<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>dinner</u> <u>reception</u> <u>beverage</u> <u>technology</u>



EVENTS

Embassy Suites Hotel by Hilton – Kansas City International Airport 7640 NW Tiffany Springs Parkway | Kansas City, MO 64153K ansasCityAirport.EmbassySuites.com

Corporate Meeting Package

Executive Full Day | \$75

Private Morning Break

Regular and Decaffeinated Coffee Assorted Hot Herbal Teas Soft Drinks, Bottled Water, Sparkling Seltzer Water Siced Fresh Fruit Assorted Breakfast Breads

Corporate Lunch Buffet

Salad Bar Choice of: Deli Selection of the Day or Daily Chef Special Chef's Choice Starch Seasonal Vegetables Dessert Bar Rolls and Assorted Breads Assorted Soft Drinks

Private Afternoon Break Beverage Refresh Assortment of Sweet and Salty Treats

Audio Visual Package Screen and AV Cart for General Session High-Speed Wireless Internet

Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

EMBASSY SUITESBY HILTON - KANSAS CITY INTERNATIONAL AIRPORT 7640 NW Tiffany Spring Parkway | Kansas City, MO 64153 | 816-891-7788

Executive Half Day \$40

Private Morning Break Regular and Decaffeinated Coffee Assorted Hot Herbal Teas Regular and Flavored Iced Teas Assorted Fruit Juices Soft Drinks, Bottled Water, Sparkling Seltzer Water

Choice of Sliced Fresh Fruit and Assorted Breakfast Breads or Assortment of Sweet and Salty Treats

Lunch Options Daily Chef Special or Boxed Lunch To-Go

Audio Visual Package Screen and AV Cart for General Session High-Speed Wireless Internet

Chef Daily Special

*All House Smoked

House Smoked BBQ Brisket House Smoked BBQ Pulled Pork House Smoked BBQ Chicken Bourbon Glazed Chicken Breast

<u>breakfast breaks lunch dinner reception beverage technology</u>



BREAKFAST

- SEASONAL
 - cereals
 - juices
 - coffee
 - teas
 - pastries
 - milk
 - yogurt
 - eggs

BREAKFAST BUFFETS

<u>breakfast</u>	<u>breaks</u>	<u>lunc h</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>
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Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

EMBASSY SUITESBY HILTON - KANSAS CITY INTERNATIONAL AIRPORT 7640 NW Tiffany Spring Parkway | Kansas City, MO 64153 | 816-891-7788

Continental Breakfast| \$21

Seasonal Siced Fresh Fruit Assorted Mini Breakfast Scones and Pastries Fruit Jams, Honey and Butter Assorted Bottled Fruit Juices Regular and Decaffeinated Coffee Assorted Hot Herbal Teas

Rise and Shine Buffet| \$27

Seasonal Siced Fresh Fruit Assorted Mini Breakfast Scones and Pastries Fruit Jams, Honey and Butter Fresh Scrambled Eggs with Shredded Cheddar Cheese Applewood Smoked Bacon Breakfast Potatoes O'Brien Assorted Chilled Fruit Juices Assorted Bottled Fruit Juices Regular and Decaffeinated Coffee Assorted Hot Herbal Teas

Healthy Buffet | \$25

Seasonal Siced Fresh Fruit Homemade Granola and Yogurt Parfaits Fresh Baked Low-Fat Bran and Blueberry Muffins Fruit Jams, Honey, and Butter Bagels and Low-Fat Cream Cheese Scrambled Eggs Turkey Bacon Maple Chicken Sausage Roasted Yukon Potato Wedges with Parsley Assorted Chilled Fruit Juices Regular and Decaffeinated Coffee Assorted Hot Herbal Teas

PLATED BREAKFAST

<u>breakfast</u>	<u>breaks</u>	<u>lunc h</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>	
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Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

All American| \$22

Assorted Mini Breakfast Scones and Pastries Fruit Jams, Honey and Butter Scrambled Eggs Choice of: Bacon or Sausage Links Breakfast Potatoes O'Brien Orange Juice Regular and Decaffeinated Coffee Assorted Hot Herbal Teas

Carb-Conscious Breakfast| \$22

Scrambled Eggs Choice of: Bacon or Sausage Links Fresh Tomatoes Orange Juice Regular and Decaffeinated Coffee Assorted Hot Herbal Teas

Vegetarian Breakfast Frittata | \$22

Assorted Mini Breakfast Scones and Pastries Fruit Jams, Honey and Butter Fresh Vegetable-Sundried Tomato Frittata Asparagus Spears Fresh Tomato Salsa Orange Juice Regular and Decaffeinated Coffee Assorted Hot Herbal Teas

BREAKFAST

<u>lunc h</u>

dinner reception

<u>beverage</u>

<u>technology</u>

Enhancements

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

Action Stations | \$10 per person

Waffle or Pancake Station

Made to order waffles or pancakes with Assorted Toppings to include: Blueberries, Pecans, Chocolate Chips, Whipped Cream and Butter

Omelet Station

Made to order omelets with Assorted Toppings to include: Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

Action stations may not be ordered as stand alone.

