



## Breakfast Buffets

*Create your own menu start with our fresh start or deluxe continental and add any selections from our enhancements. Minimum of 30 guests or a setup fee applies*

### Fresh Start

Freshly baked assorted breakfast pastries  
Seasonal sliced fresh fruits and berries  
Freshly brewed coffee, assorted hot teas and orange juice

### Deluxe

Freshly baked croissants, muffins, danish  
Assorted Fresh Bagels and cream cheese with butter and preserves  
Cold cereal, Assorted Yogurts with granola Sliced Fresh fruit and berries  
Freshly brewed coffee, assorted hot teas and orange juice

### Lean Breakfast

Sliced fresh fruit and berries, Whole wheat bagels, Peanut butter and bananas  
fluffy scrambled eggs whites with spinach, mushrooms and feta cheese,  
Freshly brewed coffee, assorted hot teas and orange juice

### Santa Fe

Fluffy scrambled eggs with Chorizo sausage  
Roasted potatoes, onion, bell peppers  
Flour tortillas, salsa and shredded cheese  
Seasonal sliced fresh fruits and berries  
Freshly brewed coffee, assorted hot teas and orange juice

### Enhancements

Fluffy Scrambled Eggs  
Egg Whites  
Egg white vegetable frittata  
Steel-cut oat meal with raisins, brown sugar  
Grits  
Buttermilk pancakes or French toast, maple syrup  
Sausage or bacon



# Plated Breakfast

*All breakfasts include  
Fresh baked pastry basket and orange juice  
Freshly brewed coffee, decaffeinated coffee and assorted hot teas*

Brioche French toast  
Warm maple syrup  
Select One: bacon, ham or sausage

Home Style  
Scrambled Eggs  
Breakfast Potatoes  
Select one: bacon, ham or sausage

Frittata  
Baked eggs, cheese and vegetables  
Breakfast potatoes  
Select One: bacon, ham or sausage

Eggs benedict  
Breakfast potatoes  
Select One: bacon, ham or sausage

Belgium waffles  
Warm maple syrup  
Breakfast potatoes  
Select one: bacon, ham or sausage

## Substitutions

Chicken sausage  
Turkey bacon

Enhancements  
Portuguese linguica sausage

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus  
(prices subject to change without notification)  
2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



# Meeting Planners Packages

All day meeting packages include the following  
Freshly brewed regular/decaf coffee and hot tea all day

Silver Planner Package  
Continental Breakfast or Lunch  
**AM or PM break**  
Beverage service  
(Coffee, tea, soda, water)

Gold Planner Package  
Freshly baked breakfast pastries  
Fluffy Scrambled eggs  
Pancakes with maple syrup and chilled juices  
**MID morning refresh**  
Freshly brewed regular/decaf coffee and hot tea  
**LUNCH BUFFET**  
Select from one of our Lunch Buffets  
Ice Tea  
**AM or PM break**  
Select one from our menu  
Assorted soft drinks

Platinum Planner Package  
Freshly baked breakfast pastries  
Seasonal sliced fresh fruits and berries  
Fluffy scrambled eggs and bacon, yogurts  
Cereal, 2% Milk, chilled juices  
**AM break**  
Select one from our AM menu  
**LUNCH BUFFET**  
Select from one of our Lunch Buffets  
Ice Tea  
**PM break**  
Select one from our PM menu  
Assorted soft drinks

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## A la Carte

Assorted soft drinks

Bottled spring water

Naked juice® fruit and berries smoothies

Probiotic: tropical mango, very berry

Fresh brewed coffee (regular/decaf)

Assortment of fine hot teas

Mini Greek yogurt fruit parfaits

Freshly baked breakfast pastries

Bagels with cream cheese

Orange, apple or cranberry juice

Iced tea or lemonade

Pitchers of soda Coca Cola® products

Assorted Greek yogurt (4oz)

Assorted granola bars

Energy Bars

Hard boiled eggs

Market whole fruit

Freshly baked cookies

Freshly baked double fudge brownies

Lemon bars

Individual bags of kettle chips

Individual bags of pretzels

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## Lunch Buffets

All buffet luncheons include Lemonade or Ice Tea.

