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# INDIANAPOLIS MARRIOTT EAST

Banquet menus

**Indianapolis Marriott East**

7202 East 21st Street, Indianapolis, Indiana, USA

317-352-1231 [marriott.com/inddt](http://marriott.com/inddt)

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# BREAKFAST

## **TRADITIONAL CONTINENTAL | \$26**

Assorted Freshly Baked Muffins  
Fruit Filled Mini Danish  
Fresh Doughnuts  
Flaky Croissants ~ Assorted Jam  
Lo-Fat Fruit Flavored Yogurt & Granola  
Assorted Fresh Whole Fruit

Continental Breakfast Include Starbucks® Regular &  
Decaffeinated Coffee, Hot Tea, Hot Cocoa, Bottled Spring  
Water, Orange, Cranberry, and Apple Juices

60 Minute Service

## **EXECUTIVE CONTINENTAL | \$29**

Assorted Freshly Baked Muffins  
Fruit Filled Mini Danish  
Fresh Doughnuts  
Flaky Croissants ~ Assorted Jam  
Lo-Fat Fruit-Flavored Yogurt & Granola  
Assorted Freshly Diced Fruit  
Oatmeal -Dried Fruit, Brown Sugar, Bananas, Toasted  
Almonds  
Assorted Dry Cereal -Milk

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

**LIBERTY BUFFET\* | \$36**

Fresh Scrambled Eggs -Pico de Gallo, Cheddar Cheese,  
Scallions & Jalapeños  
Thick Sliced Bacon  
Home Fried Potatoes  
Warm Buttermilk Biscuits & Sausage Gravy  
Oatmeal -Dried Fruit, Brown Sugar, Bananas, Toasted  
Almonds  
Assorted Freshly Baked Muffins & Danish  
Croissants, Assorted Jam, Honey & Peanut Butter  
Lo-Fat Fruit Flavored Yogurt & Granola  
Chilled Diced Fruit Selection  
Dry Cereal Assortment -Milk

All Breakfast Buffets Include Starbucks® Regular &  
Decaffeinated Coffee, Hot Tea, Hot Cocoa, Bottled Spring  
Water, Orange, Cranberry, and Apple Juices.

60 Minute Service on All Buffets

\*Minimum of 30 Guests (\$200 fee applies for less than 30  
guests)

**EXPRESS LIBERTY BUFFET | \$34**

(No Minimum Number of Guests Required)  
Fresh Scrambled Eggs -Pico de Gallo, Cheddar Cheese,  
Scallions & Jalapeños  
Thick Sliced Bacon  
Home Fried Potatoes  
Assorted Freshly Baked Muffins & Danishes  
Assorted Fresh Whole Fruit

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## **BRUNCH BUFFET\* | \$52**

Scrambled Eggs – Pico de Gallo, Cheddar Cheese, Green Onions, & Jalapeños  
Thick Cut Bacon  
Sliced Home Fried Potatoes with Sweet Onions  
Beef Burgundy – Hot Buttered Egg Noodles  
Chicken Piccata – Wild Rice & Grain Medley  
Fresh Steamed Vegetables  
Fresh Breakfast Bakeries  
Fresh Warmed Dinner Rolls  
Fresh Seasonal Diced Fruit  
Mixed Greens Salad with Assorted Toppings & Dressings  
Pastry Chef's Selection of Miniature Sweets

## **ENHANCEMENTS**

### **(Order for Meal Guarantee Number)**

Freshly Baked Assorted Bagels | \$3

Side of Smoked Atlantic Salmon – Tomatoes, Red Onions, Capers, Bagels & Cream Cheese | \$9

Classic Eggs Benedict– Poached Egg, Canadian Bacon, Hollandaise Sauce on Fresh English Muffin | \$8

Homemade Corn Beef Hash | \$9

Omelet Station With Attendant\* | \$15  
*(\*1 Attendant per 50 guests – 50 guest minimum)*

Pancake Station With Attendant | \$11  
*(\*1 Attendant per 50 guests – 50.00 guest minimum)*

French Toast – Fresh Berry Compote & Hot Syrup | \$5

Biscuits & Gravy | \$9

Sausage Patties | \$6

All Breakfast Buffets Include Starbucks® Regular & Decaffeinated Coffee, Hot Tea, Hot Cocoa, Bottled Spring Water, Orange, Cranberry, and Apple Juices.

60 Minute Service on All Buffets

\*Minimum of 30 Guests (\$200 fee applies for less than 30 guests)

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**ALL AMERICAN PLATED BREAKFAST | \$26**

Seasonal Fruit Cup  
Farm Fresh Scrambled Eggs  
Home Fried Potatoes  
Choice of Three Strips of Thick Sliced Bacon, Sausage or Ham (Choose one)  
Family Style Basket of Breakfast Pastries

**OMELET PLATED BREAKFAST | \$28**

Seasonal Fruit Cup  
Three-Egg Ham & Cheese or Garden Vegetable Omelet  
Home Fried Potatoes  
Family Style Basket of Breakfast Pastries

**FARMER'S FLORENTINE BREAKFAST TART | \$28**

Yogurt Granola Parfait, Fresh Berries  
Florentine Breakfast Tart – Spinach, Roasted Tomatoes, Onions, Four Cheese Blend  
Family Style Basket of Breakfast Pastries

**PANCAKES ON THE GO | \$26**

Buttermilk Pancakes, Hot Syrup  
Seasonal Fruit Cup

**SANDWICH BOX | \$26**

Choice of Sandwich: Egg & Cheese Biscuit, Egg & Cheese English Muffin, Egg White & Cheese English Muffin  
Fresh Fruit Cup

**BOXED CONTINENTAL BREAKFAST | \$26**

Fresh Baked Muffin  
Lo-Fat Fruit Flavored Yogurt & Granola  
Assorted Fresh Whole Fruit

All and On The Go Breakfasts Include Starbucks® Regular & Decaffeinated Coffee, Hot Tea, and Orange Juice

\*Available as an Enhancement to BREAKFAST AND BRUNCH BUFFETS or PLATED BREAKFAST MEALS

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## BREAKFAST A LA CARTE ENHANCEMENTS

