



Holiday Inn[™]

SARATOGA SPRINGS

2024-2025

Catering Menus

Breakfast



Holiday Inn
SARATOGA SPRINGS

Our Best Breakfast Buffet | \$23.00 per person (minimum 15 people)

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa, Chilled Juices & Milk
Fresh Sliced Fruits & Berries
Buttery Croissants and Selection of Pastries
Choice of: Individual Yogurts and Granola OR Oatmeal with Brown Sugar
Choice of: Hot Cakes or French Toast with Butter & Syrup
Buttery Scrambled Eggs
Crisp Applewood Bacon
Country Sausage Links
Seasoned Home Fried Potatoes

Add-Ons (per person)

Turkey Sausage \$2.00
Bagels with Cream Cheese & Jam or Avocado Toast \$3.00
Chef's Vegetarian Frittata (Gluten Free) \$4.00
Eggs Benedict or Biscuits & Sausage Gravy \$5.00
Make-your-own Waffle Station or Chef-Attended Omelet Station \$7.00 (Plus \$100 Chef Fee)

Continental Breakfast | \$17.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa, Chilled Juices & Milk
Fresh Sliced Fruit, Bananas & Berries
Greek and Fruit Yogurts with Granola and Cereal Assortment
Chef's Selection of Pastries
Assorted Bagels with Cream Cheese & Jam

Sunrise Continental | \$18.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa, Chilled Juices
Fresh Sliced Fruit, Bananas & Berries
Choice of: Hot Breakfast Sandwiches (with and without bacon or sausage) OR Egg Frittata (Gluten Free)
Greek and Fruit Yogurts and Assorted Cereal Bars

Traditional Morning Break | \$13.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa,
Selection of (2) from the following:
Assorted Bagels with Cream Cheese & Jam
Homemade Scones with Sweet Cream Dip
Assorted Danish
Assorted Muffins
Warm Iced Cinnamon Rolls
Whole Fruit & Berries

Coffee Break | \$5.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa (priced for one hour of replenishment)
Half Day (4 hour) Package ~ \$8.00 per person
Full Day (8 hour) Package ~ \$14.00 per person

On Consumption

Bottled Juices and Water \$5.00 each | Coffee by the Gallon \$50.00

Above packages are priced for one hour of replenishment but can be extended for an additional cost.
Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/2024

Breaks



Holiday Inn
SARATOGA SPRINGS

The County Fair | \$14.00 per person

Homemade Bookmakers Potato Chips with French Onion Dipping Sauce
Bavarian-style Soft Pretzels with Sam Adams Cheese Sauce
Cider Donuts and New York State Apples
Apple Cider and Lemonade

The Yoga Stretch (Gluten Free) | \$16.00 per person

Fresh Vegetable Crudite with Buttermilk Ranch Dip
Charcuterie Board (Meats, Cheeses, Peppers, Olives) with gluten free crackers
Mixed Nuts & Dried Fruit
Flavored Seltzers and Diet Soda

The Healthy Choice | \$14.00 per person

Individual Yogurts and Granola
Fresh Whole Fruits and Individual Bags of Trail Mix
Homemade Pita Chips with Hummus
Fresh Fruit Infused Water

The Ice Cream Social | \$12.00 per person

Vanilla Ice Cream
Assorted Sauces & Toppings
Root Beer
Whipped Cream & Cherries

Coffee Break | \$5.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa (priced for one hour of replenishment)
Half Day (4 hour) Package ~ \$8.00 per person
Full Day (8 hour) Package ~ \$14.00 per person

Beverage Refreshers (On Consumption)

Bottled Water and Fruit Juices - \$5.00 per bottle
Canned Soda, Lemonade and Iced Tea - \$5.00 per can
12 oz Cobalt Blue Glass Saratoga Water - \$6.00 per bottle
Fresh Brewed Coffee and Decaf - \$50.00 per gallon

Snacks (On Consumption)

Assorted Novelty Ice Cream Treats (Ice Cream Sandwiches, Cones, Popsicles, etc) @ \$60.00 per dozen
Assorted Cupcakes @ \$48.00 per dozen
Freshly Baked Cookies or Brownies @ \$25.00 per dozen

Individually Wrapped Snacks | \$5.00 per unit

Chips, Pretzels, Crackers
Granola and NutriGrain Bars
Whole Fruits (the season's freshest)
Assorted Candy Bars

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change.

