



**CROWNE PLAZA**  
ST. LOUIS AIRPORT

11228 Lone Eagle Drive   Bridgeton, Missouri 63044   314-291-6700

BANQUET



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## BREAKFAST | BREAKFAST BUFFET

# BREAKFAST

### OMELET STATION

Omelets are made to order with choice of: Onions, Bell Peppers, Spinach, Sautéed Mushrooms, Ham, Bacon, Tomatoes and Cheddar Cheese  
- Egg Whites and Egg Beaters are available upon request

**\$6.25 per person**

### WAFFLE STATION

Served with Fruit Toppings, Hot Vermont Syrup, Fresh Whipped Cream, Chocolate Chips and Whipped Butter

**\$6.25 per person**

### ADDITIONAL STATION

Additional \$75  
Uniformed Chef charge per station

There will be an additional \$100 buffet fee for parties less than 20 guests



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



# BREAKFAST | CONTINENTAL BREAKFAST

BREAKFAST

**HEALTHY START CONTINENTAL**

Assorted Low Fat Yogurts with Granola  
An Assortment of Freshly Baked Muffins including:  
Low Fat Bran and Blueberry Muffins with Preserves and Honey Butter  
Fresh Seasonal Sliced Fruit  
An Assortment of Juices  
Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection  
**\$21 per person**

**EXECUTIVE CONTINENTAL**

Sliced Freshly Baked Breakfast Breads  
Specialty Danish, Muffins and Flaky Croissants  
Assortment of Fresh Bagels with Flavored Whipped & Plain Cream Cheese  
Fresh Seasonal Sliced Fruit  
Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection  
**\$19 per person**

**THE AIRPORT CONTINENTAL**

Fresh Seasonal Sliced Fruit including Sliced Melon, Pineapple, and Assorted Fresh Berries with Honey Yogurt Dip, Granola Topping  
Fresh Scones, Cinnamon Buns, Muffins with Butter and Preserves,  
Assorted Freshly Baked Danish, Sliced Freshly Baked Fruit Breads  
Assorted Cold Cereals with Milk, Individual Assorted Fruit Yogurts  
Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection  
**\$20 per person**

**BREAKFAST ENHANCEMENTS**

- Yogurts with Berries - \$4.25
- Bottled Water - \$4.25
- Assorted Soft Drinks - \$4.25
- Oatmeal - \$4.25
- House Baked Biscuits & Gravy - \$5.25
- Sausage Biscuits - \$5.25
- Breakfast Burrito - \$5.25
- Sausage and Egg Biscuits - \$6.25
- Ham and Cheese Croissants - \$6.25
- Egg and Bacon Croissant Sandwich - \$6.25
- Spinach or Bacon Quiche - \$6.25
- Banana Pecan Pancakes - \$6.25
- Eggs to Order - \$6.25 - Plus Attendant Fee
- Smoked Salmon and Bagel - \$8.25

All prices subject to 24% service charge and applicable taxes. Prices subject to change without notice. If you have any concerns regarding food allergies, please alert your Event Manager.



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## BREAKFAST | BRUNCH

# BREAKFAST

Selection of Fresh Chilled Juices  
Display of Fresh Sliced Seasonal Melons  
Fresh Fruits and Berries with Yogurt Dipping Sauce  
Assorted Individual Fruit Yogurts  
Assorted Breakfast Cereal with Dried Fruits and Granola  
Whole and Skim Milk  
Assorted Freshly Baked Danish, Muffins and Croissants  
with Sweet Butter and Assorted Preserves  
Assorted Bagels with Flavored Whipped and Regular Cream Cheese  
European Style Meat and Cheese Display with Artisan Breads, Relishes and Mustards  
Smoked Salmon Display with Appropriate Condiments  
Pan Seared Breast of Chicken with Pancetta, Wilted Leeks and White Wine Sauce  
with Steamed White Rice  
Farm Fresh Scrambled Eggs with Chives  
Applewood Smoked Bacon  
Country Sausage Links or Turkey Sausage  
Roasted Breakfast Potatoes with Fine Herbs  
Freshly Brewed Regular and Decaffeinated Coffee  
Tazo® Tea Selection  
**\$31 per person**

There will be an additional \$100 charge for parties less than 50 guests



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ST. LOUIS AIRPORT

BANQUET MENU

## BREAKFAST | BREAKFAST BUFFET

BREAKFAST

### **THE AMERICAN BREAKFAST BUFFET**

Selection of Fresh Chilled Juices

Display of Sliced Fresh Seasonal Melons, Fruits and Berries

Individual Fruit Flavored and Plain Yogurt

Farm Fresh Scrambled Eggs with Chives

House Baked Biscuits and Gravy

Buttermilk Pancakes with Vermont Maple Syrup

Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage

Breakfast Potatoes with Fresh Herbs

Breakfast Pastries including: Freshly Baked Danish Muffins and Croissants with Sweet Butter, Margarine and Assorted Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

**\$28 per person**

### **SUNRISE BUFFET**

Selection of Fresh Chilled Juices

Display of Sliced Fresh Seasonal Melons, Fruits and Berries

Whole Bananas, Assortment of Breakfast Cereals and Granola

Farm Fresh Scrambled Eggs with Chives

Breakfast Potatoes with Fresh Herbs

Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage

Breakfast Pastries including: Freshly Baked Danish, Muffins and Croissants with Sweet Butter, Margarine and Assorted Preserves

