

CATERING MENU



PLATED BREAKFAST

**All plated breakfast menus are served with coffee,
hot tea and water**

TRADITIONAL BREAKFAST PLATE

\$9 per person

Fluffy scrambled eggs served with link sausage, crispy breakfast potatoes, and toast with butter and jelly

BREAKFAST WRAP PLATE

\$9 per person

A flour tortilla filled with fluffy scrambled eggs and shredded cheddar cheese served with salsa, crispy breakfast potatoes, and a breakfast baked apple

BREAKFAST SANDWICH PLATE

\$10 per person

Your choice:

- Baked ham, fluffy eggs and melted American cheese on a buttery baked croissant
- Turkey sausage, fluffy eggs and melted cheddar cheese on a fresh biscuit
- Bacon, fluffy eggs and melted American cheese on an English muffin

Served with a hash brown patty

SUNRISE FRUIT PLATE*

\$10 per person

Delicious pineapple, fresh watermelon, tasty honeydew melon and sweet cantaloupe with a side of cottage cheese and a freshly baked Hilton signature muffin

*Fruit varieties may vary with season and availability



A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

BREAKFAST BUFFETS

There is a 20 person minimum for all breakfast buffets

THE GARDEN BREAKFAST

\$11 per person

Seasonal sliced fruit, fresh baked signature breakfast breads and muffins, assorted bagels with cream cheese, assorted fruit juices, fresh brewed coffee, specialty teas, and water

HEALTH and FITNESS BREAKFAST

\$12 per person

Seasonal sliced fruit, layered yogurt & fruit parfaits, fresh baked fruit and granola breakfast squares, assorted fruit juices, fresh brewed coffee, specialty teas, and water



BREAKFAST BURRITO BUFFET

\$12 per person

Seasonal sliced fruit, assorted bagels with cream cheese, an array of breakfast burritos

- Ham, egg, mushroom and cheese burrito
- Sausage, egg, hash browns, and cheddar cheese
- Egg, spinach, black olive, tomato and cheese burrito

Assorted fruit juices, fresh brewed coffee, specialty teas, and water

ALL AMERICAN BREAKFAST BUFFET

\$14 per person

Seasonal sliced fruit, fluffy scrambled eggs, sausage, bacon, breakfast potatoes, assorted fruit juices, fresh brewed coffee, specialty teas, and water

MADE-TO-ORDER OMELET STATION

\$50 per station

Add **\$4** per person

The perfect addition to any breakfast buffet! Add our chef attended omelet station added to any breakfast with your guests choice of a variety of meats, vegetables and cheeses to make their favorite omelet

~Each station can accommodate up to 50 people~

A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

A LA CARTE MENU

THE DRINKS

- Fresh brewed coffee **\$28** per gallon
- Hot black tea **\$20** per gallon
- Specialty hot tea bags **\$2** per teabag
- Iced tea **\$6** per carafe
- Assorted fruit juices (orange, cranberry, apple) **\$3** per bottle
- Energy drinks **\$4** per can
- Bottled water **\$2** per bottle
- Soft drinks **\$2** per can



THE GOODS

- Crisp seasonal sliced fruit **\$4** per person
- Whole fruit **\$22** per dozen
- Fresh baked breads and muffins **\$25** per dozen
- Fresh baked pastries **\$25** per dozen
- Bagels with cream cheese **\$25** per dozen
- Individual flavored yogurts **\$2** per each
- Individual bags
 - of pretzels **\$2** per bag
 - of white cheddar popcorn **\$2** per bag
- Individual candy bars **\$3** per bar
- Assorted fresh baked cookies **\$26** per dozen



A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

MORNING AND AFTERNOON BREAKS

All break menus are available for up to 90 minutes.

