



BANQUET MENU



Tinley Park Convention Center
18451 Convention Center Drive, Tinley Park, IL 60477
Sales Office (708) 342-5485
www.tinleyparkconventioncenter.net

March 2020

All food and beverage is subject to 21% service charge and applicable tax. Prices are subject to change without notice.

BREAKFAST

Plated Breakfast

Served with Orange Juice, Freshly Brewed Coffee, Decaf Coffee and Hot Tea
Unless otherwise approved, one menu selection must be chosen for all attendees.

American Breakfast 15.75

Scrambled Eggs, Breakfast Potatoes
Choice of Bacon or Grilled Sausage Links
Cup of Fresh Fruit, Breakfast Pastries, Butter and Preserves

French Connection 14.95

Cinnamon French Toast, Warm Syrup, Seasonal Fruit Compote
Choice of Bacon or Grilled Sausage Links
Cup of Fresh Fruit, Breakfast Pastries, Butter and Preserves

Croissant Sandwich 14.25

Scrambled Eggs, Sausage Patty and American Cheese on a Croissant
Served with Breakfast Potatoes
Cup of Fresh Fruit, Breakfast Pastries, Butter and Preserves

English Muffin Sandwich 13.95

Scrambled Eggs, Bacon and Swiss Cheese on an English Muffin
Served with Breakfast Potatoes
Cup of Fresh Fruit, Breakfast Pastries, Butter and Preserves

Strata Muffins 15.95

Oven Baked Egg, Bread and Cheese Frittata Muffins
Choice of Bacon or Grilled Sausage Links
Served with a Roasted Tomato and Breakfast Potatoes
Cup of Fresh Fruit, Breakfast Pastries, Butter and Preserves

Yogurt Parfait 12.95

Layered Vanilla Yogurt, Fresh Berries and Granola
Breakfast Pastries, Butter and Preserves

Breakfast Buffets

1 ½ Hours of Service - Minimum 25 People Unless Otherwise Noted
Served with Orange Juice, Freshly Brewed Coffee, Decaf Coffee and Hot Tea
Unless otherwise approved, one menu selection must be chosen for all attendees.

The Continental 13.00

(10 person minimum)

Freshly Baked Muffins, Danishes, Croissants, Chocolate Croissants
Yogurt, Fruit Preserves and Butter

Executive Continental 15.50

(10 person minimum)

Assorted Bagels, Freshly Baked Muffins, Danishes, Croissants, Chocolate Croissants
Seasonal Fresh Fruit, Yogurt, Granola, Cold Cereal and Milk
Assorted Cream Cheeses, Fruit Preserves and Butter

Tinley Park Buffet 21.00

Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes
Choice of two: Bacon, Sausage Links, Sausage Patties or Turkey Links
Freshly Baked Muffins, Danishes, Breakfast Breads
Seasonal Fresh Fruit, Cold Cereals with Milk
Fruit Preserves and Butter

Sunrise Buffet 24.00

Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes
Choice of two: Bacon, Sausage Links, Sausage Patties or Turkey Links
Cinnamon French Toast with Warm Syrup and Seasonal Fruit Compote
Freshly Baked Muffins, Danishes, Breakfast Breads
Seasonal Fresh Fruit, Home-Style Oatmeal with Brown Sugar
Fruit Preserves and Butter

Southern Classic 23.00

Scrambled Eggs with Cheddar Cheese, Southern Spiced Breakfast Potatoes
Corned Beef Hash, Biscuits and Gravy, Ham
Cinnamon Buns, Freshly Baked Muffins, Danishes, Breakfast Breads
Seasonal Fresh Fruit, Southern Grits
Fruit Preserves and Butter

Brunch Time 28.00

Herb Baked Chicken, Baked Rigatoni Marinara
Scrambled Eggs with Cheddar Cheese, Bacon and Sausage Links
Seasonal Vegetables and Breakfast Potatoes
Choice of Cinnamon French Toast or Belgian Waffles with Warm Syrup and Seasonal Fruit Compote
Bagels, Freshly Baked Muffins, Danishes, Breakfast Breads
Seasonal Fresh Fruit, Cold Cereals with Milk, Home-Style Oatmeal with Brown Sugar and Raisins
Assorted Fruit and Pecan Dessert Bars
Assorted Cream Cheeses, Fruit Preserves and Butter

Omelet Station 4.00 per person

Add to any of our Breakfast Buffets / One station serves 50 ppl / Chef Fee 75.00 per station
Cheddar, Pepper Jack and American Cheeses
Mushrooms, Onions, Peppers, Spinach, Tomatoes, Broccoli, Asparagus
Sausage, Bacon, Ham

Crêpe Station 4.00 per person

Add to any of our Breakfast Buffets / One station serves 50 ppl / Chef Fee 75.00 per station
Crêpes Made to Order, Sweetened Whipped Cream, Apple Compote, Chocolate Curls

A La Carte Breakfast

Breakfast Breads and Such

(minimum 1 dozen)

Fresh Baked Muffins	2.50 ea
Fresh Baked Danish Pastries	2.95 ea
Fresh Baked Chocolate Croissants	2.95 ea
Warm Iced Cinnamon Rolls	2.95 ea
Hard Boiled Eggs	2.50 ea
Assorted Bagels and Cream Cheeses	2.95 ea
Greek Yogurt Parfait	7.00 ea
Individual Yogurt (assorted flavors)	2.00 ea
Whole Fruit (Apples, Bananas, Oranges)	2.00 ea
Granola Bars, Cereal Bars, Energy Bars	2.25 ea
Donuts	2.50 ea
Strata Muffins	3.00 ea
Croissant Breakfast Sandwich	6.00 ea
Biscuit Breakfast Sandwich	6.00 ea
English Muffin Breakfast Sandwich	6.00 ea

Beverages / Bulk

Freshly Brewed Coffee (regular or decaf)	55.00 / Gallon
Brewed Tea (hot or iced)	55.00 / Gallon
Hot Chocolate	55.00 / Gallon
Lemonade	40.00 / Gallon
Fruit Punch (non alcoholic)	40.00 / Gallon
Fountain Soda	40.00 / Gallon
Orange Juice	40.00 / Gallon
Apple Juice	40.00 / Gallon
Grapefruit Juice	40.00 / Gallon
Cranberry Juice	40.00 / Gallon
Infused Water	40.00 / Gallon

Beverages / Bottled

Sodas	3.00 / Can
Red Bull	5.00 / Can
Still Water	3.00 / Bottle
Sparkling Water	3.75 / Bottle
Flavored Waters	4.50 / Bottle
Gatorade	4.50 / Bottle
Starbucks Frappuccino	4.50 / Bottle
Orange Juice	4.00 / Bottle
Apple Juice	4.00 / Bottle
Grapefruit Juice	4.00 / Bottle
Cranberry Juice	4.00 / Bottle
Milk	3.00 / ½ Pint
Chocolate Milk	3.00 / ½ Pint

BREAKS

Minimum – 10 People

All breaks are priced per person unless otherwise noted.

Breaks are priced for 30 minutes of service

Granola Break 12.00

Assorted Low-Fat Flavored Yogurts, Granola, Energy & Cereal Bars
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Iced Tea

Chocolate Break 16.00

Fudge Iced Brownies, Chocolate Chip Cookies,
Chocolate Covered Pretzels, Chocolate Covered Raisins
Individual Milk and Chocolate Milk
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Iced Tea

Popcorn Break 11.00

Caramel Corn, Cheddar & Plain Popcorn
Iced Tea and Lemonade

Fruit Break 12.00

Whole Fruit, Fruit Kebabs, Seasonal Berries
Whipped Honey-Mascarpone Dipping Sauce
Fruit-Infused Water

Ice Cream Truck 11.00

Snickers and Twix Ice Cream Bars, Vanilla and Vanilla-Almond Dove Bars, Oreo Cookie and Cream Bars,
Vanilla King Cones, Giant Vanilla Cookie Sandwich
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Iced Tea

Pretzel Break 11.00

Hot Jumbo Pretzels, Pretzel Rods
Cheese Dip, Dijon Mustard, Yellow Mustard
Lemonade, Iced Tea

Candy Break

6 Candies 7.00 / 12 Candies 12.00

M&Ms, Peanut M&Ms, Skittles, Sour Gummy Worms, Gummy Worms, Gummy Bears, Gummy Apricot Rings,
Chocolate Mints, Chocolate Covered Raisins, Hot Tamales, Mike & Ike, Jelly Beans

Cupcake Break 12.00

Chef's Assortment of Cupcakes
Individual Milk and Chocolate Milk
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Iced Tea

Chips and Salsa 11.00

Tricolor Tortilla Chips
Hot Queso Dip, Guacamole, Pico De Gallo, Salsa Roja, Salsa Verde

Mediterranean Dips and Spreads 11.00

Garlic Hummus, Red Pepper Hummus, Spinach-Artichoke Dip, Blue Cheese Spread
Pita Chips, Assorted Crackers

LUNCH

Boxed Luncheons

Fewer than 15ppl / Please Limit Your Choice to 2 Sandwiches
15ppl – 30ppl / Please Limit Your Choice to 3 Sandwiches

