



FOOD

DRINK

EQUIPMENT

CONTINENTAL BREAKFASTS

Make it memorable:

(Additional fee applies)

Cottage Cheese

Smoked Salmon

Granola Bars / Protein Bars

Hard Boiled Eggs

Whole Fruit

Sliced Fruit

Assorted Yogurts

Fruit Smoothies

Granola Berry Parfaits

Breakfast Cereals and Milks

Breakfast Meat

Sausage Egg Cheese Biscuits

French Toast with Syrup

Belgian Waffles with Syrup & Fruit Topping

Express:

Assorted Fresh Juices

Danish, Muffins, Butter, Preserves, Honey

Coffee, Decaf, Assorted Teas

Crowne Continental:

Assorted Fresh Juices

Sliced and Whole Fresh Fruits

Danish, Muffins, Bagels, Croissants,
Butter, Preserves, Honey

Coffee, Decaf, Assorted Teas

Breakfast on the run:

Assorted Bottled Juices and Water

Wrapped Breakfast Sandwich Choice
(Sausage, Egg Cheese Biscuits, Breakfast Burrito
or Canadian Bacon, Egg and Cheese)

Deep-Fried Potato Nuggets

Coffee, Decaf, Assorted teas

PLATED BREAKFASTS

Meats:

Pecan Wood Bacon

Pork Sausage Link

Turkey Sausage Patty

Ham Steak

Canadian Bacon

American Classic:

Assorted Breakfast Pastries

Scrambled Eggs, Choice of Meat

Breakfast Potatoes

“Show Me” Omelet:

Assorted Breakfast Pastries

Your Choice of any 4 Ingredients

Breakfast Potatoes

Griddle Breakfast:

Choice of Cinnamon French Toast or

Belgian Waffle with Pure Maple Syrup

Choice of Breakfast Meat

All served with choice of juice, coffee, decaf, assorted teas

ENHANCE ANY BREAKFAST WITH A FRESH FRUIT PLATE OR FRUIT SMOOTHIE!

BREAKFAST BUFFETS

Make it memorable:

(Additional fee applies)

Eggs Benedict

French Toast

Blueberry Pancakes

Fruit Smoothies

Smoked Salmon

Granola Berry Parfaits

Assorted Yogurts

Biscuits and Gravy

Corned Beef Hash & Poached Eggs

Omelets Made to Order

All American Buffet:

Whole & Sliced Fruits,

Cereals and Milks

Scrambled Eggs

with Peppers, Onion, Cheese

Choice of 2 Breakfast Meats

Breakfast Potatoes

Southwestern Buffet:

Scrambled Eggs

with Chorizo Sausage, Pico de Gallo, Guacamole,
Jack Cheese, Frijoles, Salsa, Green Chiles,
Sour Cream, Warm Flour Tortillas

Fire Roasted Potatoes

with Peppers and Onion

Smoked Beef Brisket Hash with Cilantro

Texas Biscuits and Sausage Gravy

All served with assorted juices, Breakfast Pastries, Coffee, Decaf, assorted teas

MID MORNING BREAKS

Beverage Break: 1 hour

Regular and Diet Sodas,
Bottled Water
Coffee, Decaf, Assorted Teas

Executive Beverage Break:

Regular and Diet Sodas,
Bottled Water
Bottled Juices, Gatorade, Energy Drinks,
Coffee, Decaf, Assorted Teas

All Day Beverage Break:

(morning, mid-morning and afternoon)

Regular and Diet Sodas,
Bottled Water
Coffee, Decaf, Assorted Teas

Executive All Day Beverage Break:

(morning, mid-morning and afternoon)

Regular and Diet Sodas,
Bottled Water
Bottled Juices, Gatorade, Energy Drinks,
Coffee, Decaf, Assorted Teas

Pure and Natural:

Fresh Berries, Mango and Kiwi
Yogurt Granola Parfait,
Fruit Kabobs with Honey Lime Dip
Coffee, Decaf, Assorted Teas

Health Nut:

Assorted Fresh Fruit Smoothies
Seasonal Fruits and Berries,
Granola Bars and Special-K Bars
Coffee, Decaf, Assorted Teas

Invigorator:

Mixed Nuts, Pretzels, Granola Bars,
Special-K Bars
Bottled Juices, Energy Drinks, Gatorade
Coffee, Decaf, Assorted Teas

AFTERNOON BREAKS

Make it memorable!