BREAD and BUTTER BREAK \$7 per person

Assorted breakfast breads, assorted muffins, whipped butters, with jellies and honey, fresh coffee

MORNING HEALTH NUT \$9 per person

Greek yogurt parfaits with granola and berries, fruit skewers, banana nut bread, and fresh brewed coffee

THE CAFFEINE KICK \$7 per person

Assorted soft drinks, energy drinks, refreshing bottled water, fresh brewed regular and decaffeinated coffee

SWEET and SALTY BREAK \$8 per person

Fresh popped popcorn, pretzels, cookies, brownie bites, lemon bars, fresh brewed regular and decaffeinated coffee

HUMMUS BREAK \$8 per person

Creamy roasted red pepper chickpea dip served with pita chips and assorted crisp garden vegetables

SWEET TREAT BREAK (10 PERSON MINIMUM) \$9 per person

Assortment of fresh baked cookies, brownies and rice krispy treats, fresh apple and cherry turnovers, fresh brewed regular and decaffeinated coffee

FIESTA BREAK (10 PERSON MINIMUM) \$9 per person

Tortilla chips with fresh guacamole, salsa and cheese dip and mini churros, fresh brewed regular and decaffeinated coffee

“BUILD YOUR OWN” TRAIL MIX BREAK \$11 per person

Yogurt raisins, white chocolate chips, banana chips, almonds, dried cranberries, dried pineapple, raisins, M&Ms, peanuts, granola, fresh brewed regular and decaffeinated coffee



A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

LUNCH SANDWICHES

All sandwiches are served with your choice of one side selection, chef's choice of dessert, and guest's choice of coffee, iced tea, or water.

Limit of 2 (two) single plated items per event

BOCA BURGER \$12 per person

The meatless burger from Boca Raton, flame grilled and served on a toasted, rustic ciabatta roll, accompanied by lettuce, tomato, and a deli pickle

ANGUS BURGER \$13 per person

1/3 pound lean ground beef is flame grilled and served on a toasted bun, accompanied by American cheese, lettuce, tomato, and a deli pickle

DELI SANDWICH OR WRAP \$14 per person

On a hearty grain bread or a tomato chipotle tortilla

Your choice:

- Turkey and Provolone
- Chicken Salad (Croissant Only)
- Ham and American
- Tuna Salad (Croissant Only)
- Roast Beef and Cheddar
- Chicken Caesar (Wrap Only)

Served with lettuce, sliced tomato, and a deli pickle

VEGGIE WRAP \$15 per person

Grilled zucchini, squash, mushrooms, and onions wrapped in a tomato-chipotle tortilla with herb cream cheese spread and lettuce

GRILLED CHICKEN \$14 per person

Grilled chicken breast, topped with cheddar cheese, lettuce, tomato, chipotle-lime mayo, and served on a rustic ciabatta roll with a deli pickle

BAJA BLT \$16 per person

Six slices of applewood bacon, cheddar cheese, avocado, romaine, roasted peppers and tomato chipotle-lime mayo on artisan toast

STEAK and 'SHROOMS \$16 per person

Grilled flank steak with grilled onions, mushrooms and mozzarella cheese on a parmesan garlic hoagie



Side selections:

House garden salad • Caesar salad • Fresh sliced fruit cup • Steak fries • Onion rings • Kettle chips • Pasta salad

A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.



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BOXED LUNCH MENUS

SANDWICHES

All sandwiches are served with a bag of chips, cookie, and bottle of water in a to-go container.

TURKEY & SWISS \$18 per person

Smoked turkey, swiss cheese, lettuce, tomato, and a pickle on wheatberry bread

HAM & SALAMI \$18 per person

Genoa salami, ham, provolone cheese, lettuce, tomato, and a pickle on wheatberry bread

ROAST BEEF \$18 per person

Sliced roast beef and cheddar cheese, lettuce, tomato, and a pickle on wheatberry bread

WRAPS

All wraps are served with a bag of chips, cookie, and bottle of water in a to-go container.

CRISPY CHICKEN CAESAR WRAP \$17 per person

Crispy chicken tenderloins tossed with romaine lettuce, parmesan cheese, and a classic Caesar dressing wrapped in a southwest tomato wrap

