



EVENT MENUS

333 John Q. Hammons Parkway, Springfield, Missouri 65806

www.UPSpringfield.com | (417) 864-7333



BREAKFASTS

PLATED BREAKFASTS



Enhancements:

Cinnamon French Toast with Seasonal Fruit Topping, Syrup, Whipped Cream	5
Oatmeal w/ Dried Fruit & Brown Sugar	5
Individual Yogurt, Mixed Berry & Granola Parfait	5
House Baked Biscuits & Sausage Gravy	4
Ham, Egg and Cheese Croissant	5
Sausage, Egg and Cheese Biscuit	5

Midwestern Classic | 17

Cheesy Scrambled Eggs with Choice of Pork Sausage, Applewood Bacon or Turkey Sausage, Crispy Breakfast Potatoes, Seasonal Whole Fruit, Buttermilk Biscuit, Breakfast Pastries

Healthy Start | 18

Scrambled Egg Whites with Fresh Herbs and Goat Cheese, Sliced Tomatoes and Broccoli
Served with Seasonal Fruit and Fresh Whole Grain Muffins

Priced Per Person

All Breakfast to Include Orange Juice, Coffee, Water

Prices are per person. A 25% taxable service charge and sales tax will be added to prices

BREAKFAST BUFFETS

Signature Continental | 14

Whole Fresh Fruits
Scones, Danishes, and Specialty Bakery Breads
Biscuit, Butter, Jelly
Selection of Low-Fat Fruit Yogurts

Build Your Own Breakfast Sandwich | 16

Fried Eggs
NY Style Bagels, All Butter Croissants and assorted artisan bread
Assorted cheeses
Pick 2: Smoked Ham, Applewood Smoked Bacon and Sausage Patties
Crispy Breakfast Potatoes
Seasonal Fruit Display

Farm Fresh Buffet | 19

Seasonal Display of Fresh Fruits and Berries
Assorted Muffins and Pastries
Scrambled Eggs with Chives
Breakfast Potatoes
Country Sausage Links
Smoked Bacon

Priced Per Person

All Breakfast to Include Orange Juice, Coffee, Water

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

BREAKFAST BUFFETS

Executive Continental | 20

Seasonal Display of Fresh Fruits and Berries

Danishes and Freshly Baked Cinnamon Rolls

Bagels with Cream Cheese, Red Onions, Sliced Tomatoes and Smoked Salmon, Garnished with Capers

Assorted Greek Yogurts

Hard Cooked Eggs with Sea Salt and Black Pepper

Rising Sun Buffet | 22

Seasonal Selection of Berries, Vanilla Greek Yogurt and Almond Granola

Selection of Breakfast Breads, Muffins and Bagels with Cream Cheese

Scrambled Eggs with Peppers, Onions, Cheddar Cheese, and served with Fire Roasted Salsa

Crispy Breakfast Potatoes with Herbs

Applewood Smoked Bacon

Cinnamon French Toast with Seasonal Berry & Maple Syrup and Whipped Cream

Priced Per Person

All Breakfast to Include Orange Juice, Coffee and Water

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



BREAKS

BREAKS



Cinema Snack Attack | 10
White Cheddar Popcorn, Tortilla Chips with Queso, Baked Soft Pretzel Bites with Honey Mustard

Dip Dip Hooray! | 12
Kettle Chips with French Onion Dip, Tortilla Chips with Pico de Gallo, Cheesecake Dip with Chocolate Chips and Vanilla Wafers

Hummus Heaven | 12
Roasted Garlic Herb Hummus, Red Pepper and Olive Hummus, Sriracha Hummus, Pita Bread Chips and Sliced Cucumbers

All Day Beverage | 20
Coffee
Hot Tea
Iced Tea
Assorted Can Sodas
Bottled Water

Build A Parfait | 14
Plain Greek Yogurt, Low Fat Vanilla Yogurt, Seasonal Selection of Berries, Honey Roasted Sliced Almonds, Honey Granola, Bananas

Get Up n Go | 14
Assorted Low Fat Fruit Yogurt, Whole Fresh Fruit, To Include, Apples, Oranges, and Bananas

Sweets Shoppe | 17
Assorted Fresh Baked Cookies, Decadent Dessert Bars, Candy Bars with Cold Milk

