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# EVENTS

100 Conference Center Drive

[WWW.embassysuiteseastpeoria.com](http://WWW.embassysuiteseastpeoria.com) | (309)694-0200

At Embassy Suites, our facilities and services are ideally suited for groups and offer simple, bundled pricing. With Meetings Simplified by Embassy Suites, you get a comfortable meeting room, full-service catering, and some audio visual.

### **All Day Meeting with Breaks and Lunch**

(Minimum of **30** People)

**\$75** per Person Plus Service Charge and Sales Tax

#### **Beverage Service**

Available From 7:00 am-4:00 pm

Assortment of Bottled Juices, Coffee, Gourmet Teas, Bottled Water and Iced Tea, Assorted Coke Products

#### **Morning Break**

Available From 8:00 am-10:00 am

Chef's Selection Bakery Items, Chef's Daily Feature, Assorted Breakfast Bars, Fresh Whole Fruit

#### **Atrium Lunch Buffet**

Available From 11:30 am-1:30 pm

Soup of the Day, Essential Salad, Chef's Choice of Two Hot Entrees, One Starch, Seasonal Vegetable, Rolls and Butter, Dessert Display, Coffee, Iced Tea and Assorted Coke Products

#### **Executive Afternoon Break**

Available From 2:00 pm-4:00 pm

Retro Candy Shop, (2) Chef's Select Features of the Day, Chef's Choice of Sweet and Savory Selections

#### **Meeting Space**

The Package will Include the Rental for Your Group's General Session.

#### **Audio Visual**

Includes Screen, Podium with Wired Microphone, AV Cart with Power and Flipchart with Markers  
OR Audio Mixer/House Sound

\*Projector is not included

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**Half Day Meeting with Break and Lunch**

(minimum of **30** people)

**\$65** per Person Plus Service Charge and Sales Tax (Package Includes Morning Break and Lunch) OR  
(Lunch and Executive Afternoon Break)

**Beverage Service**

Available from 7:00 am-12:00 pm or 12:00 pm – 4:00 pm

Assortment of Bottled Juices, Coffee, Gourmet Teas, Bottled Water and Iced Tea, Assorted Coke Products

**Morning Break**

Available from 8:00 am-10:00 am

Chef's Selection Bakery Items, Chef's Daily Feature, Assorted Breakfast Bars, Fresh Whole Fruit

**Atrium Lunch Buffet Available**

from 11:30 am-1:30 pm

Soup of the Day, Essential Salad, Chef's Choice of Two Hot Entrees, One Starch, Seasonal Vegetable, Rolls and Butter, Dessert Display, Coffee, Iced Tea and Assorted Coke Products

**Executive Afternoon Break**

Available From 2:00 pm-4:00 pm

Retro Candy Shop, (2) Chef's Select Features of the Day, Chef's Choice of Sweet and Savory Selections

**Meeting Space**

The Package will Include the Rental for your Group's General Session.

**Audio Visual**

Includes Screen, Podium with Wired Microphone, AV Cart with Power and Flipchart with Markers OR  
Audio Mixer/House Sound

\*Projector is not included

At Embassy Suites, our facilities and services are ideally suited for groups and offer simple, bundled pricing. With Meetings Simplified by Embassy Suites, you get a comfortable meeting room, full-service catering, and some audio visual.

### **Meeting with Breaks only**

(Minimum of **30** People)

**\$55** per Person Plus Service Charge and Sales Tax

Beverage Service Available From 7:00 am-4:00 pm

Assortment of Bottled Juices, Coffee, Gourmet Teas,  
Bottled Water and Iced Tea, Assorted Coke Products

#### **Morning Break**

Available From 8:00 am-10:00 am

Chef's Selection Bakery Items, Chef's Daily Feature,  
Assorted Breakfast Bars, Fresh Whole Fruit

#### **Executive Afternoon Break**

Available From 2:00 pm-4:00 pm

Retro Candy Shop, (2) Chef's Select Features of the  
Day, Chef's Choice of Sweet and Savory Selections

#### **Meeting Space**

The Package will Include the Rental for Your Group's  
General Session.