Cheese and Crackers

Mixed Nuts

Ice Cream Bars

Cheese-Filled Jumbo Pretzels

Chocolate Dipped Strawberries

Tortilla Chips and Salsa

Cheese and Fruit Kabobs

Fresh Veggies and Ranch Dip

Candy Bars

Sweet Street:

Fresh Baked Cookies, Brownies,
Candy Bars

Oreo Cookies, Chocolate Dipped
Strawberries

Regular and Chocolate Milk

Coffee, Decaf, Assorted Teas

Cookie Jar:

Assorted Gourmet Cookies

Regular and Chocolate Milk

Coffee, Decaf, Assorted Teas

We all scream for...

Assorted Ice Cream Bars and Novelties,
Coffee, Decaf, Assorted Teas

Ball Park:

Peanuts, Popcorn, Cracker Jack,
Assorted Chips

Cheese Filled Jumbo Pretzels
with Mustard, Ketchup

Mini Corn Dogs

Coffee, Decaf, Assorted Teas

ENTRÉE SALADS

Make it memorable:

Add a Cup of Homemade Soup!
(Additional Fee Applies)

Garden Vegetable

Minestrone

Clam Chowder

Chicken Noodle

Beef Barley

BLT Soup

Potato Leek

Carrot with Ginger

Tomato Basil

Many More!

Crowne Cobb Salad:

Crisp Iceberg Lettuce with Diced Chicken, Bacon, Egg, Avocado, Tomato, Onion, Olives and Cheddar Cheese. Choice of Dressing.

Grilled Caesar Salad:

Choose from Grilled Chicken Breast, Shrimp or Cajun Salmon Fillet with Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese.

Spinach Caprese Salad:

Classic Caprese Flavors of Tomato, Fresh Mozzarella, Prosciutto Ham, Capicola Ham, Basil and Cooked Egg with the Nutritional Punch of Spinach with Grilled Chicken or Shrimp or Cajun Salmon. Choice of dressing

Strawberry Fields Salad:

Mixed Greens with Grilled Chicken Breast, Strawberries, Blue Cheese, Candied Pecans, Mandarin Oranges. Choice of Dressing.

All entrée salads served with warm rolls & flatbread, butter, coffee, decaf and hot or iced tea, and choice of dessert.

CHILLED SANDWICHES

Sides:

Cole Slaw

Potato Salad

Pasta Salad

Veggie Slaw

Cottage Cheese

Crowne Club:

Turkey Breast, Capicola Ham, Smoked Bacon, Lettuce, Tomato, Swiss Cheese, Cranberry Dijon Mustard on a Pretzel Roll.

Grilled Vegetable Wrap:

Asparagus, Peppers, Zucchini, Avocado, Mushrooms, Pico de Gallo, Blue Cheese Dressing in a Flour Tortilla with Crisp Greens. Add Grilled Chicken for \$0.50.

St. Louis Muffeletta:

N'Orleans Style Sub Sandwich with Mortadella, Salami, Capicola Ham, Provolone Cheese Roasted Red Peppers, Lettuce, Tomato, Pepperoncini, with our Secret Olive Spread on Focaccia Bread.

Boxed sandwiches to go:

(sides or dessert not included)*

Choice of Beef and Cheddar, Ham and Swiss or Crowne Club with Lettuce, Tomato, Mustard, Mayo, Bagged Chips, Cookie, Apple and Choice of Soda or Bottled Water

*Chilled sandwiches served with chips, 1 side, coffee, decaf and hot or iced tea, choice of dessert.**

Add a cup of homemade soup for \$1.00!

HOT SANDWICHES

Pulled BBQ Pork Sandwich:

Tender Smoked Pork with our Savory BBQ Sauce with Onion, Pickles on a Toasted Pretzel Roll.

Philly Cheese Steak Sandwich:

Traditional Thin Sliced Beef with Peppers, Onion, Cheese on a Toasted Hoagie Roll.
Or have it made with Chicken!

