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[www.mesquitehampton.com](http://www.mesquitehampton.com)

1700 Rodeo Drive, Mesquite, Texas 75149

972-882-1849

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# BREAKFAST

## SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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## Continental Breakfast | 19

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple, Cranberry and Grapefruit Juices

Assorted Soft Drinks

Requires a \$75 Attendant Fee up to 75 Guests.

An Additional \$50 Fee per 75 Guests.

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## All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

## Plated Breakfast

Priced Per Person

### All American | 21

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

### Carb-Conscious Breakfast | 21

Scrambled Eggs

Choice of Bacon or Sausage Links

Fresh Tomatoes

### Vegetarian Breakfast Quiche | 27

Fresh Vegetable-Sundried Tomato Quiche

Asparagus Spears, Fresh Tomato Salsa

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## Healthy | 27

Assorted Selection of Market Style Sliced Fruit  
Individual Homemade Granola and Yogurt Parfaits  
Scrambled Eggs (Egg Beaters)  
Turkey Bacon  
Chicken Apple Sausage  
Roasted Yukon Potato Wedges with Parsley  
Fresh Baked Low-Fat Bran and Blueberry Muffins  
Butter, Jams, Fruit Preserves and Honey  
Bagels and Low-Fat Cream Cheese  
Chilled Apple, Orange, Cranberry and Grapefruit Juices  
Freshly Brewed Gourmet Coffee  
Assorted Herbal Teas

## Hearty | 25

Assorted Selection of Market Style Sliced Fruit  
Assorted Cold Cereals and Milk  
Bagels and Cream Cheese  
Crunchy French Toast with Vanilla Citrus Butter  
Scrambled Eggs  
Bacon and Turkey Sausage  
Breakfast Potatoes  
Variety of Freshly Baked Breakfast Breads and Pastries  
Butter, Jams, Fruit Preserves and Honey  
Chilled Apple, Orange, Cranberry and Grapefruit Juices  
Freshly Brewed Gourmet Coffee  
Assorted Herbal Teas

Requires a \$75 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.



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## Enhancements

Individual Low-Fat Fruit Yogurts	3.15 each
Oatmeal with Dried Fruit	6.30 each
Served with Brown Sugar and Raisins	
Fresh Blueberry, Granola and Yogurt Parfaits	7.50 each
Hard Boiled Eggs (Dozen)	25 per dozen
Seasonal Fruit Display	7.50 per person
Assorted Hot Breakfast Sandwiches	42 per dozen
House Made Biscuits and Gravy	7.50 each

Designed to complement your breakfast selection.

Enhancements are served individually for your health assurance.

## Action Stations | 21 per person

Waffle or Pancake Station

With your choice of Blueberries, Pecans, Chocolate Chips, Whipped Cream and Flavored Butter

Omelet Station

With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

**\*\*Action stations may not be ordered as standalone\*\***

Requires a \$75 attendant fee up to 75 guests.

An additional \$50 fee per 75 guests.

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# BREAKS

## DELIGHT

muffins  
juices  
nuts  
popcorn  
pretzels  
cakes  
soda  
cappuccino

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## Sweet Treats | 17

An Assortment of Tasty Fresh Fruit Pies  
Praline Pecans, Peanut Brittle  
Mini Red Velvet Cupcakes with Cream Cheese  
Frosting

## Energizer | 19

Yogurt, Trail Mix, Energy Bars  
Regular and Sugar Free Energy Drinks  
Bottled Natural Juices

## Ballpark Break | 17

Fresh Popped Popcorn and Cracker Jacks,  
Warm Jumbo Soft Pretzels (Salted with Mustard)  
Corn Dogs  
Root Beer Soda

## Nature's Snacks | 15

Yogurt Covered Nuts, Raisins and Pretzels  
Trail Mix, Energy Bars, Granola Bars  
Assorted Fruit Smoothie Shooters

## Chocolate, Chocolate | 15

Chocolate Cheesecake Bites  
Chocolate Dipped Pretzels  
Double Chocolate Brownies  
Chocolate Ganache Cupcakes

All breaks include gourmet coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

All breaks require a \$75 attendant fee up to 75 guests. An additional \$50 per 75 guests.



