

A photograph of a restaurant table setting. In the foreground, two wine glasses are prominently displayed. Behind them, a white plate holds a rolled-up white napkin. To the right, a white bowl contains a green salad with meat. In the background, more wine glasses and a vase with purple and white flowers are visible. The scene is set in a dimly lit restaurant with a warm, elegant atmosphere.

COURTYARD[®]
Marriott.

Magnificent Mile
Catering & AV Menus

General Information

We are pleased that you are considering the services of Events by Copper Fox and the Courtyard by Marriott Chicago Downtown Magnificent Mile for your upcoming event. We are located at the corner of Ontario Street and St. Clair and our experienced team stand ready to offer you a grand style of service. The following information is provided to assist you in arranging your event:

Guarantees

To best serve you and your guests, a final confirmation of attendance or “guarantee” is required by 11:00 a.m., 3 business days prior to your event. This count may not be reduced within this time period. However, we can be prepared to serve 5% over the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the banquet event order.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At the Courtyard by Marriott Magnificent Mile, we understand this importance and we will work with you to achieve the overall experience you desire. The attendance you anticipate and the setup your event requires are the primary factors in your event’s room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group’s program. Revisions to factors such as group counts, times, dates, reduction in contracted guest rooms (if applicable), meal functions or set-up may necessitate a revision of the rental fee. A 4.5% room rental tax and 10.5% sales tax will be added to the meeting room rental. An additional 14.75% tax and 11.5% F&B tax will be added on room rental if the room houses food or beverage.

Audio Visual

Your Event Manager will be able to assist you with your Audio Visual needs. The Hotel does not allow outside equipment to be brought into the Hotel with the exception of a projector or laptop. Cancellation of Audio Visual equipment within (3) business days of your meeting/program start day will be billed at full price plus service charge and tax.

Payment Policy

Unless credit has been established with the Courtyard by Marriott Magnificent Mile Hotel, payment must be received three business days before your function, based on the guaranteed number of guests. Your sales manager will be happy to provide you with further details on establishing credit.

Pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order. A 24% service charge is added to the quoted prices, and applicable sales tax is applied after the service charge has been added to the food and beverage total.

Small Group Fees

A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

Special Service

Our staff will be pleased to assist you with any floral arrangement and will gladly recommend photographers, entertainment and decor to enhance your event. Please consult with us as all signs, displays or decorations, and their set-up, shall be subject to the prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel.

Banquet Menus

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring outside food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least three weeks before your event so that our entire staff may prepare to accommodate your needs.

Diagrams

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two weeks before your event.



Meeting Planner Package

(8 person minimum)

\$110 per person



Continental Breakfast

Sliced fresh seasonal fruit
Individual yogurts
Homemade muffins
Assorted breakfast pastries
Bagels with cream cheese and house made jams
Regular coffee and tea

AM Break

Freshly baked chocolate chip cookies
Fresh whole fruit
Regular coffee and tea

PM Break

Assorted granola bars
Individual bags of chips and pretzels
Soft drinks

Deli Lunch

Tomato soup
Mixed green salad with carrots, tomatoes, cucumbers, croutons and balsamic vinaigrette
Potato salad
Assorted ham, turkey and roast beef sandwiches
Vegetarian wraps
Mayonnaise, mustard and dill pickles
Assorted chips
Brownies
Iced tea
Soft drinks

Audio Visual

5x5 screen
AV cart
Extension cord
Power

Breakfast

All buffets include assorted seasonal juices, regular & decaffeinated coffee, specialty tea service.
A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

Light Fare Continental | \$29

Sliced fresh seasonal fruit
Individual yogurts
Homemade muffins
Assorted breakfast pastries
Breakfast breads with butter and house made jams

Copper Fox Breakfast | \$39

Sliced fresh seasonal fruit
Homemade muffins
Toasted bagels with cream cheese and house made jams
Hot oatmeal with brown sugar, raisins, skim milk & half/half
Scrambled eggs
Sausage
Breakfast potatoes

