

# CATERING MENU



# WELCOME

**Dear Guest,**

**Special occasions, big meetings, celebrations—at Hilton Garden Inn Dallas Market Center we know how important they are, and we know how to make them rewarding and memorable.**

**Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.**

**Thanks for making us a part of your plans and welcome to Hilton Garden Inn Dallas Market Center!**

**Brianna Sepulveda**  
*Catering Manager*

# CATERING INFORMATION

## **FOOD AND BEVERAGE SERVICE**

The Hilton Garden Inn Market Center is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

Split menu choices are limited to two choices plus a vegetarian option. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

The sale and service of alcoholic beverage are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

## **FUNCTION ROOM ASSIGNMENTS**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room assignments to best accommodate either increasing or decreasing attendance figures.

## **GUARANTEES**

Guarantees are due into the Planning Office by 12pm, 5 days prior to your event. Should we not receive the guarantee at this time; the expected number of people shown on your Banquet Event Order will become the guarantee. Increases to the guarantee will be allowed up to 12pm, 72 hours from the function. Cancellation of any catered function within the guarantee period is subject to full charge.

## **MENU PRICING**

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 6 months prior to the time that the particular function takes place. Kindly advise us of your menu selections at your earliest convenience but no later than 30 days prior to your event. Please note that our Catering Manager and Chef Zohra Zoudi can also customize menus based on your preferences.

## **AUDIO/VISUAL EQUIPMENT**

We will be pleased to arrange for any audio-visual requirements for your events. A 22% service charge applies to all audio-visual rentals. There is no additional fee for clients providing their own audio-visual equipment. Arrangements are to be made no later the 72 hours prior to event.

## **BILLING**

An acceptable form of payment must be agreed upon during the initial booking arrangements in order to guarantee your event. Acceptable forms include advance deposit (pre-payment), direct billing (subject to approval), or completed credit card authorization form. Company Check payment accepted up until 14 days prior to any particular event. Cash or credit card payment accepted up until 5 working days prior to group arrival.

ALL catering and banquet charges including room rental, audio visual, labor, food and beverage are subject to a 22% taxable service charge. Sales tax and occupancy Tax, where applicable, are in addition to the service charge.

## **SECURITY**

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event. One Security Guard per 100 guests is required for all events consuming alcohol at a rate of \$35.00 per hour, per guard.

## **DECORATIONS**

The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. It is at the discretion of Hilton Garden Inn to charge labor for cleanup of excessive trash, glitter or confetti remaining at the conclusion of an event. Rice, Confetti cannons and similar appliances are not allowed.

Hotel Provides Complimentary Centerpieces, Linens, Plates, Silverware and Skirting for Specialty Tables. Please note that if Hotel Items are damaged or taken off the property the Client will assume financial responsibility for those items.

## **ENTERTAINMENT**

We are pleased to provide you with vendor referral for all of your event needs or you may choose to select your own. All musical entertainment is monitored and must cease by 1:00 am in our ballroom.



# A LA CARTE SELECTIONS



<b>ROYAL COFFEE &amp; DECAFFEINATED COFFEE</b>	<b>39.00</b> per gallon
<b>ICED TEA</b>	<b>32.00</b> per gallon
<b>HOT TEA</b>	<b>39.00</b> per gallon
<b>FRUIT PUNCH OR LEMONADE</b>	<b>30.00</b> per gallon
<b>ASSORTED JUICE (ORANGE, APPLE, CRANBERRY)</b>	<b>19.00</b> per carafe
<b>ASSORTED SODAS</b>	<b>2.75</b> per can
<b>BOTTLED WATER</b>	<b>3.00</b> per bottle
<b>RED BULL/MONSTER</b>	<b>5.00</b> per can
<b>BREAKFAST BREADS</b>	<b>30.00</b> per dozen
<b>FRESH BAKED COOKIES</b>	<b>30.00</b> per dozen
<b>FUDGE BROWNIES</b>	<b>32.00</b> per dozen
<b>SLICED FRUIT TRAY (APPROX 30PPL)</b>	<b>120.00</b> per tray
<b>ASSORTED CANDY BARS</b>	<b>29.00</b> per dozen
<b>GRANOLA/ENERGY BARS</b>	<b>29.00</b> per dozen
<b>HOMEMADE SALSA (SERVED WITH TORTILLA CHIPS)</b>	<b>45.00</b> per gallon
<b>ASSORTED YOGURTS</b>	<b>3.00</b> per each

