Wedding Menu
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CONGRATULATIONS ON YOUR ENGAGEMENT!

So, you said yes

The best part is the dress
The other details are endless
So don’t worry and don’t stress
On your big day let us treat you like a Princess

EMBASSY SUITES IS HERE TO HELP WITH YOUR BIG DAY NEEDS...

GROUP DISCOUNTS FOR OUT OF TOWN GUESTS
REHEARSAL DINNER
WEDDING CEREMONY
WEDDING RECEPTION (BRUNCH, LUNCH, DINNER)
MORNING AFTER BRUNCH OR LUNCH
CUSTOM OPTIONS TO ENHANCE THE BIG DAY
WE ARE ALSO HAPPY TO PROVIDE A LIST OF PREFERRED WEDDING VENDORS
THE EMBASSY SUITES WEDDING PACKAGES

Embassy Suites Wedding Packages Include the Following:

Sparkling Wine or Cider Toast for All Guests

Complimentary Cake Cutting and Serving

Dance Floor 15’ x 15’

White or Ivory Linens and Choice of Napkin or Overlay Colors

Choice of House Centerpieces

Complimentary Suite for Bride and Groom after Reception

Enhance your Wedding Package with a Wedding Ceremony in the Lush, Tropical Embassy Suites Atrium for up to 200 guests.

Packages include the Gold Cocktail Reception, Platinum Plated and Diamond Buffet Packages.
GOLD COCKTAIL RECEPTION PACKAGE

$50 Per Person

Passed Cold Hors d’Oeuvres (Please select four)

- Belgian Endive with Herb Cheese & Red Pepper
- Seared Watermelon with Goat Cheese & Micro Greens
- Tomato Tartar – Parmesan Crisp
- Melon & Prosciutto
- Smoked Salmon on Cucumber
- Caramelized Pear with Roquefort & Fried Prosciutto
- Seared Sesame Tuna – Asian Slaw

Passed Hot Hors d’Oeuvres (Please select two)

- Bacon Wrapped Scallops
- Chicken Tenders with Honey Mustard Dip
- Mini Spinach Quiche
- Vegetable Spring Rolls with Plum Sauce
- Duck Confit Crepe with Spiced Strawberry Balsamic Relish
- Truffle Scallop Stew in Vol-au-Vent
- Wild Mushroom & Creamed Shallot Tart

Domestic Cheese Board

- Cheddar, Swiss, Provolone, Pepper Jack, Dill Havarti, Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread

Baby Seasonal Vegetable Crudite

- Sun Dried Tomato Hummus & French Onion Dip

Antipasti Display

- Prosciutto Ham, Hard Salami, Pepperoni, Olives, Pickled Onions, Provolone & Parmesan Cheese, Marinated Artichokes, Roasted Asparagus, Mild Peppers, Balsamic Mushrooms, Bread Sticks

Mashed Potato Martini Bar

- Red Potato Mashed – Creamy Mushroom Chicken Ragout
- Roasted Garlic Mashed – Cheddar Cheese, Bacon Lardoons, Green Onion, Broccoli Florettes, Sour Cream
- Sweet Potato Mashed – Maple Butter, Candied Pecans

SELECTIONS CONTINUED ON NEXT PAGE

All prices are plus 21% service fee and applicable sales tax.
GOLD COCKTAIL RECEPTION CONTINUED

Salad Shaker – Served in Martini Glass (Action)

- Classic Caesar – Romaine Lettuce, Romano Cheese, Herb Croutons – Anchovies on side
- Berry – Spinach, Balsamic Vinaigrette, Feta, Toasted Almonds, Cracked Pepper, Strawberries & Blueberries
- Caprese – Buffalo Mozzarella Cheese, Cherry Tomatoes, Field Greens, Lemon Basil Vinaigrette
- Mandarin – Field Greens, Sweet & Sour Vinaigrette, Mandarin Oranges, Toasted Cashews, Green Onions, Celery, Avocado

Carving Stations (Action) (Select one. Served with Rolls and accompanied by Chef Attendant)

- Roasted Breast of Turkey – Apple Cranberry Relish, Sweet Red Onion Mayo
- Honey Glazed Ham – Whole Grain Mustard, Grilled Pineapple Relish
- Herb Strip Loin of Beef – Dijon Mustard, Creamy Horseradish Sauce
- Rosemary & Garlic Leg of Lamb – Port Wine Apricot Chutney, Mint Jus Lie

All prices are plus 21% service fee and applicable sales tax.
THE PLATINUM PLATED PACKAGE
$51 Per Person

