



Catering Menus

2020

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Continental Breakfasts

Available for 1 ½ hours

Assorted Soft Drinks, an additional \$1.50 per person

Assorted Juices, an additional \$2.00 per person

Rise & Shine Breakfast - \$10

Fresh Seasonal Display of Fruit & Berries

Assorted Pastries or Donuts and Assorted Muffins and Bagels

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Healthy Start Breakfast - \$12

Yogurt, Granola, and Fresh Seasonal Display of Fruit & Berries

Assorted Bagels & Muffins with Cream Cheese, Butter & Jellies

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Breakfast Buffets

(Minimum of 30 people)

Served with Assorted Juices, Freshly Brewed Coffee

Decaffeinated Coffee & Hot Tea

American Classic Breakfast - \$14

Fluffy Scrambled Eggs, Crisp Bacon, Sausage & Hash Browns

Fresh Seasonal Display of Fruit & Berries

Assorted Pastries & Muffins with Assorted Jellies

Freshly Brewed Coffee, Decaffeinated & Hot Tea

Steel Town Breakfast - \$16

Fluffy Scrambled Eggs with Cheddar Cheese & Chives

Oatmeal with Brown Sugar and Raisins

Crisp Bacon & Sausage, Hash Browns

Cinnamon French Toast

Sliced Breakfast Breads

Fresh Seasonal Display of Fruit & Berries with Assorted Yogurts & Granola

Freshly Brewed Coffee, Decaffeinated & Hot Tea

Prices subject to 22% Service Charge and Applicable Sales Tax

Prices Subject to Change

A La Carte Items

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea - \$40.00 per gallon

Iced Coffee - \$40.00 per gallon

Ice Coffee Flavors Available for an additional cost

Orange, Grapefruit or Cranberry Juice - \$25.00 per gallon

Fresh Squeezed Orange Juice - \$34.00 per gallon

Iced Tea & Lemonade - \$30.00 per gallon

Assorted Regular & Diet Soft Drinks - \$3.00 each

Bottled Water – \$3.00 each

Energy Drinks - \$4.00 per can

Assorted Donuts - \$23.00 per dozen

Breakfast Breads - \$23.00 per dozen

Assorted Breakfast Pastries - \$23.00 per dozen

Assorted Bagels with Cream Cheese, Jellies, Butter and Peanut Butter - \$20.00 per dozen

Assorted Granola & Breakfast Bars - \$2.00 each

Fresh Fruit Bowls of Berries and Assorted Yogurt & Granola Parfaits - \$4.00 each

Assorted Whole Fresh Fruit - \$2.00 per piece

Potato Chips, Tortilla Chips, Snack Mix & Pretzels - \$4.00 per person

Assorted Freshly Baked Cookies or Brownies - \$20.00 per dozen

Assorted Candy Bars - \$3.00 each

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Executive Meeting Packages

Minimum of 20 people

Morning Break

“Rise & Shine” Breakfast

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Assorted Soft Drinks, and Water

Afternoon Break

Choice of Two:

Assorted Chips, Pretzels, Cookies, Brownies, Candy Bars, Vegetables with Dip, Fruit Skewers, Granola Bars

Freshly Brewed Coffee, Decaffeinated Coffee Tea, Assorted Soft Drinks, Bottles of Water

Audio Visual Included

LCD Projector
Drop Down Screen
Wireless
Microphone

Lunch Options Available

Additional Audio Visual Available

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Afternoon Breaks

Delightfully Decadent - \$7

Assorted Freshly Baked Cookies & Brownies
Assorted Soft Drinks and Bottled Water

Afternoon Matinee - \$8

Buttered Popcorn, Cracker Jacks & Assorted Candy Bars
Assorted Soft Drinks and Bottled Water

Snack Attack- \$8

Potato Chips and French Onion Dip
Tortilla Chips and Salsa, and Snack Mix
Assorted Soft Drinks and Bottled Water

The Chocoholic - \$9

Double Chocolate Chip Cookies, Fudge Brownies
Chocolate Covered Pretzels & Oreo Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and White Milk

Healthy Stretch - \$9

Seasonal Fruit, Yogurt Parfait & Assorted Granola Bars
Vegetable Display with Hummus
Sparkling Water and Bottled Water

Afternoon Boost - \$10

Mini Pretzels with Dips, Mixed Nuts, and Energy Bars
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas and Bottled Waters

The Tailgate - \$10

Mini Pizzas
Popcorn Chicken with Assorted Dips
Nachos with Cheese
Assorted Soft Drinks and Bottled Water