Magnificent Mile Breakfast | \$37

Sliced fresh seasonal fruit
Mini fruit, yogurt & granola parfaits
Toasted bagels with cream cheese and house made jams
Hot oatmeal with brown sugar, raisins, skim milk & half/half
Mini breakfast burritos with salsa, guacamole and shredded cheese

Executive Breakfast | \$42

Sliced fresh seasonal fruit
Mini fruit, granola and yogurt parfaits
Assorted breakfast breads and pastries
Toasted bagels with cream cheese and house made jams
Egg and vegetable scrambler with cheese
Duroc ham
Pancakes with maple syrup and butter



Breakfast

All buffets include assorted seasonal juices, regular & decaffeinated coffee, specialty tea service.
A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

All-American Breakfast | \$45

Sliced fresh seasonal fruit
Homemade muffins
Toasted bagels with cream cheese and house made jams
Hot oatmeal with brown sugar, raisins, skim milk & half/half
Scrambled eggs
Smoked bacon & sausage
Breakfast potatoes
Pancakes with maple syrup and butter

Chicago Continental | \$33

Sliced fresh seasonal fruit
Individual yogurts
Assorted breakfast pastries
Toasted bagels with cream cheese and house made jams
Ham, egg and cheese croissants



Breakfast Enhancements

Enhancements may be added to any breakfast buffet

Sliced fresh fruit	\$8 per person
Hot oatmeal (served with brown sugar and raisins)	\$6 per person
Scrambled eggs	\$6 per person
Bacon	\$6 per person
Sausage	\$6 per person
Turkey sausage	\$6 per person
Brioche French toast	\$6 per person
Pancakes	\$6 per person
Egg, ham and cheese croissants	\$49 per dozen
Yogurt parfaits with fruit and granola	\$60 per dozen
Assorted individual yogurts	\$6 each
Assorted granola bars	\$5 each
Whole fruit	\$5 each

Mini Breakfast Burritos | \$10 per person

Fluffy scrambled eggs with chorizo and cheddar cheese rolled in a flour tortilla Served with guacamole, and salsa

Omelet Station | \$16 per person

Organic eggs with choice of ingredients to include: diced tomatoes, salsa, cheddar cheese, ham, bacon, sausage, onions, red bell peppers, mushrooms and spinach

(must have a minimum of 15 guests)
(\$150 attendant fee)

Belgian Waffles | \$15 per person

Whipped cream, candied walnuts, seasonal berries and maple syrup

Build your own Oatmeal | \$15 per person

Hot oatmeal with dried cherries, blueberries, raisins, house made granola, fresh strawberries, blueberries and brown sugar
Banana nut bread



A La Carte Items

Beverages

Regular or decaffeinated coffee	\$90 per gallon
Regular or decaffeinated Starbucks coffee	\$100 per gallon
Mighty leaf hot tea	\$90 per gallon
Carafes of juice (orange, apple, grapefruit)	\$48 per carafe
Assorted soft drinks	\$5 per bottle
Assorted fruit juice	\$5 per bottle
Bottled water	\$5 per bottle
Sparkling water	\$6 per bottle
Red Bull	\$6 per bottle
Starbucks iced Frappuccino	\$7 per bottle

Bakery

Toasted bagels with cream cheese	\$49 per dozen
Danish	\$48 per dozen
Doughnuts	\$46 per dozen
Assorted pastries	\$55 per dozen
Croissants	\$48 per dozen
House made muffins	\$49 per dozen
Scones	\$55 per dozen
Fresh oven baked cookies	\$48 per dozen
Fudge brownie squares	\$48 per dozen
Rice crispy bars	\$46 per dozen
Assorted cake pops	\$48 per dozen