Whole and Skim Milk

Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

**\$24 per person**

### **BREAKFAST ENHANCEMENTS**

Yogurts with Berries - \$4.25

Bottled Water - \$4.25

Assorted Soft Drinks - \$4.25

Oatmeal - \$4.25

House Baked Biscuits & Gravy - \$5.25

Sausage Biscuits - \$4.25

Breakfast Burrito - \$4.25

Sausage and Egg Biscuits - \$6.25

Ham and Cheese Croissants - \$6.25

Egg and Bacon Croissant Sandwich - \$6.25

Spinach or Bacon Quiche - \$6.25

Banana Pecan Pancakes - \$6.25

Eggs to Order - \$6.25 - Plus Attendant Fee

Smoked Salmon & Bagel - \$8.25

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## BREAKFAST | BREAKFAST BUFFET

# BREAKFAST

### OMELET STATION

Omelets are made to order with choice of: Onions, Bell Peppers, Spinach, Sautéed Mushrooms, Ham, Bacon, Tomatoes and Cheddar Cheese  
- Egg Whites and Egg Beaters are available upon request

**\$6.25 per person**

### WAFFLE STATION

Served with Fruit Toppings, Hot Vermont Syrup, Fresh Whipped Cream, Chocolate Chips and Whipped Butter

**\$6.25 per person**

### ADDITIONAL STATION

Additional \$75  
Uniformed Chef charge per station

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# BREAKFAST | PLATED BREAKFAST

BREAKFAST

**CROISSANT**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon or Smokehouse Breakfast Ham served on a Large French Croissant Topped with Sliced White Cheddar Cheese

Served with Breakfast Potatoes and Fresh Seasonal Fruit

**\$21 per person**

**BREAKFAST BURRITO**

Flour Tortilla filled with Farm Fresh Scrambled Eggs Country Sausage, Peppers and Cheese Topped with Mild Salsa

Served with Hash Browns and Fresh Seasonal Fruit

**\$22 per person**

**THE ALL AMERICAN**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Smokehouse Breakfast Ham or Country Sausage

Breakfast Potatoes, Fresh Seasonal Fruit

**\$21 per person**

**EGGS BENEDICT**

English Muffin with Canadian Bacon, Poached Eggs Topped with Hollandaise Sauce

Served with Breakfast Potatoes and Fresh Seasonal Fruit

**\$23 per person**

**BREAKFAST ENHANCEMENTS**

- Yogurts with Berries - \$4.25
- Bottled Water - \$4.25
- Assorted Soft Drinks - \$4.25
- Oatmeal - \$4.25
- House Baked Biscuits & Gravy - \$5.25
- Sausage Biscuits - \$5.25
- Breakfast Burrito - \$4.25
- Sausage and Egg Biscuits - \$6.25
- Ham and Cheese Croissants - \$6.25
- Egg and Bacon Croissant Sandwich - \$6.25
- Spinach or Bacon Quiche - \$6.25
- Banana Pecan Pancakes - \$6.25
- Eggs to Order - \$6.25 - plus attendant fee
- Smoked Salmon & Bagel - \$8.25

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## BREAKS | BREAKS

# BREAKS

### **BEVERAGE BREAK**

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water  
One Hour

**\$11 per person**

### **AM/PM BEVERAGE BREAK**

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water  
One hour each break

**\$21 per person**

### **CONTINUOUS BEVERAGE BREAK**

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water  
In room all day

**\$26 per person**

### **CHILL OUT**

Assorted Ice Cream Novelties  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Soft Drinks and Bottled Water

**\$15 per person**

### **COOKIES AND MILK**

Assorted Freshly Baked Jumbo Cookies, Brownies and Blondies  
Chilled Milk 2%, Whole and Chocolate Milk  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Fine Teas, Assorted Soft Drinks and Bottled Water

**\$16 per person**

### **TAILGATE BREAK**

Mini Hot Dogs with Assorted Condiments  
Popcorn, Cracker Jacks, Jumbo Hot Pretzels with Pommery Mustard,  
Classic Cheese Nachos, Assorted Soft Drinks and Bottled Water

**\$18 per person**

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# BREAKS | BREAKS

# BREAKS

### **CHOCOLATE LOVERS**

- Chocolate Chunk Cookies, Double Fudge Brownies
- Chocolate Dipped Strawberries
- Chocolate Fondue with Diced Fresh Fruit for Dipping
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Soft Drinks

**\$20 per person**

### **SPIRIT OF ST. LOUIS**

- A true taste of St. Louis classics to include:
- Individual Ted Drewes Frozen Custard
- Toasted Ravioli with Marinara Sauce
- House Baked Assorted Cookies
- Assorted Fitz's Soda and Bottled Water

**\$20 per person**

### **HEALTHY POWER BREAK**

- Whole Fresh Fruits
- Assorted Fruit Yogurts
- Trail Mix and Yogurt Covered Pretzels
- Power Bars and Granola Bars
- Assorted Bottled Juices
- Spring Water, Energy Drinks and Soda

**\$20 per person**

### **ENHANCEMENTS**

- Whole Fresh Fruits - \$3.75 each
- Assorted Smoothies and Energy Drinks - \$4.50 each
- House Baked Brownies and Assorted Cookies - \$31 per dozen
- Warm Sourdough Pretzels - \$37 per dozen
- Chocolate Dipped Strawberries - \$42 per dozen

Breaks have a maximum duration time of 45 minutes.  
 There will be an additional \$100 charge for parties less than 10 guests.