*A twenty-two percent taxable service charge and applicable state sales tax will be added to all food and beverage arrangements.*

# BREAKFAST

(10 ppl Minimum/Groups less than 10 ppl there will be assessed \$50.00 set-up fee)

## CONTINENTAL BREAKFAST 13.00 per person

Assortment of Breakfast Breads  
Assorted Chilled Juices to Include:  
Orange, Apple & Cranberry  
Royal Coffee and Decaffeinated Coffee



## UPGRADED CONTINENTAL BREAKFAST 17.00 per person

Assortment of Breakfast Breads  
Bagels with Cream Cheese and Jellies  
Fresh Sliced Seasonal Fruit  
Assorted Chilled Juices to Include:  
Orange, Apple & Cranberry  
Royal Coffee and Decaffeinated Coffee

## EARLY RISER BUFFET 20.00 per person

Fluffy Scrambled Eggs  
Crispy Bacon and Grilled Sausage  
Red Potatoes with Peppers and Onions  
Assortment of Breakfast Breads  
Assorted Chilled Juices to Include:  
Orange, Apple & Cranberry  
Royal Coffee and Decaffeinated Coffee



### ADD-ONS

ASSORTED BREAKFAST BURRITOS 3.00 each  
ASSORTED CEREALS WITH MILK 3.00 each

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# PLATED LUNCHEES

Entrées Served with Chef's Selection of Dessert, Warm Rolls & Butter, Iced Tea, Royal Coffee & Decaffeinated Coffee

**TRIO SALAD** 20.00 per person  
*Home made Tuna, Chicken and Pasta Salad served on Fresh Romaine Lettuce*

**GRILLED CHICKEN CAESAR SALAD** 18.00 per person  
*Fresh Romaine Lettuce topped with grated Parmesan Cheese, Croutons and Sliced Grilled Chicken. Served with Caesar and Golden Italian Dressing*

**TEX-MEX FAJITA WRAP** 18.00 per person  
*Sliced Marinated Chicken Breast with Pepper and Onions in a Whole Wheat Tortilla with Romaine Lettuce garnished with Fresh Fruit. Served with Pico De Gallo, Sour Cream, \*Tortilla Chips and Salsa  
(No Warm Rolls & Butter)*

**GRILLED TILAPIA** 20.00 per person  
*Garden Salad with Two Dressing Options  
Grilled Tilapia with Balsamic Glaze. Served with Orzo Pasta and Julienne Style Vegetables.*

**CHICKEN ALFREDO** 21.00 per person  
*Caesar Salad with Two Dressing Options  
Grilled Seasoned Chicken Breast served with Fettuccine Pasta and Topped with Creamy Alfredo Sauce. Served with Fresh Sautéed Vegetables*

**CHICKEN PARMIGIANA** 21.00 per person  
*Caesar Salad with Two Dressing Options  
Lightly Breaded Chicken topped with Marinara and Mozzarella Cheese. Served with Fettuccine and Squash Medley*

**TEXAS BBQ BRISKET** 24.00 per person  
*Garden Salad with Two Dressing Options  
Broiled BBQ Brisket topped House made Spicy BBQ Sauce. Served with Garlic Mashed Potatoes and Green Beans*

**BLACKENED CHICKEN** 22.00 per person  
*Garden Salad with Two Dressing Options  
Blackened Chicken Breast topped with White Pepper Cream Sauce. Served with Rice Pilaf and Fresh Sautéed Vegetables*



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# LUNCH BUFFETS

(20ppl Minimum/Groups less than 20ppl there will be assessed  
a \$50.00 set-up fee)



## **DELI DELIGHT** 20.00 per person

*Pasta Salad  
Assorted Deli Sandwich Breads  
Sliced Meats to Include: Turkey, Ham & Roast Beef  
Cheese Selection of Swiss, Cheddar & Mozzarella.  
Includes a Relish Tray and Appropriate Condiments  
Kettle Potato Chips  
Chef's Selection of Dessert  
Iced Tea, Royal Coffee and Decaffeinated Coffee*