VEGETABLE WRAP \$18 per person

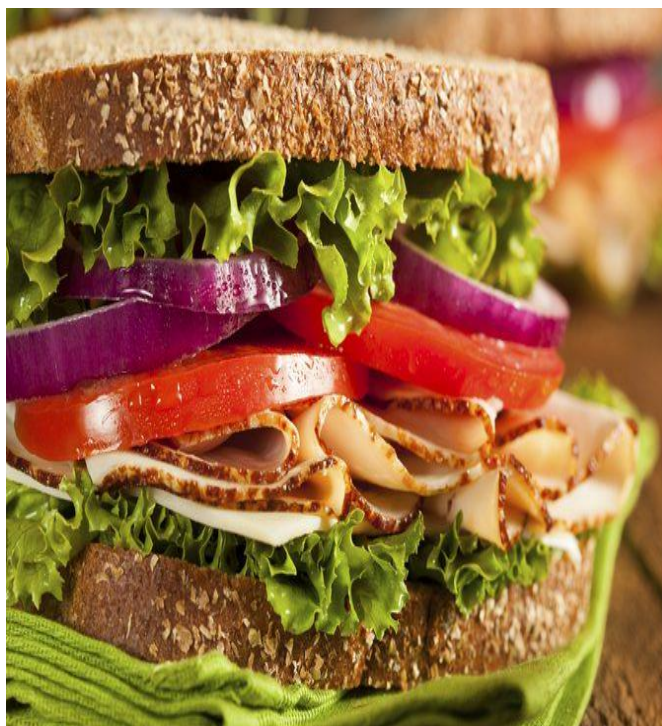
Seasonal grilled vegetables tossed in roasted garlic and balsamic vinaigrette with lettuce and tomato wrapped in a southwest chipotle wrap.

SALAD

Our salad is served with a cookie and bottle of water in a to-go container.

COBB SALAD \$19 per person

Chopped romaine lettuce with grilled chicken, diced bacon, hard boiled egg, diced tomato, bleu cheese crumbles, and avocado—your choice of dressing on the side.



A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

LUNCH ENTREES

All lunch entrees are served with rolls and butter, chef's choice of dessert, and accompanied with guest's choice of coffee, iced tea, or water.

Limit of 2 (two) single plated items per event.

PLATES

VEGETABLE STIR FRY \$14 per person

Asian vegetables tossed in a teriyaki sauce and served over jasmine rice

ORANGE CHICKEN \$15 per person

Tempura battered chicken tossed in an Asian orange sauce with bell peppers and onions, over jasmine rice

TRADITIONAL POT ROAST \$16 per person

Traditional pot roast with carrots, potatoes, celery and onions

PESTO CHEESE TORTELLINI \$14 per person

Pasta "hats" filled with a zesty blend of ricotta and imported Romano cheese with a sundried tomato pesto and topped with parmesan cheese

Add grilled chicken for \$2 per person

FISH and CHIPS \$14 per person

Beer battered cod fillets served with hand crafted malt vinegar tarter sauce and lemon wedges accompanied with steak fries

SALADS

CAPRESE SALAD \$15 per person

Alternating slices of tomato, fresh Buffalo mozzarella and basil leaves drizzled with extra virgin olive oil and balsamic vinegar

SPINACH SALAD \$15 per person

Fresh spinach, grilled chicken, applewood bacon, mushrooms, red onions, bleu cheese and almonds

CHICKEN CAESAR SALAD \$14 per person

Crisp romaine lettuce topped with grilled chicken breast, garlic croutons, parmesan cheese and our traditional Caesar dressing

CHEF SALAD \$17 per person

Mixed greens topped with sliced turkey, ham, tomato, cucumber, cheddar cheese and a hard-boiled egg. served with your choice of dressing



A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

LUNCH BUFFETS

All buffets include coffee, iced tea or water. There is a 25 person minimum for all buffets. Any groups that fall below the minimum will be charged a \$50 set up fee.

PIZZA and SALAD \$15 per person

Tossed Italian salad and a variety of pizzas to include: cheese only, meat lovers, vegetable supreme, ham and pineapple. Dessert - cannoli's

THE BEST SALAD and SILVER DOLLAR

SANDWICH BUFFET \$16 per person

Fully stocked salad bar, ham, turkey and chicken salad silver dollar sandwiches. Dessert - cookies and brownies

Add soup for \$2 per person

Soup choices: minestrone, chicken noodle, beef barley or cream of broccoli.

