EVENTS MENU
EXECUTIVE CONTINENTAL BREAKFAST

$28 PER PERSON

Orange, Apple, Cranberry and Grapefruit Juices
Sliced Melons, Seasonal Fruits and Berries
Hard Boiled Eggs
Individual Fruit and Plain Yogurts
New York Style Bagels with Low-Fat and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter

Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas

CONTINENTAL BREAKFAST ENHANCEMENTS
Broken Egg Yolk Panini with Cheddar Cheese $4.50
Grilled Smokehouse Ham and Swiss cheese on a Croissant $4.50
Hardwood Smoked Bacon, Egg & American cheese, English muffin $4.50
Pure and Natural Granola and Fruit Yogurt Parfait with Berries $3.50
Steel-cut Oatmeal, Accompanied by Brown Sugar, Dried Fruits, Nuts & Milk $3.50
Assorted Breakfast Cereals with Whole, 2% and Skim Milk $3.50
Freshly Made Smoothie with Yogurt, Honey, Seasonal Fruits and Berries $3.50
Western Style Breakfast Burrito with Salsa $5.75
Local Bakeshop Doughnuts $2.25
House made Hot Chocolate $3.50

Prices are Per Guest; Based on 60 Minutes of Service Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.
COMPLETE BREAKFAST BUFFET

$36 PER PERSON

Orange, Apple, Cranberry and Grapefruit Juices
Sliced Melons, Seasonal Fruits and Berries
Freshly Baked Morning Pastries and Sliced Breakfast Bread, Fruit Preserves & Butter
A Medley of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
Individual Fruit and Plain Yogurts
Fluffy Scrambled Eggs
Oven Roasted Breakfast Potatoes with Vidalia Onions
Choice of:
Hardwood Smoked Bacon, Country Sausage Links, Chicken Apple Sausage or Grilled Smokehouse Ham

Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas

BREAKFAST ENHANCEMENTS

Buttermilk Griddle Cakes OR Vanilla Bean French toast with Fresh Berries, Warm Syrup and Whipped Butter | $4.50
*Smoked Salmon with Traditional Accompaniments and Sliced New York Style Bagels, Low Fat and Regular Cream Cheese | $9.00
Made to Order Belgian Waffles with Jersey Peaches and Cream, Warm Syrup, Whipped Cream and Butter | $5.75
*Made to Order Omelets with Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa. Egg Whites Available | $6.75
*Requires Uniformed Attendant | $150 per 50 Guests

The Complete Breakfast Buffet is 60 minutes of Service and requires a 15 Person Minimum. Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.
CREATE A BREAK

**BEVERAGE REFRESH | $12**
Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa, Selection of Black, Herbal and Specialty Teas
Pepsi’s Collection of Soft Drinks and Bottled Water

**ALL DAY BEVERAGE | $20**
Beverages above will be available from 8am – 5pm, refreshed as needed

**CREATE OUR BREAK | Choose 3 for $18 or Choose 5 for $22**
Warm Cinnamon Rolls with Gooey Cream Cheese Glaze
Fruit Smoothie with Yogurt, Honey, Seasonal Fruits and Berries
Cracker Jacks Individual Bags of White Cheddar Popcorn
Ripe and Delicious Whole Fruit
Sliced Melons, Seasonal Fruits and Berries
Fruit Yogurt Parfait with Granola and Berries
Buttery Crumbly Coffee Cake
Display of Various Breakfast Breads and Muffins
Toasted Pita Triangles and Smooth Hummus
Miniature Candy Bars, Twizzlers and M&Ms
Blend of Oven Roasted Nuts
Lemon Tart Bars
Decadent Fudge Brownies
Chocolate Chunk Blondies
Crudité Display with Buttermilk Ranch and Bleu Cheese Dips
Assorted Bags of Potato, Pretzels, Corn and Vegetable Chips
Warmed Ballpark Pretzels with Yellow Mustard
Tortilla Chips, Guacamole and Salsa
Home Baked Assorted Cookies
Pure and Natural Granola and Energy Bars
Designer Trail Mix Station with Sunflower Seeds, Mixed Dried Fruits, Almonds, Mixed Nuts, Pretzels

Prices are Per Guest, Based on 60 Minutes of Service. Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.
BREAKS

AM BREAKS

YOGURT PARFAITS | $18
Layered Yogurt
Seasonal Fruit Compote
Homemade Granola

SMOOTHIE BAR | $18
Juices
Smoothies
Protein Drinks

PROTEIN & GRANOLA BARS | $18
Assorted Kashi
Power Bars
Kind bars

SWEET & SOUR CUBED FRUIT | $18
Assorted Dips

CROISSANTS & SCONES | $18
Assorted Mini Croissants
Scones
Jams
Mascarpone

CRUNCH BREAK | $22
Create Your Own Mixed Crunch:
Walnuts, Pecans, Almonds, Pistachios, Macadamias, White Chocolate Bits, Milk Chocolate Chips, M&M’s, Raisins, Dried Cherries, Apricots, Papaya, Pineapple

