

Radisson®

CATERING MENUS



CINCINNATI RADISSON RIVERFRONT
668 WEST 5TH STREET
COVINGTON, KY 41011
859.491.1200



DEAR GUEST,

Whether your inquiry regards a large meeting, rehearsal dinner, or any other special event- we know how important your occasion is. We also excel at making it memorable and stress free.

The Cincinnati Radisson Riverfront, in collaboration with our Executive Chef and knowledgeable culinary professionals, have created this menu to enhance every event creating lasting memories and an enduring experience for your attendees. Our team can customize the event menu to fit your exact budget and needs.

Here, we believe meals and memories go hand in hand. We would like to personally thank you for the opportunity to be of service to you.

If you have any questions, please feel free to reach out to us. And welcome to the Radisson!

KATHY KAPPNER
DIRECTOR OF SALES

ART SANTOMO
GENERAL MANAGER

EXECUTIVE MEETING PACKAGES

- EXECUTIVE PACKAGE 1 -

MID MORNING

Fresh Brewed Coffee- Regular & Decaffeinated

Selection of Hot Teas & Assorted Juices

Assorted Soft Drinks & Bottled Water

Assortment of Breakfast Pastries, Bagels with Cream Cheese, Granola Bars & Seasonal Fresh Sliced Fruit

MID AFTERNOON

Refresh on Beverages

Choice of 2: Baked Pretzels with Beer Cheese , Fresh Baked Cookies, Whole Fruit, or Assorted Bags of Chips

- \$25 PER PERSON -

- EXECUTIVE PACKAGE 2 -

MID MORNING

Fresh Brewed Coffee- Regular & Decaffeinated

Selection of Hot Teas, Assorted Soft Drinks & Bottled Water

Granola Bars & Whole Fruit

LUNCH

Fresh Brewed Iced Tea , Coffee & Water

Rolls & Butter

Chef Choice Vegetable

Chef Choice Starch

Garden Salad with Ranch & Italian Dressings

Build Your Own Buffet

- Choice of 2 -

Chicken Parmesan with Marinara Sauce

Herb Roasted Chicken Breast

Meatball Penne Marinara

Parker House Cod with a Seasoned Cracker Crust

Roasted Top Round of Beef with Mushroom Demi Glaze

MID AFTERNOON BREAK

Refresh on Beverages

Assorted Cookies

- \$35 PER PERSON -

25 PERSON MINIMUM. IF LESS THAN 25, ADD \$5 PER PERSON

All Dining Services are Subject to a 22% Taxable Service Charge and 6% Sales Tax
Cincinnati Radisson Hotel - 668 W. 5th St. Covington KY - 859.491.1200

BREAKS MENU

- PRICED PER PERSON -

SWEET TOOTH \$13

Freshly Baked Cookies
Chocolate Dipped Pretzels
Chocolate Covered Strawberries
Double Chocolate Chunk Brownies
Plain & Peanut M&M's
Whole & Skim Milk



7TH INNING STRETCH \$14

Baked Pretzels with Beer Cheese
Cracker Jacks
Roasted In- Shell Peanuts
Tortilla Chips & Cheese Dip
Soft Drinks
Bottled Water



SNACK TIME \$15

Seasonal Berries with Fruit Dip
Trail Mix
Mini Twist Pretzels
Mixed Nuts
Kettle Chips with Ranch Dip
Chex Mix
White Cheddar Popcorn
Soft Drinks
Bottled Water



THE TAILGATER \$20

Buffalo Chicken Dip with Pita Chips
Hot Wings with Blue Cheese Dressing
Tortilla Chips with Guacamole & Salsa
Bourbon BBQ Meatballs
Pulled Pork Sliders
Soft Drinks
Bottled Water



A LA CARTE ITEMS

BREAKFAST

- Assorted Danishes & Muffins \$30 per Dz
- Fresh Bagels & Cream Cheese \$30 per Dz
- Sliced Fresh Fruit \$5 per Person
- Assorted Granola Bars \$3 per Person
- Sausage, Egg & Cheese Biscuit \$5 Each
- Bacon, Egg & Cheese Croissant \$5 Each
- Egg & Cheese English Muffin \$5 Each
- Assorted Yogurt \$3 per Person