Priced Per Person

All Break Services are Based on a 60 Minute Timeframe

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

A La Carte



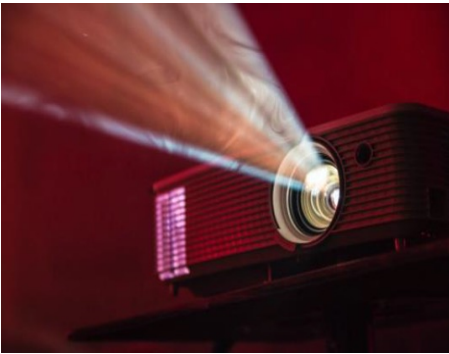
Drinks

Coffee	40/Gal
Iced Tea	30/Gal
Lemonade	30/Gal
Energy Drinks (Monster)	5/Ea
Powerade	4/Ea
Chilled Juices	4/Ea
Soft Drinks	4/Ea
Bottled Water	4/Ea

Food

Breakfast Pastries/Muffins	30/Doz
Bagels and Cream Cheese	30/Doz
Brownies	28/Doz
Cookies	28/Doz
English Muffin Breakfast Sandwiches	8/Ea
Fresh Fruit Tray	5/Per Person
Fresh Whole Fruit	3/Ea
Assorted Individual Bags of Kettle Chips	3/Ea
Individual Trail Mix	3/Ea
Granola Bars	3/Ea
Candy Bars	4/Ea

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



MEETING PACKAGES

The Planner Package | 45

Morning Welcome

Assorted Pastries and Muffins
Seasonal Fresh Fruit
Assorted Juices
Freshly Brewed Regular & Decaffeinated
Coffee and Hot Tea

Mid-Morning Break

Refresh Coffee
Add Assorted Sodas & Bottled Water

Lunch Time - Choose (1)

Deli Delights Buffet
Soup and Salad Bar
-OR-

Choose a Lunch Option from the Menu:
Plated | add \$4.00 per person
Buffet | add \$6.00 per person

Afternoon Pick Me Up

Coffee and Iced Tea
Assorted Sodas & Bottled Water
Assorted Cookies and Brownies

Audio Visual

Podium w/Microphone
LCD Meeting Room Projection Package

Executive Package | 30

Morning Welcome

Assorted Pastries and Muffins
Seasonal Fresh Fruit
Assorted Juices
Freshly Brewed Regular &
Decaffeinated
Coffee and Hot Tea

Mid-Morning Break

Refresh Coffee
Add Assorted Sodas & Bottled
Water

Afternoon Pick Me Up

Coffee and Iced Tea
Assorted Sodas & Bottled Water
Assorted Cookies and Brownies

Audio Visual

Podium w/Microphone
LCD Meeting Room Projection
Package

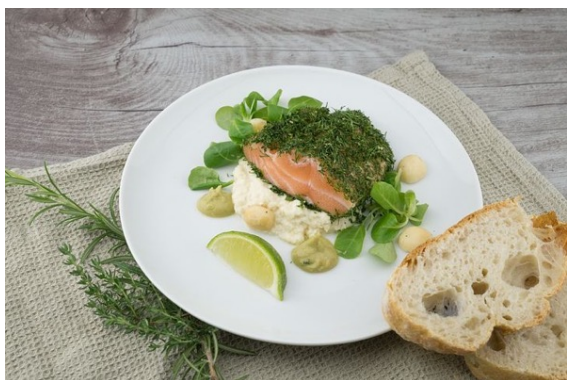
Priced Per Person

A 25% taxable service charge and sales tax will be added to prices.



LUNCHES

PLATED LUNCHESES



Lunch Salad Choices –

- House (Lettuce Blend, Carrots, Tomato, Cucumber) Choice of Dressing: Ranch or Vinaigrette

- Caesar – Romaine Lettuce, Shaved Parmesan, Creamy Caesar Dressing

Specialty Salad

Upgrade for | 2

Spinach with Candied Pecans, Red Onion and Gorgonzola Cheese with Maple Balsamic

Smothered Chicken | 19

Chicken Breast topped with Creamy Spinach and Mushroom served with Wild Rice Pilaf or Mashed Potatoes and Chefs Choice Vegetables

Glazed Pork Loin | 19

Fig Jam Glazed Roasted Pork Loin, Creamy Mashed Sweet Potatoes, Chefs Seasonal Vegetables