Priced Per Person

Farm Fresh Scrambled Eggs | \$3  
Pico De Gallo, Cheddar Cheese, Green Onions & Jalapeños

Egg Beaters | \$4

Scrambled Egg Whites | \$5

Thick-Sliced Bacon | \$5

Sausage Links or Patties | \$5

Turkey Sausage Patties | \$5

Oatmeal or Grits | \$6  
(Assorted Toppings)

Fruit Smoothies | \$7

Buttermilk Pancakes, Hot Syrup | \$5

French Toast -Strawberry Compote | \$6

Warm Bisquits & Sausage Gravy | \$9

Omelet Station with Attendant\* | \$15  
Assorted Proteins and Vegetables  
\*50 guest minimum -1 attendant per 50 guests

Belgian Waffle & Omelet Station with Attendant\* | \$17  
Fresh berries, whipped cream, chocolate chips, hot syrup,  
berry sauce  
\*50 guest minimum -1 attendant per 50 guests

\*Available as an enhancement to BREAKFAST AND  
BRUNCH BUFFETS or PLATED BREAKFAST MEALS

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# REFRESHMENTS

## BY THE GALLON

Starbucks® Regular or Decaffeinated Coffee | \$70  
Selection of Regular & Decaffeinated Hot Tea | \$60  
Fresh Orange, Ruby Red Grapefruit, Apple, or  
Cranberry Juice | \$48  
Whole, 2%, Skim or Chocolate Milk | \$48  
Lemonade | \$36  
Fruit Punch | \$36  
Unsweetened Iced Tea | \$38  
Hot Chocolate | \$36

## INDIVIDUAL SERVINGS

Bottled Spring Water | \$5  
Whole, 2%, Skim or Chocolate Milk | \$4  
Assorted Pepsi® Products | \$5  
Assorted Gatorade | \$5  
Starbucks® Chilled Coffee Drinks | \$6  
Regular or Diet Red Bull | \$6  
Fruit Juice | \$6  
Fruit Smoothies | \$7

## BEVERAGE PACKAGES

Starbucks® Regular and Decaffeinated Coffee,  
Selection of Regular and Decaffeinated Hot Tea,  
Assorted Pepsi® Brand Soft Drinks and Bottled  
Water

1 Hour: \$14 Per Guest  
4 Hours: \$18 Per Guest  
All Day (8 Hours): \$24 Per Guest

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Prices are subject to Change

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# BREAK FAVORITES & PACKAGES

## MORNING

### BY THE DOZEN

Hard Boiled Eggs | \$24  
Assorted Freshly Baked Scones | \$40  
Assorted Freshly Baked Muffins | \$42  
Fruit Filled Mini Danish | \$40  
Doughnuts | \$42  
Flaky Croissants -Assorted Jam | \$42  
English Muffins I \$40  
Assorted Freshly Baked Bagels | \$42  
Assorted cream cheese, peanut butter, jam, butter  
Assorted Sliced Breakfast Breads | \$40  
Whole Bananas, Red & Green Apples | \$40  
Warm Sticky Pecan Cinnamon Rolls | \$44

30 Minute Service on All Packages

Minimum of 30 guests (\$150 fee applies to groups with less than 30 guests)

### INDIVIDUALLY PRICED

Fruit Flavored Lo-Fat Yogurt | \$5  
Fruit & Grain Snack Bars | \$5  
Granola Bars | \$5  
Fresh Chilled Fruit Cups | \$6  
Yogurt Berry Parfait | \$6  
Egg & Cheese Biscuit Sandwich | \$7  
Egg & Cheese English Muffin | \$7  
Egg White & Cheese English Muffin | \$7  
Add Bacon, Sausage, or Ham to Any Sandwich | \$4

### THIS & THAT\* | \$12

Dark & White Chocolate Covered Pretzels  
Granola Bars  
Bananas  
Trail Mix

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Prices are subject to Change



**STRICTLY FITNESS\* | \$13**

Fruit Cups  
Yogurt  
Energy Bars  
Energy Drinks

**QUICK DIP | \$15**

Hummus  
Pita Chips  
Taziki  
Falafallas  
Crudite Cup

**PIZZA PARTY\* | \$17**

Assorted Mini Pizzas  
Fried Ravioli  
Tomato Mozzarella Cup  
Cannoli

Minimum of 30 Guests (\$200 fee applies for less than 30)  
30 Minute Service on All Packages

**NACHO BREAK\* | \$13**

Gold Tortilla Chips  
Guacamole  
Homemade Salsa  
Sour Cream  
Jalapeños  
Queso Blanco

**LIGHT BITES\* | \$15**

Fresh Fruit Kebobs (GF)  
Assorted Dessert Bars  
Chocolate Chip Cookies  
Milk

**THIS & THAT\* | \$13**

Dark & White Chocolate Covered Pretzels  
Granola Bars  
Bananas  
Trail Mix

**A LA CARTE FAVORITES**

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## SAVORY SNACKS

Priced per piece or individual bag

Assorted Energy Bars | \$5  
Granola Bars | \$5  
Individual Bags of Potato Chips | \$5  
Bagged Buttered Popcorn | \$5  
Fruit & Nut Trail Mix | \$5  
Assorted Candy Bars | \$5  
Ice Cream Bars | \$5  
Warm Soft Pretzels ~ Mustard & Cheese Sauce | \$7

## BY THE QUART

Approximately 32 servings per quart

Ranch Dip | \$32  
Chipotle Ranch Dip | \$32  
Malt Vinegar Onion Dip | \$32  
Tzatziki | \$34  
Hummus Dip | \$34  
Pico De Gallo | \$35  
Guacamole | 35  
Queso Blanco | \$38

## DECADENT SNACKS

Priced per dozen

Assorted Dessert Bars | \$42  
House-Made Chocolate Chunk Brownies | \$42  
Blondie Brownies | \$42  
Jumbo Gourmet Cookies | \$42  
Chocolate Chip, Peanut Butter, Oatmeal Raisin, and  
White Chocolate Macadamia Nut  
Chocolate Dipped Cake Lollipops | \$48  
Fresh Fruit Kebobs | \$48  
Chocolate Dipped Strawberries | \$48

