

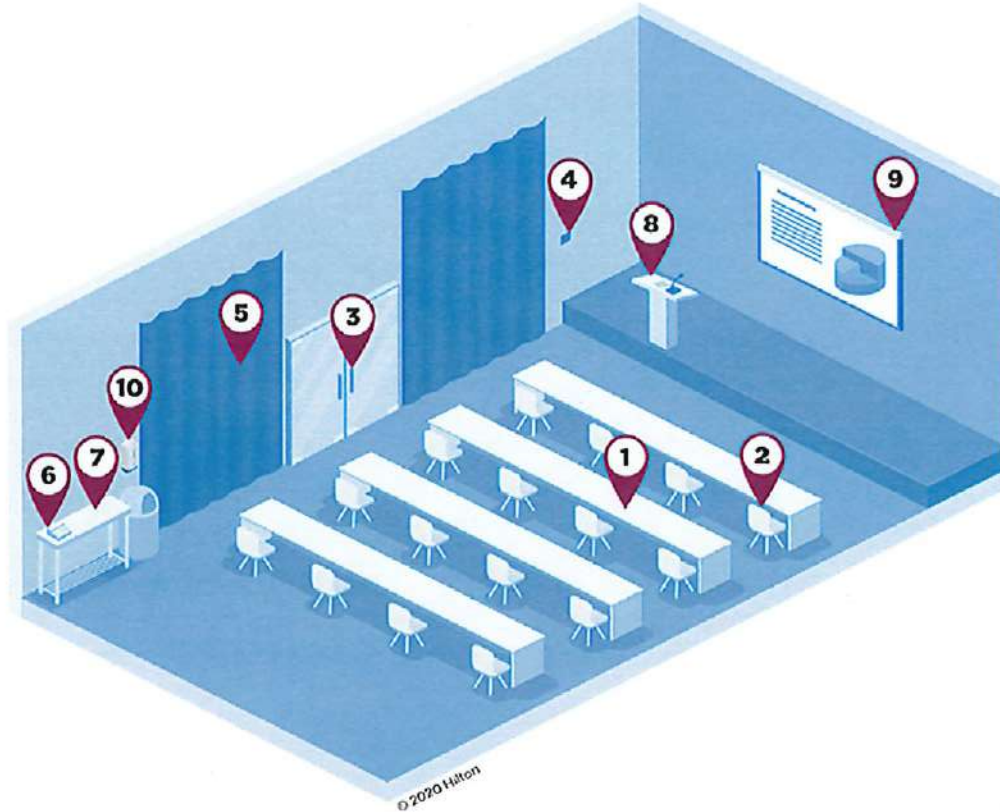
**DOUBLETREE**  
**by Hilton™**

SAN PEDRO—  
PORT OF LOS ANGELES

**CATERING**  
**MENU**

(310) 514-3344  
2800 Via Cabrillo Marina  
San Pedro, CA 90731

## 10 High Touch, Clean Areas in Event Space



- 1** TABLES

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- 2** CHAIRS

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- 3** DOOR PULLS

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- 4** THERMOSTAT & LIGHTING CONTROLS

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- 5** WINDOW SHADE & DRAPE CONTROLS

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- 6** ROOM PHONES

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- 7** STATIONARY ROOM FURNITURE

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- 8** PODIUM & STAGE ITEMS

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- 9** AUDIO VISUAL EQUIPMENT

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- 10** SANITIZING STATIONS

## OUR COMMITMENT TO SAFE EVENTS:

- Event Spaces set according to social distancing parameters
- Modified Event Space diagrams to be provided by the Sales/Catering Dept.
- Touchless Hand Sanitizer Dispensers placed throughout event areas
- Hybrid Meetings available through In-house AV company\*
- Sanitizing Wipes available for meetings upon request\*
- Hilton CleanStay with Lysol protection to provide a cleaner event & stay
- All Hotel Staff will be provided PPE
- Scattered start and break times
- Assigned Seating will be promoted
- Buffets will now be attended and served by Hotel Staff, behind a sanitary display
- Beverages, Cutlery, and Condiments, will be provided individually to ensure sanitation
- Outdoor Event and Meal Spaces available - choice of an Intimate Plaza or a stunning Marina View!



## PLATED BREAKFAST

All Plated Breakfasts are Served with:

- Freshly Brewed Regular and Decaf Coffee, assorted hot tea service
- Seasonal Fruit Juice & Water
- Milk on request

### LOX & BAGEL

\$28.00++

*Caper cream cheese, slivered red onions, sliced cucumbers, micro greens with sliced seasonal fruit*

### ALL AMERICAN BREAKFAST

\$24.00++

*Scrambled Eggs, Smoked Bacon or Sausage Links, and Breakfast Potatoes*

### AVOCADO TOAST

\$22.00++

*Choice of hard boiled or over easy egg, sourdough bread with sliced seasonal fruit*

### BREAKFAST BURRITO

\$22.00++

*Scrambled Eggs, Cheese, and Choice of Bacon or Sausage wrapped in a Flour Tortilla with Sour Cream & Homemade Salsa, and Fresh Fruit*

### CINNAMON FRENCH TOAST

\$18.00++

*Cinnamon Swirl Brioche with Warm Maple Syrup and Whipped Butter, and Smoked Bacon or Sausage Links*

### CALIFORNIA FRESH

\$18.00++

*Sliced Seasonal Fresh Berries and Greek Yogurt, with Homemade Granola*

Prices listed are per person.

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.

