

# Continental Breakfast

## "THE CLASSIC" CONTINENTAL

**\$13.95++ pp**

- Assorted Muffins or Scones & Breakfast Specialties
- Sliced Fresh Seasonal Fruit with Berry Garnish
- Fresh Orange & Apple Juices
- Freshly Brewed Coffee & Hot Tea

## "THE EUROPEAN" CONTINENTAL

**\$16.95++ pp**

- Sliced Fresh Seasonal Fruit with Berry Garnish
- Bakery Selection and Specialties
- Yogurt Parfait Station
- Fresh Orange & Apple Juices
- Freshly Brewed Coffee & Hot Tea

## "THE YORKER" CONTINENTAL

**\$19.95++ pp**

- Assorted Bagels with condiments
- Whole Fresh Seasonal Fruit Berries
- Cold Smoked Salmon Display with Traditional Condiments
- Fresh Orange & Apple Juices
- Freshly Brewed Coffee & Hot Tea

### Enhancements:

- Ham, Egg & Cheese Croissants
- Sausage & Egg Biscuits
- Bacon, Egg & Cheese Biscuits

**\$4.50++ each**

Prices are subject to 21% service charge and 7% sales tax. Prices are subject to change due to market availability.

# Breakfast Entrees

**THE AIRPORTER** **\$16.95++ pp**  
 Fluffy Scrambled Eggs, Crispy Hash Browns, Bacon or Pork Sausage with Southern Style Biscuit, Freshly Brewed Coffee & Hot Tea

**THE 757** **\$18.95++ pp**  
 Scrambled Eggs, Chorizo and Shredded Cheese with Baja Salsa on the side served with Chili Spiced Potatoes & Corn Muffin, Freshly Brewed Coffee & Hot Tea

**CROWNE BENEDICT** **\$19.95++ pp**  
 Canadian bacon served over an English muffin and topped With Hollandaise Sauce, Roasted Asparagus and Home Style Breakfast Potatoes, Freshly Brewed Coffee & Hot Tea

## Breakfast Buffet

(Minimum of 30pp)

**CROWNE BUFFET** **\$21.95++ pp**

- Fluffy Scrambled Eggs
- Hickory Smoked Bacon & Pork Sausage
- Red Bliss Potato Hash with Onions & Peppers
- Bakery Selection and Specialties
- Fresh Seasonal Fresh Fruit
- Orange Juice
- Freshly Brewed Regular, Decaffeinated and Hot Tea

**ENHANCE YOUR BUFFET BY ADDING ANY ONE OF THE FOLLOWING SELECTIONS:**

- Biscuits & Sausage Gravy **\$4.50++ pp each**
- Texas Style French Toast with Warm Maple Syrup **\$4.50++ pp each**
- Yogurt, Oatmeal, Boxed Cereals or Granola **\$2.50++ pp each**

**Add an Omelet Station** **\$6.50++ pp**

**Attendant Fee - \$85.00 per station**

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# Specialty Breaks

**BREAKS ARE 30 MINUTES**

**(Minimum of 15 people)**

## **COOKIES & MILK BREAK \$10.95++PP**

- Assorted Cookies in Jars
- Cartons of Regular & Skim Milk

## **MOVIE BREAK \$12.95++PP**

- Freshly Popped Popcorn
- Toppings: Cajun, BBQ, Lemon Pepper & Cinnamon Sugar
- Assorted Soda

## **HOLE IN ONE BREAK \$12.95++PP**

- Assorted Donuts

\* To be served on donut holder \*

- Coffee

## **CINCO DE MAYO BREAK \$12.95++PP**

- Thin & Crispy Tortilla Chips
- Salsa Station: Tomatillo Salsa, Roasted Tomato Salsa & Ancho Chile Salsa
- Iced Tea

## **TEXAN BREAK \$13.95++PP**

- Hot Texas Chili
- Individual Bags of Corn Chips
- Shredded Cheddar Cheese
- Sour Cream
- Iced Tea