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BANQUET MENU

## BREAKS | ALL DAY BREAK

BREAKS

### **ALL DAY BREAK**

#### **Early Morning** - One Hour of Service

Assorted Mini Danish, Muffins, Croissants  
with Preserves and Sweet Butter

Sliced Seasonal Fruit, Individual Fruit Yogurts

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Fine Teas, Chilled Assorted Fruit Juices

#### **Mid-Morning Refresh** - 45 Minutes of Service

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Fine Teas, Assorted Soft Drinks and Bottled Water

Whole Fresh Fruit

#### **Afternoon** - 45 Minutes of Service

Select two snacks from the list below:

Gourmet Brownies, Lemon Bars, Fresh Baked Cookies

Fruit and Cereal Bars and Granola Bars

Warm Jumbo Pretzels and Cracker Jacks and Gourmet Chips

Celery and Carrot Sticks with Herbal Dip

Imported Cheese Tray

St. Louis' Famous Gooey Butter Cake

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Tazo Fine Teas

Assorted Soft Drinks and Bottled Water

**\$36 per person**

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BANQUET MENU

## BREAKS | BREAK ENHANCEMENTS

BREAKS

### **COFFEE BREAKS, REFRESHMENTS AND SNACKS**

Freshly Brewed Regular and Decaffeinated Coffee

\$61 per gallon

Freshly Brewed Tazo Hot and Iced Teas, Hot Chocolate

\$57 per gallon

Assorted Soft Drinks

\$4.25 each

Bottled Water

\$4.25 each

Assorted Smoothies and Energy Drinks

\$4.50 each

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice

\$4.25 per bottle

Whole Fresh Fruits

\$3.75 each

Assorted Breakfast Pastries to include:

Croissants, Breakfast Breads, Cinnamon Buns, Danish and Muffins

\$34 per dozen

House Baked Brownies and Assorted Cookies

\$31 per dozen

Warm Sourdough Pretzels

\$37 per dozen

Chocolate Dipped Strawberries

\$42 per dozen

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BANQUET MENU

## LUNCH | LIGHT LUNCH

LUNCH

### **GRILLED CHICKEN SANDWICH**

Boneless Breast of Chicken, Pepper Jack Cheese and Bacon  
Served on an Onion Roll with Three Pepper Mayonnaise,  
Herb New Potatoes and Condiments

**\$23 per person**

### **CHICKEN CAESAR SALAD**

**\$24 per person**

### **AIRPORT CLUB**

Deli-Sliced Turkey Breast, Bacon, Lettuce and Tomato with Cranberry Mayonnaise,  
Served on Multi-Grain Wheat Bread, Chilled Composed Salads

**\$24 per person**

### **CHICKEN SALAD WRAP**

White Chicken Meat with Craisins and Walnuts, Garnished with Housemade Chips  
Lettuce, Tomato, and Sprouts on a Herb Flour Tortilla

**\$24 per person**

### **DESSERT SELECTION**

Choose one to accompany your entree selection

Cookie Duo, Lemon Bar,

Two House Baked Jumbo Cookies

Brownie with Whipped Cream Garnish

### **LUNCH ENHANCEMENTS**

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.25 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$3.75 each

Assorted Smoothies and Energy Drinks - \$4.50 each

Soup of the Day - \$4.25

Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

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## LUNCH | BOXED LUNCH

LUNCH

### **HERB ROASTED CHICKEN SLICED ON SLIPPER BREAD**

Basil Mayonnaise, Potato Chips, Seasonal Fresh Fruit

House Baked Jumbo Cookies

**\$26 per person**

### **CHOICE OF HAM, TURKEY OR ROAST BEEF**

Served on a Kaiser Roll Lettuce, Tomato, & Onion

Potato Chips, Seasonal Fruit, Cookie Bar

**\$26 per person**

### **GRILLED EGGPLANT, TOMATO, PARMESAN SANDWICH**

Sourdough Bread with Verte Sauce, Terra Chips, Seasonal Fresh Fruit, Power Bar

**\$26 per person**

### **LUNCH ENHANCEMENTS**

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.25 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Assorted Smoothies and Energy Drinks - \$4.50 each

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## LUNCH | PLATED LUNCH

# LUNCH

### **BEEF**

#### **Roast Sirloin of Beef - \$30**

Sliced and Served with Bordelaise Sauce

#### **Grilled Sirloin Steak - \$34**

Topped with Herb Butter

#### **Char-Grilled Flat Iron Steak - \$34**

with Merlot Sauce and Blue Cheese Grits

#### **Roasted Peppered Filet of Beef - \$36**

with Cabernet Demi-Glace

### **POULTRY**

#### **Chicken Imperial - \$28**

Pan Seared Breast of Chicken served with a Lobster Basil Cognac Sauce over Asparagus and Wild Mushroom Risotto

#### **Marinated Grilled Chicken Breast - \$27**

with Creole Mustard Sauce

#### **Roasted Chicken - \$28**

Shallot Demi-Glace with Woodland Mushroom Medley and Fresh Rosemary

#### **Chicken Florentine - \$30**

Stuffed with Spinach and Asiago Cheese  
Picante Red Pepper Coulis

### **PORK**

#### **Grilled Boneless Pork Loin Chops - \$28**

Topped with a Parmesan Herb Topping

#### **Dry Rubbed Loin of Pork - \$32**

with Classic Apple Sauce and Armagnac Demi-Glace



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## LUNCH | PLATED LUNCH

LUNCH

### SEAFOOD

#### **Pan Seared Salmon - \$29**

Balsamic Reduction

#### **Tilapia - \$28**

with Roasted Tomatoes, Mushrooms and Smoked Gouda

### PASTA

#### **Penne Pasta with Basil and Olive Oil - \$24**

Tossed with Asparagus, Mushrooms and Julienne Bell Peppers

Add Grilled Chicken - \$4.25   Add Grilled Shrimp - \$6.25

### SALADS

Classic Caesar with Parmesan Croutons

Spinach with Mushrooms, Onions, Eggs, and Tomato with Herb Vinaigrette

Vine Ripened Tomatoes with Fresh Mozzarella, and Basil Olive Oil

Crowne Salad

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts

Fresh Shaved Parmesan Cheese, Herb Vinaigrette

### DESSERTS

Lemon Berry Mascarpone Cake

New York Cheesecake

Layered Lemon Curd Cake

Chocolate Lovin Spoon Cake

Carrot Cake with Cream Cheese Icing

### LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.25 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$3.75 each