Culinary Attendant Fee of \$75 applies for the Action Station Add to any Breakfast

All pricing is subject to 25% service charge and applicable sales tax

breakfast breaks lunch dinner reception beverage technology



BREAKS

- **DELIGHT**
 - muffins juices nuts popcorn Pretzels cakes soda
 - cappucino

BREAKS

		<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>
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Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

EMBASSY SUITES BY HILTON - KANSAS CITY INTERNATIONAL AIRPORT 7640 NW Tiffany Spring Parkway | Kansas City, MO 64153 | 816-891-7788

Healthy Start | \$14

Whole Fruit Assorted Chobani Greek Yogurt Assorted Granola Bars Yogurt Covered Nuts and Raisins Assorted Fruit Smoothie Shooters

Energized | \$17

Whole Fruit Assorted Granola Bars and Power Bars House-made Trail Mix Fresh Celery and Carrot Sticks with Peppercorn Ranch Regular and Sugar Free Energy Drinks

Sweet Shop | \$15

Assorted Tasty Fresh Fruit Pies Praline Pecans Chocolate Chip Cookies Mini Red Velvet Cupcakes with Cream Cheese Frosting

7th Inning Stretch| \$16

Pretzel Bites with Stone Ground Mustard Mini Hot Dog Bites with Ketchup Chips, M&M's and Skittles Fresh Popped Popcorn Lemonade and Root Beer

Spreads and Dips | \$18

Hummus, Spinach, and Artichoke Dip Pesto Goat Cheese Dip Pita Chips, Mini Pretzels, House Made Tortilla Chips, Fresh Fruit and Yogurt Dip

BREAKS



All-Day Beverage Package \$21 | Half Day \$12

Regular and Decaffeinated Coffee with Assorted Syrups Assorted Hot Herbal Teas, Regular and Flavored Iced Teas Bottled Water, Assorted Sodas and Sparkling Seltzer Water

Beverage Options

Regular and Decaffeinated Coffee with Assorted Syrups	\$50 per gallon \$38 per gallon
Regular and Flavored Iced Tea	
Homemade Lemonade or Fruit Punch	\$38 per gallon
Assorted Hot Herbal Teas and Hot Chocolate	\$30 per gallon
Red Bull	\$6 each
Assorted Fruit Juices	\$4 each
Assorted Sodas, Bottled Water and Sparkling Seltzer Water	\$4 each

Prices are per person. All pricing is subject to 25% service charge and applicable sales tax

BREAKS

dinner reception

<u>beverage</u>

<u>technology</u>



Moming Sweet Options

Freshly Baked Cinnamon Rolls	\$40 per dozen
Assorted Breakfast Pastries and Breakfast Breads	\$38 per dozen
Assorted Siced Bagels	\$38 per dozen
Assorted Breakfast Scones	\$38 per dozen
Seasonal Siced Fruit	\$7 per person
Assorted Chobani Greek Yogurts	\$5 each
Assorted Individual Yogurts	\$4 each
Oatmeal with Brown Sugar and Raisins	\$4 per person
Whole Seasonal Fruit	\$3.50 each
Assorted Breakfast Scones Seasonal Siced Fruit Assorted Chobani Greek Yogurts Assorted Individual Yogurts Oatmeal with Brown Sugar and Raisins	\$38 per dozen \$7 per person \$5 each \$4 each \$4 per person

Afternoon Treat Options

Fresh Baked Assorted Cookies or Chocolate Brownies	\$38 per dozen
Domestic Cheese and Crackers	\$8 per person
Fried Pita Chips with Hummus and Vegetables	\$7 per person
Vegetable Crudité	\$7 per person
House Made Chips with Salsa, Guacamole and Sour	\$8 per person
Cream Assorted Power Bars	\$5each
Assorted Bagged Chips	\$5each
Assorted Granola Bars	\$4 each
Assorted Candy Bars	\$4 each