## BREAKFAST BUFFET

All Plated Buffets are Served with:

- Freshly Brewed Regular and Decaf Coffee, assorted hot tea service
- Seasonal Fruit Juice & Water
- Milk on request

### THE CONTINENTAL

\$24.00++

*Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries, and Assorted Morning Spreads*

### THE SAN PEDRO

\$32.00++

*Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries, Scrambled Eggs, Smoked Bacon or Sausage Links, and Roasted Red Potatoes w/onions & peppers.*

### THE PACIFIC

\$42.00++

*Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries & Spreads, Ham & Cheese Scrambled Eggs, Smoked Bacon & Sausage Links, Roasted Red Potatoes w/onions & peppers, Cinnamon Swirl French Toast, & Milk (whole/2%)*

### BUFFET ENHANCEMENTS

- Oatmeal Station \$10.00++
- Bagel Station \$8.00++
- Yogurt Station \$12.00++
- Waffle Station \$15.00++
- Omelet Station \$19.00++

Chef's Attendant \$175.00++

Prices listed are per person.

A twenty one percent service charge and applicable state tax will be added to all food/beverage arrangements.



## BRUNCH BUFFET

### BRUNCH BUFFET MENU

\$42.00++

- Seasonal Berries & Fresh Fruit
- Butter Croissants
- Assorted Breakfast Pastries
- Crispy Smoked Bacon
- Smoked Sausage Links
- Breakfast Potatoes w/onions & peppers
- Cinnamon Swirl French Toast
- Assortment of Bagels
- Lox & Cream Cheese
- Scrambled Eggs
- Seasonal Fruit Juices
- Freshly Brewed Gourmet Coffee and Hot Teas
- Iced Water

### BRUNCH ENHANCEMENTS

**PACIFIC SALMON** \$25.00++  
*Roasted Pacific Salmon, topped with a  
 Lemon-Butter Sauce*

**MIMOSA BAR** \$26.00++  
*House Champagne, Orange & Cranberry  
 Juice, & Strawberries*

**OMELETTE STATION\*** \$19.00++  
*Bacon, Country Ham, Cheddar Cheese,  
 Tomatoes, Bell Peppers, Onions, Mushrooms,  
 Spinach, & Farm Fresh Eggs*

**BLOODY BAR** \$32.00++  
*Build your Own Bloody Mary: Vodka,  
 Homemade Bloody Mary Mix, Tabasco,  
 Worcestershire Sauce, Celery, Limes, & Olives*

**WAFFLE STATION\*** \$15.00++  
*Waffles, Fresh Berries & Seasonal Fruit,  
 Butter, and Warm Maple Syrup*

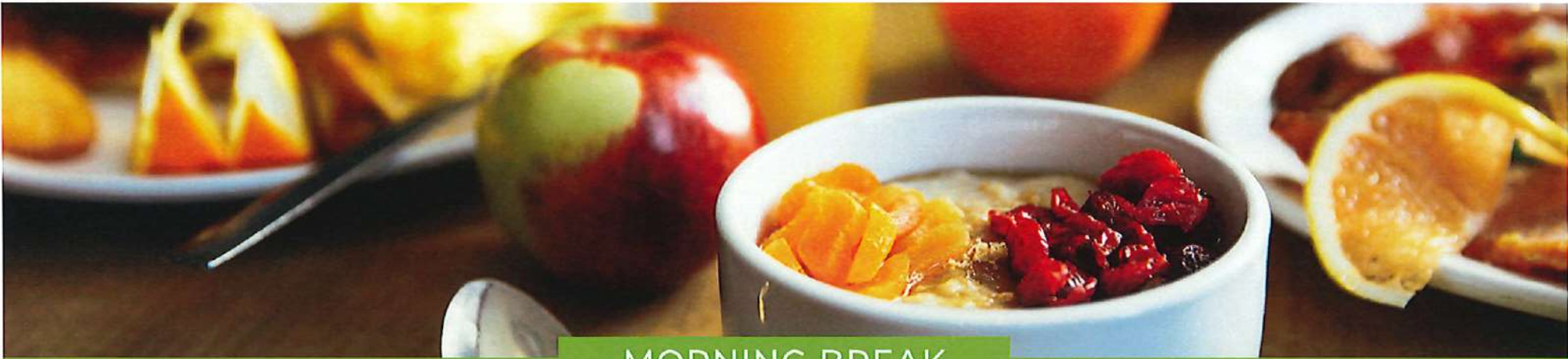
\*Chef's Attendant Required - \$175.00++

Prices listed are per person.

(50 person minimum - OR - additional \$12.00++ per person will apply)

A twenty one percent service charge and applicable state tax will be added to all food/beverage arrangements.





## MORNING BREAK

### THE COFFEE SHOP

\$65.00/GAL

*Freshly Brewed Gourmet Coffee, Decaf Coffee, Gourmet Hot Teas, Assorted Milk & Creams, and Assorted Sugars & Sweeteners*

++

### POWER UP

\$18.00++

*Energy Bars, Trail Mix, Homemade Granola, Sports Drinks, and Bottled Water*

### PARFAIT ME

\$19.00++

*Vanilla Greek Yogurt, Homemade Granola, Fresh & Dried Fruit, Honey, and Granola*

### WARM & TOASTY

\$17.00++

*Steel Cut Oats, Fresh & Dried Fruit, Variety of Nuts, Honey, Maple Syrup, Brown Sugar, Classic Sugar, Hot Water & Milk*

