



2026 CATERING PACKAGE


**Holiday Inn[®]
& Suites**
AN IHG[®] HOTEL
CALGARY AIRPORT NORTH





HOTEL INFORMATION

The Holiday Inn Calgary Airport North is conveniently located just 4 minutes away from Calgary International Airport. The following are a few of the many amenities that we offer to our guests:

- Complimentary Airport Shuttle Service
- Short-term and Long-term Airport Parking
- Complimentary High Speed Internet access
- Indoor Fitness Centre
- Indoor Pool, Waterslide and Hot Tub
- Complimentary Business Centre
- Burger Theory Restaurant featuring gourmet burgers and craft beers with Happy Hour specials
- Beautiful indoor/outdoor pre-function area with 3200 square feet of meeting spaces including ballrooms and boardroom

The hotel offers 132 oversized guestrooms incorporating Holiday Inn's new H4 design concept that adapts to every guests' need throughout their stay, allowing them to work or relax whenever and however they want.

All standard guestrooms feature 50" flat screen LCD TV's, in-room safe, mini kitchenette with fridge and microwave, Keurig coffee machines and complimentary internet access.

Our suites include all the features in the standard rooms and additional TV's, upgraded bathroom amenities, separate rooms with pull-out sofas and trundle beds which double as a sofa during the day and can pull out into 2 twin beds at night.

The Holiday Inn Calgary Airport North is close to CrossIron Mills Mall, Century Downs Racetrack and Casino, Calgary Zoo, TELUS Spark Science Centre and New Horizon Mall.

Holiday Inn Calgary Airport North
20 Freeport Place NE
Calgary, AB T3J 0T6
Phone: (403) 289-7800
<https://www.ihg.com/holidayinn>



MEETING SPACES





MEETING SPACES

	Dimensions	Square Feet	Theatre	Classroom	U-Shape	Half round of 6	Boardroom	Banquet round of 8	Reception	
Freeport Boardroom	24.5" x 13"	320	N/A	N/A	N/A	N/A	10	N/A	N/A	
Barlow A	36" x 21.5"	774	30	20	15	24	18	32	30	
Barlow B	36" x 28"	1008	65	30	20	36	30	48	50	
Barlow C	36" x 28"	1008	65	30	20	36	30	48	50	
Barlow A & B	36" x 49.5"	1782	100	65	30	60	40	80	100	
Barlow B & C	36" x 56"	2016	120	80	35	72	40	96	110	
Barlow Ballroom (A, B, C)	36" x 77.5"	2790	250	105	N/A	96	N/A	180	250	



BREAKFAST

BREAKFAST BUFFET

The Holiday Inn Continental \$24.00 per guest

- Assorted Bagels and Croissants
- Assorted Muffins and Danish Pastries
- Butter, Honey, Cream Cheese and Preserve
- Assorted Fruit Yogurt
- Cut Fresh Fruit
- Assorted Cereal
- Freshly Brewed Coffee and Tea
- Chilled Fruit Juice

Barlow Hot Breakfast \$28.00 per guest

- Scrambled Eggs
- Choice of Sausage or Bacon
- Crispy Breakfast Potatoes
- Cut Fresh Fruit
- White and Whole Wheat Bread
- Freshly Brewed Coffee and Tea
- Chilled Fruit Juice

The Freeport Hot Breakfast Deluxe \$31.00 per guest

- Scrambled Eggs
- Choice of Bacon or Sausage
- Crispy Breakfast Potatoes
- Assorted Cereal
- Cut Fresh Fruit
- Assorted Fruit Yogurt
- Bagels and Cream Cheese
- White and Whole Wheat Bread
- Chilled Fruit Juice
- Freshly Brewed Coffee and Tea

French Toast or Pancake - **add \$4 per person**

Eggs Benedict - **add \$6 per person**





BREAKS

Cookie Treat

\$10.00 per guest

- Assorted Baked Cookies
- Cut Fresh Fruit
- Freshly Brewed Coffee and Tea

Continental Treat

\$15.00 per guest

- Danish Pastries and Muffins
- Butter, Honey and Preserve
- Cut Fresh fruit
- Freshly Brewed Coffee and Tea