SNACKS

- Chips with Salsa \$4 per Person
- Mixed Nuts \$15 per Lb
- Assorted Chips/Pretzels/Popcorn \$3 per Person
- Soft Baked Pretzels with Mustard & Nacho Cheese \$5 per Person
- Baked Cookies \$32 per Dz
- Fresh Brownies \$32 per Dz
- Assorted Candy Bars \$3 per Person



DESSERTS

- Cheese Cake \$4 per Piece
- Triple Chocolate Cake \$4 per Piece
- Apple Pie \$4 per Piece
- KY Bread Pudding *w/ Bourbon Glaze* \$4 per Person

BEVERAGES

- Fresh Brewed Coffee \$36 per Gallon
- Iced Tea \$17 per Gallon
- Individual Orange, Apple, Cranberry Juice
Bottles \$3 each
- Individual Whole, Skim or Chocolate Milk
Cartons \$3 each
- Fruit Punch or Lemonade \$24 per Gallon
- Bottled Water \$3 each
- Soft Drinks \$3 each
- Energy Drinks \$4 each



- All Day Package: \$14 per person
Coffee, Tea, Water, Soft Drinks

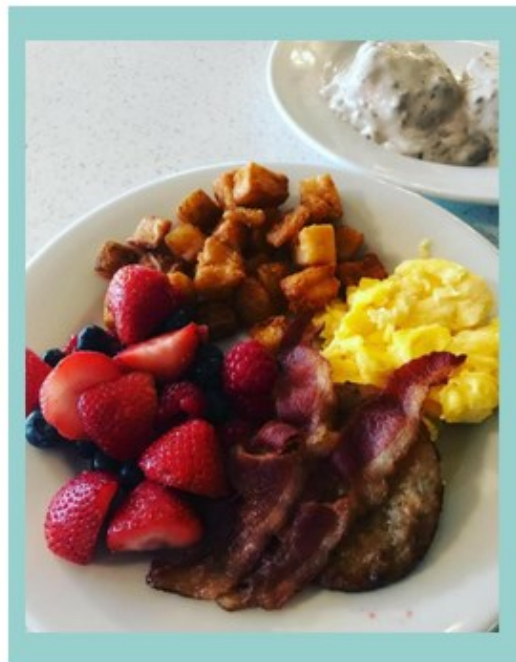
PLATED BREAKFAST

PRICED PER PERSON - CHOOSE UP TO 2

CINNAMON FRENCH TOAST \$17

Served with Powdered Sugar,
Maple Syrup & Fresh Sliced Fruit

Choice of Bacon, Sausage or Ham



THE CLASSIC \$18

Scrambled Eggs, Breakfast
Potatoes & Fresh Sliced Fruit

Choice of Bacon, Sausage or Ham

EGGS BENEDICT \$19

Poached Eggs with Hollandaise
Sauce Served Over Canadian Bacon
& an English Muffin.

Served with Breakfast Potatoes &
Fresh Sliced Fruit



COUNTRY BREAKFAST \$20

Scrambled Eggs, Breakfast
Potatoes, Biscuits & Country Gravy

Choice of Bacon, Sausage or Ham

ALL OPTIONS SERVED WITH COFFEE, TEA & JUICE

BREAKFAST BUFFET

- 25 PERSONS MINIMUM -

CONTINENTAL OPTION 1 \$12

Sliced Fresh Fruit, Muffins & Danishes
Fresh Orange, Apple & Cranberry Juice
Freshly Brewed Coffee & Herbal Tea

CONTINENTAL OPTION 2 \$15

Sliced Fresh Fruit, Muffins & Danishes
Yogurts & Assorted Cereals
Fresh Orange, Apple & Cranberry Juice
Freshly Brewed Coffee & Herbal Tea

