



**CROWNE PLAZA**

HOTELS & RESORTS

AN IHG® HOTEL

Crowne Plaza  
Glen Ellyn/ Lombard

**CATERING  
MENU**

# BREAKFAST BUFFET



## **CROWNE CONTINENTAL** **\$24**

- Organic Fruit Yogurts
- Sliced Seasonal Fruit Display
- Traditional Breakfast Pastries
- Assorted Bagel Selection with Whipped Cream Cheese, Butter and Fruit Preserves

## **DELUXE CONTINENTAL** **\$26**

- Assorted Chilled Fruit Juices
- Fruit Yogurts with Granola and Berries
- Fresh Sliced Seasonal Fruit Display
- Traditional Breakfast Pastries
- Assorted Bagel Selection with Whipped Cream Cheese, Butter and Assorted Fruit Preserves
- Hard Boiled Eggs

## **PRAIRIE BUFFET** **\$32**

- Selection of Chilled Fruit Juices
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon and Maple Breakfast Sausage Links
- Breakfast Potatoes with Sweet Peppers and Onions
- Traditional Breakfast Pastries
- Assorted Bagel Selection with Whipped Cream Cheese, Butter and Fruit Preserves

## **SOUTHWESTERN BUFFET** **\$34**

- Selection of Chilled Fruit Juices
- Sliced Seasonal Fruit Display
- Southwestern Scrambled Eggs with Peppers, Red Onion, Jalapenos, Tomatoes, and Cilantro
- Flour Tortillas
- Salsa, Sour Cream, Cheddar & Monterey Jack Cheese
- Applewood Smoked Bacon and Maple Sausage Links
- Vanilla Butter & Pecan French Toast
- Traditional Breakfast Pastries

## **SUNRISE BUFFET** **\$36**

- Selection of Chilled Fruit Juices
- Sliced Seasonal Fruit Display with Berries
- Hot Oatmeal with Brown Sugar and Dried Fruit
- Assorted Fruit Yogurts with Granola
- Farm Fresh Scrambled Eggs with Cheddar Cheese
- Applewood Smoked Bacon, Breakfast Sausage Links, and Grilled Ham
- Breakfast Potatoes with Sweet Peppers and Onions
- Vanilla Butter & Pecan French Toast
- Assorted Bagel Selection with Whipped Cream Cheese, Butter, and Fruit Preserves

Breakfast Buffet includes Regular & Decaffeinated Coffee & an Assortment of Hot Teas  
 Turkey Bacon, Turkey Sausage or Chicken Sausage available for \$2.00 per person additional  
 Parties under 20 people are subject to an additional \$3 surcharge

All Menu Prices are Subject to Tax (9.75%) and Service Charge (23%)  
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# A LA CARTE

Regular & Decaffeinated Coffee	\$60 per gallon	Chocolate Brownies	\$30 per dozen
Selection of Herbal Hot Tea	\$56 per gallon	Lemon Bars	\$30 per dozen
Assorted Pepsi Soft Drinks	\$4 each	Freshly Baked Cookies (Chocolate Chip, Oatmeal Raisin & Peanut Butter)	\$30 per dozen
Bottled Water	\$4 each	Fresh Fruit with Pound Cake	\$12 per person
Lemonade or Iced tea Orange, Grapefruit, Cranberry, Apple or Tomato Juice	\$55 per gallon \$23 per carafe	Fresh Fruit and Berries with Pound Cake, Chocolate Sauce and Whipped Cream	
Skim, 2% or Whole Milk	\$20 per carafe	Gourmet Popcorn	\$3 per person
Assorted Vitamin Water	\$4.50 each	Roasted Peanuts	\$14 per pound
Energy Drinks	\$5.50 each	Individual Bags of Assorted Chips	\$3 each
Whole Fruit Apples, Bananas & Oranges	\$3 each	Potato Chips with Onion Dip (serves 10-15)	\$30 per bowl
Fresh Fruit with Organic Yogurt Dip	\$8 per person	Warm Soft Pretzel Bites Served with Mustard & Cheddar Cheese Sauce	\$6 per person
Individual Assorted Yogurts	\$4.50 each	Assorted Granola, Nutri Grain Bars	\$3 each
Yogurt, Granola and Berry Parfait	\$9 each	Assorted Seasonal Vegetables and Dill Dip	\$8 per person
Assorted Breakfast Cereals person	\$6.50 per	Hummus with Fresh Vegetables and Pita Chips	\$10 per person
Biscuit with Sausage, Egg & Cheddar Cheese each	\$6.50 each	Assorted Candy Bars	\$3 each
Steel Cut Oatmeal Served with Golden Raisins, Honey, Nuts, & Brown Sugar	\$6 per person	Cupcakes	\$6 each
Hard Boiled Eggs	\$30 per dozen		
Assorted Breakfast Pastries	\$37 per dozen		
Assorted Bagels Served with whipped butter, cream cheese & preserves	\$38 per dozen		