PM BREAKS

TRIPLE CHOCOLATE | $22
Chocolate Biscotti
Black & White Cookies
Brownies
Chocolate Chip Cookies

BALL PARK | $22
Warm Pretzels
Kettle Corn
Cotton Candy

HUMMUS & FLAT BREADS | $22
Assorted Flavored Hummus
Baba Ghanoush
Tzatziki
Pita Chips
Grilled Flatbreads

CANDY & MORE | $22
Assorted Mini Candy Bars
Gummy Bears
Saltwater Taffy

FROMAGE & SALUMI | $22
Local Artisanal Cheeses
Dried Apricots / Toasted Almonds
Fresh Grapes & Seasonal Fruit
Grilled Country Loaves
Salumi & Coppa
Truffle Honey

HEALTHY AFTERNOON | $24
White Bean Dip
Avocado Cilantro Dip
Baby Carrots
Hot Hours Cucumber
Asparagus
Kashi Hummus Chips

WARM ASSORTED PRETZELS | $25
Truffle Cheddar
Cinnamon Raisin
Feta & Olive
Assorted Dips
BOX LUNCH

$43 PER PERSON

Groups up to 25 Guests, Select (2) Sandwiches
Groups over 25 Guests, Select (3) Sandwiches

Grilled Chicken with Pesto Aioli on Ciabatta
Fresh Mozzarella, Roasted Tomatoes on Focaccia
Sliced Roast Beef with Aged Cheddar, Tomato, Horseradish Mayonnaise on Kaiser Roll
Vegetarian Wrap with Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade
Smoked Turkey, Cranberry Aioli and Swiss cheese on Wheat Roll

Box Lunches Include:
Bag of Potato Chips
Ripe and Delicious Whole Fruit
Homemade Cole Slaw or Whole Grain Mustard Potato Salad
Freshly Baked Chocolate Chip Cookie
Pepsi’s Collection of Soft Drinks and Bottled Water
PLATED LUNCH

PLATED FIRST COURSE | Please Select One
Baby Field Greens Salad | Cherry Tomatoes, English Cucumber, Vegetable Vermicelli, Balsamic Vinaigrette
Traditional Caesar Salad | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
Baby Spinach Salad | Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
Today's Soup
Minestrone Soup | Chiffonade Basil, Ditalini Pasta, Shaved parmesan
Tomato Bisque | Crème Fraiche with Basil Oil
Irish Potato Chowder

PLATED MAIN COURSE | Please Select One Hot or Chilled Entrée
Hot Entrées | Includes Chef's Selection of Seasonal Vegetables
Parmesan Crusted Breast of Chicken | $44
Sage Marinated Seared Chicken Breast | $44
Pan Seared Tenderloin of Beef | $52
Maryland Style Crab Cake | $46
Whole Grain Mustard Crusted Salmon | $46
Portobello and Vegetable Short Stack | $39

Chilled Entrées
Seared Tuna Niçoise Salad | $34
Barbeque Ranch Chicken Salad | $34
Grilled Chicken Caesar Salad | $38
Substitute Poached Shrimp / Add $5.00
Substitute Marinated Skirt Steak / Add $5.00

PLATED DESSERT | Please Select One
Chocolate Mousse Torte
Vanilla Bean Mousse Parfait with Sugar Cookie Crumbles and Whipped Sweet Cream
Fruit Tart of the Season with Fruit Coulis
Carrot Cake with Cream Cheese Frosting
Cheesecake with Fresh Fruit Compote
Bourbon Chocolate Bread Pudding with Vanilla Bean Sauce
Lemon Pound Cake with Fresh Berries and Whipped Sweet Cream
Apple Cobbler
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone

All Plated Luncheons Include: Three Courses, Artisanal Bread and Sweet Butter Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Hot Teas. Iced Tea Served on Request. Plated Luncheons Require a Minimum of 10 Guests. Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.
BUFFET LUNCHES

**AMERICANA BUFFET | $48**
- Creamy Tomato Bisque
- Broccoli Crunch Salad
- Tomato, Cucumber, Red Onion Tossed Garden Salad
- Macaroni & Cheese
- Herb Roasted Chicken
- Meatloaf Sliders with Tomato Jam
- Tater Tots

Enhancement | Corned Beef Sliders @ $3.00

- Brownie Bites
- Warm Chocolate Chip Cookie

**CUTTING BOARD BUFFET | $49**
- Matzo Ball Soup
- Vegetarian Cobb Salad
- Toasted Orzo & Roasted Vegetables in a Lemon Vinaigrette
- Red Bliss Potato Salad with Whole Grain Mustard Vinaigrette