HEALTHY START \$16

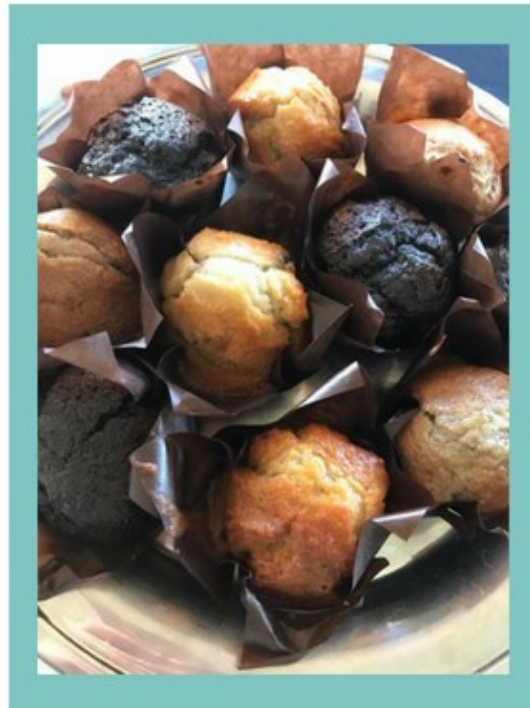
Fresh Sliced Fruit, Egg Beaters,
Multi-grain Pancakes with Light
Syrup, Turkey Sausage, Assorted
Yogurts, Oatmeal

TRADITIONAL \$16

Fresh Sliced Fruit, Scrambled Eggs,
Sausage, Crispy Bacon, Breakfast
Potatoes

DELUXE \$25

Fresh Sliced Fruit, Scrambled Eggs,
Sausage, Bacon, Breakfast Potatoes,
Breakfast Breads, Pancakes, Assorted
Yogurts



ENHANCEMENTS

- PRICED PER PERSON -

- Biscuits and Gravy \$3
- Chef Attended Omelet Station \$10
- Lox & Bagel Display \$8
- Chef Attended Belgian Waffle Station \$10
- Bacon & Egg Croissant Sandwich \$5
- Sausage & Egg Biscuit Sandwich \$5
- Oatmeal \$5

ALL OPTIONS SERVED WITH JUICE, COFFEE & HOT TEA

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PLATED LUNCHES

- SALADS - SANDWICHES - WRAPS -

- SALADS -

SPINACH SALAD \$15

Blackened Chicken Breast, Spinach, Mushrooms, Diced Red Onion,
Roma Tomatoes, Chopped Egg & Blue Cheese Crumbles
Served with Raspberry Vinaigrette

CLASSIC CHEF SALAD \$18

Mixed Baby Greens, Diced Turkey, Honey Ham, Shredded Mozzarella,
Cheddar, Hard Boiled Eggs, Cucumbers & Grape Tomatoes
Served with Choice of 2 Dressings

CAESAR SALAD \$20

Romaine Lettuce, Zesty Caesar Dressing, Grilled Chicken & House Made
Croutons

Roasted Salmon May Be Substituted At \$3

- SANDWICHES & WRAPS -

REUBEN \$15

Corned Beef, Sauerkraut, Swiss Cheese & Zesty Thousand Island
Dressing. Served on Dark Rye Bread.

HEARTY CHICKEN SALAD \$15

Chunky Chicken Salad with Honey Dijon Mayonnaise, Pecans & Grapes.
Served with a Croissant, Fresh Fruit & Yogurt.

SMOKEHOUSE CHICKEN \$15

Grilled Chicken Breast, Bacon, Smoked Gouda, BBQ Sauce on a Brioche Roll

BENGALS BEEF SANDWICH \$15

Shaved Angus Reserve Ribeye Beef, Caramelized Cremini Mushrooms, Crispy
Onions, Pepper jack Cheese, Horseradish Aioli on a Hoagie Roll.

TURKEY WRAP \$15

Sliced Turkey Breast, Tomato, Avocado, Lettuce, Monterey Jack in a
Spinach Tortilla

ALL SANDWICHES & WRAPS INCLUDE CHOICE OF: ITALIAN PASTA SALAD OR
HOUSE FRIED SARATOGA CHIPS OR VEGETABLE
CHOOSE 2 FOR +\$2 PER PERSON

BOXED LUNCH \$18

Choice Of: Turkey, Ham or Roast Beef. Choice of White or Wheat Bread.
Served with Bottled Water, Whole Fruit, Chips & Cookie.

