

GENERAL INFORMATION

FUNCTION SPACE

Function space is assigned according to anticipated number of attendees. If attendance drops or increases, we reserve the right to change groups (with notification) to a room more suitable for attendance and optimum flow. Items placed on meeting room walls or any directional signs, must be approved by the hotel in advance. All changes to the setup of a meeting room must be submitted by noon the day before the event. Changes after this time will result in a \$250 room reset fee.

FOOD AND BEVERAGE

All catered functions, i.e. food and beverage, room rental and AV charges are subject to a 22.5% service charge, and 7.275% sales tax and 12.775% liquor tax. Food and beverage minimums pertain only to the food and beverage consumed during the meeting. Room rental, audio visual, service charge and tax are in addition to the applicable food and beverage minimum. State law requires 7.275% sales tax to be applied to the service charge. Service charge is not the property of any one employee and will be disbursed at the discretion of management. Final menu selections will be submitted two weeks prior to each function to ensure availability of the desired menu items. We take great pride in creating menus specially designed for your specific group needs. No food or beverage of any kind will be permitted into any banquet room by any guest. In accordance with license restrictions and the City of Bloomington's Health Department Regulations, Embassy Suites Hotel does not allow any food or beverage to be taken from banquet rooms.

GUARANTEES

Guaranteed number of attendees is required by noon three business days prior to your event. This is the minimum number of people for which you will be charged. This number cannot be lowered within the 3 business days prior to the event without the approval of the Food and Beverage Director. Monday and Tuesday guarantees must be received the Thursday prior to your event. If guarantees are not received, Embassy Suites Hotel will prepare and charge for the number of persons estimated on the Catering Contract.



GENERAL INFORMATION

PRICING

All prices are subject to change, however, prices are guaranteed 30 days in advance of your function. Pricing on audio visual and room rental fees are for an 8 hour period.

SECURITY AND LIABILITY

The hotel does not assume responsibility for items left unattended in the hotel public areas or meeting rooms. Please notify your Catering Manager in advance if your function may require hired security. The customer is responsible and shall reimburse the hotel for any damages, loss or liability incurred by the hotel by any of the function's guests or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

SHIPPING

The guest is responsible for shipping arrangements and all expenses of shipping material, merchandise, exhibits or any other items to and from the hotel.

Embassy Suites Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of shipped items upon arrival at the hotel. The hotel cannot guarantee acceptance of materials more than 2 days prior to the event date and cannot hold materials longer than 2 days following. If packages arrive more than two days prior to your event, a \$30 storage fee per day will be applied to your final bill.

MUSIC AND ENTERTAINMENT

All arrangements, name of group and sound levels must be approved in advance by the catering department. Entertainment may not be scheduled in any ballroom past 12:00 midnight.

By signing the catering contract, you have acknowledged to Embassy Suites Hotel and Tri-City Restaurant Management that you have read and understood the terms and conditions listed on the first two pages of the banquet menu.



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EMBASSY SUITES SPECIALTY DAY PACKAGES

On the following pages, you will find day packages created by Executive Chef Peter Christenson.

These packages give your meeting a specialized theme and are intended to make planning easier, while at the same time going above and beyond normal meeting expectations.

Packages may be altered to tailor your specific meeting needs.

There is a minimum of 30 attendees for each of the day packages. If your group does not meet 30 attendees, the minimum of 30 will be charged.



ELEMENTS OF WELLNESS

BEVERAGES

MORNING:
Regular &
Decaffeinated Coffee
Hot Herbal Tea
Assorted Juices
Mineral & Spring
Water

LUNCH:
Regular &
Decaffeinated Coffee
Spring Water
Assorted Sodas

BREAK:
Regular &
Decaffeinated Coffee
Hot Herbal Tea
Cold Bottled Tea
Mineral & Spring
Water

MORNING

Grapefruit Halves Bagels, Danishes & Muffins

Served with margarine, jam, preserves, peanut butter
and light cream cheese

Yogurt Parfait Bar

Vanilla yogurt, fresh berries, fruit, granola, dried fruit

LUNCH BUFFET

Strawberry and Brie Spinach Salad

Topped with candied walnuts and served with balsamic vinaigrette

Vegetable Platter

Served with roasted pepper hummus and green olive tapenade

Fried Pita Chips

Brown Rice

Turkey Cutlets

Sautéed with a parsley lemon caper sauce

Grilled Salmon

With a soy-ginger glaze and oriental vegetables with cilantro

Fruit Smoothies

ANTI-OXIDANT AFTERNOON BREAK

Dried Fruit Trail Mix

Individual Crudites Cups

Served with pesto aioli

Dark Chocolate Covered Raisins

Individual Fruit Yogurts

\$65.00
PER PERSON



GAME DAY

BEVERAGES

MORNING:
Regular &
Decaffeinated Coffee
Hot Herbal Tea
Assorted Juices
Mineral & Spring Water

LUNCH:
Regular &
Decaffeinated Coffee
Spring Water
Assorted Sodas

BREAK:
Mineral & Spring Water
Lemonade
Iced Tea

MORNING

French Toast Sticks
With warm maple syrup
Sticky Caramel Rolls
Sweet Rolls
Apples, Oranges and Bananas

LUNCH BUFFET

Coleslaw
Chili
Grilled Vienna Hot Dogs
Comes with sport peppers, relish, tomatoes, cucumbers,
onions and sauerkraut
Charbroiled Hamburgers
Wing Ding Sampler
Served with 3 sauces
Jo Jo Potatoes
Assorted Rolls, Sliced Cheeses and Condiments
Sliced Fresh Fruit

MID-AFTERNOON BREAK

Tortilla Chips
With salsa, pico de gallo and seasoned sour cream
Pretzels
Trail Mix
Freshly Baked Cookies and Bars

\$55.00
PER PERSON



Event & Catering Provided By Tri City Restaurants • A Restaurant Management Company
7901 34th Avenue South • Bloomington, MN 55425 • (952) 854-1000
All prices are subject to a 22.5% service charge and 7.275% sales tax. Prices are subject to change.

