

THE WELLINGTON

FISHERS BANQUET & CONFERENCE CENTER



Premier Event Center

Weddings, Social Events,
Business Meetings,
Off-Site Catering & Delivery

9775 N. by Northeast Blvd.
Fishers, IN 46037
Just East of the 96th Street
Exit 203 on I-69

Office 317 -712-3475

Marketing & Sales, Cami O' Herren
317- 201-6359

Room Size	Room Rate	Food & Beverage Minimum
Monday – Friday		
1/3 Ballroom	\$395	\$500
2/3 Ballroom	\$595	\$800
Full Ballroom	\$795	\$2,500
Conference Room	\$300	No minimum
Friday Evening		
2/3 Ballroom	\$1000	\$3,000
Full Ballroom	\$1,500	\$4,000
Saturday		
Full Ballroom	\$1,800	\$4,500
Sunday		
2/3 Ballroom	\$1,000	\$3,000
Full Ballroom	\$1,500	\$4,000

The work week rate is for 8 hours. Weekend rate is for 5 1/2

The Abbey

Meeting Package All Inclusive

Meeting Package:

For groups of 25-30 guests

All Meeting Packages Include

---Room Rental, Ice Tea, Coffee, Water Station, Breakfast, Lunch, Snack,
Free Wi-Fi, Free Parking and limited AV

Continental Breakfast:

--- Assorted Pastries, Breakfast Breads, Fruit Tray

Lunch:

---Executive Deli with Two Meat Selections, Assorted Breads, Chips,
Potato Salad or Fruit Salad, and Condiments. Add Soup for \$3.00 p/p

Mid Afternoon Snack

--- Chocolate Chip Cookies

AV:

---Screen, Mic and House Sound. Other AV equipment available on
request

\$40.00 per person

The Manchester Meeting Package All Inclusive

Meeting Package:

Minimum of 25 guests

All Meeting packages include:

--Room Rental, All Day Drink Station, Breakfast, Lunch, Snack, Free Wi-Fi, Free Parking and AV

Continental Breakfast:

--Assorted Breakfast Pastries, Breakfast Bread, Yogurt Bar with Fresh Berries and Granola.

Morning Break:

--Coffee Break with Assorted Creams, Sugars, Soft Drinks, and Water

Lunch:

--Citrus Chicken Buffet with Grilled Chicken, Mixed Green Salad with Two Dressings, Green Beans, Mashed Potatoes, Rolls and Butter or The Italian Buffet with Meat Lasagna and Cheese Tortellini, Caesar Salad, Vegetable Medley, and Garlic Bread

Mid Afternoon Snack: Cookie and Brownie break

AV Equipment: House Sound, Screen, One Microphone and Projector

\$65.00 per person

Breakfast Options

Continental Breakfast Buffet

Freshly Baked Breakfast Breads, Pastries,
Assorted Whole Fruit, and Yogurt bar with Berries and Granola

\$10.95 per person

Continental Lite Breakfast

Freshly Baked Just Desserts Coffee Cake served with Sliced fruit

\$6.95 per person

Healthy Choice

Assorted Fresh Fruits

\$5.95 per person

ADD on Yogurt Bar with Berries, Granola, and Yogurt \$4.95 p/p

Breakfast A la Carte Selection

Freshly Brewed Locally Roasted Coffee	\$30.00/Gallon
Orange, Cranberry and Apple Juice	\$20.00/Gallon
Croissants	\$26.00/Dozen
Assorted Danish, Pastries or Muffins	\$28.00/Dozen
Bakery Fresh Donuts	\$20.00/Dozen
Assorted Bagels w/ Cream Cheese	\$26.00/Dozen
Just Desserts assorted Coffee Cakes	\$35.00/Dozen
Breakfast/Granola Bars	\$2.00/Each
Basket of Whole Fruit	\$25.00/Dozen
Assorted Specialty Herbal Tea Selection	\$2.00/Each
Ice Coffee with assorted flavors	\$45.00/Gallon
Blackberry Ice Tea	\$35.00/Gallon
Lemonade	\$25.00/Gallon

Espresso Bar \$2.00 per serving

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Breakfast Buffets

The Metropolitan

Scrambled Eggs mixed with Sausage, Breakfast Potatoes with Assorted Breads

\$13.95 per person

European Continental

Imported Cheeses, Assorted Cured Meats, Norwegian Smoked Salmon with condiments, with Crusty Bread and Rolls