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# PLATED LUNCHEONS

Can be served as a Buffet for an additional \$3 per person  
Parties under than 20 people are subject to a \$3.00  
surcharge

## PLATED LUNCHEON

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All Lunch Entrées Include Assorted Rolls and Butter,  
Fresh Brewed Regular and Decaf Coffee and Premium  
Full Leaf Hot Teas

### FIRST COURSE

(Soup or Salad Select One)

#### Soup of the Season

#### Classic Caesar Salad

Garlic Croutons, Parmesan Cheese and Caesar Dressing

#### Prairie House Salad

Cucumber, Tomato, Red Onion and Choice of Two  
Dressings

#### Apple Greens Salad

Apples, Cranberries, Toasted Almonds, on a Bed of  
Mixed Greens, Champagne Vinaigrette

#### Spinach and Arugula Salad

Cherry Tomatoes, Red Onion, Crispy Bacon  
and Blue Cheese Dressing

### STARCH ACCOMPANIEMENTS

(select one)

Garlic Mashed Red Potatoes  
Roasted Yukon Gold Potatoes  
Mushroom Risotto  
Wild Rice Pilaf

### VEGETABLE ACCOMPANIEMENTS

(select one)

Steamed Broccoli  
Sautéed Green Beans  
Honey Glazed Baby Carrots  
Roasted Vegetables

### ENTRÉE

(Select One)

#### Chicken Parmesan

**\$35**

Boneless Breast of Chicken Parmesan Topped with  
Mozzarella and Fresh Tomato Basil Sauce served over  
Pasta

#### Seared Chicken

**\$35**

Boneless Breast of Chicken  
Choice of Mushroom Demi, Herb Butter or Picatta Sauce

#### Lemon Caper Chicken

**\$35**

Lightly Breaded Breast of Chicken in a Lemon Butter Sauce

#### Broiled Salmon Filet

**\$39**

with Champagne Chive Sauce

#### 6 oz. Top Sirloin Steak

**\$39**

Angus Sirloin Steak Topped with Shallot Demi Glace

#### Penne Pasta Primavera

**\$32**

Tossed with Seasonal Vegetables  
in Marinara or Alfredo Sauce  
Add Chicken at \$4 per person additional  
Add Shrimp at \$6 per person additional

#### Pasta Caprese

**\$32**

Vine Ripe Tomatoes, Shallots, Fresh Basil & Garlic  
Tossed with Penne Pasta and Topped with Fresh  
Shaved Parmesan Cheese

### DESSERT

(Select One)

Cookies & Brownies  
Tiramisu  
Flourless Chocolate Cake  
Caramel Vanilla Crunch Cake  
Cheesecake with Strawberry Sauce

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# LUNCH BUFFETS

Includes Accompaniments, Fresh Brewed Regular and Decaffeinated Coffee and Premium Full Leaf Hot Teas  
Service fee of \$3 per person will be added for parties of less than 20