TROPICAL GETAWAY

BEVERAGES

BREAKFAST:
Regular &
Decaffeinated Coffee
Assorted Juices
Assorted Sodas
Mineral and Spring
Water

LUNCH:
Regular &
Decaffeinated Coffee
Hot Herbal Tea
Spring Water
Assorted Sodas

BREAK:
Regular &
Decaffeinated Coffee
Hot Herbal Tea
Mineral & Spring
Water
Assorted Sodas

\$60.00
PER PERSON

BREAKFAST

Fresh Sliced Fruit

With coconut, mango and papaya

Banana Bread, Poppy Seed Bread and Chocolate Chip Bread

Served with butter, honey and preserves

Assorted Pastries and Danishes

LUNCH BUFFET

Coconut Chicken Salad

Mixed greens topped with shredded coconut, mango, strawberry and shaved red onion. Finished with a Pina Colada dressing and served with coconut breaded chicken on the side

Grilled Mahi-Mahi

Topped with a pineapple and mango relish. Served with steamed rice and grilled pineapple rings

Suckling Pork Roast

With a brown sugar soy glaze and pineapple salsa

Coconut Shrimp

With cocktail sauce.

Jasmine Rice

Fruit Tart

Strawberry Shortcake

MID-AFTERNOON BREAK

Pineapple Tree

With fruit and cheese skewers.

Served with a honey-yogurt dipping sauce

White Chocolate Macadamia Cookies



PUTTIN' ON THE RITZ

BEVERAGES

BREAKFAST:

Regular &
Decaffeinated Coffee
Assorted Juices
Mineral & Spring
Water

MID-MORNING BREAK

Regular &
Decaffeinated Coffee
Hot Herbal Tea
Bottled Juice
Mineral & Spring
Water

LUNCH:

Mineral & Spring
Water
Assorted Sodas

"HIGH TEA" BREAK:

Flavored Iced Tea,
Assorted Hot Teas,
Mineral & Spring
Water

\$90.00
PER PERSON

BREAKFAST

Seasonal Fruit

Served with yogurt dip

Assorted Cold Cereal

With skim milk

Scrambled eggs

With boursin cheese and chives

Crisp Bacon

Sausage

Crispy Hashbrowns

Assorted Pastries, Danishes and Muffins

Belgian Waffles

Served with fruit toppings

MID MORNING BREAK

Dried Fruit Trail Mix

Apple Turnovers

With caramel sauce

Dark Chocolate Covered Raisins

LUNCH

Shrimp Cocktail

With cilantro cocktail sauce

Caesar Salad

Chop Salad

Blue cheese crumbles, bacon bits, cheddar cheese, diced chicken breast, peas, red onion
and buttermilk ranch dressing

Grilled Asparagus Platter

With shaved red onions and roasted red bell pepper topped with balsamic vinaigrette

Grilled Focaccia Bread

Brushed with extra virgin olive oil and fresh herbs

Slow Roasted New York Strip Loin

Carved with silver dollar buns and accompaniments

Marsala Chicken

Chicken breasts sauteed with mushrooms in a rich Marsala sauce

Yukon Gold Whipped Potatoes

Strawberries Romanoff

This classic dessert is made with sliced strawberries soaked in liquor and orange juice,
topped with whipped cream.

Bailey's Chocolate and Espresso Mousse Cups

"HIGH TEA" AFTERNOON BREAK

Petit Fours

Truffles

Sliced Fruit

Warm Scones



MORNING DELIGHTS

EMBASSY SUITES EXPRESS

CONTINENTAL BREAKFAST

A Selection of Chilled
Fruit Juices, Coffee,
Decaffeinated Coffee, and
Herbal Teas, Whole Fruit,
Granola Bars, Yogurt,
Homemade Breakfast
Pastries, Muffins and
Bagels with Cream
Cheese, Preserves, and
Butter

MID-MORNING BEVERAGE REFRESH

Afternoon Coffee Break
Coffee, Decaffeinated
Coffee, Herbal Teas,
Assorted Soft Drinks, and
Bottled Water, Cookies,
Brownies, and Bars

\$25.95

AM BREAK

Coffee, Decaffeinated
Coffee, Herbal Teas,
Assorted Soft Drinks, and
Bottled Water
\$8.95
PER PERSON

BREAKFAST TICKETS

Full use of our Complimentary

Breakfast in the Atrium including: a selection of chilled fruit
juices, regular and decaffeinated coffee, and herbal teas,
Danishes, muffins, bagels, toast, English muffins, cold cereal,
scrambled eggs, sausage links, bacon, French toast, pancakes,
potatoes, and cooked to order eggs or omelets

\$17.00
PER PERSON

CONTINENTAL BREAKFAST

A selection of chilled fruit juices, regular and decaffeinated
coffee, herbal teas, homemade breakfast pastries, muffins,
caramel rolls, cinnamon rolls and bagels with cream cheese,
preserves and butter

\$12.95
PER PERSON

Add fresh sliced fruit
\$3.95
PER PERSON

STAY FIT BREAKFAST

Smoothie of the day, whole bananas, apples, oranges,
muffins, margarine, honey, bagels with light cream cheese.
Assorted cold cereals with skim and 2% milk. Oatmeal with
brown sugar, raisins, candied pecans and dried cranberries.
Yogurt parfait bar with vanilla yogurt, fresh berries and granola

\$14.95
PER PERSON



SPECIALTY BREAKS

PM BREAK

Regular and decaffeinated coffee, herbal teas, assorted soft drinks, bottled water, cookies and bars

\$10.95

PER PERSON

APPLE ORCHARD

Hot apple cider, apple juice, coffee, sodas, apple slices with caramel dip, apple turnovers with caramel and caramel popcorn

\$12.95

PER PERSON

CHOCOLATE FIX

Assorted sodas and bottled water, hot chocolate, fresh baked chocolate chip cookies, strawberries with chocolate, chocolate covered peanuts, M&M's and brownies