Assorted Smoothies and Energy Drinks - \$4.50 each

Soup of the Day - \$4.25

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## LUNCH | BUFFET LUNCH

LUNCH

### **FROM THE HILL**

Crowne Salad, Caesar Salad  
Tomato and Buffalo Mozzarella Salad  
Antipasto Display  
Pan Seared Chicken with Herb Tomato and Roasted Garlic  
Grilled Pesto Salmon with Creamy Polenta  
Cheese Tortellini with Roasted Vegetables, Olive Oil and Garlic Saffron Broth  
Artisan Breads and Garlic Bread  
Tiramisu & Cannolis

**\$33 per person**

### **AMERICAN BUFFET**

Tangle of Mixed Greens with Two Dressings  
Roasted Yukon Potato Salad with Green Onions, Eggs  
and Chipotle Ranch Dressing, Fresh Fruit Salad  
Hamburgers - Turkey and Vegetable Burgers available on request  
Grilled Boneless Chicken Breast  
Baked Beans, Corn on the Cob, Steak Fries and Kaiser Rolls  
Sliced Tomatoes, Market Basket of Local Lettuce  
Selection of Sliced Cheeses, Bermuda Onions and Kosher Style Pickles  
Apple Pie, Pecan Pie

**\$31 per person**

### **SOUTHWEST BUFFET**

Roasted Corn, Black Bean and Jicama Salad with Citrus Cumin Dressing  
Southwest Mixed Salad with Avocado, Cucumber, Peppers and Tortilla Strips  
Fajita Chicken and Beef with Grilled Peppers and Onions  
Baja Tilapia with Lime and Tequila Glaze  
Soft Flour Tortillas, Southwest Style Rice  
Pico de Gallo, Shredded Lettuce, Jalapeno, Sour Cream, Guacamole  
and Grated Monterey and Cheddar Cheeses  
Key Lime Cheesecake, Churros Dusted with Cinnamon and Powdered Sugar

**\$35 per person**

Lunch Buffets are priced to include one hour of service.  
There will be an additional \$100 charge for parties less than 30 guests.  
Minimum of 25 people required for buffets.

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## LUNCH | BUFFET LUNCH

# LUNCH

### **DELI BUFFET**

Featured Soup of the Day

Tossed Mixed Greens and Seasonal Accompaniments and House Dressing

Penne Pasta Salad, Vegetable Slaw with Creme Fraiche and Mustard Dressing

Roasted Yukon Potato Salad with Green Onions,  
Eggs with Chipotle Ranch Dressing

Sliced Virginia Ham, Roasted Smoked Turkey Breast

Roast Peppered Sirloin of Beef, Volpi Aged Salami, Sliced Emmental  
Wisconsin Cheddar and Smoked Provolone Cheeses

Market Basket of Local Lettuce, Sliced Tomatoes, Bermuda Onions  
and Kosher Style Pickles, Pommery and Grain Mustards and Mayonnaise

Rustic French and Italian Bread Presentation

Jumbo Baked Cookies and Brownies

**\$28 per person**

### **LUNCH ENHANCEMENTS**

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.25 per bottle

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$3.75 each

Assorted Smoothies and Energy Drinks - \$4.50 each

Soup of the Day - \$4.25

Lunch Buffets are priced to include one hour of service.

There will be an additional \$100 charge for parties less than 30 guests.

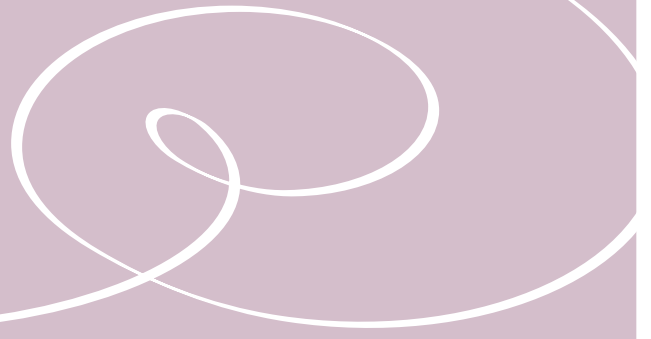
Minimum of 25 people required for buffets.



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## DINNER | SOUP and APPETIZERS

DINNER

### SOUPS

Lobster Bisque with Aged Sherry

Roasted Tomato Bisque with Sundried Tomato Crostini

Creamy Asparagus with Pistachios

**Add \$4.25 to Entree Price**

### APPETIZERS

Lemon Steamed Artichokes  
with Pesto Cream Sauce and Herbed Angel Hair Pasta

**\$3.25 additional**

Crab Cake on Ginger Scallion Aioli  
Sesame Cucumber Salad with a Sesame Crisp

**\$5.25 additional**

Pan Seared Shrimp over Wilted Greens  
with Citrus Vinaigrette and Toasted Pecans

**\$5.25 additional**

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## DINNER | PLATED DINNER

DINNER

### POULTRY

#### **Chicken Capri**

Broiled Chicken Breast with a Smoked Gouda and Wild Mushroom Sauce, Dauphinoise Potatoes

**\$38 per person**

#### **Pecan Crusted Chicken**

Marsala Cream Sauce, Sweet Mashed Potatoes and Chives

**\$38 per person**

#### **Breast of Chicken**

Pan Seared, Herb Marinated with Roasted Shallot Demi-Glace  
Woodland Mushroom Medley and Fresh Rosemary Roasted Red Potatoes

**\$38 per person**

#### **Chicken Modiga**

Breast of Chicken, Char-Broiled and Topped with Onion, Mushrooms, Bacon and Cheese, Herb Orzo