## **LEMON ZEST BREAK**

**\$13.95++PP**

- Lemon Tarts
- Lemon Heads
- Lemon Bars
- Lemonade

## **YOGURT PARFAIT BREAK**

**\$14.95++PP**

- Greek Vanilla Yogurt
- Assorted Berries
- Crushed Granola
- Coffee

## **CANDY STORE TREATS**

**\$14.95++PP**

- Gummy Bears
- Peanut M&M's
- Chocolate & Yogurt Covered Raisins
- Red Licorice
- \* To be served in assorted jars \*
- Pink Lemonade

## **SWEET SURRENDER BREAK**

**\$16.95++PP**

- Vanilla & chocolate ice cream
- Chopped nuts, M&Ms, crushed Oreos, Maraschino cherries & sprinkles
- Chocolate & Caramel toppings
- Whipped cream
- Coffee

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# A la Carte Refreshments

## **BEVERAGES**

Coffee, Decaffeinated Coffee, Brewed Tea	<b>\$32.00 per gallon</b>
Hot Tea	<b>\$16.00 per gallon</b>
Hot Chocolate	<b>\$16.00 per gallon</b>
Old Fashioned Lemonade	<b>\$28.00 per gallon</b>
Fruit Punch	<b>\$28.00 per gallon</b>
Orange, Grapefruit, Apple and Cranberry Juices	<b>\$15.00 per carafe</b>
Milk	<b>\$15.00 per carafe</b>
Individual Orange, Grapefruit, V-8 and Cranberry Juices	<b>\$2.75 each</b>
Soft Drinks	<b>\$2.75 each</b>
Sparkling Water	<b>\$2.75 each</b>
Bottled Water	<b>\$2.50 each</b>

**\*\*\*One Gallon serves 16 cups**

**\*\*\*One carafe serves 5 juice glasses**

## **BREAK ITEMS**

European Danish and Muffins	<b>\$32.00 per dozen</b>
Croissants (Plain & Fruit-Filled)	<b>\$32.00 per dozen</b>
Assorted Bagels & Cream Cheese	<b>\$32.00 per dozen</b>
Assorted Biscotti	<b>\$32.00 per dozen</b>
Apple Cinnamon and Banana Breakfast Mini Loaves	<b>\$32.00 per dozen</b>
Assorted Freshly Baked Cookies	<b>\$32.00 per dozen</b>
Homemade Brownies	<b>\$32.00 per dozen</b>
Jumbo Pretzels with Spicy Mustard	<b>\$38.00 per dozen</b>
Vegetable crudité's with ranch & blue cheese	<b>\$ 8.00 per person</b>
Ice Cream Bars	<b>\$ 3.50 each</b>
Assorted Candy Bars	<b>\$ 2.50 each</b>
Seasonal Whole Fresh Fruit	<b>\$ 2.50 each</b>
Individual Yogurt	<b>\$ 2.50 each</b>
Individual Bags of Chips	<b>\$ 2.00 each</b>
Granola Bars and Power Bars	<b>\$ 2.00 each</b>
Individual Bags of Nuts	<b>\$ 1.00 each</b>

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## ALL Meeting Packages include:

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Food & Beverage, LCD Package & Wireless Internet

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### **EASY GOES IT - Package #1**

**"THE CLASSIC"**

**CONTINENTAL BREAKFAST**

**(In Meeting Room/Pre-function)**

Assorted Muffins or Scones and Bakery Selection & Specialties, Sliced Fresh Seasonal Fruit with Berry Garnish, Fresh Orange & Apple Juices, Regular & Decaf Coffee & Hot Tea

**MORNING BREAK**

Regular and Decaffeinated Coffee,  
Assorted Soft Drinks & Assorted Granola Bar

**LITE LUNCH**

**(In Meeting Room/Pre-function)**

Assortment of Smoked Turkey Breast, Roast Beef and Honey Baked Ham, Selection of Sliced Cheeses, Sliced Tomatoes, Lettuce, Red Onions, Variety of Bread and Rolls, Appropriate Condiments, Southern Style Coleslaw, Cucumber & Dill Salad, Gourmet Chips and Ice Tea