\$12.95

PER PERSON

ENERGY BREAK

Energy drinks, bottled iced teas, regular and decaffeinated coffee, assorted sodas, dried fruit trail mix, whole fruit, mini chocolate candy bars, assorted power and granola bars

\$14.95

PER PERSON

SWEET AND SALTY

Tortilla chips with salsa, pico de gallo, and seasoned sour cream. Pretzels and trail mix, fresh baked cookies & bars. Spring and mineral water, lemonade and iced tea

\$7.95

PER PERSON

AFTERNOON DELIGHT

Lemonade, assorted sodas and iced tea, fresh fruit slices, white, caramel and cheese popcorn, potato chips with dip, assorted bars and brownies

\$10.95

PER PERSON



SPECIALTY BREAKS

ENHANCEMENTS

Sliced Breakfast Breads
\$2 PER PERSON

Assorted Bars & Cookies
\$1 PER PERSON

Mini Fresh Fruit Tartlets
\$4 PER PERSON

Chocolate
Covered Strawberries
\$2 PER PERSON

Energy or Granola bars
\$3 PER PERSON

Assorted Biscotti
\$1 PER PERSON

Mixed Nuts with Wasabi
Peas
\$1 PER PERSON

Bags of Popcorn, Pretzels &
Potato Chips
\$2 PER PERSON

THE MARKET

Duet of artesian cheeses with crostini, roasted peppers, olives, artichoke hearts and grapes. Shooters of carrots and celery sticks with bleu cheese dressings. Regular and decaffeinated coffee and assorted teas, assorted sodas and bottled waters
\$13.95
PER PERSON

WOOLLEY'S BAKERY ITEMS

Warm scones, gourmet donuts, apple and cherry turnovers, whole fresh fruit, assorted sodas, bottled water and coffee
\$12.95
PER PERSON

A TIME FOR INDULGENCE

Assorted frozen treats, assorted candy bars, fresh baked cookies and brownies, spring and mineral waters, assorted sodas, regular and decaffeinated coffee and hot tea
\$10.95
PER PERSON

CANDY BAR

Dots, Licorice, Totties, Hot Tamales, mini candy bars, cotton candy, sodas, water, regular and decaffeinated coffee and herbal tea
\$12.95
PER PERSON

ANTI-OXIDANT BREAK

Dried fruit trail mix, individual crudites cups with pesto aioli, dark chocolate covered raisins and individual fruit yogurts, assorted herbal teas spring and mineral waters and assorted juice
\$9.95
PER PERSON



BREAKFAST BUFFETS

AMERICAN BREAKFAST BUFFET

Assortment of Fruit Juices

Doughnuts, Muffins and Pastries

Scrambled Eggs with Cheese and Chives

Blueberry Pancakes with warm syrup

Country Style Sausage Links

Hash Browns

\$14.95

PER PERSON

THE RISE AND SHINE BREAKFAST

Assortment of Fruit Juices

Scrambled Eggs

Scrambled eggs with cheddar cheese, ham and green onions

Raspberry and Cream Cheese Stuffed French Toast

Served with maple syrup

Sliced Smoked Bacon

Home Fries

\$18.95

PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER
MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

NEW YORK DELI BUFFET

Soup Du Jour
Cole Slaw
Pasta Salad
Tossed Garden Salad
Assorted Gourmet Kettle Chips
**Sliced Roast Beef, Smoked Turkey, Ham, Salami
and Corned Beef**
Sliced Swiss, Cheddar, Provolone and Pepper Jack Cheese
**Shredded Lettuce, Sliced Tomatoes, Red Onions, and
Pickles**
Assorted Condiments
Assortments of Freshly Baked Bread and Rolls
Gourmet Cookies and Bars
\$24.95
PER PERSON

MANHATTAN HOT DELI BUFFET

Beef Minestrone Soup
Pasta Salad
Chips
Baby Red Potato Salad
Caesar Salad
Greek Salad
Feta cheese, cucumber, tomato, Romaine lettuce and red wine vinaigrette
Hot Carved Turkey Breast
Hot Carved Corned Beef
Hot Carved Roasted Pitt Ham
Our hot meats are served sliced on a cutting board over heat lamps
Croissants, bagels, foccacia bread, French baguettes and multigrain bread
Lettuce, Tomatoes and Pickles
Grasshopper Pie, Strawberry Shortcake and Caramel Brownies
\$28.95
PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER
MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

SOUTH OF THE BORDER BUFFET

Chips & Salsa

Tri-colored chips served with salsa

Hard & Soft Shell Taco Bar

Seasoned beef, cheese, tomatoes, black olives,
shredded lettuce, sour cream and guacamole

Tropical Fruit Salad with Coconut

Chicken Quesadillas

Pork Carnitas

Shredded pork topped with chopped cilantro and
lime

Chili Rice

With fresh vegetables

Fruit Tart

A flaky pastry shell and rich pastry cream
topped with fresh fruit
\$26.95

PER PERSON

RETRO BUFFET

Tossed Green Salad

House salad with your choice of dressing

Jello with Fruit Cocktail

Country Meatloaf

With brown gravy

Oven Roasted Boneless Pork Chops

Slow roasted pork loin with applesauce

Grandma's Fried Chicken

Fresh crispy herb fried chicken

California Vegetable Medley

Real Mashed Potatoes

Chocolate and Strawberry Mousse

\$26.95

PER PERSON

NORTHLANDER BUFFET

Coleslaw

Fresh Vegetable Tray

Walleye Fingers

With a dill remoulade and lemon wedges

Hot Smoked Salmon

Served with traditional accompaniments of chopped egg, red onion, cream cheese and
capers with mini bagels and toasted rye bread

Swedish Meatballs

Beef meatballs in a rich brown sauce with braised red cabbage

Mashed Potatoes

Green Bean Mushroom Casserole

topped with fried onion straws.