Includes your Choice of Sandwich
Side Salad, Potato Chips, Condiments
One Piece of Whole Fruit, Freshly Baked Cookie

20.00 / ea

Turkey Wrap

Lettuce, Tomato, Cheddar Cheese Wrapped in a Tomato-Basil Tortilla

Roasted Turkey and Swiss Cheese

Served on a Croissant with Lettuce and Tomato

Roast Beef and Provolone Cheese

Served on an Onion Roll with Lettuce and Tomato

Grilled Veggie and Pepper Jack Cheese

Served on French Roll with Baby Spinach, Grilled Vegetables, Lettuce and Tomato

Ham and Cheddar Cheese

Served on a Pretzel Roll with Lettuce and Tomato

Chicken Caesar Wrap

Romaine and Grilled Chicken with Caesar Dressing and Parmesan Cheese Wrapped in a Flour Tortilla

Ham and Turkey with Swiss Cheese

Served on a Soft Hoagie Roll with Lettuce and Tomato

Italian

Salami, Ham, Capicola, Provolone, Lettuce, Tomato Served on Ciabatta Bread

Plated Lighter Luncheons

Plated Lighter Luncheons Include:

Choice of Dessert: Lemon Bar with Raspberry Coulis, Vanilla Panna Cotta, Fresh Fruit Tart,
Balsamic Glazed Strawberries with Whipped Mascarpone
Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea
Unless otherwise approved, one menu selection must be chosen for all attendees.

22.00 / ea

Turkey Wrap

Smoked Turkey Breast, Shredded Lettuce, Diced Tomatoes, Cheddar Cheese and
Chipotle Mayonnaise, Rolled in a Tomato-Basil Tortilla
Served with Balsamic Farfalle Pasta Salad

Cobb Salad

Iceberg and Romaine Lettuce, Diced Chicken, Chives, Tomatoes, Blue Cheese,
Chopped Egg, Crumbled Bacon and Herb Vinaigrette
Served with Rolls and Butter

Chicken Caesar Salad

Hearts of Romaine, Grilled Chicken Breast, Garlic Croutons, Shredded Parmesan Cheese
Classic Caesar Dressing
Served with Rolls and Butter

Chicken Salad Ciabatta Sandwich

Diced Chicken Breast Salad with Fresh Grapes and Celery
Mayonnaise Dressing
Served with Balsamic Farfalle Pasta Salad

Ham and Cheese Pretzel Bun

Chilled Virginia Baked Ham, Cheddar,
Leaf Lettuce, Tomato
Honey-Mustard Aioli
Served with our Signature Potato Salad

Plated Luncheons

Plated Luncheons Include: Salad
Freshly Baked Rolls and Butter
Choice of One Dessert
Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea
Unless otherwise approved, one menu selection must be chosen for all attendees.

Salads

Classic Caesar

Romaine Lettuce with Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens

Cucumbers, Tomatoes, Croutons, Champagne Vinaigrette

Frisée and Asian Pear Salad

Pecans, Mandarin Slices, Sesame-Ginger Vinaigrette

Strawberry and Goat Cheese Mixed Greens

Sliced Strawberries, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

Apple-Walnut Baby Spinach

Blue Cheese Crumbles, Apple Slices, Walnuts, Cranberry Dressing

Southwestern Wedge Salad

Iceberg Wedge, Roasted Corn Pico de Gallo, Shredded Cheddar, Chipotle Ranch Dressing

Italian Heart of Romaine

Heart of Romaine, Gorgonzola Crumble, Crispy Prosciutto, Roasted Red Pepper, Parmesan Crisp, Balsamic Vinaigrette

Entrees

Tri-Color Cheese Tortellini 24.00

Homemade Marinara Sauce, Seasonal Vegetables

Mushroom Polenta Napoleon 24.00

Goat Cheese Marinara Sauce , Grilled Vegetables

Chicken Piccata 25.00

Lemon-Caper Sauce, Roasted Red Potatoes, Fresh Green Beans

Chicken Marsala 25.00

Marsala-Mushroom Sauce, Garlic Mashed Potatoes, Seasonal Vegetables

Roasted Pork Loin 25.00

Whole Grain Mustard Demi-Glace Sauce, Mashed Sweet Potatoes, Green Beans

12oz Strip Steak 31.00

Herb Garlic Butter, Garlic Roasted Fingerling Potatoes, Roasted Brussel Sprouts

Grilled Salmon 34.00

Chardonnay-Dill Cream Sauce, Wild Rice, Seasonal Vegetables

Roasted Tilapia 28.00

Basil Pesto Cream Sauce, Rice Pilaf, Seasonal Vegetables

Braised Beef Short Ribs 35.00

Red Wine Braising Sauce, Pesto Mashed Potatoes, Grilled Vegetable Medley

Braised Beef Short Ribs and Chicken Marsala 34.00

White Cheddar Mashed Potatoes, Fresh Green Beans, Baby Carrots
Braising Gravy, Marsala Demi-Glace Sauce

Desserts

Signature Bread Pudding with Crème Anglaise

Homemade Cheesecake with Raspberry Sauce

Chocolate Decadence Cake

Carrot Cake

Strawberry Shortcake

White and Dark Chocolate Mousse Cup

Peppermint White Chocolate Mousse Cup

Fresh Fruit Tart

Apple Crumble Tart

Flourless Chocolate Tort

Traditional Apple Pie

Key Lime Pie

Tiramisu

Traditional Cannoli, Chocolate Cannoli

Classic Panna Cotta

S'mores Tart

Turtle Cheesecake

Luncheon Buffets

Luncheon Buffets Served Before 2:00 PM

1 ½ Hours of Service - Minimum 25 People

Luncheon Buffets Include:

Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea

Unless otherwise approved, one menu selection must be chosen for all attendees.

The Sandwich Spread 26.50

Soup of the Day

Mixed Green Salad with Assorted Dressings, Balsamic Farfalle Pasta Salad, Potato Salad

Assorted Sandwiches (Pick Three):

Smoked Turkey Breast Wrap with Lettuce, Tomato and Cheddar Cheese

Roast Beef and Provolone Cheese

Ham and Cheddar Cheese,

Grilled Chicken and Mozzarella with Pesto

Grilled Vegetable with Pepper Jack Cheese

Assorted Bags of Chips, Condiments

Chef's Choice Assorted Dessert Display

The Deli 25.50

Soup of the Day

Balsamic Farfalle Pasta Salad, Potato Salad

Sliced Ham, Turkey, Roast Beef, Salami

Swiss, American, Pepper Jack and Cheddar Cheeses

Lettuce, Tomatoes, Pickles, Pepperoncini, Onions, Condiments

Assorted Bags of Chips, Breads and Rolls

Freshly Baked Cookies and Brownies

Baked Potato Bar 24.00

Beef Chili, Vegetarian Lentil Chili

Mixed Greens, Assorted Dressings

Salt Baked Potatoes

Tomatoes, Diced Peppers, Broccoli, Green Onions, Corn, Spicy Banana Peppers

Mushrooms, Sunflower Seeds, Croutons

Diced Ham, Diced Turkey, Bacon Bits, Buffalo Chicken and Grilled Chicken

Cheddar Cheese, Blue Cheese, Sour Cream

Rolls and Butter

Assorted Dessert Bars

Soup and Salad Bar 24.00

Soup of the Day, Vegetarian Lentil Chili

Romaine, Mixed Greens and Ice Berg Lettuces with Assorted Dressings

Cole Slaw, Potato Salad, Balsamic Farfalle Pasta Salad

Carrots, Cucumbers, Croutons, Tomatoes, Diced Peppers, Broccoli, Green Onions, Corn, Spicy Banana Peppers

Mushrooms, Hard Boiled Eggs, Olives, Sunflower Seeds

Diced Ham, Diced Turkey, Bacon Bits, Buffalo and Grilled Chicken

Cheddar Cheese, Cottage Cheese, Blue Cheese

Rolls and Butter

Fresh Fruit Tray

Chicago Style 28.00

Cole Slaw, Classic Caesar Salad, Greek Salad
Chicago-Style Hot Dogs
Italian Beef Sandwiches
Deep Dish Cheese and Sausage Pizzas
Traditional Chicago Condiments
Seasonal, Homemade Cheesecake

Mexican Fiesta 26.00

Chicken Tortilla Soup
Chicken Fajitas and Beef Fajitas with Grilled Peppers and Onions
Refried Beans, Spanish Rice
Flour Tortillas
Tortilla Chips with Pico De Gallo, Salsa Roja, Guacamole, Sour Cream
Shredded Cheddar Cheese, Lettuce, Diced Onions, Tomatoes, Cilantro
Cinnamon Sugar Churros, Caramel Flan

Rib Fest 29.00

Mixed Greens Salad w/
Choice of Two Dressings
Roasted Marble Potato Salad with Red Wine Vinaigrette,
Baby Back Ribs, Bourbon Glazed Chicken Breast
Sour Cream & Chive Mashed Potatoes, Corn on the Cobb with Parmesan Butter
Jalapeno-Cheddar Corn Bread
Turtle Cheesecake, Banana Cream Pie