Snacks

Assorted bags of chips	\$5 each
Soft pretzels with cheese sauce	\$7 per person
Bowls of tortilla chips and salsa	\$5 per person
Assorted candy bars	\$5 each
Individual ice-cream novelties	\$6 each
Bowls of mixed nuts	\$5 per person
Spiced and candied nuts	\$9 per person
Assorted granola bars	\$5 each
Whole fruit	\$5 per piece
Sliced fresh fruit	\$8 per person
Seasonal veggies & dip	\$9 per person
Hard boiled eggs	\$2 each
Chef's assorted finger sandwiches: turkey club, roast beef, tuna salad, smoked ham & cucumber cream cheese	\$16 per person



Break Packages

A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

Café Delight | \$18

Croissants
Assorted scones
Chef's selection of biscotti
Individual iced Starbucks Frappuccino's

Grab and Go | \$15

Assorted individual yogurts
Fresh whole fruit
Assorted granola bars
Individual bags of chips and pretzels

Chocoholic | \$18

64% bittersweet chocolate fondue fountain
Chocolate brownies
Chocolate chip cookies
Rice Krispy treats
Diced pineapple and strawberries
Cheese cake bites

Garrett's Popcorn | \$21

Chicago mix
Cheese
Caramel
Butter

Starbucks Break | \$23

Assorted scones
Chef's selection of biscotti
Cake pops
Individual iced Starbucks Frappuccino's
Fruit infused Starbucks energy drinks
Regular Starbucks coffee

Health Nut | \$22

Seasonal vegetable crudité's served with house made hummus
Fruit skewers with honey yogurt dip
Antioxidant trail mix bar:
Mixed nuts, dried blueberries, dried cherries, raisins, dark chocolate chips

Pub Fare | \$23

Sliders
*BBQ pork, cheese burger and portobello mushroom
Chargrilled chicken wings
*honey glaze and BBQ
Chicago style mini hotdogs
*onion, relish, tomatoes, pickle, mustard, sport peppers



VIP Enhancements

Individually portioned customizable break options available throughout the day.

Choice of snack and beverage.

Option 1 | \$10

Choose (2)

Pretzels
Mixed nuts
Dried fruit
Chocolates
Almonds
Trail mix
Pecans
Hazelnuts

Option 2 | \$12

Veggies and dip
Yogurt and fresh fruit
Tortilla chips and Salsa
Hummus & pita
Fruit kabobs

Bottled Beverages

Cranberry juice
Orange juice
Grapefruit juice
Bottled water
Sparkling water
Soft drink (Pepsi, Diet Pepsi or Sierra Mist)
Starbucks frappuccino



Lunch Buffets

A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

Buffets include iced tea and water.

Premade Deli | \$42

Tomato soup
Mixed green salad with carrots, tomatoes, cucumbers, croutons and balsamic vinaigrette
Potato salad
Assorted ham, turkey and roast beef sandwiches
Vegetarian wraps
Mayonnaise, mustard and dill pickles
Assorted chips
Brownies

Build a your own salad | \$40

Romaine lettuce
Spinach
Arugula
Grilled chicken
Toppings:
Tomatoes, cucumbers, red onion, corn, garlic croutons, crispy chick peas, carrots, bacon bits, parmesan and shredded cheddar cheese
Assorted house made dressings
Chocolate chip cookies

Southwest | \$45

Tortilla soup with fried corn tortilla chips
Romaine lettuce with corn, black beans, carrots, tomatoes, queso fresco and cilantro vinaigrette
Guacamole and salsa rojo with fresh tortilla chips, sour cream and cheese
Steak & chicken fajitas with peppers and onions
Corn & flour tortillas
Spanish rice
Refried beans
Churros

Greek Town | \$46

Tomato cucumber salad with onions and feta cheese
Kalamata olives & tzatziki sauce
Hummus & tabbouleh
Roasted lamb
Lemon chicken
Grilled pita bread
Roasted potatoes
Assorted baklava

Taylor Street | \$44

Classic Caesar salad
Antipasto salad
Penne with creamy pesto sauce
Roasted chicken with natural jus
Red "Vesuvio" potatoes
Roasted seasonal vegetables
Vanilla panna cotta