Passed Cold Hors d’Oeuvres (Please select two)
- Belgian Endive with Herb Cheese & Red Pepper
- Seared Watermelon with Goat Cheese & Micro Greens
- Tomato Tartar – Parmesan Crisp
- Melon & Prosciutto
- Smoked Salmon on Cucumber
- Caramelized Pear with Roquefort & Fried Prosciutto
- Seared Sesame Tuna – Asian Slaw

Passed Hot Hors d’Oeuvres (Please select two)
- Bacon Wrapped Scallops
- Chicken Tenders with Honey Mustard Dip
- Mini Spinach Quiche
- Vegetable Spring Rolls with Plum Sauce
- Duck Confit Crepe with Spiced Strawberry Balsamic Relish
- Truffle Scallop Stew in Vol-au-Vent
- Wild Mushroom & Creamed Shallot Tart

Domestic Cheese Board
- Cheddar, Swiss, Provolone, Pepper Jack, Dill Havarti, Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread

Baby Seasonal Vegetable Crudite
- Sun Dried Tomato Hummus & French Onion Dip

Appetizer (Please select one)
- Stuffed Portobello Mushroom
- Apple & Toasted Almond Risotto with Peppered Red Wine Reduction
- Mixed Field Greens with Ranch & Raspberry Vinaigrette
- Classic Caesar with Herb Croutons
- Spinach & Strawberry Salad

SELECTIONS CONTINUED ON NEXT PAGE

All prices are plus 21% service fee and applicable sales tax.
THE PLATINUM PLATED PACKAGE CONTINUED

Soups (Please select one)
- Tomato Basil
- Potato Leek
- Minestrone
- Lobster Bisque with Cognac Cream
- Roasted Cauliflower

Entrees (Please select one)
All entrees served with Seasonal Vegetables

- Grilled Salmon, Orange Ginger Glaze, Wild Rice Pilaf
- Seared Crab Cake & Sautéed Shrimp, Lemon Basil Beurre Blanc, Coconut Rice Pilaf
- Roasted Pork Tenderloin, Rosemary Apple Demi, Garlic Roasted Whipped Potatoes
- New York Strip Steak, Peppercorn Merlot Demi, Roasted Red Potatoes
- Pan Roasted Breast of Chicken, Sweet Onion Jus, Grilled Polenta

All prices are plus 21% service fee and applicable sales tax.
THE DIAMOND BUFFET PACKAGE
$60 Per Person

Passed Cold Hors d’Oeuvres (Please select two)
♀ Belgian Endive with Herb Cheese & Red Pepper
♀ Seared Watermelon with Goat Cheese & Micro Greens
♀ Tomato Tartar – Parmesan Crisp
♀ Melon & Prosciutto
♀ Smoked Salmon on Cucumber
♀ Caramelized Pear with Roquefort & Fried Prosciutto
♀ Seared Sesame Tuna – Asian Slaw

Passed Hot Hors D’Oeuvres (Please select two)
♀ Bacon Wrapped Scallops
♀ Chicken Tenders with Honey Mustard Dip
♀ Mini Spinach Quiche
♀ Vegetable Spring Rolls with Plum Sauce
♀ Truffle Scallop Stew in Vol-au-Vent
♀ Wild Mushroom & Creamed Shallot Tart
♀ Duck Confit Crepe with Spiced Strawberry Balsamic Relish

Domestic Cheese Board
♂ Cheddar, Swiss, Provolone, Pepper Jack, Dill Havarti, Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread

Baby Seasonal Vegetable Crudite
♂ Sun Dried Tomato Hummus & French Onion Dip

Smoked Fish Display
♂ Salmon, Trout, Lemon Pepper Tilapia, Capers, Onions, Hard Boiled Eggs, Bagel Chips, Dill Cream Cheese Spread

Buffet Dinner (Please select two)
♂ Mixed Field Greens with Ranch & Raspberry Vinaigrette & Accompaniments
♂ Classic Caesar with Herb Croutons
♂ Carolina Pulled Pork Terrine with Apricot BBQ
♂ Tomato Basil Bisque
♂ Vegetable Minestrone Soup

SELECTIONS CONTINUED ON NEXT PAGE

All prices are plus 21% service fee and applicable sales tax.
THE DIAMOND BUFFET PACKAGE CONTINUED

