



CATERING & CONVENTION SERVICES PROCEDURES AND GUIDELINES

The Seminole Hard Rock Hotel & Casino Tampa professional Catering & Convention Services team stands ready to assist with the responsibilities of planning all aspects of your forthcoming event. We will do our utmost to please you and your guests in every possible way! Please assist us in making your function successful by familiarizing yourself with the following information:

GUEST ROOM AMENITIES

An array of Seminole Hard Rock specialty merchandise, Seminole Hard Rock logo wear and other specialty items are available throughout the Seminole Hard Rock Hotel & Casino for delivery to guest rooms. Please ask your Catering Manager for a complete list of creative possibilities.

MENU SELECTIONS

In order for us to assure the availability of all chosen items, your menu selections should be submitted to the Catering office four weeks prior to the function date. Your Catering Manager will be happy to tailor a menu to your specific tastes and desires.

GUARANTEES

In order to make your event a success, please notify the Catering Office of the number of guests attending by 12:00PM at least (3) business days in advance of the function. Once given, this guarantee is not subject to reduction. A 15% increase will be permitted if the Seminole Hard Rock Hotel & Casino is advised by 12:00 noon (1) day prior to the function. We will be happy to provide seating for an additional 5% beyond the guaranteed number at no charge; however, if attendance exceeds the 5% set, a \$5.00 per person surcharge will also be applied. If no guarantee is received at the appropriate time, the Seminole Hard Rock Hotel & Casino will assume the contacts expected count to be the guarantee and charges will be made accordingly.

FUNCTION SPACE & PRICE COMMITMENTS

The event/group contact is responsible for abiding by these scheduled times as the Seminole Hard Rock Hotel & Casino Tampa may have commitments of function space prior to or following the arranged event. Private rooms and contractual prices are assigned to the number of anticipated attendees at the time the function is booked. The Seminole Hard Rock Hotel & Casino reserves the right to renegotiate these prices and or change the assigned function room(s) in the event of a decrease or increase in the number of attendees.

PRICE CHANGES

All printed Catering menu prices are subject to change without notice; however, all contract prices will be honored.

SERVICE CHARGE

The customary twenty one percent (21%) service charge will be added by the Seminole Hard Rock Hotel & Casino to all group banquet or hospitality suite charges.

WINES

In the interest of gracious dining, we urge you to consider the inclusion of carefully selected fine wines with your function. The Seminole Hard Rock Hotel & Casino wine list offers a discriminating selection. Requests for quantity should be checked as to availability of supply. Vintages are subject to change.

BEVERAGES

All beverage functions are arranged through the Catering office. We offer a complete selection of beverages to complement your function. As a licensee, the Seminole Hard Rock is responsible to abide by regulations enforced by the Florida State Liquor Commission; therefore, liquor, beer or wine cannot be brought into the Seminole Hard Rock Hotel & Casino from outside sources.

PRESENTATION SERVICES/AUDIO-VISUAL

The Seminole Hard Rock Hotel & Casino has a fully-equipped audio-visual company on property which can handle any range of audio-visual requirements. The Seminole Hard Rock Hotel & Casino must be notified, in advance, of any outside company or producer coming on property. When an outside producer is hired, the Seminole Hard Rock Hotel & Casino requires that a minimum of one Seminole Hard Rock technician oversees the setup, operation and breakdown of the production. Charges will be applied accordingly. The Seminole Hard Rock Hotel & Casino will apply a 10% surcharge on any outside contractor supplying equipment or performing work which is available through the Seminole Hard Rock Hotel & Casino directly. All AV equipment will be set up 45 minutes prior to event start time based on room availability. Rental prices are per room, per day unless otherwise requested. Audio visual service orders require a minimum of 48 hour cancellation notice. Cancellations made later than this will be subject to a 50% cancellation charge.

REGISTRATION TABLES & SIGNAGE

Registration, nametag, check-in, information tables or group signage may only be located outside the immediate entrance to the respective function room.

SECURITY

The Seminole Hard Rock Hotel & Casino will not assume any responsibility for damages or loss to any merchandise or articles left or sent into the Seminole Hard Rock Hotel & Casino prior to, during or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to or during the planned event. If additional security services will be needed a security fee will be billed directly to the master account.

SPECIAL DECORATIONS AND SERVICES

We will be delighted to discuss with you any needs for your particular function such as ice sculptures, hand-carved centerpieces, thematic decorations, and menu and invitation printing. These and other services will be provided at a pre-arranged fee.

LINEN

From its inventory, the Seminole Hard Rock Hotel & Casino will provide our house standard linens. Any special requests for linens not within our inventory can be made through your Catering Manager at an additional charge.

FLORIST

We will be pleased to help you make arrangements with the Seminole Hard Rock Hotel & Casino's recommended florist. Centerpieces of freshly-cut, seasonal flowers for each round, buffet and head table are available. Speak with your Catering manager regarding your requirements.

SHOW, STAGE, MUSIC & ENTERTAINMENT

We will be pleased to assist with the arrangements for these services or we can make recommendations and you can deal directly with the companies.

ELECTRICAL REQUIREMENTS

The Seminole Hard Rock Hotel & Casino requires all electrical service needs to be submitted no later than fifteen (15) days prior to the function. Electrical charges may be billed directly to the master account.

ANIMALS

We must approve the appearance of any animals in events at Seminole Hard Rock Hotel & Casino. Please contact a Catering Manager for specifics.

Live animal wet labs are not allowed in any of our convention facilities on Seminole Hard Rock Hotel & Casino property. This includes any medical demonstrations or experiments on live animals. Please contact a Catering Manager if you wish to perform any other demonstrations or experiments on Seminole Hard Rock Hotel & Casino property.

SHIPMENT OF PACKAGES/PARCELS

SPECIAL INSTRUCTIONS: Shipments should be sent to arrive no more than 3 days prior to setup date. At the end of the event, arrangements should be made to ship items no more than 3 days after teardown date. Storage charges will be applied to shipments held more than 3 days. Handling of incoming items includes: Receiving item from carrier, up to 3 days of storage, delivery to the proper location inside the Seminole Hard Rock Hotel & Casino, pick up of packed items after the event, up to 3 days storage and placing items with carrier for shipment.

UNLESS SPECIFIED, ALL SHIPMENTS SENT FROM THE SEMINOLE HARD ROCK HOTEL & CASINO WILL BE SENT VIA FEDERAL EXPRESS AT GUEST EXPENSE.

SERVICE AND LABOR CHARGES

BAR SERVICE –\$75.00 charge per bartender.

CHEFS - \$100.00 labor charge will be assessed for each Chef required for preparation for Stations.