SOUTH OF THE BORDER \$17 per person

Spicy ground beef, fajita style chicken strips, Mexican rice and refried beans. Served with flour tortillas and corn shells, with toppings to include shredded cheese, lettuce, tomato, jalapeno, sour cream, salsa, and guacamole. Tortilla Chips on the side. Dessert - churros



BUTCHER-BLOCK DELI BUFFET 18 per person

Mounds of shaved corned beef, roast beef, ham, turkey, and genoa salami served with assorted cheeses, pickle spears, breads, condiments, pasta salad and potato chips. Dessert - assorted dessert bars

LUNCH ITALIAN STYLE \$18 per person

Choose any two entrees:

- Traditional meat or vegetable lasagna
 - Italian sausage with onions and peppers
 - Pasta with marinara sauce and meatballs
 - Pasta with alfredo sauce and grilled chicken strips
- served with tossed Italian salad and basket of garlic bread. Dessert - cannoli's

ALL AMERICAN COOKOUT \$19 per person

Choose any two entrees:

- Southern fried chicken
- Grilled sirloin burgers
- All beef Chicago style hot dogs
- Wisconsin bratwurst with sauerkraut
- BBQ chicken

Includes baked beans, coleslaw, and deviled eggs. Dessert - strawberry shortcake

BAKED POTATO BAR \$17 per person

Baked potatoes with assorted toppings including: shredded cheese, steamed broccoli, chopped bacon pieces, sour cream, beef chili, and scallions. Served with garden salad and assorted dressings, and chef's choice of dessert.

A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

HORS D'OEUVRES

Individual pricing reflects 50 pieces per tray

BUTLER PASSED COLD SELECTIONS

- **Bruschetta – \$75** toasted bread slices rubbed with garlic, drizzled with olive oil, and topped with tomatoes
- **Caprese Kabob – \$100** grape tomato, a ball of mozzarella and a green stuffed olive drizzled with balsamic vinaigrette
- **Salami Cornets – \$100** cornets of genoa salami with piped whipped cream cheese
- **Cashew Chicken Tartlet – \$110** homemade chicken salad in a crispy phyllo cup
- **Sliced Flank Steak – \$115** sliced flank steak on crostini served with creole mustard
- **Prosciutto Wrapped Melon – \$120** cantaloupe wrapped in fresh prosciutto



BUTLER PASSED WARM SELECTIONS

- **Toasted Ravioli – \$60** breaded and fried cheese stuffed ravioli, served with marinara
- **Meatballs – \$70** your choice of Jamaican sweet and sour, Swedish, or barbeque sauce
- **Spanakopita – \$90** phyllo dough baked and stuffed with feta cheese and spinach
- **Chicken Pot Stickers – \$105** steamed chicken pot stickers with a sweet chili dipping sauce
- **Vegetable Spring Rolls – \$95** delicate Asian inspired pastry filled with savory shredded vegetables
- **Miniature Corn Dogs – \$85** shredded beef, peppers and southwestern seasonings in a corn masa casing
- **Breaded Broccoli Cheese Bites – \$115** chicken, cheese, jalapenos, onion, and tomato salsa folded into a flour tortilla cornucopia
- **Macaroni & Cheese Bites – \$60** mushroom caps stuffed with a delicate crab mixture

DISPLAY SELECTIONS

- **Breaded Chicken Wings – \$120** served with bleu cheese dressing and celery
- **Fruit Display – \$150** seasonal fresh sliced fruit display
- **Vegetable Crudité – \$125** assorted garden vegetable crudité with dip
- **Cheese Board – \$145** domestic cheeses served with crackers on a wooden cheese board
- **Shrimp Cocktail – \$165** jumbo tiger shrimp served over crushed ice with a side of spicy cocktail sauce and a lemon wedge

A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

DINNER ENTREES

All dinner entrees are served with fresh rolls and butter, house or spinach salad, your choice of one starch and one vegetable, chef's choice of dessert, and include coffee, iced tea or water.

Limit of 2 (two) single plated items*

*Special arrangements available on request to add a vegetarian menu option

PASTA BELLA \$19 per person

Beautiful penne pasta tossed with grilled vegetables, tomatoes and white beans

CHICKEN MADEIRA \$23 per person

Baked chicken breast served with a beef broth, mushroom and madeira wine sauce

CHICKEN DIVAN \$24 per person

Chicken breast stuffed with ham, broccoli and cheese, topped with a supreme sauce

CHICKEN ITALIANO \$24 per person

Chicken breast stuffed with mozzarella, wrapped in pancetta and oven roasted

STUFFED PORK LOIN \$25 per person

Medallions of sliced pork tenderloin with a pan dripping sauce and apple-bacon stuffing