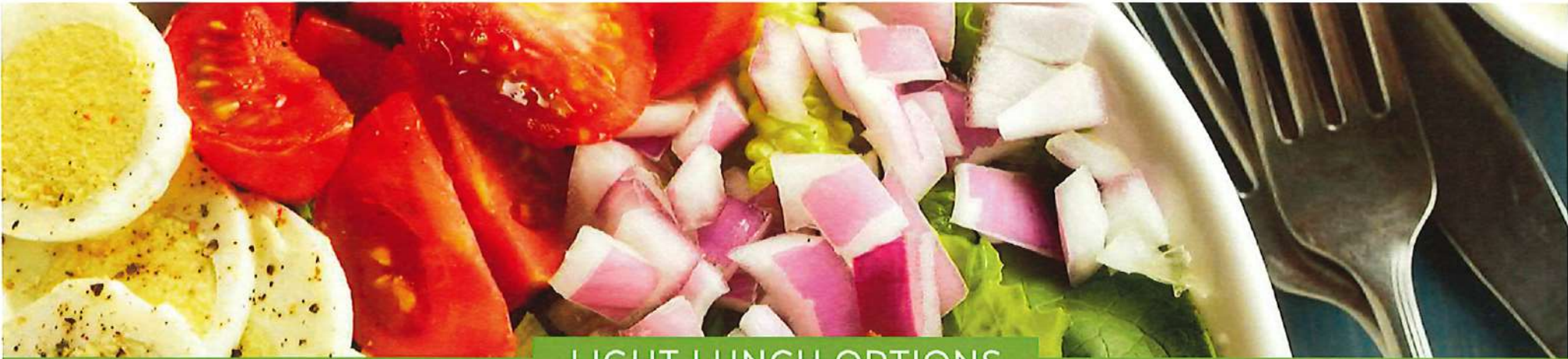
### DOUBLETREE COOKIE WALL

\$22.00++

*Our Famous DoubleTree Chocolate Chip Walnut Cookies, Assorted Homemade Cookies, Brownies, Assorted Milks (Whole, 2%, Skim, Soy, & Almond).*

Prices listed are per person.

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.



**LIGHT LUNCH OPTIONS**

All Plated Light Lunches are Served with:

- Freshly Brewed Regular and Decaf Coffee, Assorted Hot Tea Service
- Iced Tea & Water
- Chef's Choice of Dessert

**STEAK SALAD** **\$32.00++**  
*Balsamic Dressed Greens, Seared New York Steak, Bleu Cheese Crumbles, Tomatoes, & Crispy Onions*

**SALMON SALAD** **\$34.00++**  
*Hearts of Romaine, Roasted Salmon, Shaved Parmesan Cheese, Focaccia Crisps, and Caesar Dressing*

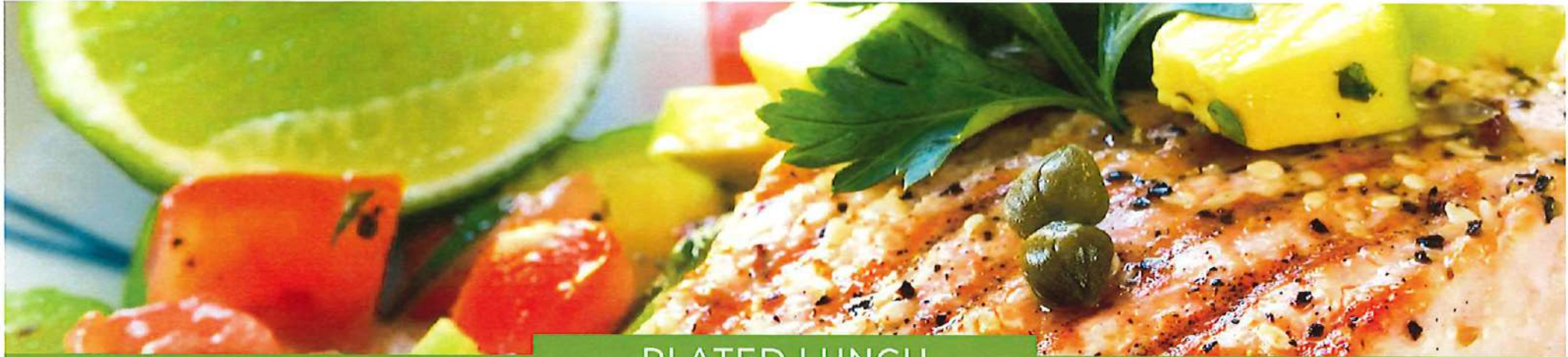
**CLASSIC COBB SALAD** **\$28.00++**  
*Buttermilk tossed Crisp Romaine, with Bacon, Bleu Cheese, Tomato, Sliced Egg, Toasted Chicken, & Avocado*

**CHINESE CHICKEN SALAD** **\$28.00++**  
*Green and Red cabbage, Red Onions, Julienne Carrots, Cucumbers, Cilantro, Mandarin Oranges, Fried Wontons, and Sesame Vinaigrette*

**GRAB & GO BOX** **\$26.00++**  
*Choice of Turkey & Cheese, Ham & Cheese, or Tuna Salad Sandwich, complete with Individual Bag of Chips, DoubleTree Cookie, a Whole Fresh Fruit, and Soft Drink or Bottled Water*

**GRILLED VEG WRAP** **\$26.00++**  
*Grilled Eggplant, Zucchini, Bell Peppers, Onion, and Mozzarella Cheese, with a Pesto Sauce on Spinach Tortilla*

Prices listed are per person.  
 (20 person minimum - OR - additional \$12.00++ per person will apply)  
 A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.