**AFTERNOON BREAK**

Lemon Bars, Assorted Soft Drinks and Bottled Water

**\$44.00++ per person**

## **Minimum 25 people**

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*Crowne Plaza Jacksonville Airport*

## AT YOUR LEISURE.....Package #2

### "THE EUROPEAN"

#### CONTINENTAL BREAKFAST

**(In Meeting Room/Pre-function)**

Bakery Selection & Specialties, Sliced Fresh Seasonal Fruit with Berry Garnish, Yogurt Parfait Station, Fresh Orange & Apple Juices, Regular & Decaf Coffee & Hot Tea

#### MORNING BREAK

Regular and Decaffeinated Coffee, Assorted Soft Drinks and Power Bars

#### LUNCH BUFFET

**(In Meeting Room/Pre-function)**

Includes a Fresh Garden Salad with House Dressing, Rolls and Butter,  
Homemade Meatloaf, Chicken Brian,  
Green Beans, Glazed Carrots, Garlic Mash Potatoes,  
Peach Cobbler & Carrot Cake  
Ice Tea and Freshly Brewed Coffee

#### AFTERNOON BREAK

Assorted Baked Cookies or Brownies  
Assorted Soft Drinks and Bottled Water

**\$48.00++ per person**

**Minimum 25 people**

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*Crowne Plaza Jacksonville Airport*

# Lunch Entrees

## SALADS (PLEASE SELECT ONE)

- Field Greens with Tomatoes, Cucumbers, Carrots & Red Onions
- Traditional Caesar Salad with Romaine, Reggiano & Garlic Croutons
- Spinach Salad with Goat Cheese, sliced Strawberries & Candied Pecans

## DRESSINGS (PLEASE SELECT TWO)

- Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese or Caesar

### **Oak Alley Plantation Chicken** **\$22.95++ pp**

Seared Breast of Chicken with Andouille Hash topped  
With a Cajun Cream Sauce, Wild Rice & Broccoli Spears

### **California Chicken** **\$22.95++ pp**

Olive Oil and Thyme Seared Chicken Breast with Lemon Sauce,  
Rice Pilaf & Grilled Seasonal Vegetables

### **Chicken Marsala** **\$24.95++ pp**

4 oz. Chicken Breast sautéed with Shallots & Porcini Mushrooms,  
Mashed Potatoes and Green Beans

### **Catch of the Day** **\$26.95++ pp**

Pecan Crusted Seasonal White Fish with Citrus Chive Sauce,  
Saffron Rice & Garden Fresh Green Beans

### **Rustic Vegetable Lasagna** **\$21.95++ pp**

With Black Olives, Tomatoes & Herb Sauce

**Choice of Dessert:** Chocolate Decadence Cake, Strawberry Shortcake,  
Key Lime Pie, Coconut Cake, Coconut Cream Pie, Lemon Pound Cake

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# Themed Lunch Buffet

(Minimum of 30pp)

## **Executive Deli** **\$22.95++ pp**

- Tuscan Potato Salad with Pesto & Baby Tomatoes
- Traditional Caesar Salad
- Sliced oven Roasted Beef, Lemon Roasted Chicken & Honey Glazed Ham With Red Onions, Tomatoes, Whole Leaf Lettuce, Mustard & Mayonnaise
- Cheddar and Swiss Cheeses
- Assorted Sliced Breads
- Kettle Chips
- Sliced Seasonal Fruit with Greek Vanilla Yogurt

## **Festive & Fun** **\$24.95++ pp**

- Mixed Greens with Cucumber, Tomato & Carrot with Balsamic & Ranch Dressings
- Pasta Salad with a Sun-dried Tomato Dressing
- Picnic-style Fried Chicken
- Half pound All-Beef Burgers with condiments
- Baked Beans
- Freshly Baked Cookies & Brownies