Entrées (Please select two)
- All entrée’s accompanied by Seasonal Vegetables
- Grilled Flat Iron Steak – Mushroom & Onion Ragout
- Sautéed Breast of Chicken – Tomato, Artichoke & Mushroom Sauté
- Grilled Salmon – Lemon Butter Sauce
- Rosemary Breast of Chicken – Natural Jus
- Roasted Pork Tenderloin – Peach Bourbon Glaze
- Vegetable & Tofu Paella
- Pecan Crusted Tilapia – Hazelnut Cream Sauce

Starch (Please select two)
- Wild Rice Pilaf
- Dried Cranberry Rice
- Garlic Whipped Potatoes
- Roasted Rosemary Redskin Potatoes
- Crab Mac & Cheese

All prices are plus 21% service fee and applicable sales tax.
WEDDING BRUNCH
$48 Per Person

Brunch buffet come with Apple, Cranberry & Orange Juice, as well as Coffee & Tea.

Mimosa Reception with Hors d’Oeuvres
- Spanakopita
- Sesame Seed Chicken
- Mini Beef Wellington

Cold Buffet
- Seasonal Fresh Fruit & Berries
- Basket of Garden Vegetable Crudites
- Domestic Cheese Board
- Mixed Field Greens with Colorado Goat Cheese Croutons & Toasted Pinenuts
- Baby Beet & Fingerling Potato Salad – Marinated Beets, Fingerling Potatoes, Arugula, Oven Roasted Tomatoes, Asiago Cheese, and Lemon Olive Oil Dressing
- Buffalo Mozzarella & Tomato Caprese with Basil, Balsamic Reduction & Prosciutto Crisp
- Cold Poached Salmon
- A selection of Breads, Muffins, Rolls, Danish, Bagels, Cream Cheese, Honey & Herb Butter, Jams

Hot Buffet
- Hickory Smoked Bacon
- Maple Sausage
- Cheese Blintz with Strawberry Sauce
- Lyonnaise Potatoes
- Spinach Cheddar Quiche
- Chicken Marsala
- Rosemary Rubbed Strip Loin of Beef
- Pan Seared Tilapia with Lobster Newburg
- Fresh Vegetable Medley

Wedding Cake Compliments
- Mixed Nuts and Mints

All prices are plus 21% service fee and applicable sales tax.
BRUNCH ENHANCEMENTS

Omelet Station (Action Station) Additional $8 per person
- Eggs, Spinach, Peppers, Ham, Bacon, Sausage, Tomatoes, Onions, Mushrooms, Cheddar Cheese, Swiss Cheese, Feta Cheese, Salsa, Jalapenos

Pancake & Waffle Bar (Action Station) Additional $7 per person
- Buttermilk Pancakes, Old Fashion & Chocolate Waffles, Strawberries, Blueberries, Peaches, Maple Syrup, Melted Butter, Chocolate Sauce, Vanilla Sauce, Powdered Sugar, Chocolate Chips, Candied Walnuts, Whipped Cream

Carving Stations (Action) Additional price per person
All carving stations are served with Assorted Rolls
- Herb Roasted Prime Rib of Beef – Jus Lie, Horseradish $6 (Minimum of 25)
- Roasted Breast of Turkey – Apple Cranberry Relish, Sweet Onion Mayo $3 (Minimum of 25)
- Honey Glazed Ham – Whole Grain Mustard, Grilled Pineapple Relish $4 (Minimum of 25)
- Rosemary & Garlic Leg of Lamb – Port Wine Apricot Chutney, Mint Jus $4 (Minimum of 25)

Optional Items:

Chocolate Fountain Display (Minimum of 25 People)
- Strawberries, Bananas, Apples, Pineapples, Melons, Pretzels, Marshmallows, Rice Krispie Treats, Cookies, Brownies, Biscotti, & Cheese Cake Bites - $12 per person

International Coffee Bar (Minimum of 25 People)
- Fresh Brewed Colombian & Decaffeinated Colombian Coffee
  Assorted Teas, Chocolate Shavings, Hazelnut & Vanilla Syrups, Whipped Cream, Lemon and Orange Zest, Cinnamon Sticks, Rock Candy Stirrers - $6 per person

Ice Carvings – Prices based on size & design

All prices are plus 21% service fee and applicable sales tax.
WEDDING PLATED LUNCH

Grilled Chicken Oscar
- Chicken Breast with Crab Meat, Asparagus & Madeira Sauce. Served with Rice Pilaf, Seasonal Vegetables.
  Accompanied by a Caesar Salad. **$24 per person**

