

## **Breakfast Buffets**

ALL BREAKFAST BUFFETS ARE SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE, TEA FORTE TEAS®, AS WELL AS ORANGE, CRANBERRY, AND GRAPEFRUIT JUICES.

### **SIMPLY CONTINENTAL \$15**

Whole fruit and berries
Assorted pastries and muffins
Fresh assorted bagels
Fruit preserves, flavored cream cheese, and sweet
cream butter

### **RENEW \$18**

Fresh strawberries, blueberries, and bananas Hard boiled eggs Smoked almonds and pumpkin seeds Granola parfaits

### **SHERATON SIGNATURE \$23**

Cheddar scrambled eggs
Maine triple smoked bacon
Chicken apple sausage
Skillet breakfast potatoes
Classic cereals
Freshly baked pastries
Sliced fruit and berries
Granola parfaits
Hard boiled eggs

### **REVIVE \$25**

Fresh strawberries, blueberries and bananas
Whole wheat bagels
Scrambled egg whites with spinach and tomato
Chicken apple sausage
French toast with egg beaters and corn flakes
Turkey bacon
Granola and yogurt
Hard boiled eggs
Smoked almonds and pumpkin seeds

### **ENHANCEMENTS**

Breakfast Sandwiches \$36 per dozen Biscuit, scrambled eggs, chicken apple sausage and cheddar cheese

Steel Cut Oatmeal \$4 per person Assorted dried fruits, brown sugar, sweet butter, maple syrup, honey and chocolate chips

Lemon Ricotta Pancakes \$6 per person With blueberries

Stuffed French Toast \$6 per person With strawberries and cream cheese

Top Your Own Museli \$6 per person With berries, walnuts, pumpkin seeds, dried tropical fruits

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age

A 22% TAXABLE SERVICE CHARGE AND 6.35% STATE SALES TAX APPLIES TO ALL PRICING



## **Brunch Buffets**

MENU IS SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, AND TEA FORTE TEAS, REQUIRES A MINIMUM OF 25 GUESTS.

\*ATTENDANT FEE REQUIRED ~ 1 PER \$75 GUESTS ~ \$150 EACH ATTENDANT

### **SHERATON BRUNCH \$34**

Includes assorted juices, artisanal jams, preserves, marmalade, oven baked rustic bread and sweet creamy butter

Seasonal fruits and berries

House made granola parfaits

Smoked and cured salmon, red onions, tomato, capers and horseradish cream cheese

Chef prepared omlets with choice of Maine lobster, cheddar cheese, salsa, avocado, sweet peppers, spinach, triple smoked bacon, red onions, mushrooms and tomato\*

Baby field greens with tomato, cucumber, Kalamata olives, carrots and balsamic vinaigrette

Chef carved herb marinated chateau steak\*

Chicken cordon bleu

Skillet fingerling potato and harvest vegetables

Chocolate cake with caramel, chocolate truffle torte, tiramisu

### **ENHANCEMENTS**

Omelet Station \$7 per person Eggs made to order with tomatoes, scallions, spinach, peppers, ham, wild mushrooms, smoked salmon, bacon, cheese

Sparkling Passion Fruit Mimosas \$7 each

Belgian Waffles \$7 per person
Mixed berry compote, whipped cream, sweet butter,
warm Vermont maple syrup

Salmon Station \$9 per person Smoked and cured salmon, red onions, tomato, capers and horseradish cream cheese

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## **Sheraton Breaks**

SHERATON BREAKS ARE SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE, TEA FORTE TEAS®

### **RESTORE \$12**

Vanilla yogurt, assorted berries, Kashi Go Lean Crunch®, pumpkin seed, flax seed, sunflower seeds, cinnamon pecans, strawberry and banana smoothies

### **COOKIE STACK \$12**

Freshly baked cookies, Hershey's® white and chocolate milk, Rice Krispies Treats®

### **CUPCAKE BREAK \$12**

Chef's selection of assorted mini cupcakes

### **BRAINSTORM \$10**

Freshly popped corn with trail mix, dried fruits, berries, and Starburst® candy

### **FRUIT LOLLIPOP \$9**

Skewered strawberries, pineapple, cantaloupe, and mango with kiwi and passion fruit sauces