Custom menus available. 07/2024

Brunch



Holiday Inn
SARATOGA SPRINGS

Hearty Brunch Buffet | \$26.00 per person

Coffee, Decaf, Tazo Tea Collection, Cocoa and Chilled Juices

Cinnamon Coffee Cake

Housemade Scones with Sweet Creamy Yogurt Dip

Fresh Sliced Fruits & Berries

Buttery Scrambled Eggs

Assorted Bagels with Chef's Flavored Cream Cheeses

Choice of one: Maple Bourbon Salmon Medallions or Chicken (Marsala, Piccata, or Dijon)

Honey Glazed Virginia Baked Ham

Roasted Red Potatoes

Add-Ons (per person)

Crisp Applewood Bacon; Pork or Turkey Sausage \$3.00

French Toast or Hot Cakes \$4.00

Eggs Benedict \$8.00

Chef-Attended Omelet or Pasta Station \$10.00 (Plus \$100 Chef Fee)

Stationary Pasta Display \$4.00

Dessert Station \$8.00

Parfait Station \$6.00

Mimosa Station \$5.00 per person (one hour); \$3.00 per person each added hour

Bloody Mary Station \$8.00 per person (one hour); \$3.00 per person each added hour



Above packages are priced for one hour of replenishment but can be extended for an additional cost. Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/2024

Lunch Buffets



Holiday Inn
SARATOGA SPRINGS

The Deli Bar | \$24.00 per person

Fresh Fruit Salad and Deli Salad, Homemade Bookmakers Potato Chips
Tossed Garden Salad with choice of dressings and condiments
Chef's Deli Sandwich Wraps and Subs (choice of 3)
Roast Beef & Cheddar | Turkey & American | Ham & Swiss | Chicken Salad
Egg Salad | Fresh Mozzarella, Tomato & Balsamic | Grilled Veggie
Assorted Dessert Bars, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

Fresh Garden Buffet | \$25.00 per person

Romaine & Spring Mix, Tomatoes, Red Onions, Cucumbers, Celery, Carrots, Peppers, Avocado, Croutons
Herb Feta Cheese, Walnut Pieces, Crumbled Bacon, Grilled Chicken Slices, Potato Salad,
Assorted Dressings, Choice of (1): Chicken Salad, Tuna Salad or Egg Salad, Rolls and Bread Sticks
Mini Sorbet or Italian Ice Cups, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Fiesta | \$26.00 per person

Southwestern Garden Salad with Chipotle Ranch and Lime Vinaigrette Dressings
Soft Taco Shells and choice of (2): Pulled Pork | Seasoned Beef | Grilled Chicken | Cilantro Lime Shrimp
Shredded Lettuce, Black Olives, Diced Tomatoes, Zesty Salsa & Sour Cream, Cheddar Cheese
Spanish Rice and Black Beans (V), Cinnamon Sugar Churros with Chocolate Dip,
Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Tuscan Sun | \$26.00 per person

Romaine Caesar Salad and Italian Pasta Salad; choice of (1) Vegetarian Pasta:
Pasta Primavera | Tortellini & Broccoli Alfredo | Baked Ziti | Three-Cheese Lasagna
choice of (2) entrees: Chicken Caprese (GF) | Tuscan Chicken with Sundried Tomatoes & Spinach
Sweet Sausage & Peppers | Italian Meatballs | Shrimp Scampi over Capellini
Italian Mini Dessert Assortment; Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The New Yorker | \$27.00 per person

Choice of (2) Meats: Charbroiled Sirloin Burgers | Pulled Pork | Bourbon BBQ Grilled Chicken
Grinder and Sandwich Rolls, Deli Salad, Homemade Bookmakers Potato Chips
Sautéed Onions, mushrooms, Bacon Strips, American & Swiss Cheeses, Lettuce, Tomato and Condiments
Ice Cream Cups or Novelty Treats, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Executive | \$29.00 per person

Tossed Garden Salad with Ranch, Balsamic, Raspberry Vinaigrette Dressings, Rolls & Butter
Oven Browned Potatoes and Sliced Honey Glazed Carrots; Choice of (2) Hot Entrees:
Sliced London Broil with Roasted Shallot au jus (GF) | Pasta Primavera | Three Cheese Lasagna (V)
Honey Chicken Dijon | BBQ Bourbon Glazed Grilled Chicken (GF) | Sweet Sausage & Peppers (GF)
Chef's Homemade Seasonal Dessert, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

Add a Hot Entree for \$5.00 more per person to any Buffet Package:

BBQ Bourbon Glazed Grilled Chicken (GF) | Italian Meatballs | Sweet Sausage & Peppers (GF)
Three Cheese Lasagna (V) | Pasta Primavera (V) | Baked Ziti (V) | Cavatappi Mac & Cheese (V)

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/24
A minimum guarantee of 15 people is required for each package. Custom menus available.