CLEAN UP – Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event, i.e. trash, cartons, rice, etc.

GUEST ROOM FUNCTIONS/HOSPITALITY ROOM - \$150.00 labor charge will be assessed for all food and beverage functions held in guest rooms, including hospitality suites.

OUTDOOR FUNCTIONS

All outdoor meal functions must be served buffet style. The Seminole Hard Rock Hotel & Casino reserves the right to make the decision to move any outdoor function inside in inclement weather or based upon impending inclement weather predicted by the National Weather Service Forecast. Parties will be moved inside due to wind, rain or a 40% or greater forecast of rain. The decision to move will be made (4) hours in advance of such functions in conjunction with the event/group contact. If the decision must be delayed or changed and it necessitates the Seminole Hard Rock Hotel & Casino to set both the indoor and outdoor function space, a \$10 per guest service charge will be billed according to party size and complexity of setup. Outdoor functions that have entertainment must conclude the entertainment by 12 a.m. due to local ordinance.

BREAKFAST BUFFETS

All Breakfast Buffets Include Freshly Brewed Regular & Decaffeinated Coffee And A Selection Of Hot Teas.

The Continental

Fruit Juice Selection to Include
Fresh Orange, Fresh Cranberry, Fresh Grapefruit

Fresh from Our Own Pastry Shop
Mini Croissants, Mini Muffins,
Mini Danish Pastries
Butter and Fruit Preserves

Sliced Domestic and Tropical Fruits

The Beat Goes On Breakfast Buffet

(A Minimum of 30 Guests Required)

Fruit Juice Selection to Include
Fresh Orange, Fresh Cranberry, Fresh Grapefruit

Fresh From Our Own Pastry Shop
Mini Croissants, Mini Muffins,
Mini Danish Pastries

Butter and Fruit Preserves

Bagels and Cream Cheese

Sliced Domestic and Tropical Fruits
Served with a Yogurt Dip

Fluffy Scrambled Eggs with Chives

Maplewood Smoked Bacon

Country Sausage Patties

Breakfast Potatoes
with Julienne Peppers and Onions

Warm Buttermilk Biscuits with Country Gravy

Heart of Rock & Roll Breakfast Buffet

(A Minimum of 30 Guests Required)

Fruit Juice Selection to Include
Fresh Orange, Fresh Cranberry, Fresh Grapefruit

Fresh From Our Own Pastry Shop
Mini Croissants, Mini Muffins,
Mini Danish Pastries & Bagels
Cream Cheese, Butter, Fruit Preserves

Sliced Domestic and Tropical Fruits
and Seasonal Fresh Berries
Served with a Yogurt Dip

Assortment of Fruit Yogurts

Maplewood Smoked Ham
and Three Cheese Omelets

Farm Fresh Scrambled Eggs with Chives

Maplewood Smoked Bacon

Country Sausage Patties

Roasted Red Potatoes with Fresh Herbs

Waffles with Maple Syrup,
Strawberry and Blueberry Toppings

PLATED BREAKFAST

All Breakfast Entrees Include Freshly Brewed Regular & Decaffeinated Coffee,
A Selection Of Hot Teas and Buttermilk Biscuits, Butter & Preserves

Breakfast Entree Selections

Scrambled Combo

Fluffy Scrambled Eggs
with Fresh Chives

Breakfast Potatoes

Choice of ONE of the following:

Maplewood Bacon

Country Sausage

Honey Ham Steak

French Toast Combo

French Toast

with a Crispy Crunchy Coating
Filled with Almond Cream Cheese

Grand Marnier Flavored Syrup

Choice of ONE of the following:

Maplewood Bacon

Country Sausage

Honey Ham Steak

Classic Eggs Benedict

Poached Eggs and Smoked Canadian Bacon
on an English Muffin with Hollandaise Sauce

Sautéed Breakfast Potatoes

Hard Rock Omelet

Honey Baked Ham,

Forest Mushrooms, Roasted Onions

Vermont Cheddar Cheese

Sautéed Breakfast Potatoes

High Rollers Steak and Eggs

Grilled Filet Mignon

Poached Eggs on Holland Rusk

Tomato Hollandaise

Sautéed Breakfast Potatoes

Breakfast Buffet Enhancements

(A Minimum of 30 Guests Required)

Traditional Oatmeal ***	Grilled Vegetable with Three Cheese Quiche ***
Selection of Cereals & Milk ***	Bagels with Sliced Smoked Norwegian Salmon Served with Cream Cheese ***
Selection of Fruit Yogurts ***	Miniature Smoked Ham, Egg and Cheddar Cheese Croissants ***
Assorted Breakfast Pastries ***	Eggs Benedict ***
Seasonal Whole Fruit Basket ***	Cheese Blintzes with Fruit Compotes ***
Bagel Station Variety of Flavored Cream Cheeses ***	New York Strip Steak ***
Crème Brule Style Oatmeal ***	
Corn Flake Crusted French Toast with Almond Cream Cheese ***	

"Cook To Order" Omelet Station
With Choice of Cheeses, Mushrooms, Onions, Sausage and Peppers

Chef Attendant Required

BRUNCH BUFFET

The Brunch Buffet Includes Freshly Brewed Regular & Decaffeinated Coffee And A Selection Of Hot Teas.

(A Minimum of 50 Guests Required)

Fruit Juice Selection to Include
Fresh Orange, Fresh Cranberry, Fresh Grapefruit

Fresh from Our Own Pastry Shop...
Mini Croissants, Mini Muffins, Mini Danish Pastries
Butter and Fruit Preserves

Sliced Domestic and Tropical Fruits and Seasonal Fresh Berries
Served with a Yogurt Dip

Spicy Shrimp and Mango Salad with Fresh Cilantro

Marinated Vine Ripe California Tomatoes, Roasted Red Onions, Basil Vinaigrette

Tri-Colored Tortellini Tossed with Julienne Vegetables and Pine Nut Dressing

Fresh Field Greens with a Medley of Dressings

Fluffy Scrambled Eggs with Chives and Sautéed Mushrooms

Chef's Choice of Fish with Plum Tomatoes, Black Olives and Green Onions

Grilled Breast of Chicken with Florida Citrus Sections

Maplewood Smoked Bacon

Sausage Links

Sautéed Seasonal Vegetables

Jambalaya Rice

Thinly Sliced Potatoes Baked with Three Cheeses

A LA CARTE BREAK SELECTIONS

Morning Selections

Assorted Fruit Yogurts

Fresh Fruit Display

Power Bars/Cereal Bars/Granola Bars

Dried Fruit

Afternoon Selections

Gourmet Popcorn

Chocolate Fudge Brownies

Home-Style Cookies

Assorted Ice Cream Novelty Bars

Hot Soft Pretzels with Mustard

Chocolate Dipped Rice Crispy Treats

Chocolate Dipped Chocolate Chip Cookies

Beverages

Assorted Soft Drinks

Bottled Water

Sparkling Water

Juices by the Gallon
Fresh Orange
Fresh Grapefruit
Pineapple
V-8 Vegetable
Fruit Punch
Lemonade