Del Sur Grilled Chicken | 23

Cumin and Chipotle Marinated Chicken Breast, Green Cilantro Rice, Fire Roasted Corn and Black Bean Salsa, Avocado Crema

Lemon Dill Chicken | 23

Roasted Chicken with Lemon Butter Sauce, Parmesan Mashed Potatoes and Chefs Seasonal Vegetables

Apricot and Dijon Glazed Salmon | 30

Apricot and Dijon Glazed Salmon served with Chefs Choice Vegetables and Zested Lime Butter, Wild Rice Pilaf

Grilled Sirloin Steak | 30

Grilled Seven Ounce Sirloin, Wild Mushroom Demi-Glace, Mashed Potatoes, Chefs Seasonal Vegetables

Desserts – Choose (1)

Carrot Cake with Cream Cheese Frosting & Garnish
Chocolate Cake with Whipped Cream Garnish
Assorted Dessert Bars

Individual Round Cheesecake w/Fruit Coulee and Whipped Cream Garnish

**add 2 per person

Priced Per Person

All Lunches to Include Iced Tea, Coffee, Water

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

BUFFET LUNCHESES



Deli Delights Buffet | 22

Garden Salad Bar with Assorted Toppings

Cucumber and Tomato Salad

House Special Chicken Salad, Sliced Deli Meats and Assorted Cheeses

Assorted Rolls and Bakery Buns

Kettle Cooked Potato Chips

Add Soup \$2.00

Choice: Chicken and Rice Soup (gf) or

Tomato Basil Bisque (v)

Soup and Salad Bar | 24

Choice of Chicken and Rice Soup (gf) or Tomato Basil Bisque (v)

Rolls and Butter

Seasonal Salad Bar (Croutons, Cheese, Diced Hard Cooked Eggs, Bacon Bits, Cucumbers, Tomatoes, Olives, Cauliflower and Broccoli Florets etc....)

Choice of Chicken Salad with Grapes/Almonds or Tuna Salad with Sun Dried Tomatoes/Onion/Dill

Assorted Dressings

Pasta Salad with Grilled Vegetables in Sun Dried Tomato Vinaigrette

Desserts – Choose (1)

Assorted Dessert Bars

Chocolate Cake w/ Whipped Cream Garnish

Assorted Cookies & Brownies

Priced Per Person

All Lunches to Include Iced Tea, Coffee and Water

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BUFFET LUNCHESES

Farmstead Favorite | 26

Garden Salad with two Dressings
Roasted Bone in Chicken with House Seasoning and Rich Chicken Gravy
Brined Pork Loin with Creamy Whole Grain Mustard Sauce
Homestyle Mashed Potatoes
Chefs Choice Vegetable
Buttermilk Biscuits with Honey Butter

Desserts – Choose (1)

Carrot Cake with Cream Cheese Frosting & Garnish
Chocolate Cake w/Whipped Cream Garnish
Assorted Dessert Bars

Individual Round Cheesecake w/Fruit Coulee and Whipped Cream Garnish

**add 2 per person

Southern Affair | 26

Celery Seed Dressed Cole Slaw
Creamy Macaroni Salad
Chicken and Dumplings
Pot Roast with Root Vegetables
Sweet Corn with Red Bell Pepper, Onion and Butter
Buttermilk Whipped Potatoes
Chef's Choice Assorted Warm Fruit Cobbler w/Whipped Cream
Add: Vanilla Ice Cream | 3

Priced Per Person

All Lunches to Include Iced Tea, Coffee and Water

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BUFFET LUNCHES

Tex-Mex Sonora | 19

Corn Tortilla Chips with Fire Roasted Salsa and Cilantro Pico de Gallo

Seasoned Ground Beef

Chicken Fajitas with Peppers and Onions

Spanish Rice (v)

Refried Beans (v)

Flour Tortillas and Crispy Corn Tortilla Shells

Sour Cream, Shredded Cheese, Sliced Ripe Olives, Shredded Lettuce, Diced Tomato

Cinnamon Churros

Box Lunches | 24

Turkey Club

Sliced Smoked Turkey, Crisp Bacon, Cheddar Cheese, Lettuce & Tomato on Ciabatta Roll

Ham Sandwich

Black Forest Ham, Swiss Cheese, Lettuce & Tomato on Ciabatta Roll

Roast Beef

Roasted Beef, Lettuce, Sliced Tomato, Pesto Mayo on Sourdough Baquette

Vegetarian Wrap

Grilled Vegetables w/ Lettuce, Tomato & Bistro Mayo

Box Meals include: Bag of Chips, Apple, Cookie & Guest Choice of Canned Soda or Bottled Water.