Buffets presented for 90 minutes of service

If your guarantee is less than 30 you will be charged additional per person

### Executive Lunch Buffet

Signature Salad

Rosemary and garlic roasted red potatoes or Rice Pilaf

Fresh Vegetable Medley

Rolls and Butter

Chef's Assorted Dessert Display

### Entrée Choices:

Pan Roasted Herb Chicken

Chicken Chardonnay

Grilled Mahi Mahi

Grilled Salmon

NY Strip Loin

Roast Pork Loin with Demi Glaze

Two Entrées

Three Entrées

### New York Deli

Platter of deli style ham, turkey and roast beef

Assortment of cheeses

Assorted breads

Lettuce, tomato, red onion, pickles

Seasonal green salad with assorted dressings

Potato salad

Kettle chips

Dessert display

**\*Choice of soup\***

Chicken noodle | vegetable soup | tomato bisque

### The BBQ Picnic

Fresh green salad with buttermilk ranch dressing

Potato Salad

Corn on the Cobb

Fresh fruit display

Grilled chicken with lemon and herbs

Corn Bread

Dessert display

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



# Lunch Buffets

*All buffet luncheons include Lemonade or Ice Tea.  
Buffets presented for 90 minutes of service*

South of the Border  
Spanish style rice  
Pinto beans with jalapeno/onion  
Carne Asada  
Marinated Chicken  
Shaved lettuce, pickled jalapeno, sour cream, queso fresco, cilantro, diced onion,  
diced tomato  
House made salsa  
Corn tortillas  
Churros

Pizza & Pasta  
Garden Salad  
Assorted Pizzas  
Pasta  
Garlic Bread  
Dessert display  
(50 people or less)

Little Italy  
Caesar salad  
Chicken Alfredo  
Beef Or Vegetable baked Lasagna  
Vegetable ratatouille  
Garlic bread  
Dessert display

Asian Buffet  
Romaine Greens and Napa Cabbage topped with Sliced Toasted Almonds, Mandarin  
Orange, Red Bell Peppers, Crispy Chow Mien Noodles served with Sesame Asian Dressing  
Sliced Fresh Seasonal Fruits  
Beef and broccoli  
Mandarin Chicken  
Steamed White Rice Seasoned with Fresh Ginger & Sesame Oil  
Asian Sautéed Assorted Vegetables  
Dessert display

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## Plated Lunch

*All entrées include a starter salad, oven baked rolls and butter, dessert  
Freshly brewed coffee, decaffeinated coffee and ice tea*

### Signature Salad

Mixed greens, shredded carrot, cucumber and tear drop tomato with house dressing

### Classic Caesar Salad

Hearts of romaine with aged pecorino, garlic croutons and house blend Caesar dressing

### *Entrées*

6oz Pan Roasted Chicken

Herb marinated Airline chicken

Served with rice pilaf

6oz Chicken California

Grilled chicken, provolone cheese, avocado with artichoke cream sauce

Rice pilaf

6oz Panko Crusted Mahi-Mahi

Tomato coulis

Basmati rice

8oz Roasted New York strip loin

Tomato, rosemary confit

Roasted red bliss potatoes

Mushroom Ravioli

Herbs and tomato coulis

Grilled seasonal vegetables

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## “Chilled” Lunch Entrees

All entrées include oven baked rolls and butter, dessert  
Freshly brewed coffee, decaffeinated coffee and ice tea

### Traditional Chopped Cobb

Chopped chicken, bacon, tomatoes, chopped egg, blue cheese crumbles and Italian dressing

### Grilled Chicken Caesar Salad

Sliced chicken, romaine hearts, shaved parmesan- reggiano, croutons, Caesar dressing

### Chinese Chicken Salad \$

Marinated Grilled Chicken Breast on Top of a Bed of Romaine Greens and Napa Cabbage topped with Sliced Toasted Almonds, Mandarin Orange, Red Bell Peppers, Crispy Chow Mien Noodles served with Sesame Asian Dressing