## **ON THE BORDER** 27.00 per person

*Black Bean & Roasted Corn Salad  
Marinated and Charbroiled Beef and Chicken Fajitas  
with Peppers and Onions  
Sour Cream, Shredded Cheese, Guacamole, Salsa  
Warm Flour Tortillas  
Spanish Rice, Refried Beans  
Chef's Selection of Dessert  
Iced Tea, Royal Coffee and Decaffeinated Coffee*

## **BUFFET ITALIANO** 25.00 per person

*Caesar Salad with Caesar & Golden Italian Dressing  
Beef Lasagna  
Marinated Grilled Chicken Breast  
Penne Pasta in Creamy Alfredo Sauce  
Grilled Vegetable Medley  
Bread Sticks  
Chef's Selection of Dessert  
Iced Tea, Royal Coffee and Decaffeinated Coffee*

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# TAKE A BREAK...

*(10ppl Minimum/Groups less than 10ppl there will be assessed a \$50.00 set-up fee)*

## **MOVIE THEATRE FAVORITES** 13.00 per person

*Buttered Popcorn  
Assorted Candy Bars  
Tortilla Chips with Queso  
Assorted Sodas and Iced Tea*

## **HILTON'S HEALTHY CHOICE** 13.00 per person

*Seasonal Fresh Fruit Skewers  
Yogurt Dipping Sauce  
Granola Bars  
Bottled Water and Assorted Flavored Waters*

## **MEETING RECHARGE** 16.50 per person

*Energy/Power Bars  
Whole Fruit  
Mixed Nuts  
Assorted Energy Drinks and Sodas*

## **SUGAR RUSH** 11.50 per person

*Assortment of Fresh Baked Cookies  
Chocolate Fudge Brownies & Blondies  
Assorted Sodas, Royal Coffee and Decaffeinated Coffee*

## **HOMERUN BREAK** 14.00 per person

*Mini Corn Dogs  
Jumbo Pretzels with Spicy Mustard  
Tortilla Chips with Queso  
Lemonade and Assorted Sodas*



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# MEETING PACKAGES

(20ppl Minimum/Groups less than 20ppl there will be assessed a \$50.00 set-up fee)

## **DOWNTOWN PACKAGE** 42.00 per person

*Continental Breakfast:*  
*Assortment of Breakfast Breads*  
*Bagels with Cream Cheese and Jellies*  
*Assorted Chilled Juices to Include: Orange, Apple & Cranberry*  
*Royal Coffee and Decaffeinated Coffee*

*Mid Morning Royal Coffee Refresh*

*Deli Delight:*  
*Pasta Salad*  
*Assorted Deli Sandwich Breads*  
*Sliced Meats to Include: Turkey, Ham & Roast Beef*  
*Cheese Selection of Swiss, Cheddar & Mozzarella.*  
*Includes a Relish Tray and Appropriate Condiments*  
*Kettle Potato Chips*  
*Chef's Selection of Dessert*  
*Iced Tea, Royal Coffee, Decaffeinated Coffee*

*PM Break:*  
*Assorted Fresh Baked Cookies*  
*Popcorn*  
*Assorted Sodas*  
*Royal Coffee and Decaffeinated Coffee*

## **FIESTA PACKAGE** 47.00 per person

*Continental Breakfast:*  
*Assortment of Breakfast Breads*  
*Bagels with Cream Cheese and Jellies*  
*Assorted Chilled Juices to Include: Orange, Apple & Cranberry*  
*Royal Coffee and Decaffeinated Coffee*

*Mid Morning Royal Coffee Refresh*

*On the Border Buffet:*  
*Black Bean Salad & Roasted Corn Salad*  
*Marinated and Charbroiled Beef and Chicken Fajitas*  
*with Peppers and Onions*  
*Sour Cream, Shredded Cheese, Guacamole, Salsa*  
*Warm Flour Tortillas*  
*Spanish Rice, Refried Beans*  
*Chef's Selection of Dessert*  
*Iced Tea, Royal Coffee, Decaffeinated Coffee*

*PM Break:*  
*Tortilla Chips with Salsa*  
*Sopapillas with Honey*  
*Limeade and Iced tea*