Grandma's Carrot Cake

\$28.95

PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER
MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

THE SPA BUFFET

Strawberry and Brie Spinach Salad

Topped with candied walnuts and served with balsamic vinaigrette

Vegetable Platter

Served with roasted pepper hummus and green olive tapenade

Fried Pita Chips

Brown Rice

Turkey Cutlets

Sautéed with a parsley lemon caper sauce

Grilled Salmon

With a soy-ginger glaze and oriental vegetables with cilantro

Fruit Smoothies

\$27.95

PER PERSON

FAR EAST BUFFET

Teriyaki Salad

Napa cabbage, mandarin oranges, shaved red onion and red bell peppers in a Ponzin vinaigrette and topped with julienned chicken

Tropical Fruit Display

Pork Chow Mein

Served with chow mein noodles

Beef and Broccoli

Sweet & Sour Chicken

Stir Fried Rice

White Rice

Egg Rolls,

Cream Cheese Wontons

Fortune Cookies

Banana Cake

\$25.95

PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER
MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

LITTLE ITALY BUFFET

Caesar Salad

Tossed Salad

Pasta Salad

Minestrone Soup

The classic Italian vegetable pasta soup

Pasta Farfalle

With Alfredo sauce, zucchini, yellow squash, red onions and red peppers

Chicken Pomodoro

Grilled chicken breast topped with sundried tomato sauce, sauteed spinach and pine nuts

Pasta Vodka

Penne pasta with Italian sausage, ham and Prosciutto

Herb Breadsticks

Tiramisu and Cannoli

\$25.95

PER PERSON

MINNESOTAN "YOU BETCHA" BUFFET

Chicken Wild Rice Soup

Tossed Salad

Tater Tot Casserole

Ground beef, mushrooms, green beans, cheese and onion casserole

Topped with crunchy tater tots

Pot Roast

Served with pan gravy

Chicken Ala King

Corn with Pimento

Roasted Baby Potatoes

Baking Powder Biscuits

Chocolate Cake

\$26.95

PER PERSON



PLATED LUNCHEON

ALL PLATED LUNCHEONS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

CHOICE OF ONE

Caesar Salad

Romaine lettuce, parmesan, creamy Caesar dressing and homemade

Fresh Fruit Cup

Tossed Salad
Served with your choice of dressing

CHOICE OF ONE

Chicken Marsala

Pan seared chicken breast topped with a Marsala wine sauce. Served with quartered mushrooms and Chef's choice of starch and vegetable

\$19.95 PER PERSON

Chicken Picatta

Pan seared chicken breast with a lemon cream sauce and capers. Served with Chef's choice of starch and vegetable

\$19.95 PER PERSON

Champagne Chicken

Pan seared chicken breast with roasted grapes and leeks in a light cream sauce. Served with Chef's choice of starch and vegetable

\$19.95 PER PERSON

Apricot Pork Loin

Pork loin stuffed with dried apricots in a spicy brandy marinade. Sliced then topped with a brown gravy over whipped potatoes with vegetables

\$20.95 PER PERSON

Panko Walleye

Walleye coated in a panko bread crumb crust with a lemon aioli. Served with wild rice pilaf, lemon and vegetables

\$28.95 PER PERSON

Petite Filet Mignon

USDA Choice tenderloin of beef grilled medium and topped with steak butter. Served with roasted baby potatoes and chef's vegetable du jour

\$29.95 PER PERSON

Pasta Vodka

Ground Italian sausage, roasted red peppers and Prosciutto ham simmered in a creamy vodka tomato sauce, tossed with penne pasta and topped with fresh grated parmesan

\$18.95 PER PERSON

CHOICE OF ONE

Chocolate and Strawberry Mousse ~ Individual Fruit Flans ~ Key Lime Pie with Citrus Sauce ~ Chocolate Torte with Berries ~ Strawberries Romanoff ~ New York Style Cheesecake with Raspberry

SPLIT PLATE FEE: \$2.50 THREE ENTRÉE MAXIMUM - NOT ALL ENTREES CAN BE PREPARED AS A SPLIT PLATE.



SMALL PLATES BUFFET

ALL DINNER BUFFETS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER
MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

ENJOY INDIVIDUAL PORTIONS AND EXCITE YOUR CULINARY SENSES!

Caesar Salad Lettuce Leafs

Individual Vegetable Crudites Cups

Shrimp Cocktail Shooter

with cilantro cocktail sauce

Beef Strip Loin

Carved and served over roasted Yukon gold potatoes. Topped with a buerre-rouge sauce

Pork Loin

Stuffed with a dried cherry compote, served over cabbage sautéed with smoked
bacon, onions and apple

Farfalle Pasta

Tossed with spinach, marinated Roma tomatoes,
garlic, Feta cheese, olive oil and white wine

Gourmet Coffee and Hot Chocolate Bar

Chocolate Fountain

With assorted fruit, cookies and marshmallows for dipping

\$49.95

PER PERSON

LAS VEGAS BUFFET

Mini Shrimp Cocktails

Caesar Salad

Baby Red Potato Salad

Seafood Alfredo

Three Cheese Roasted Red Pepper Chicken Roulade

Carved Prime Rib

With horseradish cream sauce

Silver Dollar Buns

Whipped Yukon Gold Potatoes

Martini Desserts

Brownie & cheesecake desserts served in martini glasses

\$46.95

PER PERSON



EMBASSY BUFFET

ALL DINNER BUFFETS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

MINIMUM OF 25 PEOPLE. A SMALL GROUP FEE OF \$35 WILL BE APPLIED TO ALL GROUPS SMALLER THAN 25.

INCLUDES

Spinach Salad

With sliced strawberries and feta cheese with toasted almonds in a raspberry vinaigrette

Caesar Salad

Romaine lettuce with croutons and parmesan cheese in a creamy Caesar dressing

Farmer's Market Vegetable Tray

Grilled and raw vegetables

CHOICE OF FOUR

Pasta Vodka

Ground Italian sausage, roasted red pepper and Prosciutto simmered in a creamy vodka tomato sauce, topped with parmesan cheese

Three Cheese Chicken Roulade

Chicken stuffed with ricotta, parmesan and mozzarella cheese.