Chesapeake Crab Cake
- Whole Grain Mustard Sauce & Melted Leeks. Served with Wild Rice Pilaf, Carrots & Summer Squash.
  Accompanied by a Spinach Salad. **$28 per person**

Petite Beef Filet
- Shallot Merlot Demi, Artichoke Mashed Potatoes, Green Bean Bundle.
  Accompanied by a Field Green Salad. **$38 per person**

Seared Salmon
- Crab Meat Mashed Potatoes, Citrus Beurre Blanc, Broccolini.
  Accompanied by a Caprese Salad. **$28 per person**

*All plated lunches come with Freshly Baked Rolls and Butter*

All prices are plus 21% service fee and applicable sales tax.
WEDDING PLATED DINNER

3 Course $32 (includes your choice of three courses)
4 Course $40 (includes your choice of four courses)
5 Course $48 (includes your choice of five courses)

Appetizer (Please select one)
- Stuffed Portobello Mushroom
- Phyllo Wrapped Seafood Roulade with Red Pepper Saffron Cream
- Apple & Toasted Almond Risotto with Peppered Red Wine Reduction
- Carolina Pulled Pork Terrine with Apricot BBQ
- Tiger Prawns, Braised Napa Cabbage, Vanilla Beurre Blanc (Add $2)
- Olive Oil Poached Salmon, Fennel Cucumber Salad, Horseradish Cream, Caviar (Add $2)

Soups
- Tomato Basil
- Potato Leek
- Minestrone
- Lobster Bisque with Cognac Cream
- Roasted Cauliflower

Salads
- Mixed Field Greens with Ranch & Raspberry Vinaigrette
- Classic Caesar with Herb Croutons
- Spinach & Strawberry
- Bibb lettuce, Fig Crouton, Goat Cheese, Crisp Pancetta
- Grilled Asparagus Salad, Mesclun Greens, Aged Manchego, Basil Vinaigrette

Entrees (number of selections based guest count, please see your Sales Manager)
- Grilled Salmon, Orange Ginger Glaze, Wild Rice Pilaf
- Pan Roasted Breast of Chicken, Sweet Onion Jus, Grilled Polenta
- Seared Crab Cake & Sautéed Shrimp, Lemon Basil Beurre Blanc, Coconut Rice Pilaf
- Roasted Pork Tenderloin, Rosemary Apple Demi, Garlic Roasted Whipped Potatoes
- New York Strip Steak, Peppercorn Merlot Demi, Roasted Red Potatoes
- Filet of Beef Tenderloin, Gorgonzola Cream, Fingerling Potatoes, (Add $6)
- Slow Roasted Prime Rib of Beef, Au Jus, Potatoes Gratin (Add $8)
- Petite Beef Filet & Crab Cake, Jack Daniels Demi, Duchess Potato (Add $8)
- Venison Loin, Espresso Crusted, Bitter Chocolate Drizzle, Truffled Mashed Potatoes (Add $6)

All entrees served with Seasonal Vegetables and Freshly Baked Rolls

Wedding Cake Compliments
Mixed Nuts and Mints

All prices are plus 21% service fee and applicable sales tax.
**HORS D’OEUVRES**

**Cold - $22 per dozen per selection**
- Belgian Endive with Herb Cheese & Red Pepper
- Seared Watermelon with Goat Cheese & Micro Greens
- Tomato Tartar – Parmesan Crisp
- Melon & Prosciutto
- Smoked Salmon on Cucumber

**Deluxe Cold - $36 per dozen per selection**
- Caramelized Pear with Roquefort & Fried Prosciutto
- Seared Sesame Tuna – Asian Slaw
- Lobster Soft Taco with Mango Salsa
- Smoked Buffalo & Arugula with Tomatillo Lime Relish

**Hot - $22 per dozen per selection**
- Bacon Wrapped Scallops
- Chicken Tenders with Honey Mustard Dip
- Mini Spinach Quiche
- Vegetable Spring Rolls with Plum Sauce
- Crab Stuffed Mushrooms

**Deluxe Hot - $36 per dozen per selection**
- Banana Crab Cake with Coconut Beurre Blanc
- Duck Confit Crepe with Spiced Strawberry Balsamic Relish
- Truffle Scallop Stew in Vol-au-Vent
- Wild Mushroom & Creamed Shallot Tart

All prices are plus 21% service fee and applicable sales tax.
RECEPTION STATIONS
All stations and pricing are based on 25 guests