Milk by the Gallon
Chocolate Milk
Skim Milk
Whole Milk

Coffee or Teas by the Gallon
Assorted Hot Teas
Iced Tea
Hot Chocolate
Coffee
Decaffeinated Coffee



Catering Menu

THEMED BREAK PACKAGES

Snacker's Paradise

(A Minimum of 30 Guests Required)

Regular and Peanut M&M's

Assortment of Freshly Baked Cookies

Variety of Candy Bars

Individual Bags of Potato Chips & White Cheddar Popcorn

Assortment of Soft Drinks and Bottled Water

Take Me Out to the Ballgame

(A Minimum of 30 Guests Required)

Bags of Roasted Peanuts

Mini Corn Dogs

Jumbo Pretzels with Ballpark Mustard

Cracker Jacks

Old Fashion Bottles of Coca Cola

Assorted Soft Drinks, Bottled Water and Lemonade

South of The Border

(A Minimum of 30 Guests Required)

Make your own Nachos

Tri-Colored Tortilla Chips

Chile Con Queso

Roasted Tomato Salsa

Variety of Nacho Toppings

Churros

Assorted Soft Drinks and Bottled Water

Non-Alcoholic Sangria

Freshly Brewed Regular and Decaffeinated Coffee

A Selection of Assorted Hot Teas

Healthy Hard Rock

(A Minimum of 30 Guests Required)

Vegetable Root Chips

Assorted Mini Rice Cakes

Individual Yogurts with Sun-Dried Fruits

Granola Bars and Healthy Bars

Bottled Water

THEMED BREAK PACKAGES

Cold As Ice

(A Minimum of 30 Guests Required)
Assorted Ice Cream Novelties in a
Variety of Flavors Including:
Italian Ice
Dove Bars
Ben & Jerry's
Snickers Bars
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee and Decaffeinated Coffee
A Selection of Assorted Hot Teas

Hey Mambo, Mambo Italiano

(A Minimum of 30 Guests Required)
Amaretto Cookies
Mini Cannoli
Assorted Biscotti
Freshly Brewed Coffee and Decaffeinated Coffee
A Selection of Assorted Hot Teas
Hot Chocolate
Iced Espresso & Cappuccino
Rock Candy with a Selection of Flavored Syrups
Assorted Soft Drinks and Bottled Water

That's Amore

(A Minimum of 30 Guests Required)
Juicy Fresh Strawberries
Walnut Chocolate Brownies with a Thin Layer of Ganache
Double Chocolate Chip Cookies
Assorted Fruit Skewers Dipped in Chocolate

Choc, Choc, Chocolate

(A Minimum of 30 Guests Required)
A Fountain of Chocolate
(Choose ONE)
White, Dark or Milk Chocolate
Served with Long Stem Strawberries
Presented on a Strawberry Tree



Catering Menu

LUNCH BUFFETS

All Lunch Buffets Include Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee And A Selection of Hot Teas & Iced Tea.

Hall of Fame Deli Buffet

(A Minimum of 40 Guests Required)

Thinly Sliced:

Honey Glazed Ham,

Fresh Roasted Turkey Breast,

Peppered Roast Beef and Pastrami

Boursin Cheese Spread, Vermont Cheddar and
Aged Swiss Slices

Assortment of Sliced Breads & Rolls

Market Fresh Fruit Salad

Whole Kosher Dill Pickles

Marinated Tomatoes, Roasted Onions
and Sliced Cucumbers

Oven-Roasted Red Skin Potato Salad

Julienne of Seasonal Vegetables
with Herb Vinaigrette

Sliced Tomatoes, Onions and Lettuce

Apple Custard Flan

White Chocolate Mousse Pie

Billboard Lunch Buffet

(A Minimum of 40 Guests Required)

Pasta Salad

Hard Rock Style Hoagie Sandwiches

Herb-Crusted Tenderloin
with Sweet Corn and Poblano
Chili Pepper Relish

Garlic Roasted Fingerling Potato Salad

Grilled Salmon
on a Bed Baby Mixed Greens

Assorted Antipasto Platter

Sliced Seasonal and Tropical Fruits

Cheesecake with Fruit Sauces

Apricot Tart with Red Wine Sauce

Chocolate Cake

Buffets Include 1½ Hours of Service. An Additional \$5.00+ Per Person Will Be Charged for Each ½ Hour Of Additional Service.
Above Items Are Not Transferable To Breaks & Cannot Be Substituted. Food & Beverage Cannot Be Brought In And/Or Removed from Any Private Function.
Food & Beverage is Subject to Applicable Taxes & Service Charges. Prices, Service Charges, & Taxes are Subject to Change Without Notice.
21% Service Charges and 6% Sales Tax

LUNCH BUFFETS

All Lunch Buffets Include Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee And A Selection of Hot Teas & Iced Tea.

Rockin' Mediterranean Lunch Buffet

(A Minimum of 40 Guests Required)

Grilled Calamari, Watercress
and Roasted Red Pepper Salad

Marinated Grilled Shrimp Skewers
with Avocado & Tomato on Baby Greens
with Walnut Sherry Vinaigrette

Cous Cous Salad

Caesar Salad

Build Your Own Pita

Chicken Breast

Roasted Lamb Loin

Grilled Vegetables

Tzazkiki and Hummus

Phyllo Cups

with Pear Mascarpone Cheese Cake

Almond Pound Cake
with Poached Red Wine Figs

Fresh Fruit Tart with Lemon Curd

Ricotta Cheese Tart with Amaretto Crust

Jimmy Buffett's Margaritaville Lunch Buffet

(A Minimum of 40 Guests Required)

Tossed Green Salad Bar with
Bay Shrimp, Sprouts, Bacon Bits,
Chopped Eggs, Cherry Tomatoes,
Pepperoncini, Olives, Shredded Cheddar,
Cucumbers and Carrots
Assorted Dressings

Diced Avocado and Papaya Dip
Served with Strips of Tri-Color Tostada

Marinated Double Breast of Chicken

Grilled Mahi Mahi Fillet

Marinated Flank Steak

Fresh Corn on the Cob

Boston Baked Beans

Baked Potato with Accompaniments

Chef's Choice Dessert



Catering Menu

LUNCH BUFFETS

All Lunch Buffets Include Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee And A Selection of Hot Teas & Iced Tea.