\$14.95 per person

Wellington Buffet

Biscuits with Sausage & Gravy,
Scrambled Eggs, Breakfast Potatoes, Bacon
Fruit Platter and Assorted Pastries

\$17.95 per person

Add Pancakes for \$3.00 Per Person

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Hors d'Oeuvres

50-piece quantities/or serves 50

Cold Hors d'Oeuvres

Vegetable Crudité with Choice of Hummus or Ranch	\$75.00 per Platter
Charcuterie Platter per 50 people	\$150 per Platter
Domestic and Imported Cheese Platter with Crackers	\$50.00 Small
Domestic and Imported Cheese Platter with Crackers	\$100.00 Large
Fresh Tortilla Chips and Salsa Tray	\$80.00 per Bowl
Assorted Fresh Fruit Tray	\$100 per Platter
Trio of Bruschetta with tomato, olive, mushroom	\$2.95 per person
Chilled Jumbo Shrimp Cocktail	Market Price
Mini Ham/Turkey Sandwiches	\$85.00 per 50pc
Prosciutto Wrapped Asparagus	\$75.00 per 50pc
Smoked Salmon with Condiments	\$100 per Platter

Hot Hors d'Oeuvres

Sweet & Sour Meatballs	\$50.00 per 50pc
Chicken Wings (Buffalo, BBQ, Teriyaki)	\$100.00 per 50pc
Spinach & Jalepeno Artichoke Dip	\$75.00 per 50pp
Chicken Satay Brochettes	\$50.00 per 50pc
Chicken Tenders (Plain or Buffalo)	\$85.00 per 50pc
Mozzarella Sticks with Marinara Sauce	\$50.00 per 50pc
Sausage Stuffed Mushrooms	\$75.00 per 50pc
Sea Scallops Wrapped w/ Bacon	\$75.00 per 50pc
Smoked Chicken Quesadilla Cornucopia	\$75.00 per 50pc
Spanakopita	\$100.00 per 50pc
Teriyaki Beef Brochettes	\$75.00 per 50pc
Vegetable Egg Roll w/ Sweet & Sour Sauce	\$75.00 per 50pc
Buffalo Chicken Dip with Chips	\$75.00 serves 50
Individual Beef Wellington	\$75.00 per 50
Pacific Rim Appetizers	
Egg rolls pork or veg	\$1.50 per piece
Jalapeño Bacon Rangoon	\$1.50 per piece
Pot Stickers	\$1.50 per piece

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Lunch Buffets

Executive Deli Buffet

Includes: Assorted Breads, Sliced Cheese, Lettuce, Tomato, Pickle Spears, Chips & Cookies

Meat Selections

Roast Beef, Smoked Ham, Smoked Turkey, Chicken Salad

Salad Selections

Caesar Salad, Fresh Mixed Seasonal Greens with Assorted Dressings, Cold Pasta Salad, Potato Salad, Orzo Salad, Fruit Tray

Soups

Chicken Noodle, Broccoli Cheese, Vegetable, Potato Soup

Package A \$13.95 per person

Choose Two Meat Selections and One Salad Selections

Package B \$14.95 per person

Choose Three Meat Selections, Two Salad Selections

Package C \$16.95 per person

Choose Three Meat Selections, Two Salad Selections and One Soup Selection

Package D \$10.95 per person

Boxed Lunch "To Go" only

Includes Sandwich, Pasta or Fruit Cup, Chips & Cookie

Executive Deli for groups 30 and under

Theme Buffets

South of the Border Buffet

Warm Tortilla Shells, freshly made Tortilla Chips,
Shredded Lettuce, Diced Tomatoes, Shredded Cheese,
Salsa and Black Bean Relish

Choice of One

Refried Beans or Spanish Rice

Choice of One

Chicken Tortilla or Black Bean Soup

Choice of One Add another for \$1.95 per person

Grilled Fajita Chicken, Fajita Steak, Seasoned Ground Beef

\$18.95 per person

Italian Buffet

Caesar Salad with Fresh Parmesan & Garlic Croutons,
Garlic Bread and Vegetable Medley

Choice of Two

Meat Lasagna, Vegetable Lasagna, Chicken and Mushroom Fettuccine Alfredo,
Spaghetti and Meatballs, Cheese Filled Tortellini,
or Italian Sausage with Pepper and Onions

\$18.95 per person

ADDITIONS:

ROAST BEEF CARVING STATIONS; \$195 PER 75 PEOPLE

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Theme Buffets

The Wellington Buffet

Mixed Green Salad with Ranch Dressing
Dinner Rolls with Butter

Choose one entrée:

Chicken with Citrus Sauce or Marsala Chicken, or Fried Chicken

Two sides:

Creamy Mashed Potatoes, Green Beans with Bacon,

\$17.95 per person

The All-American Cookout

Condiment Tray with Assorted Cheese, Lettuce, Tomato,
Onions, Buns, Pickle Spears and Potato Chips

Choice of Two

Cole Slaw, Potato Salad, Baked Beans,
Macaroni Salad, Pasta Salad

Choice of Two

Hamburger Burgers, Hot Dogs, Sausages, Grilled Chicken

\$16.95 per person

Braised Beef Short Ribs (3 per person)

Served with mashed potatoes, green beans tossed salad and rolls

\$26.96

Traditional Buffet Package

Choice of One Hot and One Cold

Cold Hors d'Oeuvres

Vegetable Crudités with Spicy Ranch & Roasted Red Pepper Dip, Imported & Domestic Cheese Tray with Butter Crisp Crackers & French Bread, Sliced Seasonal Fresh Fruit Display with Raspberry Yogurt Dip, Mushroom Bruschetta, Deviled Eggs with Bacon & Horseradish

Hot Hors d'Oeuvres

Homemade Meatballs (Swedish, Sweet n' Sour or BBQ), Seared Chicken Satay, Spanakopita, Spinach & Artichoke Dip with Crostini

Choice of Salad

House Salad

Salad Blend, Shredded Carrots, Shredded Cabbage, Tomato Wedges and Cucumbers with Choice of Dressing

Caesar Salad

Romaine Lettuce, Creamy Caesar Dressing, Croutons and Fresh Parmesan Cheese

Fall Salad

Mixed Greens, Apples, Cranberries, Crumble Blue Cheese, and Balsamic Vinaigrette

Choice of Two Entrees

Meat or Vegetable Lasagna, Grilled Chicken with Citrus Sauce, Chicken Marsala, Roast Pork Loin with Apple Butter, Pasta Primavera

Choice of Two Sides

Steamed Fresh Broccoli, Rosemary Roasted Potatoes, Mashed Potatoes, Steamed Fresh Green Beans with Bacon, Vegetable Medley, Rice Pilaf, Au Gratin Potatoes, or Sweet Potatoes with Maple Syrup

\$35.95 per person

Premier Buffet Package

Choice of Two Hot and Two Cold Hors d'Oeuvres

Cold Hors d'Oeuvres

Vegetable Crudités with Ranch Or Hummus,
Imported & Domestic Cheese Tray with Butter Crisp Crackers & French Bread
Sliced Seasonal Fresh Fruit Display with Yogurt Dip,
Bruschetta, Prosciutto Wrapped Asparagus Spears

Hot Hors d'Oeuvres

Homemade Meatballs (Swedish, Sweet n' Sour, or BBQ),
Sausage Stuffed Mushrooms Caps, Buffalo Chicken Wings, Spanakopita,
Spinach & Artichoke Dip with Toast Points, Mini Crab Cakes, Chicken Satay,
Beef Brochettes, Bacon Wrapped Scallops, Smoked Chicken Quesadilla

Choice of Salad

House Salad

Salad Blend, Shredded Carrots, Shredded Cabbage, Tomato Wedges and Cucumbers
with Choice of Dressing

Caesar Salad

Romaine Lettuce, Creamy Caesar Dressing, Croutons and Fresh Parmesan Cheese

Fall Salad

Mixed Greens, Apples, Cranberries, Crumble Blue Cheese, and Balsamic Vinaigrette

Choice of Two Entrees

Peppered Filet of Beef Sirloin, Roast Pork Loin with Apple Butter,
Citrus Chicken, Chicken Piccata, Chicken Marsala, Grilled Chipotle Glazed Salmon

Choice of Two sides

Fresh Steamed Broccoli, Yukon Gold Mashed Potatoes, Fresh Steamed Green
Beans, Vegetable Medley, Herb garlic Roasted Potatoes, Mashed Sweet Potatoes
with Maple Syrup, Au Gratian Potatoes,