#### **Audio Visual**

Includes Screen, Podium with Wired Microphone, AV  
Cart with Power and Flipchart with Markers or Audio  
Mixer/House Sound

\*Projector is not included

# A La Carte

## Beverage

Regular OR Decaf brewed Coffee	\$ 36 per gallon
Iced Tea (Lipton)	\$ 32 per gallon
Lemonade or fruit punch	\$ 29 per gallon
Hot Chocolate	\$ 36 per gallon
Bottled Water	\$ 4 per bottle
Assorted Coke Products	\$ 4 each
Assorted Hot Tea packets	\$ 3 each
Assorted bottled fruit Juices	\$ 5 per bottle
Red Bull	\$ 7 per can

## Treats

Yogurts	\$ 3.50 each
Whole Fruit	\$ 2.50 each
Jumbo Cinnamon Rolls	\$ 45 per dozen
Assorted Breakfast pastries	\$ 40 per dozen
Potato Chips & French Onion Dip	\$ 18 per pound
Tortilla Chips and Salsa or Cheese Sauce	\$ 18 per pound
Soft Pretzel Sticks with Pub Cheese	\$ 39 per dozen
Chocolate Brownies	\$ 34 per dozen
Gardetto's	\$ 30 per pound
Chocolate Turtle Brownies	\$ 38 per dozen
Jumbo Cookies	\$ 32 per dozen
Chocolate covered Strawberries	\$ 118 per 50 pcs
Assorted Granola bars	\$ 3 each
Nutri grain bars	\$ 3 each
Candy bars	\$ 5 each
Kashi bars	\$ 4 each
Protein bars	\$ 6 each
Assorted Bags of Chips	\$ 3 each

Menu prices do not include 25% service charge and 8.5% sales tax. Menu selections and pricing are subject to change without notice until an event order is fully executed



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# BREAKFAST

# BREAKFAST PLATED



## Enhancements

Assorted Yogurt \$ 3.25

Stuffed French Toast \$ 7.50

Biscuit and Gravy \$ 5.15

Grits with Cheese and Bacon \$ 4.85

Eggs Benedict \$ 8.50

Oatmeal with Assorted Toppings \$ 5.35

## Country | 23

## Scrambled Eggs with Cheese

### Bacon or Sausage

## Herb Roasted Yukon Breakfast Potatoes

OJ, Coffee, Water, and Assorted Hot Tea

## Metropolitan | 26

Crepes (Choice of Cream Cheese, Mixed Berry, and Nutella or Roasted Vegetable and Goat Cheese)

Bacon or Sausage

## Herb Roasted Yukon Breakfast Potatoes

OJ, Coffee, Water and Assorted Hot Tea

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



# B R E A K F A S T   B U F F E T

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## Sunrise | 26

Assorted Breakfast Pastries  
Seasonal Fruit  
Scrambled Eggs with Cheese  
Bacon or Sausage  
Potatoes  
Assorted Hot Tea  
OJ  
Coffee  
Water

## All American | 26

Assorted Breakfast Pastries  
Seasonal Fruit  
Scrambled Eggs with Cheese  
Bacon or Sausage  
Potatoes  
Oatmeal with Assorted Toppings  
Assorted Hot Tea  
OJ  
Coffee  
Water

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



# BREAKFAST BUFFET

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## Farmhouse | 28

Seasonal Fruit  
Assorted Breakfast Pastries  
Scrambled Eggs with Cheese  
Bacon or Sausage  
Potatoes  
Biscuits and Gravy  
OJ  
Coffee  
Assorted Hot Tea  
Water

## Low Key Classic | 32

Seasonal Fruit  
Assorted Yogurts  
Egg White and Veggie Scramble  
Turkey Sausage  
Roasted Red Breakfast Potatoes  
OJ  
Coffee  
Assorted Hot Tea  
Water



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# BREAKS

# BREAKS

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## AM Break Burrito | 12

Whole Fruit  
Breakfast Burritos  
Kashi Bars

## AM Break Skillet | 12

Whole Fruit  
Skillet  
Nutri Grain Bars

## AM Break Cinnamon Roll | 10

Fruit Display  
Warm Cinnamon Rolls  
Granola Bars

## AM Break Sandwich | 14

Whole Fruit  
Breakfast Sandwich (Chef's Choice)  
Cereal Bars

## AM Break Parfait | 12

Fruit Display  
Parfait  
Protein Bars

## AM Break Oats | 14

Fruit Display  
Overnight Oats  
Protein Bars

# B R E A K S

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## **PM Break Candy Jar | 18**