**\$38 per person**

#### **Chicken Florentine**

Stuffed with Spinach and served with Picante Red Pepper Coulis and Basmati Rice

**\$38 per person**

#### **Chicken Wellington**

Boneless Breast of Chicken in Flaky Puff Pastry with Mushroom Duxelle, Light Merlot Sauce

**\$41 per person**

### VEGETARIAN

#### **Polenta Napoleon**

Layers of Grilled Veggies, Spinach, Fontina Cheese and Mushroom Ragout

**\$35 per person**

#### **Stuffed Portobello**

Filled with Curried Couscous, Grilled Vegetables, Herbs and Red Pepper Coulis

**\$35 per person**

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## DINNER | PLATED DINNER

DINNER

### **BEEF**

#### **Roasted Sirloin of Beef**

with Five Peppercorn Blend

**\$45 per person**

#### **Grilled New York Strip Steak**

**\$50 per person**

#### **Oven Roasted Beef Tenderloin**

with Merlot Demi-Glace

**\$50 per person**

#### **Grilled Filet Mignon**

Mushroom Bordelaise Sauce

**\$54 per person**

#### **Beef Wellington**

with Mushroom Duxelle and Perigordine Sauce

**\$57 per person**

### **PORK AND VEAL**

#### **Roasted Pork Loin**

with Granny Smith Apple and Raisin Chutney, Dauphinoise Potatoes

**\$43 per person**

#### **Herb Pork Tenderloin**

Herb Demi-Glace, Creamy Polenta

**\$41 per person**

#### **Roast Loin of Veal**

with a Lemon Roasted, Garlic Apple Sauce and Savory Risotto

**\$54 per person**

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**DINNER | PLATED DINNER**

DINNER

**LAMB**

**Rack of Lamb**

Topped with Herb and Grain Mustard Crust, Rosemary Lamb Jus  
Smashed Potatoes

**\$54 per person**

**FRESH SEAFOOD**

**Grilled Salmon**

with Citrus and Dried Cherry Glaze and Creamy Polenta

**\$42 per person**

**Cajun Tilapia**

with Dirty Rice

**\$41 per person**

**Seared Grouper**

Minted Red & Yellow Tomato Relish over Roasted Vegetable Couscous

**\$44 per person**

**ENHANCEMENTS**

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$3.75 each

Assorted Smoothies and Energy Drinks - \$4.50 each

Served with Assorted Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

Dinner selection includes:

Salad and Dessert Selection and Chef's Selection of Vegetable

All prices subject to 24% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## DINNER | COMBINATION PLATED DINNER

DINNER

### COMBINATION

#### **Mixed Grill**

Medallions of Chicken, Tarragon Herbs, Beef Tenderloin, Portobello Demi-Glace

**\$52 per person**

#### **Roasted Tenderloin of Beef with Missouri Wild Mushroom Demi-Glace**

Paired with Pan Seared Pacific Salmon

**\$54 per person**

#### **Grilled Trio**

Herb Grilled Shrimp, Roast Tenderloin of Beef and Chicken Roulade with Spinach, Pine Nuts and Asiago Cheese

**\$54 per person**

#### **Pepper Rubbed Tenderloin and Seared Sea Bass**

With Lobster Cognac Sauce

**\$61 per person**

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**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## DINNER | PLATED DINNER SALAD AND DESSERT

DINNER

### **SALAD**

#### **Crowne Salad**

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts  
Fresh Shaved Parmesan Cheese, Herb Vinaigrette

#### **Fresh Baby Spinach Salad**

With Chopped Bacon, Diced Egg and Avocado, Citrus Vinaigrette

#### **Classic Caesar Salad**

Croutons, Parmesan Cheese, Caesar Dressing

#### **Midwest Iceberg and Romaine Lettuces**

Julienne of Carrot and Zucchini, Plum Tomatoes  
Red Onion Creamy Parmesan Dressing

#### **Field Greens Tossed**

With Toasted Pecans, Oranges, Sun Dried Cranberries  
Chives and Champagne Vinaigrette

### **DESSERT SELECTION**

Lemon Berry Mascarpone Cake

New York Cheesecake

Layered Lemon Curd Cake

Chocolate Lovin Spoon Cake

Carrot Cake with Cream Cheese Icing



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



**DINNER | BUFFET DINNER**

DINNER

**WESTERN BUFFET**

Tangle of Baby Lettuce and Garden Greens with Tomatoes and Cucumber with Two Dressings  
Roasted Yukon Potato Salad with Green Onions, Eggs, and Chipotle Ranch Dressing  
Signature Vegetable Slaw with Creme Fraiche and Mustard Dressing  
Cornbread, Jalapeno Muffins and Biscuits  
BBQ Brisket of Beef with Grilled Onions and Mushrooms  
Herb Basted Roast Chicken with Chipotle Butter, Baby Back Ribs  
Lyonnais Potatoes, Baked Beans, Corn on the Cob  
Bread Pudding, Strawberry Shortcake  
Assorted Sliced Melon and Whole Strawberries

**\$46 per person**

**AIRPORT BUFFET**

Mixed Greens with Roasted Red Peppers, Shaved Parmesan Cheese  
Artichoke Hearts with Sundried Tomato Dressing  
Marinated Tomato, Red Onion and Cucumber Salad  
Seafood Pasta Salad  
Caesar Salad with Garlic Croutons  
Roasted Sirloin of Beef with Five Peppercorn Blend  
Grilled Pacific Salmon with Chardonnay Cream  
Chicken Caprice with Lemon Butter, Mushrooms and Artichoke Hearts  
Dauphinoise Potatoes, Wild Rice  
Fresh Steamed Green Beans with Roasted Red Peppers  
Chef's Dessert Table