Served in a red pepper cream sauce

Apricot Stuffed Pork Loin

Stuffed with brandied apricots then slow roasted and sliced with a rich brown sauce

Grilled Salmon

Whole salmon filets topped with a mango relish

Chicken Pomodoro

Grilled chicken with spinach, sun dried tomatoes and pine nuts

Pecan Crusted Walleye

Topped with a sweet maple butter

Western Sirloin

Grilled sirloin topped with buttermilk blue cheese and bacon over sautéed mushrooms and onion

CHOICE OF THREE

Whipped Yukon Gold Potatoes ~ Wild Rice Pilaf ~ Fettuccine Alfredo~

Roasted Baby Potatoes ~ Green Beans Almandine ~ Honey Glazed Carrots~

Scalloped Potatoes ~ Vegetable Medley

THE FINALE

Chef's Grand Dessert Buffet

\$55.00

PER PERSON



PLATED DINNER

ALL PLATED DINNERS INCLUDE: REGULAR & DECAFFEINATED COFFEE, HOT & ICED TEA, FRESHLY BAKED BREAD & BUTTER

CHOICE OF ONE

Caesar Salad

Romaine lettuce with croutons, parmesan cheese and creamy Caesar dressing

Fresh Mixed Spring Greens

Served with raspberry vinaigrette

Mixed Greens

Raspberries, mandarin oranges, sunflower seeds, champagne vinaigrette

Boston Bibb Salad

With cherry tomatoes, walnuts, goat cheese, balsamic vinaigrette

Tossed Salad

Crisp iceberg with tomato, red onion, croutons and choice of dressing

CHOICE OF ONE

Champagne Chicken

With leeks and grapes. Served with Chef's choice of starch and vegetables

\$26.95 PER PERSON

Capelini Provencale

Marinated artichoke hearts, roma tomatoes, red onion, kalamata olives and capers tossed in white wine and olive oil with capalini pasta and with parmesan cheese

\$22.95 PER PERSON

Rosemary Rack of Lamb

Petite rack of lamb in a rosemary and red wine marinade. Grilled with a merlot shallot sauce and mint gastrique. Served

over whipped potatoes

\$39.95 PER PERSON

Bourbon Marinated Pork Chops

Served with au gratin potatoes and Chef's vegetable medley

\$27.95 PER PERSON

Panko Walleye

Hand breaded with seasoned Japanese bread crumbs. Served with lemon aioli. Served with Chef's choice of starch and vegetable

\$32.95 PER PERSON

Grilled Atlantic Salmon

Topped with your choice of mango salsa or lemon-dill sauce. Served with Chef's choice of starch and vegetable

\$33.95 PER PERSON

Filet Mignon

Served with port deli-glacé and béarnaise, over roasted fingerling potatoes

\$42.95 PER PERSON

CHOICE OF ONE

Chocolate and Strawberry Mousse ~ Individual Fruit Flans ~ Key Lime Pie with Citrus Sauce ~ Chocolate Torte with Berries ~ Crème Brulee ~ New York Style Cheesecake with Raspberry Sauce

SPLIT PLATE FEE: \$2.50



THREE ENTRÉE MAXIMUM -
NOT ALL ENTREES CAN BE PREPARED AS A SPLIT PLATE

HOT HORS D' OEUVRES

EACH ORDER ~ 50 PIECES

Beef Brochette

With a light teriyaki glaze
\$150.00

Teriyaki Chicken Satay

With cucumber yogurt
\$150.00

Spanikopita

Spinach and Feta puffs
\$130.00

Coconut Shrimp

Crispy jumbo shrimp with a coconut breading
\$130.00

Pork & Vegetable Egg Rolls

Fried crispy and served with hot mustard sauce
\$100.00

BBQ, Swedish or Sweet -n- Sour Meatballs

\$100.00

Crab Cakes

With Cajun remoulade
\$150.00

Walleye Fingers

With dill remoulade
\$125.00

Mini Reubens and Rachaels

Cocktail rye with thousand island dressing, sauerkraut, turkey or corned beef & Swiss cheese
\$125.00

Traditional Buffalo Wings

\$100.00

Bacon Wrapped Chestnuts

Water chestnuts wrapped in bacon
\$125.00

Mozzarella Cheese Sticks

\$100.00

Crab Stuffed Mushroom Caps

\$125.00

Bacon Wrapped Scallops

With lime & cilantro
\$175.00

Apple Brie

Crostini with candied pecans or raspberry puree
\$100.00



COLD HORS D' OEUVRES

EACH ORDER ~ 50 PIECES

JUMBO SHRIMP COCKTAIL

Served with cilantro cocktail sauce

\$150.00

CHICKEN SALAD

On a Belgium cadive with red grape halves & cashews

\$85.00

DEILED EGGS

Traditional Style

\$75.00

BEEF CANAPÉ

Tenderloin of beef served on sliced baguette with a creamy horseradish sauce

\$100.00

FRESH FRUIT SKEWERS

Seasonal fruit on skewers

\$75.00

SMOKED SALMON

On toast points, with dill cream cheese

\$100.00

SHRIMP SHOOTERS

Served in a shot glass with cilantro cocktail sauce

\$150.00

BRUSCHETTA

Garlic toasted crustini with tomato, basil & feta cheese

\$85.00

ASSORTED CANAPÉS

Assorted ham, shrimp, smoked salmon & salami cornets

\$85.00

CUCUMBER SHRIMP

Shrimp served with dill cream cheese

\$100.00

SUSHI

Available by request

MARKET PRICE

MEDITERRANEAN CROSTINI

Toasted pita bread topped with green olive tapenade, roma tomatoes, kalamata olives, artichoke hearts, red onion & feta cheese