Retro Candy Shop (5 types)  
Jumbo Cookies  
Trail Mix

## **PM Break Ball Park | 16**

Cracker Jacks  
Soft Pretzel Sticks and Pub Cheese  
Mini Corn Dogs  
Candy Bars  
Soda

## **PM Break Power Hour | 16**

Granola Bars  
Hersey's Bars  
Protein Balls  
Protein Bars  
Red Bull

## **PM Break Popcorn | 6**

Plain Popcorn  
Assorted Shaker Toppings  
Sweet Popcorn Mix

## **PM Break Nacho | 14**

Tortilla Chips with Cheese Sauce  
Beef Taco Meat  
Jalapeno, Salsa, Sour Cream, Pico

## **PM Break Slider bar | 18**

Pick Two: Cuban/ Beef/ Buffalo Chicken  
(Served with Appropriate Condiments)  
Assorted Bags of Chips



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# LUNCH



# LUNCH PLATED

S e r v e d   w i t h   S a l a d ,   C o f f e e ,   W a t e r ,   I c e d   T e a



## Enhancements

Add Desserts \$ 4

Make it a Duet (Added to the Higher Priced Entrée) \$6

Upgraded Side Salad (Specialty, Caesar, Fruit) \$ 2

## Smoke House Brisket | 32

*Slow Hickory Smoked with Zesty BBQ and Onion Petals, Chef's Choice Starch and Seasonal Vegetable and Rolls*

## Lasagna | 30

*House Made with Meat Sauce and Three Cheese or Meatless with Roasted Vegetables. Served with Chef's Choice Vegetable and Rolls*

## Chicken Provencal | 28

*Served with Dijon Cream Sauce Chef's Choice Starch, Vegetable and Rolls*

## Beef tips | 36

*Served over Mashed Potatoes with Chef's Choice Vegetable and Rolls*

## Cheese Tortellini | 30

*With Wild Mushroom and Asparagus Tossed with Goat Cheese Alfredo Sauce Served with Chef's Choice Vegetable and Rolls*

## Maple Mustard Roasted Pork Loin | 28

*Served with Caramelized Apples Chef's Choice Starch and Vegetable and Rolls*

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



# LUNCH

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## Box Lunch | 28

**Embassy Club-** Turkey, Swiss, Bacon, Lettuce and Tomato, on Wheatberry Bread

**Black Forest Ham-** Ham, Cheese, Lettuce and Tomato, on Wheatberry Bread

**Roast Beef-** Roast Beef, Cheese, Lettuce and Tomato, on Sourdough Bread

**Veggie Sandwich-** Grilled Portobello, Squash, Zucchini, Roasted Red Pepper, Swiss Cheese, Lettuce and Tomato, on Sourdough Bread

*(Box Lunches Served with Pickle, Chips, Chef's Choice Pasta or Potato Salad, Mayo, Mustard, Cookie or Brownie, Bottled Water or Soda) (must have at least 10 of each box lunch if multiple options are picked for the same event)*

## Caesar Salad | 18

Romaine, Shredded Parmesan, Grape Tomato and Croutons

Add Chicken \$ 8 (6oz) Add Salmon \$ 14 (4oz)