## PLATED LUNCH

All Plated Lunches are Served with:

- Choice of One: Mixed Green or Caesar Salad
- Choice of One: Rice Pilaf or Roasted Potatoes
- Seasonal Vegetables
- Choice of One: DoubleTree Cookies, Brownies, Lemon Tart, Chocolate Cake, NY Cheesecake
- Warm Rolls & Butter
- Freshly Brewed Regular & Decaf Coffee
- Iced Tea & Water

### GRILLED TRI-TIP

\$38.00++

*Grilled & Sliced Tri-Tip, with a Horseradish Au Jus on the side*

### GRILLED SALMON

\$36.00++

*Grilled Pacific Salmon with Lemon-Butter Caper Sauce*

### GRILLED CHICKEN BREAST

\$30.00++

*Topped with your choice of sauce: Piccata, Marsala, or Cilantro Lime*

### WILD MUSHROOM RAVIOLI

\$28.00++

*Sauteed Garlic Mushrooms, Rainbow Chard, Sun Dried Tomato Pesto*

### GRILLED VEGETABLE STACK

\$28.00++

*Grilled Portobello, Zucchini, Squash, Red Onion, Red Bell Pepper, Eggplant with Smoky Tomato Sauce*

### DUET ENTREE UPGRADE

*Two Entree's per plate - additional \$12.00++ per person*

Prices listed are per person.

A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.



## LUNCH BUFFET

All Lunch Buffets are Served with:

- Freshly Brewed Regular & Decaf Coffee
- Iced Tea & Water

### COLD DELI BUFFET

\$29.00++

*Mixed Green Salad w/assorted dressings, Cold Veggie Pasta Salad, Individual Chip Bags, Roasted & Tavern Sliced Turkey, Sliced Roast Beef, Albacore Tuna Salad, Cheddar, Swiss, and Provolone Cheeses, Lettuce, Tomato, Red Onion, Dill Pickles, Assorted Breads, Condiments, and DoubleTree Cookies*

### THE MARINA

\$35.00++

*Mixed Green Salad w/assorted dressings, Oven Roasted Potatoes, Grilled Chicken Breast w/choice of Sauce - OR - Grilled & Sliced Tri-Tip Au Jus, Seasonal Mixed Vegetables, Warm Rolls & Butter, and Assorted Mini Cakes*

### SOUTH OF THE BORDER

\$38.00++

*Mexican Caesar Salad, Homemade Tortilla Chips, Salsa & Guacamole, Marinated Chicken Fajitas, Spanish Rice & Refried Beans, Corn & Flour Tortillas, and Churros*

### CIAO ITALY

\$38.00++

*Classic Caesar Salad with Parmesan Cheese, Grilled Chicken Breast with Piccata - OR - Marsala Sauce, Penne Madeo, Seasonal Vegetables, Assorted Rolls & Butter, and Italian Pastries.*

### HEALTHY & FIT

\$44.00++

*Lemon Herb Grilled Chicken, Grilled Salmon Filet, Vegetable Kabob Skewers, Cranberry Jasmine Rice, Cucumber Spears, and Watermelon Pizza*

### TASTE OF ASIA

\$46.00++

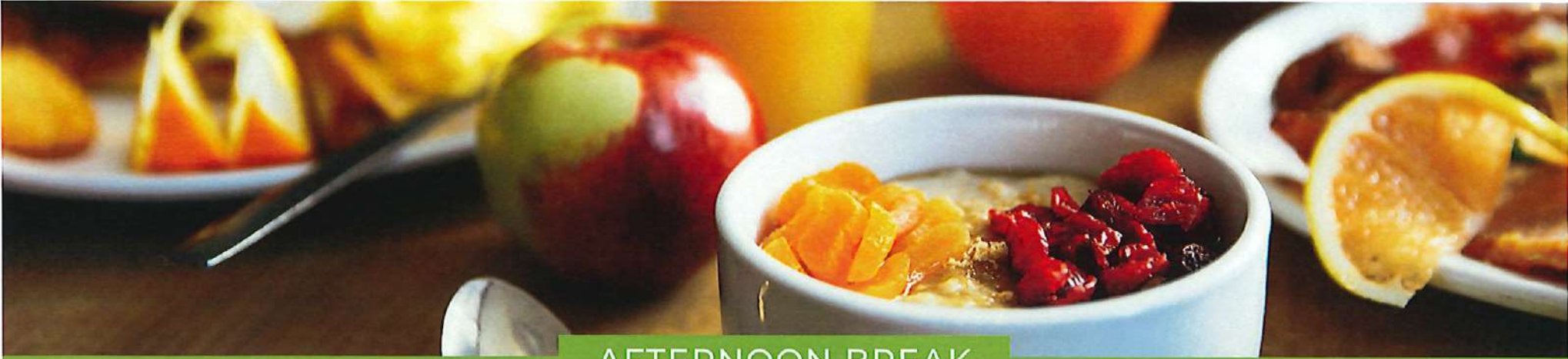
*Chinese Chop Salad, Spicy Peanut Soba Noodle Salad, Beef Bulgogi, Tangerine Chicken, Soy Ginger Tofu, Steamed White Rice, Stir Fry Vegetables, Almond Cookies*

Prices listed are per person.

(25 person minimum - OR - additional \$12.00 per person will apply)

A twenty one percent service charge and applicable state tax will be added to all food/beverage arrangements.