BBQ Picnic | 28

Creamy Potato Salad

Garden Salad with Tomatoes, Cucumbers, Carrots and Croutons

Pulled Pork with Molasses BBQ Sauce Pulled Chicken with Apple Habanero BBQ Sauce

Assorted Rolls

Mac and Cheese

Baked Beans with Bacon

Chefs Choice Dessert

*Upgrade Pulled Pork w/ Smoked Brisket | 3

Add:

BBQ Rib Fingers | 5

KID'S MEALS & PRICING

0 - 3yrs: Free

4yrs – 11yrs: ½ price of group plated / buffet option.

12yrs & older: Adult pricing

Special Kids Menus | 17

Choose (1)

Chicken Strips

Hamburger

Cheeseburger

Hot Dog

Each includes French Fries, Mac & Cheese, Cookie

Priced Per Person

All Lunches to Include Iced Tea, Coffee and Water (does not include Box Lunches)

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



RECEPTIONS

RECEPTIONS



Cold Hors D'oeuvres Stations Priced Per 50 Pieces

Shrimp Cocktail Shooters | 200

Black Tiger Shrimp with House Made Cocktail Sauce and Lemon Wedges Served Individually

Chicken Salad Tartlet | 150

Waldorf, Curried, or Pesto

Caesar Cups | 150

Individual Caesar Salad in Decorative Cup with Fork

Beef Tenderloin Crostini | 250

Shaved Beef Tenderloin, Roasted Mushrooms, Bleu Cheese, Pickled Red Onion

Caprese Skewer | 150

Fresh Mozzarella, Cherry Tomato, Fresh Basil with Balsamic Redux on Side

A 25% taxable service charge and sales tax will be added to prices.

RECEPTIONS



Hot Hors D'oeuvres Station

Priced Per 50 Pieces

Smoked Salmon Crostini | 200

Served with Dill and Caper Cream Cheese

Cheese Croustades | 200

Boursin Cheese filled phyllo dough topped with Cherry Chutney

Phyllo Wrapped Asparagus | 150

Served with Tzatziki Dipping Sauce

Chicken Empanada | 200

Served with Avocado Lime Crema

Beef Empanada | 200

Served with Garlic Chipotle Crema

Prosciutto Wrapped Asparagus | 150

Served with Lemon Aioli

Chicken Cordon Bleu Bites | 70

Bite Sized and Breaded Chicken Filled with Swiss Cheese and Ham – Served with Warm Honey Mustard

Buffalo Chicken Bites | 70

Bite Sized and Breaded Chicken Filled with Blue Cheese – Served with Ranch Dressing and Celery Sticks

G.O.A.T. Spinach and Artichoke Dip | 75

Served with House Made Crostini Slices
*Price per 50 Servings

A 25% taxable service charge and sales tax will be added to prices.

RECEPTION



Brie En Croute

Pecan, Brandy and Brown Sugar or Fruit
Chutney, Served with Artisan Crackers

Small | 85

Serves 20-25

Large | 120

Serves 30-40

Platters and Displays **Serves 50 Guests**

Mediterranean Tray | 200

House Made Hummus, Olive Tapenade,
Tomato Bruschetta and Artichoke Hearts
Served with Toasted Pita

Domestic Cheese Tray with Crackers | 200

Add Genoa Salami and Prosciutto +150

Imported and Domestic Cheese Tray | 300

Add Genoa Salami and Prosciutto +150

Caprese Platter | 150

Fresh Mozzarella with Vine Ripened
Tomato, Basil and Balsamic Redux

Assorted Chicken Salad Platter | 400

Pesto, Waldorf and Curried with Mini
Croissants

Crudit  | 250

Served with Choice of Ranch or Hummus

A 25% taxable service charge and sales tax will be added to prices.