HOT PLATED LUNCHEES

- CHOOSE UP TO 2 -

ALL OF THESE ITEMS INCLUDE:
CHOICE OF SALAD- GARDEN OR CAESAR OR CUP OF SOUP DU JOUR
CHEF CHOICE VEGETABLE
COFFEE & TEA SERVICE

CHICKEN MILANESE \$17

Boneless Chicken Breast Crusted with Parmesan Cheese & Bread Crumbs.
Served with Lemon Beurre Blanc Sauce & Herb Roasted Potatoes

CHICKEN PENNE PRIMAVERA \$17

Grilled Chicken Breast Served Over Penne Pasta with Spring
Vegetables & A White Wine Cream Sauce

VEGETABLE PLATE \$18

Baked Portabella Stuffed with Tomato, Zucchini, Summer Squash,
Sautéed Onions, Spinach & Bell Peppers

PORK LOIN \$20

Pork Loin Served with Dijon Cream Sauce. Served with Herb Roasted Potatoes

ATLANTIC SALMON \$22

Salmon Filet with A Pesto Cream Sauce. Served with Wild Rice Pilaf

TOP SIRLOIN \$25

6 oz. Top Sirloin with Mushroom Demi Glaze. Served with Mashed
Redskin Potatoes.

A LA CARTE DESSERTS \$4 PER PIECE

Cherry Pie
Apple Pie
Carrot Cake

Triple Chocolate Cake
Lemon Twist Cake
Turtle Cheesecake
NY Cheesecake
WITH CHOICE OF DRIZZLE

Chocolate Mousse
Vanilla Mousse
KY Bread Pudding
WITH BOURBON GLAZE

LUNCH BUFFET

- 25 PERSONS MINIMUM -

- PRE-FIXED BUFFETS -

DELI \$22

Soup du Jour, Mixed Field of Greens with Dressing, Potato Salad, CHOICE OF 3: Tuna Salad, Chicken Salad, Egg Salad, Ham Salad, Roast Turkey Breast, Sliced Ham, Roast Beef, Salami, or Bologna, Assorted Cheeses, Lettuce, Tomato, Onion, Pickles, Condiments, Assorted Fresh Breads, Homemade Cookies

FIESTA \$24

Mexican Salad with Black Beans, Corn, Tomato & Cilantro. Create Your Own Fajitas with Grilled Chicken, Sirloin & Bell Peppers, Spanish Rice, Tortilla Chips, Refried Beans, Guacamole, Salsa, Sour Cream & Shredded Cheese, Key Lime Pie.

ITALIAN \$25

Minestrone Soup, Caesar Salad, Italian Stuffed Chicken Breast with Ham, Pepperoni and Cream Cheese, Topped with Marinara & Mozzarella. Vegetable or Meat Lasagna, Italian Green Beans, Garlic Bread Sticks & Cannolis.

A TASTE OF CINCINNATI \$30

Greek Salad, Saratoga Chips with BBQ Sauce, Cincinnati Style Chili, Spaghetti Noodles, Coney Dogs, Chopped Onions & Shredded Cheese, Queen City Metts with Sauerkraut & Graeter's Ice Cream.

AMERICAN COOKOUT \$30

Fresh Fruit, Coleslaw, Country Baked Potato Salad, Deviled Eggs, BBQ Pork Ribs, Southern Fried Chicken, Crispy Red Potatoes, Corn & Apple Crisp.

BUILD YOUR OWN BUFFET \$28

INCLUDES CHOICE OF SALAD, SIDE & CHEF CHOICE VEGETABLE, COFFEE & TEA SERVICE

SALADS

CHOICE OF 1

Mixed Field of Greens Caesar Salad
Greek Salad Potato Salad
Italian Pasta Salad Fresh Fruit Salad

ENTREES

CHOICE OF 2

Chicken Parmesan with Marinara Sauce
Herb Roasted Chicken Breast
Roasted Sirloin with Mushroom Demi Glaze
Baked Salmon with Pesto Cream Sauce
Parker House Cod with Seasoned Cracker Crust
Chicken Bowtie Alfredo
Meatball Penne Marinara

SIDES

CHOICE OF 1

Herb Roasted Potatoes
Buttermilk Whipped Potatoes
Mac & Cheese
Wild Rice Pilaf
Garlic Bread



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PLATED DINNERS

- CHOOSE UP TO 2 -

INCLUDES CHOICE OF GARDEN OR CAESAR SALAD, CHEF CHOICE VEGETABLE,
ROLLS & BUTTER, DESSERT AND COFFEE & TEA SERVICE

ROAST CHICKEN BREAST MARSALA \$28

Velvety Sicilian Wine Sauce accented with Wild
Mushrooms. Served with Rice Pilaf

STUFFED BREAST OF CHICKEN \$30

Stuffed with Herbed Cream Cheese & Cut
Vegetables Topped with Mornay Sauce. Served
with Yukon Mashed Potatoes.