Prices are per person. All pricing is subject to 25% service charge and applicable sales tax

breakfast breaks lunch dinner reception beverage technology



LUNCH

ESSENCE

salads fish beef pasta desserts

beverages

sandwiches

PLATED LUNCH

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>	
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All entrees include Assorted Breads and Butter, Seasonal Vegetables, Ice Water, Iced Tea

STARTERS | CHOOSE ONE

Mixed Green Salad with Sliced Cucumbers, Cherry Tomatoes, Julienne Carrots and Croutons Caesar Salad with Shredded Parmesan Cheese and Croutons

Choice of Two Dressings:

Ranch, Caesar, Blue Cheese, Italian, Balsamic, French

ENTREES | CHOOSE ONE

Kansas City Strip Steak (8oz) \$32 Garlic Rubbed and Grilled with Butter, Sautéed Onions and Red Wine Demi-Glaze, with **Buttery Mashed Potatoes**

Grilled Beef Tenderloin (6oz) \$35 Beef Tenderloin topped with Crispy Onions and Thyme Infused Demi-Glaze, with Roasted **Fingerling Potatoes**

\$30

\$29

\$29

\$24

Grilled Salmon Filet Grilled Salmon Filet with Lemon Dill Cream Sauce, with Wild Rice Pilaf

Pan-Seared Chicken Marsala Pan-Seared Chicken topped with Marsala Sauce, with Butter Herb Rice

Pecan Encrusted Chicken Breast

Chicken Breast coated in Ground Pecans with Dijon Cream Sauce, with Buttery Mashed Potatoes

Cheese Tortellini (V) Tortellini with Creamy Pesto Sauce

DESSERTS | CHOOSE ONE

New York Cheesecake with Raspberry Sauce Key Lime Pie with Toasted Coconut and Caramel Dutch Apple Pie

Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax



LUNCH BUFFETS

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>
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BOXED SALADS

Include Assorted Artisan Rolls, Assorted Beverages

SALADS

Choice of Dressings Ranch, Caesar, Blue Cheese, Raspberry Vinaigrette, Italian, Balsamic, French

Blackened Salmon Salad \$25 Spiced Blackened Salmon with Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

Classic Grilled Chicken Caesar Salad

\$24

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing *Substitute Shrimp or Beef Tenderloin | 6

Chicken BLT Salad

\$24 Grilled Chicken Breast, Mixed with Field Greens, Chopped Applewood Smoked Bacon, Avocados, Tomatoes

Cobb Salad

\$22

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

Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

LUNCH BUFFET

breakfast breaks lunch dinner reception

<u>beverage</u> <u>tec</u>

<u>technology</u>

SANDWICH SHOP BUFFET | \$29

All buffets include Housemade Chips, Assorted Desserts, Assorted Beverages

STARTERS | CHOOSE ONE

Mixed Green Salad with Sliced Cucumbers, Cherry Tomatoes, Julienne Carrots, and Croutons Roasted Red Potato Salad Creamy Coleslaw

Choice of Two Dressings Ranch, Caesar, Blue Cheese, Raspberry Vinaigrette, Italian, Balsamic, French

SANDWICHES | CHOOSE TWO

Blackened Shrimp Wrap

Blackened Shrimp, Avocado, Fresh Cilantro, Tomatoes and Red Onions rolled in a Flour Tortilla

Roasted Turkey BLT Roasted Turkey, Smoked Gouda, Sliced Bacon, Tomatoes, Lettuce with Herb Mayo on Whole-Grain Bread

Marinated Chicken Club Marinated Grilled Chicken Breast, Provolone Cheese, Smoked Bacon, Tomatoes, Lettuce on Whole-Grain Bread

Chicken Caesar Salad Wrap Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing wrapped in a Flour Tortilla

Southwest Quinoa Wrap (V)

Tri-Colored Quinoa, Roasted Corn and Black Beans, Peppers and Avocado with Chipotle Dressing in Herb Tortilla

BOX LUNCH | \$25

All box lunches include Assorted Chips, Assorted Beverages

CHOOSE ONE: Potato Salad, Pasta Salad, Fresh Fruit, Fresh Baked Cookies CHOOSE ONE: Roasted Turkey BLT, Chicken Caesar Salad Wrap, Southwest Quinoa Wrap



Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

LUNCH BUFFET

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>

All buffets include Assorted Breads and Butter, Assorted Beverages

KANSAS CITY BBQ BUFFET | \$38

Mixed Green Salad with Sliced Cucumbers, Tomatoes, Shredded Carrots and Croutons Traditional Potato Salad with Bacon, Creamy Saw Choice of: Smoked Brisket with Homemade BBQ Sauce, Pulled Pork with Bourbon Molasses, Smoked Chicken

Macaroni and Cheese, Jalapeño Corn Muffins Apple Pie and Ice Cream

DOWN HOME BUFFET | \$36

Tossed Salad Mix with Tomatoes, Cucumbers and Shredded Carrots Choice of:

Momma's Meatloaf with Sweet Tomato Glaze, or Herb Seasoned Rotisserie Chicken Homestyle Potatoes, Honey and Ginger Glazed Carrots, Sweet Hawaiian Mini Rolls Assorted Fruit Pies

FIESTA BUFFET | \$34

Spring Mix and Romaine with Tomatoes, Cucumbers, Shredded Carrots and Banana Peppers Choice of:

Shredded Beef with Roasted Corn and Soft Tortillas, or Housemade Chicken Enchiladas Spanish Rice, Refried Beans, Shredded Cheese Tres Leches Cake

HEALTHY BUFFET | \$36

Mixed Green Salad with Sliced Cucumbers, Tomatoes, Shredded Carrots and Croutons Choice of: Roasted Chicken with Herb Au Jus, or Seared Salmon with Lemon Caper Sauce Rice Pilaf, Vegetable Medley

Assorted Dessert Display

Assorted Dessert Display

Buffets Require a Minimum of 25 Guests



breakfast breaks lunch dinner reception beverage technology



DINNER

FLA VOR

salads fish poultry beef desserts

beverages

PLATED DINNER

breakfast bre	eaks <u>lunch</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>
				nd Butter, Seasonal Assorted Hot Herba	l Vegetables, Ice Water, Ice Tea l Teas
	STAR	TERS CHOOSE	ONE		
	Caes	sar Salad with S	hredded Parmesa	nbers, Cherry Toma an Cheese and Cro Candied Walnuts	
	Ranc		e Cheese, Raspber	ry Vinaigrette, Ital	lian, Balsamic, French
	ENTR	EES CHOOSE C	DNE		
		our Braised Beef sed Short Rib with		d Loaded Mashed	\$45 Potatoes
	Beef	Tenderloin Tenderloin topp erling Potatoes	ped with Crispy Or	nions and Thyme I	6oz - \$38 8oz - \$45 nfused Demi-Glaze, with Roasted
		ey Grilled Salmo ed Salmon Filet v		Sauce, with Wild Ri	\$43 ice Pilaf
	Roas				\$38 Cheddar Cheese and Bourbon
		ed Balsamic Chi ed Balsamic Chio		୩erlot Red Wine Re	\$38 eduction, with Fingerling Potatoes
		my Spinach Gn cchi Pasta with		and Sundried Tom	\$34 nato Sauce

DESSERTS | CHOOSE TWO

New York Cheesecake Ultimate Chocolate Cake with Mousse Filling Kentucky Bourbon Pecan Pie Dutch Apple Pie

Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

DINNER BUFFET

<u>breakfast</u>

<u>breaks</u>

<u>dinner</u>

lunch

<u>ner</u> <u>reception</u>

<u>beverage</u>

<u>technology</u>

All buffets include Assorted Breads and Butter, Seasonal Vegetables, Ice Water, Ice Tea Regular and Decaffeinated Coffee, Assorted Hot Herbal Teas

CREATE YOUR OWN DINNER BUFFET | \$48

STARTERS | CHOOSE ONE

Mixed Green Salad with Sliced Cucumbers, Cherry Tomatoes, Julienne Carrots, and Croutons Caesar Salad with Shredded Parmesan Cheese and Croutons Spinach Salad with Dried Cranberries, Candied Walnuts and Feta Cheese

Choice of Two Dressings

Ranch, Caesar, Blue Cheese, Raspberry Vinaigrette, Italian, Balsamic, French

STARCH | CHOOSE ONE

Yukon Gold Roasted Potatoes Parmesan and Cream Potatoes Baked Macaroni and Cheese Classic Rice Pilaf

ENTREES | CHOOSE TWO

Chicken Florentine with Red Pepper and Spinach Cream Sauce Chicken Kiev with Herb Butter and Lemon Beef Tips with Red Wine and Mushrooms Roast Sirloin of Beef with Red Wine Demi Panko Encrusted Salmon with Creamy Lemon Sauce Grilled Salmon with Lemon Cream Sauce Three Cheese and Spinach Stuffed Ravioli tossed in Olive Oil with Roasted Cherry Tomatoes