To Be Served on Cutting Board | Grilled Rosemary Chicken, Beef Tenderloin, Pastrami
- Grilled Vegetable Platter
- Rye Bread, Onion Rolls, Sourdough Deli Mustard, Sauerkraut, Swiss cheese, Thousand Island dressing
- House made Chips

Enhancement | Mini Turkey Sloppy Joe @ $3.00

- Black & White Cookies
- Mini New York Cheesecake

**BYO BUFFET | $48**
- Chicken Noodle Soup
- Arcadian Mixed Greens

*Select (4) Sandwiches & (3) Salads
- Tuna Salad on a Croissant
- Classic Turkey Club on Sourdough
- Ham, Pear, Brie with Dijon Mustard on a Baguette
- Italian | Salami, Mortadella, Provolone, Arugula with Balsamic on a Sub Roll
- Portobello, Arugula, Roasted Red Peppers and Goat Cheese with Balsamic on Focaccia
- Egg Salad on Pumpernickel
- Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers with Pesto Mayo
- Buffalo Chicken with Iceberg Lettuce and Bleu Cheese on a Parker House roll

House made Chips

**TRATTORIA | $47**
- Italian Wedding Soup
- Classic Caesar Salad
- Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil
- Assortment of Tomato, Grilled Shrimp, and Portobello Mushroom Bruschetta served on Garlic Toast Points
- Chicken Piccata with Fresh Lemon & Capers
- Penne Pasta with Vodka Sauce
- Eggplant Rollatini
- Grilled Vegetables

Enhancement | Stromboli – Sausage, Pepperoni or Spinach @ $3.00

- Amaretto Cheesecake
- Mini Napoleon

**MEXICAN BUFFET | $47**
- Southwestern Chicken Soup
- Romaine, Roasted Corn, Avocado, Blistered Tomatoes, Spicy Ranch Dressing, topped with Tortilla Strips
- Jicama Salad

- Chicken Paella with Spicy Chorizo and Peas
- Roasted Corn on the Cob
- Fajita Station | Choose 2
- Skirt Steak, Chicken, Portobello Mushroom, Grilled Mahi

Includes | Salsa, Guacamole, Tri Color Tortillas

Enhancement | Grilled Shrimp @ $3.00

- Rice Pudding
- Lemon Coconut Cake

**Greek Salad**
- Tabbouleh Salad
- Pesto Pasta
- Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil
- Whole Wheat Pasta Salad
- Panzanella
- Red Bliss Potato Salad with warm whole grain mustard vinaigrette
- Garbanzo Bean Salad
- Roasted Beet Salad with Goat Cheese
- Vegetarian Cobb
- Caesar Salad
- Grilled Fennel, Radicchio, Mandarin Oranges in a Zesty Lemon Herb Vinaigrette

Enhancements | @ $3.00

- Cubano Panini
- Smoked Turkey & Provolone Panini
- Roast Beef with Provolone & Cherry Peppers Panini
- Lemon Pound Cake
- Warm Apple Cobble with Fresh Whipped Cream

PLATED DINNER

First Course | Please Select One
Baby Field Greens Salad | Cherry Tomatoes, English Cucumber, Vegetable Vermicelli, Balsamic Vinaigrette
Traditional Caesar Salad | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
Baby Spinach Salad | Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil
Cheese Tortellini with Peas, Carrots, Mushrooms, Basil Cream Sauce
Penne Pasta with Roasted Tomato Zucchini Ragout

Enhancements
Maryland Style Crab Cake Served with Shaved Vegetable Salad and Dijon Aioli | Add $7
Classic Shrimp Cocktail Served with Raspberry Cocktail Sauce and Lemon Wedge | Add $9
Lobster Ravioli with Ricotta, Parmesan, Roasted Garlic Tomato Sauce and Pesto | Add $9

Plated Entrées | Please Select One
Includes Chef’s Selection of Fresh Seasonal Vegetables
Pan Seared Breast of Chicken | $61
Roasted Red Bliss Potatoes, Maple Vinegar Jus
Chili Seared Chicken Breast | $61
Pineapple Mango Relish, Cilantro Mashed Potatoes
Marinated and Grilled Flat Iron Steak | $64
Cajun Steak Sauce, Smoked Cheddar Mashed Potatoes
Herb Crusted Filet Mignon | $68
Roasted Shallot Red Wine Sauce, Sour Cream and Chive Mashed Potatoes
Petit Filet Mignon and Grilled Shrimp | $79
Merlot Demi-Glaize White Wine Butter and Mashed Yukon Gold Potatoes
Pan Seared Tilapia | $60
Tomato Basil Sauce, Risotto Milanese
Dijon Crusted Salmon | $59
Lemon Herb Butter, Vegetable Rice Pilaf
Portobello and Vegetable Short Stack | $46
Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