\$62.95 per person

Wellington Plated Meals

Oriental Express Plated Dinner

Spring Mix with Roast Grape Tomatoes,
Wasabi Vinaigrette and Won Ton Crisps
Duet of Oriental Chicken Skewers with Spicy Mango,
Steamed White Rice
Fresh Broccoli Florets
Fortune Cookie

\$19.95 per person

Egg Drop or Hot n' Sour Soup Available Extra
\$3.75

The Wellington Sirloin Plated Dinner

Fall Salad with Mixed Greens, Apples, Cranberries,
Crumbled Blue Cheese and Balsamic Vinaigrette
Filet of Sirloin with Merlot Shallot Sauce
Bacon Wrapped Green Beans
Tomato Provencal
Whipped Potatoes
Fresh Baked Dinner Rolls & Whipped Butter
New York Style Cheesecake

\$38.95 per person

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Wellington Plated Meals

The Wellington Grilled Salmon Dinner

Caesar Salad with Romaine Lettuce, Creamy Caesar Dressing,
Croutons and Fresh Parmesan Cheese
Grilled Salmon with Citrus Crab Relish
Fresh Asparagus
Tomato Provencal
Potato Leek Pie
Fresh Baked Dinner Rolls & Whipped Butter
Carrot Cake

\$38.95 per person

The Wellington Chicken Dinner

Steakhouse Wedge Salad with Red Onion, Bacon,
Tomato & Blue Cheese with Choice of Dressing
Seared Free Range Chicken
with Wild Mushroom Risotto and Sweet Pepper Cream
Fresh Broccoli with Cheese
Oven Roasted Tomato
Fresh Baked Dinner Rolls & Whipped Butter
Triple Chocolate Cake

\$33.95 per person

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Wellington Plated Meals

Braised Short Ribs

Mixed Greens with Ranch dressings
Everything Red Skin Mashed
Stewed Green Beans with Roasted Tomatoes, Garlic and Parsley
Assorted Rolls and Butter
Chefs Choice Dessert

\$34.95 per person

The Wellington Pork Roast Dinner

BLT Salad with Iceberg Lettuce, Vine ripe Tomatoes, Crisp Bacon,
Shredded cheese with Smokey Ranch Dressing
Roast Pork Loin with Apple Butter Demi
Mashed Potatoes, Fresh Asparagus with Oven Roasted Tomatoes
Chocolate Bread Pudding with Roasted Banana Sauce

\$34.95 per person

The Wellington Pasta Primavera Dinner

Tomato Mozzarella Salad
Crisp Romaine with Sliced Tomato and Basil
Mozzarella Balsamic Vinaigrette
Pasta Primavera, Penna Pasta with Fresh Vegetables,
Aged Parmesan Cheese, Creamy Alfredo
Chocolate Cheesecake

\$32.95 per person

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THE WELLINGTON STATIONS:

POTATO CHIP BAR:

Homemade Tortilla Chips and Potato Chips, Sour Cream Onion Dip, Garden Fresh Salsa, Corn and Black Bean Salsa, Buffalo Chicken Dip, Pulled Pork with Beans, Queso Fountain, Artichoke Jalapeno Dip, Pickled Jalapenos

\$9.95 per person

MIXED GRILLED STATIONS:

Skewered Chicken Kabobs with Cilantro, Marinated Skirt Steak Kabobs, and Blackened Sea Food Kabobs with Mango Salsa. All Kabobs Served with Assorted Vegetables

\$12.95 per person

TACO BAR:

Mini Pan Seared Fish Tacos, Mini Chicken Tacos, Mini Beef Tacos, Cilantro Lime Cole Slaw, Mango Salsa, Pico De Gallo, Seasoned Spanish Rice, Limes, Lemons, Shredded Lettuce, Tomatoes, Shredded Cheese, Assorted Sauces

\$10.95 per person

LETTUCE WRAPS:

Seasoned Chicken with Water Chestnuts, Spicy Beef, Kung Pao Sauce, Hoisin Sauce, Mae Ploy, Soy Sauce, and Siracha Served with Crispy Boston Bibb Lettuce

\$5.95 per person

PIZZA STATION:

Pepperonis, Sausage, and Veggie

\$9.95

DESSERT STATIONS AVAILABLE ON REQUEST

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THE WELLINGTON STATIONS:

BAKED POTATO AND SALAD STATION:

Assorted Lettuce, Shredded Cheddar Cheese, Bacon, Garden Fresh Salsa, Sour Cream, Cucumbers, Sautéed Mushrooms, Broccoli, Tomatoes, Sautéed Peppers, Chives, Whipped Butter, Ranch Dressing, Chipotle Dressing: Add Homemade Soup for \$1pp
\$8.95 per person

MASHED POTATO STATION:

Garlic Mashed Potatoes, Buttery Whipped Potatoes, Savory Sweet Potatoes, Sautéed Mushrooms and Shallots, Scallions, Shredded Cheddar Cheese, Bacon, Whipped Butter, Seasoned Herb Butter, Brown Sugar, and Marshmallows
\$5.95 per person

FAJITAS STATION:

Marinated Chicken or Chef Paul's Secret Marinated Flank Steak, Warm Tortillas, Grilled Onions and Peppers, Shredded Cheese, Fresh Garden Salsa, Cilantro Lime Cole Slaw, Sour Cream, Seasoned Spanish Rice, Lime and Lemon Wedges
\$8.50 per person

SLIDER STATION:

Mini Hamburgers or Pulled Pork, Fresh Cole Slaw or Chipotle Cole Slaw, Pickled Jalapenos, Potato Chips, Tomatoes, Lettuce, Cheese, Pickles and Condiments
\$6.95 per person

MAC AND CHEESE STATION:

Cheesy Mac and Cheese, Jalapenos, Bacon, Garden Fresh Salsa, Crumbled Flaming Hot Cheetos, Shredded Spicy Buffalo Chicken, Chef Paul's Famous Chili
\$6.95 per person

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DINNER STATIONS:

ALL AMERICAN STATION:

All Beef Hot and Hamburgers with lettuce, tomato, cheese

MAC AND CHEESE STATION:

Cheesy Mac and Cheese, Jalapenos, Bacon, Garden Fresh Salsa, Crumbled Flaming Hot Cheetos, Shredded Spicy Buffalo Chicken, Chef Paul's Famous Chili

POTATO CHIP STATION:

Chips, Onion Dip, Cheese, Scallions, Salsa, Bruschetta

\$19.95 per person

SOUTH OF THE BORDER

NACHO STATION; with Salsa, Cheese, Nacho Sauce, Black Bean Salsa, Pico De Gallo

TACO STATION: Fish, Beef and Chicken Tacos with Condiments

SOUP STATION: Chicken Tortilla Station

\$21.95 per person

ASIAN STATION;

LETTUCE WRAP STATION: Chicken, Pork, Veggie with dipping sauce

SKEWER STATION; Beef Satay, Chicken Satay with sauces

RICE STATION; White Rice and Fried Rice with Soy Sauce and Mustard Sauce

\$21.95 per person

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Afternoon a la Carte

Beverages

Freshly Brewed Coffee (Locally Roasted)	\$30.00/Gallon
Cold Brewed Ice Coffee	\$35.00/gallon
Freshly Brewed Iced Tea	\$22.00/Gallon
Soda by the Can	\$2.00 /Each
4-Hour Refreshment Package*	\$4.95/Per Person
8-Hour Refreshment Package*	\$8.95/Per Person

*Includes: Coffee, Assorted Sodas

Snacks

Chocolate Chip cookies	\$22.00/Dozen
Premium Gourmet cookies	\$30.00/Dozen
Assorted Nut Mixture	\$28.00/Pound
Basket of Whole Fruit	\$28.00/Dozen
Brownies	\$25.00/Dozen
Candy Bars	\$2.00/Each
Granola Bars	\$3.00/Each
Jumbo Soft Pretzels w/ Mustard	\$24.00/Dozen
Assorted dessert bars	\$32.00/Dozen
Novelty Ice Cream Bars	\$2.50/Each
Sliced Fruit Display w/Yogurt	\$3.00/Per Person
Tortilla Chips and Salsa	\$1.50/Per Person
Candy Station	\$250.00

Desserts

Rustic Individual Apple & Blueberry Pies	\$5.25 Per Person
New York Style Cheese Cake	\$3.75 per person
Double Chocolate Cake	\$48.00/Cake
Red Velvet Cake	\$55.00/Cake
Carrot Cake	\$48.00/Cake
Chocolate Pecan Pie	\$48.00/Pie
Cannoli	\$3.00/Each

Afternoon Break Selections

Chocolate Lover's Dream

Brownies, Chocolate Chip Cookies, White Chocolate
Chocolate Bars, Plain and Peanut M&M's