## ITALIAN TABLE

**\$37**

Warm Garlic Bread  
Antipasto Salad with Pepperoncini, Chickpeas, Cherry Tomatoes, Cubed Provolone, Pepperoni & Black Olives, Italian Dressing Served on Romaine Lettuce  
Chicken Parmesan, Marinara Sauce, Parmesan and Provolone Cheese  
Roasted Seasonal Vegetables  
Penne Pasta, Marinara and Alfredo Sauces  
Tiramisu

## CLASSIC DELI

**\$37**

Assorted Sliced Breads, Baguettes, and Pretzel Rolls  
Garden Pasta Salad & Creamy Coleslaw  
Field Greens Salad with Cucumber, Tomato & Red Onion, Choice of Two Dressings  
Smoked Turkey, Roast Beef, and Honey Baked Ham  
Local Cheeses, Dill Pickle Spears, Dijon & Mayonnaise  
Cookies & Brownies

## TEX-MEX BUFFET

**\$40**

Southwestern Salad- Roasted Corn, Tomatoes, Grilled Peppers, Red Onion, Avocado with Cilantro Lime Vinaigrette  
Grilled Skirt Steak  
Chicken Fajitas with Peppers  
Mexican Rice with Corn and Peas  
Refried Beans with Cilantro and Shredded Jack Cheese  
Warm Flour & Corn Tortillas  
Guacamole & Salsa  
Shredded Lettuce, Tomatoes, Cheddar Cheese, Onions, and Sour Cream  
Cinnamon-Sugar Churros with Chocolate Sauce

## ASIAN BUFFET

**\$36**

Baby Spinach Salad with Mandarin Oranges  
Vegetable Slaw with Sesame Dressing  
Vegetable Egg Rolls with Sweet & Sour Sauce  
Grilled Teriyaki Chicken  
Beef and Broccoli  
Stir Fry Rice with Vegetables  
Assorted Dessert Bars

## MIDWEST BUFFET

**\$42**

### Choose 1 Starter

House Made Beef Chili with Cheddar Cheese and Onions  
Greek Salad with Field Greens, Red Onion, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese and House Vinaigrette  
Mixed Green Salad with choice of 2 dressings  
Pasta or Potato Salad

### Choose 2 Entrees:

Italian Beef with Peppers & Onions, Hoagie Rolls and Giardiniera  
Vienna Hot Dogs, Poppy Seed Buns, Yellow Mustard, Pickled Relish, Sliced Tomato, Chopped Onions, Pickle Spear and Sport Peppers  
BBQ Chicken Breast  
BBQ Pulled Pork  
Meatball Sandwiches with Marinara & Mozzarella Cheese

### Choice of 2 Side Dishes:

Garden Herb Roasted Potato Wedges  
Loaded Tater Tots with Cheddar Cheese Sauce, Green Onion & Bacon  
Corn On The Cob  
Oven Roasted Vegetables

Comes with Warm Corn Muffins, & Assorted Bags of Chips  
Eli's Chicago Style Cheesecake with Strawberry Sauce

## SALAD & POTATO BAR

**\$30**

Romaine Lettuce & Mixed Garden Greens (2 Salad Options)  
Carrots, Tomatoes, Cucumbers, Olives, Red Onion, Crumbled Blue Cheese, Hard Boiled Egg, Parmesan Cheese, Crumbled Bacon, Grilled Chicken (All on the side)  
Champagne Vinaigrette & Ranch Dressings

Baked Potato Bar- Crumbled Bacon Bits, Scallions, Sautéed Mushrooms, Caramelized Onions, Chopped Steamed Broccoli, Sour Cream, Whipped Butter, Cheddar & Blue Cheese