*(Salad Served with Cookie or Brownie, Bottled Water or Soda)*

# LUNCH BUFFET

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## Taco Bar | 34

Seasoned Beef

Smoked Chicken

Flour Tortilla Shells

Spanish Rice

Refried Beans

Tortilla Chips and Salsa

Lettuce, Shredded Cheese, Pico, Guacamole and Sour Cream

Churros

Iced Tea, Water and Coffee

## Sunday Dinner | 38

Essential Salad with 2 Dressings

Pasta and Fruit Salad

Choose 2 Entrees: Fried Chicken, Beef Tips, Pot Roast, Tuscan Chicken

Chef's Choice Starch

Chef's Choice Seasonal Vegetable

Rolls and Butter

Dessert Display

Iced Tea, Water and Coffee



# LUNCH BUFFET

## Chef's Deli | 38

Essential Salad with 2 Dressings

Pasta and Fruit Salad

House Made Potato Chips

Turkey, Ham and Roast Beef

Swiss, Cheddar and Pepper Jack

Lettuce, Tomato, Onion and Pickle Spear

Mayo and Mustard

Cookies and Brownies

Iced Tea, Water and Coffee

## Riverside Wok

Asian Chop Salad- Cabbage, Green Onion, Edamame, Wonton Strips, Cashews, Cilantro and Carrot with Toasted Sesame Dressing

Vegetable Egg Rolls

**Choose 2 \$36:** Sesame Chicken, General Tso Chicken, Beef Broccoli, Mongolian Beef, Vegetable, Chicken or Beef Lo Mein, Honey Garlic Shrimp or Sweet Chili Garlic Shrimp

**Choose 3 \$40:** Sesame Chicken, General Tso Chicken, Beef Broccoli, Mongolian Beef, Vegetable, Chicken or Beef Lo Mein, Honey Garlic Shrimp or Sweet Chili Garlic Shrimp

White Rice or Fried Rice

Fortune Cookies

Iced Tea, Water and Coffee

## Soup & Salad Bar | 38

Choose 2 Soups: Broccoli Cheddar, Chili, Chicken Noodle, Vegetable Barley or Chicken Tortilla

Choose 2: Romaine, Spinach, Arcadian or Iceberg

Pick 6: Grape Tomatoes, Cucumbers, Carrots, Shredded Cheese, Shredded Parmesan, Dried Cranberry, Radish, Black Olives, Crouton, Diced Eggs, Red Onion, Peas, Feta Cheese, Bleu Cheese, Sunflower Seeds or Candied Walnuts

Choose 3: Ranch, Italian, Balsamic, Sundried Tomato Basil, Blue Cheese, French, Honey Mustard or Raspberry Vinaigrette

Rolls and Butter

Iced Tea, Water and Coffee

## Cook Out | 34

Potato Salad

Cole Slaw

Choose 2: ¼ lb. Burger, Grilled Chicken, Pulled Pork or Butterflied Porkchops

Buns, Lettuce, Tomato, Onion, Cheese and Pickles

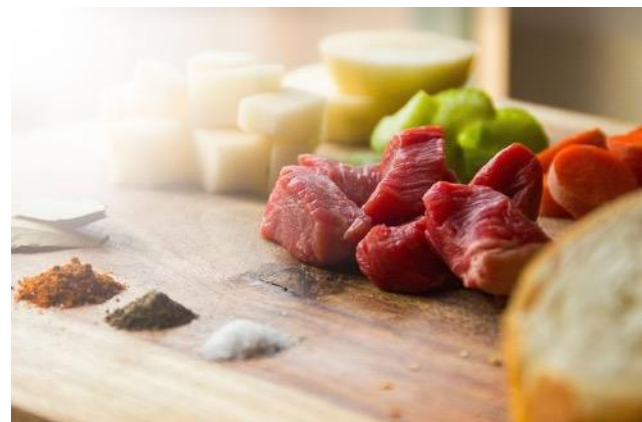
Mayo, Mustard and BBQ

Ranch Wedges

Cookies and Brownies

Iced Tea, Water and Coffee

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



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# DINNER

# Displays and Hors D'oeuvres

*All Displays Priced per 50 People*

- **Seasonal Vegetable Display** | \$190

- **Seasonal Fruit Display** | \$190

- **Cheese Display** | \$360

Featuring International and Domestic Cheeses, Artisan Crackers, Dried Fruit & Preserves

- **Caprese Salad Display** | \$165

- **Charcuterie Board** | \$350

Smoked and Cured Meats, Assorted Cheeses, Dried Fruit, Assorted Nuts, Olives and Peppers with Crackers and Veggies

- **Classic Dip Trio** | \$330

Choose 3: Hummus, Salsa & Guacamole, Hot Queso or Taco Dip / Choose 2: Assorted Veggies, Tortilla Chips, Pita, or Crostini's