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Plated Lunches

COLD PLATES

*All served with a Brownie or Cookie and Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea
Add a hot Cup of Soup for an additional \$2 per person*

Turkey Club - \$12

Deli Ham, Turkey, Swiss Cheese, Crisp Bacon, Lettuce, Tomato, Pickle & Potato Chips

Chicken or Tuna Salad Wrap - \$14

Homemade Chicken Salad or Tuna Salad
Lettuce, Tomato & Fresh Fruit Salad

Chicken Caesar Salad - \$12

Fresh Romaine Lettuce topped with Grilled Chicken Breast,
Garlic Herb Croutons, Shaved Parmesan Cheese & Caesar Dressing

Vegetable Wrap - \$13

Flour Tortilla filled with Grilled Marinated Portabella Mushrooms, Tomatoes, Fire Roasted Vegetables,
Fresh Spring Mix & Pesto Mayo

HOT PLATES

*All served with the following:
House Side Salad, Chef's Selection of Accompaniments, Warm Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Hot Teas,
Chef's Selection of Desserts*

Chicken Marsala - \$14

Selection of Starch & Vegetable

Herb Roasted Pork Loin - \$15

Selection of Starch & Vegetable

Pan Seared Salmon - \$16

Selection of Starch & Vegetable

Chicken Parmigiana - \$14

Served over Penne Pasta with Garlic Bread

Flat Iron Steak - \$17

Selection of Starch & Vegetable

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Boxed Lunch- \$18.00

Choice of Sandwich:

- Roast Beef & Cheddar Cheese
- Smoked Turkey & Colby Cheese
- Honey Ham & Swiss Cheese
- Marinated Fire Roasted Vegetables with Red Peppers, Zucchini, Squash, Mushrooms, Tomatoes & Pesto Mayo

Served on Whole Wheat Bread, Croissant or Tortilla Wrap with Lettuce, Tomato, Onion

Served with a Bag of Chips, Fresh Fruit and a Cookie

Assorted Soft Drinks & Bottled Water and Individual Condiments

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Lunch Buffets

(Minimum of 25 People)

*All served with Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Assorted Soft Drinks and Bottled Water for an additional \$1.50 per person*

Deli Buffet - \$16.00

Mixed Garden Greens Salad with Assorted Dressings
Fresh Fruit Salad
Ham, Turkey, Roast Beef
Swiss, Cheddar & Pepper Jack Cheeses
Tomato, Lettuce, Onions,
Mayonnaise, Mustard & Pickles
Fresh Deli Bread, Potato Chips, Cookies & Brownies
Add Soup du Jour for \$2 per person

The Big Italian - \$22.00

Garden Green Salad with Assorted Dressings
Baked Ziti, Chicken Parmesan, Rosemary Roasted
Red Skin Potatoes, Italian Greens
Garlic Bread
Cheesecake

South of the Border - \$24.00

Chicken and Cheese Quesadillas
Seasoned Ground Beef & Pulled Chicken
Hard & Soft Shells with Assorted Toppings
Mexican-Style Rice & Refried Beans
Churros with Assorted Dipping Sauces

Soup, Salad and Sandwich Buffet - \$20.00

Choice of Two Soups:
Tomato, Chicken Noodle, Vegetable
Minestrone, Italian Wedding or Loaded Baked
Potato
Mixed Greens Salad with Assorted Dressings
Caesar Salad with Dressing
Fresh Fruit Salad
Assorted Deli Wraps with Condiments & Rolls
Cookies & Brownies

Picnic in the Park - \$22.00

Cole Slaw & Potato Salad
Hamburgers, Hot Dogs, and
BBQ Pulled Pork
Assorted Condiments and Toppings
Assorted Potato Chips
Cookies & Brownies

BBQ - \$26.00

Mixed Garden Green Salad with
Assorted Dressings
Potato Salad
BBQ Pulled Chicken & BBQ Pulled Beef
Mac and Cheese
Fresh Green Beans with Bacon
Assorted Rolls
Apple Pie

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Build Your Own Lunch Buffet

(Minimum of 25 people)

All served with Warm Rolls & Butter

Mixed Garden Greens Salad with Assorted Dressings

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas & Iced Tea

Assorted Soft Drinks and Bottled Water for an additional \$1.50 per person

Two Entrée Selections - \$30.00

Three Entrée Selections - \$38.00

Poultry

Chicken Milanese with Mustard Cream
Chicken Marsala
Chicken Francaise
Balsamic Grilled Chicken
Grilled Chicken Breast
Bourbon Chicken Stir Fry