## Boxed Lunch

*Ending the meeting early, grab lunch and go*  
*All Lunches include choice of soft drink or bottled spring water*

### Wraps

Grilled Chicken

Tuna Salad

Turkey and Avocado

Cheese, mayonnaise, shredded lettuce, sliced red onion, ripe tomato

Chips

Chocolate chip cookie

### Croissant Sandwich

Turkey or Waldorf chicken salad stuffed into a flakey croissant

Chips

Chocolate chip cookie

### Deli Sandwich

Turkey, ham or roast beef on a hoagie roll

Mayonnaise, mustard, cheese, lettuce, tomato, red onion

Chips

Chocolate chip cookie

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18





## AM Breaks

AM Renewal  
Mini fruit parfaits  
Seasonal sliced fruit and berries  
Bottled spring water  
Refresh coffee, decaffeinated coffee and assorted hot teas

High octane  
Chocolate biscotti  
Donut holes: chocolate, powdered sugar, cinnamon  
Chilled starbuck's double shots  
Chilled starbuck's frappuccino's

Zen  
Crudit  Served with Country Ranch  
Berry smoothie  
Health blend of roasted nuts and dried fruits  
Bottled spring water

## PM Breaks

Sweet Tooth  
Fresh oven baked cookies: peanut butter, chocolate chip, oatmeal and raisins  
Mini double fudge brownies  
Assorted Mini Candy Bars  
Bottled 2% milk

PM Party  
Assorted mini cupcakes  
Freshly popped popcorn  
Cracker jacks  
Strawberry and cucumber infused spring water

Fiesta Time  
Tortilla Chips and homemade salsa  
Cheese Quesadillas  
Churros  
Lemonade with Lemon slices

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus  
(prices subject to change without notification)  
2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703



## Dinner Buffets

*All dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted ice teas buffets presented For 90 minutes of service.*

### The BBQ

Fresh green salad with buttermilk ranch dressing  
Baked beans  
Corn on the cob  
Baked potatoes with butter, sour cream and chives  
Grilled chicken with lemon and herbs  
BBQ beef brisket  
Corn bread with butter  
Dessert display

### Southern Hospitality

Fresh green salad with buttermilk ranch dressing  
Biscuits  
Fresh fruit display  
Macaroni and cheese  
Garlic mashed potatoes and creamy gravy  
Butter milk fried chicken  
Pork Ribs  
Apple Pie

### Ontario Dinner Buffet

Signature Salad  
Rosemary and garlic roasted red potatoes or Rice Pilaf  
Fresh Vegetable Medley  
Rolls and Butter  
Chef's Assorted Dessert Display

### Entrée Choices:

Pan Roasted Herb Chicken  
Chicken Chardonnay  
Grilled Salmon  
Alaskan Cod  
NY Strip Loin  
Roast Pork Loin with Demi Glaze

Two Entrées  
Three Entrées  
Four Entrées

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## Plated Dinners

*All Entrées Include a Starter Salad, Rolls and Butter, Chef's Selection of Seasonal Vegetables, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas*

### Starters

*Select One:*

Classic Caesar Salad

Fresh Romaine Tossed with Caesar Dressing, Grated Parmesan Cheese and Country Style Croutons

Signature Salad

Mixed Field Greens, Sliced Mushrooms, Carrots, Cucumber and Cherry Tomato with House Dressing

Spinach Salad

Spinach, Julienne Red Peppers, Enoki Mushrooms, Radicchio and shredded carrots with Raspberry Vinaigrette

Chopped House Salad

Lettuce, Cucumbers, tomato and Green Onions

### Entrée Selections

*Select One:*

Pan Roasted Chicken

Herb marinated Airline chicken

Served with Yukon gold whipped potatoes

Chicken Wellington

Beef stuffed with mushroom duxelles wrapped in a puff pastry

Served with a port wine sauce

Alaskan Cod

Baked Cod fillet topped with pineapple, mango and red pepper chutney

Served with herb infused white rice

Salmon

Pan Roasted Salmon fillet with a creamy dill sauce

Served with rice pilaf

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



Roasted New York Strip Loin  
8oz New York strip loin steak  
Roasted red bliss potatoes