ROAST PORK LOIN \$30

Herb Crusted with Apple Bourbon Demi Glaze.
Served with Scalloped Potatoes.

MAHI MAHI \$28

Mahi with a Lemon Dill Cream Sauce.
Served with Rice Pilaf

ATLANTIC SALMON \$32

Dressed with Pesto Cream Sauce.
Served with Herb Roasted Potatoes.

TOP SIRLOIN \$30

8 oz. sirloin dressed with Red Wine Demi Glaze.
Served with Garlic Redskin Mashed Potatoes.

NY STRIP \$35

10 oz Steak Dressed with Burgundy Mushroom
Sauce. Served with Garlic Herb Whipped Potatoes.

FILET MIGNON \$40

6 oz. Filet of Beef with Mushroom Demi Glaze.
Served with Roasted Redskin Potatoes.

DUET \$45

Filet Mignon with Bernaise Sauce & Chicken
Marsala. Served with Redskin Mashed Potatoes.



Cherry Pie
Apple Pie
Carrot Cake

DESSERTS (CHOICE OF 2)
Triple Chocolate Cake
Lemon Twist Cake
Turtle Cheesecake
NY Cheesecake
WITH CHOICE OF DRIZZLE

Chocolate Mousse
Vanilla Mousse
KY Bread Pudding
WITH BOURBON GLAZE

DINNER BUFFET

- 25 PERSONS MINIMUM -

- BUILD YOUR OWN BUFFET -

CHOOSE 1 ENTREE \$30 - CHOOSE 2 ENTREES \$35 - CHOOSE 3 ENTREES \$45
INCLUDES CHOICE OF SALAD, CHOICE OF VEGETABLE, STARCH & DESSERT, COFFEE & TEA SERVICE

SALADS CHOICE OF 2

Mixed Field of Greens
Caesar Salad
Greek Salad
Italian Pasta Salad
Fresh Fruit Salad

STARCH & VEGETABLES CHOICE OF 2

Herb Roasted Potatoes	Broccoli with Cauliflower
Redskin Mashed Potatoes	Green Beans
Au Gratin Potatoes	Roasted Vegetable Medley
Sweet Potato Casserole	Peas & Carrots
Wild Rice Pilaf	Honey Bourbon Glaze Carrots
Rigatoni Marinara	Corn

ENTREES

Stuffed Breast of Chicken with Herbed Cream Cheese and Cut Vegetables

Chicken Marsala with Sauteed Mushrooms & Sicilian Wine Sauce

Chicken Parmesan with Marinara Sauce

Grilled Tilapia with Sun Dried Tomato Basil Butter

Atlantic Salmon with Ginger, Soy, Butter Glaze

Roasted Sirloin with Burgundy Mushroom Sauce

Steak Au Poivre with Cognac Cream Sauce

Roasted Honey Pecan Pork Loin with a Dijon Cream Sauce

Jumbo Stuffed Shells with Ricotta & Marinara

ENHANCEMENTS MARKET PRICE \$50 ATTENDANCE FEE

Chef Attended Carving Stations

Hand Carved Prime Rib of Beef with Au Jus & Horseradish Cream

Hand Carved Roast Turkey Breast with Natural Pan Gravy and Cranberry Relish

Hand Carved Slow Roasted Top Round of Beef with Au Jus & Horseradish Cream

DESSERTS CHOICE OF 2

Cherry Pie
Apple Pie
Carrot Cake

Triple Chocolate Cake
Lemon Twist Cake
Turtle Cheesecake
NY Cheesecake
w/ Choice of Drizzle