Plated Dessert | Please Select One
Decadent Chocolate Mousse Torte
Vanilla Bean Mousse Parfait with Sugar Cookie Crumbles, Whipped Sweet Cream, Berry Coulis
Fruit Tart with Whipped Sweet Cream
Chocolate Decadence Cake with Berry Coulis
Cheesecake with Fresh Fruit Compote
Bourbon Chocolate Bread Pudding with Vanilla Bean Sauce
Lemon Pound Cake with Seasonal Fresh Berries and Whipped Sweet Cream
Apple Cobbler

All Plated Dinners Include
Three Courses, Artisan Bread and Sweet Butter, Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Hot Teas. Iced Tea Served on Request.
Plated Dinners Require a Minimum of 10 Guests
DINNER BUFFETS

Nuoel Latino | $64
Southwestern Chicken Tortilla Soup with Sour Cream and Green Onion
Tequila Citrus Romaine Salad | Shaved Red onion, Crispy Tri Color Tortilla Strips, Chipotle Caesar Dressing
Jicama Jalapeno Slaw with Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing
Char-Grilled Sirloin Skirt Steak Chimichurri with Garlic, Onions and Fresh Herbs
Roasted Fresh Catch with Pineapple Mango Relish, Grilled Lemon Chili-Rubbed Slow Roasted Pork Loin, Pan Jus
Frijoles Borrachos with Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
Arroz Espanola | Roasted Squash with Tomatoes and Onion Corn Bread with Whipped Butter
Churros with Mexican Chocolate and Honey
Warm Rice Pudding
Chile Dusted Fruit Salad

Chop House | $72
Today's Soup
Farm House Salad | Iceberg, Diced Tomatoes, Bacon, Bleu Cheese Crumbles
Chop house Caesar | Romaine, Shaved Parmesan Cheese, Homemade Croutons
Marinated Vegetable Salad | Zucchini, Broccoli, Carrots, Red Onions
Champagne Vinaigrette, Caesar, Bleu Cheese Dressings
Fire-Grilled Sliced Sirloin
Pan Roasted Atlantic Salmon Filet
Oven Roasted Steakhouse Asparagus
Baked Potato Bar with Separate Toppings | Sour Cream, Crumbled Bacon, Chives, Cheddar Cheese, Soft Butter
Cheesecake with Fresh Fruit Compote
Warm Fruit Cobbler ala Mode
Chocolate Decadence Cake with Raspberry Coulis

Vivo Italiano | $64
Today's Soup
Traditional Caesar Salad | Romaine, Shaved Parmesan Cheese, Homemade Croutons, Caesar Dressing
Fresh Leaf Spinach Salad | Roasted Pecans, Pears, Bleu Cheese, Champagne Vinaigrette
Tomato & Fresh Mozzarella Salad | English Cucumber, Basil Chiflona, Herb Vinaigrette
Parmesan Crusted Boneless Breast of Chicken, Roasted Garlic Tomato Sauce
Grilled Salmon Puttanesca with Chopped Tomatoes, Olive, Capers
Baked Rigatoni with Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan
Balsamic Laced Flank Steak, Marinated, Grilled & Sliced Thing, Fresh Herbs
Herb Roasted Potatoes
Marinated and Grilled Vegetables
Focaccia and Extra Virgin Olive Oil
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone Filling
Carrot Cake | Cream Cheese Frosting
Apple Cobbler

Dinner Buffets Include Just Now Brewed Coffee, Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Hot Teas.
Iced Tea Served on Request.
Dinner Buffets Require a Minimum of 20 Guests Applicable Service Charges and Sales Tax will be added to all Food and Beverage Purchases. Prices are subject to change without notice.
HORS D’OEUVRES

Hot Hors d’oeuvres
Edamame Dumpling
Spanakopita
Pear and Brie Toasted Almond in Purse
Peppadew and Goat Cheese Popper
Assorted Mini Quiche
Vegetarian Spring Rolls, Sweet Chili & Soy Sauce
Parmesan Encrusted Artichoke Hearts with Goat Cheese

Thai Scallop Tart
Plantain Shrimp Skewer
Maui Shrimp Spring Roll
Crab Cake with Old Bay Aioli
Scallops Wrapped in Bacon

Buffalo Chicken and Bleu Cheese Popper
Asian Chicken Cashew Spring Roll
Coconut Chicken
Chicken Parmesan Puff
Sesame Chicken – Sweet Chili Sauce

Short Rib Pot Pie
Beef Wellington | Mushroom Duxelle in Puff Pastry
Short Rib & Roquefort Hand Pie
Chorizo stuffed Date wrapped in Bacon
Short Rib and Manchego Pot Pie

Chilled Hors d’oeuvres
Polenta with Balsamic Mushroom Tapenade
Roasted Red Bliss Potato, Bleu Cheese Mousse
Blini with Crème Fraiche and Caviar
Bruschetta, Tomato and Basil Vinaigrette
Bleu Cheese Roasted Peach on Walnut Bread