\$100.00

PROSCIUTTO WRAPPED MELON

Fresh sliced melon wrapped in Italian cured ham

\$100.00



THE CARVERY

CARVER \$75.00 PER HOUR, 2 HOUR MINIMUM
ALL CARVED ITEMS INCLUDE FRESH BAKED SILVER DOLLAR ROLLS

Baron of Beef

With Horseradish Sauce
\$8.95 PER PERSON

Turkey Breast

With cranberry chutney
\$7.95 PER PERSON

Herb Roasted Prime Rib

With Au Jus
\$14.95 PER PERSON

Pitt Ham

With whole grain
Dijon mustard
\$8.95 PER PERSON

Grilled Pork Loin

With apple chutney
\$8.95 PER PERSON

INTERACTIVE STATIONS

We can create interactive stations for your attendees to enjoy. Below are some ideas:

MARTINI MASHED POTATO BAR
CREATE YOUR OWN PASTA BAR
LETTUCE WRAP STATION
HOT DOG CART
COTTON CANDY STATION
HOT CHOCOLATE STATION
FAVORITE COOKIE/CANDY STATION
CHOCOLATE FOUNTAIN STATION

Please talk to your Catering Manager if you are interested in hosting an interactive station



PLATTER SPECIALTIES

EACH ORDER SERVES 50 PEOPLE

FARMERS MARKET DISPLAY

Combination of grilled vegetable and raw vegetables, served with ancho chili sauce & dill dip
\$160.00

INTERNATIONAL CHEESE BOARD

With fresh grapes, strawberries and crackers
\$195.00

FRESH SEASONAL FRUIT TRAY

With honey yogurt dip
\$185.00

RAW VEGETABLE PLATTER

With dill dip
\$140.00

BAKED BRIE

Infused with raspberry puree and sliced almonds, served with crackers & sliced baguettes
\$125.00

SPINACH DIP

With French bread and pita triangles
\$125.00

SMOKED SALMON PLATTER

Whole smoked salmon served with a dill cream cheese, lemons, capers & marble rye bread
\$175.00

SEVEN LAYER DIP

Cream cheese, salsa, lettuce, tomato, cheddar cheese, black olives & jalapenos with tortilla chips
\$100.00

DELI MEAT AND CHEESE PLATTER

With petite rolls
\$225.00

GRILLED ANTIPASTO TRAY

With Italian meats and cheeses, assorted grilled vegetables, artichokes, olives & Italian breads
\$240.00

WARM CRAB AND ARTICHOKE DIP

With crustini and pita bread
\$150.00

SLICED TENDERLOIN OF BEEF

With roasted peppers, wild mushrooms, horseradish sauce & petite rolls
\$295.00

CHEF'S GRAND DESSERT BUFFET

With cheesecakes, tortes, cakes & pies
\$6.95 PER PERSON

ICE AND WATERMELON CARVINGS AVAILABLE UPON REQUEST



BARS

HOSTED OR OPEN BAR

HOST OR HOSTESS OF THE EVENT PURCHASES ALL BEVERAGES FOR ENTIRE GROUP.
PRICES DO NOT INCLUDE SERVICE CHARGE AND MINNESOTA STATE SALES AND LIQUOR TAX.
HOSTED BAR, KEGS AND DRINK TICKETS ARE SUBJECT TO A 12.775% LIQUOR TAX.

CALL BRANDS

COCKTAILS	\$5.50
DOMESTIC BEER	\$4.00
IMPORTED BEER	\$5.00
VINTAGE WINE BY THE GLASS	\$6.00
SOFT DRINKS	\$3.00
BOTTLED WATER	\$3.00
WINE COOLERS	\$5.00
NON-ALCOHOLIC BEER	\$4.00

PREMIUM BRANDS

COCKTAILS	\$7.00
CORDIALS	\$7.50

CASH BAR

ALL GUESTS PURCHASE THEIR OWN BEVERAGES AT THE TIME OF THE EVENT.
PRICES INCLUDE SERVICE CHARGE AND MINNESOTA STATE SALES AND LIQUOR TAX.

CALL BRANDS

COCKTAILS	\$6.00
VINTAGE WINE BY THE GLASS	\$6.00
WINE COOLERS	\$5.00
DOMESTIC BEER	\$5.00
IMPORTED BEER	\$6.00
NON-ALCOHOLIC BEER	\$5.00
SOFT DRINKS	\$4.00
BOTTLED WATER	\$4.00

PREMIUM BRANDS

COCKTAILS	\$7.50
CORDIALS	\$8.00

KEGS OF BEER (16 GALLON) MUST BE ORDERED IN ADVANCE WITH CATERING MANAGER.
BUDWEISER, BUD LIGHT, KILLIANS, BLUE MOON, REDHOOK OR MICHELOB GOLDEN LIGHT.
KEG PRICES ARE \$395 FOR ALL DOMESTIC BEERS.
IMPORTED DRAFT BEER PRICED ON REQUEST.

HOST DRINK TICKETS MAY BE PURCHASED BY HOST AND GIVEN TO GUESTS FOR DRINK REDEMPTION AT \$6.00 PER TICKET, REGARDLESS OF BEVERAGE.

MIMOSAS AND BLOODY MARYS \$75.00 PER GALLON. (SERVES 20 CUPS)

A \$75.00 CHARGE PER BARTENDER WILL BE APPLIED TO ALL HOSTED OR CASH BARS.