## **Venetian** **\$26.95++ pp**

- Traditional Caesar Salad
- Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella And Basil
- Basil Chicken Piccata with Caper Cream Sauce
- Penne Pasta with oven Roasted Vegetables and Tomato Sauce
- Roasted Rosemary-Garlic Potatoes
- Blistered Asparagus & Grilled Seasonal Tomatoes
- Freshly Baked Rolls with Creamy Butter
- Tiramisu & Mini Cheesecake Bites

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# Lunch Buffet

(Minimum of 30pp)

## BUILD YOUR OWN BUFFET

One Entrée Buffet **\$27.95++ pp**

Two Entrée Buffet **\$30.95++ pp**

### Entrée Selections

- Roasted Pork Loin Marinated in Garden Herbs with Rosemary au jus
- Smoked Sea Salt Sirloin of Beef with Au Jus
- Seared Chicken with Spinach, Artichoke Hearts & Smoked Gouda
- Chicken Breast with Goat Cheese and Tomato Basil Relish
- Grilled Tilapia topped with Lemon Caper Brown Butter
- Penne Pasta with oven Roasted Vegetables and Tomato Sauce

### Vegetable Selections– Pick Two

Glazed Carrots

Grilled Asparagus

Roasted Broccoli

Sweet Yellow Corn

Local Seasonal Vegetables

Green Beans

### Starch Selections – Pick One

Au Gratin Potatoes

Fingerling Potatoes

Wild Rice

Mac & Cheese Casserole

Mushroom Risotto

Horseradish Yukon Gold Mash

### Dessert Selections– Pick Two

Peach Cobbler

Bread Pudding

Banana Crème Pie

3 Layer Chocolate Cake

German Chocolate Cake

Banana Pudding

**Above buffet prices include a fresh garden salad served with house dressing, rolls and butter and freshly brewed coffee and iced tea.**

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## Lunches to Go

(Minimum 10 guests)

**All lunches include:** Choice of One Side Dish, Bag of Gourmet Kettle Chips, Bottled Water & Cookie **\$18.95++ pp**

### Side – Pick one

Cole Slaw, Fusilli Primavera, Potato Salad, Penne Pesto

### Sandwiches – Pick Three

- Chicken Athena, Feta Cheese, Roasted Red Peppers, Cucumber & Sun-dried Tomato Aioli
- Rustic Ham, Creamy Brie, Baby Lettuce, Dijon Mustard
- Mesquite Turkey, Sharp Cheddar, Basil Aioli, Sweet Red Onion, Hearts of Romaine & Sliced Tomatoes
- Roasted Eggplant, Portobello, Red Peppers, Arugula, Provolone & Basil Pesto

Above can also be plated

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# Plated Dinner

## Salads (please select one)

- Iceberg Chop with Diced Tomatoes, Crumbled Blue Cheese & Bacon Bits
- Traditional Caesar Salad with Romaine, Reggiano, Croutons & Caesar Dressing
- Spinach Salad with Feta Cheese, sliced Strawberries, Craisins & Candied Pecans
- Tomato and Mozzarella with Fresh Basil, Olive Oil & Balsamic Drizzle

### **Chicken Marsala** **\$30.95++ pp**

8 oz. Chicken Breast sautéed with Shallots & Porcini Mushrooms  
Roasted New Potatoes and Glazed Baby Carrots

### **Chicken Parmesan** **\$30.95++ pp**

Chicken cutlets breaded and smothered with Mozzarella & Parmesan Cheese topped with Roasted Red Tomato Sauce  
Over Angel Hair Pasta

### **Pork Tenderloin** **\$32.95++ pp**

Roasted with Mushroom Demi, Spring Pea & Parmesan  
Risotto & Fresh Local Squash

### **Mahi-Mahi** **\$34.95++ pp**

Pan Roasted with Crispy Mushrooms & Thyme Butter served  
With Wild Rice and Roasted Seasonal Vegetables