Seafood

Shrimp Scampi
Grilled Salmon
Fried Walleye
White Fish Francaise

Beef & Pork

Sliced Roast Beef with Gravy
Braised Beef Short Rib
Beef and Broccoli Stir Fry
Sliced Mojo Pork Loin

Vegetarian/Vegan

Butternut Squash Ravioli with Sage Cream
Pesto Tortellini with Portobello and Sundried Tomato
Penne Pasta Primavera
Tofu Vegetable Stir Fry

Vegetable & Starch

Choice of Two

Garlic Whipped Potatoes
Roasted Redskin Potatoes
Wild Rice Pilaf
Green Beans with Bacon
Summer Squash and Pepper Medley
Sautéed Italian Greens
Glazed Baby Carrots

Prices subject to 22% Service Charge and Applicable Sales Tax

Prices Subject to Change

Plated Dinners

All Entrees are served with the following:

*Fresh Garden Salad with Assorted Dressings, Chef's Selection of Accompaniments, Warm Rolls & Butter
Chef's Selection of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Teas*

Additional Upgraded Options

Soup - \$2.00 per person

Chicken Francaise \$32.00

Golden Egg Battered Chicken breast with Fresh Herbs and a Lemon Butter Sauce
Served with Roasted Redskin Potatoes and Sautéed Italian Greens

Chicken Saltimbocca \$34.00

An Airline Chicken Breast stuffed with Fresh Sage, Prosciutto,
and Ricotta Cheese topped with Whole Grain Mustard Cream Sauce.
Served with Herbed Orzo Pasta and Fresh Seasonal Vegetables

Chicken Montrachet \$34.00

An Airline Chicken Breast stuffed with Sun Dried Tomatoes
and Herbed Goat Cheese with White Wine Veloute
Served with Garlic Whipped Potatoes and Baby Glazed Carrots

Pork Medallions \$32.00

Sliced Pork Tenderloin with a Mustard Cream Sauce
Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

Braised Beef Short Ribs \$39.00

Slow Braised and served with Crispy Onions and Beef Jus,
Garlic Whipped Potatoes and Glazed Carrots

Black and Blue Filet Mignon \$45.00

7 oz. Aged Filet of Beef with a Cabernet Sauvignon Demi-Glace,
topped with Herbed Gorgonzola Cheese Crust, Garlic Whipped Potatoes and Asparagus Spears

Grilled Ribeye \$42.00

Dry Aged 12 oz. Grilled Rib Eye served with Demi-Glace, topped with Herb Butter
served with Garlic Whipped Potatoes and Asparagus Spears

Artichoke and Herb Crusted Salmon \$36.00

Fresh Atlantic Salmon Fillet, Pan Seared and Topped with a
Fresh Artichoke and Herb Crust with Roasted Redskin Potatoes and Grilled Vegetables

Seared Scallops \$42.00

4 Jumbo Seared Sea Scallops served with Pineapple Cilantro Relish
and a Lemon Beurre Blanc on a Bed of Rice Pilaf and Fresh Steamed Broccoli

Vegetable Vol-au-Vent \$25.00

The Season's Freshest Vegetables Layered inside Puff Pastry with
Fresh Herbs, White Bean Ragout and Saffron Beurre Blanc

Vegetable Ravioli \$27.00

Ravioli Stuffed with Ricotta and Assorted Vegetables with Rose Cream Sauce

Prices subject to 22% Service Charge and Applicable Sales Tax

Prices Subject to Change

Topped with Grilled Vegetables and Balsamic Reduction

Themed Buffets

Served with the following:

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea

Italian - \$32.00

Fresh Bread with Herb Infused Oil

Plated Caesar Salad

Classic Minestrone

Chicken Marsala

Stuffed Shells

Sausage and Peppers

Italian Greens

Roasted Redskin Potatoes

Tiramisu

Southern Charmed - \$34.00

Mixed Greens Salad with Assorted Dressings & Toppings

BBQ Pulled Pork

BBQ Grilled Chicken

Green Beans with Bacon

Mac and Cheese

Potato Salad

Cornbread

Apple Pie

Taste of Orleans -\$34.00

Gumbo

Jambalaya

Dirty Rice

Blackened Chicken

Spicy Shrimp and Grits

Cajun Cornbread Casserole

Bread Pudding

Prices subject to 22% Service Charge and Applicable Sales Tax

Prices Subject to Change

Build Your Own Dinner Buffet

(Minimum of 25 people)