Bread Sticks  
Cookies & Brownies

Add Soup Du Jour-\$5.00 per person

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# BOXED LUNCH & LIGHT FARE

## **SANDWICH TABLE     \$32**

Select up to 3 assorted sandwiches

Includes Coffee, Tea & Decaf  
Choice of Potato Salad, Cole Slaw, Pasta Salad or Fresh Fruit  
Assorted Cookies & Brownies

### **California Turkey Club Wrap**

Smoked Turkey Breast, Crispy Bacon, Avocado & Sprouts,  
Garlic Chive Cream Cheese Spread in a Flour Tortilla

### **Grilled Chicken Caesar Wrap**

Crisp Romaine, Croutons, Parmesan Cheese and Grilled Chicken  
With Caesar Dressing in a Flour Tortilla

### **Grilled Portabella Wrap**

Marinated Portabella Mushrooms, Arugula,  
Garden Basil, Tomatoes & Mozzarella Cheese,  
Balsamic Vinaigrette, in a Flour Tortilla

### **Roast Beef Baguette**

Shaved Roast Beef, Horseradish Cream, Red Onion, Provolone  
Cheese, Tomato & Lettuce served on a French Baguette

### **Chicken Avocado Sandwich**

Grilled Chicken, Avocado Slices, Applewood Smoked  
Bacon, Whole Grain Mustard Sauce, Swiss Cheese, Tomato  
and Arugula on a Brioche Roll

### **Smoked Ham & Swiss**

Applewood Smoked Ham, Mayo, Romaine, Tomatoes,  
Swiss Cheese on Pretzel Roll

### **Chicken Salad**

Chicken Salad, Walnuts & Dried Cherries  
Served on a Croissant with Cheddar Cheese

### **Add a Cup of Soup \$5**

Soup of the Day



## **TRAVELER'S BOXED LUNCH**

**\$31**

(Maximum of 3 selections and includes Chips, Apple, Cookie & Beverage)

Smoked Turkey with Romaine Lettuce, Tomato and Provolone Cheese,  
Served with Multi Grain Bread-Mayonnaise on the Side

Roast Beef with Romaine Lettuce, Tomato and Cheddar Cheese,  
Served on an Onion Roll-Horseradish Spread on the Side

Smoked Ham with Lettuce, Tomato and Swiss, Served on  
Marble Rye- Mayonnaise & Mustard on the Side

Roma Tomato, Mozzarella, Romaine Lettuce and Pesto Spread,  
Served on Ciabatta Roll

Chicken Caesar Wrap Served with Croutons & Shaved Parmesan

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# BREAKS

## THE COOKIE JAR- \$18 per person

Assorted Fresh Baked Cookies,  
Fudge Brownies and Lemon Bars

## BALL PARK - \$19 per person

Fresh Roasted Peanuts and Popcorn  
Pretzel Bites and Nacho Cheese

## HOT AND SPICY - \$18 per person

Crispy Tortilla Chips, Salsa, Guacamole, Sour  
Cream

## STAY HEALTHY - \$18 per person (Select Two)

Vegetable Crudités with Dip  
Seasonal Fresh Fruit with Yogurt Dipping Sauce  
Hummus and Pita Chips

## MEDITERRANEAN ANTIPASTO PLATTER-\$18 per person

Featuring Genoa Salami, Prosciutto, Fresh  
Mozzarella and Provolone Cheeses, Artichokes,  
Cherry Tomatoes, with Artisanal Crackers and  
Grilled Ciabatta

## ICE CREAM TIME - \$6 per person

Assorted Ice Cream Novelties

## SNACK TIME- \$19 per person

Assorted Mini Pizzas  
Bags of Assorted Potato Chips  
Pretzels, Peanuts, Popcorn  
Assorted Candy Bars



# PLATED DINNER

## DINNER MENU

Can also be Served as a Buffet for an Additional \$6 per person  
All Dinners include Rolls & Butter and Coffee, Tea & Decaf