### **Filet Mignon** **\$38.95++ pp**

8 oz. center cut with Caramelized Shallots, Pinot Noir Reduction,  
Sautéed Fingerling Potatoes & Button Mushrooms with Roasted Asparagus

### **Vegetarian** **\$26.95++ pp**

Grilled Portobello Mushroom with Polenta & Wilted Spinach

**Choice of Dessert:** Bourbon Pecan Pie, Red Velvet Cake, German Chocolate, Key Lime Pie, Coconut Cake, Tiramisu, Boston Crème Pie

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# Themed Dinner Buffets

(Minimum of 30pp)

## Ultimate Sports Night

**\$36.95++ pp**

- Warm Pretzels with Mustard
- Nachos with cheese sauce
- Buffalo Chicken Wings with Blue Cheese Dip & Celery Sticks
- Mozzarella Cheese Sticks with Marinara Sauce
- Beer-steamed Hot Dogs with Chili & Cheese
- Grilled Hamburgers with French Fries
- Barbecue Baby Back Ribs
- Fudge Brownies, Chocolate Chip Cookies and Chocolate Dipped Pretzels

## Taste of Savannah

**\$40.95++ pp**

- Bibb Lettuce with Asparagus, Strawberries, Roasted Walnuts & Riesling Vinaigrette
- Chicken Salad with Apples, Grapes & Tarragon
- Roast Beef au jus
- Native Whitefish with Roasted Tomato & Basil
- Grilled Chicken Breast with Chardonnay Cream Sauce
- Herb dried Potatoes Au Gratin
- Garlic Roasted Seasonal Vegetables
- Assorted Rolls & Butter
- Peach Cobbler, Cherry Pie, Traditional Cheese Cake

## An Evening in Italy

**\$42.95 ++ pp**

- Display of Antipasto, Dried Salami & Selected Italian Cheeses
- Fresh Focaccia & Assorted Crostinis with Dipping Olive Oil
- Buffalo Mozzarella with Fresh Tomatoes, Basil Leaves, Extra Virgin Olive Oil
- Baked Mahi-Mahi with Brushetta Topping
- Grilled Eggplant Parmesan with Marinara
- Chicken Piccata with Angel Hair pasta with Garlic Bread Sticks
- Cheese Tortellini with Shrimp in Roasted Tomato or Alfredo Sauce
- Cannoli's & Tiramisu

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# Dinner Buffets

.....continued

**BUILD YOUR OWN BUFFET**      One Entrée Buffet **\$37.00++ pp**  
 Two Entrée Buffet **\$40.00++ pp**

## Entrée Selections

- Beef Medallions with Bourbon Peppercorn Sauce
- Mahi-Mahi topped with Cilantro Cream Sauce
- Chicken Marsala
- Grilled Breast of Chicken with Braised Leeks & a Sage Sherry Glaze
- Wild Salmon with Lemon Garlic Sauce
- Ricotta and Spinach Cannelloni

## Vegetable Selections– Pick Two

Acorn Squash	Broccoli & Mushroom Gratin
Roasted Cauliflower & Goat Cheese	Glazed Baby Carrots with Tops
Sautéed Zucchini	Grilled Brussel Sprouts

## Starch Selections – Pick Two

Smashed Red Skin Potatoes	Rosemary-Garlic Roasted New Potatoes
Wild Rice	Cheddar Scalloped Potatoes
Mushroom Risotto	Cheese Raviolis

## Dessert Selections– Pick Two

Bourbon Pecan Pie	Black Forest Cake
Boston Crème Pie	Key Lime Pie
Tiramisu	Cheesecake with Strawberry Coulis

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# Themed Hors d' oeuvres

(Minimum of 30pp)