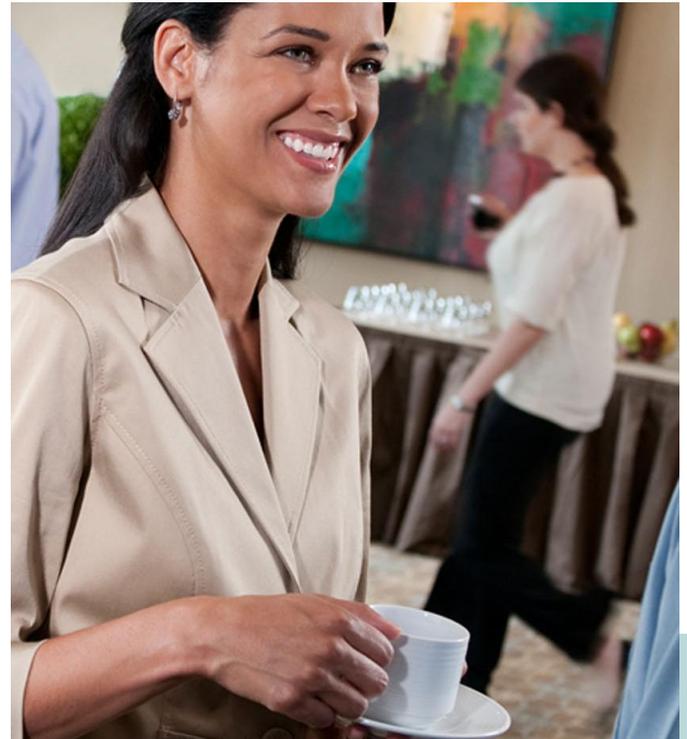
## **TEXAS WELCOME** 50.00 per person

*Continental Breakfast:*  
*Assortment of Breakfast Breads*  
*Bagels with Cream Cheese and Jellies*  
*Assorted Chilled Juices to Include: Orange, Apple & Cranberry*  
*Royal Coffee and Decaffeinated Coffee*

*Mid Morning Royal Coffee Refresh*

*Garden Salad*  
*with Two Dressing Options*  
*Grilled BBQ Chicken Breast*  
*Smoked Sausage*  
*Garlic Mashed Potatoes*  
*Sautéed Green Beans*  
*Assorted Rolls with Butter*  
*Chef's Selection of Dessert*  
*Iced Tea, Royal Coffee, Decaffeinated Coffee*

*PM Break:*  
*Roasted Peanuts*  
*Jumbo Pretzels with Spicy Mustard*  
*Assorted Candy Bars*  
*Assorted Sodas & Bottled Water*



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# PLATED DINNER

Entrées Served with Warm Rolls & Butter, Iced Tea, Royal Coffee & Decaffeinated Coffee

**CHICKEN POBLANO** 25.00 per person

*Garden Salad with Two Dressing Options  
Grilled Chicken Breast topped in a Creamy Poblano Sauce. Served with Cilantro Rice and Squash Medley with Red Onions*

**LONDON BROIL** 29.00 per person

*Garden Salad with Two Dressing Options  
Sliced Flank Steak topped with House made Wild Mushroom Sauce. Served with Rosemary Potatoes and Fresh Sautéed Vegetables*

**MARGARITA CHICKEN** 27.00 per person

*Caesar Salad with Two Dressing Options  
A fabulous blend of tequila and lime flavors marinated and grilled to perfection and topped with Mango Pico de Gallo. Served with Rice Pilaf and Grilled Vegetables*



**CHEF ZOHRA'S** 25.00 per person

**CHICKEN PICCATA**

*Garden Salad with Two Dressing Options  
Grilled Chicken Breast dipped lightly in Egg Batter sautéed in Olive Oil topped with Shallots, Capers and Herb Lemon Butter. Served with Orzo Pasta and Fresh Sautéed Vegetables*

**ROASTED** 28.00 per person

**PORTHOUSE PORK LOIN**

*Caesar Salad with Two Dressing Options  
Medallions of Porterhouse Pork Loin in an Apple Brandy Sauce. Served with Garlic Mashed Potatoes and Buttered Broccoli*

**BLACKENED SALMON** 32.00 per person

*Spinach Salad with Two Dressing Options  
Blackened Salmon Filet pan seared to perfection.  
Served with Wild Rice and Julienne Style Vegetables.*

**NEW YORK STRIP** 40.00 per person

*Caesar Salad with Two Dressing Options  
12 oz Center Cut New York Strip broiled topped with Wild Mushroom Sauce and Grilled Onions. Served with Baked Potato and Fresh Sautéed Vegetables*