RECEPTION

Action Stations

BYO Caesar Salad | 12

Chopped Romaine
Traditional Caesar Dressing
Cajun Caesar Dressing
Thin Sliced Red Onion
Bacon
Blackened Shrimp
Flame Broiled Chicken
Croutons
Shaved Parmesan

Street Taco Station | 15

Pulled Chicken, Barbacoa Beef and Carnitas
Pico de Gallo
Cilantro and Red Onion with Lime Salsa
Mango and Poblano Pepper Salsa
Cotija Cheese
Fresh Limes

BYO Macaroni and Cheese | 16

Macaroni
4 Cheese Sauce
Grilled Vegetables
Choose 2:
Grilled Chicken
Bacon
Pulled Pork
Smoked Brisket
House BBQ Sauce, Hot Honey Sauce and
Traditional Buffalo Sauce

Slider Station – Pick 2 | 15

Pulled Pork with Creamy Apple Cider Vinaigrette Dressed Slaw, House BBQ and Carolina Mustard BBQ
Shaved Roast Beef with Caramelized Onion and Blue Cheese
Nashville Hot Chicken (Choose from Grilled or Crispy) with Dill Pickle Slice
Spinach and Boursin Cheese Stuffed Portabella Mushroom

Pasta Toss | 16

Linguini
Cavatappi
Alfredo Sauce
Red Sauce
Pesto
Grilled Chicken
Blackened Shrimp
Meatballs (Mini)
Roasted Broccoli, Onion, Diced Zucchini, Yellow Squash and Sweet Bell Pepper
Wine, Garlic, Butter, Olive Oil
Add Garlic Bread +3

**Action Stations added as a Stand Alone choice – price per person will be doubled
A 25% taxable service charge and sales tax will be added to prices.**

RECEPTION

Carving Stations

Prime Rib Carving Station | 500

Sea Salt and Rosemary Crusted
Chef Carved Prime Rib
Creamy Horseradish
Apple Cider Vinegar Pickled Red
Onion
Artisan Rolls

Turkey Carving Station | 250

Oven Roasted Turkey Breast
Cranberry Chutney
Traditional Turkey Gravy
Artisan Rolls

Ham Carving Station | 300

Chef Carved Pit Ham
Pineapple, Brown Sugar Glaze
Artisan Rolls

Pork Loin Carving Station | 300

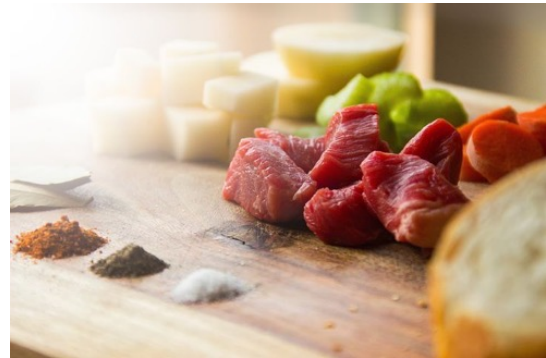
Sea Salt and Rosemary Crusted
Chef Carved Pork Loin
Maple Dijon
Apple Cider Vinegar Pickled Red
Onion
Artisan Rolls

***\$75 Attendant Fee Per 100 Guests.**

Carving Stations based on 50 guests each

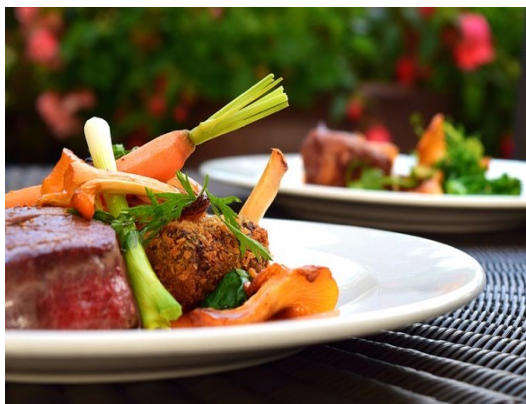
Cannot be used as stand alone option

A 25% taxable service charge and sales tax will be added to prices.