## BY THE POUND

Pretzels | \$22  
Kettle Chips | \$25  
Peanuts | \$27  
Mixed Nuts | \$32  
Tortilla Chips | \$28  
Pita Chips | \$26

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# LUNCH

## LUNCH BUFFETS

### HOOSIER LUNCH BUFFET | \$44

Assorted Freshly Baked Rolls & Sweet Cream Butter

**Salads** (All Included):

Mixed Greens & Spring Mix Salad (assorted toppings) (GF)

Fresh Fruit Salad (GF)

Red Skinned Potato Salad (GF)

**Choice of (1) Starch** (add 2 for each additional starch)

Creamy Macaroni & Cheese

Red Skinned Mashed Potatoes & Gravy

Rosemary Roasted Potatoes (GF)

Wild Rice Blend

Hot Buttered Noodles

**Choice of (1) Vegetable** (add \$3 per person for each additional vegetable)

**Choice of (1) Vegetable** (add \$3 per person for each additional vegetable)

Fresh Green Beans Almandine (GF)

Steamed Broccoli & Cauliflower ~ Cheese Sauce (GF)

Fresh Steamed Vegetable Medley (GF)

Hot Buttered Corn (GF)

Choice of (1) Poultry Entrée

Lemon Caper Chicken Boneless Barbecued Chicken Breast with Cinnamon Apples (GF)

Smothered Boneless Chicken Breast

Fried Chicken Roast Turkey Breast ~ Dressing, Gravy & Cranberry Sauce

Choice of (1) Meat Entrée

Sliced Roast Top Round of Beef ~ Mushroom Sauce Pot Roast ~Jardinière

Ranch Meatloaf Maple Mustard Glazed Pork Loin

Add Fried or Baked Fish or a 3rd entree for \$7 per person

Desserts (All Included)

Apple Pie

Layered Chocolate Cake

Strawberry Topped Cheesecake

\*\*Substitute Gluten-Free Apple Crisp for one of the desserts (\$3 per person extra)

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Prices are subject to Change

### **TEX MEX BUFFET | \$48**

Mixed Greens & Spring Mix Salad  
(assorted toppings and dressings)  
Blue & Gold Tortilla Chips  
*Queso Blanco, Pico de Gallo, Guacamole, Jalapeño*  
Fresh Tropical Fruit Salad with Lime, Mango, Coconut  
Fajita Chicken  
Ranchero Taco Beef (GF)  
Flour Tortillas & Hard Corn Taco Shells  
Mexican Rice (GF)  
Corn & Zucchini Medley (GF)  
Black Beans (GF)  
Pico de Gallo, Guacamole, Sour Cream  
Shredded Lettuce, Diced Tomatoes, Diced Red Onion,  
Shredded Cheese  
Pickled Jalapeños, Salsa Verde, Cilantro, Limes  
Piña Colada Cupcakes  
Kahlua Chocolate Mousse Cups (GF)  
Dulce de Leche Cheesecake Bars

### **PIZZA & PASTA BUFFET | \$37**

Mixed Greens & Spring Mix Salad  
(assorted toppings and dressings)  
Sicilian Style Pizza (Pepperoni & Margherita)  
Grilled Chicken Strips (GF)  
Penne Pasta  
Meat Sauce & Alfredo Sauce  
Fresh Steamed Vegetable Medley (GF)  
Freshly Warmed Breadsticks  
Cannoli  
Tiramisu

### **PICNIC BUFFET | \$37**

Mixed Greens Salad  
(assorted toppings and dressings)  
Pasta Vegetable Salad  
Creamy Coleslaw (GF)  
Fresh Fruit Salad (GF)  
Angus Beef Burgers\*\* (GF)  
Grilled Barbeque Chicken Breast (GF)  
Freshly Baked Buns, Lettuce, Tomato, Red Onion, Pickle  
Chips, Mayonnaise, Mustard, Ketchup, Chipotle Ranch  
Sliced Cheese  
Loaded Potato Skins (GF)  
Maple Bacon & Onion Baked Beans (GF)  
Assorted Gourmet Cupcakes

\*\*Vegan Burger Available On Request

All Lunch Buffets Include Starbucks® Regular and  
Decaffeinated Coffee and Iced Tea  
Minimum of 30 Guests for all Lunch Buffets  
Lunch Served Between the Hours of 11:00 AM and 4:00 PM  
(60 Minute Service)

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## **DELI LUNCH BUFFET | \$40**

Choice of 3 Salads  
Mixed Greens Salad – Assorted Toppings  
Spring Mix Salad – Assorted Toppings  
Marinated Vegetable Salad (GF)  
Old Fashioned Macaroni Salad  
Creamy Coleslaw (GF)  
Red Skinned Potato Salad (GF)  
Fresh Fruit Salad (GF)

Choice of 3 types of meat  
Roast Top Round of Beef (GF)  
Roast Turkey Breast (GF)  
Hickory Smoked Ham (GF)  
Genoa Salami (GF) & Capocollo (GF)  
Hot Corned Beef (GF)

Cheddar, Swiss, Provolone, & Pepper Jack Cheese  
Assorted Fresh Deli Style Breads & Buns  
Tomatoes, Crisp Lettuce Leaves, Marinated Red Onions  
Kosher Pickle Spears, Bread & Butter Pickle Chips & Picked  
Deli Peppers  
Variety of Mustard, Mayonnaise & Lo-Fat Mayonnaise  
Horseradish Cream Sauce & Cherry Pepper Relish  
House Made Kettle Chips & Dip

Assorted Dessert Bars  
House-Made Chocolate Chunk Brownies

Freshly Prepared Soup of the Day (Gluten-Free Available)

All Lunch Buffets Include Starbucks® Regular and Decaffeinated Coffee and Iced Tea

Minimum of 30 Guests on all Lunch Buffets (\$150 fee applies for less than 30 guests)

Lunch Served Between the Hours of 11:00 AM and 4:00 PM (60 Minute Service)

## **EXPRESS DELI BUFFET | \$35**

(No Minimum Number of Guests Required)