Variety of California Rolls with Soy-Wasabi Dip
Crab Salad in Phyllo Cup
Smoked Salmon Pinwheel with Dill
Jumbo Shrimp with Cocktail Sauce

Beef Tenderloin peppered with Horseradish cream on Mini Potato Pancake
Melon Wrapped in Prosciutto

Hors d’oeuvres are Butler Passed
Choose any (6) Items | $26 per Hour
Each Additional Item Add | $4 per Item
Stationed Hors d’oeuvres are Available for an Additional Fee
Stationary Tables

Artisanal Cheese Display | $18
- International and Domestic Cheeses
- Fresh Berries, Grapes and Seasonal Accompaniments
- Whole Grain and Water Crackers, Sliced Baguettes

Crudité | $12
- Display of Crisp Raw Vegetables
- Buttermilk Ranch and Chipotle-Parmesan Dips
- Pita Chips and Crostini
- Smooth Hummus and Baba Ghanoush

Seasonal Fruit Display | $8
- Sliced Melons, Pineapple, Seasonal Fruits and Berries
- Honey Yogurt Dressing

European Antipasto | $15
- Cappicola, Salami, Soppressata, Prosciutto
- Fresh Mozzarella, Provolone, and Gorgonzola Cheeses
- Collection of Marinated and Grilled Vegetables and Mushrooms
- Marinated Olives, Artichoke Hearts, and Roasted Tomatoes
- Crusty Country Bread, Crackers, Crostini

Signature Sweets | $20
- Collection of European Style Pastries
- Chocolate Covered Strawberries
- Just Now Brewed Coffee Including Decaffeinated and a Selection of Black, Herbal and Specialty Teas

Carving Stations

Herb Roasted Whole Breast of Turkey | $12
- Cranberry Relish, Herb Mayonnaise
- *Minimum 20 Guests

Slow Roasted Prime Rib of Beef | $16
- Horseradish Sauce, Au Jus
- *Minimum 25 Guests

Root beer Glazed Smokehouse Ham | $13
- Pineapple Relish, Spicy Honey Mustard Sauce
- *Minimum 35 Guests

Roasted Beef Tenderloin | $16
- Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard
- *Minimum 12 Guests

Marinated Pork Loin | $12
- Apple Cider Reduction
- *Minimum 20 Guests

Cedar plank Roasted Salmon | $14
- Citrus Apricot Glaze
- *Minimum 15 Guests

- All Carving Stations Include Artisan Rolls and are Based on 60 minutes of Service
- *Uniformed Attendant is required | $150 per 50 Guests

Action Stations

Custom Pasta Creations | $15
- Penne, Gemelli and Cheese Tortellini
- Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom, Garlic Confit
- Italian Sausage and Grilled Chicken
- Gorgonzola and Parmesan Cheese
- Basil Marinara Sauce, Herb Cream Sauce and Pesto Sauce
- Extra Virgin Olive Oil
- Focaccia, Roasted Garlic Bread, and Cheese Bread
- *Add Shrimp | Add $3 per person

Farm Stand Chop Chop Salad | $22
- Romaine & Iceberg Blend
- Baby Field Greens
- Baby Spinach Leaves
- Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers,
- Toasted Nuts, Parmesan Cheese, Bleu Cheese, Crumbled Bacon, hard Boiled Eggs, Croutons
- Artisan Rolls and Sweet Butter
- Select Four Dressings

- Uniformed Attendant is required | $150 per 50 Guests
BEVERAGE

HOSTED SPONSORED BARS

Well Spirits
1800 Silver Tequila, Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Courvoisier VS Cognac, Jack Daniels Tennessee Whiskey, Johnnie Walker Red Label Scotch, Maker’s Mark Bourbon, Seagram’s VO Whiskey, Tanqueray Gin Dekuyper Peachtree Schnapps, Sour Apple Pucker, Triple Sec

Premium Spirits
Bacardi Superior Rum, Bombay Sapphire Gin, Crown Royal Whiskey, Grey Goose Vodka, Hennessy Privilege VSOP Cognac, Jack Daniels Tennessee Whiskey, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Mt. Gay Eclipse Gold Rum, Patron Silver Tequila Dekuyper Peachtree Schnapps, Sour Apple Pucker, Triple Sec

House Wine
Canyon Road | Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel Willowglen Sparkling Brut

Beer
Bud Lite, Sam Adams Boston Lager, Corona, Blue Moon, Coors Light, Modelo Especial, O’Doul’s

Premium Red Wines

Dry Medium Intensity
Trinity Oaks Merlot, California I $38
Mark West Pinot Noir, California I $38
La Crema Pinot Noir, Sonoma Coast, California I $54
Vina Dona Paula Malbec, Los Cardos, Argentina I $36