Boxed Lunch | \$36

Choice of 3 sandwiches
*Oven roasted turkey
*Smoked ham
*Roast beef
*Italian sub
*Grilled vegetable wrap
Whole fruit, chips, pickle spear and a cookie

Chi Town Classic | \$43

Mixed green salad with carrots, tomatoes, cucumbers, croutons and balsamic vinaigrette
Thin crust cheese and sausage/pepperoni pizza
Italian sausage & peppers
Italian beef
Assorted chips
Citrus cheesecake

Plated Lunch & Dinner

A pre-selected three course menu includes soup or salad, entrée and chef's choice of dessert.
Includes iced tea and water.

Soup

Tomato soup
or
Soup of the day

Salad

Mixed greens- carrots, tomatoes, cucumbers, citrus vinaigrette
Caprese salad- heirloom cherry tomatoes, arugula, fresh mozzarella, basil
Caesar salad- parmesan cheese, herb croutons

Lunch Entrées

Bone-in chicken - sautéed spinach, creamy polenta, natural jus	\$36
Seared salmon - grilled asparagus, sun dried tomato pesto, roasted potatoes	\$38
Bistro tenderloin - Yukon mashed potatoes, mushroom bordelaise	\$42
Risotto - trumpet mushrooms, grilled asparagus, arugula	\$35

Dinner Entrées

Bone-in chicken - grilled asparagus, roasted field potatoes, natural jus	\$45
Seared salmon - quinoa, thumbalinas, asparagus, piquillo sauce	\$52
Mahi - on bed of mushroom and leeks, tarragon cream sauce	\$55
Bistro tenderloin - mashed garlic potatoes, tri-colored carrots, bordelaise	\$59
Roasted pork tenderloin - mashed sweet potatoes, brussels sprouts, apple chutney sauce	\$44
Vegetable stuffed egg plant - roasted assorted squash, parmesan cheese	\$39

Dessert

Devil's chocolate cake with raspberry sauce
Flourless chocolate cake
New York style cheesecake
Pound cake with berry coulis
Assorted mousse



Dinner Buffets

Includes iced tea and water

A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

Lincoln Park | \$64

Seasonal soup

Mixed greens - carrots, tomatoes, cucumbers, croutons, herb vinaigrette

Penne - heirloom cherry tomatoes, arugula, pork belly, peppadew, beurre blanc

Grilled chicken - with tarragon cream sauce

Seared salmon - grilled citrus and yellow pepper sauce

Grilled zucchini and squash

Roasted field potatoes

Chef's selection of dessert

Rolls & butter

Gold Coast | \$69

Seasonal soup

Wedge salad - bacon, blue cheese and tomatoes with creamy garlic dressing

Quinoa salad - grilled vegetables with herb vinaigrette

Mahi- fresh tomato puttanesca

Bistro tenderloin - shallot, trumpet mushrooms, honey bordelaise

Gnocchi - English peas, pork belly, tomatoes, white wine sauce

Roasted cauliflower & broccoli

Golden fingerling potatoes

Chef's selection of dessert

Rolls & butter



Family Style Dinners

A pre-selected three course menu includes soup or salad, entrée, one side and dessert

Includes iced tea and water

Soups

Seasonal soup
Chicken and vegetable
Tomato basil
Wild mushroom

Salads

Mixed greens - carrots, cucumbers, tomatoes, citrus vinaigrette
Caprese - heirloom cherry tomatoes, fresh mozzarella, arugula, balsamic vinaigrette
Kale Caesar-crisp kale and romaine lettuce, pine nuts, herb croutons, classic Caesar dressing

Entrée's

Bistro tenderloin- cipollini onion, trumpet mushroom , red wine demi	\$59
Airline chicken- pan seared, natural jus	\$55
Grilled chicken- breast, tarragon cream	\$54
Pork tenderloin- apple chutney	\$55
Seared salmon- yellow pepper sauce	\$57
Risotto- trumpet mushrooms, grilled asparagus, arugula	\$49