### **FIESTA BREAK \$12**

Warm corn chips, fresh tomato salsa, guacamole, queso, and churros

### **SWEET AND SALTY BREAK \$10**

Homemade chips with assorted dips, kettle corn, popcorn and candy bars

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## **Enhancements**

### STARBUCKS® COFFEE, DECAFFEINATED COFFEE, OR TEA FORTE® TEAS

\$43 per gallon

### FRESHLY BAKED COOKIES OR WARM GRIDDLE BROWNIES

\$36 per dozen

### ESPRESSO CHOCOLATE CARAMEL BROWNIE

Topped with marshmallow \$38 per dozen

#### **BAKED PITA CHIPS AND DIPS**

\$5 per person

## CHOCOLATE DIPPED STRAWBERRIES AND KIWI

\$5 per person

### **ASSORTED CANDY BARS**

\$36 per dozen

### SPICY PARTY MIX, TRAIL MIX, OR MIXED NUTS

\$6 per person

### **FRESH WHOLE FRUIT**

\$36 per dozen

### **SLICED SEASONAL FRESH FRUIT**

\$7 per person

### **BEN AND JERRY'S® ICE CREAM BAR**

\$4 each

### SAN PELLEGRINO® & PERRIER® BOTTLED WATER

\$5 per bottle

### FRESHLY BREWED TAZO® ICED TEA OR SWEET LEMONADE

\$43 per gallon

### **ASSORTED FUZE®**

\$5 per bottle

### COCA-COLA®, DIET COKE®, COKE ZERO®, OR SPRITE®

\$3 per bottle

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## **Lunch Buffets**

ALL LUNCH BUFFETS ARE SERVED WITH FRESHLY
BREWED STARBUCKS® COFFEE, DECAFFEINATED
COFFEE TEA FORTE TEAS®

### **SHERATON DELI TABLE \$27**

Chicken noodle soup

Tomato cucumber salad

Tuna salad

Sliced roast beef, cured ham, roasted turkey breast, grilled chicken

Swiss, cheddar, and American cheeses Biscuits, lettuce, tomatoes, house made pickles, warm balsamic onions

House made potato chips and assorted desserts

### UPGRADE TO DELI TABLE (CHOOSE ONE) \$6

Reuben sandwiches with braised short rib Cheesesteak hoagies

### **SALAD BOWL TABLE \$28**

Chicken noodle soup

Make your own and mix: romaine lettuce, Bibb lettuce, and field greens

Grilled artichoke hearts, roasted beets, grape tomatoes, boiled egg, avocado, ham, cucumbers, Gorgonzola cheese, roasted squash, celeriac, edamame, shaved Parmesan cheese, Kalamata olives, chives, walnuts

Grilled chicken, roasted portobella, baked shrimp, grilled steak

Assorted desserts

### **CAESAR SALAD BUFFET \$28**

Minestrone soup

Garden salad and traditional Caesar salad Served with grilled chicken (or buffalo chicken), roasted portobella mushrooms, roasted shrimp, grilled steak

Assorted desserts

#### **WRAP STATION \$29**

Tomato and cucumber salad Coleslaw

House made pickles

Grilled chicken, romaine salad, tomato tortilla Turkey, New Hampshire bacon, grape tomatoes, Bibb lettuce on plain tortilla

Tuna salad on croissant

Grilled vegetables, hummus, black bean salad on a spinach tortilla

House made potato chips and assorted desserts

### **ITALIAN TABLE \$31**

Pasta fagioli soup

Chopped Italian salad with leaf lettuce, olives, artichokes hearts and pepperocini vinaigrette Traditional Caesar salad with Parmesan crisps Tomato and mozzarella flatbread

Tilapia Florentine with lemons and capers Chicken Parmesan

Eggplant gratin with Ricotta and marinara sauce Rice pilaf primavera with spinach, artichokes and lemon

Biscotti and cannolis

### **NEW ENGLANDER \$33**

New England Clam Chowder Bibb salad with spiced pecans, dried cranberries and balsamic vinaigrette

Stuffed chicken breast with bread, cranberry stuffing

Baked scrod with lemon panko topping Mashed potato with Vermont cheddar cheese Seasonal Vegetable

Warm individual apple pie and individual cheese plates with honey

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## Grab and Go

SHERATON LUNCH BOXES INCLUDE COCA-COLA,
POTATO CHIPS, POTATO SALAD, AND A FRESHLY BAKED
COOKIE

### **TURKEY CLUB WRAP \$28**

Turkey New Hampshire bacon Grape tomatoes, Bibb lettuce, Wheat tortilla

### **TUSCAN CHICKEN \$28**

Grilled chicken on a brioche roll Artichoke spread basil, Parmesan and roasted red pepper

## HONEY BAKED HAM ON PRETZEL ROLL \$28

Shaved, smoked ham Spicy mustard mayo Gruyere cheese Cured Tomatoes

### **ROAST BEEF WRAP \$28**

Roast beef with Boursin cheese Horseradish Mayonnaise Arugula Fried onions

### **GRILLED VEGETABLE WRAP \$28**

Grilled vegetables with hummus Chiffonade of romaine and basil

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## **Dinner Buffets**

ALL DINNER BUFFETS ARE SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE, TEA FORTE TEAS®.