SHRIMP FETTUCCINE \$24 per person

Pan seared shrimp with fettuccine noodles, a saffron cream sauce and seasonal vegetables

GROUPEL FILET \$28 per person

Pan-seared grouper filet with brown butter, lemon and white balsamic vinegar reduction

SESAME CRUSTED SALMON \$28 per person

Sesame encrusted salmon filet seared with an Asian inspired orange sauce

DUCK BREAST \$34 per person

Pan seared duck breast with a cherry red wine vinegar sauce

7 OZ. SIRLOIN OF BEEF \$34 per person

Oven roasted sirloin of beef with a mushroom sauce

6 OZ. FILET MIGNON \$47 per person

Filet mignon with a béarnaise sauce

Side Dishes:

Garlic mashed potatoes • Roasted red potatoes • Rice pilaf • Green bean almandine • Steamed broccoli • Seasonal vegetable medley



KID'S MENU OPTIONS (AGES 2-12)

CHICKEN FINGERS \$14 per person
Served with a fruit cup and French fries

CHEESEBURGER \$14 per person
Served with a fruit cup and French fries

A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

DINNER BUFFETS

All buffets include guest's choice of coffee, iced tea, and water.

There is a 25 person minimum for all buffets. Any groups that fall below the minimum will be charged a \$50 set up fee.

ITALIAN FESTIVAL \$23 per person

Tossed Italian salad, chicken piccata, baked ziti, fettuccine alfredo, ratatouille and warm Italian garlic bread. Dessert – spumoni

HOMETOWN SMÖRGÅSBORD \$25 per person

Ambrosia salad, warm biscuits, green beans, mashed potatoes and gravy, meatloaf, beef stroganoff and fried chicken. Dessert – strawberry shortcake

GRILLED TO PERFECTION \$29 per person

Tossed salad with assorted dressings, grilled chicken breast, grilled salmon, rice pilaf and green beans and dinner rolls. Dessert – assorted dessert bars



HEARTY DINNER BUFFET \$29 per person

Customizable buffet that includes Fresh bread and butter, chef's soup de jour, and assorted cakes for dessert.

Choose 1 Salad

- House Salad with Assorted Dressings
- Caesar salad

Choose 2 Entrees

- Herb roasted chicken with a lemon caper sauce
- Chicken cacciatore braised in tomato sauce with peppers and onions
- Roasted sirloin of beef
- Three cheese vegetable lasagna

Choose 2 Sides

- Garlic mashed potatoes
- Rosemary new potatoes
- Au gratin potatoes
- Bowtie pasta with garlic and olive oil
- Seasonal vegetable medley
- Honey glazed carrots

UNCLE MARK'S BARBEQUE \$32 per person

Tossed garden salad with chipotle ranch dressing, and cornbread, tangy coleslaw, barbeque brisket, barbeque baby back ribs, baked beans, tangy southwestern mashed potatoes. Dessert – Apple Pie

A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

FOOD STATION ADD-ONS

SPECIALTY STATIONS

\$75 per attendant

All of the following stations will have a minimum of 2 attendants, total number of attendants is based on the number of guests attending the event.

SHAKEN SALAD STATION **Add \$5** per person

Have your salad shaken, not stirred. You fill a shaker with your choice of fresh vegetables and toppings, added to assorted leafy greens and “shaken” with your choice of dressing. Served in a martini glass.

MASH-TINI (POTATO BAR) **Add \$7** per person

Whipped potatoes scooped into a martini glass with an assortment of toppings

- **YUKON GOLD** – chives, fresh crumbled apple smoked bacon, shredded cheddar cheese, sour cream, French fried onions, crushed roasted red peppers, broccoli
- **SWEET POTATO**– brown and maple sugars, mini marshmallows, raisins, crystallized ginger, candied nuts, coconut, whipped butter, cinnamon, nutmeg

DELUXE PASTA STATION **Add \$12** per person

Pasta and sauce cooked to order with your guests choice of Italian sausage, grilled chicken, artichokes, spinach, broccoli, tomatoes, mushrooms, onions, black olives, and parmesan cheese.