Sides

Roasted red potatoes
Garlic whipped potatoes
Cavatappi macaroni and cheese
Seasonal vegetables
Crispy brussels sprouts
Grilled asparagus
Creamy polenta

Dessert

Drunken bread pudding with caramel sauce
Devils chocolate food cake with raspberry sauce
Vanilla panna cotta
New York style cheesecake
Pound cake with berry coulis
Flourless chocolate cake
Tiramisu

Build your own Duets

Choice of (2) meats, one starch, one vegetable , one sauce and choice of dessert (price based on highest marked item)

Includes iced tea and water

Beef Choices | \$68

Filet steak- herbed butter

Bistro steak- mushroom demi

Short rib- reduction

New York strip- house made streak sauce

Seafood | \$66

Walleye- tarragon cream sauce

Salmon- sun dried tomato pesto

Crab cake- caper aioli

Mahi- yellow pepper sauce

Chicken | \$62

Herb grilled chicken breast- lemon cream

Airline chicken breast- natural jus

Chicken stuffed- sun dried tomatoes, spinach,
parmesan cheese and boursin

Pork | \$60

Pork loin- Dijon roasted

Pork tenderloin

Duroc pork chop

Pork belly- stout mustard cream

Sides- choose one starch and one vegetable

Starch

Orzo truffle macaroni and cheese

Roasted garlic mashed potatoes

Seasonal risotto

Herb roasted potatoes

Creamy polenta

Vegetable

Seasonal vegetable blend

Roasted asparagus

Broccolini

Root vegetable hash

Crispy brussels sprouts

Dessert

Drunken bread pudding with caramel sauce

Devils chocolate food cake with raspberry sauce

Vanilla panna cotta

New York style cheesecake

Pound cake with berry coulis

Flourless chocolate cake

Tiramisu

Reception and Action Stations

2 Hour packages (If attendant required, there will be a \$150 attendant fee – one attendant required per 30 guests)

Vegetable Crudité Display

Variety of fresh garden vegetables, piquillo pepper hummus and buttermilk dip

| \$16

Fresh Fruit Display

An assortment of sweet melons, pineapple, berries and grapes

| \$12

Artisan Cheese Board

Selection of domestic cheeses from local farms, served with dried fruit, nuts, honey comb and crostini

| \$18

Pasta Station (attendant required)

Penne and cheese tortellini

Alfredo and marinara sauce

Served with the following toppings

Grilled chicken, mushrooms, spinach, peas,

roasted red peppers,

garlic, parmesan cheese

\$18

Upgrades

\$3 Italian sausage

\$4 shrimp

Sweet Tooth

Chocolate chip, oatmeal, peanut butter and white

Chocolate macadamia nut cookies

Brownies

Rice krispy treats

Hot chocolate

\$19

Mashed Potato Bar

Choose two potatoes

Whipped russet, sweet potato, blue cheese or horseradish

Served with blue cheese, cheddar cheese, parmesan cheese, green onions, bacon, tomato, mushrooms, broccoli, brown sugar

\$15

Pilsen Taco Stand

Hard and soft shell tortillas

Grilled chicken and seasoned ground beef

lettuce, tomato, red onion, cilantro, sour cream and salsa

\$24

Mac & Cheese station (attendant required)

Cavatappi pasta, shrimp, pulled pork, bacon, oven roasted

tomatoes, green onions, peas, parmesan cheese, herbed

cheese sauce, smoked gouda cheese sauce

\$18

Reception and Action Stations

2 Hour packages

\$150 attendant fee (one attendant is required for every 30 guests)