Freshly Prepared Soup of the Day (Gluten-Free Available)  
Mixed Greens -Toppings & Dressings (GF)  
Pre-Made Petite Deli Sandwiches – Turkey, Roast Beef & Ham  
Grilled Chicken Caesar Wraps  
Roasted Vegetable Wraps  
House-Made Potato Chips & Dip (GF)  
Assorted Dessert Bars & Cookies

## **PLATED LUNCH ENTREES**

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

**GRILLED CHICKEN RIGATONI | \$33**

Broccoli, Sun-Dried Tomatoes, Parmesan Cream, Breadsticks  
*(In Place of Rolls)*  
*(Pick from first 5 desserts)*

**CHICKEN PARMESAN | \$33**

Hand-Breaded Chicken, Rigatoni Marinara, Breadsticks *(In Place of Rolls)*  
*(Pick from first 5 desserts)*

**HOMESTYLE ROAST TURKEY BREAST | \$34**

Roast Turkey Breast, Cranberry Sauce, Cornbread Dressing, Red Skinned Mashed Potatoes, Natural Gravy, Green Beans, Corn *(Pick from first 5 desserts)*

**CHICKEN MARSALA | \$36**

Chicken Breast, Mushrooms, Roma Tomato, Pesto, Roasted Garlic Mashed Potatoes, Broccolini, Marsala Sauce

**ROAST STRIP LOIN | \$43**

Red Wine Sauce, Mushroom Tomato Ragout, Roasted Red Potatoes, Seasonal Vegetables

**PORTOBELLO RAVIOLI (V) | \$34**

Marsala Garlic Sauce, Spinach, Mushrooms, Pesto Roasted Tomato, Parmesan

**FETTUCCINI & FARMER'S MARKET VEGETABLES (V) | \$34**

Pesto, Fresh Seasonal Vegetables

**VEGETABLE STACK (V, GF) | \$34**

Eggplant, Zucchini, Spinach, Portobello, Tomato Basil Sauce, Fingerling Potatoes

**ROAST PORK LOIN | \$34**

Maple Glaze, Apple Cranberry Chutney, Roasted Potatoes, Fresh Green Beans

**BBQ GRILLED CHICKEN BREAST | \$34**

Cinnamon Apples, Creamy Macaroni & Cheese, Green Beans *(Pick from first 5 desserts)*

**CLASSIC POT ROAST | \$39**

Tender Beef, Red Skinned Mashed Potatoes, Natural Gravy, Carrots, Pearl Onions, Mushrooms, Fresh Green Beans

**BUTTERMILK RANCH CHICKEN | \$36**

Baked Ranch Crusted Chicken Breast, Mashed Red Skin Potatoes, Natural Gravy, Honey Carrots & Broccoli Florets

**CHICKEN PICATTA | \$36**

Lightly Sautéed Chicken Breast, White WineLemon Sauce, Capers, Rice Blend, Seasonal Vegetables

**GRILLED BALSAMIC GLAZED CHICKEN BREAST | \$36**

Goat Cheese, Strawberry Compote, Baby Kale Medley, Wild Rice

**TOFU STEAK (V, GF) | \$34**

Thai Chile Glaze, Brown Rice, Grilled Vegetables, Mushrooms & Tomato Ragout

**CLASSIC CHEF SALAD (GF) | \$25**

Julienne Roast Turkey Breast, Hickory Smoked Ham, Cheddar & Swiss Cheese, Boiled Egg, Tomato & Cucumber on Mixed Greens – *Choice of Dressing*

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

**ROAST TURKEY & GREEN APPLE COBB SALAD (GF) | \$25**

Prosciutto, Gorgonzola, Spiced Pecans, Cranberries, White Balsamic Vinaigrette

**GRILLED CHICKEN CAESAR SALAD | \$28**

Crisp Hearts of Romaine, Grape Tomatoes, Kalamata Olives, Shaved Parmesan, Sundried Tomato Pesto Crostini, Caesar Dressing

**RASPBERRY GRILLED CHICKEN SALAD (GF) | \$28**

Roasted Peppers, Goat Cheese, Pecans, Carrots, Sprouts, Lo-Fat Raspberry Vinaigrette

**CHICKEN SALAD CROISSANT | \$28**

Roasted chicken salad with almonds and golden raisins, served on a flaky croissant

**Lunch Salad Entrees Served with Starbucks® Regular and Decaffeinated Coffee and Iced Tea.**

**Multiple Entrees Served at a Meal Will Add \$2 per Entree.**  
(Only one salad will be chosen for all guests)

**Lunch Served Between the Hours of 11:00 AM and 4:00 PM**

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## **PLATED LUNCH SALADS**

**(Included in Plated Lunch Entree Price)**

### **BABY GREENS (GF)**

Green Apple, Dried Cranberries, Crispy Prosciutto, Smoked Almonds, Gorgonzola, Apple Cider Vinaigrette

### **ICEBERG WEDGE (GF)**

Tomatoes, Cucumber, Red Onions, Carrots, Blue Cheese, Ranch & Italian Dressings  
*Add Bacon / \$1 per Salad*

### **HEARTS OF ROMAINE CAESAR**

Sundried Tomato Pesto Crostini, Grape Tomatoes, Kalamata Olives, Shaved Parmesan, Caesar & Balsamic Vinaigrette

### **STRAWBERRY FIELDS (GF)**

Spring Mix of Baby Greens, Strawberries, Goat Cheese, Sun-Dried Cranberries, Honey Roasted Walnuts, Radish Sprouts & House-Made White Balsamic Dijon Vinaigrette

### **ALL-AMERICAN (GF)**

Iceberg, Romaine, Baby Spinach, Garbanzo Beans, Radish, Grape Tomatoes, Cucumber, Red Onions, Carrots, Ranch & Italian Dressings