### STARTERS (Select One)

Soup Du Jour

House Salad with Two (2) Dressings

Classic Caesar Salad with Garlic Croutons, Cherry Tomatoes and Shaved Parmesan

Spinach Salad with Red Onion, Feta and Raspberry Vinaigrette  
Baby Wedge with Tomatoes, Bacon and Blue Cheese dressing

Cucumber, Tomato and Bermuda Onion Salad with Balsamic Drizzle

### ACCOMPANIMENTS (Select Two)

Wild Rice Pilaf

Whipped Garlic Mashed Potatoes

Baked Potato with Sour Cream and Chives

Herb Roasted Potato Wedges

Grilled Asparagus

Honey Glazed Carrots

Sautéed Green Beans

Carrots, Broccoli & Cauliflower Medley

Roasted Vegetables

### DESSERTS (Select One)

New York Cheesecake with Raspberry Sauce

Lemon Berry Cake

Salted Caramel Cake

Flourless Chocolate Cake

Tiramisu

Assorted Dessert Bars

Assorted Cupcakes

### ENTREE

#### CHICKEN

\$48

Sautéed Chicken with Marsala Wine Mushroom Sauce

3-Cheese Stuffed Chicken

Stuffed Tomato Basil Chicken with Italian Cheeses in a Red Pepper Coulis

Roasted Chicken with Garden Herbs

Airline Chicken, Fresh Herbs, Butter & Natural Pan Jus

#### FISH

\$49

Pan Seared Wild Caught Grouper

With Virgin Olive Oil, Citrus & Fresh Herbs

Roasted Salmon with Champagne Chive Sauce

#### BEEF

\$58

New York Strip Steak

With Garlic Butter

Filet Medallions

Twin Medallions in a Brandy Peppercorn Sauce

Braised Short Rib

With Red Wine Demi Glace

#### VEGETARIAN

\$40

Eggplant Involtini

With Roasted Garlic Ricotta, Tomato Sauce, Fresh Mozzarella & Parmesan Cheese

Pasta Caprese

With Roma Tomatoes, Shallots, Fresh Basil and Penne Pasta; Topped with Fresh Shaved Parmesan Cheese

Parmesan & Wild Mushroom Risotto with Garden Herbs

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# CHOPPING BLOCK & MORE

ALL CARVING STATIONS ARE INTENDED AS AN ENHANCEMENT TO A DINNER RECEPTION, LUNCH OR DINNER ENHANCEMENT

Carving Stations include Assorted Sliced Rolls and Appropriate Accompaniments.



## CARVING STATIONS

### **SLOW ROASTED TURKEY BREAST** \$450

Served with Cranberry Chutney  
Serves 25

### **ROASTED MAPLE GLAZED HAM** \$450

With Whole Grain Mustard and Herbed Mayonnaise  
Serves 30

### **ROASTED TENDERLOIN OF BEEF** \$550

Served with Au Jus and Horseradish Cream  
Serves 25

### **WHOLE ROASTED PORK LOIN** \$475

Served with Garlic Herb Gravy and Apple Compote  
Serves 30

## COLD SELECTIONS

Prices are listed per 30 pieces

Bruschetta with Mozzarella and Basil	\$110
Mozzarella and Tomato Skewers	\$110
Hummus with Fresh Vegetables	\$110
Smoked Salmon with Lemon Crème Fraiche	\$150
Asparagus wrapped in Prosciutto	\$115
Tortellini Skewers	\$110
Shrimp Cocktail	\$150

## HOT SELECTIONS

Prices are listed per 30 pieces

Vegetable Quesadillas with Salsa	\$90
Meatballs with Marinara, BBQ or Swedish Sauce	\$95
Miniature Quiche Lorraine	\$110
Vegetable Spring Rolls with Sweet Chili Sauce	\$90
Boursin Stuffed Mushroom Caps	\$120
Crab Rangoon	\$130
Artichokes with Goat Cheese	\$130
Chicken Satay with Peanut Sauce	\$145
Miniature Crab Cakes	\$135