Pizza & Pasta 24.00

Mixed Greens with Assorted Dressings, Antipasto Pasta Salad
Penne Pasta with Marinara Sauce, Rigatoni Pasta with Alfredo Sauce
Sausage, Cheese, Supreme and Vegetarian Pizzas
Homemade Garlic Bread
Miniature Cannoli, Tiramisu

The Southerner 28.00

BLT Mixed Green Salad with Ranch Dressing
Homestyle Fried Chicken, Cornmeal Catfish
Macaroni and Cheese, White Cheddar Mashed
Braised Mustard Greens, Corn Bread
Peach Cobbler, Apple Pie

BBQ 27.00

Mixed Greens with Assorted Dressings, Potato Salad, Cole Slaw
Choice of Barbecue Pulled Pork Sandwiches or Barbecue Beef Brisket Sandwiches
Mesquite Grilled Chicken
Garlic Mashed Potatoes, Sautéed Corn, Baked Beans, Cornbread Muffins
Apple Pie, Bourbon Pecan Pie

Tour of Italy 27.00

Minestrone Soup
Tomato and Fresh Mozzarella Salad, Classic Caesar Salad
Chicken Parmesan
Italian Sausage with Peppers and Onions
Rigatoni with Beef Bolognese Sauce
Italian Vegetable Medley
Homemade Garlic Bread
Miniature Cannoli and Tiramisu

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Italian Classics 30.00

Mixed Green Salad with Gorgonzola Cheese, Sun Dried Tomatoes, Basil and Balsamic Dressing
Chicken Vesuvio
Lasagne
Mushroom Polenta, Herb Gnocchi
Fresh Peas and Mushrooms
Sliced Tomato Focaccia
Mini Chocolate-Espresso Mousse Cups, Lemon Ricotta Cookies

The All-American 25.00

Potato Salad, Dilled Cucumber and Tomato Salad
Hamburgers
Hot Dogs
Bratwurst with Grilled Onions
Macaroni and Cheese
Sautéed Corn
Sliced Cheeses, Onions, Lettuce, Tomatoes, Pickles, Condiments
Warm Apple Pie, Chocolate Chip Cookies

Taste of Home 27.00

Mixed Greens with Assorted Dressings
Signature Meatloaf with Mushroom Gravy
Apricot Glazed Pork Chops
Yukon Gold Mashed Potatoes
Glazed Carrots, Broccoli and Cauliflower
Rolls and Butter
Homemade Bread Pudding, Warm Apple Crisp

Braised Classics 30.00

Apple-Walnut Mixed Green Salad with Blue Cheese and Cranberry Dressing
Chicken Coq Au Vin
Veal Osso Buco
Spätzle Dumplings
Sautéed Green Beans with Bacon and Onions, Roasted Root Vegetables
Rolls and Butter
Homemade Bread Pudding with Bourbon-Vanilla Sauce

Chinatown 26.00

Asian Noodle Salad with Sesame-Ginger Dressing, Napa Cabbage Slaw
Beef and Broccoli
Orange Chicken
Vegetable Fried Rice, White Rice,
Sesame Snap Peas, Vegetable Egg Rolls
Fortune Cookies, Almond Cookies

Mediterranean 30.00

Romaine with Feta Cheese, Kalamata Olives, Grape Tomatoes, Diced Cucumbers, Red Onions, Red Wine Vinaigrette,
Lemon Garlic Hummus with Pita Chips,
Orzo Balsamic Farfalle Pasta Salad,
Garlic Rosemary Leg of Lamb, Greek Herb Roasted Chicken,
Mediterranean Salmon with Olive Caper White Wine Sauce,
Sundried Tomato Pesto Roasted Red Potatoes, Broccolini
Baklava, Salted Caramel Pretzel Brownies

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A La Carte Snacks and Beverages

Jumbo Fresh Baked Cookies (minimum 1 dz)	2.50 / ea
Fudge Iced Brownies (minimum 1 dz)	3.00 / ea
Granola Bars, Cereal Bars, Energy Bars	2.25 / ea
Bag of Trail Mix	2.50 / ea
Bag of Popcorn - freshly popped (minimum 10)	2.50 / ea
Bag of Chips - assorted flavors	2.25 / ea
Jumbo Hot Pretzel - Mustard and Cheese Sauce (minimum 1 dz)	3.50 / ea
Ice Cream Bars	3.50 / ea
Candy Bars - Twix, Snickers, Reese's Peanut Butter Cups, KitKat, M&Ms, Peanut M&Ms, Skittles	2.50 / ea

Beverages / Bulk

Freshly Brewed Coffee (regular or decaf)	55.00 / Gallon
Brewed Tea (hot or iced)	55.00 / Gallon
Hot Chocolate	55.00 / Gallon
Lemonade	40.00 / Gallon
Fruit Punch (non alcoholic)	40.00 / Gallon
Fountain Soda	40.00 / Gallon
Orange Juice	40.00 / Gallon
Apple Juice	40.00 / Gallon
Grapefruit Juice	40.00 / Gallon
Cranberry Juice	40.00 / Gallon
Infused Water	40.00 / Gallon

Beverages / Bottled

Sodas	3.00 / Can
Red Bull	5.00 / Can
Still Water	3.00 / Bottle
Sparkling Water	3.50 / Bottle
Flavored Waters	4.50 / Bottle
Gatorade	4.50 / Bottle
Starbucks Frappuccino	4.50 / Bottle
Orange Juice	4.00 / Bottle
Apple Juice	4.00 / Bottle
Grapefruit Juice	4.00 / Bottle
Cranberry Juice	4.00 / Bottle
Milk	3.00 / ½ Pint
Chocolate Milk	3.00 / ½ Pint

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RECEPTIONS

Cold Hors D'Oeuvres

All items priced per piece / Minimum order of 25 pieces each / Served Buffet Style or Butler Passed

Lobster Salad Cucumber Cup	4.00
Cilantro Pineapple Shrimp Skewer	4.00
Seared Sesame Tuna with Wasabi Mayo and Pickled Ginger	4.00
Salmon Spiral on Skewer	3.75
Modern BLT	3.75
Assorted Sushi	4.00
Shrimp Cocktail Shooter	3.50
Truffle Honey Charcuterie	3.50
Antipasto Skewer	3.50
Tomato-Mozzarella Caprese Skewer	3.00
Pear, Brie and Prosciutto Crostini	3.00
Shrimp Tostada	3.50
Prosciutto Wrapped Asparagus with Balsamic Glaze	4.00
Chicken Salad Finger Sandwich	3.00
Cucumber Finger Sandwich	3.00
Egg Salad Finger Sandwich	3.00
Peruvian Pepper & Artichoke Baguette	3.00
Chai Spiced Goat Cheese & Fruit Baguette	3.00
Classic Deviled Egg	2.75

Hot Hors D'Oeuvres

All items priced per piece / Minimum order of 25 pieces each / Served Buffet Style or Butler Passed

Mini Beef Wellington	3.50
Artichoke Beignet	3.00
Peking Duck Spring Roll with Sweet Chili Dipping Sauce	3.00
Scallop Wrapped in Bacon	3.75
Mini Sausage Pizza	3.50
Short Rib & Manchego Cheese Empanada with Chipotle Aioli	4.50
Mini Crab Cake with Remoulade Sauce	3.75
Jerk Chicken Skewer	3.00
Beef, Green Pepper & Mushroom Kabob	3.50
Pulled Pork Slider	3.50
Assorted Mini Quiche	2.75
Mesquite Chicken Taquito with Avocado Aioli	3.00
Sesame Chicken Tender	3.00
Spinach & Cheese Stuffed Mushroom	2.75
Chicken Pot Sticker with Soy Dipping Sauce	3.00
Vegetable Spring Roll with Sweet & Sour Dipping Sauce	3.00
Chicken Wing with Ranch Dipping Sauce	2.75
Barbecue Meatball	2.75
Honey Sriracha Chicken Meatball	3.00
Candied Apple Pork Belly	3.50
Korean Steak Taco	3.75
Truffle Mushroom Risotto Phyllo	3.00
Nashville Hot Chicken	3.00
Fiery Peach BBQ Brisket	3.75
Shrimp & Grits	3.50
Black Pepper Bacon Brussel Sprout	3.75
Goat Cheese & Sundried Tomato Filo Purse	2.75

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Reception Food Stations

Minimum 25 guests / Two Hour Service / Prices shown are per person

Gourmet Flatbread Pizza Station 17.00

Margarita Pizza - Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze
Mushroom Pizza - Crimini, White and Portobello Mushrooms, Blue Cheese, Olive Oil
Mediterranean Pizza -Kalamata Olives, Artichokes, Tomatoes, Eggplant, Feta Cheese, Marinara Sauce, Olive Oil
Meat Lover's Pizza - Sausage, Ham, Pepperoni, Bacon

Antipasto Station 15.00

Mediterranean Olive and Artichoke Salad Prosciutto, Capicola and Salami
Selection of Imported Cheeses
Grilled and Marinated Eggplant, Zucchini, Peppers and Portobello Mushrooms
Assorted Flatbread Crackers