### **WONDERFUL \$44**

Boston lettuce, dried cranberries, fried onions, Gorgonzola cheese with apple vinaigrette

Spinach salad with strawberries and goat cheese, balsamic reduction

Rustic tomato soup

Rotisserie style roasted free range chicken

Baked New England cod with shallots, garlic and fennel panko crumbs

Chef's seasonal vegetable

Whipped potato puree with cauliflower and cheddar cheese

Assorted Desserts

#### **INDULGE \$46**

Butternut bisque

Leaf lettuce, roasted beet and goat cheese, balsamic reductions

Carved sirloin of beef with horseradish crust

Cedar plank salmon, brown sugar brine

Rice pilaf with dried cranberries

Assorted Desserts

### **CIAO BELLA \$46**

Roasted tomato bisque

Caesar salad with Parmesan and pancetta crisps

Salmon poached in tomato, wine and basil broth

Parmesan crusted chicken with capers and lemon

Roasted zucchini and tomatoes, balsamic reduction

Ravioli with roasted tomato and mushroom broth

Assorted Desserts

### **BUILD YOUR OWN BUFFET \$48**

Salad (Choose one)

Bibb lettuce with dried cranberries, fried onions, balsamic vinaigrette

Salad of petite greens, feta, cucumber, Kalamata olives, balsamic vinaigrette

Caesar salad with croutons, Parmesan cheese and creamy dressing

Iceberg lettuce with vine-ripened tomatoes, Gorgonzola, pickled onions and blue cheese dressing

Entrees (Choose two)
Roasted boneless chicken half with natural jus

Chicken picatta with lemon, capers and white wine

Horseradish and panko crusted Atlantic salmon with tomato salsa and spinach

Maryland lump crab cake, charred sweet corn, and pepper compote with spicy aioli

Sirloin of beef with roasted shallot port wine reduction

Garlic herb roasted prime rib with natural au jus

Filet of beef with yellow pepper puree, spinach and wild mushrooms

Braised beef short rib with natural vegetable sauce

Penne pasta tossed with tomatoes, mushrooms and spinach in garlic and oil

Dessert (Choose one) Chocolate mousse torte

Tropical mousse torte

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## Plated Dinner

SHERATON DINNERS ARE SERVED WITH FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE. TEA FORTE TEAS®.

### **SALAD (CHOOSE ONE)**

Garden salad with mixed greens, tomato, roasted walnuts, and cucumber

Caesar salad with romaine, croutons, Parmesan cheese, creamy caesar dressing

Harvest salad with Bibb lettuce, green apples, Gorgonzola crumbles, dried cranberries and toasted pecans

### **ENTREES (CHOOSE TWO)**

Chicken Marsala \$34 - served with wild mushrooms and Sicilian wine sauce

Chicken Picatta \$34 - Panko and Parmesan crusted with capers and lemon butter

Rotisserie Style Chicken \$32 - Roasted boneless chicken half

Filet Mignon \$41 - Cabernet demi glaze

Flat Iron Steak \$39 - Gin and balsamic brined

Prime Rib or Beef \$38 - Horseradish crust

Swordfish \$36 - Lump crabmeat topping

Baked Salmon \$37 - Nori and shredded phyllo

Baked Cod \$34 - Fennel, shallot, crumb topping

Pork Ioin \$34 - Spinach, goat cheese and bread stuffing

Cheese Ravioli \$32 - Roasted tomato and wild mushrooms broth

Pasta Primavera \$32 - Italian vegetables with basil,

Stir Fry with Rice Noodles \$32 - Asian vegetables, teriyaki glaze

### **DESSERTS (CHOOSE ONE)**

Triple chocolate mousse torte with dark, milk and white chocolate layers

Rustic apple tart baked in an open crust with caramel

Traditional cheesecake with strawberry sauce

Chef's choice of seasonal sorbet

Artisanal cheeses with honey

Platters of freshly bakes cupcakes (served per table)