Grilled Chicken Club:

Char-Broiled Chicken Breast, Pecan Wood Smoked Bacon, Lettuce, Tomato and Swiss Cheese on a Toasted Pretzel Roll

The Better Half:

Any Half Sandwich (hot or chilled) with a Small Crowne Salad your Choice of Side and a Cup of Soup.

Served with wedge fries, coffee, decaf, hot or iced tea, choice of dessert

Add a cup of homemade soup for \$1.00

CROWNE PLAZA BUFFETS

Make it memorable:

(Additional fee applies)

Your Choice of Soup

Marinated Grilled Vegetables

Grilled Beef Tenderloin

Hearty Chili with Meat

Baked Potato Bar

Fresh Fruit Salad

Midwest Deli Buffet:

Chef's Soup of the Day

Fresh Greens with Dressings,
Cole Slaw, Potato Salad, Tuna Salad,
Chicken Salad, Sliced Deli Meats
Including: Turkey, Roast Beef, Salami, Ham,
Assorted cheeses

Breads and Rolls, Lettuce, Tomato,
Onions, Pickles, Olives, Pepperoncini,
Mayonnaise, Mustard, Chips and Pretzels

Mini Desserts, Mini Cheesecakes,
Cream Puffs, Chocolate-Dipped
Strawberries.

That's a Wrap!

Garden Salad with Dressings,
Potato Salad

Turkey Wraps with Mayonnaise, Bacon,
Tomato, Swiss.

Ham and Cheddar Wraps
with Pico de Gallo, Dijonnaise.

Roast Beef Wraps with Horseradish ,
Pico de Gallo.

Potato Chips and Pretzels.

Brownies, Blondies, Lemon Bars

Chilled Buffets Served with coffee, decaf, hot or iced tea

20 person minimum. If less than the minimum number of guests
an additional fee may apply.

REGIONAL BUFFETS

Far East Express:

Asian Salad with Bamboo Shoots, Pea Pods, Cashews, Mandarin Oranges, Fried Won Tons.

Ranch and Ginger Dressings.

Crispy Sweet and Sour Chicken, Egg Rolls, Beef teriyaki Stir-Fry, Oriental Vegetables

Ham , Shrimp or Veggie Fried Rice, Rolls and Flatbread

Fortune Cookies, Mini Dessert Bars, Brownies.

Italian Buffet:

Minestrone Soup, Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Tortellini Alfredo, Pepperoni Pizza, Chicken Cacciatore, Rolls and Flatbread, Tiramisu, Biscotti, Cannolis

Tex-Mex:

Beef Taco Bar-Cheddar and Jack Cheeses, Sour Cream, Guacamole, Onion, Jalapenos, Pico de Gallo, Cheese Quesadillas, Spanish Rice, Frijoles, Chicken Fajitas, Flour Tortillas

Key Lime Pie,

Warm Churros with Chocolate Sauce

Served with coffee, decaf, hot or iced tea

20 person minimum. If less than the minimum number of guests an additional fee may apply.

REGIONAL BUFFETS

Make it memorable:

(Additional fee applies)

Piña Coladas

Baked Potato Bar

Glass of Wine

Coffee and Liqueur Station

Locally Brewed Beer

Sparkling Apple Juice

Pasta Action Station

Fajita Action Station

Stir-Fry Station

Caesar Action Station

Spirit of St. Louis:

Crowne Salad, Cole Slaw, Potato Salad,
Pasta Salad

Cheeseburgers, Bacon, Mushrooms,
Tomato, Onions

All Beef Hot Dogs, Condiments,

BBQ Chicken Breast

Toasted Ravioli with Marinara

St. Louis Style Pork Ribs

Baked Beans, Assorted Breads

Regular and Diet Dr. Pepper and 7-Up,
Lemonade

Ice Cream Cones, Drumsticks

Express Yourself!:

Create your own personalized buffet! Choose any
2 or 3 entrees and your favorite vegetable and
starch from the list on the next few pages.

Caesar Salad, Pasta Salad,
Greens with Dressings

Marinated Tomato, Onion, Blue Cheese
Platter

Choice of any 2 or 3 Entrees (price varies)

Your Choice of Vegetable and Starch

Rolls and Flatbread

Assorted Cakes, Pies, Desserts

Our team of chefs will gladly create a custom menu
to suit your desires and budget!