Chips and Salsa Bar 11.50

Tricolor Tortilla Chips
Hot Queso Dip, Guacamole, Pico De Gallo, Salsa Roja, Salsa Verde

Mediterranean Dips and Spreads Bar 11.50

Garlic Hummus, Red Pepper Hummus, Spinach-Artichoke Dip, Blue Cheese Spread
Pita Chips, Assorted Crackers

Bruschetta Station 12.00

Freshly Baked Garlic Crostini
Diced Tomatoes with Basil, Mushroom Ragout, Thyme-Blue Cheese Spread
Fresh Vegetable Crudités with Ranch Dip
Fresh Fruit Tray

Smashed Potato Bar 16.00

Yukon Gold Mashed Potatoes, Smashed Garlic Baby Red Potatoes, Sweet Potato Mash
Bacon Bits, Mushroom Ragout
Shredded Cheddar Cheese, Blue Cheese Crumbles
Chives, Horseradish, Sour Cream
Candied Pecans, Mini Marshmallows

Fajita Station 18.00 *

Chicken and Beef Fajitas with Grilled Peppers and Onions
Flour Tortillas
Refried Beans, Spanish Rice
Pico De Gallo, Salsa Roja, Guacamole, Sour Cream
Shredded Cheddar Cheese, Lettuce, Diced Onions, Tomatoes, Jalapenos, Sour Cream, Cilantro

Pasta Station 16.00 *

Choice of Two Pastas:
Tri-Color Cheese Tortellini, Mushroom Ravioli, Rigatoni, Farfalle
Choice of Two Sauces:
Tomato Basil, Pesto Cream, Alfredo, Bolognese
Served with Herb and Tomato Focaccia
Broccoli, Asparagus, Mushroom saute

*** Chef Fee - 75.00 per 250 guests**

A La Carte Platters

	Serves 25	Serves 50	Serves 75
Fresh Fruit Platter	150.00	225.00	350.00
Fresh Vegetable Crudités with Ranch Dip	95.00	150.00	250.00
Domestic Cheese Board with Assorted Crackers	195.00	275.00	400.00
Imported Cheese Board with Assorted Crackers	250.00	325.00	450.00
Charcuterie Board with Salami, Prosciutto, Cappicola Imported Olives, Cherry Peppers Assorted Domestic Cheeses	225.00	300.00	450.00
	Serves 10		
Deli Platter	225.00		
Roast Beef, Ham, Roasted Turkey Breast, Genoa Salami American, Cheddar and Swiss Cheeses Lettuce, Tomatoes, Red Onions, Pickles, and Condiments Assorted Artisan Breads			
Giant 3ft Italian Sandwich	175.00		
Capicola, Genoa Salami, Roast Beef, Roasted Turkey Provolone Cheese Marinated Peppers, Pepperoncini, Pickled Red Onions Lettuce, Tomatoes Pesto Aioli Assorted Chips			

Carving Stations

Beef Brisket Station 275.00 *

Serves Approximately 30 Guests
Carved to Order and Served with Mini Pretzel Rolls and BBQ Sauce

Prime Rib of Beef Station 525.00 *

Serves Approximately 40 Guests
Carved to Order and Served with Mini Brioche Rolls and Natural Au Jus
Horseradish Cream Sauce

Beef Tenderloin Station 425.00 *

Serves Approximately 25 Guests
Carved to Order and Served with Mini Brioche Rolls and Merlot Demi-Glace Sauce

Inside Round of Beef 325.00 *

Serves Approximately 75 Guests
Carved to Order and Served with French Rolls and Beef Gravy

Turkey Breast 175.00 *

Serves Approximately 40 Guests
Carved to Order and Served with Wheat Rolls, Turkey Gravy, and Mango-Cranberry Chutney

Roasted BBQ Pork Loin 175.00 *

Serves Approximately 40 Guests
Served with Mini Ciabatta Rolls and Bourbon Barbecue Sauce

Maple Glazed Virginia Ham 225.00 *

Serves Approximately 30 Guests
Carved to Order and Served with Multi Grain and Sourdough Rolls and Honey-Mustard Mayonnaise

*** Chef Fee - 75.00 per 250 guests**

All food and beverage is subject to 21% service charge and applicable tax. Prices are subject to change without notice.

DINNER

Plated Dinner

Minimum 25 People

Plated Dinners are 3-Course Meals

Entrees Accompanied by:

Salad

Freshly Baked Rolls and Butter

Dessert

Coffee, Decaf Coffee, Hot Tea and Iced Tea

Unless otherwise approved, one menu selection must be chosen for all attendees.

Salads

Classic Caesar

Romaine Lettuce with Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens

Cucumbers, Tomatoes, Croutons, Champagne Vinaigrette

Frisée and Asian Pear Salad

Pecans, Mandarin Slices, Sesame-Ginger Vinaigrette

Strawberry and Goat Cheese Mixed Greens

Sliced Strawberries, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

Apple-Walnut Baby Spinach

Blue Cheese Crumbles, Apple Slices, Walnuts, Cranberry Dressing

Mediterranean Salad

Romaine Lettuce with Feta Cheese, Kalamata Olives, Tomato Wedges, Red Onions, Merlot Dressing

Southwestern Wedge Salad

Iceberg Wedge, Roasted Corn Pico de Gallo, Shredded Cheddar, Chipotle Ranch Dressing

Italian Heart of Romaine

Heart of Romaine, Gorgonzola Crumble, Crispy Prosciutto, Roasted Red Pepper, Parmesan Crisp, Balsamic Vinaigrette

4-Course Options

Soup and Salad 5.00

Grilled Shrimp Cocktail 11.00

Cilantro-Lime Cocktail Sauce

Crab Cakes 12.50

Jicama Slaw, Lemon Aioli

Wild Mushroom Ravioli 9.25

Roasted Red Pepper Cream Sauce

Sesame Seared Tuna 16.25

Pickled Ginger, Wasabi, Sesame Soy Drizzle

Shrimp and Scallop Ceviche 12.00

Pineapple Pico de Gallo

Vegetarian Polenta Napoleon 9.00

Mushroom Polenta, Grilled Vegetables, Goat Cheese Marinara Sauce

Lobster Bisque 10.00

Lobster Medallions, Crème Fraiche

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Entrees

Tri-Color Cheese Tortellini 25.00

Homemade Marinara Sauce, Seasonal Vegetables

Mushroom Polenta Napoleon 25.00

Goat Cheese Marinara Sauce, Grilled Vegetables

Herb Stuffed Chicken Breast 32.00

Chicken Demi-Glace, Roasted Marble Potatoes, Seasonal Vegetables

Spinach Artichoke Stuffed Chicken 32.00

Sundried Tomato Jus, Roasted Garlic Fingerling Potatoes, Roasted Brussel Sprouts

Lemon-Rosemary Bone-In Chicken Breast 31.00

Mushroom Demi-Glace Sauce, Dauphinoise Potatoes, Seasonal Vegetables

Pan Seared Chicken Breast 29.00

Roasted Garlic Chicken Jus, Pesto Mashed Potatoes, Seasonal Vegetables

Chicken Marsala 28.00

Marsala-Mushroom Sauce, Garlic Mashed Potatoes, Seasonal Vegetables

Chicken Piccata 28.00

Lemon-Caper Sauce, Roasted Red Potatoes, Fresh Green Beans

Roasted Pork Loin 28.00

Whole Grain Mustard Demi-Glace, Mashed Sweet Potatoes, Fresh Green Beans

Grilled Thick-Cut Pork Chop 29.00

Bacon Maple Glaze, Roasted Fingerling Sweet Potatoes, Broccolini

Wagyu Beef Sirloin Steak 45.00

Cabernet Demi-Glace Sauce, Mashed Potatoes, Sautéed Mushrooms and Green Beans

Braised Beef Short Ribs 39.00

Red Wine Braising Sauce, Pesto Mashed Potatoes, Grilled Vegetable Medley

Grilled Beef Filet Mignon 52.00

Garlic-Butter Sauce, Mashed Yukon Gold Potatoes, Seasonal Vegetables

12oz New York Strip Steak 42.00

Herb Garlic Butter, Garlic Roasted Fingerling Potatoes, Roasted Asparagus

Roasted Tilapia 32.00

Pesto Cream Sauce, Rice Pilaf, Seasonal Vegetables

Seared Salmon 35.00

Chardonnay-Dill Cream Sauce, Wild Rice, Seasonal Vegetables

Teriyaki Salmon 35.00

Teriyaki Sauce, Vegetable Fried Rice, Baby Bok Choy

Seared Halibut 50.00

Tri-color Tomato Salsa, Mushroom Polenta, Roasted Asparagus

Baked Cod 30.00

Red Pepper Cream Sauce, Israeli Couscous, Steamed Broccolini

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Duo-Plates

Roasted Chicken Breast and Pork Tenderloin 30.00

Sweet Potato Dauphinoise, Seasonal Vegetables
Roasted Garlic Demi-Glace Sauce

Surf and Turf - Market Price

Petite Filet of Beef and Lobster Tail
Parmesan Mashed Potatoes, Broccolini, Drawn Butter