Rollin' Italian Lunch Buffet

(A Minimum of 40 Guests Required)

Caesar Salad
with Croutons and Shaved Parmesan

Seasonal Melon, Grapes,
Strawberries and Pineapples

Antipasto Display
Artichoke Hearts, Buffalo Mozzarella,
Roma Tomatoes, Grilled Asparagus,
Sweet Onions and Eggplant

Braised Veal Shank
with Jardinière of Vegetables

Grilled Breast of Chicken
with Marsala Wine Sauce

Mushroom Ravioli with Sauce Cardinal

Italian Vegetable Medley

Roasted Potatoes

Italian Rum Cake

Tiramisu

Dipped Biscotti

Top 40 Lunch Buffet

(A Minimum of 40 Guests Required)

Chef's Selection of Freshly Made Soup

Tuna Niçoise Salad with Black Olives
and French Green Beans

Oriental Duck Salad
with Crispy Vegetables

Marinated Cucumbers, Roasted Red Onion, and
Vine Ripe Tomato Salad

Seared Salmon Fillets
with Maple Nut Glaze

Sautéed Breast of Chicken
with Pommery Mustard

Crusted Boneless Pork Loin
with Roasted Red Pepper Coulis

Grilled Seasonal Vegetables

Key Lime Cheesecakes

Seasonal Fruit Tarts

Chocolate Almond Mousse

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21% Service Charges and 6% Sales Tax

LUNCH BUFFETS

All Lunch Buffets Include Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee And A Selection of Hot Teas & Iced Tea.

The Grammy's Lunch Buffet

(A Minimum of 40 Guests Required)

Chef's Selection of Freshly Made Soup

Wedges of Endive Lettuce

with Choice of Dressing

Red Skin Potato

with Balsamic Artichoke Salad

Orzo Salad with Fresh Vegetables

Spinach and Mushroom Salad

with Pancetta Crisps and Vinaigrette

Sliced Roma Tomatoes, Crumbled Feta and

Herbs, Extra Virgin Olive Oil

and Coarse Sea Salt

Sliced Marinated Lamb Loin

Goat Cheese

Poached Salmon with Fresh Dill

Sliced Tenderloin

with Horseradish Cream Sauce

Mile High Apple Pie

Cherry Cobbler

The Rolling Stone Lunch Buffet

(A Minimum of 40 Guests Required)

Spinach Salad

with Warm Bacon Dressing

Caesar Salad

Hard Rock House Salad

Pan-Seared Filet of Salmon and Shrimp

with Tomatoes Saffron Cream Sauce

and Baby Vegetables

Sautéed Grouper

with Spinach Artichoke Sauce

Herb-Roasted Pork Loin

with Sweet Apricot Sauce

Mustard Coated Crispy Veal Rib Eye

in Dijon Thyme Sauce

Linguini Pasta with Manila Clams

Farfalle with Asparagus

Grilled Chicken Breast

Roasted Garlic Mashed Potatoes

Key Lime Cheesecake

Fruit Tarts

Chocolate Almond Mousse

PLATED LUNCH

All Plated Luncheon Selections Include:
Choice of Soup or Salad, Fresh Baked Rolls & Butter, and Dessert
Regular & Decaffeinated Coffee, Hot Tea Selection and Iced Tea

Soup

(Select ONE)

Creamy Chicken Florentine

Roasted Three Onion Soup

Minestrone

OR

Salad

(Select ONE)

Baby Spinach and Shiitake Mushrooms with Warm Prosciutto Vinaigrette

Bibb, Red Oak, Watercress and Roma Tomatoes with Orange Walnut Vinaigrette

Mixed Field Greens, Vine-Ripened Tomatoes, Cucumbers, and Goat Cheese
with Creamy Peppercorn Dressing

Luncheon Entrée

(Select ONE)

Eggplant Roulade

Pan-Fried Parmesan Encrusted

Eggplant Roulade

Stuffed with Mozzarella and Sun-Dried Tomatoes
with Spicy Tomato Sauce & Seasonal Vegetables

Chicken Farfalle

Bow Tie Pasta with Grilled Chicken Breast

with Red Pepper Pesto

and Fresh Asparagus Tips

Grilled Polenta

Grilled Polenta Wedges Topped

with Spiced Red Beans Koftas

Mango and Coconut Chutney

Encrusted Chicken Breast

Sautéed Chicken Breast

with Pine Nut Parmesan Crust and

Tomato Coulis and Shallot Whipped Potatoes

Luncheon Entrée

Mushroom Chicken Breast

Grilled Chicken Breast
with Roasted Garlic, Thyme and
Forest Mushrooms Pinot Noir Sauce
and Tomato Risotto

Crusted Grouper

Potato and Carrot Encrusted Grouper
with Pommery Mustard Sauce
and Julienne Vegetables

Oriental Chicken Salad

Oriental Style Chicken Breast
with Rice Noodles, Baby Bok Choy,
Crisp Water Chestnuts,
Baby Corn and Honey Soy Dressing

Dusted Red Snapper

Lightly Dusted Fillet of Red Snapper
with Tomato Salsa and Herb Potatoes

Shrimp Penne

Penne Pasta with Plum Tomatoes,
Shrimp and Scallops
with Garden Fresh Vegetables

New York Strip Steak

Grilled New York Strip Steak
Green Beans and Garlic Mashed Potatoes

Salmon Saffron

Grilled Salmon Fillet, Capers and Saffron
with Julienne Vegetables

Seafood Medley Salad

Chilled Poached Salmon, Jumbo Shrimp, Grilled
Sea Scallops and Florida Citrus Sections
Over Fresh Garden Greens with Key Lime
Vinaigrette

Dessert

(Select ONE)

Apple Strudel with Cinnamon Sauce

Triple Chocolate Mousse Torte

Tiramisu

Carrot Cake

New York Style Cheesecake

Key Lime Mousse

Jack Daniel's Fudge Cake with Vanilla Sauce

BOXED LUNCHES

Boxed Lunch 1

(Choose ONE of the Following Sandwich Specialties / All Served on a Kaiser Roll)

Oven Roasted Turkey Breast, Honey Baked Ham, Roast Beef, Tuna Salad, Chicken Salad

Red Skin Potato Salad

Kosher Dill Pickle

Individual Bag of Potato Chips

Fudge Brownie

Boxed Lunch 2

Grilled Chicken Breast with Boursin Cheese Spread
Served on a Multi Grain Roll

Kosher Dill Pickle

Vegetable Slaw with Herb Vinaigrette

Individual Bag of Potato Chips

Homemade Cookie

Boxed Lunch 3

Chicken Caesar Wrap

Julienne Vegetable Salad

Root Vegetable Chips

Mini Carrot Cake

HORS D'OEUVRES BY THE PIECE

(A Minimum Order of 50 Pieces Per Hors D' Oeuvre)