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## All-Day Beverage Package | 18

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

### The following items are Priced per individually

Assorted Regular and Diet Sodas	3.25
Non-Sparkling Mineral Water	4.25
Sparkling Mineral Water	4.25
Assorted Chilled Bottled Juices	4.25
Red Bull (Regular & Sugar Free)	6.50

### The following items are Per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas	47
Orange Juice	21
Fresh Squeezed Lemonade	31.50
Iced Tea	37

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The following items are priced per dozen | 32

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Croissant with Assorted Fillings

Chocolate Fudge Brownies or Blondies

Hot Jumbo Pretzels served with Mustard

Freshly Baked Cookies

Items are served individually for your health assurance

All breaks require a \$75 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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## The following items are priced individually

Assorted Candy Bars	3.50
Fresh Whole Fruit	3.50
Granola Bars/Energy Bars	4.50
Priced Per Person	
Tri Colored Tortilla Chips with Salsa, & Queso	8

All breaks require a \$75 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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# LUNCH

## ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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## Roasted Chicken Breast | 29.50

Roasted Chicken Breast with Rosemary Jus, Rice Pilaf and Seasonal Vegetables

## Grilled Salmon | 33.75

Salmon served with Fingerling Potatoes, Seasonal Vegetables, Feta Cheese and Sundried Tomatoes

## Seared Sliced Beef | 33.75

Sliced Seared Beef with Parmesan Mash, Seasonal Vegetables

## Cheese Tortellini | 27.50

Tortellini with Creamy Pesto Sauce  
You may add Grilled Shrimp or Chicken| 5

Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.



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## Classic Grilled Chicken Caesar Salad | 22

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing

Substitute Shrimp or Beef Tenderloin | 5

## Chicken BLT Salad | 24

Grilled Chicken Breast, Mixed with Field Greens, Chopped Applewood Smoked Bacon, Avocados, Tomatoes

## Blackened Salmon Salad | 24

Spiced Blackened Salmon with Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

## Cobb Salad | 24

Chopped Chicken and Bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions, and Crumbled Bleu Cheese

## Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese

Priced per person served assorted rolls, chef's selection of dessert and iced tea.

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## BOX LUNCHES



### Hearty Wraps | 21

Choose from Grilled Chicken Breast, Seared Sliced Beef & Blue Cheese, Or Vegetarian Option With Crisp Romaine, In Spinach Wrap

### Smoked Turkey Breast | 21

Sliced Smoked Turkey Breast with White Cheddar Cheese, Ripened Tomatoes, Butter Lettuce with a Lemon Aioli on Ciabatta

### Fresh Mozzarella and Tomatoes | 21

Fresh Mozzarella drizzled with Basil Pesto, topped with Yellow & Red Tomatoes, Bibb Lettuce, Roasted Pepper Hummus on Rosemary Focaccia Bread

### The Blue Moon | 21

Roast Beef with Provolone Cheese, Blue Cheese Mayo & Lettuce Served on Focaccia Bread

\*All Sandwich Selection Will Be Individually Packaged For Your Safety\*

All sandwiches served with potato chips, pickles, chef's selection of dessert and iced tea.

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## Healthy | 29

Fresh Greens with Assorted Market Style Toppings and Dressings

Artichoke and Tomato Salad in Herb Vinaigrette

Roasted Chicken Breast with Herb Au Jus

Seared Salmon with a Lemon Caper Sauce

Rice Pilaf

Seasonal Fresh Vegetables

## Deli | 26

Chop Salad with Vinaigrette and Buttermilk Ranch Dressings

Tortellini & Grilled Vegetable Salad

Homemade Southern Cole Slaw Salad

Sea Salt Lemon Pepper Potato Chips

Sliced Beef Sandwiches with Bleu Cheese and Arugula, Tomato on Brioche

Turkey and Smoked Gouda with Bacon, Green Leaf Lettuce on Focaccia

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas and iced tea and chef's selection of desserts.