PLATED ENTREES

Served with your choice of salad and dessert, rolls & flatbread, butter, coffee, decaf, tea and choice of vegetable and starch (except where listed)

Medallions of Beef Tenderloin – Roasted Shallot Merlot Demi-Glace.

Savory Beef Pot Roast – with Whipped Potatoes, Carrots, Celery, Onion, Natural Jus.

Slow Roasted Prime Rib au jus – with Horseradish Cream.

Tender Beef Stroganoff – Buttered Egg Noodles and Steamed Broccoli.

Mediterranean Chicken – Floured Boneless Breast with Sun-Dried Tomato Pesto, Fresh Mozzarella, Roasted Peppers and Demi-Glace.

Rosemary Grilled Chicken Breast – Fresh Herbs, Red Currant Glaze.

Stuffed Chicken Saltimbocca – Prosciutto, Fresh Sage, and Mozzarella. Garlic White Wine Sauce.

Chicken Piccata – Bread Crumbs, Roasted Peppers, Capers and Lemon Beurre Blanc.

Chicken Cacciatore – Floured, Seared with Tomato, Onion, Peppers, and Capers.

Grilled Jamaican Jerk Chicken – Fire Roasted, Caribbean Spiced with Fruit Salsa.

Baked Tilapia or Cod – Lemon Pepper or Cajun Style.

Shrimp Scampi – with Angel Hair Pasta, Garlic Butter Cream Chablis Sauce.

Grilled Chicken Pasta Prima Vera – Boneless Chicken Breast, Penne Pasta, Peppers, Mushrooms, Tomato, Zucchini in Garlic Cream Alfredo Sauce.

Grilled Demi-Cured Salmon Fillet – Sesame Glaze. Curing Intensifies Flavor.

Rosemary Garlic crusted Pork Loin – with Fire Roasted Fuji Apple Gravy.

Grilled Pork Chop – with Fresh Mango Marsala Sauce.

Make it a Duet! Pair a smaller portion of any 2 entrees on a plate.

Our team of chefs will gladly create a custom menu to suit your desires and budget!

SALADS

Your choice with entrée.

Crowne Salad: Fresh Greens with Artichokes, Red Onion, Julienne Salami, Parmesan and Roasted Red Peppers Tossed in Italian Dressing

Garden Salad: Field Greens with Grape Tomatoes and Cucumber Ribbons. Choice of Dressing

Spinach Salad: Tomato, Mushroom, Red Onion, Egg, Olive and Walnuts. Choice of Dressing.

Caesar Salad: Crisp Romaine Lettuce, Parmesan Cheese and Croutons tossed in Caesar Dressing.

Farmer's Salad: Mixed Greens, Diced Tomato, Cucumber and Egg, Carrot Curls. Choice of Dressing.

Greek Salad: Romaine Lettuce, Roasted Peppers, Red Onion, Kalamata Olive, Feta. Greek Dressing Recommended

Strawberry Fields Salad: Field Greens, Sliced Strawberries, Candied Pecans, Mandarin Oranges and Crumbled Blue Cheese. Choice of Dressing

BLT Salad: Classic Flavors of Bacon, Lettuce and Tomato. Choice of Dressing

DRESSINGS

Ranch

Balsamic Vinaigrette

Italian Vinaigrette

Country French

Greek Feta and Olive

Thousand Island

Creamy Italian

Blue Cheese

Poppy Seed

Toasted Sesame Ginger

Honey Mustard

Parmesan Peppercorn

SIDES

VEGETABLES

Fresh Seasonal Medley
Asparagus with Roasted Peppers
Julienne Vegetable Medley
Broccoli Spears
Confetti Diced Vegetables
Grilled Vegetable Medley
Dilled Baby Carrots
Herb Roasted Cauliflower
Fresh Green Beans with Shallots & Bacon
Cut Corn
Oven Roasted Vegetable Medley
Green Peas and Pearl Onions

PREMIUM VEGETABLES

(+ \$0.25)