Sweet & Salty Treat

\$15.00 per guest

- Assorted Chocolate Bars
- Popcorn
- Assorted Chips
- Freshly Brewed Coffee and Tea

Mediterranean Treat

\$15.00 per guest

- Hummus, Salsa and Guacamole
- Tri-Color chips
- Freshly Brewed Coffee and Tea

Energy Treat

\$ 15.00 per guest

- Individual Yogurt with Fresh Fruit
- Granola Bars
- Freshly Brewed Coffee and Tea

Meat & Cheese Market Treat

\$ 23.00 per guest

- Assorted Cheese
- Premium Smoked Deli and Cured Meat Served with Mustard
- Assorted Crackers
- Freshly Brewed Coffee and Tea





LUNCH BUFFET

Salad and Sandwich Buffet

\$30.00 per guest

Choice of House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)

Or

Caesar Salad with a Creamy Dressing with
Seasoned Croutons and Parmesan Cheese

Assorted Sandwiches from list below (Select 3)

- Smoked Turkey, Tomato and Swiss Cheese
 - Ham, Tomato, Lettuce and Cheddar Cheese
 - Veggie Wrap (Pepper, Zucchini, Hummus)
 - Roast Beef and Swiss Cheese
 - Tuna Salad
 - Egg Salad
 - Chicken Salad
-
- Assorted Dessert Squares
 - Freshly Brewed Coffee and Tea

Each additional sandwich choice +\$2 per guest

Keep It Simple Lunch Buffet

\$35.00 per guest

- Chef Soup Creation of the Day
(Request will be Accommodated)

Choice of House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)

Or

Caesar Salad with a Creamy Dressing with
Seasoned Croutons and Parmesan Cheese

Assorted Sandwiches from list below (Select 3)

- Smoked Turkey, Tomato and Swiss Cheese
 - Ham, Tomato, Lettuce and Cheddar Cheese
 - Veggie Wrap (Pepper, Zucchini, Hummus)
 - Roast Beef and Swiss Cheese
 - Tuna Salad
 - Egg Salad
 - Chicken Salad
-
- Assorted Dessert Squares
 - Freshly Brewed Coffee and Tea





LUNCH BUFFET

Corporate Lunch Buffet

\$37.00 per guest

- Fresh Baked Rolls and Butter
- House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)
- Caesar Salad with Creamy Dressing and Seasoned Croutons and Parmesan Cheese

Choice of One Entree

- Spinach Ricotta Cannelloni
- Shaved Roast Beef Au Jus
- Herb Roasted Chicken

- Rice **or** Roasted Potato
- Seasonal Vegetables

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea

Taj Mahal Indian Lunch Buffet

\$37.00 per guest

- Butter Naan Bread
- Kachumber Salad

Choose Two Appetizers

(one vegetarian & one meat option)

- Vegetable Samosas
- Beef Kabab
- Chicken Tikka
- Vegetable Spring Roll
- Fish Pakora

Choose Two Entrees – served with Basmati Rice

- Butter Chicken
- Chicken Biryani
- Beef Vindaloo
- Vegetable Biryani

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea **or** Chai Masala





LUNCH BUFFET

Asian Lunch Buffet

\$40.00 per guest

Soup

- Thai Coconut Vegetable Soup

Choose One Appetizer

- Vegetable Spring Roll
- Shrimp Tempura
- Pan Fried Vegetable Dumplings
- Chicken Satay

Choose Two Entrees

- Ginger Beef
- Chicken Teriyaki
- Crispy Sesame Chicken
- Sweet & Sour Pork

Choose Two Side

- Oriental Fried Rice or Steamed Rice
- Vegetable Chow Mein
- Stir Fry Vegetables

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea





LUNCH BUFFET

Build Your Own Burger Theory Bar Lunch

\$37.00 per guest

Choose Two Salads

- Caesar Salad with a Creamy Dressing, Seasoned Croutons and Parmesan Cheese
- Potato Salad
- House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)
- Corn and Black Bean Salad