All lunches require a \$75 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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

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Executive Full Day | minimum 25 guests 70

## Private Morning Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Sliced Fresh Fruit and Assorted Breakfast Breads

## Corporate Lunch Buffet

Soup of the Day or Salad

Bar

One Hot Entrée

Action Station

Starch and Seasonal Vegetables

Rolls and Assorted Breads

Coffee, Iced Tea and Soft Drinks

Dessert Bar

## Private Afternoon Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Assortment of Snacks and Treats

## Meeting Space

General Session with Standard Set Up

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# RECEPTION

## ESSENCE

canapes  
shrimp  
wraps  
sushi  
bruschetta  
tenderloin  
dim sum  
oysters  
cheese



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Tomato Bruschetta	4.50
Andouille, Mozzarella Stuffed Olive Skewer	4.50
Turkey Pastrami Wrapped Melon	4.50
Chipotle Roasted Shrimp, Papaya Mango Relish	4.50
Smoked Salmon on Lavash	4.50
Jumbo Shrimp Cocktail	4.50
Beef Tenderloin with Raspberry and Onion Crostini	4.50
Assorted Sushi	4.50
Oyster Shooter with Vodka, American Caviar	4.50
Crab Claws with Louise Sauce	4.50

## Cold Hors D'oeuvres Stations

**Priced Per Piece** – 25 Piece Minimum Order

All stations require a \$75 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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

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Spanakopita	5.50
Miniature Beef Wellington	5.50
Salmon & Goat Cheese in Phyllo	5.50
Pear & Almond Brie	5.50
Andouille & Cheese Puff	5.50
Vegetable Pot Sticker	5.50
Vegetable Egg Rolls	5.50
Scallops Wrapped in Bacon	6.50
Panko Fried Shrimp	6.50
Seared Scallops and Seaweed Salad	6.50

## Hot Hors D'oeuvres Stations

**Priced Per Piece** – 25 Piece Minimum Order

All stations require a \$75 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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

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Antipasto Display 13

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats

Market Style Crudité 11

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Market Style Fruit Display 11

Assorted Seasonal Sliced Fruit with Minted Yogurt Di

International Cheese Display 11

Assorted International and American Cheeses, Artisan Crackers and Assorted Jams and Spreads

All stations require a \$75 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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The following items are priced per dozen

Chocolate Covered Strawberries	31
Assorted Chocolate Dipped Fruit	33
Mini Cheesecake	36
Seasonal Fruit Cobbler	36
Mini Mousse Parfait	31

The following items are priced per person

Assorted Cakes, Pies and Tarts	16
Bread Pudding with Whiskey Sauce	16
All About Chocolate	19
Truffles, Éclairs, Chocolate Mousse, Flourless Chocolate Cake, Petit Fours	

All stations require a \$75 attendant fee up to 75 guests. An additional \$50 per 75 guests.

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## Caesar Salad Station | 18

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Kalamata Olives, Artichokes, Grilled Chicken and Roasted Bay Shrimp with a Creamy Caesar Dressing

## Asian Chop Salad | 18

Water Chestnuts, Shiitake Mushrooms, Bamboo Shoots, Julienne Peppers, Crispy Won Ton Skins with Grilled Chicken and an Orange Ginger Vinaigrette Dressing

## Pasta Station | 26

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce  
Penne Pasta with Shaved Asiago Cheese and Marinara Sauce  
Farfalle with herb Oil, Roasted Tomatoes and Spinach with Reggiano Parmesan

## Slider Station – Pick Two | 26

Pulled Pork, Crab Cake, Fried Chicken, Beef with Bleu Cheese and Caramelized Onion or BBQ Pulled Pork served with Homemade Potato Chips

## Tostada Station | 24

Chipotle Shrimp, Grilled Chicken, Carne Asada served with Cilantro, Diced Onions, Tortillas and Guacamole, Cheese, Sour Cream

All action stations required attendant fee of \$75 up to 75 guests.