Plated Lunch



Holiday Inn

SARATOGA SPRINGS

Choice of two entree selections, includes:
Mixed garden salad with house dressing
chef's accompaniments, parmesan bread sticks basket
unsweetened iced tea, and dessert with coffee and tea service.

Vegetarian - \$25.00 per person

Pasta Primavera with roasted vegetables tossed with olive oil and roasted red pepper pesto (Vegan)
Three Cheese Lasagna
Grilled Portabella Mushroom with chimichurri sauce (Vegan/Gluten Free)
Breaded Eggplant Stack with roasted red peppers, basil, fresh mozzarella, topped with vodka sauce and finished with balsamic glaze

Chicken - \$28.00 per person

Chicken Caprese (GF) Balsamic Marinated Grilled Chicken Breast topped with spinach, mozzarella, tomato and basil
Chicken Rita - Lightly floured and sauteed in Marsala wine with spinach, mushrooms and roasted tomatoes
Chicken Parmesan over Capellini Pasta
Chicken Milanese - Breaded and sauteed in a fresh lemon wine sauce

Beef - \$35.00 per person

Char-grilled Flank Steak with roasted garlic butter (GF)
Sliced Sirloin with whiskey mushroom gravy (GF)
Beer Braised Short Rib with pan jus (GF)
Savory Pot Roast with roasted vegetables (GF)

Fish/Shellfish - \$31.00 per person

Citrus Grilled Salmon (GF)
Baked New England Crusted Cod
Blackened Swordfish (GF)

Add a cup of soup to an entree for \$4.00 per person

Box Lunch Options

Deli Box Lunch | \$24.00 per person

Sandwich Assortment: (Choice of Three)
Roast Beef & Cheddar, Ham & Swiss, Roast Turkey and American Cheese, Tuna Salad, Chicken Salad, Grilled Veggie (V) or Caprese Wrap (V)
Served in a wrap or mini sub roll (chef's choice unless specified) with condiments, whole fruit, potato chips, cookie and beverage (bottled water or canned soda)

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/24
Custom menus available.

Hors d'oeuvres



Holiday Inn

SARATOGA SPRINGS

Displayed Platters & Dips (to serve 50 people)

- Fresh Vegetable Crudite \$120
- Tomato Bruschetta with Garlic, Red Onion, Basil & Parmesan \$120
- Fresh Fruit, Grapes & Berries with Creamy Yogurt Dip \$135
- Imported & Domestic Cheeses & Crackers \$135
- Warm Spinach Artichoke Dip with homemade pita chips \$125
- Italian or Swedish Cocktail Meatballs \$100
- Boneless Chicken Bites - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$130
- Chicken Wings - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$130
- Charcuterie Board (GF) \$150
- Shrimp Cocktail (GF) \$150

Hand Passed Hors d'oeuvres (per 50 pieces)

- Smoked Bleu Cheese Crostini with Scallions & Raspberry Drizzle \$85
- Cocktail Franks in Puff Pastry \$120
- Mini Chicken Cordon Bleu \$100
- Pork Pot Stickers \$110
- Sausage-stuffed Mushrooms \$100
- Vegetable-stuffed Mushrooms (Vegan) \$100
- Vegetable Spring Rolls \$130
- Chicken Satay with Sweet Chili Glaze (GF) \$130
- Mini Assorted Quiches \$140
- Breaded Mozzarella Sticks with Marinara \$110
- Breaded Chicken Tenders \$130
- Carmelized Bacon Skewers (GF) \$135
- Smoked Chicken Quesadillas \$125
- Crispy Asparagus with Asiago Cheese in Filo \$175
- Shaved Tenderloin on Crostini with gorgonzola and balsamic glaze \$160
- Firecracker Shrimp in Red Chili Sauce \$175
- Coconut Shrimp \$175
- Mini Crab Cakes \$175
- Bacon-wrapped Scallops (GF) \$175

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/24
Custom menus available.