Chocolate Mousse
Vanilla Mousse
KY Bread Pudding
w/ Bourbon Glaze

HORS D'OEUVRES

COLD & DISPLAYS

PRICED PER PERSON
DOMESTIC CHEESE
DISPLAY \$7

An Array of Cheeses with Water Crackers

VEGETABLE CRUDITE \$6

An Array of Fresh Vegetables with Ranch

SLICED FRUIT \$6

Fresh Seasonal Sliced Fruit

ANTIPASTO DISPLAY \$8

Assorted Italian Meats, Roasted Red Peppers, Provolone Cheese, Buffalo Mozzarella, Banana Peppers, Olives & Artichoke Hearts

PRICED PER 50 PIECES

GULF SHRIMP \$150

Served with Dill Sauce on Artichoke Bottoms

BRUSCHETTA \$160

Tomatoes, Fresh Mozzarella & Basil on Toasted Baguette with Balsamic Vinaigrette

SMOKED SALMON DISPLAY
\$300

Smoked Salmon with Cream Cheese, Capers Red Onion, Lemon Wedges & Crostini (Serves 40)

JUMBO SHRIMP COCKTAIL
\$ MARKET

Chilled Jumbo Shrimp with Classic Cocktail Sauce & Citrus Wedges



HOT HORS D'OEUVRES

PRICED PER 50 PIECES

FRIED RAVIOLI \$150

Breaded & Deep Fried. Served with Marinara Sauce

MEATBALLS \$150

Swedish Meatballs or BBQ Meatballs

SPRING ROLLS \$150

Served with Thai Chili & Mustard Sauce

BBQ PORK POTATO SKINS \$150

Pulled BBQ Pork. Served with Sour Cream

CHICKEN WINGS \$150

Mild, Hot or BBQ. Served with Blue Cheese Dressing

MINI QUICHE \$150

Assorted Mini Quiches Filled with Broccoli, Spinach,
Seafood & Quiche Lorraine

CHICKEN TENDERS \$160

Served with Ranch, BBQ & Honey Mustard

COCONUT BATTERED SHRIMP \$160

Served with Sweet Chili Sauce

SLIDERS \$160

Mini Burgers on Silver Dollar Rolls with Pickles &
Condiments

BEEF EMPANADA \$200

A Mixture of Shredded Beef, Cheddar Cheese, Jalapenos
& Exotic Spices Wrapped in a Corn Masa Pastry.

CHICKEN EMPANADA \$200

Our Spicy Chicken Mixed with Cheddar Cheese,
Jalapenos & Mexican Spices in a Corn Masa Pastry.

LOBSTER MAC & CHEESE BITES \$200

Elbow Macaroni in a Blend of Creamy Cheeses &
Lobster. Lightly Breaded and Fried Crispy.

CRAB CAKES \$250

Miniature Maryland Lump Crab Cakes Served
with Chili Lime Remoulade

MINI BEEF WELLINGTON \$250

Tender Pieces of Choice Beef Tenderloin Sauteed with
Herbs. Baked into a Puff Pastry with Mushroom Duxell

REUBEN FLORET \$300

Slow Roasted Corn Beef. Paired with Tangy Sauerkraut,
Swiss Cheese & Thousand Island Dressing wrapped in a
Buttery Puff Pastry.

CRAB STUFFED MUSHROOMS \$300

Mushroom Crowns Filled with Crabmeat & Chives Mixed with
a Delicate Velout Sauce and Topped with Breadcrumbs



BEVERAGES

HOSTED BAR OPTION

House Brand Liquor \$5
Premium Brand Liquor \$7
House Wine \$6
Premium Wine \$7
Domestic Bottle Beer \$4
Imported Bottle Beer \$5
Soft Drinks & Bottle Water \$3

Bottles for Purchase:

Riverview Blend House Wine \$25
Sparkling Cider- Nonalcoholic \$27

CASH BAR OPTION

House Brand Liquor \$6
Premium Brand Liquor \$8
House Wine \$7
Domestic Bottle Beer \$5
Imported Bottle Beer \$6
Soft Drinks & Bottle Water \$3

Bottles for Purchase:

Riverview Blend House Wine \$28
Sparkling Cider- Nonalcoholic \$25

BEVERAGE PACKAGE OPTION

4 HOURS INCLUDED

\$20 per Person

Domestic Beer, House Wine, Soft Drinks

\$25 per Person

Domestic Beer, House Wine, House Brand
Liquor, Soft Drinks

\$30 per Person

Domestic Beer, House Wine, Premium
Brand Liquor, Soft Drinks

A LA CARTE

Red Sangria \$42 per Gallon

White Sangria \$42 per Gallon

House Champagne Bottle \$40

Non-alcoholic Beverage Package \$14 per Person

Coffee/Tea/Water/Soft Drinks



GENERAL INFORMATION

MENU

Our Executive Chef and innovative Culinary Staff will support you to create a memorable menu that reflects your needs. Please consult our Sales Representatives regarding special dietary needs and options available for Children. Menu selections must be finalized a minimum of 14 days prior to event.

GUARANTEE

A guaranteed attendance must be submitted to your Sales Representative by 3 business days prior to your event. Guarantees are not subject to reductions.

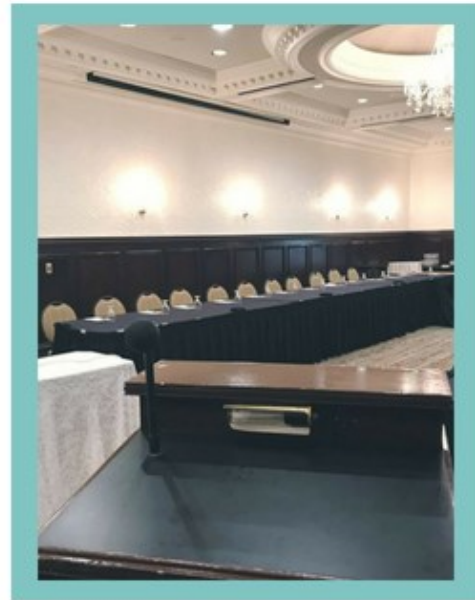
DEPOSIT & PAYMENT

At the time of contracting your event, a non-refundable deposit is required. Full payment of all catering events are due in full 72 business hours prior to the event. Credit card, cash & certified cashiers checks are accepted forms of payment.

CANCELLATIONS

If arrangements for this event are cancelled in full without being rescheduled, a cancellation fee will be charged consisting of a percentage of total anticipated revenue. The fee is determined by the time difference in the cancellation date and the scheduled date as follows:

180+ days	Loss of Initial Deposit
90-179	30% of anticipated revenue
60-89	50% of anticipated revenue
0-59	100% of anticipated revenue



LOCATION AMENITIES

Complimentary Parking
Complimentary Wi Fi
2 Restaurants on site

GUEST ROOMS

Special over night accommodations can be arranged for your guests. Please contact the Sales Office



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A/V OPTIONS

PROJECTION

1024 X 768/ 2,500 Lumens (8' Screen Max)	\$275
House Projector	\$150

SCREENS

6X6, 7X7, or 8X8 Tripod Screen	\$40
House in-Room Screens (Complimentary)	\$0

DRAPE PANELS

Black Velour (16' X 20' High)	\$10 per/ft
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MICROPHONES

Wire Hand Held (w/ Stand)	\$35
Wireless Microphone (Lavalier or Hand Held)	\$100



MIXERS- AMPLIFIERS

Shure 4 Channel Microphone Mixer	\$40
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SPEAKERS

2 Speaker System Package	\$225
4 Speaker System Package	\$300



AUDIO COMPONENTS

Computer Sound Patch	\$25
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INTERNET

Wi-Fi (Complimentary)	\$0
Hard Wired In- House Internet	\$100 p/day

MISCELLANEOUS

Power Strip with Extension Cord	\$15
Tripod Easel	\$15
Flipchart Easel with Pad & Markers	\$35
Flipchart Easel with Post-It Note Pad	\$50

- PACKAGES -

DATA PROJECTIONS PACKAGE	\$295
2,500 Lumens LCD Projector	
34" Draped Cart	
Tripod Screen	



- LABOR -

AUDIO VISUAL TECH

M-F 6 AM to 6 PM: \$50/hr
M-F 5 Pm-12 AM & All Day Saturday-Sunday : \$60/hr
12 AM - 6 AM Daily & Holidays: \$70/hr