**\$45 per person**

**DINNER AT THE HILL BUFFET**

Baby Spinach and Arugula Salad with Grilled Vegetables and Italian Balsamic Dressing  
Buffalo Mozzarella, Sliced Roma Tomatoes, Chiffonade of Basil and Basil Dressing  
Assorted Antipasto to include:  
Assorted Tapenade, Crostini, Marinated Olives, Italian Cured Meats and Assorted Breads and Rolls  
Grilled Pesto Marinated Chicken with Pan Juices and Mushrooms  
Penne Pasta with Italian Sweet Sausage and Marinara Sauce  
Eggplant Parmesan  
Pistachio-Crusted Pan Seared Salmon Filet with Wilted Greens  
Chef's Selection of Italian-style Vegetable  
Artisan Bread Display  
Italian Cannolis, Tiramisu, New York Cheesecake

**\$44 per person**

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**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## DINNER | BUFFET DINNER

DINNER

### **THE BIG EASY**

Seafood Gumbo  
Bayou Garden Greens with Honey Habanero Dressing  
Bayou Chicken with Pecan Glaze  
Cornmeal Crusted Catfish with Bacon Corn Relish  
Red Beans and Rice  
Seafood Etouffe, Louisiana Vegetable Medley  
Pecan Pie, Bread Pudding with Vanilla Sauce

**\$48 per person**

### **DINNER ENHANCEMENTS**

Bottled Water - \$4.25 each  
Assorted Soft Drinks - \$4.25 each  
Whole Fresh Fruits - \$3.75 each  
Assorted Smoothies and Energy Drinks - \$4.50 each  
Soup of the Day - \$4.25

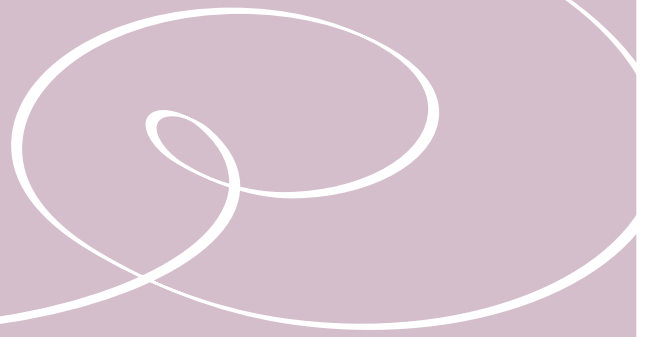
There will be an additional \$100 charge for parties less than 50 guests.  
Minimum of 30 people required for buffets.



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



## RECEPTIONS | CARVING STATION

RECEPTIONS

### **MAPLE AND ROSEMARY GLAZED ROASTED LOIN OF PORK**

With Apple Chutney and Assorted Rolls

**\$206 per 35 guests**

### **SMOKED VIRGINIA BAKED HAM**

With Honey Mustard Glaze

Sweet Mustard Sauce

Assorted Rolls and Buttermilk Biscuits

**\$273 per 35 guests**

### **WHOLE OVEN ROASTED TURKEY BREAST**

With Turkey Gravy, Cranberry Chutney and Assorted Rolls

**\$247 per 30 guests**

### **PEPPER ROASTED BEEF TENDERLOIN**

With Merlot Sauce

Whole Grain Mustard, Horseradish Cream and Assorted Rolls

**\$335 per 35 guests**

### **BARON OF BEEF**

Au Jus, Horseradish Cream and Assorted Rolls

**\$716 per 100-175 guests**

Each Carving Station requires a uniformed Chef at \$75  
(based on one hour of service)



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## RECEPTIONS | STATIONS

RECEPTIONS

### **CRUDITIES**

A Seasonal Assortment of Crisp Fresh Vegetables with Ranch and Spinach Dip

**\$6.25 per person**

### **FRESH FRUIT DISPLAY**

Seasonal Fresh Sliced Fruits, Berries and Melons with Fruit Yogurt Dipping Sauce

**\$6.25 per person**

### **CHEESE DISPLAY**

Assorted Cheeses with Dried Fruit and Nuts, Crackers and French Breads

**\$7.25 per person**

### **ANTIPASTO**

Imported Italian Meats and Cheeses, Olives, Marinated Artichoke Hearts

Grilled Marinated Vegetables, Crisp Pizza Squares, Olive Dipping Oil

Artisan Bread Display and Focaccia

**\$9.25 per person**

### **BAKED AND MASHED POTATO BAR**

Buttermilk Mashed Potatoes and Whole Baked Potatoes with an assortment of toppings:

Bacon Pieces, Green Onions, Sour Cream, Cheddar Cheese, Diced Tomatoes

Grilled Portobello Mushrooms, Onion Marmalade and Savory Butter

**\$14 per person**

### **AIRPORT MONTAGE**

International and Domestic Cheese, Seasonal Fruits, Grilled Marinated Vegetables,

Dried Fruits, Cured Meats, French Bread and a Variety of Fruit and Vegetable Dips

Served with appropriate condiments, Lavosh and Water Crackers

**\$14 per person**

### **BIG PIZZA PIE**

Assorted Pizzas with Toppings to include:

Sweet Italian Sausage, Pepperoni

Mushrooms, Red and Green Peppers

Fresh Mozzarella Cheese, Fresh Basil

Olive Oil Sprinkled with Oregano

Grated Parmesan Cheese and Red Pepper Flakes

**\$16 per person**

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**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## RECEPTIONS | STATIONS

RECEPTIONS

### **ITALIAN TRATTORIA**

Penne, Tortellini and Orecchiette Pasta

Prepared to Order by our Chef with your Choice of Sauces

**Choice of two:**

Marinara, Pesto Cream, Alfredo and Fresh Herb Olive Oil

Prepared with Assorted Vegetables

Italian Sausage, Shrimp and Chicken Breast

Toppings: Grated Parmesan Cheese

Red Pepper Flakes, Basil Chiffonard

Served with Garlic Bread and Focaccia

**\$16 per person**

### **ASIAN STIR FRY STATION**

Wok Stirred Beef, Chicken or Shrimp  
with Bok Choy, Bamboo Shoots, Carrots

Peppers, Baby Corn, Broccoli, Bean Sprouts and Water Chestnuts

Prepared with Sesame Oil by our Chef

Pork and Chicken Pot Stickers with Soy Dipping Sauce

Steamed Rice and Fortune Cookies

**\$20 per person**

Price based on 25 person minimum.

