet Coffee Station | \$5 per Person

Starbucks Regular and Decaf Coffee
Vanilla, hazelnut and caramel syrups, chocolate mint sticks,
vanilla cigarette cookies, chocolate sauce, whipped cream,
cinnamon sticks, chocolate shavings

Hot Chocolate Bar | \$5 per Person

House made hot chocolate, house made marshmallows,
whipped cream, chocolate shavings, cinnamon

PREMIUM BRANDS

Spirits

Pinnacle Vodka
 New Amsterdam Gin
 Mi Campo Silver Tequila
 Jim Beam Bourbon
 Dewar's White Scotch
 Cruzan Rum

Beer (Select Four)

Domestic	Imported
Budweiser	Corona
Bud Light	Stella Artois
Michelob Ultra	
Miller Lite	
Sam Adams	

Sycamore Lane Wines

Cabernet Sauvignon
 Chardonnay

SUPER PREMIUM BRANDS

Spirits

Tito's Vodka
 Tanqueray Gin
 El Tesoro Silver Tequila
 Jack Daniels Whiskey
 Buffalo Trace Bourbon
 Sailor Jerry Rum
 Bacardi Silver Rum

Beer (Select Four)

Domestic	Imported
Budweiser	Corona
Bud Light	Stella Artois
Michelob Ultra	
Miller Lite	
Sam Adams	

Robert Mondavi Wines (Select Two)

Cabernet Sauvignon
 Pinot Noir
 Chardonnay
 Riesling

ULTRA PREMIUM BRANDS

Spirits

Grey Goose Vodka
 Bombay Sapphire Gin
 Patron Silver Tequila
 Marker's Mark Bourbon
 Buffalo Trace Bourbon
 Johnnie Walker Black Scotch
 Bacardi Silver Rum
 Sailor Jerry Rum

Beer (Select Four)

Domestic	Imported
Budweiser	Corona
Bud Light	Stella Artois
Michelob Ultra	
Miller Lite	
Sam Adams	

Souverain Wines (Select Two)

Cabernet Sauvignon
 Merlot
 Chardonnay
 Sauvignon Blanc

BAR PACKAGES

(all bar packages require (1) bartender per 75 guests, \$100 per bartender)

Premium Bar Package | \$14 per person for the first hour

(each additional hour \$6 per person)

*Premium Selection of Liquor, Choice of (4) Beers, House
Sycamore Lane Wines, Chardonnay and Cabernet*

Consumption/Cash Bar

Spirits | \$7

Domestic Beer | \$6

Imported Beer | \$7

Wine | \$7

Soft Drinks/ Bottled Water | \$4

Super Premium Bar Package | \$15 per person for the first hour

(each additional hour \$7 per person)

*Super Premium Selection of Liquor, Choice of (4) Beers,
Choice of (2) Trinity Oaks Wines*

Consumption/Cash Bar

Spirits | \$8

Imported Beer | \$7

Domestic Beer | \$6

Wine | \$8

Soft Drinks/Water | \$4

Ultra Premium Bar Package | \$18 per person for the first hour

(each additional hour \$9 per person)

*Ultra Premium Selection of Liquor, Choice of (4) Beers, Choice
of (2) Donna Paula Estate Wines*

Consumption/Cash Bar

Spirits | \$9

Imported Beer | \$7

Domestic Beer | \$6

Wine | \$9

Soft Drinks/Water | \$4

BAR ENHANCEMENTS

Add (2) Michigan Craft Beers to Bar Package | \$4 per person

Subject to season availability, ask your catering manager for details

Add (2) Michigan Craft Beers to Cash or Consumption Bar | \$7 per beer

Subject to season availability, ask your catering manager for details

Pricing may vary based on availability and selection

Wine Service with Dinner | \$6 per person

Sycamore Lane Chardonnay and Cabernet Sauvignon

Cordials | \$8 per drink

Bailey's Irish Cream

Cointreau

Disaronna

Hennessey

Kahlua Coffee Liquor

TECHNOLOGY | EVENT TECHNOLOGY

Popular Packages

Meeting Room Projector Package | \$550

AV Cable Lot
LCD Projector
Projection Stand
Tripod Screen

Podium Microphone Package | \$265

Podium Microphone
Meeting Room House Sound
4-channel Mixer

Projection Support Package | \$175

AV Cable Lot
Projection Stand
Tripod Screen

Post-it Flip Chart Package | \$81

Flip Chart Easel
Post-it Flip Chart Pad
Markers

Flip Chart Package | \$59

Flip Chart Easel
Flip Chart Pad
Markers

Small Meeting

Conference Speaker Phone | \$145
Laptop Computer | \$225

Audio

Wired Microphone | \$60
Presidential Microphone | \$70
Wireless Microphone | \$180
3-6 Channel Mixer | \$65
8-10 Channel Mixer | \$100
12-16 Channel Mixer | \$130
Powered Speaker | \$100

Video

8' Tripod Screen \$80
6' x 10'6" Fast-Fold Screen \$365
7'6" x 13'4" Fast-Fold Screen \$415
9' x 16' Fast-Fold Screen \$460
10'6" x 18'8" Fast-Fold Screen \$590
40 - 49" LCD Monitor \$405
50" - 59" LCD Monitor \$560
70" - 79" LCD Monitor \$940

LIGHTING

LED wash light \$80
6 Up-lights \$735
10 Up-lights \$1,055

Standard Labor Rates

Setup/Strike) | \$73 per hour
Event Operation | \$88 per hour

Usage of Outside AV Company | \$350 per day

Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV solutions may be subject to our property's administrative fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

**For more information contact your Sales Manager
or visit PSAV on the web @ www.psav.com**