Your choice of 2 pastas and 2 sauces:

- Penne, linguini, cheese tortellini, or farfalle
- Alfredo, Bolognese, marinara, or a creamy vodka sauce
- Garlic bread sticks

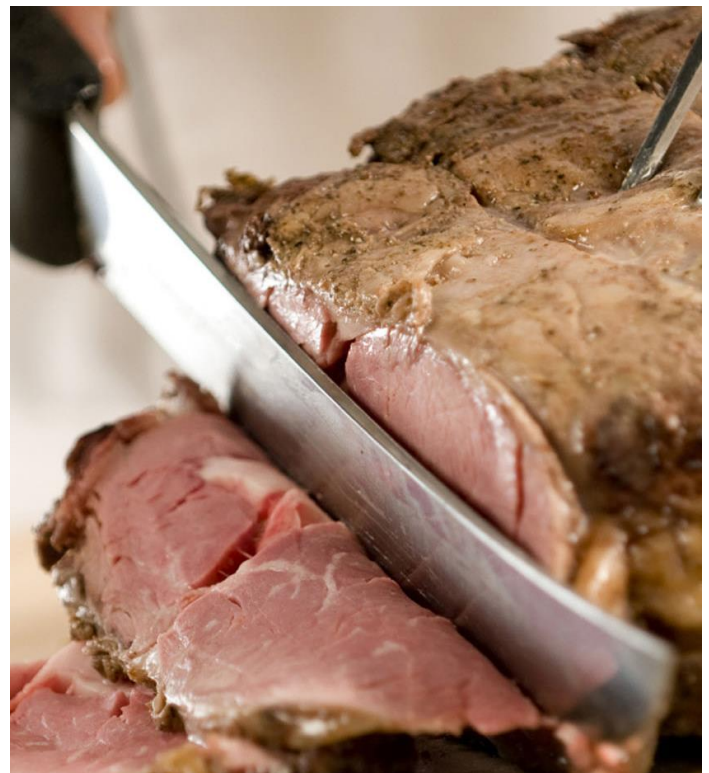
CHEF CARVING STATIONS **\$100** chef fee

Chef to attend the carving station will be available for a maximum of 90 minutes.

STUFFED PORK LOIN **Add \$4** per person

BAKED VIRGINIA HAM **Add \$5** per person

PRIME RIB **Add \$14** per person



A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

ENHANCEMENTS



PINEAPPLE TREE \$150 base price

Add interest to your hors d'oeuvres display, dinner buffet or afterglow menu by showcasing our 5' signature pineapple tree

- Assorted fruit skewers **Add \$2 per person**
- Shrimp cocktail with lemon **Add \$4 per person**

~25 person minimum for the 5' tree~

~A smaller 4' tree is available for \$75 base price~

CHOCOLATE FOUNTAIN \$200 base price

Nothing compares to the experience that a decadent chocolate fountain creates for your guests.

Dipping items: **Add \$4 per person**

Chunks of fresh cut fruit, golden pound cake, pretzel rods, and marshmallow crispy treats.

NACHO CHEESE FOUNTAIN \$150 base price

Kick up your experience by creating a Nacho Bar featuring a flowing fountain of nacho cheese.

- Dipping items **Add \$4 per person**
tortilla chips, salsa and guacamole with plenty of fresh vegetables, and jumbo pretzel bites on the side



S'MORES BAR \$200 base price

Add \$4.00 per person

Our custom-made s'mores bar gives your guests the chance to roast marshmallows over burners set in stone for a truly fun and unique experience. Jumbo marshmallows displayed with traditional graham crackers, and chocolate bars.