- **Shrimp Cocktail** | \$290

With Cocktail Sauce and Citrus Wedges

- **Smoked Salmon Display** | \$360

With Cream Cheese and Condiments

*Prices are per person. A customary taxable service charge and sales tax will be added to prices.*

## Cold Hors D'oeuvres

- Anti Pasto Skewers \$235
- Traditional Bruschetta \$160
- Lavosh Pinwheels \$165
- Prosciutto Wrapped Asparagus \$165
- Mini Cheese Balls \$180
- Cranberry Brie Bites \$180
- Mediterranean Chicken Crostini \$180



## Hot Hors D'oeuvres

- Mini Crab Cakes with Jalapeno Remoulade \$225
- Bacon Blue Cheese Stuffed Mushrooms \$220
- Buffalo Chicken Empanada with Ranch and Blue Cheese \$275
- Thai Style Marinated Chicken Satays \$260
- Italian Sausage Stuffed Mushrooms \$190
- Chicken Quesadilla Cornet \$260
- Meatballs with Choice of Teriyaki, Swedish, or BBQ \$190
- Chicken Tenders with Honey Mustard or Ranch \$160
- Jumbo Chicken Wings with Choice of BBQ, Sriracha Honey or Buffalo \$190
- Asian Vegetable Spring Rolls with Thai Chili Sauce \$180
- Pot Stickers with Soy Ponzu \$165
- Beef and Cilantro Empanada's \$275
- Fried Mac and Cheese Bites \$85
- Jalapenos Poppers \$125

# DINNER PLATED

*Served with Salad, Dessert, Rolls, Iced Tea, Coffee, Water*

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## Tuscan Chicken | 36

Herb Panko Crusted Chicken Breast with Roasted Garlic, Sundried Tomato and Spinach Cream. Served with Chef's Choice Starch and Vegetable

## Stuffed Pan Seared Chicken | 42

Stuffed with Fuji Apples, Bacon, Onion and Cheddar Cheese with an Herb Cream Sauce. Served with Chef's Choice Starch and Vegetable

## Braised Short Rib | 54

Cola, Garlic, Cayenne and Cumin Braised Short Rib. Served with Chef's Choice Starch and Vegetable

## Caramelized Salmon | 44

Served with a Tarragon Whole Grain Mustard Cream Sauce. Served with Chef's Choice Starch and Vegetable

## Enhancements

Duet Entrée *(Added to the Higher Priced Entrée)* \$6

Specialty Salad \$ 3

Jumbo Crab Cakes \$ 10

Shrimp Skewer's \$ 14

Upgraded Dessert \$4

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



# DINNER PLATED

*Served with Salad, Dessert, Rolls, Iced Tea, Coffee, Water.  
(parties over 100 people will receive a buffet)*

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## Enhancements

Duet Entrée (*Added to the Higher Priced Entrée*) \$6

Specialty Salad \$ 3

Jumbo Crab Cakes \$ 10

Shrimp Skewers \$ 14

Upgraded Dessert \$4

## Filet | Market Price

8oz Filet Topped with Bordelaise. Served with Chef's Choice Starch and Vegetable

## Embassy Sirloin | Market Price

10oz Sirloin Topped with Mushroom Demi. Served with Chef's Choice Starch and Vegetable

## Roasted Pork Loin | 36

Topped with Dark Cherry Demi. Served with Chef's Choice Starch and Vegetable

## Lamb Chop | 58

Topped with Mixed Berry Port Reduction. Served with Chef's Choice Starch and Vegetable

## Grilled Chicken | 36

Topped with a Madeira Sauce. Served with Chef's Choice Starch and Vegetable

# DINNER BUFFET

*Parties under 30ppl will receive a charge of \$100*

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## Back Yard BBQ | 46

Essential Salad with 2 Dressings

Cole Slaw and Potato Salad

Choose 2: Brisket, Ribs, BBQ or Teriyaki Chicken Breast or Pork Shoulder

Corn on the cob

Loaded Mashed Potatoes

Baked Beans

Corn Bread

Dessert Display

Iced Tea, Water, Coffee

## Taste of Italy | 44

Caesar Salad

Anti Pasto Salad

Choose 2: Cavatappi, Linguine, Penne, or Cheese Tortellini

Choose 2: Marinara, Alfredo, Vodka Blush, Pesto or Sundried Tomato Pesto

*Add a 3<sup>rd</sup> Option: Eggplant Parmesan \$10 Add Meatballs \$8 Add Grilled Chicken \$8*