Mediterranean Fire-Roasted Medley
Baby Zucchini and Patty Pan Squash
Oven Roasted Butternut Squash
Sautéed Baby Spinach with Garlic
Grilled Asparagus with Hollandaise
Flame Roasted Corn and Black Beans
Green Bean Casserole
Gratin of Tomato, Onion, Summer Squash

STARCHES

Oven Roasted Potatoes
Herb- Mashed Potatoes
Rosemary Parmesan Potato Wedges
Yukon Gold Mashed Potatoes
Wild Rice Blend
Rice Pilaf
Macaroni and Cheese
Au Gratin Potatoes
Cajun Sweet Potatoes
Baked Potato
Parsley Buttered Egg Noodles
Horseradish Mashed Potatoes

PREMIUM STARCHES

(+ \$0.25)

Rosemary Fingerling Potatoes
Twice Baked Potato
Fettuccini Alfredo
Fire Roasted Potatoes with Peppers, Onion
Scalloped Potatoes
Croquette Potato
Lyonnais Potatoes
Piped Duchess Potatoes with Cheddar

DESSERTS

DESSERTS

Choice of 1 included in menu price.
Sugar-free and Gluten-free options
also available

Lemon Italian Layer Cake

Tiramisu

Pecan Pie

Carrot Cake

Red Velvet Cake

Ultimate Chocolate Cake

Amaretto Almond Cheesecake

New York Cheesecake

Strawberry Swirl Cheesecake

Turtle Cheesecake

Key Lime Pie

German Chocolate Cake

Cappuccino Mousse Cake

YUM! Add a scoop of ice cream to any cake or pie for \$0.50!

PREMIUM DESSERTS

(+ \$0.75)

Petite Chocolate Bundt Cake

Mango Mousse Cake

Chocolate Caramel Pecan Cake

Deep Dish Dutch Apple Pie

Triple Chocolate Mousse Cake

CARVED MEATS

All stations attended by one of our talented chefs and served with sliced dollar rolls.
Attendant fee applies

Roasted Beef Tenderloin (serves appx. 25 people)

Seasoned, Grilled then Roasted. With Creamy Horseradish Sauce and Spicy Mustard.

Roast Breast of Turkey (serves appx. 30 people)

With Cranberry Mustard and Giblet Gravy.

Steamship Round of Beef (serves appx. 100 people)

With Creamy Horseradish Sauce and Spicy Mustard.

Baked Hardwood Smoked Ham (serves appx. 30 people)

With Honey-Ginger Glaze and Dijon Mayonnaise.

Garlic Peppercorn Crusted Pork Loin (serves appx. 30 people)

With Rosemary Dijon Pan Gravy.

Make it memorable with a custom ice carving with your company logo or seasonal theme.

CHILLED HORS D'OEUVRES

Displays priced per person, appetizers priced per 50 pieces

Domestic and Imported Cheese Display

Assorted Local Favorites and Remote Classics, Garnished with Fresh Fruit and Berries. Served with Crostini, Crackers and Flatbread.

Italian Antipasto Display

Prosciutto, Capicola, Salami, Kalamata Olives, Artichokes, Pepperoncini, Fresh Mozzarella, Served with Crostini, Crackers and Flatbread.

Fresh Vegetable Display

An Array of Fresh Garden Veggies with Ranch and Blue Cheese Dips.

Assorted Mini Wraps - Ham, Roast Beef, Turkey

Assorted Dollar Roll Sandwiches

Salami Coronets with Dijon Cream Cheese

Jumbo Shrimp with Cocktail Sauce and Lemon

Cheese and Fruit Kabobs

Bruschetta Assortment

Vegetable Maki Sushi Rolls

Smoked Salmon Pinwheels

Prosciutto - Wrapped Melon Bite

Dry Snacks: (per pound)

Potato Chips and Onion Dip

Tortilla Chips and Salsa

Mixed Nuts

Snack Mix

Pretzels

Popped Chips and Hummus Dip

Our team of chefs will gladly create a custom menu to suit your desires and budget! If you've seen it or heard of it, we can do it!