Dry Full Intensity
Trinity Oaks Cabernet Sauvignon, California I $38
Estancia, Paso Robles, California I $44
Rosemont, ”Diamond Label” Shiraz, Australia I $38

Host Sponsored Bar | Priced Per Drink

Well Brand Cocktails | $9
Call Brand Cocktails | $10
Premium Brand Cocktails | $12
Cordials | $13
Domestic Beer | $7
Imported Beer | $8
House Wine | $8
Deluxe Wine | $9
Mineral Water / Soft Drinks | $4

Host Sponsored Bar | Priced Per Hour

Well Spirits First Hour of Service | $20
Additional Hours | $8
Call First Hour of Service | $21
Additional Hours | $8
Premium Spirits First Hour of Service | $22
Additional Hours | $8

Bartender Fee $150 per 75 Guests

Premium White Wines

Sparkling Wines
Freixinet Blanc de Blancs, San Sadurni d’Anoia, Spain I $38
Mumm Napa “Brut Prestige”, Napa Valley, California I $52
Moet & Chandon “Imperial”, Epernay, France I $90

Dry Light Intensity
Trinity Oaks Pinot Grigio, California I $40
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand I $49

Dry Medium Intensity
Trinity Oaks Chardonnay, California I $40
Joel Gott Chardonnay, Sonoma, California I $42
Folie a Deux Chardonnay, California I $49

Sweet White/Rose/Blush
Chateau Ste. Michelle Riesling, Columbia Valley, Washington I $33
# AUDIO, VIDEO & PROJECTION

## AUDIO

### Microphones:
- Podium with mic ........................................... 125.00
- Wireless Standing or Table Top mic ...................... 160.00
- Wireless Hand Held ........................................ 160.00
- Wireless Lavalier ........................................... 195.00

(All microphones require a mixer)

### Audio Mixers:
- 4 Channel .................................................... 60.00
- 12 Channel ................................................... 150.00
- 16 Channel ................................................... 200.00

### Speakers / Sound Systems
- JBL/Mackie powered speakers (self-amplified) pair .... 150.00
- Mackie Subs .................................................. 150.00
- Anchor Speakers (self-powered) ........................... 85.00
- Laptop Speakers ............................................ 50.00

### Accessories:
- CD Recorder .................................................. 200.00
- CD's ............................................................... 5.00
- Digital Recorder ............................................. 150.00
- 5 Disc CD player ............................................. 75.00
- Patch into House Sound (Per section of Ballroom) ...... 50.00

(DJ’s & Bands are not permitted to utilize. Only for use by outside AV Companies)

## PROJECTION

### Overhead Projection:
- Overhead Projector .......................................... 65.00

### Data and Video Projection:
- LCD Projector, 3200 – 5000 ANSI lumens .................. 500.00
- LCD Projector, 6000 – 7500 ANSI lumens ................. 600.00
- LCD Projector, 10000 ANSI lumens ....................... 1200.00
- Short Throw Lens Pkg ........................................ 100.00
- Confidence Monitor 40"/46" ................................ 300.00

### VIDEO
- Folsom Switcher .............................................. 400.00
- Scan Converter ............................................... 300.00
- VGA Distribution Amp ...................................... 100.00
- DVS Scaler .................................................... 250.00

### Monitors:
- 20" Flat Screen Monitor ...................................... 200.00
- 40" TV/Monitor, VCR or DVD Pkg ......................... 450.00
- 40" Flat Screen TV/Monitor .................................. 400.00

## VIDEO CAMERAS

- Digital and HD Camcorder .................................. 400.00

## ACCESSORIES

- VHS/DVD Player ............................................. 75.00
- Blu Ray/DVD Recorder ...................................... 250.00
- Blank DVD ..................................................... 20.00
- Audio/Video Cabling package .............................. 100.00

## SCREENS

### Tripod / Cradle:
- 6' x 6' ............................................................ 60.00
- 8' x 8' ............................................................ 70.00
- 10' x 10' Cradle .............................................. 110.00
- 12'x12' Cradle ................................................. 125.00

### Truss Frame Fast Fold with Full Dress Kit:
- 6' x 8' w/ Front or Rear surface (rental price) .......... 200.00
- 7.5' x 10' w/ Front or Rear surface ....................... 200.00
- 9' x 12' w/ Front or Rear surface ......................... 295.00
- 10.5' x 14' w/ Front or Rear surface ..................... 450.00

## INTERACTIVE CONFERENCING

- Studio Camera Package ...................................... priced to order
- Video Conference Package .................................. priced to order
- Polling Services ............................................. priced to order

## TELEPHONE - INTERNET

- DID lines ....................................................... 50.00
- Polycom Speaker Phone ..................................... 175.00
- Polycom Speaker Phone w/ Extended Microphones .... 190.00
- Telephone interface ......................................... 300.00