**AFTERNOON BREAK**

**THE COFFEE SHOP**

**\$65.00/GAL**

*Freshly Brewed Gourmet Coffee, Decaf Coffee, Gourmet Hot Teas, Assorted Milk & Creams, and Assorted Sugars & Sweeteners*

**++**

**POWER UP**

**\$18.00++**

*Energy Bars, Trail Mix, Homemade Granola, Sports Drinks, and Bottled Water*

**SMOOTHIE STATION\***

**\$22.00++**

*Assorted Naked Juice Smoothie Bar:*

- Strawberry-Banana
- Blueberry-Peach
- Kale-Apple
- Avocado-Spinach

**THE MUNCHIES**

**\$16.00++**

*Homemade Potato Chips, Pretzels, Assorted Dips, Assorted Sodas & Bottled Water*

**DOUBLETREE COOKIE WALL**

**\$22.00++**

*Our Famous DoubleTree Chocolate Chip Walnut Cookies, Assorted Homemade Cookies, Brownies, Assorted Milks (Whole, 2%, Skim, Soy, & Almond).*

**FIESTA BREAK**

**\$24.00++**

*Homemade Tortilla Chips, Homemade Salsa, Chicken -OR- Beef Taquitos, Guacamole, Assorted Sodas & Bottled Water*

**MEDITERRANEAN MIX**

**\$26.00++**

*Hummus, Marinated Vegetables, and Mixed Olives served with Pita Bread, Assorted Sodas & Bottled Water*

Prices listed are per person.

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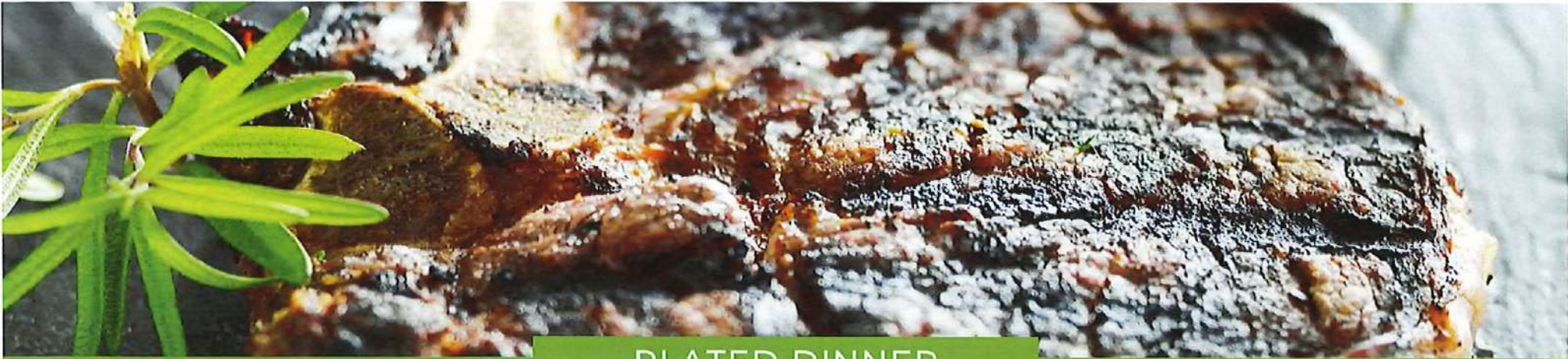
## BEVERAGES & LIGHT BITES

### BEVERAGES

FRESHLY BREWED COFFEE	\$65.00/gallon
GOURMET HOT TEAS	\$65.00/gallon
FRESH FRUIT JUICE(S)	\$50.00/gallon
ICED TEA	\$50.00/gallon
LEMONADE	\$6.00/each
ASSORTED SODA(S)	\$6.00/each
BOTTLED WATER	\$6.00/each
CARTON OF MILK	\$6.00/each

### LIGHT SNACKS

ASSORTED BAGELS & CREAM CHEESE	\$42.00/dozen
ASSORTED DONUTS	\$44.00/dozen
PASTRIES & MUFFINS	\$44.00/dozen
FRESHLY BAKED COOKIES OR BROWNIES	\$42.00/dozen
GRANOLA BARS	\$30.00/dozen
WHOLE FRUIT	\$28.00/dozen
TRAIL MIX	\$10.00/person
CHIPS & SALSA	\$10.00/person
SLICED FRUIT	\$8.00/person
INDIVIDUAL YOGURTS	\$6.00 each



## PLATED DINNER

All Plated Dinners are Served with:

- Choice of One: Mixed Green or Caesar Salad
- Choice of One: Rice Pilaf or Potatoes
- Seasonal Vegetables
- Choice of One: DoubleTree Cookies, Brownies, Lemon Tart, Chocolate Cake, NY Cheesecake
- Warm Rolls & Butter
- Freshly Brewed Regular & Decaf Coffee
- Hot Tea & Iced Water

**GRILLED CHICKEN BREAST** **\$44.00++**  
*Topped with your choice of sauce: Piccata, Marsala, or Cilantro Lime*

**VEGETARIAN PLATE CHOICE** **\$42.00++**  
*- Grilled Portobello Stack w/Basil Pesto & Red Pepper Cream Sauce  
 - Quinoa Stuffed Tomato w/Fire Roasted Tomato Sauce*

**GRILLED TRI-TIP** **\$56.00++**  
*Grilled & Sliced Tri-Tip with a Horseradish Au Jus on the side*

**STUFFED CHICKEN BREAST** **\$48.00++**  
*Spinach & Feta Cheese, topped with a Garlic Herb Cream Sauce*

**GRILLED SALMON** **\$56.00++**  
*Grilled Pacific Salmon with Lemon-Butter Caper Sauce*

**BRAISED SHORT RIBS** **\$58.00++**  
*Slow Cooked in Red Wine and Seasonings*

**PETIT FILET MIGNON** **\$62.00++**  
*Herb Roasted and served with Cabernet Reduction Sauce*

**DUET ENTREE UPGRADE**  
*Two Entree's per plate - additional \$12.00++ per person*

Prices listed are per person.  
 A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.