HOT HORS D'OEUVRES

Priced per 50 pieces

Mini Deep Dish Pizza

Toasted Ravioli – Beef, Cheese, or Spinach Artichoke with Marinara

Assorted Shrimp Dim Sum – Asian Dipping Sauce

Beef or Cheese Empanadas – Salsa

Portabella Mushroom Fries – Hollandaise Sauce

Spinach and Feta Triangles in Delicate Phyllo Dough

Scallops Wrapped in Bacon – Cocktail Sauce

Pork or Vegetable Egg Rolls – Sweet and Sour Sauce

Miniature Crab Cakes – Caper Tartar Sauce

Fried Shrimp, Coconut or Breaded – Cocktail Sauce

Crab or Lobster Rangoon – Sweet and Sour Sauce

Teriyaki Chicken Skewer

Chicken wings; Buffalo, Asian or BBQ – with Celery and Ranch Dressing

Swedish or BBQ Meatballs

Mini Quiche Assortment

Breaded Chicken Tenders – Honey Mustard and BBQ Sauce

Franks in Puff Pastry – BBQ Sauce

Pork or Chicken Pot Stickers – Hoisin Dipping Sauce

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RECEPTION PACKAGES

It's My Party!

Choose the combination of hot and chilled hors d'oeuvres which best suits your needs. Select a display platter plus any 4, 6 or 8 appetizers for 1 hour.
(price varies)

The Butler

Pamper your guests with your selection of any 5 hot and chilled appetizers passed by white-gloved attendants for 1 hour.
(price varies)

No Holds Barred!

Unlimited Food and drinks! Any 2 Display Platters plus Your choice of any 6 appetizers and an open bar and soft drinks for your guests.
For 1, 2 or 3 hours.
(price varies)

Complete Meeting Package

Your choice of breaks and choose from one of five buffet options listed below.
Crowne Continental Breakfast,
Choice of our Italian, Far East, Tex-Mex, Wrap or Deli Buffet,
Choice of AM & PM Breaks,
Meeting Tool Kit

Our team of chefs will gladly create a custom menu to suit your desires and budget! If you've seen it or heard of it, we can do it!

Drink Menu

Priced per Drink

Host Bar

Cash Bar

Call

Premium

Super Premium

Domestic Beer

Import Beer

House Wine

Cordials & Liqueurs

Soft Drink/Juice

Per person per hour hosted bars

(Includes mixed drinks, domestic and import beer, house wine and soft drinks)

Additional Beverages

Champagne toast

House Champagne

Domestic Keg of Beer

Champagne Punch

Fruit Punch

Lemonade

Iced Tea

A \$75 bartender fee will apply to all cash bars.