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# Reception

RECEPTION TABLES ARE BASED ON 60 MINUTES OF CONTINUOUS SERVICE. MINIMUM OF 20 GUESTS FOR RECEPTION TABLES

### **AMERICAN FAVORITES MEDLEY \$25**

Choice of 5 Items: Buffalo wings with blue cheese

Scallops wrapped in bacon

Barbecue meatballs

Chicken fingers with barbecue and honey mustard

Coconut shrimp with plum sauce

Jerk chicken tender with pineapple puree

Fried mozzarella sticks with marinara

Deviled eggs

Chocolate dipped strawberries

### INTERNATIONAL OPTIONS MEDLEY \$30

Choice of 5 Items: Spanakopita

Fried pot stickers with garlic ginger sauce

Prosciutto asparagus wraps

Vegetable spring rolls with sweet and sour sauce

Chicken satay with spicy peanut sauce

Mini crab and swiss quiches in a flaky butter tartlet

Scallops wrapped in bacon

Antipasto kabobs

Beef and cucumber tzatziki canapes with arugula

Smoked salmon canapes with chive creme fraiche

### **ACTION STATIONS**

Pasta Station \$12

Gemelli pasta and ravioli, marinara, Gorgonzola cream sauce, extra virgin olive oil, Italian bread

### Mashed Potato Bar \$10

Toppings will include cheddar cheese, chives, sour cream, tomatoes, onions and bacon bits

### Fajita Fiesta \$13

Marinated beef and chicken, sauteed onions, assorted peppers, tomatoes, guacamole, house made Pico de Gallo, spicy salsa, sour cream, whole wheat and flour tortillas

### Steak Salad \$13

Grilled steak, Bibb lettuce, onion, bacon, peppercorn blue cheese

Soup and Sandwich \$10

Tomato soup shooters, grilled cheese with bacon, lettuce, and tomato

Barbecue Shrimp \$13 Blue cheese and Gorgonzola

Seared Scallops \$13 Arugula puree

Steak Quesadilla \$13 Sour cream, salsa and guacamole

Martini Bar \$15

Traditional and contemporary martinis to include cosmopolitan, green apple and pomegranate

Holy Sangria \$10

White peach or blood orange sangria

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# Reception

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### **CARVING BOARD\* - SERVES 25 PEOPLE**

Chef manned and served with silver dollar rolls and a variety of condiments

Choose from the following:

Fresh ham, red eye gravy \$175

Herb roasted turkey with gravy \$200

Cedar plank salmon, Asian barbecue sauce \$250

Horseradish crusted prime rib, Cabernet demi glaze \$300

Beef tenderloin wellington, red wine demi glaze \$350

### **MINGLE TABLES**

That's Cheesy \$10

Artisanal cheeses from New England with marinated olives, French bread, assorted crackers and fruit

Eat your vegetables \$8

Variety of seasonal vegetables with hummus and blue cheese dressing

### **CANAPES**

ALL PRICES ARE PER PIECE WITH A MINIMUM OF 25 PIECES PER ITEM.

Cold Canapes

Lobster roll with lemon mayonnaise \$5

Fresh mozzarella and tomato skewer \$3

Chilled jumbo shrimp cocktail \$5

Tuna tartar, ginger marinade and avocado \$4

### Hot Canapes

Marinated chicken sesame, teriyaki \$4

Scallops with smoked bacon, barbecue sauce \$5

Spanakopita, spinach wrapped in phyllo pastry \$4

Panko crusted shrimp, lemon pepper seasoned \$5

Coconut chicken, lime and pineapple marinade \$4

Lump crab cake with red pepper aioli \$5

Reuben panini bites, corned beef and sauerkraut \$4

Beef tenderloin quesadilla, tomato tortilla \$5

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# Bar Packages

### **CASH BAR**

Familiar Brands \$8

Vodka: Smirnoff Rum: Bacardi Whiskey: Seagram's Gin: Beefeater Bourbon: Jim Beam White Label Scotch: Grants Tequila: Sauza Gold

Favorite Brands \$9

Vodka: Absolut Rum: Bacardi Whiskey: Canadian Club Gin: Bombay Sapphire Bourbon: Jack Daniels Scotch: Johnnie Walker Red Label Tequila: Jose Cuervo Gold

Appreciated Brands \$10

Vodka: Ketel One Rum: Captain Morgan Whiskey: Crown Royal Gin: Tanqueray Bourbon: Maker's Mark Scotch: Johnnie Walker Black Label Tequila: Cuervo 1800 Imported Beer \$7 Amstel Lite Corona Heineken

Domestic Beer \$6
Budweiser
Bud Lite
Miller Lite
O'Douls (Non-alcoholic)