## DINNER BUFFET

All Dinner Buffets are Served with:

- Freshly Brewed Regular & Decaf Coffee
- Iced Tea & Water

### THE MARINA

\$45.00++

*Mixed Green Salad w/assorted dressings, Oven Roasted Potatoes, Grilled Chicken Breast w/choice of Sauce - OR - Grilled & Sliced Tri-Tip Au Jus, Seasonal Mixed Vegetables, Warm Rolls & Butter, and Assorted Mini Cakes*

### SOUTH OF THE BORDER

\$48.00++

*Mexican Caesar Salad, Homemade Tortilla Chips, Salsa & Guacamole, Marinated Chicken Fajitas, Corn Kernels with Red Peppers, Spanish Rice & Refried Beans, Corn & Flour Tortillas, Churros and Flan.*

### CIAO ITALY

\$48.00++

*Classic Caesar Salad with Parmesan Cheese, Grilled Chicken Breast with Piccata - OR - Marsala Sauce, Penne Madeo, Seasonal Vegetables, Assorted Rolls & Butter, and Italian Pastries.*

### HEALTHY & FIT

\$54.00++

*Lemon Herb Grilled Chicken, Grilled Salmon Filet, Vegetable Kabob Skewers, Cranberry Jasmine Rice, Cucumber Spears, and Watermelon Pizza*