DINNERS

PLATED DINNERS



Enhancements:

Make Duet Plate-

Add Chicken +5 per person

Add Salmon +9 per person

Add Shrimp +7 per person

Protein Choices for Duet Plates are approximately 4oz. Each (4 – Shrimp)

Dinner Salad Choices:

- House (Lettuce Blend, Carrots, Tomato, Cucumber) Choice of Ranch or Viniagrette

- Caesar – Romaine Lettuce, Shaved Parmesan, Creamy Caesar Dressing

- Specialty Salad

Spinach with Candied Pecans, Red Onion and Gorgonzola Cheese with Maple Balsamic

+ 2 per person

Specialty Desserts + 3 per person

- Flourless Chocolate Torte w/ Powdered Sugar and Whipped Cream

- Banana Chocolate Cake w/ Chocolate Drizzle and Whipped Cream

Honey Mustard Pork Loin | 26

Honey Roasted Pork Loin, Whole Grain Mustard Sauce, Brown Buttered Egg Noodles, Seasonal Vegetables

Blackberry Glazed Pork Loin | 26

Blackberry and Rosemary Glazed Pork Loin, Buttery Mashed Potatoes, Roasted Root Vegetables with Brown Butter Sauce

Herb Crusted Chicken | 27

Panko Parmesan and Herb Encrusted Chicken Breast, Confit Tomato Sauce, Garlic Mashed Potatoes and Seasonal Vegetable

Prosciutto Stuffed Chicken | 29

Prosciutto Stuffed Chicken with Mushroom Sauce, Rice Pilaf with Toasted Pine Nuts and fresh basil, Maple Glazed Carrots

Salmon Piccata | 32

Seared Salmon in Lemon Caper Sauce Accented with Shallots and Garlic over Wild Rice Pilaf with Seasonal Vegetables

Filet Mignon | 65

Seared 8 Oz. Beef Filet, Herb Roasted Fingerling Potatoes, Cabernet Reduction, Seasonal Vegetable

Top Sirloin | 37

Baseball Cut Top Sirloin, Cabernet Demi, Twice Baked Potatoes, Seasonal Vegetables

Desserts – Choose (1)

Carrot Cake with Cream Cheese Frosting & Garnish

Chocolate Cake with Whipped Cream Garnish

Traditional Cheesecake w/ Fruit Coulee & Whipped Cream

All Dinners to Include Iced Tea, Coffee, Water

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

DINNER BUFFETS



KID'S MEALS & PRICING

(Lunch or Dinner Events)

0 - 3yrs: Free

4yrs – 11yrs: ½ price of group plated / buffet option.

12yrs & older: Adult pricing

Special Kids Menus |15

Choose (1)

Chicken Strips

Hamburger

Cheeseburger

Hot Dog

Each includes French Fries,
Individual Applesauce & a
Cookie

Welcome to Springfield | 30

Field Greens with Mandarin Oranges, Sliced Green Onions, Crispy Wonton Noodles and Sesame - Ginger Vinaigrette

Vegetable Fried Rice

Springfield Cashew Chicken

Beef and Broccoli with Peppers

Vegetable Spring Rolls

Sugared Donuts and Fortune Cookies

The Cornerstone | 35

Garden Salad with two Dressings

Pick 2

Meatloaf with Tangy Tomato Sauce

Smothered Chicken with Mushroom and Sherry Wine Sauce covered with Cheddar Cheese

Crispy Pork Tenderloin with Creamy Country Style Gravy

Buttery Mashed Potatoes

Four Cheese Mac and Cheese

Chefs Choice Vegetable

Chef's Choice Assorted Warm Fruit Cobbler w/Whipped Cream

Add: Vanilla Ice Cream | 3

All Dinners to Include Iced Tea, Coffee and Water

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

DINNER BUFFETS

Steak House | 37

Caesar Salad with Shaved Parmesan and Garlic Croutons

Roasted Asparagus with Lemon Zest and Crispy Prosciutto

Loaded Twice Baked Potatoes

Grilled NY Strip with Balsamic Mushrooms and Shallots

Flame Grilled Citrus and Thyme Chicken

Cauliflower Au Gratin

Country Club Classic | 37

House Salad with Choice of Dressing

Tenderloin Beef Tips with Mushrooms and Rich Pan Gravy

Buttered Egg Noodles

Boneless Buttermilk Fried Chicken

Mashed Potatoes with Poultry Gravy

Coleslaw

Specialty Desserts + 3 per person

- Flourless Chocolate Torte w/ Powdered Sugar and Whipped Cream
- Banana Chocolate Cake w/ Chocolate Drizzle and Whipped Cream