Hard Rock Pizzas
Margarita
Sausage & Peppers
Pepperoni

Spanikopita
Spinach and Feta Cheese
Wrapped in Phyllo Dough

Spicy Chicken Empanada
with Apple Chutney

Hard Rock Sliders
with Cheese

Stuffed Mushrooms
Stuffed with Spinach and
Hollandaise Sauce

Asian Mushroom
Spring Roll

Duck Quesadillas

Pork Pot Stickers
with Teriyaki Sauce

Buffalo Chicken Wings
with Blue Cheese Dressing

Cheese Quesadillas
with Homemade Salsa

Assorted Gourmet
Finger Sandwiches

Beef or Chicken Satay
with Teriyaki Sauce

Seared Tenderloin
on Rye with Capers

Skewers of Pork Tenderloin
with Mango Salsa

Roasted Beef, Pork or Chicken
with Peanut Thai Sauce

Seared Ahi Tuna
on Won Ton Crisp

Grilled Chicken and Black Bean
Quesadillas
with Homemade Salsa

Mini Beef Wellingtons

Tupelo Chicken
with Apricot Dijon Sauce

Lump Crab,
Brie & Smoked Pear
in Phyllo Purse

Scallops Wrapped in Bacon

Mini Maryland Crab Cakes
with Cilantro Mayonnaise

Jumbo Shrimp
with Cocktail Sauce

Shrimp Tempura
with Spicy Dipping Sauce

Shrimp & Sausage Kabob
with Baked Mushroom Caps

Shaved Lamb Chops
with Dijon Black
Pepper Corn Sauce

Lavosh Pinwheel Sandwiches
Filled with Salmon,
Cream Cheese & Red Onions

Crisp Potato Pancakes
with Sour Cream & Caviar

Deep Fried Coconut Shrimp
with Apricot Dipping Sauce

Chilled Crab Claws
Citrus Cocktail Sauce

Grilled Jumbo Prawns
Marinated in Pesto Sauce

RECEPTION STATIONS

A Chef Attendant Fee Will Be Added To Each Station.

Sizzling Fajitas Station

(A Minimum of 50 Guests Required)
(Choose ONE)

Grilled Marinated Chicken

OR

Grilled Marinated Beef
with Sweet Peppers and Onions

Warm Flour Tortillas

Fresh Guacamole

Sour Cream and Salsa

Shredded Cheese

Green Onions

Asian Stir Fry Station

(A Minimum of 50 Guests Required)

Beef or Chicken Stir Fry
with Ginger Oyster Sauce

Oriental Vegetable Stir Fry

Vegetable Fried Rice

Steamed Shomi

Pan Fried Pot Stickers with Ginger Soy Dip

Mashed Potato Martini Bar

(A Minimum of 50 Guests Required)

Served in a Martini Glass

Garlic Mashed Potatoes

Served with Your Choice of FIVE of the Following:

Lobster Bisque

Caramelized Onions

Sour Cream

Bacon

Cheddar Cheese

Chives

Wild Mushrooms

Saffron Gruyere Sauce

Country Gravy

Gourmet California Style Pizza Station

(A Minimum of 50 Guests Required)

Wild Mushroom

Margarita

Roasted Sausage

Grilled Vegetables

RECEPTION STATIONS

A Chef Attendant Fee Will Be Added To Each Station.

Tossed Salad Station

(A Minimum of 50 Guests Required)

Fresh California Bibb Lettuce

Assorted Accompaniments

Citrus Vinaigrette

OR

Traditional Caesar Salad

Fresh Croutons & Grated Parmesan

Add Grilled Chicken

Add Fresh Shrimp

Sushi Station

(A Minimum of 50 Guests Required)

Live Performance For Your Guests

By Our Sushi Chef

Maki Roll Assortment

California Rolls, Vegetarian Rolls

and Spicy Tuna Rolls

Nigiri Sushi Assortment

Yellow Tail, Tuna, Salmon and Shrimp

Pickled Ginger, Wasabi and Soy Sauce

Hard Rock Pasta Station

(A Minimum of 50 Guests Required)

(Choice of FOUR)

Rock Shrimp Farfalle
with Dill Cream Sauce

Penne Bettola with Fresh Spinach

Tri-Color Cheese Tortellini Alfredo

Fusilli Bolognese

Grilled Chicken Farfalle
with Fresh Tomatoes and Bacon

Pan Fried Potato Gnocchi
with Sun-Dried Tomato Pesto

Smoked Mozzarella Ravioli
with Habenero Cream

Lemon Pepper and Goat Cheese Ravioli

Tossed with Infused Olive Oil,
Roasted Garlic and Plum Tomatoes

Penne Pasta Tossed
with Bay Shrimp and Snow Peas,
Olive Oil and Fresh Herbs

Fettuccini

with Choice of TWO Sauces:

Alfredo Sauce, Tomato Basil,
Cajun Style Cream, or Pesto Sauce

Pasta Station Includes:

Homemade Caesar Salad
and Crisp Italian Breadsticks

RECEPTION DISPLAYS

Vegetable Display

Assorted Baby Vegetables

Bousin Cheese Dip

Pistachio Artichoke Dip

Red Pepper Aioli Dip

Fresh Fruit Display

Seasonal and Tropical Fruits

Assorted Gourmet Dips

Antipasto Display

(A Minimum of 50 Guests Required)

Prosciutto Ham

Salami

Bresaola and Provolone Cheeses

Marinated Artichoke Hearts

Buffalo Mozzarella

Marinated Olives

Marinated Bell Peppers

Roasted Marinated Mushrooms

Deluxe Cheese Display

Assorted International and Domestic Cheeses

Assortment of Crackers and Breads

Add Warm Wheels of Brie Cheese

Drizzled with Carmel & Walnuts

Add Warm Spinach

And Artichoke Dip

Choc, Choc, Chocolate

(A Minimum of 30 Guests Required)

A Fountain of Chocolate

(Choose ONE)

White, Dark or Milk Chocolate

Served with Long Stem Strawberries

Presented on a Strawberry Tree

Seafood Display

(A Minimum of 50 Guests Required)

Chilled Shrimp

Lobster Medallions

Crab Claws

Clams on the Half Shell

Oysters on the Half Shell

Cocktail Sauce and Lemon Wedges

CARVING STATIONS

A Chef Attendant Fee Will Be Added To Each Station.