An additional \$50 per 75 guests.

Action stations may not be ordered as stand alone.



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## Carving Stations

### Prime Rib (Serves 50) | market price

Caramelized Onions, Horseradish Sauce and Rolls

### Roasted Young Turkey Breast (Serves 35-40) | market price

Cranberry Relish, Chive Mayonnaise and Artisan Bread

### Roasted Pork Loin (Serves 35-40) | market price

Fruit Compote, Whipped Sweet Potatoes and Rolls

### Roasted Beef Tenderloin (serves 25) | market price

Dried Chili Port Demi-Glace Sauce and Rolls

### Honey Cured Ham (serves 45) | market price

Apple Cider Glaze and Rolls



All carving stations required attendant fee of \$150 up to 75 guests. An additional \$50 per 75 guests.

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# DINNER

## FLAVOR

salads

fish

poultry

beef

desserts

beverages

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## Soup Enhancements for

## Dinner Buffets – Minimum 25 guests

Priced Per Person

### Soup

Broccoli & Cheese	8
Baja Chicken Enchilada	8
Chicken Noodle	8
Southwest Chili	8

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

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## Salads

Included in Menu Price

### Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

### Spinach Salad

Farmer's Baby Spinach, Pickled Onion, Dried Cranberries, Feta Cheese, Served with Champagne Vinaigrette

### Iceberg Wedge Salad

Wedge of Iceberg Lettuce with Bacon, Crumbled Bleu Cheese and Topped with a Tomato Relish

### Garden Salad

Organic Greens, Cucumbers, Julienned Carrots and Tomatoes with Garlic Croutons



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## [Chicken Francese | 35](#)

Seared Chicken Breast with Lemon Burre Blanc and Chef's Choice of Vegetable and Starch with Fire Roasted Red Pepper Sauce

## [72 Hour Braised Beef Short Rib | 40](#)

Braised Short Rib with Chef's Choice of Vegetable and Starch with Demi-Glace

## [Beef Tenderloin | 48](#)

Beef Tenderloin with Chef's Choice of Vegetable and Starch with Demi-Glace

## [Grilled Atlantic Salmon | 42](#)

Grilled Atlantic Salmon with Citrus Dill Sauce and Chef's Choice of Vegetable and Starch with Lemon Herb Sauce

## [Cheese Tortellini | 31](#)

Tortellini with Creamy Pesto Sauce May add Grilled Shrimp or Chicken | 6

Entrée prices include iced tea, bread, house salad and chef's selection of dessert.



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## Tuscan Dinner | 38

Tuscan Vegetable Pasta Salad

Caesar Salad

Roasted Corn, Peppers and Red Onion Salad

Chicken Cacciatore

Seared Salmon with a Meyer Lemon Basil Relish

Wild Mushroom Risotto with Parmigiano Cheese Tomato Relish

Season Fresh Savoy Cabbage Slaw

Chefs Assortment of Dessert

## Savory Dinner | 42

Tomato and Cucumber Salad with Red Onion Vinaigrette

Spinach Salad with Roasted Mushrooms, Tomatoes, Gorgonzola Cheese, dressed with a House Made Herb Vinaigrette

Wild Rice Salad

Beef Short Ribs with Jack Daniel's BBQ Sauce

Pasta with Chicken and Goat Cheese Sauce

Beef Medallions with Balsamic Glazed Onions

Chef's Appropriate Starch and Vegetables

Chef's Assorted Cakes and Pies

Dinner priced per person. All dinners require a \$150 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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# BEVERAGE

## ENJOY

martinis  
champagne  
margaritas  
red wine  
white wine  
beer  
non-alcoholic

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## Bar Service Based on Consumption