Filet of Beef and Herb Chicken Breast 47.00

Roasted Marble Potatoes, Seasonal Vegetables
Garlic-Butter Mushrooms, Madeira Demi-Glace Sauce

Filet of Beef and Salmon 50.00

Lemon-Garlic Orzo Pasta, Fresh Green Beans
Mushroom Demi-Glace, Chardonnay Cream Sauce

Wagyu Beef Sirloin and Chicken Piccata 38.00

Rosemary Roasted Red Potatoes, Greens Beans and Red Peppers
Garlic-Butter, Lemon- Caper Sauce

Wagyu Beef Sirloin and Halibut 52.00

Mushroom Polenta and Roasted Asparagus
Roasted Red Pepper Sauce

Filet of Beef and Shrimp 49.00

Garlic Mashed Potatoes and Seasonal Vegetables
Merlot Demi-Glace Sauce, Chardonnay Sauce

Braised Short Ribs and Chicken Marsala 40.00

White Cheddar Mashed Potatoes, Fresh Green Beans, Baby Carrots
Braising Gravy, Marsala Demi-Glace Sauce

Lemon-Garlic Chicken Breast and Garlic Shrimp De Jonghe 37.00

Wild Rice, Seasonal Vegetables
Garlic-Herb Butter Sauce

Desserts

Select One:

Signature Bread Pudding with Crème Anglaise

Homemade Cheesecake with Raspberry Sauce

Chocolate Decadence Cake, Carrot Cake

Strawberry Shortcake

White and Dark Chocolate Mousse Cup, Peppermint White Chocolate Mousse Cup

Fresh Fruit Tart, Apple Crumble Tart

Flourless Chocolate Tort

Traditional Apple Pie, Key Lime Pie

Tiramisu

Traditional Cannoli, Chocolate Cannoli

Classic Panna Cotta

S'mores Tart, Turtle Cheesecake

All food and beverage is subject to 21% service charge and applicable tax. Prices are subject to change without notice.

Dinner Buffets

Dinner Buffets Served After 2:00 PM
1 ½ Hours of Service - Minimum 25 People

Dinner Buffets Include:
Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea

Unless otherwise approved, one menu selection must be chosen for all attendees.

Chicago Style 31.00

Cole Slaw, Classic Caesar Salad, Greek Salad
Chicago-Style Hot Dogs
Italian Beef Sandwiches
Deep Dish Cheese and Sausage Pizzas
Traditional Chicago Condiments
Seasonal, Homemade Cheesecake

Mexican Fiesta 28.00

Chicken Tortilla Soup
Chicken Fajitas and Beef Fajitas with Grilled Peppers and Onions
Refried Beans, Spanish Rice
Flour Tortillas
Tortilla Chips with Pico De Gallo, Salsa Roja, Guacamole and Sour Cream
Shredded Cheddar Cheese, Lettuce, Diced Onions, Tomatoes, Cilantro
Cinnamon Sugar Churros, Caramel Flan

Rib Fest 33.00

Mixed Greens Salad w/
Choice of Two Dressings
Roasted Marble Potato Salad with Red Wine Vinaigrette,
Baby Back Ribs, Bourbon Glazed Chicken Breast
Sour Cream & Chive Mashed Potatoes, Corn on the Cobb with Parmesan Butter
Jalapeno-Cheddar Corn Bread
Turtle Cheesecake, Banana Cream Tartelette

Pizza & Pasta 26.00

Mixed Greens with Assorted Dressings, Antipasto Pasta Salad
Penne Pasta with Marinara Sauce, Rigatoni Pasta with Alfredo Sauce
Sausage, Cheese, Supreme and Vegetarian Pizzas
Homemade Garlic Bread
Miniature Cannoli, Tiramisu

The Southerner 30.00

BLT Mixed Green Salad with Ranch Dressing
Homestyle Fried Chicken, Cornmeal Catfish
Macaroni and Cheese, White Cheddar Mashed
Braised Mustard Greens, Corn Bread
Peach Cobbler, Apple Pie

BBQ 29.00

Mixed Greens with Assorted Dressings, Potato Salad, Cole Slaw
Choice of Barbecue Pulled Pork Sandwiches or Barbecue Beef Brisket Sandwiches
Mesquite Grilled Chicken
Garlic Mashed Potatoes, Sautéed Corn, Baked Beans, Cornbread Muffins
Apple Pie, Bourbon Pecan Pie

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Tour of Italy 29.00

Minestrone Soup
Tomato and Fresh Mozzarella Salad, Classic Caesar Salad
Chicken Parmesan
Italian Sausage with Peppers and Onions
Rigatoni with Beef Bolognese Sauce
Italian Vegetable Medley
Homemade Garlic Bread
Miniature Cannoli and Tiramisu

Italian Classics 31.00

Mixed Green Salad with Gorgonzola Cheese, Sun Dried Tomatoes, Basil and Balsamic Dressing
Chicken Vesuvio
Lasagne
Mushroom Polenta, Herb Gnocchi
Fresh Peas and Mushrooms
Sliced Tomato Focaccia
Mini Chocolate-Espresso Mousse Cups, Lemon Ricotta Cookies

The All-American 27.00

Potato Salad, Dilled Cucumber and Tomato Salad
Hamburgers
Hot Dogs
Bratwurst with Grilled Onions
Macaroni and Cheese
Sautéed Corn
Sliced Cheeses, Onions, Lettuce, Pickles and Condiments
Warm Apple Pie and Chocolate Chip Cookies

Taste of Home 31.00

Mixed Greens with Assorted Dressings
Signature Meatloaf with Mushroom Gravy
Apricot Glazed Pork Chops
Yukon Gold Mashed Potatoes
Glazed Carrots, Broccoli and Cauliflower
Rolls and Butter
Homemade Bread Pudding, Warm Apple Crisp

Braised Classics 31.00

Apple-Walnut Mixed Green Salad with Blue Cheese and Cranberry Dressing
Chicken Coq Au Vin
Veal Osso Buco
Spätzle Dumplings
Sautéed Green Beans with Bacon and Onions, Roasted Root Vegetables
Rolls and Butter
Homemade Bread Pudding with Bourbon-Vanilla Sauce

Chinatown 28.00

Asian Noodle Salad with Sesame-Ginger Dressing, Napa Cabbage Slaw
Beef and Broccoli
Orange Chicken
Vegetable Fried Rice, White Rice
Sesame Snap Peas, Vegetable Egg Rolls
Fortune Cookies, Almond Cookies

All food and beverage is subject to 21% service charge and applicable tax. Prices are subject to change without notice.

Create Your Own Buffet

35 Person Minimum

Buffets Include:

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea

Unless otherwise approved, one menu selection must be chosen for all attendees.

Buffet Price

Two Entrees 36.00

Three Entrees 39.00

Salads

Select Two:

Seasonal Mixed Greens

Carrots, Tomatoes, Cucumbers, Herb Croutons, Choice of Two Dressings

Romaine Salad Bowl

Parmesan Cheese, Red Onions and Olives

Israeli Couscous Salad

Red and Yellow Peppers, Tomatoes, Cucumber and Cilantro

Mediterranean Balsamic Farfalle Pasta Salad

Artichoke Hearts and Kalamata Olives

Potato Salad

Roasted New Potatoes

Tomatoes with Fresh Mozzarella Cheese

Balsamic Marinade

Tri-Colored Rotini Balsamic Farfalle Pasta Salad

Herb Vinaigrette

Cucumber and Tomato Salad

Dill Vinaigrette

Cole Slaw

Soups

Select One:

Soup of the Day

Cream of Chicken and Rice

Cream of Broccoli

Potato-Leek Puree

Mushroom Bisque

Signature Tomato and Pesto

Minestrone

Roasted Chicken Noodle

Chicken Tortilla

Starches

Select One:

Dauphinoise Potatoes

Creamed Mashed Potatoes

White Cheddar Cheese Mashed Potatoes

Garlic Mashed Potatoes

Roasted Potatoes

Garlic-Rosemary Roasted Potatoes

Wild Rice

Rice Pilaf

Parmesan Cheese Polenta

Herbed Orzo Pasta

Sage and Leek Dressing

Roasted Marble Potatoes

Vegetables

Select One:

Sautéed Green Beans

Grilled Asparagus

Creamed Corn

Steamed Broccolini

Seasonal Vegetable Medley

Cauliflower

Sautéed Corn

Glazed Carrots

Creamed Spinach

Broccoli and Cauliflower

Roasted Brussel Sprouts

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Entrees

Chicken Parmesan

Homemade Marinara Sauce

Roasted Turkey Breast

Turkey Gravy, Cranberry Sauce

Cheese Ravioli

Asiago Cheese Cream Sauce

Tri-Color Cheese Tortellini

Basil Pesto Cream Sauce

Chicken Vesuvio

Garlic White Wine Sauce

Chicken Marsala

Marsala-Mushroom Sauce

Chicken Piccata

Lemon-Caper Sauce

Apricot Pork Chops

Apricot Preserve Glaze

Signature Meatloaf

Mushroom Gravy

Beef Bourguignon Stew

Burgundy Red Wine Sauce

Roasted Pork Loin

Whole Grain Mustard Demi-Glace Sauce

Roasted Salmon Filet

Chardonnay-Dill Cream Sauce

Pan Seared Tilapia

Basil Pesto Cream Sauce

Braised Short Ribs

Red Wine Braising Sauce

Southern Fried Chicken

Hot Sauce

Beef Brisket

Desserts

Select Two:

Chocolate Decadence Cake

New York Cheesecake

Carrot Cake

Seasonal Cheesecake

Bread Pudding with Crème Anglaise

Apple Tart

Apple Crumble

Key Lime Pie

White and Dark Chocolate Mousse Cup

Tiramisu

Traditional Cannoli

Chocolate Cannoli

Assorted Dessert Bars

Bourbon Pecan Pie

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Dessert Stations

Crêpe Suzette 14.00 *

Crêpes Made to Order
Sweetened Whipped Cream
Berry Compote
Chocolate Curls

Chocolate Lovers 12.00

Iced Chocolate Brownies, Chocolate Covered Strawberries,
Chocolate Dipped Pretzels, Chocolate Dipped Biscotti

Sweet Tooth 12

Selection of Four

Each Additional Selection \$1.50

Petit Fours, Chocolate Éclairs, Crème Puffs, Lemon Bars, Assorted Truffles, Cheesecake Squares,
White and Dark Chocolate Mousse Cups, Cupcakes, Cheesecake Lollipops

Ice Cream Sundae Bar 13.00

Vanilla, Chocolate, Strawberry Ice Creams
Chocolate Sauce, Strawberry Sauce, Salted Caramel Sauce, Whipped Cream
Crushed Peanuts, Cherries, Oreo Cookie Crumbles, M&Ms, Chocolate Chip Cookie Crumbles, Heath Bar Chunks

Fruit Blast 14.00

Sliced Fruit, Fruit Kebabs, Seasonal Berries
Whipped Honey-Mascarpone Dipping Sauce
Fruit-Infused Waters

Cupcake Station 10.00

Chef's Assortment of Cupcakes

*** Chef Fee - 75.00 per 200 guests**

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CHILDREN'S MENU

Kid's 11 Years and Younger

Children under 3 are free

Plated

All Plated Children's Meals Served with:

Fruit Cup, Dessert and Milk

Entrées

Please Choose One:

Macaroni and Cheese

Hot Dog with French Fries

Hamburger or Cheeseburger with French Fries

Chicken Fingers with French Fries or Mashed Potatoes

Turkey Sandwich with American Cheese and Potato Chips

Penne Pasta with Butter, Marinara Sauce or Bolognese Sauce

Cheese Tortellini with Butter or Marinara Sauce and Parmesan Cheese

22.00

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BAR PACKAGES

Hosted Bar

Prices Are Per Person

All bars require one bartender per 75-100 guests – 25.00 per hour (minimum 3 hours)

Bars complete with mixers and accoutrements

Select Hosted Bar

One Hour	18.00
Two Hours	23.00
Three Hours	27.00
Four Hours	29.00

Premium Hosted Bar

One Hour	21.00
Two Hours	27.00
Three Hours	32.00
Four Hours	35.00

Deluxe Hosted Bar

One Hour	23.00
Two Hours	30.00
Three Hours	36.00
Four Hours	38.00

Spirit

Vodka
Gin
Bourbon
Scotch
Rum
Tequila

Spirit

Tito's Vodka
Beefeater Gin
Jim Beam Bourbon
Dewar's White Label Scotch
Bacardi Superior Rum
Jose Cuervo Tequila

Spirit

Ketel One Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Johnny Walker Red Label Scotch
Myer's Rum
Hornitos Reposado Tequila

Domestic Beer

Budweiser, Bud Light, Miller Lite,
Coors Light
O'Doul's (non-alcoholic)

Domestic Beer

Budweiser, Bud Light, Miller Lite,
Coors Light
O'Doul's (non-alcoholic)

Domestic Beer

Budweiser, Bud Light, Miller Lite,
Coors Light
O'Doul's (non-alcoholic)

Import Beer

Heineken, Amstel Light, Corona

Import Beer

Heineken, Amstel Light, Corona

Import Beer

Heineken, Amstel Light, Corona

Wine

**Canyon Road
California**
Chardonnay, Pinot Grigio
Moscato
Cabernet Sauvignon, Merlot

Wine

**Chateau Souverain
California**
Chardonnay, Sauvignon Blanc
Cabernet Sauvignon, Merlot

Wine

**Chateau Souverain
California**
Chardonnay, Sauvignon Blanc
Cabernet Sauvignon, Merlot

Non-Alcoholic Beverages

Assorted Sodas
Juices
Still and Sparkling Water
Red Bull

Non-Alcoholic Beverages

Assorted Sodas
Juices
Still and Sparkling Water
Red Bull

Non-Alcoholic Beverages

Assorted Sodas
Juices
Still and Sparkling Water
Red Bull

Liquor Laws and Policies

All persons consuming alcoholic beverages in any area of the facility must be 21 years of age or over. The facility reserves the right to terminate liquor service at a function if minors attending intend to consume or are served alcoholic beverages. The Illinois State Liquor Commission regulates the sales and service of alcoholic beverages. The Tinley Park Convention Center, as a licensee, is responsible for the administration of these regulations.

It is our policy; therefore, that liquor cannot be brought into the facility from outside sources.

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Beer & Wine Hosted Bar

All bars require one bartender per 75-100 guests – 25.00 per hour (minimum 3 hours)

One Hour	15.00
Two Hours	19.00
Three Hours	23.00
Four Hours	25.00

Wine

Canyon Road
California

White

Chardonnay, Pinot Grigio
Moscato

Cabernet Sauvignon, Merlot

Domestic Beer

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's (non-alcoholic)

Import Beer

Heineken
Amstel Light
Corona

Non-Alcoholic

Assorted Sodas
Juices
Still and Sparkling Water
Red Bull

Soda Bar Package

14.00 per person for 2 hours
Each additional hour is 3.00 per hour per guest

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Consumption Bar

If bar does not exceed 500.00 client will be charged the difference

All bars require one bartender per 75-100 guests – 25.00 per hour (minimum 3 hours)

Bars complete with mixers and accoutrements

Select Consumption Bar

Spirit

Vodka
Gin
Bourbon
Scotch
Rum
Tequila

6.50 per drink

Domestic Beer

Budweiser, Bud Light, Miller Lite
O'Doul's (non-alcoholic)

5.00 per bottle

Import Beer

Heineken, Amstel Light, Corona

6.00 per bottle

Wine

**Canyon Road
California**

Chardonnay, Pinot Grigio
White Zinfandel

Cabernet Sauvignon, Merlot

6.00 per glass

Non-Alcoholic Beverages

Assorted Sodas **3.00**
Still Water **3.00**
Assorted Juices **4.00**
Red Bull **5.00**
Sparkling Water **3.50**

Premium Consumption Bar

Spirit

Tito's Vodka
Beefeater Gin
Jim Beam Bourbon
Dewar's White Label Scotch
Bacardi Superior Rum
Jose Cuervo Tequila

7.50 per drink

Domestic Beer

Budweiser, Bud Light, Miller Lite
O'Doul's (non-alcoholic)

5.00 per bottle

Import Beer

Heineken, Amstel Light, Corona

6.00 per bottle

Wine

**Chateau Souverain
California**

Chardonnay, Sauvignon Blanc
Cabernet Sauvignon, Merlot

7.50 per glass

Non-Alcoholic Beverages

Assorted Sodas **3.00**
Still Water **3.00**
Assorted Juices **4.00**
Red Bull **5.00**
Sparkling Water **3.50**

Deluxe Consumption Bar

Spirit

Ketel One Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Johnny Walker Red Label Scotch
Myer's Rum
Hornitos Reposado Tequila

8.25 per drink

Domestic Beer

Budweiser, Bud Light, Miller Lite
O'Doul's (non-alcoholic)

5.00 per bottle

Import Beer

Heineken, Amstel Light, Corona

6.00 per bottle

Wine

**Chateau Souverain
California**

Chardonnay, Sauvignon Blanc
Cabernet Sauvignon, Merlot

7.50 per glass

Non-Alcoholic Beverages

Assorted Sodas **3.00**
Still Water **3.00**
Assorted Juices **4.00**
Red Bull **5.00**
Sparkling Water **3.50**

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Beer & Wine Consumption Bar

All bars require one bartender per 75-100 guests – 25.00 per hour (minimum 3 hours)

Wine

Canyon Road
California

White

Chardonnay, Pinot Grigio
Moscato

Red

Cabernet Sauvignon, Merlot, White Zinfandel

6.00 per glass

Domestic Beer

Budweiser
Bud Light
Miller Lite
O'Doul's (non-alcoholic)

5.00 per bottle

Import Beer

Heineken
Amstel Light
Corona

6.00 per bottle

Non-Alcoholic Beverages

Assorted Sodas	3.00
Still Water	3.00
Assorted Juices	4.00
Sparkling Water	3.50
Red Bull	5.00

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CASH BAR

Cocktails	7.00
Wine by the Glass	7.00
Domestic Beer	6.00
Imported Beer	7.00
Non-Alcoholic Beer	5.00
Soft Drinks, Still Water	3.00
Sparkling Waters	4.00
Juices	4.00
Red Bull	5.00

Prices inclusive of tax

Cash bars require a 500.00 minimum per bar for 4 hours or less and 100.00 for each additional hour

ADDITIONAL FEES

All bars require one bartender per 75-100 guests
25.00 per hour (minimum 3 hours)
Cashier Fee: 25.00 per hour

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A La Carte Selections

Prices are per drink. Additional selections are available upon request.