Other Beverages
Wine-per glass \$8
Assorted sodas-per glass \$3
Bottled water-per bottle \$3
Perrier® bottled water-per bottle \$5

### **HOST BAR**

Familiar Brands \$7

Vodka: Smirnoff Rum: Bacardi Whiskey: Seagram's Gin: Beefeater Bourbon: Jim Beam White Label Scotch: Grants Teguila: Sauza Gold

### Favorite Brands \$8

Vodka: Absolut Rum: Bacardi Whiskey: Canadian Club Gin: Bombay Sapphire Bourbon: Jack Daniels Scotch: Johnnie Walker Red Label Tequila: Jose Cuervo Gold

### Appreciated Brands \$9

Vodka: Ketel One Rum: Captain Morgan Whiskey: Crown Royal Gin: Tanqueray Bourbon: Maker's Mark Scotch: Johnnie Walker Black Label Tequila: Cuervo 1800

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# Bar Packages

Domestic Beer \$6

Budweiser

Bud Lite

Miller Lite O'Douls (Non-alcoholic)

Other Beverages

Wine-per glass \$8

Assorted sodas-per glass \$3

Bottled water-per bottle \$3

Perrier® per bottle \$5

### **HOSTED BAR PACKAGES**

Familiar Brands Package

Also includes domestic, imported beer, house wine and soft drinks

1 hour - \$12

2 hours - \$19

3 hours - \$26

4 hours - \$32

Favorite Brands Package

Also includes domestic, imported beer, house wine and soft drinks

1 hour - \$14

2 hours - \$22

3 hours - \$30

4 hours - \$36

Appreciated Brands Package

Also includes domestic, imported beer, house wine and soft drinks

1 hour - \$16

2 hours - \$26

3 hours - \$34

4 hours - \$42

Beer, House Wine & Soft Drink Package

1 hour - \$12

2 hours - \$19

3 hours - \$26

4 hours - \$32

### **ENHANCEMENTS**

Selection of Cordials \$9

B&B, Kahlua Liqueur, Grand Marnier Liqueur, Amaretto Di Saronno, Bailey's Irish Cream CASH BAR IS INCLUSIVE OF 6.35% CT STATE SALES TAX.

BARTENDER FEE BASED ON MAXIMUM OF 4 HOUR PERIOD.

\$85 BARTENDER FEE PER 100 GUESTS. ADDITIONAL BARTENDERS \$85 EACH.

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# "Mocktail" Cocktails

### **SANGRIA**

Orange juice, white grape juice, lemon lime carbonated beverage, cranberry juice, assorted fresh fruit

### **INNOCENT BELLINI**

Peach juice or puree, ginger ale

### **THE MEG RYAN**

A bright and bubbly blended berry drink with soda water, lemon juice, seasonal berries and honey

### **WATERMELON STRAWBERRY COOLER**

\$5 PER DRINK

Watermelon, strawberries, lime, chia seeds, and mint

### **WATERMELON LEMONADE**

Fresh lemonade and watermelon

#### **CINDERELLA**

Orange, pineapple, and lemon juices, ginger ale, grenadine, fresh fruit garnish

### MINT JULEP

Lemonade and fresh mint

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# **Event Technology**

### **EQUIPMENT**

LCD Package \$500

LCD projector, full size screen, AV cart, all necessary power and cables with access to our high speed internet

High Speed Internet Access:

One Connection: \$75
Ten Connections: \$250
Twenty-five Connections: \$350

Video Package \$250

Video playback color monitor, DVD player, standard AV cart, and all necessary cables and power

Pipe and Drape \$20 per foot

Screens:

6'x6', 7'x7', 8'x8' Tripod screens \$75 10'x10' Cradle screen \$110 7.5'x10' Fast fold with dress kit \$175

Polycom Speaker Phone \$100

Phone DID line \$50

Wireless Microphone \$135 Handheld or lavaliere

Sound System Patch \$70

Table Top Microphone \$45

**PRESENTATION AIDS** 

Flip Chart Package \$40

Additional Flip Chart Pad \$10

Easel \$15

White Board with Markers and Eraser \$40

Laser Pointer \$50

Wireless Mouse \$30

Wireless Remote \$50

Laptop Computer \$200

Flat Screen TV \$200

Channel Mixer \$120

\*\*TECHNICIANS
7AM TO 6PM MONDAY-FRIDAY \$65/HOUR
6PM TO 12AM AND WEEKENDS \$90/HOUR
\*\*MINIMUM OF 4 HOURS

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