	Cash	Hosted
Cocktails *must be batch purchased		
Imported Beer	7	7
Domestic Beer	6	6
House Wine/By the Glass	8	8
Premium Wine/By the Glass	9	9
Mineral Water	6	6
Red Bull	7	7
Soft Drinks and Juices	3.50	3.50

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

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## Batch Cocktails

Choose from 3 of the following, batches prepared per 50 guests

Classic Margarita

Simple Cosmopolitan

Vodka Collins

Island Daiquiri

Perfect Manhattan

Old Fashioned

Negroni

Additional Costs for Premium Brands or Less Than 50 Guests

## Custom Cocktails Available

## Beer/Wine Selections

### Standard Selections

Budweiser, Bud Light, Michelob Ultra, Corona, Heineken

Canyon Road Chardonnay, Moscato and Cabernet Sauvignon

### Upgraded Selections

Includes all standard beer plus 3 of the following beers and wines

Blue Moon, Goose Island IPA, Dos XX, Modelo Especial,

Samuel Adams Boston Lager

William Hill Chardonnay and Cabernet, Mirassou Pinot Noir, Rosehaven

Rose, Starborough Sauvignon Blanc, La Marca Prosecco

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# TECHNOLOGY

FLAWLESS

lights  
camera  
action



**Audio Visual Equipment Rental:**

LCD Projector Package (6x6 screen + A/V Cart)	\$225
LCD Projector Package (1010 screen + A/V Cart)	\$260
6x6 Screen	\$45
10x10 Screen	\$85
Wired Mic with Mixer	\$100
Wireless Mic with Mixer	\$120
Wireless Lavalier Mic with Mixer	\$120
Audio Mixer (with 4 inputs)	\$60
House Sound Patch	\$40
Podium without Mic	\$35
Television with Stand	\$155
Connection Cables (HDMI, VGA, etc)	\$20
Conference Phone	\$160
Easel Stand	\$15
Flip Chart with Markers	\$50
White Board with Markers	\$60
A/V Cart with Power	\$30

**Electricity Needs:**

200 AMP Power Box	\$285
20 AMP Outlet	\$30
50 Amp Multi Outlet	\$110
Power Strip	\$25
Extension Cord	\$20

**Event Rental Items:**

Exhibit Booths*	\$60
Table Top Exhibits**	\$40
Additional Table w/linen per booth	\$30
Additional Table without linen	\$15

**Stage Rental:**

Small (12x8)	\$200
Medium (12x16 or 12x24)	\$400
Large (24x24 or 32x32 if available)	\$750

**Dance Floor Rental:**

Small (50-100 people)	\$260
Medium (100-300 people)	\$500
Large (300 – 1000 people)	\$750

**Event Services:**

Photo Copies	\$0.30 each
Double Sided Copies	\$0.50 each
Audio Visual Assistance (2-hour minimum)	\$50 per hour

\*\*\* All prices are subject to 25% Service Charge and Sales Tax \*\*\*

\*Exhibit Booth Include 10x10 pipe and drape, 1 table (6x30 or 8x30) with linens and skirting, 2 chairs and a waste basket

\*\*Table Top Exhibit includes 1 table (6x30 or 8x30) with linen and skirting, 2 chairs and a waste basket

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## ATRIUM HOSPITALITY

Atrium is committed to implementing processes to not only combat this virus but promote healthy best practices that you can adopt at your own events during high-and low-risk time periods alike.

Atrium firmly believes that we must be the leaders in showcasing safe conferences while still allowing all attendees to have fun and book business.



**Temperature checks** will be conducted before entering the event.



**Indoor/outdoor spaces** will be used as much as possible.



**Cloth masks** will be required for attendees and staff at a minimum. KN95 masks will be provided for any attendee or staff who wants one.



**Larger aisle ways and one-way only aisles** in the trade show and appointment areas help manage traffic.



**Glove and hand sanitizer stations** will be available throughout the event.



**F&B** will be provided in a no-contact way (i.e. pre-packaged food, no self-serve buffets).



**New appointment design** allows for social distancing measures and plexiglass shields will be placed on appointment tables.