### TASTE OF ASIA

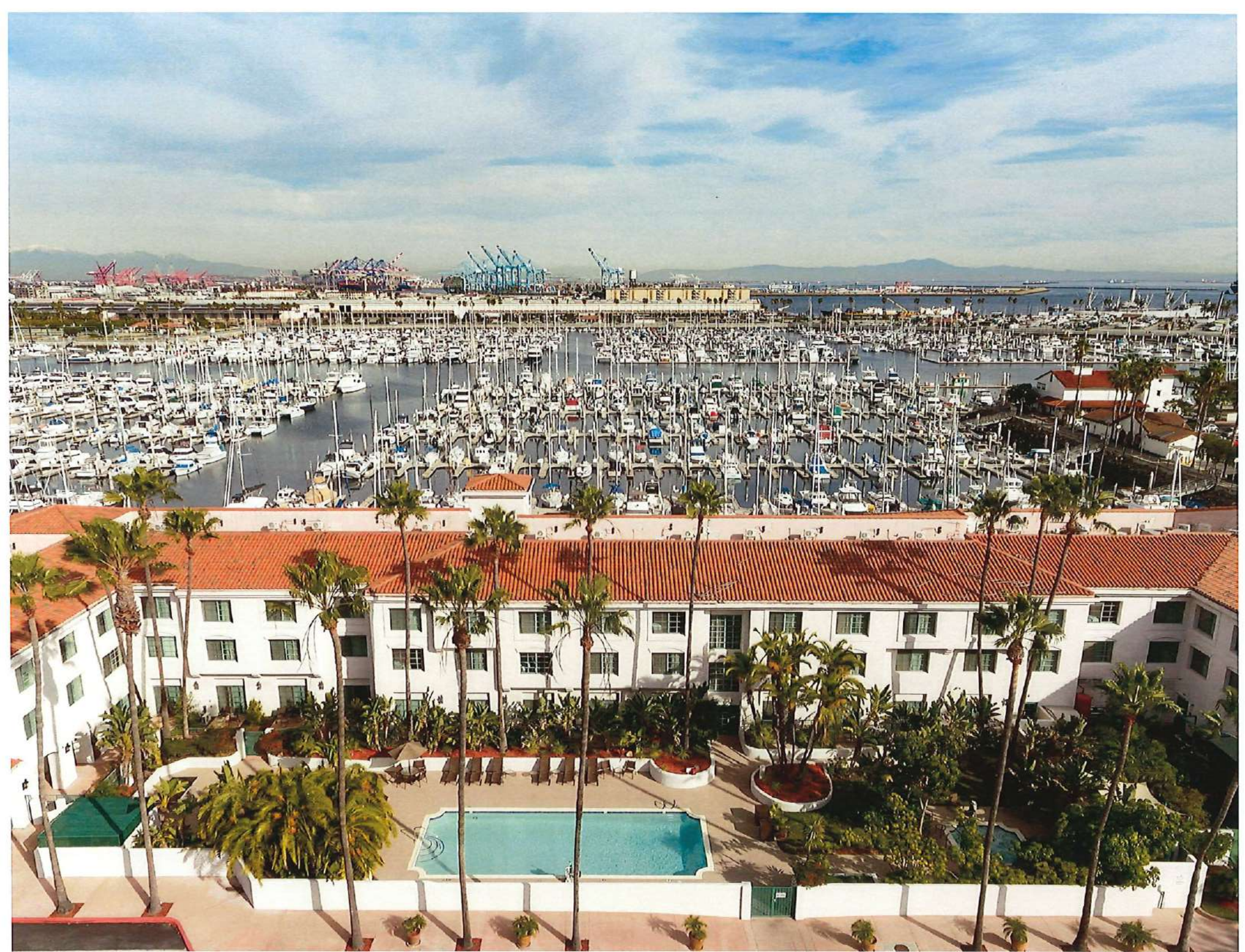
\$56.00++

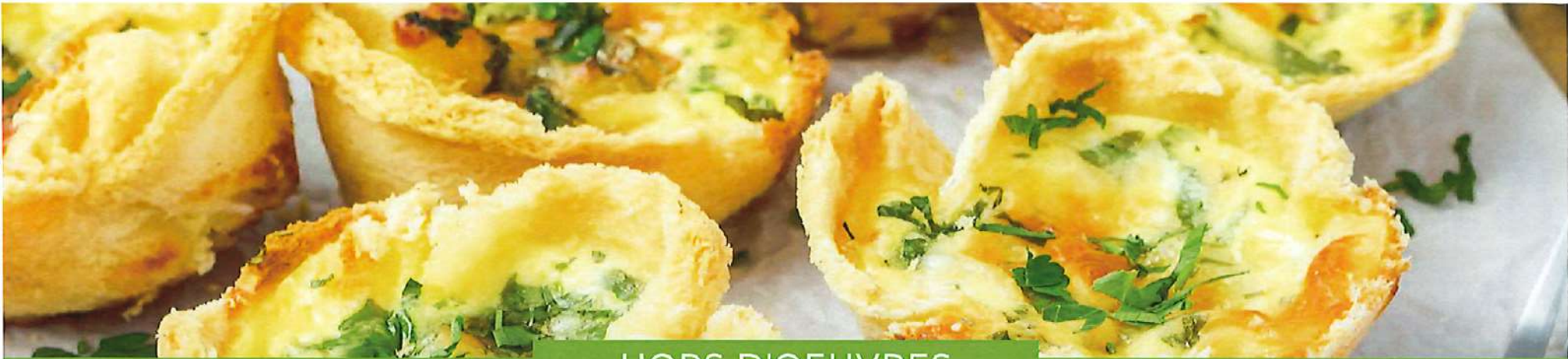
*Chinese Chop Salad, Spicy Peanut Soba Noodle Salad, Beef Bulgogi, Tangerine Chicken, Soy Ginger Tofu, Steamed White Rice, Stir Fry Vegetables, Almond Cookies*

Prices listed are per person.

(25 person minimum - OR - additional 10% per person will apply)

A twenty one percent service charge and applicable state tax will be added to all food /beverage arrangements.





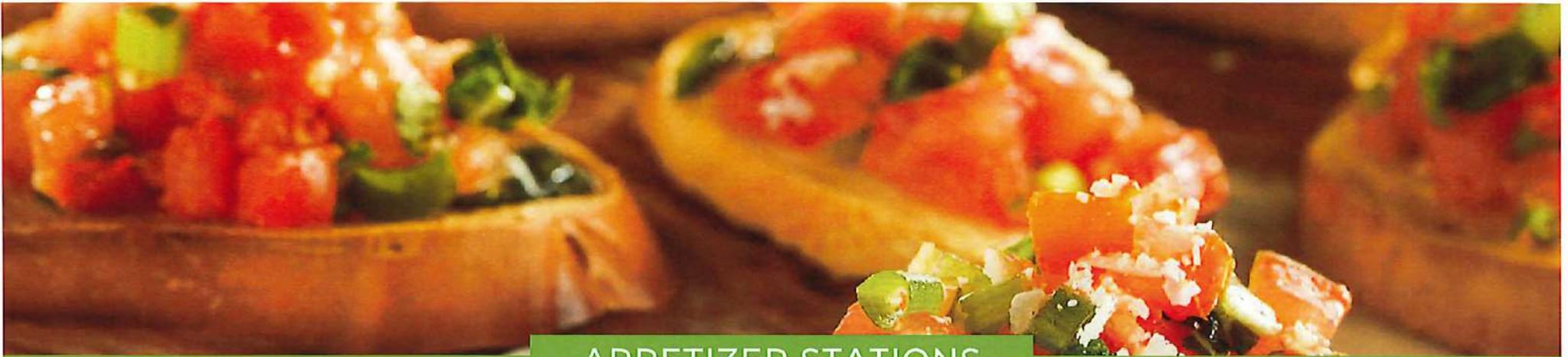
## HORS D'OEUVRES

- **ANTIPASTO SKEWER**      **\$8.00++**  
*Artichoke, Sun-dried Tomatoes, Boccacini,  
with a Balsamic Reduction*
  
- **SPANAKOPITA**              **\$8.00++**  
*Spinach & Feta Triangles with a Cucumber  
Yogurt Sauce*
  
- **MINI QUESADILLAS**      **\$8.00++**  
*Cheese Quesadilla*
  
- **CAPRESE**                      **\$8.00++**  
*Tomato, Mozzarella, and Basil on a Crostini*

- **POTATO BOATS**              **8.00++**  
*with Cheddar, Bacon, and Green Onions*
  
- **VEGGIE SPRING ROLLS**      **\$8.00++**  
*with a Teriyaki Glaze*
  
- **BEEF WELLINGTON**      **\$10.00++**  
*Beef, Mushroom Duxelle, Pastry Dough, &  
Horseradish Cream*
  
- **CHICKEN/BEEF SATAY**      **\$10.00++**  
*with a Teriyaki Glaze*

- **CRAB CAKE**                      **\$10.00++**  
*with a Traditional Remoulade Sauce*
  
- **JUMBO SHRIMP COCKTAIL** **\$10.00++**  
*with Tomato "Gaspacho"*
  
- **COCONUT SHRIMP**              **\$10.00++**  
*with a Sweet Thai-Chile Sauce*
  
- **SEARED AHI ON WONTON** **\$12.00++**  
*Served w/Seaweed Salad and Wasabi Tobiko*

Prices listed are per piece. (50 pieces minimum)  
A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.