Protein

- Beef Patty
- Chicken Breast
- Vegetable Patty (available by request)

Condiments

- Lettuce, Tomato, Onion, Cheese, Pickles

Sides

- French Fries
 - *Add Bacon +\$2
 - *Add Mushrooms +\$1
- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea





LUNCH BUFFET

Tuscan Italian Lunch Buffet

\$38.00 per guest

Choose One Soup or One Salad

- Minestrone Soup
- Italian Wedding Soup

- Caesar Salad with a Creamy Dressing, Seasoned Croutons and Parmesan Cheese
- House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)

Appetizer

- Vine Ripe Tomatoes Bruschetta

Choose Two Entrees

- Chicken Parmigiana
- Spinach Ricotta Cannelloni
- Traditional Beef Lasagna
- Build your own Pasta & Sauce
(Tomato or Cream Sauce)

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea





LUNCH BUFFET

Mexican Lunch Buffet

\$36.00 per guest

Choose One Salad

- Corn and Black Bean Salad
- Caesar Salad with a Creamy Dressing, Seasoned Croutons and Parmesan Cheese
- House Salad with Choice of Dressing (Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)
- Mexican Chop Salad with Cilantro Dressing

Appetizer

- Tri-color chips with Salsa & Guacamole

Build your own Taco & Fajita

Choose one protein

- Ground Beef
- Sliced Chicken

Includes:

- Soft shell, hard shells, and taco bowls
 - Sautéed Peppers & Onions
 - Lettuce, Tomatoes, Cheese
 - Sour Cream, Salsa, Guacamole
-
- Assorted Dessert Squares
 - Freshly Brewed Coffee and Tea





LUNCH BUFFET

Greek Lunch Buffet

\$36.00 per guest

Choose One Salad

- Greek Salad
- Caesar Salad with a Creamy Dressing, Seasoned Croutons and Parmesan Cheese
- House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)

Appetizer

- Hummus & Pita
- Spanakopita & Tzatziki

Choose one Protein

- Chicken Skewers
- Pork Skewers

Choose one Side

- Rice Pilaf
- Roasted Potatoes

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea





HORS D'OEUVRES

Hot Hors D'oeuvres

Served by The Dozen

- Chicken Wings \$35.00
(Hot, Medium, Mild, Teriyaki, Salt & Pepper, Lemon Pepper or Honey Garlic)
- Dry Pork Ribs with Black Pepper & Sea Salt \$30.00
- Chicken Satay Skewers with Peanut Sauce \$33.00
- Shrimp Tempura with Wasabi Aioli \$36.00
- Vegetable Spring Roll \$28.00
- Vegetable Samosa with Mango Chutney \$32.00

Cold Hors D'oeuvres

Served by The Dozen

- Shrimp Cocktail with Cream Cheese and Sliced Cucumber \$34.00
- Smoked Salmon with Red Pepper Cream Cheese on Crostini \$36.00
- Bruschetta Crostini with Brie Cheese, Parmesan Cheese & Balsamic \$24.00
- Bocconcini and Cherry Tomato Skewer with Balsamic drizzle \$28.00
- Stuffed Mushroom Caps \$25.00

Platters

Serves 10 People

- Selection of Cheese with Crackers and Fruit \$70.00
- Assorted Sandwich Platter \$65.00
- Fresh Fruit and Seasonal Berries \$32.00
- Vegetable Crudité served with Ranch dip \$30.00
- Premium Smoked & Cured Meat with Assorted Crackers \$72.00
- Assorted Dessert Squares \$48.00





PLATED DINNER

Includes:

- Dinner Rolls with Butter
- Freshly Brewed Coffee and Tea
- Seasonal Vegetables
- Mashed potatoes **or** Roasted potatoes

Soup (Select 1) - \$8.00

- Cream of Mushroom
- Leek and Potato
- Minestrone Soup

Salad (Select 1) - \$9.00

- Smoked Bacon Caesar Salad
- Arugula, Spinach and Spring Leaf Salad
- Marinated Beets Salad
- Caprese Salad