Each Action Station requires a uniformed Chef at \$75

(based on one hour of service)



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## RECEPTIONS | HOT HORS D'OEUVRES

RECEPTIONS

### **\$118 per 50 pieces**

Toasted Ravioli with Marinara  
Chinese Egg Rolls with Hot Mustard Sauce  
Feta and Spinach Spanikopita  
Buffalo Chicken Wings with Blue Cheese Sauce  
Assorted Mini Deep Dish Pizzas  
Mushroom Beggar Purses

### **\$160 per 50 pieces**

Vegetable Spring Rolls  
Vegetable Quesadilla  
Grilled Shrimp Skewers  
Hibachi Chicken Skewers  
Canneloni Bites  
Chicken Drumettes with Spicy BBQ Sauce  
Crabmeat Rangoon with Sweet and Sour Sauce  
Spinach and Feta in Phyllo with Spicy Ranch Sauce  
Petite Quiche Lorraine  
Kalamata Olives and Artichoke Tarts  
Cozy Shrimp  
Crabcakes with Remoulade Sauce  
Thai Chicken and Cashew Springrolls  
Scallops in Bacon  
Mini Beef Wellington  
Pork Pot Stickers with Soy Dipping Sauce  
Smoked Chicken Quesadilla

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**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



## RECEPTIONS | COLD HORS D'OEUVRES

# RECEPTIONS

### **\$118 per 50 pieces**

Olive Tapenade Bruschetta with Goat Cheese  
Mozzarella and Tomato on a Garlic Pesto Crostini

### **\$160 per 50 pieces**

California Nori Rolls with Soy Dipping Sauce  
Seared Beef Tenderloin Carpaccio with Spicy Aioli  
Mini BLT's  
Petite Continental Sandwiches  
Jumbo Shrimp Cocktail  
Asparagus Wrapped in Smoked Salmon  
Belgium Endive with Lump Crab Meat  
Grilled Tenderloin with Red Pepper Aioli on Toast Point



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



## BEVERAGES | WINES

BEVERAGES

### SPARKLING

- Freixenet Negro Brut Sparkling - \$28
- Segura Viudas Brut Sparkling - \$26
- Domain Chandon Blanc De Noir Sparkling - \$31
- Moet y Chandon White Star Champagne - \$76
- Dom Perignon - \$131

### CABERNETS

- BV Vintners Collection Cabernet Sauvignon - \$29
- Castle Rock Cabernet Sauvignon - \$31
- Hess Select Cabernet Sauvignon - \$36
- Dynamite Cabernet Sauvignon - \$39
- Cosentino Cabernet Sauvignon - \$73

### OTHER REDS

- Schmitt Sohne Riesling - \$25
- Louis Jadot Beaujolais Villages - \$27
- BV Vintners Collection Merlot - \$27
- Alamos Merlot - \$27
- Firesteed Pinot Noir - \$29
- Black Opal Shiraz - \$30
- Castle Rock Merlot - \$31
- Sterling Vintners Collection Merlot - \$32
- Castle Rock Pinot Noir - \$32
- Ravenswood Lodi Zinfandel - \$35
- Ferrari-Carano Merlot - \$48

### WHITE WINES

- Belmondo Pinot Grigio - \$25
- Rosemount Chardonnay - \$27
- Smoking Loon Viognier - \$27
- BV Vintners Collection Chardonnay - \$29
- Veramonte Sauvignon Blanc - \$29
- Hess Select Chardonnay - \$30
- Honig Sauvignon Blanc - \$31
- Castle Rock Sauvignon Blanc - \$31
- Castle Rock Chardonnay - \$31
- St Supery White Meritage - \$57
- Cakebread Chardonnay - \$69

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**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU

## BEVERAGES | CASH AND HOSTED BARS

BEVERAGES

### **PREMIUM HOST SPONSORED BAR - PER PERSON**

One Hour - \$18

Each Additional Hour - \$8.00

### **HOST SPONSORED PREMIUM BAR - BY THE DRINK**

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine - \$8.25

Cocktails - \$8.50

Jim Beam, Smirnoff, Beefeaters, Bacardi, J&B Scotch, Canadian Club, Jose Cuervo Tequila  
Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's  
Beringer White Zinfandel, BV Coastal Chardonnay, Merlot and Cabernet

### **CASH BAR**

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Call Brands - \$8.00

Select Wine - \$8.25

Premium Cocktails - \$8.50

Top Shelf - \$9.00

### **TOP SHELF HOST SPONSORED**

One Hour - \$19

Each Additional Hour - \$9

### **TOP SHELF BY THE DRINK**

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine - \$8.25

Cocktails - \$9.00

Jack Daniel's, Grey Goose, Bombay Sapphire, Captain Morgan, Chivas Regal,  
Crown Royal, Jose Cuervo 1800  
Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's, Carona  
Sam Adams Boston Ale  
Clos du Bois Chardonnay, Merlot, Sterling Vintners Collection Cabernet, Beringer White Zinfandel

\$100 Bartender Fee per bartender for a maximum of 4 hours. One bartender per 100 guests.