DESSERTS | CHOOSE TWO

New York Cheesecake Ultimate Chocolate Cake with Mousse Filling Kentucky Bourbon Pecan Pie Dutch Apple Pie

Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

EMBASSY SUITESBY HILTON - KANSAS CITY INTERNATIONAL AIRPORT 7640 NW Tiffany Spring Parkway | Kansas City, MO 64153 | 816-891-7788 Buffet Requires Minimum of 30 Guests



<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>dinner</u> <u>reception</u> <u>beverage</u> <u>technology</u>



RECEPTION

- ESSENCE
 - canapes

shrimp

wraps

sushi

bruschetta

tenderloin

d im sum

oysters

cheese

HORS D'OEUVRES

<u>breakfast</u>

breaks lunch

dinner

reception be

<u>beverage</u>

<u>technology</u>



All Hors d'oeuvres priced per 50 pieces

COLD SELECTIONS

Jumbo Shrimp with Cocktail Sauce	\$250
Shrimp Croustade with Remoulade Sauce and Dill	\$225
Smoked Salmon and Cucumber with Capers	\$225
Traditional Bruschetta	\$180
Prosciutto Wrapped Melon	\$180
Goat Cheese and Pecan in Phyllo Pastry	\$140

HOT SELECTIONS

Bacon Wrapped Scallops Coconut Fried Shrimp with Sweet Chili Sauce	\$250 \$225
Crab Stuffed Portobello Mushrooms with Parmesan Cheese	\$210
Miniature Beef Wellington with Horseradish Cream Sauce	\$205
Prosciutto Wrapped Asparagus with Horseradish Cheese	\$175
Spanakopita with Feta and Spinach	\$150
Southwest Egg Rolls with Cilantro Cream	\$145
Chicken Pot Stickers, with Sweet Chili and Soy Sauce	\$130
Vegetable Spring Rolls	\$130

Culinary Attendant Fee of \$75 per hour applies

All pricing is subject to 25% service charge and applicable sales tax

HORS D'OEUVRES

breakfast

breaks

lunch

dinner

reception

beverage

technology



DISPLAYS

Artisan Cheese and Meat Display \$14 Assorted Import Cheeses, Sliced Sopressa Salami and Sliced Smoked Sausage with Fresh Grapes, Strawberries and Pears, Crackers, Sliced Baguettes and Flavored Hummus

Anti-Pasto Display

\$10 Roasted Red Peppers, Kalamata Olives, Pepperoncinis, Salami, Fresh Capicola Mozzarella with Toasted Breads and Hummus

Crudité Display

\$8 Assortment of Freshly Cut Vegetables to include: Carrots, Red Peppers, Cherry Tomatoes, Celery, Mixed Olives, and Cauliflower served with Red Pepper Hummus, Ranch and Blue Cheese

Domestic Cheese Display

\$10 Assorted Domestic Cheeses with Fresh Fruit Garnish, Assorted Crackers and Sliced Baquettes

Fruit Display

\$10

Sliced Seasonal Fresh Fruit served with Honey Yogurt Dip

Culinary Attendant Fee of \$75 per hour applies

Prices are perperson. All pricing is subject to 25% service charge and applicable sales tax

BUFFET ENHANCEMENTS

breakfast

<u>breaks</u>

lunch

<u>dinner</u>

<u>reception</u>

<u>beverage</u>

technology

ACTION STATIONS

American Burgers and Chicken Sliders Station **\$18** Grilled Chicken Sliders topped with Provolone and Seasoned Mini Burgers topped with American Cheese and Bacon, with Ketchup, Mustard, Coleslaw and Housemade Chips **BBO Slider Station** \$20 Burnt Ends and Smoked Brisket Sliders, Slaw, Roasted Red Potato Salad, Honey Mustard, Homemade BBQ Sauce and Housemade Chips Street Taco Station \$17 Authentic Corn Tortillas, Camitas, Came Asada with Onions, Cilantro, Pico de Gallo, Red Salsa, Cotija Cheese **French Fry Station** \$15 Steak Fries, Curly Fries, and Sweet Potato Fries with Ketchup, Cheddar Cheese Sauce, Bacon, Sour Cream, Shredded Cheese, Green Onions, and Chipotle Mayo