Shredded Parmesan

Bread Sticks

Tiramisu / Mini Cannoli / Assorted Cheesecakes

Iced Tea, Water, Coffee





# DINNER BUFFET

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## Country Kitchen | 46

Garden Salad with 2 Dressings

Pasta and Fruit Salad

Choose 2: Meatloaf, Pot Roast, Parmesan Crusted Chicken, Chicken and Biscuit, Turkey Tetrazzini or Lasagna (Traditional or Vegetarian)

Chef's Choice Starch

Chef's Choice Seasonal Vegetable

Rolls, Butter

Assorted Pies ( Oreo, Banana Cream, Cherry, Coconut Cream, Chocolate Silk)

Iced Tea, Water, Coffee

## Fiesta | 38

Southwest Salad with Ancho Ranch and Traditional Ranch

Spicy Pasta Salad

Refried Beans or Rice

Pick 2: Beef Taco, Smoked Chicken Taco, Chicken Fajita, Steak Fajita or Enchiladas

Chips and Salsa

Street Corn

Churros

Iced Tea, Water, Coffee

## Bayou | 48

Garden Salad with 2 Dressings

Cajun Pasta Salad

Pick 2: Chicken & Shrimp Gumbo, Jambalaya, Red Beans and Rice, Etouffee or Jerk chicken

White Rice or Dirty Rice

Chef Choice Vegetable

Corn Bread and Butter

Dessert Display

Iced Tea, Water, Coffee

## Touchdown | 40

Pasta and Potato Salad

Chips with Dip (French Onion and Potato Chips or Tortilla and 7 Layer)

Choose 2: Hot Dogs, Brats, ¼ lb. Cheeseburgers or Porkchops

Buns, Lettuce, Tomato, Onion and Pickles

Ketchup and Mustard

Cookies and Brownies

Iced Tea, Water, Coffee

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



## Specialty salads (Choose One)

- Caesar Side Salad
- Spinach Berry Side Salad (Seasonal)
- Roasted Beet and Chevre with Candy Walnuts and Apple Vinaigrette (Seasonal)

## Dessert (Choose One)

- Chocolate Layer
- Carrot Cake
- Banana Chocolate Swirl
- New York Style Cheesecake
- Chocolate Peanut Butter
- Italian Lemon Cream

## Upgraded Dessert (Choose One)

- Swiss Chocolate Layer
- Bourbon Pecan
- Caramel Apple
- Raspberry Swirl Cheesecake
- Bread Pudding





## Vegetarian Entrées

Gnocchi | \$30

With Mushrooms, Onion, Squash, Spinach and Tomato in Pesto Sauce

Stuffed Portobello | \$32

With Orzo Risotto, Zucchini, Squash and Boursin Cheese with an Arribbiata Sauce

Stuffed Bell Pepper | \$30

With Riced Cauliflower and Roasted Vegetables Topped with Smoked Gouda Tomato Cream

Moussaka | \$30

Lentil, Roasted Vegetable, Egg Plant and Potato Topped with Bechamel Sauce



## Kids Entrées

Chicken Strips | \$16

With Mac N Cheese and Chef's Choice Vegetable

Burger | \$14

With Mac N Cheese and Chef's Choice Vegetable

Hot Dog | \$14

With Mac N Cheese, Chef's Choice Vegetable

Healthy Choice | \$15

Grilled Chicken Breast with Chef's Choice Vegetable



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# BEVERAGE

## ENJOY

Martinis  
Champagne  
Margaritas  
Red wine  
White wine  
Beer  
Non-alcoholic

# BEVERAGE

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## Well Spirits

Concierge Vodka, Rum, Gin, Bourbon, Tequila, Whiskey, Scotch, Amaretto

## Premium Spirit Selections

Tito's Vodka, New Amsterdam Vodka, Captain Morgan Rum, Don Q Cristal Rum, Crown Royal Whiskey, Jack Daniels Whiskey, Gordon's Gin, Jim Beam Bourbon, Camarena Tequila, Grant's Scotch and E&J Brandy.