WINE LIST

WHITE WINES

HOUSE WHITE WINE (CRANE LAKE)	\$24
CHARDONNAY, FIRESTONE	\$27
CHARDONNAY, COLUMBIA CREST GRAND ESTATES	\$30
CHARDONNAY, CHATEAU STE. MICHELLE	\$34
CHARDONNAY, MERRYVALE "STARMONT"	\$54
CHARDONNAY, ST. SUPERY	\$45
CHARDONNAY, ST. FRANCIS	\$38
PINOT GRIGIO, SANTI	\$32
PINOT GRIGIO, PIGHIN	\$40
SAUVIGNON BLANC, BRANCOTT	\$28
SAUVIGNON BLANC, BENZIGER	\$30
RIESLING, SAINT "M"	\$37
RIESLING, CHATEAU STE. MICHELLE	\$29
WHITE ZINFANDEL, CYPRISS	\$28

CHAMPAGNE & SPARKLING WINES

PERRIER JOUET FLEUR DE CHAMPAGNE	\$255
TAITTINGER BRUT "LA FRANCAISE"	\$110
TAITTINGER "TAITT FOR TWO"	\$57
MARTINI & ROSSI ASTI	\$37
DOMAINE STE. MICHELLE BRUT	\$35

RED WINES

HOUSE RED WINE (CRANE LAKE)	\$24
CABERNET SAUVIGNON, COLUMBIA CREST GRAND ESTATES	\$33
CABERNET SAUVIGNON, J.LOHR "SEVEN OAKS"	\$40
CABERNET SAUVIGNON, ST. SUPERY	\$45
CABERNET SAUVIGNON, BENZIGER FAMILY WINERY	\$52
MERLOT, SMOKING LOON	\$31
MERLOT, AQUINAS	\$33
MERLOT, CHATEAU STE. MICHELL "INDIAN WELLS"	\$50
MERLOT, ST. FRANCIS	\$43
MALBEC, TRAPICHE "OAK CASK"	\$32
SHIRAZ, WYNDHAM ESTATES "BIN 555"	\$34
SHIRAZ, JACOB'S CREEK	\$28
PINOT NOIR, BRANCOTT RESERVE	\$55
PINOT NOIR, RODNEY STRONG	\$45
PINOR NOIR, FOREST GLEN	\$32
COTES DU RHONE, PARALLELE "45"	\$34
RED ZINFANDEL, GNARLY HEAD	\$36
CHIANTI CLASSICO RISERVA, NOZZOLE	\$43
TEMPRANILLO, MARQUES DE ARIENZO	\$36

WOOLLEY'S CELLAR SELECTIONS

CAKEBREAD CHARDONNAY (NAPA)	\$95
ST. FRANCIS RESERVE CHARDONNAY (SONOMA)	\$65
CHATEAU STE. MICHELLE "COLD CREEK" CHARDONNAY (COLUMBIA VALLEY)	\$69
MERRYVALE PROFILE (NAPA)	\$200
JOSEPH PHELPS CABERNET SAUVIGNON (NAPA)	\$100
J.LOHR "HILLTOP" CABERNET SAUVIGNON (PASO ROBLES)	\$74
CHATEAU STE. MICHELLE "CANOE RIDGE" MERLOT (COLUMBIA VALLEY)	\$61
ANTINORI "TOSCANA" SUPER TUSCAN (TUSCANY)	\$55
DOMAINE CARNEROS PINOT NOIR (CARNEROS)	\$63
RODNEY STRONG RESERVE PINOT NOIR "JANE'S VINEYARD" (RUSSIAN RIVER)	\$70
SEQUOIA GROVE RESERVE CABERNET SAUVIGNON (NAPA VALLEY)	\$80

IF YOU HAVE A PREFERENCE FOR A WINE NOT ON THIS LIST PLEASE
SPEAK TO YOUR CATERING MANAGER AND THEY WILL SPECIAL ORDER IT FOR YOU.

WINES LISTED ON THIS PAGE ARE SUBJECT TO 12.775% LIQUOR TAX.



A'LA CARTE ITEMS

BEVERAGES CHARGED BY THE GALLON

REGULAR COFFEE	\$45.00
DECAFFEINATED COFFEE	\$45.00
ICED TEA	\$30.00
GODIVA HOT CHOCOLATE	\$45.00
HOT APPLE CIDER	\$30.00
FRUIT PUNCH	\$30.00
LEMONADE	\$30.00

(1 gallon serves approximately 20 cups)

BEVERAGES CHARGED BY THE POT

REGULAR COFFEE	\$25.00
DECAFFEINATED COFFEE	\$25.00
ICED TEA	\$18.00
TEA - REGULAR & HERBAL	\$18.00

(1 pot serves approximately 10 cups)

BEVERAGES CHARGED ON CONSUMPTION

SOFT DRINKS (PEPSI PRODUCTS)	\$3.00
SOFT DRINKS (COKE PRODUCTS)	\$3.50
BOTTLED WATER	\$3.00
MINERAL AND SPRING WATER	\$3.95
BOTTLED JUICES	\$3.00
ENERGY DRINKS	\$4.95
2%, SKIM OR CHOCOLATE MILK	\$3.00
TEAS (REGULAR, DIET & GREEN)	\$3.75
REGULAR & HERBAL TEA BAGS	\$2.50

OTHER SPECIALTY DRINKS AVAILABLE UPON REQUEST.

ITEMS CHARGED BY THE DOZEN

ASSORTED HOMEMADE COOKIES	\$26.00
Chocolate chip, peanut butter, oatmeal raisin, sugar & English toffee	
BAGELS WITH CREAM CHEESE	\$32.00
ASSORTED DANISH PASTRIES	\$28.00
Croissants, muffins, nut breads, caramel pecan rolls & cinnamon rolls	
HARD BOILED EGGS	\$6.00
FUDGE BROWNIES	\$28.00
ASSORTED BARS	\$28.00
ASSORTED NUT BREADS	\$28.00
CHOCOLATE DIPPED STRAWBERRIES	\$36.00

ITEMS CHARGED BY THE POUND

POPCORN	\$10.00
PRETZELS	\$15.00
TORTILLA CHIPS	\$20.00
with nacho cheese & salsa	
POTATO CHIPS	\$20.00
DRY ROASTED PEANUTS	\$24.00
DELUXE MIXED NUTS	\$28.00
CHEX MIX	\$22.00
TRAIL MIX	\$22.00

ITEMS CHARGED ON CONSUMPTION

WHOLE FRESH FRUIT	\$1.95
GRANOLA BARS	\$1.95
INDIVIDUAL FLAVORED YOGURTS	\$2.95
INDIVIDUAL COLD CEREAL	\$2.25
ICE CREAM BARS	\$2.95
CANDY BARS	\$2.00

ITEMS CHARGED PER PERSON

FRESH SLICED FRUIT TRAY	\$3.95
VEGGIES AND DIP	\$3.95
JUMBO HOT PRETZEL	\$2.50
with cheese sauce and hot mustard	

OTHER SPECIALTY ITEMS AVAILABLE UPON REQUEST.