(Toll charges apply to outgoing calls)

- High Speed Internet Access Wired/Wireless. (per connection) Discounted volume rates available .... 50.00
## MEETING ACCESSORIES

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<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Pipe &amp; Drape</td>
<td>15.00/ft</td>
</tr>
<tr>
<td>54&quot; Projection Cart.</td>
<td>50.00</td>
</tr>
<tr>
<td>Accessory package (Extension/Power Strip and AV table)</td>
<td>50.00</td>
</tr>
<tr>
<td>Power Strip</td>
<td>10.00</td>
</tr>
<tr>
<td>Flip Chart Package</td>
<td>75.00</td>
</tr>
<tr>
<td>Flip Chart Package w/ Post It Paper</td>
<td>85.00</td>
</tr>
<tr>
<td>Flip Chart No Paper</td>
<td>20.00</td>
</tr>
<tr>
<td>Flip Chart Markers, Additional</td>
<td>5.00</td>
</tr>
<tr>
<td>Flip Chart Pad, Additional</td>
<td>20.00</td>
</tr>
<tr>
<td>Laser Pointer</td>
<td>35.00</td>
</tr>
<tr>
<td>Masking Tape</td>
<td>3.00</td>
</tr>
<tr>
<td>Whiteboard w/ Markers</td>
<td>75.00</td>
</tr>
<tr>
<td>Wireless Presenter</td>
<td>50.00</td>
</tr>
<tr>
<td>Ethernet Switcher (Wired/Wireless)</td>
<td>100.00</td>
</tr>
</tbody>
</table>

## LIGHTING

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Podium Lighting Package (Lighting tree stand w/controller)</td>
<td>500.00</td>
</tr>
<tr>
<td>Up light Package (Floor pars and/or LED (priced per 2))</td>
<td>50.00</td>
</tr>
<tr>
<td>Rope Lighting for stage/runway</td>
<td>75.00</td>
</tr>
<tr>
<td>Custom Gobos Available</td>
<td>priced to order</td>
</tr>
</tbody>
</table>

## PACKAGES

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Podium w/ mic package</td>
<td>175.00</td>
</tr>
<tr>
<td>Standing or Tabletop mic package</td>
<td>175.00</td>
</tr>
<tr>
<td>Wireless mic package (handheld or lavaliere)</td>
<td>250.00</td>
</tr>
</tbody>
</table>

## LABOR

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>A/V Technician per hour charge with a 4 Hour Minimum</td>
<td>75.00</td>
</tr>
<tr>
<td>6 AM - 5 PM, OT</td>
<td>107.50</td>
</tr>
<tr>
<td>Weekend and Holiday</td>
<td>107.50</td>
</tr>
</tbody>
</table>

All labor prices are hourly.

All charges are priced as per day pricing. Prevailing service charge and tax will be applied to all Audio Visual.

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## OUTSIDE VENDORS & TECHNICAL FEES

The Hotel is proud to offer the finest audio-visual equipment, services and support to our guests. In the event that a company wishes to utilize an outside audio visual vendor, the company will be subject to technology representative fee(s). The charge is based on a minimum of 4 hours and $90.00 per hour. This allocation may be offset by the rental of in-house audio-visual equipment at standard rates.

If a company wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance.

In addition to the technology representative fee(s), an electrical surcharge will apply for outside vendor usage depending on power requirements. Surcharges begin at $50 per function room and depend on program requirements.
## WiFi SIMPLIFIED

*Bandwidth ranges are for the entire group and are not per person*
*All pricing is exclusive of Service Charge*
*Wired access priced separately*

### Daily Wireless Internet Usage

<table>
<thead>
<tr>
<th>Number of Participants</th>
<th>PREMIUM*</th>
<th>BASIC*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Media streaming, media rich mobile apps and large file downloads</td>
<td>Email and simple web browsing</td>
</tr>
<tr>
<td>&lt; 25</td>
<td>$17/person (up to 12 Mbps)</td>
<td>$12/person (up to 3 Mbps)</td>
</tr>
<tr>
<td>26 – 50</td>
<td>$15/person (up to 18 Mbps)</td>
<td>$10/person (up to 5 Mbps)</td>
</tr>
<tr>
<td>51 – 100</td>
<td>$10/person (up to 30 Mbps)</td>
<td>$7/person (up to 8 Mbps)</td>
</tr>
<tr>
<td>101+</td>
<td>We are happy to assess your large meetings to develop a customized solution.</td>
<td></td>
</tr>
</tbody>
</table>

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**HANOVER MARRIOTT**

1401 Route 10 East Whippany, NJ 07981   T. 973 538 8811
GENERAL INFORMATION

TERMS AND CONDITIONS

MENUS
Menus, room set up and other details pertinent to functions should be submitted to the Sales or Catering Manager at least three weeks prior to the function date.