Carving Stations

Beef Tenderloin | \$425

Bourbon horseradish sauce, mustard, chefs steak sauce

Herb butter marble potatoes

Serves 20 guests

Prime Rib | \$475

Bourbon horseradish sauce, au jus

Silver dollar rolls

Serves 25 guests

Sweet Glazed Ham | \$375

Honey dijon mustard sauce

Mashed sweet potatoes

Serves 25 guests

Roast Turkey | \$325

Natural gravy, cranberry sauce

Herb stuffing

Serves 25 guests



Hors d'oeuvres

Items are priced per piece - minimum 25 each selection

Beef

Beef tenderloin with cracked mustard	\$7.00
Chipotle steak churrasco	\$7.00
Beef with fig on crostini	\$7.00

Pork

BBQ pork on a bun	\$6.00
Prosciutto wrapped asparagus	\$7.00
Bacon wrapped dates	\$6.00

Seafood

Shrimp wonton	\$7.00
Coconut shrimp	\$6.00
Grilled scallop with artichoke & black pepper	\$7.00
Mini crab cakes	\$7.00

Chicken

Blackened chicken satay with peanut sauce	\$6.00
Cilantro lime chicken salad lettuce wrap	\$5.00
Chicken Dijon in puffed pastry	\$6.00
Saltimbocca bite	\$6.00

Hors d'Oeuvres

Items are priced per piece - minimum 25 each selection

Vegetarian

Vegetable spring roll	\$5.00
Black bean & corn pin wheel	\$6.00
Caprese skewers with cherry tomatoes, mozzarella, fresh basil, balsamic vinaigrette	\$6.00
Boursin stuffed mushroom	\$5.00
Portabella stuffed mushroom caps with parmesan, artichoke, tomatoes	\$6.00
Goat cheese & pesto tartelette	\$6.00

Crostini's

Tomato and basil bruschetta	\$5.00
Braised beef & blue cheese	\$5.00
Pork belly & maple cheddar with honey Dijon	\$6.00
Grilled vegetable with squash, zucchini, portabella, tomatoes, balsamic glaze	\$5.00
Soppressata with burrata, basil	\$6.00
Blue cheese & honey	\$5.00

Dessert

Mini cheesecake bites	\$5.00
Mini seasonal berry tart	\$5.00
Chocolate covered strawberries	\$4.00

Beverage Service

Bartender fee of \$150 per bartender will apply to all selections.

Bar Packages

Host to sponsor based on selection

TOP SHELF

Grey Goose Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Mount Gay Rum, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Patron Silver Tequila, Hennessey VS, “The Federalist” Cabernet, Mark West Pinot Noir, Raymond Chardonnay, Hanna Sauvignon Blanc, Miller Lite, Bud Light, local craft beer selections

1st Hour: \$25

2nd Hour: \$15

SUPER PREMIUM BRAND BAR

Tito’s Vodka, Bacardi Rum, Tanqueray Gin, Dewar’s Scotch, Makers Mark Bourbon, Crown Whiskey, Tres Generaciones Silver Tequila, Christian Brothers Brandy, Glass Mountain Cabernet, Merlot, and Chardonnay, Miller Lite, Bud Light, Budweiser, local craft beer selections

1st Hour: \$23

2nd Hour: \$13

PREMIUM BAR

Pinnacle Vodka, Pinnacle Gin, Cruzan Rum, Grant Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Sauza Silver Tequila, Christian Brothers Brandy, Glass Mountain Cabernet, Merlot, and Chardonnay, Miller Lite, Bud Light, Budweiser, local craft beer selections

1st Hour: \$20

2nd Hour: \$12

BEER & WINE BAR

Glass Mountain Cabernet, Merlot, and Chardonnay, Beringer White Zinfandel Miller Lite, Bud Light, Budweiser, local craft beer selections

1st Hour: \$16

2nd Hour: \$10

Beverage Service

Bartender fee of \$150 per bartender will apply to all selections.