All served with Warm Rolls & Butter

Mixed Garden Greens Salad with Assorted Dressings, Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas & Iced Tea

Assorted Soft Drinks and Bottled Water for an additional \$1.50 per person

Two - \$40.00

Three - \$48.00

Poultry

Chicken Parmigiana
Stuffed Airline Chicken Saltimbocca
Herb De Provence Chicken Pilliard
Sliced Roasted Turkey and Gravy
Chicken Francaise
Chicken Marsala

Seafood

Seared Salmon with Orange Glaze and Shaved Fennel
Scallop and Shrimp Scampi
Beer Battered Cod with Remoulade
Grilled Mahi Mahi with Tomato Basil Relish
Parmesan Crusted Walleye

Beef & Pork

Beef Tenderloin Medallions with Green Peppercorn Sauce
Braised Beef Short Rib with Jus
Veal Francaise
Flat Iron Steak with Chimichurri
Pork Tenderloin with Fruit Chutney
Three Meat Lasagna

Vegetarian

Penne ala Vodka
Pesto Tortellini
Portabello Mushroom Ravioli
Tofu Stir Fry
Roasted Cauliflower with Chickpea Coconut
Curry (Vegan)(GF)

Vegetable

Choice of One

Fresh Seasonal Vegetables
Sautéed Italian Greens
Green Beans with Bacon
Fresh Steamed Broccoli
Baby Glazed Carrots
Asparagus Spears

Starch

Choice of One

Cheddar Au Gratin Potatoes
Roasted Red Skin Potatoes
Garlic Whipped Potatoes
Rice Pilaf
Herb Orzo Pasta
Mac and Cheese

Prices subject to 22% Service Charge and Applicable Sales Tax

Prices Subject to Change

Reception Stations

*Stations are attended for 1 ½ hours each
\$75 Fee for a Chef Attendant will be applied per station*

Steamship Round – \$16.00 per person

Served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls
Minimum 150 People

Carved Prime Rib – \$18.00 per person

Served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls
Serves Approximately 150 People

Pork Tenderloin – \$10.00 per person

Dry Rubbed with Spices and Marinated
Served with Silver Dollar Rolls
Spicy Mayo, Whole Grain Mustard & Dijon Mustard
Minimum 30 People

Honey Ham - \$10.00 per person

Served with Honey-Dijon Mustard Sauce and Silver Dollar Rolls
Minimum 30 people

Roasted Turkey - \$12.00 per person

Served with Cranberry Chutney and Silver Dollar Rolls
Minimum 30 People

Pasta Station - \$14.00 per person

Penne, Tortellini & Bowtie Pastas prepared to order with Marinara, Alfredo and Pesto Sauces
Also served with Grilled Chicken and Meatballs, Assorted Vegetable Toppings and a Vegetable Medley
Minimum of 25 People

Fajita Station - \$15.00 per person

Southwest Chicken and Grilled Beef Strips
Soft Flour Tortillas, Grilled Peppers and Onions, Lettuce, Mexican Cheese, Salsa, Sour Cream and Guacamole
Minimum of 25 People

Mashed Potato Bar - \$10.00 per person

Regular & Sweet Mashed Potatoes
Savory and Sweet Toppings
Minimum of 25 People

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Hors D'oeuvres

Priced per 50 pieces unless specified

Cold Hors D'oeuvres

- Black and Blue Tenderloin Crostini** - \$250.00
- Seared Ahi Tuna Wonton** - \$200.00
- Tomato Bruschetta Crostini (V)** - \$125.00
- Shrimp Cocktail Shooters** - Market
- Antipasto Tortellini Skewers** - \$110.00
- Avocado Toast** - \$150.00
- Vegetable Crudité Shooter** - \$125.00
- Mini Lobster Roll** - \$200.00
- Smoked Salmon Mousse/
Cucumber Cup** - \$175.00

Hot Hors D'oeuvres

- Goat Cheese and Honey Bites (V)**- \$150.00
- Mini Cheddar Pierogis (V)** - \$150.00
- Mini Vegetable Quiche (V)** - \$150.00
- Maryland Crab Cakes** - \$250.00
- Thai Chicken Skewers** - \$100.00
- Jalapeno Poppers** - \$75.00
- Bacon Wrapped Water Chestnuts** - \$100.00
- Mini Beef Wellington** - \$275.00
- BBQ Meatballs** - \$150.00
- Pork Belly Steam Bun** - \$175.00
- Shrimp or Vegetable Egg Rolls** - \$175.00
- Sausage Stuffed Mushroom** - \$125.00
- Artichoke Beignets** - \$200.00
- Pineapple Chicken Kabob** - \$150.00
- Mini Burger Sliders** - \$175.00