## LUNCH DESSERTS

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change



**(Included in Plated Lunch Entree Price)**

CARROT CAKE

Buttercream Frosting

VANILLA BEAN CHEESECAKE

Strawberry Topping & Chocolate Shavings

RED VELVET CAKE

Bourbon Sauce

OLD FASHIONED CHOCOLATE LAYER CAKE

Fresh Whipped Cream

KEY LIME TART

Fresh Whipped Cream, Mango Coconut Rum Sauce

APPLE CRUMB TART

Salt Caramel & Cranberry Coulis

PEACH CRISP TART

Vanilla Bean Whipped Cream

GLUTEN-FREE PANNA COTTA

Fresh Berries

VEGAN / GLUTEN-FREE APPLE CRISP\*

Fruit Sorbet

\*\$3 Up Charge per Person

CHEF'S SELECTION OF SEASONAL PIE

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## **BOXED LUNCHES | \$30**

Maximum Number of 3 Different Boxed Lunches Per Lunch Function

**SMOKED HAM & CHEDDAR**  
Whole Wheat Bun, Lettuce & Tomato

**ROASTED TURKEY BREAST & SWISS**  
Whole Wheat Bun, Lettuce & Tomato

**SHAVED ROAST BEEF & DOUBLE CHEESE**  
Cheddar & Monterey Jack, Kaiser Roll, Lettuce, Tomato, Horseradish Sauce, Mayonnaise

**ITALIAN CLUB**  
Roast Turkey Breast, Prosciutto, Capocollo, Provolone, Shredded Lettuce, Tomato, Spicy Cheery Pepper Relish, Ciabatta Hoagie

**GRILLED CHICKEN CAESAR**  
Sundried Tomatoes, Parmesan, Provolone, Ciabatta Hoagie (available as a wrap)

**PORTOBELLO MUSHROOM HOAGIE**  
Arugula, Tomato, Mozzarella, Provolone, Olive & Sundried Tomato Tapenade, White Bean Hummus (available as a wrap)

All Boxed Lunches Include:

Bag of Chips  
Whole Fresh Fruit  
Jumbo Gourmet Cookie  
Assorted Condiments  
Bottled Water or Soft Drink

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# DINNER

## **HEARTLAND DINNER BUFFET Choice of (2) Entrees | \$55 Choice of (3) Entrees | \$62**

### CHICKEN

Chicken Picatta  
Chicken Marsala  
Chicken Parmesan

### BEEF

Beef Burgundy  
Roast Strip Loin – Mushrooms, Roasted Tomatoes, Natural Jus  
Steak Medallions – Red Wine Sauce, Béarnaise

### VEGAN

Seared Tofu – Sweet Chili Glaze, Portobello Mushroom (GF)

White Bean Roasted Vegetable Ragout – Power Greens (GF)

### PORK

Maple Mustard Glazed Pork Loin – Andouille Stuffed, Creole Mustard Sauce  
Hoosier Breaded Pork Loin – Creamy Gravy  
Pork Tenderloin Medallions – Apple Cider Cream

### SEAFOOD

Seared Cajun Salmon – Lemon Butter (GF)  
Parmesan Crusted Cod – Scampi Sauce, Shrimp Topped  
Pub Style Crispy Fish – Tarter and Cocktail Sauce, Malt Vinegar

### Bread Service

· Yeast Rolls

· French Bread

Customary 25% Service Charge and 9% Tax will be added to listed prices.

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## **SALADS (CHOOSE 2)**

Tossed Caesar Salad  
All American Mixed Greens & Toppings, Dressings (GF)  
Spring Mix Greens & Toppings (GF)  
Fresh Fruit Platters (GF)

## **VEGETABLES (CHOOSE 2)**

Steamed Vegetable Medley – Olive Oil & Sea Salt  
Fresh Steamed Asparagus – Butter, Hollandaise  
Southern Style Green Beans  
Broccoli & Cauliflower – Cheese Sauce on Side  
Grilled Vegetables  
Roasted Vegetables

All Dinner Buffets Served with

## **STARCH (CHOOSE 2)**

Creamy Macaroni & Cheese  
Red Skinned Mashed Potatoes (GF)  
Roasted Potato Medley (GF)  
Baked Potatoes— Assorted Toppings (GF)  
Penne Pasta – Alfredo, Marinara  
Cajun Rice Blend (GF)  
Rice Pilaf – Wilted Greens & Pesto Roasted Tomatoes

## **DESSERTS (CHOOSE 3)**

Apple or Peach Crisp – Vanilla Bean Sauce  
Strawberry Topped Cheesecake  
Chef's Choice of Pie  
Chocolate Layer Cake  
Red Velvet Cake  
Carrot Cake  
Gluten-Free Apple Crisp (\$3 per person extra)

**All Dinner Buffets Iced Tea, and Starbucks® Coffee**

**30 Person Minimum on Dinner Buffets. \$200 fee for less than 30 guests.**

**60 Minute Service Time on all Buffets**

## **PLATED DINNER ENTREES**

### **BREAST OF CHICKEN PICATTA | \$44**

Lightly Sautéed, White Wine Lemon Sauce, Capers, Wild Rice Blend, Fresh Asparagus

### **GRILLED PESTO CHICKEN | \$44**

Roasted Tomatoes, Baby Kale Medley, Garlic Sauce, Thin Spaghetti

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

**APPLE HARVEST CHICKEN | \$46**

Stuffed with Apples, Cranberries, Goat Cheese, Topped with Green Apple & Cider Reduction, Sweet & Yukon Potato Mash, Fresh Green Beans

**CHICKEN MADEIRA | \$44**

Lightly Sautéed Chicken Breast, Fresh Mozzarella, Oven Dried Tomatoes, Assorted Forest Mushroom, Roasted Fingerling Potatoes, Fresh Green Beans

**SEARED SALMON FILET | \$50**

Balsamic Glaze, Tomato Funnel Chutney, Tri-Color Mashed Potatoes, Asparagus, Lemon Butter

**CHIPOTLE HONEY BARBEQUE BRAISED PORK STEAK | \$42**

Cinnamon Apples, Macaroni & Cheese, Greens

**MAPLE & SAVORY HERB GLAZED PORK CHOP | \$46**

Apple Chutney, Au Gratin Potatoes, Fresh Green Beans

**ROAST STRIP LOIN OF BEEF | \$48**

Green Peppercorn Brandy Sauce, Roasted Garlic Mashed Potato, Spinach, Baby Carrot, Roasted Tomato