Pasta Station

\$15

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

CARVING STATIONS

Carving Stations Include Assorted Breads and Butter	
Classic Beef Wellington with Red Wine Sauce (Serves 20)	\$25
Prime Rib of Beef with Au Jus and Horseradish Cream (Serves 40)	\$22
Roast Turkey Breast with Cranberry Relish and Turkey Gravy (Serves 20)	\$16 \$16
Baked Sugar and Mustard Glazed Ham (Serves 20)	410

All Action and Carving Stations Based on Two Hour Service. Require Culinary Attendant Fee of \$150

breakfast breaks lunch dinner reception beverage technology



BEVERAGE

ENJOY

martinis champagne margaritas red wine white wine beer non-alcoholic

BAR PACKAGES

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>	
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BAR PACKAGES

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House Cocktails	\$8	\$7
Premium Cocktails	\$9	\$8
Deluxe Cocktails	\$10	\$9
Domestic Beer	\$7	\$6
Specialty Beer	\$8	\$7
House Wine	\$8	\$7
Deluxe Wine	\$9	\$8
Soft Drinks and Bottled Water	\$4	\$3

CACH

House Liquors

Concierge Vodka and Gin, Concierge Dark Rum, Concierge Tequila, Concierge Scotch, Concierge Whisky, Concierge Liqueur

LIOCTE

Premium Liquors

Absolute Vodka, Tanqueray Gin, Cruzan Silver and Captain Morgan Spiced Rum, Sauza Blue Agave Silver Tequila, J&B Rare Scotch, Canadian Club Whisky, Jim Beam Whiskey, Kahlua Liqueur

Deluxe Liquors

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Silver and Captain Morgan Spiced Rum, Sauza Blue Agave Silver Tequila, Dewar's Scotch, Crown Royal Whisky, Jack Daniels and Maker's Mark Whiskey, Bailey's Irish Cream Liqueur

Bottled Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Boulevard Single Wide, Boulevard Wheat

Bartenders

Bartender Fee of \$75 per hour applies

All pricing is subject to 25% service charge and applicable sales tax



TEC HNOLOGY

FLA WLESS lights camera action

TEC HNOLOGY

breakfast

<u>b rea ks</u>

<u>dinner</u>

lunch

<u>reception</u>

<u>beverage</u>

<u>technology</u>



9	Ultimate Presentation Package Color LCD Projector Draped Cart and Cabling Tri-pod Screen (Upgrade to Fast-Fold for \$50) Power Strip and Extension Cords Remote Clicker with Pointer PA Speaker and 4-Channel Mixer Shure Wireless Microphone (Lavaliere or Handheld) (Add an additional microphone for \$75)	\$ 550
-	LCD Projector Package Color LCD Projector Draped Cart and Cabling Tripod or Ceiling Screen Power Strip and Extension Cords Remote Clicker with Pointer	\$475
10	Sound Package 2- Shure Wireless Microphone (Lavaliere or Handheld) 2- PA Speakers and 4-Channel mixer	\$2 00
	Screen Package Tripod or Ceiling Screen Draped Cart and Cabling Power Strip and Extension Cords Remote Clicker with Pointer	\$115
	Hybrid Meeting Package Color LCD Projector Lavalier Microphones Increased Bandwidth per internet connection (up to 10 M	Starts \$2,500



All pricing is subject to 25% service charge and applicable sales tax

TEC HNOLOGY

<u>breakfast</u>	<u>breaks</u>	<u>lunch</u>	<u>dinner</u>	<u>reception</u>	<u>beverage</u>	<u>technology</u>
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Color LCD Projector 3,000 Lumens	\$250
6'x6' or 8'x8' Tripod Screen with AV Cart and Power	\$115
9' x 12' Fast-Fold Screen with AV Cart and Power	\$170
7' x 10' Fast-Fold Screen with AV Cart and Power	\$145
Shure Wireless Microphone (Lavaliere or Handheld)	\$100
Wired Microphone	\$75
4-Channel Mixer	\$75
6-Channel Mixer	\$90
8-Channel Mixer	\$110
Conference Speaker Phone	\$125
32" Flat Screen TV	\$200
Up Lighting	\$50
Extension Cord	\$10
Power Strip	\$8
Dry Erase Board	\$45
Post-it Stickies® Flipchart and Markers	\$60
Black or White Pipe and Drape	\$12 per foot

A/V Technician Fee | \$90 per hour (minimum 2 hours)

PACKAGE HANDLING

The first 5 boxes shipped to the hotel are complimentary. Added boxes are \$10 each. Pallets are \$100 each for storage/handling purposes.

All pricing is subject to 25% service charge and applicable sales tax