Beef Short Ribs  
Braised short ribs  
Rosemary and garlic roasted red potatoes

Lobster Ravioli  
Herbs and tomato coulis

Vegetable Wellington  
Vegetables stuffed with in a puff pastry served with a port wine sauce

## Dinner Duets

All Entrées Include a Starter Salad, Rolls and Butter, Chef's Selection of Accompaniments, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

California Combo  
Grilled New York Steak in Peppercorn Demi-Glaze Sauce and Grilled Chicken

Filet Mignon and Jumbo Shrimp  
Grilled Filet Mignon with Peppercorn Demi-Glaze Sauce and Sautéed Jumbo Shrimp

Chicken and Shrimp Scampi  
Grilled Chicken Breast with a light Tomato Cream Sauce and Shrimp Scampi

Lemon, Herb Crusted Chicken and Salmon  
Grilled Chicken and Baked Salmon with Chardonnay Cream Sauce

## Desserts Selections

Crème Brûlée Cheesecake  
Laced with Berry Coulis

Truffle Fudge Cake  
Rich Chocolate Fudge Cake Layered with Chocolate Truffle

Classic Carrot Cake  
Freshly Grated Carrots, Toasted Walnuts, Raisins and Cream Cheese Frosting

Sabayon  
Vanilla Custard with Seasonal Berries

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## Theme Stations

Minimum of 50 Guests Based On One Hour of Reception Style Service Only. Prices Based On Per Person. The below stations are served Tapas style  
All Stations Require a Uniformed Chef Attendant

### Mashed Potato Bar

Garlic Mashed Potatoes and Sweet Potatoes  
Sautéed Mushrooms, Crumbled Bacon, Chopped Green Onion, Sour Cream,  
Cheddar Cheese and Broccoli Florets

### International Coffee & Dessert Station

Mini Pastries: petite petit fours, mini cupcakes, mini fruit tarts,  
Coffee Station: hot coca, whipped cream, marshmallows, rock sugar sticks  
Chocolate shavings  
Flavorings syrups: vanilla, hazelnut, almond

### Slider Station

Angus beef sliders on Toasted Mini Buns served with an Assortment of Cheeses  
Sautéed Onions, Sautéed Mushrooms, Shredded Lettuce, Plum Tomatoes  
Ketchup, Mustard, Mayonnaise & Pickles and Seasoned Sweet Potato & French Fries

### Street Tacos

Chopped carne asada and shredded chicken  
Shaved cabbage, cotija cheese, shaved radish, diced onion, cilantro  
Pickled jalapeno, pico de gallo, guacamole  
Tri colored tortilla chips  
Mini corn tortillas

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## Hors D' Oeuvres

Package price based on 60 minutes of service

4 items per person (2) hot (2) cold

6 items per person (3) hot (3) cold

8 items per person (4) hot (4) cold

### Hot

Chicken Drumettes  
Mini Crab Cakes  
Coconut Shrimp  
Mediterranean Kabob  
Beef or Chicken Satay  
Scallops Wrapped In Bacon  
Vegetable lumpia, spicy plum sauce  
Chicken sate with spicy peanut sauce  
Petite Beef Wellington  
beef\chicken\cheese empanadas  
Spinach quiche  
Spanakopita  
Vegetable pot stickers

### Chilled

Asparagus spears wrapped in prosciutto  
Prosciutto wrapped melon  
Vegetable Spring Rolls  
Fresh mozzarella and sun dried tomato on a crostini  
Stuffed Mushrooms  
Bruschetta  
Assorted Finger Sandwiches  
California Rolls  
Chilled shrimp with cocktail sauce  
Smoked salmon pinwheel  
Beef filet with horseradish on potato pancake  
Hummus and Kalamata olive on mini bouche