Pork

Roast Loin of Pork
with Fruit Chutney

Serves 25 guests

Ham

Honey Baked Ham
Glazed Brown Sugar and Dijon Mustard

Serves 35 guests

Turkey

Maple Glazed Turkey Breast
with Cranberry Citrus Compote

Serves 50 guests

Lamb

Herb Crusted Rack of Lamb
with a Mustard Crust
And Fresh Berry Chutney

Serves 20 guests

Prime Rib

with Au Ju and Horseradish

Serves 20 guests

Tenderloin of Beef

with Mushroom Ragout

Serves 20 guests

Wagyu Steamship Round

with Creamy Horseradish, Dijon Mayonnaise, and Au Jus

Serves 150 guests

Carving Stations Include 1½ Hours of Service. An Additional \$5.00++ Per Person Will Be Charged for Each ½ Hour Of Additional Service.

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RECEPTION PACKAGES

Reception Package 1

(A Minimum of 50 Guests Required)

Butler Passed

Cured Meat Salad Drizzled
with Light Vinaigrette
Served in a Phyllo Cup

Smoked Duck
on a Crouton Topped with a Spicy Slaw

Diced Assorted Melons
Topped with Prosciutto Ham
in a Sweet Tartlet

Displayed Items

Warm Wheel of Brie Cheese
Served with Grapes and
Freshly Baked Baguettes

Crispy Crab Rangoon
with Hot Mustard Sauce

Marinated Chicken Brochette
with Soy Dipping Sauce

Baked Clams
with Spicy Bread Crumbs and Jack Cheeses

Chicken Quesadilla
with Freshly Made Salsa

Reception Package 2

(A Minimum of 50 Guests Required)

Butler Passed

Ahi Tuna with Wasabi
and Roasted Corn Relish

Prosciutto Ham and Melon Skewer

Goat Cheese and
Roasted Pepper on Crustini

Displayed Items

Mushrooms Stuffed
with Italian Sausage

Baked Brie En Croute
Sun-Dried Cranberries and Hazelnuts

Tropical Fruit Display with Berries

Chilled Caprese Skewers
with Basil Dipping Oil

Potato Pancakes Topped
with Sour Cream and Domestic Caviar

Cooked To Order

Jumbo Shrimp with Basil,
Olive Oil and Pine Nuts

Carved To Order

Roast Round of Beef
Au Jus and Horseradish

2 Chef Attendants Required

RECEPTION PACKAGES

Reception Package 3

(A Minimum of 50 Guests Required)

Butler Passed

Smoked Tuna with Wasabi Cream
and Caviar Served on a Crispy Crouton

Brunoise of Chicken and Chorizo
Served in a Phyllo Cup

Bruschetta
Diced Vine Ripe Tomatoes
and Buffalo Mozzarella

Displayed Items

Smoked Chicken Quesadilla
with Fruit Salsa

Peking Duck on Rice Noodles
with Mandarin Glaze

Brie and Raspberries in Puff Pastry

Cooked To Order

Gorgonzola Ravioli

Tri Colored Tortellini Pesto,
Shiitake Mushrooms, Dried Tomatoes, Pancetta,
Shrimp, Roasted Garlic and Olive Oil

Carved To Order

Leg of Lamb with a Mustard Crust
and Fresh Berry Chutney

2 Chef Attendants Required

Reception Package 4

(A Minimum of 50 Guests Required)

Butler Passed

Smoked Tuna with Wasabi
Cream Cheese on Crispy Wonton

Brunoise of Chicken
and Chorizo in Phyllo Cup

Vine Ripe Tomato and
Mozzarella Bruschetta

Grilled Asparagus Spears
Wrapped in Lavender Cured Prosciutto

Displayed Items

Smoked Chicken Quesadilla
with Fruit Salsa

Peking Duck on Rice Noodles,
in Mandarin Glaze

Baked Brie en Croute
Sun Dried Cranberries and Hazelnuts

Assorted Baby Vegetables
with a Trio of Dipping Sauces

Array of Sushi and Sashimi
with Soy Sauce, Wasabi, and Pickled Ginger

Cooked To Order

Smoked Mozzarella Ravioli
with Habenero Cream

Jumbo Shrimp Sautéed with
Roasted Garlic and Plum Tomatoes

Carving Station

Tenderloin of Beef
Au Jus and Horseradish

2 Chef Attendants Required

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DINNER BUFFETS

All Dinner Buffets Include Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee And A Selection of Hot Teas & Iced Tea.

Jimmy Buffett's Margaritaville Dinner Buffet

(A Minimum of 50 Guests Required)

Tossed Green Salad Bar with
Bay Shrimp, Sprouts, Bacon Bits,
Chopped Eggs, Cherry Tomatoes
Pepperoncini, Olives, Shredded Cheddar,
Cucumbers and Carrots
Assorted Dressings

Diced Avocado and Papaya Dip
Served with Strips of Tri-Color Tostada

Marinated Breast of Chicken

Grilled Mahi Mahi Fillet

Marinated Flank Steak

Fresh Corn on the Cob

Boston Baked Beans

Baked Potato with Accompaniments

Key Lime Tarts

Piña Colada Cheesecake

Mango Mousse

Banana Upside Down Cake

Coconut Flan

Southwestern Fiesta Dinner Buffet

(A Minimum of 50 Guests Required)

Marinated Jicama and Carrot Salad
with Fresh Jalapeno and Cilantro

Mixed Lettuce
with Tomato and Cucumber
Avocado Dressing

Shredded Green Cabbage
with Lemon Vinaigrette

Shrimp Marinated with Peppers,
Red Onions and Fresh Lime Juice

Chicken Marinated in Citrus Juice and Achiote
Topped with Grilled Onions

Baked Swordfish
with Tomatoes, Poblano Peppers, Capers and
Sun-Dried Olives

Southwestern Marinated Sirloin Steak
on Roasted Red Pepper Corn Relish Topped
with Arugula Cilantro Pesto

Spanish Rice
with Onions and Diced Tomatoes

Whole Pinto Beans with Mexican Chorizo

Warm Corn and Flour Tortillas

Churros

Kahlua Cake

Caramel Flan

DINNER BUFFETS

All Dinner Buffets Include Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee And A Selection of Hot Teas & Iced Tea.