GUARANTEES
Final attendance for each function will be expected three business days prior to each function. This number is considered a “guarantee” and is not subject to reduction. If no guarantee is received at the appropriate time, the expected count becomes the guarantee and charges will be made accordingly.

FINANCIAL ARRANGEMENTS
All functions are payable in advance unless credit has been established with the Marriott Hanover. A Credit Application is available through our Catering Sales Office. Once the application is approved all catering charges along with master account charges may be direct billed. All requests for direct billing must be approved by the Marriott Hanover Accounting Department at least thirty days prior to scheduled events. If no credit is established the following guidelines apply:

A non-refundable deposit of 20% of expected revenue is required to confirm booking. A deposit schedule will be determined by the Sales Manager. Final Payment in full is due 72 hours prior to the function (based on final guaranteed attendance).

FOOD & BEVERAGE
24% Taxable service charge will be added to all functions.
7% Sales Tax is added to all functions.

BEVERAGE SERVICE
The sales and service of all alcoholic beverages is regulated by the New Jersey State Liquor Commission. The Marriott Hanover is responsible for these regulations and it is our policy that no alcoholic beverages may be brought into the Marriott Hanover for any function. As a purveyor of alcoholic beverages, Marriott Hanover encourages patrons to drink responsibly and will not serve alcoholic beverages to minors or to anyone who appears to be intoxicated. We support the “TIPS” and the “Designated Driver Program” and will offer complimentary soft drinks to a designated Driver.

FOOD SERVICE
The Marriott Hanover is responsible for the quality and freshness of food served to all guests. Due to current health regulations, food may not be taken off the premises after it has been prepared and served. No food and/or beverages of any kind is allowed to be brought into Marriott Hanover by any guest or function attendee. All food, liquor, wine and beer must be supplied by the Marriott Hanover.
ROOM ASSIGNMENTS
Function rooms are assigned in accordance with anticipated attendance. Revision in the attendance may necessitate reassignment to a more suitable function room and will be at the discretion of the Marriott Hanover. Marriott Hanover reserves the right to change meeting or dining space in order to accommodate functions. Should the function exceed the established amount of hours, a grace period of 30 minutes will be allowed. Any hours over and above shall incur an additional charge for rental.

SERVICES
Music, Live Entertainment, Decorations, Floral Arrangements, Photography and other related items are available. Decorations, displays and exhibits brought into the Hotel must be approved prior to arrival and must conform to state code, fire regulations and hotel policy. Items cannot be attached to walls, ceilings and fixtures with nails, staples or in any manner which is damaging. No rice, glitter and confetti may be thrown in any of our banquet facilities. Should the client disregard this request, the hotel will charge a clean-up fee. Any Banner or Sign must be hung by the Hotel’s Engineering Department and must be scheduled in advance. Delivery and storage of materials or equipment must be coordinated in advance with the Sales or Catering Manager. Security officers may be required for groups of size, or if the program indicates such need. Marriott Hanover will acquire security officers and apply additional charges as needed. Damages to the premises resulting from any function will be charged accordingly.

Marriott Hanover is not responsible for any items lost or damaged on hotel premises

AMENDMENTS TO PROGRAM
If a change from the original room set up is requested on the day of the event, an additional labor charge of $150 per hour will be added to the banquet check with a one hour minimum charge. Function rooms are assigned based on the anticipated number of guests. The hotel reserves the right to adjust room assignments based on your final guarantee, and reserves the right to move events to comparable meeting or banquet rooms other than those appearing on your contract. In the event of substantial fluctuations in the number of attendees, plus (+) or minus (-) 15%, the hotel also reserves the right to charge additional set-up or room rental fees.
PACKAGES

DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services.

The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

Continuous Beverage Service
Just Now Brewed Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas
Assorted Pepsi Soft Drinks and Bottled Still Water

Executive Continental Breakfast
Orange, Apple, Cranberry and Grapefruit Juice
Sliced Melons, Seasonal Fruits and Berries
Hard Boiled Eggs
Individual Fruit and Plain Yogurts
New York Style Bagels with Low Fat and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter

Lunch
Menu Driven or Buffet based on group size in the Restaurant or Private Space

PM Pause
Assorted Bite Sized Candies such as Twizzlers, Snickers, M&M’s
Assortment of Chocolate Chip, Oatmeal, Sugar and Peanut Butter Cookies
Crudité Display with Buttermilk Ranch and Bleu Cheese Dips

Technology Support Services
(1) LCD Projector with Screen, Cart & Cables
(2) Flipchart Packages with assorted markers and pads
(1) High Speed Internet Access Connection
(1) Podium and Microphone

Meeting Support Services
Dedicated Executive Meeting Manager on site
Meeting Room
Complimentary Storage of Materials
Up to 100 complimentary copies