<b>TRADITIONAL</b>	<b>\$17.95++ pp</b>
<ul style="list-style-type: none"> <li>• Imported &amp; domestic cheese with crackers &amp; bread</li> <li>• Array of seasonal vegetables and dips</li> <li>• Seasonal fresh fruit &amp; berries with raspberry yogurt dip</li> </ul>	
<b>LITTLE ITALY</b>	<b>\$19.95++ pp</b>
<ul style="list-style-type: none"> <li>• Genoa salami &amp; Capicola Prosciutto</li> <li>• Marinated portabella mushrooms &amp; olives</li> <li>• Provolone &amp; Mozzarella Cheese</li> <li>• Bow-tie Pasta Salad</li> <li>• Assorted Breads</li> </ul>	
<b>CHINA TOWN</b>	<b>\$21.95++ pp</b>
<ul style="list-style-type: none"> <li>• Stir-fry action station: orange beef, black bean chicken</li> <li>• Fried Rice</li> <li>• Stir Fry Vegetables with Tofu</li> <li>• Fortune cookies</li> </ul>	
<b>SEAFOOD</b>	<b>\$23.95++ pp</b>
<ul style="list-style-type: none"> <li>• Jumbo Shrimp</li> <li>• Oysters on the Half Shell</li> <li>• Cocktail Sauce</li> <li>• Lemons &amp; Tabasco</li> <li>• Crackers</li> </ul>	
<b>CARVING STATIONS</b>	
<ul style="list-style-type: none"> <li>• Turkey, Smoked or Roasted w/Chipotle Honey Mustard</li> </ul>	<b>\$ 8.00++ pp</b>
<ul style="list-style-type: none"> <li>• Baked Virginia Cured Ham</li> </ul>	<b>\$ 9.00++ pp</b>
<ul style="list-style-type: none"> <li>• Sea Salt Crusted Prime Rib in au jus &amp; Creamy Horseradish</li> </ul>	<b>\$10.00++ pp</b>
<ul style="list-style-type: none"> <li>• Herb-cruste Beef Tenderloin with Béarnaise</li> </ul>	<b>\$12.00++ pp</b>

**(\$85.00++ pp Chef Fee per Station)**

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# Hors d' oeuvres

## **COLD – based on 50 pieces**

- Assorted Cold Canapés \$ 75.00++
- Finger Sandwiches \$125.00++
- Mini Brushetta \$150.00 ++
- Salmon Pinwheels \$150.00 ++
- Firecracker Shrimp with Sweet Soy Dipping Sauce \$175.00 ++

## **HOT – based on 50 pieces**

- Chicken Drumettes (Honey BBQ, Garlic Parmesan) \$ 75.00++
- Vegetable Spring Rolls with Thai Dipping Sauce \$ 75.00 ++
- Meatballs (Swedish & Traditional) \$ 75.00 ++
- Mini Cuban Sandwiches \$100.00 ++
- Spinach Spanikopita \$125.00 ++
- Thai Beef Satay with Red Curry Peanut Sauce \$125.00 ++
- Tandoori Chicken Satay with Mint Yogurt \$125.00 ++
- Chicken Empanadas with Chipotle Aioli \$125.00 ++
- Scallops & Bacon \$150.00 ++
- Mini Beef Wellington \$150.00 ++
- Coconut Shrimp with Thai Dipping Sauce \$150.00 ++

## **PRESENTATIONS & DISPLAYS**

- Small Domestic Cheese Presentation \$150.00++ (serves 50)
- Medium Domestic Cheese Presentation \$275.00++ (serves 100)
- Large Domestic Cheese Presentation \$375.00++ (serves 150)
- Small Seasonal Fruit Display \$100.00++ (serves 50)
- Medium Seasonal Fruit Display \$200.00++ (serves 100)
- Large Seasonal Fruit Display \$300.00 ++ (serves 150)
- Small Fresh Crudités Presentation \$100.00++ (serves 50)
- Medium Fresh Crudités Presentation \$200.00++ (serves 100)
- Large Fresh Crudités Presentation \$300.00 ++ (serves 150)
- Fresh made guacamole, with tortilla chips \$ 4.50++ per person
- Fresh made Pico de Gallo, with tortilla chips \$ 3.50 ++ per person
- Chili con queso (served hot) with tortilla chips \$ 5.00++ per person
- Artichoke, onion & spinach dip, with tortilla chips \$ 4.50 ++ per person
- Spinach dip, served with toasted baguette chips \$ 4.50 ++ per person