Entrees

- 8oz Roasted Striploin - \$45
- Chicken Supreme with Mushroom Sauce - \$38
- Grilled 6oz Salmon- \$42
- Spinach Ricotta Cannelloni - \$36
- Mushroom Ravioli - \$35

Dessert (Select 1) - \$10.00

- Chocolate Cake
- Cheesecake
- Seasonal Crème Brûlée





DINNER BUFFET

Holiday Inn Dinner Buffet

\$57.00 per guest

- Fresh Baked Rolls and Butter
- Freshly Brewed Coffee and Tea

Choose Two Salads

- House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)
- Caesar Salad with a Creamy Dressing,
Seasoned Croutons and Parmesan Cheese
- Roasted Beet with Boursin Cheese
- Potato Salad

Choose Two Entrees

- Glazed Whole Salmon
- Grilled Herbed Chicken Breast
- Sliced Roast Beef Sirloin

Choose One Starch

- Steamed Rice
- Pilaf Rice
- Mashed Potatoes
- Roasted Potatoes

Choose One Vegetable

- Green Beans with Brown Butter
- Roasted Brussels Sprout with Bacon Bits
- Sauteed Seasonal Vegetables

Choose One Dessert

- Cheesecake
- Chocolate Cake
- Bite Size Assorted Dessert Squares





DINNER BUFFET

Asian Dinner Buffet

\$54.00 per guest

Soup

- Thai Coconut Vegetable Soup

Choose Two Appetizers

- Vegetable Spring Roll
- Shrimp Tempura
- Pan Fried Vegetable Dumplings
- Chicken Satay

Choose Three Entrees

- Ginger Beef
- Chicken Teriyaki
- Sweet & Sour Chicken
- Sweet & Sour Pork
- Glazed Honey Garlic Salmon

Choose Two Sides

- Oriental Fried Rice or Steamed Rice
- Vegetable Chow Mein
- Stir Fry Vegetables

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea





DINNER BUFFET

Taj Mahal Indian Dinner Buffet

\$50.00 per guest

- Butter Naan Bread
- Kuchumber Salad

Choose Two Appetizers

- Vegetable Samosas
- Beef Kabab
- Chicken Tikka
- Vegetable Spring Roll
- Fish Pakora

Choose Three Entrees

- Butter Chicken
- Chicken Biryani
- Beef Vindaloo
- Vegetable Biryani

Choose Two Sides

- Basmati Rice
 - Roasted Spice Potato
 - Buttered Vegetables
-
- Assorted Dessert Squares
 - Freshly Brewed Coffee and Tea **or** Chai Masala





DINNER BUFFET

Tuscan Italian Dinner Buffet

\$49.00 per guest

Choose One Soup

- Minestrone Soup
- Italian Wedding Soup

Choose One Salad

- Caprese Salad (Vine ripe Tomatoes, Buffalo Mozzarella, Balsamic Glazed and Fresh Basil)
- Caesar Salad with a Creamy Dressing, Seasoned Croutons and Parmesan Cheese
- House Salad with Choice of Dressing (Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)

Appetizers

- Antipasti Platter (Salami, Prosciutto, Capicola Ham, Olives, roasted Red Peppers, Pickled Beans, Pickled Onions, Baguette)
- Vine Ripe Tomatoes Bruschetta

Choose Two Entrees

- Chicken Parmigiana
- Spinach Ricotta Cannelloni
- Traditional Beef Lasagna
- Build your own Pasta & Sauce (Tomato or Cream Sauce)

Choose Two Sides

- Buttered Steam Vegetables
 - Rosemary Roasted Potatoes
 - Green Beans with Lemon Capers
-
- Assorted Dessert Squares
 - Freshly Brewed Coffee and Tea





DINNER BUFFET

Mexican Dinner Buffet

\$46.00 per guest

Choose Two Salads

- Corn and Black Bean Salad
- Caesar Salad with a Creamy Dressing, Seasoned Croutons and Parmesan Cheese
- House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)

Appetizer

- Tri-color chips with Salsa & Guacamole

Build your own taco & fajita

Choose Two Proteins

- Ground Beef
- Sliced Chicken
- Pulled Pork

Includes:

- Soft shell, hard shell, and taco bowls
- Sauteed Peppers & Onions
- Lettuce, Tomatoes, Cheese
- Sour Cream, Salsa, Guacamole

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea





DINNER BUFFET

Greek Dinner Buffet

\$48.00 per guest

Choose Two Salads

- Greek Salad
- Caesar Salad with a Creamy Dressing, Seasoned Croutons and Parmesan Cheese
- House Salad with Choice of Dressing
(Balsamic, Italian, Ranch, Blue Cheese, Thousand Island)

Appetizer

- Hummus & Pita
- Spanakopita & Tzatziki

Protein

- Chicken Skewers
- Pork Skewers

Sides

- Rice Pilaf
- Roasted Potatoes

- Assorted Dessert Squares
- Freshly Brewed Coffee and Tea





DINNER ENHANCEMENTS

Pasta Station - \$220.00 (serves up to 10 people)

- Variety of Pasta (choose 2: Fettuccini, Linguini, Spaghetti, Penne)
- Pasta Sauces (choose 2: Tomato, Cream, or Rosé)
- Protein (choose 2: Chicken, Ground Beef, or Pork)
- Vegetables (choose 3: Zucchini, Onion, Mushroom, Broccoli, Peppers, or Peas)

Turkey - \$350.00

- Slow Roasted Turkey
- Cranberry Sauce
- Home style Gravy
- Stuffing

Roast Beef - \$450.00

- Roast Beef
 - Natural au Jus
 - Horseradish
- 

A background image for the children's menu featuring a soft drink with a straw, a glass of orange juice, and a bowl of fruit including raspberries and pineapple chunks.

CHILDREN'S MENU

Children Menu

\$18.00 per guest

(For kids 0-10 years old)

- Grilled cheese with fries
- Chicken Tenders with fries
- Cheese Pizza
- Macaroni & Cheese

Children Aged 0-10 years old can select the buffet at half price.





LATE NIGHT SNACK

Pizza Bar

\$19.00 per guest

- Cheese
- Hawaiian
- Pepperoni

Build Your Own Poutine Bar

\$20.00 per guest

- French fries with cheese curds, gravy and assorted toppings

Grill Cheese & Fries

\$20.00 per guest





BEVERAGES

4 Litre Coffee Thermos & Tea	\$ 40.00
Cans Soft Drinks (355 ml cans)	\$ 3.50 each
Bottled Fruit Juice	\$ 4.50 each
Red Bull Energy Drinks	\$ 5.50 each
Pitcher of Iced tea (serves 10)	\$20.00 each
Pitcher of Orange, Apple, Grapefruit or Cranberry Juice (serves 10)	\$22.00 each
Unlimited fountain soft drinks (4-hour period, 2 Flavors - <i>Please choose flavors in advance</i>)	\$ 6.00 per person
Bottled Water	\$3.00 each

CASH BAR AND HOST BAR

Domestic Bottled Beer

(Molson Canadian, Bud Lite, Budweiser, Alexander Keith)

Host Bar	Cash Bar
\$7.00	\$8.00

Imported Beer

(Heineken, Corona)

\$7.50	\$8.50
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Coolers and Ciders

(Smirnoff Ice, Strongbow Cider)

\$7.50	\$8.50
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Highballs (1oz)

(Vodka, Gin, Dark rum, White rum, Rye, Scotch)

\$7.00	\$8.00
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Premium (1oz)

(Grey Goose Vodka, Bombay Gin, Ballantine Scotch, Bacardi Dark, Bacardi White, Baileys)

\$8.00	\$9.00
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Red wine/White wine

\$8.50	\$9.50
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Corkage Wine – The corkage fee to supply your own wine for tables during a dinner is \$12 per bottle.

The corkage fee is applied to all bottles delivered to the hotel, regardless of whether they are consumed or not. Please note: A bartender fee of \$35 per hour for a minimum of 3 hours will apply if the bar sales do not exceed \$400 for cash bar or host ticket bar.