## APPETIZER STATIONS

**VEGETABLE CRUDITE**                    **\$12.00++**  
*Assorted Fresh Vegetables, Hummus, Roasted Onion Dip, and Ranch Dip*

**SLIDER BAR**                                **\$18.00++**  
*Miniature Beef Sliders with Cheddar Cheese, Lettuce, Pickles, & Ketchup, French Fries, and Bottled Water at a station*

**ANTIPASTO STATION**                    **\$28.00++**  
*Assorted Marinated Vegetables, Selection of Cured Italian Meats & Cheese, with Marinated Olives and Rustic Breads*

**CARVING STATIONS\***  
*Served with appropriate condiments and Petite Rolls*

- *Roasted Airline Turkey Breast*                    **\$22.00++**
- *Herb-Roasted Beef Tenderloin*                    **\$28.00++**
- *Sliced Prime Rib of Beef*                            **\$32.00++**
- *Honey Citrus Glazed Salmon*                    **\$32.00++**

**FRUIT & CHEESE**                        **\$18.00++**  
*Imported and Domestic Cheese, Red Grapes, Strawberries, and Assorted Crackers & Breads*

**BRUSCHETTA STATION**                **\$22.00++**  
*Tomato, Basil, Olive Oil, Balsamic Vinegar, Kalamata Olive Tapenade, and Fresh Mozzarella Cheese, with Crostini & Focaccia Breads*

**PASTA, PASTA\***                            **\$26.00++**  
*Varieties of Pasta Noodles, Marinara, Alfredo, and Pesto Pasta Sauces, Bay Shrimp, Chicken, and assorted Fixin's*

**CEVICHE STATION**                        **\$32.00++**  
*Choose two (2):*

- *Shrimp Ceviche w/Onions, Jalapenos, Cilantro, & Lime Juice*
- *Scallop Ceviche w/Oranges, Onions, Chiles, & Citrus Juice*
- *Tuna Tartare w/Ahi Tuna, Shallots, Tomatoes, & Ginger Vinaigrette*

*Third item: additional \$12.00++ per person*

\*Chef's Attendant Required - \$175.00++

Prices listed are per piece. (50 pieces minimum)  
 A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.





## BAR SERVICE

### HOSTED BAR

PRICED PER PERSON (50 PERSON MINIMUM)

INCLUDES ALL MIXERS, DOMESTIC/IMPORTED BEER, HOUSE WINES & ASSORTED SOFT DRINKS

	HOUSE	DELUXE	PREMIUM	NON-ALCOHOLIC*
1 Hour	\$24.00	\$28.00	\$34.00	\$9.00
2 Hours	\$28.00	\$32.00	\$38.00	\$12.00
3 Hours	\$34.00	\$36.00	\$44.00	\$16.00
4 Hours	\$38.00	\$42.00	\$48.00	\$18.00
5 Hours	\$44.00	\$46.00	\$54.00	\$20.00
6 Hours	\$48.00	\$54.00	\$60.00	\$22.00

\*Unlimited Sodas, Juices, & Bottled Water

### CASH BAR / ON CONSUMPTION

	CASH	CONSUMPTION
Cordials	\$14.00	\$13.00
Premium	\$14.00	\$13.00
Deluxe	\$12.00	\$11.00
House	\$10.00	\$9.00
Wine by the glass	\$9.00	\$8.00
Imported Beer	\$8.00	\$7.00
Domestic Beer	\$7.00	\$6.00
Juice	\$5.00	\$4.00
Bottled Water	\$5.00	\$4.00
Soda	\$5.00	\$4.00

### BEVERAGE STATIONS

(4 Gallon Min.)

Champagne Punch	\$80.00++ per Gallon
Fruit Punch with Rum	\$90.00++ per Gallon
Mimosas	\$75.00++ per Gallon
Tropical Punch w/Fresh Fruit	\$65.00++ per Gallon

A Bartender Set-up Fee of \$175.00++ per bar, will apply (one Bartender per 100 guests recommended).  
 A twenty one percent service charge and applicable state tax will be added to all food and beverage arrangements.

## AUDIO/VISUAL

### PROJECTORS

**LCD PROJECTOR** \$400.00++  
*Single LCD Projector*

**LCD PROJECTOR PACKAGE** \$475.00++  
*LCD Projector, Projector Screen, Power Strip, and Extension cord*

**PATCH SOUND** \$100.00++  
*Patch sound from Projector to House or Computer*

### SCREENS

**PROJECTOR SCREEN** \$100.00++  
*6 ft Projector Screen*

**PROJECTOR SCREEN** \$150.00++  
*8 ft Projector Screen*

**32" LCD HD TV** \$300.00++  
*8 ft Projector Screen*

**50" LCD HD TV** \$350.00++  
*8 ft Projector Screen*

### MICROPHONES

**WIRED MICROPHONE** \$125.00++

**WIRED MIC & PODIUM** \$175.00++

**WIRELESS MICROPHONE** \$200.00++

**LAPEL MICROPHONE** \$250.00++

### MEETING ITEMS

**STANDING FLIP CHART** \$75.00++  
*with Markers*

**POST-IT FLIP CHART PAD** \$150.00++  
*with Markers*

**WHITEBOARD** \$125.00++  
*with Dry Erase Markers*

**EASEL** \$45.00++  
*Floor-standing Easel*

Prices are per item, per day, and subject to change.

A twenty one percent service charge and applicable state tax will be added to all audio visual arrangements.