**STUFFED CHICKEN** 30.00 per person

*Caesar Salad with Two Dressing Options  
Sautéed Mushroom and Spinach inside a plump Chicken Breast topped with White Wine Sauce. Served with Parmesan Orzo Pasta and Squash Medley.*

**ADD CHEF'S CHOICE OF DESSERT** 4.00 per person

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# DINNER BUFFET

*(20 ppl Minimum/Groups less than 20 ppl there will be assessed a \$50.00 set-up fee)*

## **TEXAS BBQ BUFFET** 34.00 per person

*Garden Salad  
with Two Dressing Options  
Cole Slaw  
Sliced Brisket with House made Spicy BBQ Sauce  
Grilled BBQ Chicken Breast  
Garlic Mashed Potatoes  
Sautéed Green Beans with Bacon & Pearl Onions  
Assorted Rolls with Butter  
Iced Tea, Royal Coffee and Decaffeinated Coffee*

## **TUSCAN BUFFET** 32.00 per person

*Caesar Salad  
with Two Dressing Options  
Tomato & Mozzarella Salad  
Chicken Marsala  
Baked Ziti with Sausage  
Parmesan Orzo Pasta  
Ratatouille  
Bread Sticks  
Iced Tea, Royal Coffee and Decaffeinated Coffee*

## **SOUTHWEST FIESTA** 34.00 per person

*Garden Salad  
with Two Salad Dressing Options  
House made Ceviche and Salsa with Tortilla Chips  
Charbroiled Beef Fajita with Peppers and Onions  
Sour Cream Chicken Enchiladas  
Cilantro Rice  
Black Beans  
Warm Flour Tortillas  
Guacamole and Sour Cream  
Iced Tea, Royal Coffee and Decaffeinated Coffee*

**ADD CHEF'S CHOICE OF DESSERT** 4.00 per person



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# HOR D'OEUVRES



## STARTERS

**HOMEMADE SALSA** 45.00 per gallon  
(SERVED WITH TORTILLA CHIPS)

**GUACAMOLE** 65.00 per gallon  
(SERVED WITH TORTILLA CHIPS)

**CHILE CON QUESO** 50.00 per gallon  
(SERVED WITH TORTILLA CHIPS)

**SPINACH DIP** 65.00 per gallon  
(SERVED WITH TORTILLA CHIPS)

**SEASONAL FRUIT DISPLAY**  
(SERVED WITH STRAWBERRY DIPPING SAUCE)

120.00 per tray (APPROX 30PPL)

200.00 per tray (APPROX 50PPL)

**VEGETABLE CRUDITES**  
(SERVED WITH RANCH AND BLEU CHEESE)

100.00 per tray (APPROX 30PPL)

165.00 per tray (APPROX 50PPL)

**DOMESTIC CHEESE**  
(GARNISHED WITH FRESH FRUIT)

140.00 per tray (APPROX 30PPL)

230.00 per tray (APPROX 50PPL)

## HOR D'OEUVRES SELECTIONS

(PER 50 PIECES)

**STUFFED JALAPENOS** 110.00

**BATTERED MUSHROOMS** 110.00  
(SERVED WITH RANCH)

**SWEDISH MEATBALLS** 125.00

**MINI CHICKEN QUESADILLAS** 125.00

**FINGER SANDWICHES** 125.00

**CAJUN CHICKEN FINGERS** 125.00  
(SERVED WITH HOUSE MADE BBQ SAUCE)

**ASSORTED MINI QUICHE** 125.00

**SPANAKOPITA** 125.00

**BUFFALO WINGS** 150.00  
(SERVED WITH BLEU CHEESE)

**FRIED MAC & CHEESE BITES** 150.00

**BRUSCHETTA** 150.00

**BACON WRAPPED SCALLOPS** 165.00

**MINI CRAB CAKES** 165.00

**COCONUT JUMBO SHRIMP** 175.00

## CARVING STATIONS

(SERVED WITH WARM ROLLS AND SPREADS  
CARVING FEE OF 60.00 WILL APPLY PER STATION)