Beer Keg

Domestic

Serves approximately 150 glasses

Fat Tire	555.00
Samuel Adams	500.00
Miller Light	425.00
Bud Lite	425.00

Import

Serves approximately 75 glasses

Heineken	325.00
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Martinis

Select	8.00
Premium	8.50
Deluxe	9.50

Ports • Sherries

Dows Ruby #1, Dows Tawny #1, Dry Sack Medium, Harvey's Bristol Cream
7.00

Cognacs

Hennessy VS, Courvoisier VS
9.00

Aperitifs • Cordials

Amaretto, Baileys, Grand Mariner, Chambord, Frangelico, Kahlua, Sambuca, Campari
7.00

Punch

Per gallon

Champagne Mimosa	95.00
Red Sangria	95.00
White Sangria	95.00
Fruit Punch	95.00

Non-Alcoholic Beverages

Assorted Sodas	3.00
Still Water	3.00
Assorted Juices	4.00
Sparkling Water	3.50
Red Bull	5.00

Liquor Laws and Policies

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WINE SELECTIONS

Select Wines

Canyon Road, California 28
Chardonnay, Pinot Grigio
Moscato
Cabernet Sauvignon, Merlot

Chateau Souverain, California 42
Chardonnay, Sauvignon Blanc
Cabernet Sauvignon, Merlot

Sparkling Wines

Domestic
Fre (non-alcoholic) 25
J. Roget Brut, California 30
Chandon Brut, Napa, California 50

Spain
Freixenet Blanc de Blanc, Secco 35

Champagne
Mumm Cordon Rouge, Brut 95

We would be happy to present you with a customized wine selection upon request.

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SERVICES AND FEES



Tinley Park Convention Center
18451 Convention Center Drive, Tinley Park, IL 60477
Sales Office (708) 342-5485
www.tinleyparkconventioncenter.net

December 2017

SERVICES, FEES AND RENTAL PRICE LIST

Our Convention Services staff will be happy to work with you on your program.
Let us help you plan a memorable event, meet your budget needs, and exceed all of your expectations.

This list is an overview of services offered by the TPCC. If you have specific needs for services not listed, please call our Sales Department at (708) 342-5485 and ask to speak with your Convention Services Manager.

All rates are daily rates unless otherwise noted and subject to change without notice.

Conditions and Safety Regulations

All equipment, regardless of source of power, must comply with all federal, state, and local safety codes. "House electricians" must perform all electrical work. Special equipment requiring company engineers or technicians for assembly, servicing, preparatory work, and operation may not be executed without TPCC staff.

All equipment must be properly tagged and wired with complete information as to type of current, voltage, phase, cycle, horsepower, etc.. All materials and equipment furnished by TPCC personnel shall remain the TPCC's property and shall be removed only by the TPCC.

Damage to TPCC and its equipment will be assessed and billed accordingly.

Trade Show Packages

	Advance Order	Day-Of Order	
Vendor Package 1	\$30	NA	6' table with cloth and skirt, waste basket, garbage removal, chair
Vendor Package 2 *	\$75	NA	6' table with cloth and skirt, waste basket, garbage removal and two chairs
Vendor Package 3	\$45	NA	6' table with cloth and skirt, waste basket, garbage removal, chair, protective floor cover
Vendor Package 4 *	\$100	NA	6' table with cloth and skirt, waste basket, garbage removal, chair, electrical, protective floor cover
Each Additional Day (Package 1 & 2)	\$20	NA	
Each Additional Day (Package 2 & 4)	\$40	NA	

* Electrical - 110V 20Amp (2,200 Watt)

Exhibit Services

	Advance Order	Day-Of Order	
6'x18" Rectangular Table	\$10	\$15	
6'x30" Rectangular Table, cloth and skirt	\$15	\$20	
Chair	\$5	\$10	
Tablecloth	\$10	\$15	
Table Skirt	\$15	\$20	
Waste Basket *	\$10	\$15	
Waste Can 32gal *	\$35	\$40	
Floor Protector	\$25 / 100 sq. ft.	\$35	
Water Access	\$75	\$85	
Water	\$0.05 / gal	NA	Water usage above 1000gal per access point.
Security Deposit	\$2500 minimum	NA	Deposit based on space usage / type of event. Deposit refundable after inspection.
Facility Supervision Fee (Load-in/out) **	\$500 / \$500	NA	** Required for outside contractors working within facility.

* Includes garbage removal as necessary.

Electrical

	Advance Order	Day-Of Order
110V 20Amp (2,200Watt)	\$75	\$125
110V 30Amp (3,300Watt)	\$85	\$165
208V 20 Amp – Single Phase	\$120	\$245
208V 30 Amp – Single Phase	\$180	\$260
208V 30 Amp – Triple Phase	\$240	\$320
208V 60 Amp – Single Phase	\$205	\$285
208V 60 Amp – Triple Phase	\$290	\$370
208V 200 Amp – Single Phase	\$220	\$300
208V 200 Amp – Triple Phase	\$390	\$470

Set-Up

	Advance Order	Day-Of Order	
Room Reset	NA	\$35 / man-hr.	For deviation from previously approved sets
Room Flip	Call for details	NA	As per customer request without adequate time frame per TPCC

Drayage

	Advance Order	Day-Of Order	
Dock Master *	\$500 / 4 hrs.	NA	1 Person per dock area used / 4 hr. minimum
Flatbed or Hand Cart	\$35 / 30 min	\$45 / 30 min	Includes operator Day-of service based on staff availability
Pallet Jack	\$45 / 30 min	\$55 / 30 min	Includes operator Day-of service based on staff availability
Fork Lift	\$150 / hr.	\$175 / hr.	Certified operator must be supplied by client / 1 hr. minimum
Scissor Lift	\$175 / hr.	\$200 / hr.	Certified operator must be supplied by client / 1 hr. minimum

* Mandatory fee for trade shows and some ballroom functions as determined by TPCC.

Receiving/ Shipping / Storage

	Advance Order	Day-Of Order	
Package Receiving per pound **	\$.99	NA	\$5 Minimum
Shipping Out per package over 5 lbs. **	\$10	NA	Fee does not include cost of shipping
Shipping Out per skid / pallet **	\$75	NA	Additional fees may apply for pallet assembly
Storage Package (Packages received 7 -4 days prior to event)*	\$10	NA	* Packages received no more than three (3) business days prior to the event are stored at no charge
Storage Pallet (Packages received 7 -4 days prior to event)*	\$20	NA	* Pallets received no more than three (3) business days prior to the event are stored at no charge

** Pick-up and delivery of shipments within the facility is complimentary.

Wi-Fi / Internet / Network Solutions / Telephone

	Advance Order	Day-Of Order	
Telephone Line	\$95	\$125	Per line / Includes local and toll free calls Long distance calls charged in addition at current rates
Public Wi-Fi	Complimentary	NA	Limited based on guest usage Maximum 3Mbps / guest Required per hardwired connection
Hardwire Connection Fee	\$200	\$200	
1.5Mbps Dedicated Hardwire Connection	\$1200	\$1500	
3Mbps Dedicated Hardwire Connection	\$2000	\$2400	
5Mbps Dedicated Hardwire Connection	\$3000	\$3500	
10Mbps Dedicated Hardwire Connection	\$4000	\$4500	
15 – 400Mbps	Call for pricing	NA	72 business hours advance notice required
Custom Wi-Fi Environment	Call for pricing	NA	
Weekly Rates	Call for pricing	NA	
Dedicated Network Engineer	\$1000	NA	72 business hours advance notice required
Additional Services Available upon Request			

Signage / Office

	Advance Order	Day-Of Order	
Convention Center Drive Electronic Sign	Free	NA	Listing on event day (sign usage not exclusive)
Harlem Avenue Jumbotron Signage	Free	NA	Listing within 14 days of event (sign usage not exclusive)
Harlem Avenue Jumbotron Signage	\$150 / wk.	NA	Listing more than 14 days before event (sign usage not exclusive)
Banners for South and West Entrance	\$1500 ea	NA	2 week lead time, fee is all inclusive
Event space banner / sign hanging *	\$75 ea	\$100	
Copy Service	NA	\$0.10 / page	Black and White
Copy Service	NA	\$0.20 / page	Color
Fax Service	NA	\$0.25 / page	Domestic service only

* No signage of any kind may be attached to walls, doors, ceilings, windows etc. without the approval of the TPCC. Client will be charged for any damages caused by non-compliance

Housekeeping / Waste Removal

	Advance Order	Day-Of Order	
Cleaning Staff	\$30 / hr.	NA	4 hour shift minimum / Minimum of 72 hours' notice required
Open Top Dumpster – 10 yard capacity	\$350	NA	Price per full load
Open Top Dumpster – 20 yard capacity	\$425	NA	Price per full load
Open Top Dumpster – 30 yard capacity	\$500	NA	Price per full load
Exhibit Cleaning – South Exhibit *	\$1,750	NA	
Exhibit Cleaning – West Exhibit *	\$1,500	NA	
Exhibit Cleaning – North Exhibit *	\$1,500	NA	
Exhibit Cleaning – South / West / North Exhibits *	\$4,000	NA	
Exhibit Cleaning – South / West Exhibits *	\$2,800	NA	
Exhibit Cleaning – West / North Exhibits *	\$2,400	NA	
Exhibit Cleaning – South Ballroom *	\$1,350	NA	
Exhibit Cleaning – North Ballroom *	\$900	NA	

* Mandatory fee for Trade Shows and some Ballroom functions as determined by the TPCC. All housekeeping services include labor and materials.