Hosted Consumption Bar

Premium brands

Host to sponsor based on beverages consumed

Cocktails and martinis	\$11.00
Wine by the glass	\$10.00
Domestic beers	\$7.00
Imported/ premium beers	\$8.00
Bottled soft drinks	\$5.00

Premium Cash Bar

Premium brands

Cocktails, martinis, manhattans	\$10.00
Wine by the glass	\$9.00
Domestic beers	\$7.00
Imported/ premium beers	\$8.00
Bottled soft drinks	\$5.00

Super Premium Cash Bar

Super premium brands

Cocktails and martinis	\$11.00
Wine by the glass	\$10.00
Domestic beers	\$7.00
Imported/ premium beers	\$8.00
Bottled soft drinks	\$5.00

Price per drink



Beverage Service

Wine

Per Bottle

Reds

'The Federalist' cabernet	\$66
Mark West, pinot noir	\$72
Clos du Bois, merlot	\$64
Glass Mountain, cabernet	\$46
Glass Mountain, merlot	\$46

Whites

Glass Mountain, chardonnay	\$48
Hanna, sauvignon blanc	\$62
Raymond, chardonnay	\$68

Sparkling wine

'Freixenet' Cava from Spain, brut	\$52
'Mionetto' prosecco	\$62
'Cordon Negro' brut	\$68

Beer

Imported and premium brands	\$9
Local craft beer selections	\$8
Miller Lite, Budweiser, Bud Light	\$8



Technology

Additional Items Available, Ask your Event Manager for Pricing

*No outside AV permitted on property with the exception of a projector and laptop.

Meeting LCD Projection Package:

3000 Lumens Projector (6x6 Screen, extension cord, Power, AV Cart) \$625

Video and Data Projection/Displays

LCD/ 3000 Lumen Projector (Up to 70 people) \$500

LCD/ 4500 Lumen Projector (Between 70 and 100 people) \$600

37" HD LCD TV \$250

65" Plasma TV \$400

Projection Screens (includes extension cord, AV cart, power)

5x5 Screen Tripod Screen (Up to 12 people) \$125

6X6 Screen Tripod Screen (Up to 20 people) \$145

7x7 Tripod Screen (Up to 40 people) \$160

8x8 Tripod Screen (Up to 100 people) \$200

9x6 Fast Fold Screen (Up to 200 people) \$250

Telecommunications

Wireless Internet:

1-5 users: \$75

6-10 users: \$150

11-25 users: \$200

24-40 users: \$250

Each connection after 40: \$5/user

Wired Internet Access (One computer) \$150

Each Additional Line \$75

Polycom Speaker Phone and Phone Line \$250

(Extra Charges Apply to International Calls)

Video Conference via Webex or Skype \$1200

Video/Audio Recording Equipment

DVD Recording Equipment \$420

DVD Player \$65

Audio Recording Equipment \$150

Audio Equipment

Basic Audio Package: Includes One Wired Microphone and One Speaker \$150

Premium Audio Package: Includes One Wireless Microphone and One Speaker \$300

Wireless Microphone (Hand Held) \$200

Wireless Microphone (Lavalier) \$200

Wired Microphone \$50

Push & Talk Wired Microphone \$50

Additional Speaker (Up to 50 people) \$100

4 Channel Mixer \$100

8 Channel Mixer \$135

12 Channel Mixer \$200

16 Channel Mixer \$265

24 Channel Mixer \$400

CD Player \$50

Laptop Sound Ports \$60

House Sound \$150

Meeting Accessories

Flip Chart and Markers \$50

Additional Post-it Pad \$35

Whiteboard with Markers \$50

Power Strip \$25

Extension Cord \$25

Data Switcher \$100

Slide Advancer \$25

Copy Machine or Printer \$150

Color Printer/Copy Machine \$250

Presentation Equipment

Pipe and Drape Linear Per Foot \$25

Riser 6' x 8' x 16" (1 piece) \$300

Riser 6' x 16' x 16" (2 pieces) \$450

Riser 6' x 24' x 16" (3 pieces) \$600

Each Additional Piece \$150

Dance Floor \$300

Labor

Technician Hourly Services \$75 per hour (5 hour minimum)