Smokin' Barbeque Dinner Buffet

(A Minimum of 50 Guests Required)

Seasonal Field Greens

Assorted Accompaniments and Dressings

Oven Roasted Red Skin Potato Salad

Marinated Vine Ripe Tomatoes
with Cucumbers and Red Onions

Vegetable Cole Slaw
in Basil Dressing

BBQ Chicken Breast

Grilled Aged New York Steak

Grilled Mahi Mahi

Buttered Corn on the Cob

Honey Baked Beans

Roasted Golden Yukon Potatoes

Mile High Apple Pie

Sweet Cherry Pie

Double Fudge Brownies

Extra Chunky Chocolate Chip Cookies

Add Smoked Baby Back Ribs

Rockin' Seaside Dinner Buffet

(A Minimum of 50 Guests Required)

Conch Chowder

Oven Roasted Red Skin Potato Salad
with Balsamic Vinaigrette

Three Cabbage Slaw in Citrus Dressing

Peel and Eat Shrimp
Lemon Wedges, Horseradish
Tequila Lime Cocktail Sauce

Marinated Tomatoes
with Fresh Basil and Goat Cheese

Buttered Corn on the Cob

Boiled New Potatoes with Fresh Herbs

Grilled New York Strip Steak

Steamed Blue Top Neck Clams
with Drawn Butter and Clam Juice

Marinated Grilled Chicken Breast
with Mango Salsa

White Chocolate Cheese Cake
with Mandarin Orange Glaze

Dried Bing Cherry Cobbler
with Wild Turkey Sauce

Triple Chocolate Terrine with Fresh Berries

DINNER BUFFETS

All Dinner Buffets Include Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee And A Selection of Hot Teas & Iced Tea.

Rock Star Dinner Buffet

(A Minimum of 50 Guests Required)

Mixed Field Greens

Assorted Accompaniments & Dressings

Tri-Colored Tortellini Pasta Salad,
Julienne Peppers and Herb Vinaigrette

Marinated Vine Ripe Tomatoes,
Buffalo Mozzarella and Basil Leaves

Sliced Tropical Fruits
and Melons with Key Lime Dip

Grouper Fillets with Diced Plum Tomatoes,
Garlic and Black Olives

Grilled Marinated Chicken Breast
Roasted Garlic, Thyme, Forest Mushrooms
in a Pinot Noir Sauce

Sautéed Green Beans with Pine Nuts

Oven Roasted Potatoes
Tossed in Olive Oil and Rosemary

Penne Pasta with Creamy Pesto

Seasonal Vegetables

Carved To Order
Roast Round of Beef
Au Jus and Horseradish

White and Dark Chocolate
Covered Strawberries

White & Dark Chocolate Mousse
with a Raspberry Puree

Chef Attendant Fee Required

Cuban Beat Dinner Buffet

(A Minimum of 50 Guests Required)

Seasonal Field Greens with Mango Dressing

Spicy Sweet Potato and Crab Meat Salad

Vine Ripened Tomatoes,
Red Onions and Cilantro

Fresh Tropical Fruit

Grilled Jamaican Jerk Chicken Breast

Florida Grouper with Key Lime Sauce

Marinated Flank Steak
Smoked Yellow Pepper Salsa

Black Beans and Rice

Sweet Potato Pancakes

Medley of Fresh Vegetables

Carved To Order

Marinated Boneless Pork Loin
Served with Fried Plantains

Guava and Cream Cheese Empanadas

Chocolate Coconut Tart

Banana Bread Pudding

Passion Fruit Chiffon Cheesecake

Chef Attendant Fee Required

PLATED DINNER

All Plated Dinner Selections Include:
Choice of ONE Appetizer, Soup or Salad, Fresh Baked Rolls & Butter, and Dessert
Entrée includes Chef's Choice Starch and Vegetable
Regular & Decaffeinated Coffee, A Selection of Hot Teas and Iced Tea

Appetizer

(Select ONE)

Heirloom Tomato Stack Herb Salad
with Maytag Bleu Cheese Shallot Vinaigrette

Crab Cake with Baby Field Greens
Honey Mustard Sauce

Lobster Cake on Baby Field Greens
with Honey Mustard Sauce

Grilled Vegetable Tower
with Feta Cheese, Basil and Fried Leeks

Grilled Portabello Mushrooms
Over Soft Polenta Topped with Gorgonzola

Seared Ahi Tuna
with Roasted Corn Relish

Tri-Colored Ravioli
in Pesto Prosciutto Sauce
Served with Crispy Ciabatta Bread

Lavender Prime Rib
atop Fried Crispy Onions

Plated Salad

(Select ONE)

Caesar Salad
with Tender Red and Green Romaine

Sweet Potatoes on Baby Field Greens
with Crispy Alabama and Goat Cheese
Walnut Vinaigrette

Baby Spinach Leaves with Chopped Eggs,
Italian Parsley and Pancetta Dressing

Mixed Greens
Julienne Red Onions, Roasted Peppers,
Olives, Tomatoes and Feta Cheese
Coriander Vinaigrette

OR

Soup

(Select ONE)

Creamy Chicken Florentine

Roasted Three Onion Soup

Wild Mushroom Bisque

Tomato Basil

Cream of Asparagus



Catering Menu

Dinner Entrée

(Select ONE)

Eggplant Roulade

Pan-Fried Parmesan
Encrusted Eggplant Roulade
Stuffed with Mozzarella and Sun-Dried Tomatoes
with Spicy Tomato Sauce

Grilled Marinated Chicken Breast

Served Over Soft Polenta and Pepperonata Sauce

Chicken Marsala

Fresh Sautéed Wild Mushrooms

Crispy Coriander

Coated Chicken Breast
Papaya and Pineapple Chutney
Served with a Grilled Risotto Cake

Italian Herb Crusted Halibut

Over Grilled Vegetable Ratatouille
Infused Garlic Basil Oil

Grilled Polenta

Grilled Polenta Wedges
with Spiced Red Beans Koftas
Mango and Coconut Chutney

Marinated Roasted Chicken Breast

Served Over Mashed Turnips
Sweet Red Pepper Reduction

Pan Seared Tilapia

Aglia Spinach and White Clam Sauce

Roasted Chicken Breast

Stuffed with Pine Nuts,
Sun-Dried Tomatoes,
and Goat Cheese with a
Green Chili Beure Blanc

Grilled Salmon

Red Wine Truffle Sauce
Served with Sweet Corn
and Potato Cake

Sautéed Chilean Sea Bass

Served on Shaved Fennel,
Napa Cabbage and Potato Hash Browns
with Tomato Ginger Sauce

Pan Seared Chilean Sea Bass

Over Eggplant Ragout

Grilled Lobster and Shrimp

Tomato Garlic White Wine Sauce
Fresh Herbs over Grilled Asparagus

Grilled Filet Mignon

with Sliced Potatoes Baked with Three Cheeses
and Sautéed Green Beans

A Maximum of 3 Entrees Can Be Selected Per Function.