Plated Dinner



Holiday Inn
SARATOGA SPRINGS

Starters

- Fresh Seasonal Fruit & Berries Plate
- Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
- Romaine Caesar Salad with house made garlic croutons
- Spinach Salad with goat cheese, red onions, sliced strawberries and toasted pecans in balsamic vinaigrette
- Classic Wedge with bleu cheese, bacon, red onion, tomatoes and cucumbers

Entree Selection (choice of three)

Chicken - \$32.00 per person

- Prosciutto, spinach and fontanella stuffed Chicken Breast, roasted garlic bechamel (GF)
- Chicken Piccata in a lemon, butter sauce with capers
- Tuscan Chicken with sun-dried tomatoes and spinach in white wine cream sauce
- Chicken Cordon Bleu - breaded and stuffed with ham & Swiss cheese

Fish/Shellfish - \$35.00 per person

- Baked Salmon with maple bourbon glaze
- Grilled Mahi Mahi with pineapple salsa
- Crab Stuffed Sole with florentine sauce

Beef (Gluten Free) - \$42.00 per person

- Sliced London Broil with gorgonzola cream sauce
- Slow-roasted red wine braised Short Rib
- Char-grilled 10 oz Top Sirloin Steak - \$49.00 per person
- 12 oz Slow-roasted Prime Rib of Beef au jus (minimum of 12 people) - \$59.00 per person
- Duet Plate: Petit Filet with crabmeat-stuffed shrimp - \$70.00 per person

Vegetarian - \$30.00 per person

- Tomato Basil Penne Pasta with vegetables & feta cheese
- Mushroom Ravioli with vegetables in pesto cream sauce
- Vegetable-stuffed Bell Pepper with balsamic reduction (Vegan)
- Chef's Ratatouille with fresh garlic and herbs (Vegan)
- Vegetable Coconut Curry over jasmine rice (Vegan)

Classic - \$30.00 per person

- Roast Turkey Breast with herb stuffing and gravy
- Sliced Roast Pork Loin with pineapple mustard glaze

Unless specified, all entrees are served with chef's pairing of starch and vegetable.

Desserts (select one):

- Ice Cream with strawberries | Chocolate Truffle Cake | Carrot Cake | Apple Pie
- Chocolate Peanut Butter Pie | Cheesecake | Brownie Sundae | Chef's Seasonal Themed Dessert

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/24
Custom menus available.

Dinner Buffets



Holiday Inn
SARATOGA SPRINGS

The House Specialty - \$45.00 per person

Fresh Salads | Chilled Platters (choice of two)

Fresh Seasonal Fruit & Berries | Marinated Grilled Vegetable Display
Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
Romaine Caesar Salad with Rye & Pumpernickel Croutons
Spinach Salad with Goat Cheese, Red Onions, Sliced Strawberries and Toasted Pecans

Entree Selection (choice of two)

Honey Dijon Chicken | Chicken Milanese | Chicken Marsala | Citrus Grilled Salmon
Baked Haddock in Lemon Sauce | Shrimp & Scallops Penne in Chardonnay Herb Sauce
Sliced London Broil with Roasted Shallot au jus (GF) | Red Wine Braised Beef Short Ribs (GF)

Vegetarian Selection (choice of one)

Fresh Vegetable Stir Fry over Jasmine Rice (GF/Vegan) | Tortellini & Broccoli Alfredo
Bowtie Pasta with Fresh Vegetables & Pesto | Three-Cheese Macaroni & Cheese
Includes Chef's Potato and Vegetable, Dinner Rolls, Assortment of (3) Dessert selections,
and Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

Add a VIP Carving Station*

Roast Pork Loin with Pineapple Mustard Glaze **\$8.00 per person**
Roast Turkey Breast with Cranberry Mayonnaise **\$9.00 per person**
Beef Tenderloin with Creamy Gorgonzola Sauce **\$15.00 per person**
Slow-roasted Prime Rib of Beef au jus **\$20.00 per person**

*** A one-time carving fee of \$100 will apply**

The Italian Feast- \$42.00 per person

Fresh Salads | Chilled Platters (choice of two)

Antipasto Salad Platter
Mixed Garden Salad with grape tomatoes, cucumbers and shredded carrots
Romaine Caesar Salad with Rye & Pumpernickel Croutons

Entree Selection (choice of four)

Three Cheese Lasagna (V) | Eggplant Parmesan (V) | Swordfish Piccata | Shrimp Scampi
Tuscan Chicken or Chicken Parmesan | Meatball Stuffed Bell Peppers Parmesan
Includes Warm Garlic Italian Bread, Italian Mini Dessert Display and
Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

Dining Stations



Holiday Inn
SARATOGA SPRINGS

Chef-attended Carving Stations - per person

Packages include mini rolls, condiments, and Chef's roasted potatoes and grilled vegetables

Classic Oven Roasted Turkey Breast with Cranberry Mayo - \$17.00

Honey Glazed Ham with Pineapple and Brown Sugar - \$17.00

Slow Roasted Pork Tenderloin with Pineapple Mustard Glaze - \$16.00

Roast Top Sirloin of Beef with Roasted Shallot au jus and Horseradish Sauce - \$20.00