## Super Premium Selections

Ketel One Vodka, Bacardi Rum, Hendricks Gin, Maker's Mark Bourbon, Casamigos Tequila, Cointreau Triple Sec, Johnnie Walker Black Scotch, Courvosier VSOP Brandy.

## Domestic Beer Selections

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light and Busch Light.

Items are Subject to Change

## Imported Craft Beer Selections

Blue Moon, Dos Equis, Angry Orchard, Weihenstephanier Hefe Weissbier, Dogfish Head IPA, Guinness, Heineken, Stone IPA and Truly, Items are subject to Change

# B E V E R A G E

	Hosted ++	Cash (Included Tax)
Well Spirits	\$7	\$7
Premium Spirits	\$8	\$8
Super Premium Spirits	\$10	\$10
Domestic Beer	\$6	\$6
Imported/Craft Beer	\$7	\$7
Premium Beer	\$10	\$10
House Wine	\$7	\$7
Premium Wine	\$10	\$10
House Champagne- Bottle	\$30	\$30
House Wine - Bottle	\$32	\$32
Soda	\$4	\$4
House Champagne Toast	\$4	\$4

## House Wine Selections

Sycamore Lane: Cabernet, Merlot, Chardonnay and Pinot Grigio. Maggio: Pinot Noir and Sauvignon Blanc.

## Premium Wine Selections

Chloe: Cabernet, Red Blend, Pinot Noir, Merlot, Rose, Chardonnay, Sauvignon Blanc, Pinot Grigio and Prosecco.

## House Upgraded Wines by the Bottle

Banfi San Angelo Pinot Grigio \$ 71

Rodney Strong "Charlotte's Home" Sauvignon Blanc \$ 76

'M' by Minuty White Zinfandel \$88

LaMarca Prosecco \$90

Benziger Merlot \$96

Decoy Cabernet \$98

Argyle Pinot Noir \$139

## Domestic Keg

(16 Gallon/Approximately 130 Cups)

\$625 Plus Service Charge and Tax

*\* A Bartender Fee of \$100 will be Charged if Minimum Net Sales of \$250 is Not Met per Bar/ Bartender. Bar Set up Fee \$100*

*\* All Banquet bars must have a minimum of 50ppl. Under 50ppl we can accommodate guests with tickets at main bar in hotel.*





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# TECHNOLOGY

# TECHNOLOGY

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## **Basic Package** | \$435 per day

LCD Projector, AV Table with Power, Screen

## **Grand Package** | \$650 per day

LCD projector, AV table with Power, Screen, House Sound, Podium with Microphone



### **Microphones**

Wireless Handheld Microphone	\$135 each
Wireless Lavalier Microphone	\$135 each
Standing Podium w/Wired Microphone	\$150 each
Tabletop Podium w/Wired Microphone	\$150 each

### **Projectors**

50-ft VGA Cable	\$35 each
100 ft VGA Cable	\$55 each
LCD Data Projector	\$375 each
LCD Remote with Laser Pointer	\$25 each
Tabletop Speakers	\$45 each
8 ft by 6-ft Stage Pieces(15 max)	\$50 each
Dance Floor	\$200

# TECHNOLOGY

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## Meeting Accessories

Podium	\$50 each
House Sound	\$75 each
HDMI Cable	\$30 each
Splitter	\$50 each
Flipchart with Markers	\$75 each
White Board with Markers	\$50 each
Easel	\$30 each
Extension Cord/Power Strip	\$20 each
AV Table with Power	\$35 each
Exhibit Table (6' with 2 chairs)	\$40 each
Laptop	\$200 each
Drop Down or 8-ft Screen	\$50 each
32" HD LCD Television	\$100 each
Conference Speakerphone	\$75 each
Pens and paper	\$2 / person
Electricity for Vendor Table	\$40 each
Long Distance Phone Connection	\$100 min.
<i>(other Charges May Apply)</i>	

## Wireless Internet

1-99 People	\$125 per day
100-299 People	\$275 per day
300+ People	\$350 per day

