|  |  |  |
| --- | --- | --- |
| **oom 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  |
|  |  |  |

**.**

**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**

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**

**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

**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

Bruschetta choice of 3 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 $100.00 per 50pc

Sea Scallops Wrapped w/ Bacon $100.00 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 $150 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

**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**

**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**Chicken Cor don Blu With Mornay Sauce

 Chicken Stuffed Borsin Cheese with Red Pepper Sauce

Add $2.00 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 o

r 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**

**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**

**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**

**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**

**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

**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**

**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 $35.00/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:**

 (Beer, Wine, Craft Beer & Non-alcoholic Beverages) $19.95 per person

**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.**

**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

Sparking Water $4.00/Each

Blackberry Ice Tea $30.00/Gallon

Unsweetened Ice Tea $30.00/Gallon

Lemonade $30.00/Gallon

**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.**

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

**Event Equipment & Services**

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 $10.00 per table

(Various Styles)

**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