The Olive Grove | 47

Classic Caesar Salad

Antipasto Platter

Garlic Cheese Bread

Chicken Marsala with Button Mushrooms

Parmesan Risotto

Red Wine and Rosemary Braised Beef

Grilled Vegetables with Balsamic Reduction

Land and Sea Buffet | 55

House Salad with Choice of Dressing

Top Round with Creamy Horseradish

Shrimp in Creole Butter Sauce

Lump Crab Cakes w/ Roumalade

Linguini with fresh herbs and olive oil

Cheesy Grits with Bacon

Seasonal Vegetable Medley

Spring Greens with Shaved Fennel, Grapefruit and Orange Segments with Citrus Vinaigrette

*Add Prime Rib - | 10 pp

Chef Carved Action Station – add \$75.00 ++
Attendant Fee

Desserts – Choose (1)

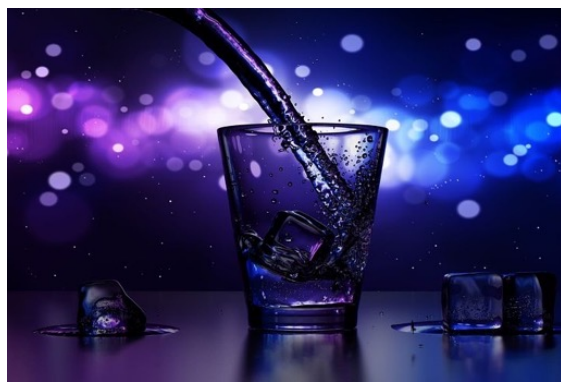
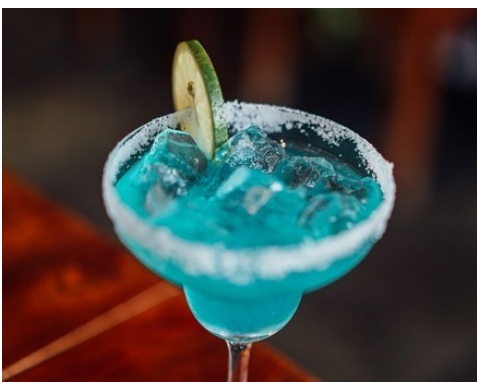
Carrot Cake with Cream Cheese Frosting & Garnish

Chocolate Cake with Whipped Cream Garnish

Traditional Cheese Cake w/Fruit Coulee & Whipped Cream

All Dinners to Include Iced Tea, Coffee and Water

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



BEVERAGES

ENJOY

- martinis
- champagne
- margaritas
- red wine
- white wine
- beer
- non-alcoholic

BEVERAGE

Bar Service Packages



BARTENDER FEE **100.00**

Per Every 100 Guests up to 5 Hours

HOSTED BEER, WINE & SODA BAR **26.00**

Budweiser, Bud Light, Michelob Ultra, Sycamore Lane Cabernet, Merlot, Pinot Grigio
Coke, Diet Coke, Sprite

HOSTED WELL BAR **32.00**

Bud Light, Michelob Ultra, Miller Lite, Coors Light
Conciere Vodka, Rum, Gin, Bourbon, Tequila silver, Spiced Rum, Scotch, Amaretto
Sycamore Lane Wine Cabernet, Merlot, Chardonnay, Pinot Grigio
Coke, Diet Coke, Sprite

HOSTED PREMIUM BAR **46.00**

Bud Light, Michelob Ultra, Miller Lite, Coors Light, Corona, Heineken
Titos, Bacardi, Tanqueray Gin, Jack Daniels, Crown plus all Conciere Liquors
Sycamore Lane Wine Cabernet, Merlot, Chardonnay, Pinot Grigio, Mia Dolce Moscato
Coke, Diet Coke, Sprite

HOSTED SUPER PREMIUM BAR **56.00**

Bud Light, Michelob Ultra, Miller Lite, Coors Light, Corona, Heineken, Blue Moon, Dos XX Lager
Dewars, Don Julio, Grey Goose, Bombay Sapphire Gln, Bacardi Rum, Titos, Tanqueray Gin, Jack Daniels, Crown,
Sycamore Lane Cabernet, Merlot, Chardonnay, Pinot Grigio LaMarca Rose, Mia Dolce Moscato, H3 Red Blend, Cabernet, Sauvignon Blanc, Rose, Clos Du Bois Pinot Noir
Coke, Diet Coke, Sprite

All Bar Services Packages are Based on a 4 Hour Timeframe

A 25% taxable service charge and sales tax will be added to prices.