### **ASSORTED CHEESE DISPLAY** \$750

An Array of Domestic Crafted Cheeses, Presented with Artisan Crackers, Grapes, Fresh Berries, Walnuts  
(Serves 100 Guests)

### **VEGETABLE CRUDITES DISPLAY** \$600

Seasonal Fresh Garden Vegetables, Presented with Artisan Crackers and Dill Dip  
(serves 100 Guests)

### **ASSORTED FRUIT DISPLAY** \$350

Seasonal Sliced Fresh Fruit with Vanilla Yogurt Dip  
(serves 50)

### **ANTIPASTA DISPLAY** \$15 Per Person

Antipasto Display with Italian Meats and Cheeses, Olives and Peppers with Assorted Crackers

### **LATE NIGHT SNACK MENU-\$12 per person/per option**

#### Sliders

Mini Burgers with American Cheese, Ketchup and Mustard

#### Chicken Tenders

BBQ & Ranch Sauce on the side

#### Meatballs

In Marinara, BBQ or Swedish Sauce

#### Chicken Wings

Buffalo and BBQ Sauces

#### Cheese or Veggie Quesadillas

with Jack Cheese, Accompanied by Salsa and Sour Cream

#### Potato Skins

Served with Green onion, Bacon, Sour Cream & Cheese

#### Beef Taquitos

With Salsa & Sour Cream

#### Warm Pretzel Station

Served with whole Grain Mustard and Warm Cheese Sauce

#### Mozzarella Sticks

With Marinara Sauce

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# ENHANCEMENTS

## STATIONS

Prices listed are per person

### Pasta Station **\$22**

Bowtie Pasta  
Marinara and Alfredo Sauce  
Bell Peppers, Mushrooms, Broccoli & Onions  
Meatballs or Italian Sausage

### Fajita Station **\$24**

Chicken or Marinated Skirt Steak  
Sautéed Onions, Bell Peppers,  
Refried Beans, Shredded Cheese, Jalapenos,  
Cilantro, Salsa, Sour Cream & Guacamole, Flour  
Tortillas

### Baked Potato Bar **\$18**

Crumbled Bacon Bits, Scallions, Sautéed  
Mushrooms, Caramelized Onions, Steamed  
Broccoli, Sour Cream, Butter, Shredded  
Cheeses

### Pizza Station **\$17**

Assorted Pizzas to include Cheese, Sausage  
& Veggie, Red Pepper Flakes and Parmesan  
Cheese

### Slider Station **\$20**

Pulled Pork and Burgers with Cheese, serv  
with Ketchup, Mustard and Pickle Slices

### Deli Station **\$22**

Assortment of Ham, Turkey and Grilled  
Veggies served with Sliced Breads and Rol  
Nacho Bar **\$17**  
Tortilla Chips, Seasoned Ground Beef,  
and Pickles, Mustard & Mayo  
Black Beans & Cheese Sauce, Salsa,  
Guacamole, Cilantro, Onions, Jalapenos,  
Diced Tomatoes & Sour Cream

### Salad Station **\$17**

Romaine Lettuce, Carrots, Tomatoes,  
Cucumbers, Olives, Red Onion, Crumbled  
Blue Cheese, Avocado, Egg, Parmesan  
Cheese, Crumbled Bacon, Grilled Chicken  
Champagne Vinaigrette & Ranch Dressings  
Rolls & Butter  
(Ingredients all on the side)

## DESSERT STATIONS

Prices listed are per person

### Classic Sweet Table **\$13**

Mini Eclairs, Mini Neapolitans,  
Mini Tartlets & Petit Fours

### Deluxe Sweet Table **\$17**

Mini Eclairs, Mini Tartlets, Petit  
Fours, Chocolate Dipped  
Strawberries,  
Crème Puffs

### Petite Sweet Table **\$9**

An Assortment of Freshly Baked  
Cookies and Brownies

### Cupcake Display **\$6**

### Deluxe Coffee Bar **\$9**

Gourmet Coffee served with  
Chocolate Shavings, Sugar Sticks,  
Biscotti, assorted Flavored Syrups  
and Whipped Cream



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# CHILDREN'S MENU

Children's Menu available for guests ages 12 and under.