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Dinner Entrée

(Select ONE)

Grilled New York Strip Steak
Three Peppercorn Cognac Sauce
with Garlic Mashed Potatoes and Broccoli Spears

Prime Rib
with Sweet Potato Soufflé and Grilled Vegetable

Grilled Filet with Lobster Tail
with Baby Vegetables and Rice Pilaf

Sage Marinated Veal Chop
Over Sun Dried Tomato Polenta

Herb Crusted Lamb
Wild Mushroom Polenta and Grilled Squash

Dessert

(Select ONE)

Jack Daniel's Fudge Cake
with Vanilla Sauce

White Chocolate Mousse Cake
with Raspberry Coulis

Apple Strudel with Cinnamon Sauce

Chocolate Marquise

Praline Cheesecake with Caramel Sauce

Chocolate Peanut Butter Torte

White Chocolate Truffle Cheesecake

BEVERAGE

Hosted Bar

Available for 2, 3, 4 or 5 Hours

Beer, Wine, Soda House Brands Premium Brands
Above Hosted Package Bars Also Include Assorted Domestic and Imported Beer, Featured House Wine,
Soft Drinks, Fruit Juices, Mineral and Bottled Water

Consumption Bar and Cash Bar

Wine

Selections Available Upon Request

Domestic Beers

Budweiser
Bud Light
Miller Lite
O'Douls

Imported Beers

Heineken
Corona
Amstel Light

Frozen Drinks

Rum Runners
Pina Coladas
Margaritas
Daiquiris

House Brands

Dewars
Jim Beam
Seagram's 7
Bacardi Light
Cuervo Gold Tequila
Seagram's Vodka
Seagram's Gin
Café Lolita

Premium Brand Cocktails

Jack Daniels
Tanqueray
Chivas Regal
Bacardi 8 Year
Cuervo 1800
Absolut Vodka
Crown Royal
Courvoisier
Kahlua

Champagne

Selections Available Upon Request

Martinis

Assorted Selctions

Cognacs & Cordials

Selections Available Upon Request

Soft Drinks

Coke
Diet Coke
Fanta
Sprite

Bottled & Sparkling Water

Drink Tickets Available



Technology Services

TELEPHONE & INTERNET SERVICES

Telephone Lines

Lines Do Not Include Telephone or Any Other Communication Hardware

Basic In-House Line

Single Phone Line

Local & 800 Calls and Credit Card Lines

Calls Will Be Patched in By Operator

Direct Inward Dial Phone Line

Single Phone Line

Local & 800 Calls and Credit Card Lines

Calls Will Not Be Patched in By Operator

Long Distance

Direct Inward Dial Phone Line

Single Phone Line

Long Distance Call Capabilities

Local & 800 Calls and Credit Card & Fax Lines

Long Distance Charges Will Be Applied

Telephones

Telephones Do Not Include Telephone Lines

Cordless Phone

Single Line Phone

Polycom

3 Mic Speaker Phone

Conference Call Capable

Digital Phone

Multi Line Speaker Phone

Upgrade Your Phone Device

Voicemail

Compatible with All Phone Types

Rollover

Compatible with Digital Phones Only

Sends Calls to Next Available Line

Internet Connections

Internet Connections Do Not Include Computers or Any Other Communication Hardware

Basic Internet Line

High Speed Internet Line

Wireless Internet Router

Communications or IT Technician

\$50.00++ Fee Will Be Charged For Basic Installation Of All Telephone And/Or Internet Services.
Telephone & Internet Is Subject To Applicable Taxes & Service Charges. Prices, Service Charges, & Taxes are Subject To Change Without Notice.
Rental Prices Are Per Room, Per Day Unless Otherwise Requested. Prices May Vary With Requirements And Number Of Access Points. A Service Tech Will Provide A Quote.
Phone & Data Orders Require A Minimum Of 48 Hour Cancellation Notice. Cancellations Made Later Than This Will Be Subject To A 50% Cancellation Charge.
21% Service Charges and 6% Sales Tax

AUDIO VISUAL SERVICES

LCD Data Projector Package (up to 75 People)

(1) 1000 ANSI Lumens Projector; (1) Draped Cart; (1) Tripod Screen (up to 8')

1/2" Video Package

(1/2") VHS Video Player; (25"-27") Color Monitor; (54") Draped Cart

Overhead Projector Package

Overhead Projector; Draped Cart; Tripod Screen (up to 8')

Slide Projector Package

(35)mm Slide Projector with Zoom Lens; Draped Stand;
Wireless Remote Control; Tripod Screen (up to 8')

Client LCD Projector Set-up Package

Screens

60 x 60 to 96 x 96

10 x 10 Cradle

12 x 12 Cradle

6 x 8 Fastfold with Dress Kit

7 1/2 x 10 Fastfold with Dress Kit

9 x 12 Fastfold with Dress Kit

Black Velour Run Off Drape, Per Foot

Fiber Optic Curtain, Per Panel

Meeting Accessories

25' AC Extension Cord

Multi Outlet AC Strip

A-Frame Easel

48" Rolling Cart

Projector Stand

Laser Pointer

Whiteboard w/ Easel

Video and Production Equipment

VHS Camcorder with Tripod

Lighting Packages

Spotlight

Data Monitors, Plasma Screens

Data/Video Switchers, Interface Kits, Amplifiers

Professional video equipment available upon request.

\$50.00+ + Fee Will Be Charged For Basic Installation Of All Telephone And/Or Internet Services.

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Audio Visual Services

Sound System Package 100 (up to 100 People)

(1) Wired Microphone with Stand; (2) JBL 10" Speakers on Stands

Sound System Package 200 (up to 200 People)

(1) Wired Microphone with Stand; (1) 4 Channel Mixer; (2) JBL 15" Speakers with Stands

Wireless Mic System

UHF Handheld or Lavalier

Mixing Consoles

4-Channel

8-Channel

12-channel

Audio Components & Accessories

Standing Lectern Microphones

Lavalier Microphone

Mono Cassette Player / Recorder

CD Player

Speaker Phone

Teleconference Phone

Flipchart Package

Flipchart Stand

(1) Pad, (2) Markers

Labor - Service Charge

All basic equipment orders are subject to a service charge for installation and dismantle. Additional labor charges will apply to more complicated requirements, or last minute requests.

Labor - Operators

7am to 5pm - Monday through Friday

5pm to 12 Midnight - Monday through Friday

7am to 5pm - Saturdays, Sundays, Holidays

12 Midnight to 7am - Seven Days a Week

Straight Time

Time-and-a-half

Time-and-a-half

Double Time

\$50.00+ + Fee Will Be Charged For Basic Installation Of All Telephone And/Or Internet Services.

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