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## Specialty Displays

*All Displays to Serve 50 Guests*

### Vegetable Crudités

Rainbow of Garden Fresh Vegetables with Creamy Ranch Dip

### Warm Spinach & Artichoke Dip

With Pita Wedges

### Fruit Display

Fresh Sliced Fruit Display with Seasonal Berries

### Antipasto Display

Fresh Mozzarella, Italian Vine Ripened Tomatoes, Italian Olives, Hard Salami, Pepperoni, Roasted Peppers, Eggplant and Artichokes

### Smoked Salmon Platter

Thin Sliced Smoked Salmon with Capers, Onion and Toast Points

### Cheese Display

Display of International and Domestic Cheeses with Assorted Crackers and French bread

## Carved Specialties

All Carving Stations Are Served with Appropriate Condiments and Warm Rolls Enhancements | \$ Uniformed Chef Attendant Required, Stations Designed As Enhancements To Hors D'oeuvre Packages.

### Angus NY Strip Loin

Rosemary Garlic Crusted

(Serves 20 Guests)

### Roasted Pork Loin

Ginger Glazed

(Serves 25 Guests)

### Whole Tom Turkey

Honey Glazed, Cranberry Chutney

(Serves 35 Guests)

### Roasted Prime Rib of Beef Au Jus

Peppercorn and Herb Crusted, Au Jus, Horseradish

(Serves 20 Guests)

### Garlic Rubbed Top Round of Beef

Au Jus, Horseradish Cream

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



## Cocktails

Minimum of \$ in Sales Per Bar Is Required or A \$ Bartender Fee Will Apply

### Well

Barton ® Vodka  
Barton ® Gin  
Barton ® Rum  
Giro ® Tequila  
Barton ® Whiskey  
Barton ® Scotch  
Barton ® Bourbon  
Korbel ® Brandy

### Top Shelf

Belvedere ® Vodka  
Bombay ® Gin  
Bacardi ® Rum  
Sauza Hornitos ® Tequila  
Gentleman Jack ® Whiskey  
Glenlivet ® Scotch  
Jim Beam ® Bourbon  
Remy Martin Grand ® Cognac

## Hosted Bar Service

For Cash Bar, Minimum Of \$ In Sales Per Bar Is Required Or A \$ Bartender Fee Will Apply.

### Well Brands

Top Shelf Brands  
Cordials  
Domestic Beer  
Imported Beer  
House Wine  
Soft Drinks  
Bottle Water  
Domestic Draft Beer per Keg  
Imported Draft Beer per Keg

## Wines

### Divine

Cabernet Sauvignon, Bel Arbor  
Merlot, Bel Arbor  
Chardonnay, Bel Arbor  
White Zinfandel, Bel Arbor

### Distinctive

Cabernet Sauvignon, Beringer  
Merlot, Meridian  
Chardonnay, Meridian  
White Zinfandel, Beringer  
Riesling, Chateau St. Michelle

### Deluxe

Cabernet Sauvignon, BV Century Cellar  
Merlot, BV Century Cellar  
Pinot Noir, Mark West  
Chardonnay, BV Coastal  
Pinot Grigiot, Meridian  
Sauvignon Blanc, Casa Lapostolle

### Champagne

J. Roger  
Mumm Cuvee  
Korbel Brut

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18





## Specialty Bar Packages

Minimum of \$ in Sales Per Bar Is Required or A Bartender Fee Will Apply  
Select Bar package of your choice price based per guest

Your choice of bar package

Beverage services include:

House wine, champagne, beer, sodas and bottled spring water

Premium Bar Package Beverage services include:

Premium Spirits, house wine, champagne, beer, sodas and bottled spring water

Top Shelf Bar Package Beverage services include:

Super Premium Spirits, select wine champagne, beer, sodas and bottled spring water

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



# Terms and Conditions

## **Guarantees**

It is a requirement that the hotel is notified of the exact number of attendee's 72 hours prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. The hotel will set for 5% over the final guarantee. If the guaranteed attendance is not received in the catering office, the expected number of people will serve as your guarantee.

## **Food**

Due health and safety laws the hotel must supply all food items. Our catering menus are suggested for your consideration. Our Catering manager can also tailor a menu.