All prices subject to 23% service charge and 8.113% sales tax

Drink Menu

Call Liquors

Vodka

Gin

Rum

Tequila

Bourbon

Whiskey

Scotch

Brandy

Cordials

New Amsterdam

Seagrams

Shellback

Sauza Silver

Jim Beam

Seagrams 7

J & B

E & J

Hiram Walker Peach Schnapps, Hiram Walker Amaretto,
Baileys, Kahlua

Selection of Domestic, Imported Beers and Wine by the Glass

Premium Liquors

Vodka

Flavored Vodka

Gin

Rum

Tequila

Bourbon

Whiskey

Scotch

Brandy

Cordials

Absolut

Absolut Citron

Beefeater

Bacardi

Captain Morgan

Sauza Gold

Jack Daniels

Canadian Club

Johnnie Walker Red

E & J

Hiram Walker Peach Schnapps, Hiram Walker Amaretto,
Baileys, Kahlua

Selection of Domestic, Imported Beers and Wine by the Glass

Super Premium

Vodka

Flavored Vodka

Gin

Rum

Tequila

Bourbon

Whiskey

Scotch

Brandy/Cognac

Cordials

Ketel One

Ketel One Citroen

Tanqueray

Bacardi

Myers

1800

Makers Mark

Crown Royal

Johnnie Walker Black

Hennessey VS

Hiram Walker Peach, Disaronno Amaretto, Bailey's, Kahlua

Selection of Domestic, Imported Beers and Wine by the Glass

Banquet Wine

HOUSE

White

Chardonnay, Canyon Road, California

White Zinfandel, Canyon Road, California

Pinot Grigio, Canyon Road, California

Moscato, Canyon Road, California

Red

Cabernet Sauvignon, Canyon Road, California

Merlot, Canyon Road, California

Pinot Noir, Canyon Road, California

PREMIUM

Sparkling

Brut, Wycliffe, California

Brut, Korbel, California

Loire, Brut, Marquis de La Tour, France, 187 ML

White

Chardonnay, Alamos, Mendoza, Argentina

Prosecco, L'Amorosa, Italy

Pinot Grigio, Maso Canali, Italy

Red

Pinot Noir, Bridlewood, California

Cabernet Sauvignon, William Hill, Central Coast

Red Blend, Alamos, Mendoza, Argentina

Audiovisual Packages

Wired Podium Microphone Package

Shure SM-58 Microphone
Floor Standing Podium
Shure SCM-268 4 Ch. Microphone Mixer
Microphone Cable, 50'
Extension Cord, 25'
Power Exten Strip – 6 Grounded Outlets
In-House Audio Patch

Wireless Microphone Package

Shure ULXP124/85-M1 Wireless Mic System
Floor Standing Podium
Shure SCM-268 4 Ch. Microphone Mixer
Extension Cord, 25'
Power Exten Strip – 6 Grounded Outlets
Microphone Cable, 25'
In-House Audio Patch

EV Powered Sound System

EV SXA100 Powered Speaker
Ultimate Support Speaker Stand
Mackie 1402 Mixer, 6 Mic & 4 Stereo Inputs
Shure SM-58 Microphone
Floor Standing Podium
Extension Cord, 25'
Extension Cord, 50'
Extension Cord, 100'
Power Exten Strip – 6 Grounded Outlets
Microphone Cable, 50'
Microphone Cable, 100'

Requires additional labor for Audio Technician. Call for pricing.

Audiovisual Packages

Ipod/Laptop Interface Package

Proco AV-1 Line/Mic Input to Line/Mic
Output Transformer
Shure SCM-268 4 Ch. Microphone Mixer
Extension Cord, 25'
Microphone Cable, 25'
In-House Audio Patch

40" LCD Package

Sony 40" LCD TV, 1080p PC Input S Series
Rolling Stand 54"
110x50" Drape for 54" Rolling Cart
Projection Stand Drape 84x30"
VGA-M to VGA-M, 25'
Extension Cord, 25'
Extension Cord, 50'
Power Exten Strip - 6 Grounded Outlets

3K LCD Projector w/Tripod Screen Up To 8x8

Sharp PG-D2870W 3000 Lumen WXGA
Projector
8x8 Matte White Tripod Screen
Tripod Screen Skirt 39" x 8'
Projection Stand 17" x 25"
Projection Stand Drape 84x30"
VGA-M to VGA-M, 25'
Extension Cord, 25'
Power Exten Strip - 6 Grounded Outlets
Kensington Wireless Presentation Remote

Audiovisual Packages

Tripod Screen Package

8x8 Matte White Tripod Screen
Tripod Screen Skirt 39" x 8'
Projection Stand 17" x 25"
Projection Stand Drape 84x30"
VGA-M to VGA-M, 25'
Extension Cord, 25'
Power Exten Strip – 6 Grounded Outlets

Screen Package

10x10 Cradle Screen
Projection Stand 17" x 25"
Projection Stand Drape 84x30"
VGA-M to VGA-M, 25'
Extension Cord, 25'
Power Exten Strip – 6 Grounded Outlets

Polycom Conference Phone Package

Polycam Soundstation Speaker Phone
Extension Cord, 25'
Telephone Extension, 25'
Telephone Patch
Private Number

Flipchart Package

Da-Lite Black Flipchart Stand, 27"x34"
Flipchart Paper 20% Pre Consumer 40sheet
Flipchart Marker(s), Assorted

Component DVD Player Package

DVD Player
Proco AV-1 Line/Mic Input to Line/Mic
Output Transformer
Shure SCM-268 4 Ch. Microphone Mixer
RCA-M to RCA-M Audio Cable, 5'
VGA F-F Turnaround
RCA-M to BNC Video Turnaround
RCA-M to BNC Video Cable, 10'
Extension Cord, 25'
Power Exten Strip – 6 Grounded Outlets
In-House Audio Patch