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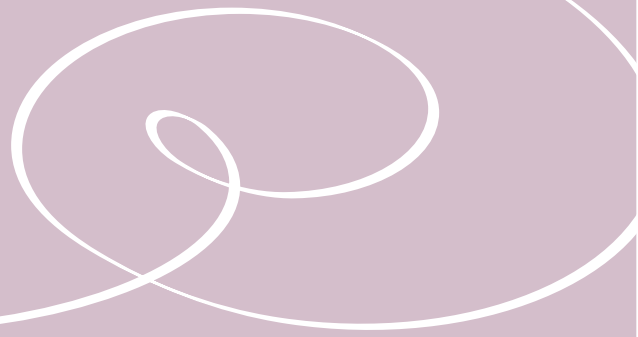




**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



## TECHNOLOGY | AUDIO VISUAL EQUIPMENT

TECHNOLOGY

### **TRIPOD SCREEN PACKAGE - \$170**

Tripod Screen to accommodate room size  
Tripod Skirt  
Projection Stand with skirt  
Cables, power and connectors

### **10'x10' SCREEN PACKAGE - \$285**

10'x10' Screen  
Projection Stand with skirt  
Cable, power and connectors

### **6'x10'8" FASTFOLD SCREEN PACKAGE 1 - \$345**

6'x10'8" Fastfold Screen (front or rear)  
Projection Stand with skirt  
Cables, power and connectors

### **8'x14' FASTFOLD SCREEN PACKAGE - \$470**

8'x14' Fastfold Screen (front or rear)  
Projection Stand with skirt  
Cables, power and connectors

Computer - Laptop - \$225  
Wireless Presenter - \$50  
D'son Perfect Cue - \$125

Additional Screen Sizes - Call  
Production Packages - Call  
Lighting Packages - Call  
Custom Stage Sets - Call  
Production Camera Packages - Call  
Video Wall - Call  
10'x30' Screen - Call  
Additional Projector Packages - Call

### **PROFESSIONAL AUDIO VISUAL TECHNICIAN**

Half Day Rate - \$510  
Full Day Rate - \$850



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



## TECHNOLOGY | AUDIO VISUAL EQUIPMENT

TECHNOLOGY

### **PROJECTOR PACKAGE 3000 LUMEN PROJECTOR - \$470**

Tripod Screen to Accommodate Room Size  
3000 Lumen Projector  
Projection Stand with Skirt  
Cables, Power and Connectors

### **PROJECTOR PACKAGE 5000 LUMEN PROJECTOR - \$670**

Tripod Screen to Accommodate Room Size  
5000 Lumen Projector  
Projection Stand with Skirt  
Cables, Power and Connectors

### **10'x10' CRADLE SCREEN 5000 LUMEN PROJECTOR - \$785**

10'x10' Cradle Screen  
5000 Lumen Projector  
Projection Stand with Skirt  
Cables, Power and Connectors

### **6'x11' PROJECTOR PACKAGE 5000 LUMEN PROJECTOR - \$895**

6'x11' Fastfold Screen (front or rear)  
Projection Stand with Skirt  
Cables, Power and connectors

### **8'x14' PROJECTOR PACKAGE 10,000 LUMEN PROJECTOR - \$1,485**

8'x14' Fastfold Screen  
10,000 Lumen Projector  
Projection Stand with Skirt  
Cables, Power and Connectors

### **POWER-UP PACKAGE - Per Person, Per Day - \$3**

### **REGISTRATION POWER - Per Strip - \$25**

### **WIRED INTERNET - Per Room - \$125**

Additional Wired Internet Line - \$25

### **WIRELESS INTERNET**

1 -25 Users - Per Person, Per Day - \$12  
26-50 Users - Per Person, Per Day - \$8  
51-50 Users - Per Person, Per Day - \$6  
101-200 Users - Per Person, Per Day - \$5  
201-400 Users - Per Person, Per Day - \$4.25

NOT TO EXCEED \$5,000 PER EVENT.

### **DEDICATED BANDWIDTH AND CUSTOM SSID AVAILABLE - CALL**



**CROWNE PLAZA**

ST. LOUIS AIRPORT

BANQUET MENU



## TECHNOLOGY | AUDIO VISUAL EQUIPMENT

TECHNOLOGY

### **WIRED MICROPHONE PACKAGE - \$175**

- 5M58 Microphone
- Audio Mixer
- Audio Patch into House Sound System
- 42" Cart with Skirt
- Cables, Power and Connectors

### **WIRELESS MICROPHONE PACKAGE - \$275**

- Wireless Microphone - Lapel or Handheld
- Audio Mixer
- Audio Patch into House Sound System
- 42" Cart with Skirt
- Cable, Power and Connectors

### **AL 'CART PODIUM MICROPHONE - \$65**

### **AL 'CART WIRELESS MICROPHONE - \$165**

### **AL 'CART PATCH INTO HOUSE SOUND SYSTEM - \$62**

### **TENT MEETING SPACE SOUND PACKAGES**

All Tent Sound Packages include:

QSC Speakers, Stand, Audio Mixer, LTI computer Interface 1/8" and 42" Cart with Drape

#### **2 Speaker Sound Package - \$345**

Suggested for Up to 50 People

#### **4 Speaker Sound Package - \$545**

Suggested for Up to 200 People

#### **6 Speaker Sound Package - \$745**

Suggested for 200+ People

### **POLYCOM SPEAKERPHONE - \$165**

### **TELOS-CONFERENCE PHONE DEVICE - CALL**

### **FLIP CHART PACKAGE - \$85**

- Flip Chart Stand
- Flip Chart Paper
- Flip Chart Markers

### **FLIP CHART PACKAGE - POST-IT PAD - \$95**

- Flip Chart Stand
- Flip Chart Paper
- Flip Chart Markers