**SMOKED TURKEY BREAST** 275.00  
(APPROX 40PPL / 15-17 POUNDS)

**ROAST TOP ROUND** 350.00  
(APPROX 50PPL / 20-22 POUNDS)

**HONEY & APRICOT GLAZED HAM** 300.00  
(APPROX 50PPL / 20-22 POUNDS)

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# BAR & COCKTAIL SELECTIONS

## CASH BAR

COGNACS & CORDIALS	12.00
PREMIUM BRANDS	10.00
CALL BRANDS	9.00
HOUSE WINE OR CHAMPAGNE	7.00
DOMESTIC BOTTLED BEER	6.00
IMPORTED BOTTLED BEER	7.00
SOFT DRINK	3.00
BOTTLED WATER	3.00

## HOST BAR

COGNACS & CORDIALS	11.00
PREMIUM BRANDS	9.00
CALL BRANDS	8.00
HOUSE WINE OR CHAMPAGNE	6.00
DOMESTIC BOTTLED BEER	5.00
IMPORTED BOTTLED BEER	6.00
SOFT DRINK	2.00
BOTTLED WATER	2.00

## BARTENDERS

100.00 per bartender / per event

## CASHIER

75.00 per cashier / per event

*\*Required for Cash Bars*



HOUSE WINE, PER BOTTLE (MERLOT, CABERNET SAUVIGNON, ZINFANDEL, CHARDONNAY)	30.00
DOMESTIC KEG OF BEER	300.00
HOUSE CHAMPAGNE PER BOTTLE	25.00
FRUIT PUNCH OR LEMONADE	30.00 per gallon
CHAMPAGNE PUNCH	50.00 per gallon

\*DUE TO LIQUOR LICENSE RESTRICTIONS NO OUTSIDE ALCOHOL CAN  
NOT BE BROUGHT INTO BANQUET ROOMS

\*PM SOCIAL EVENTS WITH CASH OR HOST BAR REQUIRE SECURITY @  
\$35.00/HOUR WITH A FOUR HOUR MINIMUM\*

*A twenty-two percent taxable service charge will be added to all food,  
beverage and labor arrangements / applicable sales tax will be charged to  
non-alcoholic items and labor fees.*

# AUDIO VISUAL

## AUDIO

SOUND SYSTEM (1-125 ppl)	250.00
SOUND SYSTEM (125-250 ppl)	400.00
MIXER 4-CHANNEL	45.00
MIXER 12-CHANNEL	65.00
LAPTOP AUDIO (DI Box)	45.00
WIRELESS HANDHELD MICROPHONE	135.00
WIRELESS LAVALIERE	135.00
WIRED/PODIUM MICRPHONE	50.00

## MISC

LED UPLIGHTING (ANY COLOR)	45.00 each
PODIUM LIGHTING	250.00
FLIPCHART WITH MARKERS	45.00
POST-IT FLIPCHART WITH MARKERS	55.00
WHITE BOARD WITH MARKERS	45.00-85.00
STAGING PER 4' X 4' SECTION (INCLUDES BLACK SKIRTING AND STEPS)	75.00
CONFERENCE PHONE	150.00

## SCREENS

7.5' X 10' FAST FOLD SCREEN	205.00
6' X 8' FAST FOLD SCREEN	185.00
6' X 8' TRIPOD SCREEN	65.00

## PROJECTORS

3000 LUMEN	250.00
5000 LUMEN	500.00

## PACKAGES

<u>LCD PROJECTION PACKAGE</u>	<u>350.00</u>
<u>(PROJECTOR, SCREEN, AV CART, POWER/EXTENSION CORDS)</u>	

<u>PERFECT MEETING PACKAGE</u>	<u>375.00</u>
<u>(PROJECTOR, SCREEN, AV CART, POWER/EXTENSION CORDS, FLIPCHART WITH MARKERS)</u>	

<u>DELUXE PACKAGE</u>	<u>425.00</u>
<u>(PROJECTOR, SCREEN, AV CART, POWER/EXTENSION CORDS, 2-FLIPCHARTS WITH MARKERS)</u>	

<u>SOUND SYSTEM PACKAGE</u>	<u>\$350.00</u>
<u>(2-SPEAKERS, MIXER, WIRELESS MICROPHONE)</u>	

<u>ACCESSORY PACKAGE</u>	<u>65.00</u>
<u>(AV CART, POWER/EXTENSION CORDS, CABLES)</u>	



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