## **Beverage**

The Holiday Inn Ontario Airport as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with California ABC regulations. If alcoholic beverages are to be served on the premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be supplied and dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the hotel's judgment appears intoxicated.

## **Billing and deposits**

Billing arrangements for all events must be made in accordance with hotel policies. All requests for direct bill must be authorized by our credit department 90 days prior to the event. All advance deposits required are considered non-refundable and non-transferable.

## **Function room and set up fees**

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to accordingly reassign the banquet function room. The hotel reserves the right to charge a service fee for set up of meeting rooms with extraordinary requirements. A function room set up fee will be charged where applicable.

## **Decorations**

The hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples and carpet tape or any other substance. Please consult with the catering department should you need assistance in finding a florist, decorator or entertainment.

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18



# Audio Visual

## LCD Projector Package

(Includes LCD projector, screen, computer cords,  
Extension cord and power strip)

## Projection Package DUO

(Includes (2) LCD projectors, screens, computer cords,  
Extension cords and power strips)

## LCD Support Package

(Includes screen, computer cords,  
Extension cord and power strip)

## Sound System Package

Podium Mic, Wireless Mic, Laptop Audio, Speakers with Stands,  
4 Channel Audio Mixer, Cart/Stand All Cabling Ext. Cords Etc.

Laser Pointer

Flip Chart with Markers (Standard Paper)

Flip Chart with Markers (Sticky paper)

Whiteboard with Markers (3'x4') with Easel

Portable Screens

Podium

Microphone P/A System

Patch Fee

Wireless Lavalier Microphone  
(P/A System)

Wireless Hand Held Microphone  
(P/A System)

Wired Microphone  
(P/A System)

4 Channel P/A System

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703



# Audio Visual

8 Channel Audio Mixer

\*Required for more than 1 Audio Input\*

Polycom

AC Extension Cord (each)

DVD or Blu-Ray Player

6' or 8' Tripod Portable Screen

5100 Lumen LCD Projector

50" Wide Screen LED Display

50" 1080p LCD TV Monitor, 2-pole stand with base,  
AC Extension Cord & Power Strip, All Cords Safely Taped

70" Wide Screen LED Display

70" 1080p LCD TV Monitor, 2-pole stand with base,  
AC Extension Cord & power Strip, All Cords Safely Taped.

Audio System #1

1 Powered Speaker with Laptop/MP3 Connection

Audio System #2

1 Powered Speaker with Wired Microphone

Audio System #3

1 Powered Speaker with Wireless Microphone System

22% taxable service charge and sales tax will be added to prices

Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18

**Lost and found**

the housekeeping department administrates lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event. Security arrangements should be made for all merchandise or articles set up prior to the planned event or items left unattended.

**Engineering and audio visual**

Special engineering requirements must be specified to our catering department at least 72 hours prior to the function. Audio-visual requirements are available through our Catering department. We use an outside vendor with state of the Art equipment. Our price list is just the basics as we are able to offer anything you need. Quotes are available upon request.

**Cancellation policy**

should it be necessary to cancel a meal function after you have signed the contract, the hotel will be entitled to fees based upon the contractual agreement.

**Liability**

The Holiday Inn Ontario Airport reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto hotel premises.

**Service charge and sales tax**

all food and beverage functions including meeting room rental are subject to 22% service charge and 7.75% sales tax.

**Meal options for banquet events**

as the host, you may pre-select a maximum of two (2) entrees, plus vegetarian option for your guests. We will need a count for each entrée at the time the guarantee number of attendance is due on the Wednesday one week prior to the event. You can add to your event up to (72 hours) prior. Please also note that you must provide place cards the day of the event to denote the entrée selection each guest has made. The highest of the prevailing priced entrée will be applied to all entrees offered.

**Parking**

Complimentary Parking

*Always remember our Catering Sales Manager will be happy to answer any questions.*

22% taxable service charge and sales tax will be added to prices  
Highest price prevails on split menus

(prices subject to change without notification)

2155 E Convention Center Way, Ontario, CA 91764 P) 909-212-8000 F) 909-418-6703

5/22/18