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# Beverage & Bar Pricing

## *Hosted Bar*

Super Premium	\$8.00 per drink
Premium Brands	\$7.00 per drink
House Brands	\$6.00 per drink
Imported Beer	\$5.25 per drink
Domestic Beer	\$4.25 per drink
House Wine	\$6.00 per drink
Assorted Sodas	\$2.50 per drink
Bottled Water	\$2.50 per drink

## *Cash Bar*

Super Premium	\$8.50 per drink
Premium Brands	\$7.50 per drink
House Brands	\$6.50 per drink
Imported Beer	\$5.75 per drink
Domestic Beer	\$4.75 per drink
House Wine	\$6.50 per drink
Assorted Sodas	\$2.75 per drink
Bottled Water	\$2.75 per drink

## *Per hour Pricing*

### *One hour*

### *Two hour*

### *Three hour*

Super Premium	\$20.00 per person	\$32.00 per person	\$40.00 per person
Premium Brands	\$17.00 per person	\$27.00 per person	\$34.00 per person
House Brands	\$15.00 per person	\$24.00 per person	\$30.00 per person
Beer & Wine	\$10.00 per person	\$19.00 per person	\$28.00 per person

**Hosted Bar: \$150.00 Bartender Set up Fee**

**Cash Bar: \$150 Bartender Set up Fee & \$50 Cashier Fee Per Bar**

### *Super Premium Selection*

Grey Goose Vodka  
Bombay Gin  
Cuervo Gold Tequila  
Maker's Mark Bourbon  
Johnny Walker Black  
Crown Royal  
Bacardi Silver

### *House Brand*

Smirnoff Vodka  
Gordon's Gin  
Jim Beam Bourbon  
Seagram Seven  
Scorsbeys Scotch  
Sauza Tequila  
Myers Platinum

### *Premium Selection*

Absolute Vodka  
Tanqueray Gin  
Captain Morgan Spice Rum  
Bacardi Rum  
Jack Daniels Whiskey  
Dewar's Scotch  
Jose Cuervo Tequila

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# Audio Visual & Equipment

## Price List

Podium	.....	\$25.00
Podium with Microphone	.....	\$45.00
Flip Chart with Easel	.....	\$35.00
Post it Flip Chart with Easel	.....	\$45.00
White Board	.....	\$45.00
Easel	.....	\$25.00
House Patch	.....	\$45.00
Wireless Lavalier	.....	\$75.00
Wireless Microphone	.....	\$55.00
Wired Microphone	.....	\$45.00
Poly Com	.....	\$40.00
55 Inch TV	.....	\$225.00
LCD Projector	.....	\$175.00
LCD Package	.....	\$200.00
AV Table with Power	.....	\$ 10.00
8' Screen	.....	\$45.00
6' Screen	.....	\$35.00
Power strip	.....	\$5.00
Extension Cord	.....	\$5.00
HDMI 25ft. Cord	.....	\$15.00
25 ft. VGA Cord	.....	\$15.00
6 Channel Mixer	.....	\$55.00
DVD Player	.....	\$25.00
6ft Exhibit/Vendor Table	.....	\$25.00
Dance Floor	.....	\$200.00
Riser	.....	\$75.00
Ice 50lb	.....	\$25.00
Ice 5lb Supply	.....	\$10.00
Hospitality Cleaning Fee	.....	\$50.00
Beverage Refrigerator	.....	\$100.00
Banner Hanging Fee	.....	\$25.00

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