\$7.95 per person

Movie Time

Assorted Popcorn

\$3.95 per person

Coffee Bar

Specialty coffee, Ice Coffee with flavors Whipped cream and
Chocolate shavings, Cinnamon sticks, Chocolate brownie

\$5.95 per person

Beverage & Bar Packages

Non-Alcoholic Drink Stations

4 Hour Non-alcoholic Beverage Station: \$4.95 per person
(Unlimited Sodas, Coffee, and Bottled Water)

8 Hour Non-alcoholic Beverage Station: \$8.95 per person
(Unlimited Sodas, Coffee, Bottled Water)

Three Hour Open Bar Service

Host Bar 1: \$18.95 per person
(Beer, House Wine & Non-alcoholic Beverages)

Host Bar 2: \$19.95 per person
(Beer, Wine, Craft Beer & Non-alcoholic Beverages)

Host Bar 3: \$23.95 per person
(Beer, Wine, Mixed Drinks & Non-alcoholic Beverages)

Host Bar 4: \$25.95 per person
(Beer, Wine, Premium Mixed Drinks & Non-alcoholic Beverages)

Domestic and Imported Bottled Beer

Bud Light, Coors light, Miller Lite, Heineken, Sam Adams, Corona

White Wines

Pino Grigio, Moscato, White Zinfandel, Chardonnay

Red Wines

Pino Noir, Merlot, Cabernet

Champagne Tier 1: \$26.00 per bottle
Champagne Tier 2: \$39.00 per bottle
Champagne Tier 3: \$48.00 per bottle

There is a fee of \$250.00 per bar set-up and bartender fee.
Last call is made 30 minutes prior to the end of the event.

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To extend bar time it is \$5.00 per person/hour.

Cash Bar & Beverage Options

Minimum of \$500.00

Cash Bar

Domestic Beer/\$4.00 Each

Coors Light, Miller Light, Sam Adams

Imported Beer/\$5.00 Each

Corona, Heineken

Craft Beer/ \$6.00 Each

SunKing Selections

Call Brand Liquor/\$8.00 Each

Premium Brand Liquor/\$9.00 Each

House Wine/\$7.00 Each

Additional Beverage Options

Bottled Water	\$2.00/Each
Coca Cola Products Cans	\$2.00/Each
Sparkling Water	\$4.00/Each
Blackberry Ice Tea	\$30.00/Gallon
Unsweetened Ice Tea	\$30.00/Gallon
Lemonade	\$25.00/Gallon

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Event Equipment & Services

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WIRELESSS INTERNET CONNECTION FREE

Portable Staging

8' x 4'	\$150.00
12' x 8'	\$250.00
20' x 8'	\$350.00
24' x 8'	\$500.00

Audio/Visual Equipment:

House Sound System (Includes Audio Mixer, Cart, JBL Speakers)	\$110.00
Hand-held Microphones (wireless)	\$80.00
Lavaliere Microphones (wireless)	\$80.00
Projection Screen (large, portable)	\$85.00
Projection Screen (mounted on the west wall)	\$65.00
LCD HD Video Projector, 4000 ANSI Lumens (for large rooms)	\$150.00
DVD Player	\$25.00
Speaker Phone w/Conference Calling	\$65.00
Easel Only	\$15.00
Flip Chart w/Markers and Easel	\$50.00
Podium	\$35.00
AV technician	\$150.00/2hrs
Power strip	\$2.00/per strip
Centerpieces (Various Styles)	\$10.00 per table

House Rules and Regulations

1. Offsite catering available to your location.
2. All purchases of alcoholic beverages **MUST** stay in the building (an Indiana State ABC regulation).
3. Pricing above includes use of tables, chairs, place settings and white or black linens (additional colors available for small fee).
4. If any outside food or alcoholic beverage is brought onto the premises, except for approved specialty cakes; a \$500.00 per infraction will be added to the final bill.
5. Décor Rules: no holes are to be put in the walls or doors, only the use of Scotch® Magic Tape, masking tape or 3M® Brand removable hooks are permissible.
6. All pricing excludes additional rentals, sales tax, food & beverage tax and service & gratuity; these items will be added to the final billing.
7. No open flame candles can be used, unless completely covered.
8. **If paying by credit card there will be a 4% service charge for all credit card charges.**

Please note there will be a 21% service charge and 8% Sales Tax 9/14/17