Mashed Potato Martini Bar $200
  - Red Potato Mashed – Creamy Mushroom Chicken Ragout
  - Roasted Garlic Mashed – Cheddar Cheese, Bacon Lardoons, Green Onion, Broccoli Florettes, Sour Cream
  - Sweet Potato Mashed – Maple Butter, Candied Pecans

Pasta Bar (Action) $325
  - Alfredo – Pesto – Marinara Sauce, Herb Garlic Bread
  - Penne Pasta – Grilled Chicken, Broccoli Florettes, Sauteed Onion
  - Farfalle Pasta – Bacon Lardoons, Garlic, Parsley, Sun Dried Tomatoes
  - Tri Colored Tortellini – Garlic, Peppers, Green Onion, Basil

Slider (Action) $325
  - Beef, Salmon & Chicken Sliders, Avocado Relish, Crumbled Blue Cheese, Smoked Cheddar Cheese, Sprouts, Bourdon BBQ Sauce, Pickled Red Onion, Condiments (Mustard, Mayo, Ketchup), Rolls

Salad Shaker – Served in Martini Glass (Action) $275
  - Classic Caesar – Romaine Lettuce, Romano Cheese, Herb Croutons – Anchovies on side
  - Berry – Spinach, Balsamic Vinaigrette, Feta, Toasted Almonds, Cracked Pepper, Strawberries & Blueberries
  - Caprese – Buffalo Mozzarella Cheese, Cherry Tomatoes, Field Greens, Lemon Basil Vinaigrette
  - Mandarin – Field Greens, Sweet & Sour Vinaigrette, Mandarin Oranges, Toasted Cashews, Green Onions, Celery, Avocado

All prices are plus 21% service fee and applicable sales tax.
RECEPTION STATIONS CONTINUED

All stations and pricing are based on 25 guests

Carving Stations (Action)
All carving stations are served with Assorted Rolls and served by Chef Attendant

- Herb Roasted Prime Rib of Beef – Jus Lie, Horseradish
  $250 (serves 25)

- Roasted Breast of Turkey – Apple Cranberry Relish, Sweet Red Onion Mayo
  $185 (serves 25)

- Honey Glazed Ham – Whole Grain Mustard, Grilled Pineapple Relish
  $200 (serves 40)

- Herb Strip Loin of Beef – Dijon Mustard, Creamy Horseradish Sauce
  $225 (serves 25)

- Rosemary & Garlic Leg of Lamb – Port Wine Apricot Chutney, Mint Jus Lie
  $200 (serves 25)

Raw Bar - $375 (serves 25)
- Jumbo Shrimp, Mussels, Oysters, Crab Claws, Lemon & Cocktail Sauce

All prices are plus 21% service fee and applicable sales tax.
PLATTER PRESENTATIONS
Small (serves 25) Medium (serves 50) Large (serves 100)

Seasonal Fresh Fruit with Vanilla Bean Raspberry Dip
Small $125  Medium $250  Large $500

Baby Seasonal Vegetable Crudite with Sun Dried Tomato Hummus & French Onion Dip
Small $150  Medium $300  Large $600

Domestic Cheese Board – Cheddar, Swiss, Provolone, Pepper Jack, Dill Havarti,
Buffalo Mozzarella, Grapes, Assorted Crackers, Crostini & French Bread
Small $175  Medium $350  Large $700

Imported Cheese Board – Stilton Blue, Brie, Pecarino, Muenster, Port Wine Cheddar,
Gouda, Gruyere, Toasted Cinnamon Almonds, Grapes, Assorted Crackers,
Crostini & French Bread
Small $225  Medium $450  Large $900

Jumbo Shrimp with American & Mango Cocktail Sauces
Small $175  Medium $350  Large $700

Antipasti Display – Prosciutto Ham, Hard Salami, Pepperoni, Olives, Pickled Onions,
Provolone & Parmesan Cheese, Marinated Artichokes, Roasted Asparagus,
Mild Peppers, Balsamic Mushrooms, Bread Sticks
Small $150  Medium $300  Large $600

Smoked Fish Display – Salmon, Trout, Lemon Pepper Tilapia, Capers, Onions,
Hard Boiled Eggs, Bagel Chips, Dill Cream Cheese Spread
Small $150  Medium $300  Large $600

Bruschetta Sampling – Tomato Basil, Roasted Eggplant, Olive with Herb Crostini
Small $125  Medium $250  Large $500