AUDIO VISUAL

OVERHEAD PROJECTORS

HIGH INTENSITY - 3000 LUMENS\$50.00

LCD PROJECTORS

2500 ANSI LUMENS\$250.00

LAPTOP COMPUTER WITH OFFICE XP\$300.00

SLIDE PROJECTORS

KODAK 35MM\$60.00

* Includes 1 slide tray and wired remote

WIRELESS REMOTE\$30.00

TRIPOD SCREENS

6' x 6'\$55.00

8' x 8'\$65.00

FASTFOLD SCREENS

7.5' x 10'\$60.00

ADD DRAPE KIT\$50.00

VIDEO EQUIPMENT

VCR\$95.00

CAMCORDER WITH TRIPOD\$95.00

VHS TAPES AVAILABLE\$7.50 EACH

SPLITTER FOR DUAL PROJECTION\$50.00

Does not include Tech fee

TELEVISION EQUIPMENT

36" TV INCLUDING CART\$200.00

50" PLASMA TV - HD 1080 P\$350.00

TAPE/CD PLAYERS/RECORDERS

COMPACT DISC PLAYER\$50.00

BLUE RAY DVD PLAYER\$100.00

AUDIO CASSETTE MONO\$45.00

CASSETTE TAPES\$5.00 EACH

MICROPHONES

HANDHELD (WIRED)\$40.00

WIRELESS (HANDHELD OR LAPEL)\$100.00

TABLE TOP PODIUM

W/HANDHELD MICROPHONE\$60.00

* Multiple microphones require a mixer.

MIXERS

4 CHANNEL MONO\$50.00

8 CHANNEL MONO/STEREO\$100.00

* All sound units hooked into Hotel system requires mixer

PHONE SYSTEMS & DSL LINES

POLYCOM (SPEAKER PHONE)\$100.00

PHONE LINE\$75.00 1ST DAY

PHONE LINE\$50.00 ADD'L DAY

* PLUS LONG DISTANCE CALLS

DSL LINE - 1 LINE\$150.00 PER DAY

DSL LINE - 2-4 LINES\$100.00 EACH PER DAY

DSL LINE - 5-9 LINES\$75.00 EACH PER DAY

DSL LINE - 10+ LINES\$50.00 EACH PER DAY

WIRELESS HUB COMPLIMENTARY

(Not available in boardrooms)

MISCELLANEOUS EQUIPMENT

TRIPOD EASEL (FOR SIGNS)\$15.00

FLIPCHART STAND (PAPER NOT INCLUDED)\$25.00

FLIPCHART WITH MARKERS\$40.00

3M POST-IT FLIPCHART WITH MARKERS\$45.00

MASKING TAPE\$3.00

WIRELESS MOUSE\$25.00

LASER POINTER\$30.00

4' x 6' WHITEBOARD\$35.00

STAGING PER 4x8 SECTION\$60.00

DANCE FLOOR\$75.00

6 FT EXHIBIT TABLE\$15.00

POWERSTRIP\$7.00

EXTENSION CORD\$7.00

A/V TABLE WITH POWER\$20.00

ONSITE AV TECHNICIAN - 2 HOUR MINIMUM

MONDAY - FRIDAY: 7:00AM - 5:00PM \$60.00 PER HOUR 5:00PM - 7:00AM - \$100.00 PER HOUR

SATURDAYS AND SUNDAYS: 7:00AM - 5:00PM \$80.00 PER HOUR 5:00PM - MIDNIGHT \$100.00 PER HOUR

HOLIDAYS: \$100.00 PER HOUR

2 HOUR MINIMUM

ALL PRICING IS FOR ONE EIGHT-HOUR PERIOD, PER ROOM, PER DAY AND IS BILLED AT AN EIGHT HOUR MINIMUM WITH A 22.5% SERVICE CHARGE AND 7.275% SALES TAX.

LAST MINUTE ORDERS RESULT IN A \$50.00 DELIVERY CHARGE PER ITEM.

AUDIO VISUAL EQUIPMENT INTRODUCED INTO THE HOTEL FROM ANY OUTSIDE SOURCE IS SUBJECT TO A \$100.00 ACCESS FEE.

EMBASSY SUITES HOTEL ASSUMES NO LIABILITY FOR AUDIO VISUAL EQUIPMENT OTHER THEN ITS OWN. CANCELLATIONS WITHIN 72 HOURS PRIOR TO SCHEDULED USAGE WILL RESULT IN 100% OF AV CHARGES. FULL SERVICE CONFERENCE SERVICES CENTER IS LOCATED NEAR THE MAIN BALLROOMS.



PRESENTATION PACKAGES

STANDARD PACKAGE

A/V Table
Power Strip
Extension Cord
8x8 Tripod Screen
\$80.00

MANAGER PACKAGE

A/V Table
Power Strip
Extension Cord
8x8 Tripod Screen
Regular Flipchart & Markers
\$115.00

EXECUTIVE PACKAGE

A/V Table
Power Strip
Extension Cord
8x8 Tripod Screen
LCD Projector
3M Flipchart & Markers
\$415.00

HIGH TECH PACKAGE

Two A/V Tables
Two Power Strips
Two Extension Cords
Two 8x8 Tripod Screens
Two 50" Plasma Televisions with
built in cameras
Two LCD Projectors
One 3M Flipchart & Markers
\$1,000.00

PACKAGE PRICES ARE VALID FOR ONE EIGHT HOUR PERIOD.
ADDITIONAL A/V EQUIPMENT MAY BE ADDED. PLEASE SEE A/V PRICE LIST.