Concessions

	Advance Order	Day-Of Order
Concession Stand * (Guarantee minimum)	\$500 / 4 hrs.	NA
Additional hours of operation (Guarantee minimum)	\$100 / hr.	NA
Cash Bar (Guarantee minimum)	\$500 / 3 hrs.	NA

* Menu customization available upon request. Food, beer and wine only, no liquor sales.

Culinary

	Advance Order	Day-Of Order
Kitchen Space Rental *	\$200 / 4 hrs.	NA 4 hr. minimum
Additional Rental Hours	\$35 / hr.	NA
Kitchen Labor **	\$35 / hr.	NA 4 hr. minimum
Chef Fee	\$75 / 3 hrs.	NA
Equipment Rental	Call for details	NA

* Kitchen space rental includes work area, water access and deep cleaning / ** Mandatory labor with every kitchen space rental.

Security / Safety

	Advance Order	Day-Of Order	
Function Room Key	\$50	\$75	TPCC staff will have access for cleaning and refresh purposes only
Lost Key	\$75	NA	
Lock Core Change	\$125	NA	TPCC will not have access to room except in case of emergency (Water, Fire etc.)
Logistics Staff **	\$30 / hr.	\$40 / hr. *	8 hour shift minimum / * less than 72 hours' notice
Logistics Staff **	\$35 / hr.	\$45 / hr. *	4 hour shift minimum / * less than 72 hours' notice
Armed Security	\$40 / hr.	\$50 / hr. *	8 hour shift minimum / * less than 72 hours' notice
Armed Security	\$45 / hr.	\$55 / hr. *	4 hour shift minimum / * less than 72 hours' notice

** Security, traffic, parking, door, crowd control etc.

Miscellaneous

	Advance Order	Day-Of Order	
Coat Rack	\$25	\$30	Average 60 -75 coats per rack
Hosted Coat Check	Call for details	NA	All day coat check hosted only
Cash Coat Check **	\$200 *	NA	* Per event / \$2 per coat
Coat Check Attendant	\$35 / hr.	NA	
Bus Tub	\$5	\$10	
Ice	\$5	\$5	20 lbs. bag
Tent (10' x 10')	\$50	\$75	
Wait Staff	\$50	NA	Per additional server above TPCC staffing guidelines
Valet Parking	Call for details	NA	
Parking Lot	\$750	NA	Per lot (North, South, East) – includes clean-up and signage

** Security, traffic, parking, door, crowd control etc.



AUDIO VISUAL



Audio Visual Productions Inc., Corporate Office
7550 West 100th Place, Bridgeview, IL 60455
Sales Office (708) 342.5499
www.avproductions.com

Tinley Park Convention Center
18451 Convention Center Drive, Tinley Park, IL 60477
Sales Office (708) 342-5485
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February 2015

AUDIO VISUAL SERVICES AND FEES

Audio Visual Productions is the exclusive In-House Audio Visual partner for the Tinley Park Holiday Inn Convention Center.

We tailor our quotes of service to your needs and only offer state of the art technology mixed with specialized onsite labor support. Let us help you plan a memorable event and meet your budget needs, while exceeding your expectations.

We are proudly located on property for preplanning, production, and post event support. This menu reflects only a portion of our ever growing inventory. If you need an item not listed, simply specify the item and quantity desired.

There will be additional fees associated with any outside Audio Visual or Production Companies doing work on property.

All rates are daily rates unless otherwise noted and subject to change without notice.
Pricing does not include 21% service charge.

Packages

Presenter's Package	\$150	Screen with Trim, Projector Stand, VGA Cable, Power Cable
LCD Meeting Package	\$500	LCD Projector, Screen with Trim, Projector Stand, VGA Cable, Power Cable
Executive LCD Package	\$850	LCD Projector, Screen w Trim, Projector Stand, Podium Mic, Flipchart, House Audio Patch, Mixer, VGA Cable, Power Cable
Ballroom Video Package	\$2,250	(2) 7.5'x10' Screens with Trim, Two 6K Lumens Projectors, Amplifier, Wireless Mouse, Cabling and Power
Ballroom Audio Package	\$1,300	(6) 300W Powered Speakers with Stands, Mixer, Wireless Mic, Podium Mic, Cabling and Power
Indoor Reception Package	\$850	(8) LED Up-Lights, House Audio Patch, Mixer, Wireless Mic, iPod Audio Patch, Cabling and Power
Outdoor Reception Package	\$1,200	(8) LED Up-Lights, (2) 300w Speakers with Stands, Mixer, Wireless Mic, iPod Audio Patch, Cabling and Power
Exposition Video Package	\$3,500	(2) 10.5'x14' Screens with Trim, (2) 10K Lumens Projectors, 42" Plasma Monitor, Amplifier, Wireless Mouse, Cabling and Power
Exposition Audio Package	\$2,500	(6) 450W Powered Speakers with Stands, Mixer, (2) Wireless Mics, Podium Mic, Cabling and Power
Black & White Gobo Package	\$565	Up-Lighting Truss, Truss Spandex, Source 4 Lighting Fixture, Custom Black and White Gobo, Cabling and Power
Color Gobo Package	\$865	Up-Lighting Truss, Truss Spandex, Source 4 Lighting Fixture, Custom Color Gobo, Cabling and Power

A La Carte Audio Visual

Projection

3K Lumens XGA Projector (1024x768)	\$650
6K Lumens XGA Projector (1024x768)	\$850
10K Lumens XGA Projector (1280x1024)	\$1,100
12K Lumens SXGA Projector (1280x1024)	\$1,300
Folsom Screen Pro II Seamless Switcher	\$750
Folsom DSC 100 Seamless Switcher	\$400
Video Distribution Amplifier	\$100

Video

20" LCD Flat Panel Display	\$100
32" LCD Flat Panel Display	\$200
42" LCD Monitor with Stand	\$650
50" LCD Monitor with Stand	\$750
60" LCD Monitor with Stand	\$850
DVD Player	\$50
Blu-ray Player	\$100

Lighting

LED Up-Lighting Fixture	\$75
Source 4 Lighting Fixture	\$75
10 ft. Décor or Rigging Truss	\$90
12 Channel Control Board	\$100

Screens

6'x8' Fast Fold Screen	\$225
7.5'x10' Fast Fold Screen	\$275
9'x12' Fast Fold Screen	\$325
10.5'x14' Fast Fold Screen	\$375
6' Tripod Screen with Skirt	\$75
8' Tripod Screen with Skirt	\$100
10' Cradle Screen	\$125
12' Cradle Screen	\$150

Audio Equipment

450 W Powered Speaker with Stand	\$175
Wired Mic	\$75
Wireless Handheld or Lavalier Mic	\$175
Push to Talk Mic	\$100
4 Channel Audio Mixer	\$65
8 Channel Audio Mixer	\$95
12 Channel Audio Mixer	\$150
24 Channel Audio Mixer	\$300

Meeting Room Accessories

Flip Chart, Pad, Markers	\$75
Laptop computer with MS Office Software	\$190
Polycom Speakerphone, Phone Line	\$175
54" Rolling Cart with Skirt	\$30
54" Rolling Cart with Skirt	\$40
Wireless Mouse	\$50
Tripod Easel Stand	\$20
3'x5' Whiteboard with Markers	\$50

Exhibit Accessories

Exhibit Booth Pipe and Drape (8'x10')	\$45
Exhibit Booth Pipe and Drape (8'x10')	\$20 / addl. day
Velour Décor Drapery	\$18 / sq. ft.
Booth Sign	\$12

Cameras / Accessories

Mini DVD Camera with Tripod	\$250
HD Camera with Tripod	\$350
Sony 3 Chip Studio Camera Package	\$975
Studio Tripod	\$125

Labor

Monday – Friday / 7am – 12am, 5 hr. minimum	\$70 / hr.
Monday – Friday / 12am – 7am, 5 hr. minimum	\$105 / hr.
Saturday, Sunday, Holidays, 5 hr. minimum	\$105 / hr.