All prices are plus 21% service fee and applicable sales tax.
BEVERAGES

Non Alcoholic Beverages
Freshly Brewed Regular Coffee $3.40 Gallon
Freshly Brewed Decaf Coffee $3.40 Gallon
Fruit Juice $1.70 Carafe
Milk $1.70 Carafe
Lemonade $2.20 Gallon
Sherbet Fruit Punch $3.10 Gallon
Fruit Punch $2.00 Gallon
Iced Tea $3.30 Gallon
Assorted Coca-Cola Soft Drink $2.75 Each
Red Bull Energy Drinks $4 Each
Bottled Water $2 Each

Cocktails
Cash Bar
Priced Per Drink
House and Well Brands $5.50
Call Brands $6.50
Premium Brands $7
House Wine (Salmon Creek) $5
Premium Wine $6.50
Domestic Beer $4.75
Imported Beer $5.25
Coca-Cola Soft Drinks $2.75
*A $75.00 bartender fee will be applied if bar sales are less than $200

Keg of Beer
Priced per Keg
Domestic $375
Domestic Pony $225
Imported Micro Brew $450
Imported Micro Brew Pony $275

Champagne
Price per Bottle
Chateau Napoleon California Extra Dry $18
Freixenet $23
Korbel Brut $29
Moet Chandon White Star $105

Champagne Toast
Price per Person
Glass of House Champagne $5

White Wines
Price per Bottle
Salmon creek White Zinfandel $18
Salmon Creek Chardonnay $18
Mezzacorona Pinot Grigio $24
Ste. Chappelle Riesling $24
Brancott Savignon Blanc $28

Red Wines
Price per Bottle
Salmon Creek Cabernet Sauvignon $18
Salmon Creek Merlot $18
Gnarly Head Zinfandel $24
Donna Paula Malbec $25
Noble Vines 667 Pinot Noir $27

Additional wine options available upon request.

All prices are plus 21% service fee and applicable sales tax.
## AUDIO VISUAL

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<td>Dance Floor- 15'X15'</td>
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All prices are plus 21% service fee and applicable sales tax.
**EVENT POLICIES AND GUIDELINES**

**Meeting Room Rentals Charges**
Group meeting and banquet room space is reserved to accommodate anticipated attendance and program requirements. Charges are assigned accordingly. All details regarding menu selection, equipment, set up, etc., should be finalized FOUR WEEKS in advance of arrival. Any changes made less than 72 HOURS in advance of function will result in additional labor and/or meeting room charges. If your original number reduces by more than 10% less than 10 days prior to your event, you will be responsible for the difference in charges in food, beverage and meeting room revenue. Once your room is set to the specifications provided to our banquet department there is a $75.00 charge to make each change. Your function room is guaranteed to be set up no more or less than 30 minutes prior to your event.

**Meeting Room Assignments**
The Hotel does reserve the right to make changes in meeting room assignments, to better accommodate our clients.

**Audiovisual Equipment**
The Hotel will provide a complimentary podium with microphone upon request. Other audiovisual equipment can be provided through the hotel at a rental charge. 72 hour advance notice is required. An additional charge will be assessed for delivery.

**Menu Selection and Pricing**
The group is responsible for providing place cards indicating the choice of entrée for each guest along with the guaranteed breakdown of choice 5 business days prior to the function. Your menu prices will be based on our current menu. Menus and prices can not be guaranteed more than six months prior to an event.

**Food and Beverage**
All food and beverage must be purchased from the Hotel. Donated food and beverage must be approved prior to arrival. No food or beverage of any kind will be permitted to be brought into the hotel by patrons or patron invitees. There will be a minimum $300.00 charge for non-compliance of this hotel policy.

**Custom Menus**
Our menus are designed to appeal to a broad spectrum of tastes. However, our staff is pleased to design specialty menus for you.

**Deposits**
Advanced deposits are non-refundable and are due by or day of the event contract being signed and returned.

**Payments**
All events are required to have a credit card on file to guarantee the event. Payment arrangements need to be established at the signing of the contract.

**Music**
The Hotel must be notified in advance of any music in its banquet rooms. Music in any of the banquet space must be concluded by 11pm. Music in any of the Atriums must conclude by 7pm.

**Decorations**
The Hotel will not permit the affixing of anything to the walls, floor, light fixtures, or ceiling without prior approval from the Catering Department. Absolutely no nails, tacks, or staples will be allowed.

**Materials**
The Hotel will receive any materials shipped three days prior to the function date. The Hotel will store materials one day after the scheduled function. All parcels must bear the name of the group and be addressed to the attention of your representative. All shipping charges must be paid by your company or organization. The hotel shall not assume responsibility for damage or loss of any materials or articles left in the hotel prior to, during, or following a function.