## CHILDREN'S SELECTIONS

\$16

Comes with choice of side & dessert

### Classic Burger

*Rain Crow Ranch Grass Fed Beef  
Add American Cheese*

### Penne Pasta & Meatballs

*Penne Pasta with Marinara and Parmesan Cheese*

### Grilled Cheese Sandwich

*American Cheese on White Bread*

### Chicken Fingers

*Served with choice of BBQ, Honey Mustard or Ranch  
Dipping Sauce*

### Peanut Butter & Grape Jelly

*Grape Jelly and Peanut Butter on White Bread*

### Mac-N-Cheese

Topped with toasted bread crumbs



## SIDES

Carrot and Cucumber Sticks  
Natural Cut Fries  
Green Beans  
Fresh Fruit Cup

## DESSERT

Brownie  
Vanilla Ice Cream  
Chocolate Chip Cookie

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# BEVERAGE PACKAGES

## OPEN BAR

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### Inclusions

Beer, Wine & Soft Drinks  
Full Premium Bar  
Full Super Premium

### First Hour

**\$16 per person**  
**\$24 per person**  
**\$28 per person**

### Each Additional Hour

**\$10 per person**  
**\$12 per person**  
**\$15 per person**

## HOSTED BAR

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Domestic Beer **\$6**  
Imported Beer **\$7**  
House Wine **\$8**  
Premium Spirits **\$9**  
Super Premium Spirits **\$10**

## CASH BAR

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Domestic Beer **\$7**  
Imported Beer **\$8**  
Premium Spirits **\$10**  
Super Premium Spirits **\$11**  
House Wine **\$8**

## PREMIUM BRANDS

New Amsterdam Vodka, Titos Vodka, Cruzan White Rum, Bombay Gin, Jose Cuervo Tequila, Amaretto, Four Roses Bourbon  
Seagram's 7 Whiskey, Cutty Sark Scotch

## SUPER PREMIUM BRANDS

Absolut Vodka, Captain Morgan Rum, Tanqueray Gin, Bombay Sapphire Gin, Corazon Tequila, Jack Daniels Whiskey,  
Dewar's Scotch, Jameson Irish Whiskey, Jim Beam Bourbon

## DOMESTIC & IMPORTED BEERS

Miller Lite, Coors Lite, MGD, Budweiser, Bud Lite, Corona, Amstel Light, Heineken

## WINES

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

\$150 Bartender Fee to Apply per 100 Guests

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# MEETING AIDS

## AUDIO COMPONENTS

Mixer (4 Channel Mixer) \$50.00

## MICROPHONES

Wired Lavalier \$50.00  
Handheld Microphone \$50.00  
Wireless Handheld \$125.00  
Lavalier \$90.00  
Floor Stands \$10.00  
Table Stands \$10.00

## PROJECTION COMPONENTS

LCD Projector-  
(800x600 Lumens) Including 1 HDMI Cable \$400.00

## SCREENS

6'x6' Screen \$60.00  
8'x8' Screen \$70.00  
10' Cradle Screen \$100.00

## MEETING AIDS

House Sound \$50.00  
Wired Internet \$150.00  
Wireless Internet Complimentary up to 10 MBPS  
Flipchart with Pad \$50.00  
Flipchart with Post It Pad \$60.00  
Tripod Easel \$10.00  
Whiteboard with Markers \$50.00  
Teleconference/Speaker Phone \$100.00  
Power Strip \$10.00  
Extension Cord \$10.00  
HDMI Cable \$40.00  
Laser Pointer \$50.00