**TOFU STEAK | \$34**

Thai Chile Glaze, Brown Rice, Grilled Vegetables, Mushrooms & Tomato Ragout

**VEGETABLE STACK | \$36**

Eggplant, Zucchini, Spinach, Portobello, Tomato Basil Sauce, Fingerling Potatoes

**CHICKEN FLORENTINE | \$44**

Stuffed with Spinach, Artichokes, Sun Dried Tomatoes, Cheese Blend. Topped with Mushrooms, Marsala Wine Sauce, Roasted Garlic Mashed Potatoes, Asparagus, Baby Carrots

**TILAPIA | \$44**

Roasted, Lemon Caper Sauce, Wild Rice Blend, Broccolini

**BREADED PORK CUTLET | \$44**

Hoosier Cream Gravy, Buttermilk Whipped Potatoes, Green Beans & Carrots

**ANDOUILLE STUFFED PORK LOIN ROAST | \$44**

Tricolor Sweet Bell Pepper Jam, Creole Mustard Sauce, Sweet & Yukon Mash, Broccolini

**ANGUS POT ROAST JARDINIERE | \$44**

Red Skinned Mashed Potatoes, Natural Gravy, Fresh Green Beans

**ROAST PRIME RIB OF BEEF (GF) | \$55**

Au Jus, Horseradish Sauce, Baked Potato, Broccoli

**STEAK MEDALLIONS / \$48**

Beef Medallions with sautéed mushrooms, demi roasted fingerling potatoes and seasoned vegetables

**PORTOBELLO RAVIOLI | \$36**

Marsala Garlic Sauce, Spinach, Mushrooms, Pesto Roasted Tomatoes, Parmesan

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

**FETTUCCINI & FARMER'S MARKET  
VEGETABLES | \$36**

Pesto, Fresh Steamed Vegetables

**DUO PLATED DINNERS**

Served with Chef's Seasonal Accompaniments & Sauces

FILET MIGNON & CRAB STUFFED SHRIMP | \$60

CHICKEN & SHRIMP SCAMPI | \$52

SIRLOIN & SALMON | \$52

FILET MIGNON & CHICKEN BREAST | \$55

**PLATED DINNER SALADS (Included in Plated  
Dinner Entree Price)**

**BABY GREENS (GF)**

Green Apple, Dried Cranberries, Crisp Prosciutto, Smoked Almonds, Gorgonzola, Apple Cider Vinaigrette

**ICEBERG WEDGE (GF)**

Tomatoes, Cucumber, Red Onions, Carrots, Blue Cheese, Ranch & Italian Dressings  
*Add Bacon / 1.00 per Salad*

**HEARTS OF ROMAINE CAESAR**

Sundried Tomato Pesto Crostini, Grape Tomatoes, Kalamata Olives, Shaved Parmesan, Caesar & Balsamic Vinaigrette

**STRAWBERRY FIELDS (GF)**

Spring Mix of Baby Greens, Strawberries, Goat Cheese, Sun Dried Cranberries, Honey Roasted Walnuts, Radish Sprouts & House-Made White Balsamic Dijon Vinaigrette

**ALL-AMERICAN (GF)**

Iceberg, Romaine, Baby Spinach, Garbanzo Beans, Radish, Grape Tomatoes, Cucumber, Red Onions, Carrots, Ranch & Italian Dressings

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## **PLATED DINNER DESSERTS**

### CARROT CAKE

Buttercream Frosting

### VANILLA BEAN CHEESECAKE

Strawberry Topping & Chocolate Shavings

### RED VELVET CAKE

Bourbon Sauce

### OLD FASHIONED CHOCOLATE LAYER CAKE

Fresh Whipped Cream

### KEY LIME TART

Fresh Whipped Cream, Mango Coconut Rum Sauce

### APPLE CRUMB TART

Salt Caramel & Cranberry Coulis

### PEACH CRISP TART

Vanilla Bean Whipped Cream

### CHOCOLATE MOUSSE CHOCOLATE CUP

Florentine Cookie, Berries

### GLUTEN-FREE PANNA COTTA

Fresh Berries

### VEGAN / GLUTEN-FREE APPLE CRISP\*

Fruit Sorbet

\*\$3 Up Charge per Person

### CHEF'S SELECTION OF SEASONAL PIE

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

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# RECEPTION

## **COLD HORS D'OEUVRES**

Goat Cheese Stuffed Strawberries\* (GF) | \$6

Chipotle Deviled Eggs\* (GF) | \$6

Fresh Fruit Kebob\* (GF) | \$6

Prosciutto Basil Wrapped Cantaloupe Skewer\* (GF) | \$6

Smoked Salmon on Rye Crostini\* | \$6

Tuna Poke Martini\* (GF) | \$6

Lump Crab Martini\* (GF) | \$6

Heirloom Cherry Tomato with Fresh Mozzarella\* (GF) | \$6

Chilled Jumbo Shrimp on Ice, Cocktail Sauce\* (GF) | \$7

Hummus & Tzatziki Cups (Pita Chip, Carrot & Celery Sticks)\* | \$6

Steak & Gorgonzola Crostini (Arugula, Onion Jam)\* | \$6

Shrimp Cocktail Martini\* (GF) | \$6

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change



## HOT HORS D'OEUVRES

Sweet & Sour Meatballs | \$6

Pigs in a Blanket\* | \$6

Buffalo Hot Wings (GF) | \$6

Thai Vegetable Spring Rolls\* | \$6

Pork Pot Stickers | \$6

Chicken Dumplings | \$6

Spanakopita\* | \$6

Toasted Ravioli\* | \$6

Individual Artisan Pizza\* | \$6

(Available in BBQ Chicken, Cheese, Sausage, Pepperoni,  
Spinach & Goat Cheese)