Sweet Indulgences

- Sundae Bar* - \$9.00 per person
- S'mores Station* - \$8.00 per person
- Cookies and Brownies* - \$8.00 person
- Cannoli's and Cream Puffs* - \$13.00 per person
- Chocolate Dipped Bacon and Candied Bacon Due*- \$13.00 person

Deluxe Coffee Station - \$5.00 per person

*Coffee, Decaffeinated Coffee, Flavored Syrups, Chocolate Shavings,
Whipped Cream, Sugar Cubes & Cinnamon Sticks*

Ice Sculptures - \$300 and up

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Hors D'oeuvres Displays

Charcuterie Display - \$9.00 per guest

Assorted Cured Meats & Cheese paired with a Variety of Nuts, Berries, & Spreads

Fresh Seasonal Fruit Display - \$7.00 per guest

Fresh Seasonal Fruit served with a Homemade Blended Yogurt Dip

Artisanal Cheese Display - \$8.00 per guest

Assorted International & Domestic Cheese served with Gourmet Crackers

Fresh Vegetable Crudit  - \$7.00 per guest

An Assortment of Crisp Vegetables served with Hummus

Baked Brie - \$55 per order (Feeds 25 people)

Topped with Seasonal Chutney

Smoked Salmon Display – Market Price

Served with Capers, Hard Boiled Eggs, Diced Tomatoes, Cream Cheese & Mini Bagels

Shrimp Cocktail Display – Market Price

Jumbo Shrimp with Remoulade Sauce, Lemon Wedges, Horseradish & Cocktail Sauce

Bruschetta Display - \$6.00 per person

Fresh Baked Sourdough Slices served with an Assortment Toppings

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Beverage Options

Additional brands available upon request - \$75 Bartender Fee will be applied per bar
2 Hour Minimum

	<u>Cash Bar</u>	<u>Host Bar</u>
Signature Liquors	\$6.00	\$5.00
Premium Liquors	\$7.00	\$6.00
Super Premium Liquors	\$8.00	\$7.00
House Wine	\$7.00	\$6.00
Domestic Beer	\$4.00	\$3.00
Specialty Beer	\$5.00	\$4.00
Soft Drinks	\$3.00	\$2.00
Bottled Water	\$3.00	\$2.00

Hosted Bar Options – per person

	<u>Signature Liquors</u>	<u>Premium Liquors</u>	<u>Super Premium</u>	<u>Beer and Wine Only</u>
Two Hours	\$17.00	\$20.00	\$23.00	\$13.00
Three Hours	\$18.00	\$21.00	\$24.00	\$14.00
Four Hours	\$19.00	\$22.00	\$25.00	\$15.00
Five Hours	\$20.00	\$23.00	\$26.00	\$16.00

<u>Signature Liquors</u>	<u>Premium Liquors</u>	<u>Super Premium</u>	<u>Wines</u>	<u>Domestic Beers</u>
Seagram's 7	Crown Royal	Crown Royal	Merlot	Budweiser
Canadian Club	Jack Daniels	Jack Daniels	Cabernet	Bud Light
J&B	Dewar's	Maker's Mark	Chardonnay	Coors Light
Jim Beam	Chivas Regal	Glen Livet	Red Blend	Miller Lite
Smirnoff	Bulliet	Chivas Regal	Pinot Gris	Michelob Ultra
Bacardi Rum	Captain Morgan	Tito's	Moscato	
Gordon's Gin	Bacardi	Grey Goose		Specialty Beers & Seltzers
LaPrima Tequila	Beefeater	Bombay Sapphire		Sam Adams
Amaretto	Absolut	Bacardi Rum		Heineken
	Tito's	Sailor Jerry Rum		Great Lakes
	Malibu	1800 Reposado		Blue Moon
	Jose Cuervo Gold	Bailey's		Head Hunter IPA
	Bailey's	DiSaronno		Penguin City
	DiSaronno	Cointreau		Corona Premier
	Cointreau	Chambord		White Claw
		Kahlua		

Prices subject to 22% Service Charge and Applicable Sales Tax
 Prices Subject to Change

Audio Visual Services

We blend creativity and innovative technology for an inspiring experience. The Eastwood Event Centre Staff are passionate about delivering a great experience while helping you tell your story. We will focus on every aspect of your event from start to finish while bringing your vision to life.