BEVERAGES



Bar Service Based on Consumption

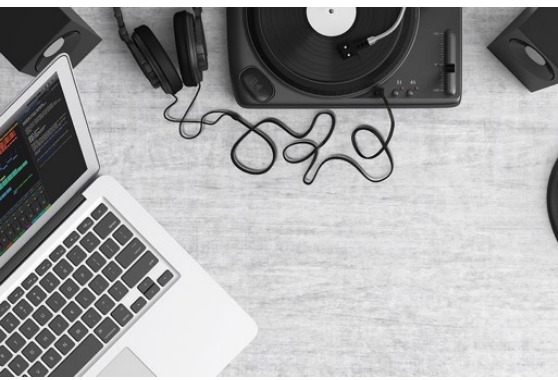
	Cash	Hosted
Bartender Fee (Per Every 100 Guests up to 5 Hours)	100.00	100.00
Imported Beer	7.00	6.00
Domestic Beer	6.00	5.00
House Wine/By the Glass	8.00	7.00
Super Premium Wine/By the Glass	11.00	10.00
Well Cocktail	8.00	7.00
Premium Cocktail	9.00	8.00
Super Premium Cocktail	11.00	10.00
Bottled Water	4.00	3.50
Red Bull	6.00	6.00
Soft Drinks and Juices	4.00	3.50

Table Wine Service on Consumption

Consumption = Per Opened Bottle

Attendant Fee per Every 100 Guests	75.00
House Wine	26.00
Chalk Hill Chardonnay	60.00
The Federelist Red Zin	60.00
Clos Pegases Pinot Grigo	40.00
Mia Dolce Moscatto	40.00
La Marca Prosecco	50.00

A 25% taxable service charge and sales tax will be added to prices.



TECHNOLOGY

TECHNOLOGY



Meeting Accessories

Flipchart Package | 45.00

Flip Chart Pad, Easel, Colored Markers
Additional Post It Pad | 35.00

Whiteboard with Dry Erase Markers | 45.00

LCD Meeting Room Support Package | 150.00

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Projection Package | 400.00

LCD Packages Includes: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

Ultimate Presentation Package | 550.00

HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable, Remote Clicker with Pointer, Podium, Wireless Microphone, Patch to House Sound, 4 Channel Mixer

A 25% taxable service charge and sales tax will be added to prices.

TECHNOLOGY



Meeting Accessories

4 Channel Mixer	75.00
50" Flat Screen TV	150.00
A/V Cart with Power	40.00
A/V Technician Fee	80.00/hr
Black Pipe and Drape	5.00/ft
Conference Speaker Phone	125.00
Outside Phone Line	90.00/day
Confidence Monitor	75.00
Dry Erase Board	45.00
Easel	10.00
Extension Cord with Power Strip	15.00
Microphone-Lavalier	135.00
Microphone-Wireless Handheld	135.00
Screen – 9x12 Fast Fold	200.00
Screen – Tripod	40.00
Spider Power Box – Small	75.00
Spider Power Box – Large	130.00
Switch	55.00
Sound Patch Fee	75.00
Portable Sound System	90.00
Remote Clicker with Pointer	30.00
Up Lighting (Blue, Red, Green, Yellow, Purple OR White)	50.00/ea

A 25% taxable service charge and sales tax will be added to prices.

TECHNOLOGY



HSIA Capability

The University Plaza Convention Hotel & EXPO has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$18.00 per connection and goes down \$5.00 per connection over 150 people. Flat rates are available.

Hybrid Meeting Package

Present to an audience at the hotel or anywhere in the world.

Package includes:

Hi Definition LCD Projector

Lavalier Microphones

Increased Bandwidth per Internet Connection

(up to 10 Mbps per connection)

Packages Begin at \$2,500

Video Conference Capabilities are available and are designed and priced based on your meeting needs, please ask your coordinator.

A 25% taxable service charge and sales tax will be added to prices.