Boneless Chicken Wings\* | \$6

Brie & Raspberry En Croute\* | \$6

BBQ Baby Back Pork Ribslets (GF) | \$6

Jalapeño Poppers\* | \$6

Buffalo Chicken Spring Roll—Spicy Ranch & Blue Cheese  
Celery\* | \$6

Roast Garlic Cheese Puff\* | \$6

Beef or Chicken Taquitos— Chipotle Ranch\* | \$6

Sesame Chicken Tenders—Asian Dip\* | \$6

Mini Beef Wellington\* | \$6

Thai Peanut Chicken Skewers\* | \$6

Coconut Shrimp\* | \$6

Shrimp Scampi | \$7

## CREATE YOUR OWN PACKAGE

*Minimum of 20 Guests*

*One Piece of Each Appetizer Per Guest*

Choice of 3 Appetizers | \$14 Per Person

Choice of 5 Appetizers | \$22 Per Person

Choice of 8 Appetizers | \$35 Per Person

## MINIMUM ORDER OF 20 PIECES PER ITEM

\*Items May be butler-passed for an additional charge of \$35  
per server/per hour

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## DISPLAYS

### **VEGETABLE CRUDITE (GF) | \$225**

Crisp Garden Vegetable Variety, Ranch, Malt Vinegar Onion & Ranch Dip

### **DOMESTIC CUBED CHEESE DISPLAY (GF) | \$225**

Cheddar, Swiss, Jalapeno, Jack & Havarti Cheese Selection, Assortment of Crackers (*not gluten-free*) & Fresh Fruit Garnish

### **ARTISAN CHEESE DISPLAY (GF) | \$325**

Whole Domestic & Imported Cheese Selection, Assortment of Crackers, French Bread & Fresh Fruit Garnish (*crackers and bread not gluten-free*)

**Each display serves approximately 25 guests**

### **DELI SLIDERS**

#### **TURKEY & SWISS | \$6**

Lettuce, Tomato, Lo-Fat Mayonnaise, Wheat Slider Bun

#### **SHAVED HAM & CHEDDAR | \$6**

Honey Mustard, Wheat Slider Bun

#### **SHAVED ROAST BEEF & CHEDDAR | \$6**

Horseradish Sauce, Brioche Slider Bun

#### **ITALIAN | \$7**

Prosciutto, Capocollo, Salami, Provolone, Marinated Roasted Peppers, Arugula, Roasted Garlic, Lo-Fat Mayonnaise, Sesame Slider Bun

## CARVING STATIONS

Carving Stations are to be served as enhancements to Dinner Buffets or a Reception Package

### **TOP ROUND OF BEEF | \$14**

Au Jus, Horseradish Sauce, Mayonnaise, Grain Mustard, Yeast Rolls

### **NEW YORK STRIP LOIN | \$16**

Mushrooms, Red Wine Sauce, Béarnaise, Horseradish Sauce, Yeast Rolls

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

**BARBECUE BEEF BRISKET | \$16**

Selection of Barbecue Sauces, Horseradish Sauce, Yeast Rolls

**BEEF TENDERLOIN | \$20**

Truffle Mushroom Sauce, Béarnaise, Yeast Rolls

**ROASTED TURKEY BREAST | \$12**

Natural Gravy, Cranberry Sauce, Yeast Rolls

**PRIME RIB OF BEEF | \$20**

Au Jus, Horseradish Sauce, Mayonnaise, Dijon Mustard, Yeast Rolls

**BABY BACK PORK RIBS | \$16**

Cider Glazed, Selection of Barbecue Sauces, Yeast Rolls

**BROWN SUGAR PINEAPPLE GLAZED HAM | \$12**

Pineapple Sweet & Sour Sauce, Honey Mustard, Yeast Rolls

**Minimum of 30 Guests**

Priced per Person | Based on 4oz cooked product per person

Carved proteins are gluten-free, but rolls and some side items are not gluten-free

All Stations Require Carver (\$100 per Carver Fee)

Maximum 90 Minute Serve Time

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

# BEVERAGES

## **RED WINE (priced per bottle)**

Mark West Pinot Noir, CA | \$36  
Maison Nicolas Bordeaux Merlot, France | \$37  
Franciscan Cabernet Sauvignon, Hess | \$49

## **WHITE WINE (priced per bottle)**

Dr. Loosen Riesling Kabinett 2011, Germany | \$38  
Kim Crawford Sauvignon Blanc, New Zealand | \$45  
Meomiby Caymus Chardonnay, California | \$42

## **HOUSE WINE**

Dr. Loosen Riesling Kabinett 2011  
Kim Crawford Sauvignon Blanc  
Meomiby Caymus Chardonnay  
Franciscan Cabernet Sauvignon  
Mark West Pinot Noir  
Maison Nicolas Bordeaux Merlot

## **HOUSE BRANDS**

New Amsterdam Vodka  
New Amsterdam Gin  
Bacardi Superior  
Altos Tequila  
Seagram's 7 Whiskey  
Grant's Scotch

## **PREMIUM BRANDS**

Ketal One Vodka  
Beefeater Gin  
Malibu Rum  
Hornitos tequila  
Jameson Whiskey  
Dewar's White Label Scotch

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## **DELUXE BRANDS**

Gray Goose Vodka  
Bombay Sapphire Gin  
Captain Morgan Spiced  
Patron Silver  
Jack Daniels Black  
Johnnie Walker Black

## **CASH & HOST BAR PRICING**

House Brand Mixed Drinks | \$9  
Premium Brand Mixed Drinks | \$9  
Deluxe Mixed Drinks | \$9  
Cordials | \$9  
Domestic Beer | \$6  
Imported Beer | \$6  
Local Craft Brew *16 oz. can* | \$8  
House Wine | \$8  
Soft Drinks | \$4.50  
Bottled Water | \$ 5.00

## **BEER**

IMPORT  
Heineken  
Corona  
  
DOMESTIC  
Bud  
Bud Light  
Miller Lite  
Coors Light

## **BARTENDERS**

\$200 for the first two (2) Hours  
\$50 per Hour for each additional hour  
\*\*Priced per Bartender

Please contact your Event Manager for the most current wine list.