Popular Packages

Double Projector Package- \$700

Available in Ballroom A Only

- AV Cable Lot
- (2) Laser Projector
- (2) Ceiling Projector Screen
- Standard Wi-Fi

Single Projector Package - \$525

Available in Ballroom B & Breakouts 1-3

- AV Cable Lot
- (1) Laser Projector
- (1) Ceiling Projector Screen
- Standard Wi-Fi

PA Package - \$150

- All Meeting Rooms
- (1) Wired or Wireless Microphone
- House Audio Patch
- Standard Wi-Fi

Executive Meeting Package \$650

Available in Breakout 4 Only

- AV Cable Lot
- (1) 75" Touchscreen Monitor
- (1) PC
- (1) Wireless Keyboard and Mouse
- (1) Web Cam
- (1) Presentation/Slide Advancer
- (1) Wired/Wireless Microphone
- Standard Wi-Fi

AV Roll Cart - \$200

- (1) LCD Projector
- (1) 8' Tripod Screen
- (1) Laptop
- AV Cable Lot
- (1) Presentation/Slide Advancer

Ala Carte

SMALL MEETING

- | | |
|--|-------|
| ▪ Conference phone with external mic's | \$150 |
| ▪ Laptop computer | \$100 |
| ▪ Wireless slide advancer | \$20 |
| ▪ Elevated Bandwidth – Per Device | \$100 |
| ▪ Flashdrive | \$5 |

VIDEO

- | | |
|---------------------------|-------|
| ▪ LCD Projector | \$600 |
| ▪ 75" Touchscreen Monitor | \$450 |
| ▪ 8' Tripod Screen | \$40 |

AUDIO

- | | |
|-----------------------------|-------|
| ▪ Sonos Powered speaker (s) | \$75 |
| ▪ Wired/Wireless Microphone | \$100 |
| ▪ Conference Phone | \$100 |

ZLIGHTING

- | | |
|------------------|-------|
| ▪ LED Wash Light | \$450 |
|------------------|-------|

*Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

To learn about our creative and production services, please contact your Eastwood Event Centre representative.

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change

Additional Information

Our Professional Catering Staff is at your disposal to assist in developing plans for your event. The Staff & our Executive Chef will be more than pleased to customize menus to meet your specific dietary & financial needs.

Prices, Payments & Deposits

Prices quoted are only guaranteed at the time the banquet event order has been approved and signed by the client. Otherwise, all quoted prices are subject to change without notice. All catering charges must be applied to a master account. The Eastwood Event Centre will not be responsible for collecting money from individuals. All prices are subject to applicable sales tax and taxable 23% service charge, subject to change. For all social functions, final payment is due three working days prior to the event with a major credit card or cashier's check. Advance deposits for social functions will be determined by the Catering Sales Manager when booking the event. This deposit will be determined by the amount of space required and the estimated food & beverage revenue. All deposits are non-refundable.

Food & Beverage

Due to health department regulations and licensing restrictions, no food or beverage product may be introduced into any public area from any source other than the Eastwood Event Centre staff. Further, all food & beverage products purchased must be consumed at the time of the event. No take-out containers will be provided.

Guarantees

A final guaranteed meal count is required SEVEN (7) business days prior to your function. Should you fail to provide a guarantee at that time, your contracted meal count will be used as your guarantee. The Eastwood Event Centre will prepare meals for 5% above the anticipated count. The Hotel takes no responsibility to provide meals beyond that level. You will be charged for the actual number of guests served or the guaranteed amount, whichever is greater.

Function & Meeting Space Requirements

The Eastwood Event Centre shall hold function space to accommodate the anticipated number of participants and specific setup needs; but reserves the right to reassign the space to accommodate all other organizations or parties using the Hotel's facilities during the Organization's meeting. Any changes to the room setup on the day of the function will be subject to a \$250.00 charge to the final bill.

Conference Materials & Displays

Boxes and packages are to be sent to the attention of your Catering Sales Manager and should include the name and dates of your convention/meeting, along with the name of the on-site contact from your group. No signs, posters or printed materials will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings of the meeting rooms. Packages will be accepted up to 3 days prior to your event.

Prices subject to 22% Service Charge and Applicable Sales Tax
Prices Subject to Change