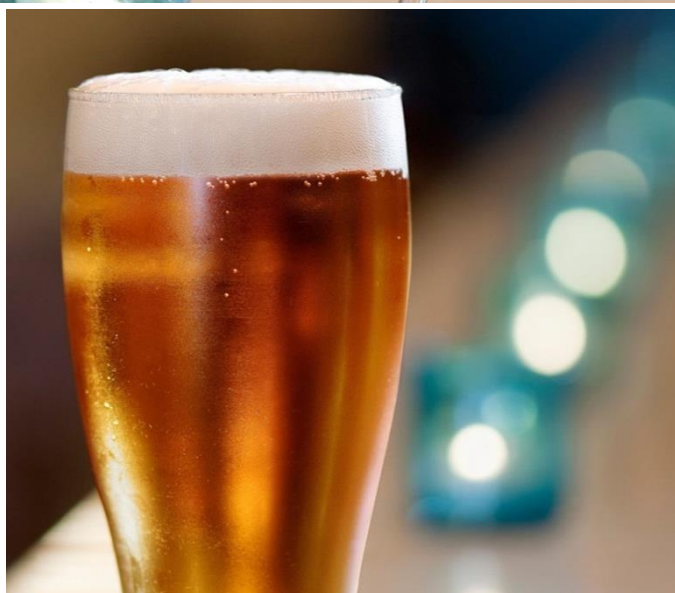
ICE CREAM SUNDAE BAR \$150 base price

Add \$5 per person

Scoops of classic vanilla and chocolate ice cream. Assorted topping choices to include: sprinkles, chocolate candies, crushed cookie pieces, peanuts, fresh cut strawberries, chocolate, and caramel sauce.

A 20% service charge and 9.25% state sales tax will be added to all food and beverage arrangements.

BEVERAGE SELECTIONS



**The hotel is the sole alcoholic beverage licensee on premises. It is subject to the regulations of State Alcoholic Beverage Control Commission. Violations of these regulations may jeopardize the hotel's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel. No outside alcoholic beverages may be consumed in the banquet rooms or public areas and the hotel reserves the right to confiscate any outside alcoholic beverages brought into these areas. We reserve the right to decline service of alcohol for the safety of our guests.

HOSTED BAR PRICING

Charges are on a per drink basis for continuous bar service

Soft Drinks	\$1.75
Domestic Bottled Beer	\$3.75
Select Wine	\$6.75
Premium Brand Cocktails	\$7.75
Bottles of house wine (during dinner service)	\$29.00
Bottles of house champagne (during dinner service)	\$28.00

CASH BAR PRICING

Charges are on a per drink basis for continuous bar service

Soft Drinks	\$2
Domestic Bottled Beer	\$4
Select Wine	\$7
Premium Brand Cocktails	\$8

ONE HOUR BEVERAGE PACKAGE

AVAILABLE DURING FIRST HOUR OF EVENT ONLY.

Amount charged is based on guarantee or actual attendance if higher.

Package Beverage Arrangements:

Soda/Wine/Beer **\$13 per person**
Package includes domestic bottled beer, select wine, and soft drinks.

Soda/Wine/Beer/Cocktails **\$16 per person**
Package includes domestic bottled beer, select wine, cocktails, and soft drinks.

**A \$100 bartender fee is applied for all private bars set up in the meeting space. This provides continuous bar service for up to 5 hours from the start of the event. An additional \$50 per hour bartender fee for each hour after the initial 5 hours will be charged. The additional hourly bartender fee will be waived if the bar reaches \$150 per each additional hour opened.

A 20 % service charge and 9.25% sales tax will be added to all food and beverage arrangements.

AUDIO-VISUAL EQUIPMENT

UPLIGHTING

- Individual wired fixture **\$40 Each**
- Full room uplighting **\$480 per Event**

LINENS

- Polyester color napkins **\$1 Each**
- Table runners **\$5 Each**
 - For solid colors in satin or organza fabric
- 54" satin fabric overlay **\$5 Each**
- 72" satin fabric overlay **\$8 Each**
- Chair cover with sash **\$6 Each**
- Self-tie chair covers **\$6 Each**



EQUIPMENT

- Wireless internet **Complimentary**
- Wired handheld microphone **Complimentary**
- Wireless handheld microphone **\$50**
- Wireless lavalier microphone **\$50**
- LCD projector package **\$150**
 - Includes screen and audio
- In room drop down screen **\$25**
- Board Room TV Access **\$25**
- 8' tripod screen **\$45**
- Audio connection **\$10**
- 42" flat screen TV with DVD player **\$50**
- Poly-com speaker phone **\$50**

(long distance charges will apply)
- Flip chart with sticky paper and markers **\$30**
- Flip chart with regular paper and markers **\$15**
- 18" x 34" white board with markers **\$15**
- 48" x 72" white board with markers **\$50**
- Easels **\$10**
- Extension cords/power strips **\$10**

All pricing is on a per day basis. Additional equipment may be available from a rental company. Please discuss all of your needs in advance with your sales and catering manager.

A 20% service charge and 8.25% state sales tax will be added to all audio-visual.