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

# TECHNOLOGY

## HIGH DEFINITION PROJECTION PACKAGE

HD Data Projector, 25' HDMI Extension Cable, HD Screen with Dress Kit, Skirted Cart, A/C Extension Cord and Powerstrip

- With 5.6' x 10' HD Screen(& Dress Kit)| \$660
- With 5.6' x 10' HD Monostand Screen | \$550
- With 6.75' x 12' HD Screen(& Dress Kit)| | \$ 740.00

## BRING YOUR OWN PROJECTION PACKAGE

Skirted Cart, Screen, 25' VGA Extension Cable, A/C Extension Cord and Power Strip

- With 8' Tri-Pod Screen | \$110
- With 5.6' x 10' HD Screen(& Dress Kit)| \$250
- With 5.6' x 10' HD Monostand Screen | \$200
- With 6.75' x 12' HD Screen(& Dress Kit)| | \$ 350.00

## STAGE ENHANCEMENT PACKAGE | \$590

30' of Drape, (10) Chauvet PAR LED Uplights

## DUAL HD PROJECTION PACKAGE

Two HD Data Projector, 25' HDMI Extension Cables, Two HD Screens, Skirted Cart, HDMI Splitter, A/C Extension Cord and Power Strip

- With 5.6' x 10' HD Screens (& Dress Kit)| | \$1320
- With 5.6' x 10' HD Monostand Screens | \$1220
- With 6.75'x12' HD Screens (& Dress Kit)| \$ 1,480.00

## CONFIDENCE MONITOR PACKAGE | \$500

55" LCD Monitor and cabling

## BACKDROP ENHANCEMENT -1 | \$1500

20' of Drape, Moddim Panels and (5) Stagebar Lights

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## BACKDROP ENHANCEMENT -2 | \$1800

30' of Drape, Moddim Panels and (10) Stagebar Lights

## VIDEO EQUIPMENT

Barco Image Pro Switcher | \$375  
Barco Image Pro II Switcher | \$700  
Blu-Ray Player | \$100  
HDMI Splitter | \$75  
Blackmagic SDI8-way DA | \$85  
Decimator HDMI/SDI Converter | \$40  
65" LCD Monitor with Stand | \$500  
55" LCD Monitor with Stand | \$400  
40" LCD Monitor with Stand | \$325  
· 32" LCD Monitor with Skirted Cart | \$250

## PROJECTORS

Widescreen (3000 lumens) | \$375  
Christie LCD (5000 lumens) | \$525  
Christie 10k/14 HD | \$3000  
Wireless PowerPoint Remote | \$ 30.00

## AUDIO EQUIPMENT

Shure SM48 Wired Microphone | \$50  
UHF Wireless Microphone System | \$135  
Countryman Headset Mic | \$235  
Mackie 12025 4 Channel Mixer | \$75  
Mackie1642 12 Channel Mixer | \$145  
PreSonus Digital 16 Channel Mixer | \$225  
MackieSRM 150 Powered Speakers | \$75  
MackieSRM 350 Powered Speakers | \$150  
CD Player | \$75  
Zoom H4N Pro Recorder | \$100  
Computer Audio Patch | 75  
Mult / Press Pool Box | 140  
Polycom Conference Speaker Phone | \$ 125.00

## STANDARD DEFINITION SCREENS

6', 7', 8' Tripod Screen | \$75  
10' Cradle Screen | \$90

## LED LIGHTING & DRAPE

Podium Light Kit | \$175  
(Two Lekos, Two Trees and Dimmer)  
Chauvet PAR LED Uplight | \$45  
Coemar LED Par Light | \$100  
Martin LED Stage Bars | \$110  
9'-16' Velour Drape (Black, Blue, Crimson or Gray) | \$14 per foot (min. 10 feet)

## COMPUTERS & PRINTERS

HP Zbook G2 | \$200  
MacBook Pro Laptop (*Retina Display*) | \$600  
Mini Display Port/Thunderbolt Adaptor | \$15  
HP Laserjet Pro 400 BW Printer | \$200  
HP Laserjet Pro 400 Color Printer | \$ 300.00

## HIGH DEFINITION SCREENS

5.6' x 10' Screen w/ Dress Kit | \$250  
6.75' x 12' Screen w/ Dress Kit | \$350  
9' x 16' Screen w/ Dress Kit | \$ 450.00

## LECTERNS

Truss | \$300  
Acrylic | \$300  
Digital | \$900

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change

## MISCELLANEOUS

30" or 42" Cart with Skirt | \$30  
4' x 6' Whiteboard (*Includes Markers, Eraser, and Easel*) | \$50  
4' x 6' Corkboard with stand | \$50  
Flipchart Set (*Includes Paper, Stand, and 2 Markers*) | \$35  
Post-it Paper Flipchart Set (*Includes Paper, Stand, and 2 Markers*) | \$60  
Flipchart Stand | \$20  
Sign Easel -A-Frame | \$15  
25' Extension Cord or Powerstrip | \$20  
50' VGA Extension Cable | 50  
Mini Display Port/Thunderbolt Adaptor | \$ 15.00

## HOURS

Monday -Friday, 6AM–6PM | Regular Time  
6PM–12AM & Weekends | Time and a Half  
12AM–6AM & Holidays | DoubleTime  
*Meal breaks are required. Technicians must have one 30-minute meal break before the first eight hours of their shift is complete.*

## LABOR

Setup/Strike| \$65  
Camera Operator/Projectionist | \$80  
Audio/Video/Lighting Engineer | \$90  
*Labor Rates are Listed Per Hour (4 Hour Minimum)*

## TERMS & CONDITIONS

Tap Fee: For customers not using Markey's for use of the facility sound system, a 75 fee will be charged per room/per day.  
Equipment rates reflect a daily charge.  
Basic equipment will be set one time each day at no charge. If equipment needs to be struck and reset the same day, it will be subject to the above labor charges.  
Technical labor is only required on specialty set-ups and high-end operation.  
The renter is responsible for the equipment during the rental duration. Any damage or loss to the equipment is the full responsibility of the person(s) renting the equipment.  
Cancellation of equipment or services W/ less than 36 hours' notice will result in a 50% charge of fees and less than \$ 24.00 hours' notice is subject to full price charge.  
There is a 23% service charge for all audio-visual equipment rental.

Customary 25% Service Charge and 9% Tax will be added to listed prices.

Prices are subject to Change