BEVERAGES

White Wine

Depending on brand and what is available

starting at \$39.00 per bottle

Red Wine

Depending on brand and what is available

starting at \$39.00 per bottle

Champagne/ Prosecco

Depending on brand and what is available

starting at \$44.00 per bottle





CATERING POLICIES

Food and Beverage from Outside the Hotel

Due to City and Provincial Health Regulations the Hotel does not allow any outside food to be brought in with the exception of cakes which must be supplied by a licensed establishment. For the same reason, food that hasn't been consumed during the function is not allowed off the premises.

Display Materials

To avoid damage to wall coverings we do not allow the use of strong tape, tacks or any attachment for posters, flyers or written materials to the walls or doors.

Timing of Service

Timing of menus served as a package are as follows: breakfast and lunch buffet have a service period of 1 hour and dinner buffet has a service period of 1 hour and 30 minutes.

Start and Finish Time

Start and finish times for all functions are to be strictly adhered to. Set-up and dismantling times are to be specified at the time of booking.

Choice of Menu

We request that all menus be finalized a minimum of 14 days prior to the start of the event date in order to guarantee availability. Special dietary substitutions are available (in limited quantities) and must be arranged 14 days prior to the function. Menu prices quoted are subject to change. Signed banquet event orders are required at least 14 days prior to the event date in order to confirm the arrangements. **Buffets are designed to groups of 15 and over. An additional charge of \$5.00 per person will apply for groups of less than 15.**

Meeting or Function Room Assigned

A more suitable function space may be assigned to your group, should the number of guests or set-up requirements change. Room rental will be charged accordingly.

Penalties/ Fees/ 3rd Party Vendor Charges

Any charges incurred by the client or its 3rd party vendor with respect to an event will be passed onto the client and billed to the event contract. These charges must be settled in full before the completion of the event. These include but are not limited to fire department levies or damage to hotel property caused by client or 3rd party vendor.



CATERING POLICIES

Guaranteed Attendance

A guaranteed number of guests attending your food and beverage function are required three business days in advance of your event date. If the number is not received 7 business days in advance, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function you will be charge for the extra guests.

Method of Payment

A credit card is required to guarantee all function space. A non-refundable deposit is required to secure your room and will be used towards your final bill

For wedding and social events, a second deposit, to the amount of 50% of your final bill, is due **30 days** prior to the function date, with the remainder of your final bill due seven (7) business days prior to your function date. If there is still a remaining amount owing, the balance will be charged to the credit card on file the first business day after the function date. If the hotel owes the client, the amount will be refunded back to the credit card on file.

Cancellation Policy

Meeting space requires 30 days cancellation notice (initial deposit to hold space is non-refundable)

Cancellation within **30 days** of event will result in a charge of **50%** of the total value of the event.

Cancellation within **7 days** of event will result in **full charge** of the total value of the event

Security

The hotel does not assume liability or responsibility for damage to or loss of personal property or damage or loss to equipment left in the function room.

Audio / Visual

Your equipment requirements must be reserved directly through the hotel at least 72 hours in advance. Rental fees apply to all equipment. Three business days (72 hours) is required to avoid rental and labor charges for cancelled equipment.

Alcohol service

Only guests 18 and over will be served alcoholic beverages. Guests will be required to provide government issued photo identification. The hotel reserves the right to refuse service at the discretion of management.

Gratuities / Taxes

All food and beverage, meeting room rental and audio-visual equipment are subject to 18% gratuities, Also, 5% GST will be applied to your bill.

The background of the slide features a close-up of a silver microphone with a mesh grille on the right side. The rest of the background is filled with out-of-focus bokeh lights in warm tones like orange and yellow, and a few cooler blue and white lights. The text 'AUDIO VISUAL' is overlaid on the left side of the image.

AUDIO VISUAL

Power Bar
LCD Projector
Projection Screen 6'
Wireless Microphone
Podium
Flipchart/Whiteboard/ Markers
Sound Mixer
Dance Floor 15 ft. x 15 ft.
Stage

This is a partial listing of AV products and services available. Please inquire for additional services.