Roast Tenderloin of Beef with Horseradish - \$31.00

Slow Roasted Prime Rib of Beef au jus - \$35.00

A one-time \$100.00 carving fee will apply

Chef-attended Pasta Station - per person

Served with shaved parmesan cheese and garlic bread

Create your own pasta dish with a selection of Pastas, Seasonings, Toppings, Sauces and fresh parsley - \$18.00

A one-time \$100.00 chef fee will apply

Stationary Pasta Display (includes 2 pasta selections) with garlic bread - \$14.00

Fajita & Taco Station - per person

Served with Black Beans, Street Corn & Spanish Rice

Warm Soft Tortilla Rounds and Crispy Taco Shells with Seasoned Beef, Grilled Chicken, Steak Strips,

Onions & Peppers, Chopped Lettuce, Tomatoes, Black Olives, Shredded Cheddar,

Pico de Gallo, Salsa & Sour Cream - \$16.00

Sliders Station - per person

Served with Homemade Potato Chips or French Fries and Cole Slaw

Mini Cheeseburgers and Award Winning BBQ Pulled Pork on slider rolls with ketchup, mayo, & bleu cheese - \$15.00

Spring Garden Station - per person

Served with Parmesan Bread Sticks

Chilled Marinated Grilled Vegetable Display, Tossed Greens with Grape Tomatoes, Cucumbers and Shredded Carrots, Dressings; Build your own Caesar Salad - Romaine Lettuce, Shaved Parmesan, Grilled Chicken, Bacon, Artichoke Hearts and Creamy Caesar Dressing - \$15.00

Smashed Potato or Mac N Cheese Station - per person

With chef's assortment of yummy toppings, including roasted garlic, artisan cheeses, bacon, tomatoes, caramelized onions, chives, broccoli and fresh herbs - \$14.00

Flatbread Pizza Station - per person

Chef's creative selection of assorted flatbread pizzas, served with choice of Romaine Caesar Salad or Tossed Salad with choice of dressings - \$16.00

Dessert & Coffee Station - per person

Freshly Brewed Coffee and Decaf, Herbal Hot Tea Assortment, Hot Cocoa; Lavish Display of Mini Cheesecakes, Eclairs, Creme Puffs, Petit Fours; Brownies & Cookies - \$15.00 per person

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/24
A minimum of 3 stations is required for existing pricing. Custom menus available.

Bar Pricing



Holiday Inn

SARATOGA SPRINGS

Open Bar - per person

Beer, Wine and Soda

\$16.00 first hour | \$6.00 each consecutive hour added

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda, Iced Tea & Lemonade

House Brands

\$18.00 first hour | \$7.00 each consecutive hour added

House Brands of Gin, Vodka, Rum, Spiced Rum, Whiskey, Bourbon, Scotch, Tequila

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda and Mixers

Premium Brands

\$20.00 first hour | \$8 each consecutive hour added

Tanqueray Gin, Absolut & Titos Vodkas, Bacardi & Captain Morgan Rums, Seagram's 7,

Jack Daniels, Dewars White Label, Kahlua, DiSaronno Amaretto, Patron Tequila

4 House & Premium Bottled Beers

House & Premium Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda and Mixers

Soda Bar

\$3.00 first hour | \$1.50 each consecutive hour added

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda & Tonic, Iced Tea & Lemonade

Cash Bar / Consumption Bar Tab Pricing

Beer:

House Bottles \$5.00 each | Premium Bottles \$6.00 each | Craft Bottles \$7.00 and up

Wine by the Glass:

House \$9.00 | Premium \$12.00 and up

Mixed Drinks:

\$10.00 and up

Champagne and Wine by the Bottle:

Pricing available upon request

Bar Surcharge

\$100 flat free will be applied if a minimum of \$300.00 in cash bar proceeds is not reached per bar. No charge if minimum is reached.



According to NY State Law, we only serve (1) drink per person at any time, and we will not serve those we deem to be intoxicated. NYS minimum drinking age is 21. Picture ID is required.

Pricing is subject to NYS sales tax and 20% service charge/admin fee and is subject to change. 07/24

AV MENU



AUDIO

WIRELESS HANDHELD MICROPHONE	\$ 75
WIRELESS LAVALIER (LAPEL)	\$ 75
PODIUM WITH WIRELESS MICROPHONE	\$ 75
PANEL MICROPHONE	\$ 75
4-CHANNEL ANALOG MIXER	\$ 50
12-CHANNEL ANALOG MIXER	\$ 100
POWERED SPEAKER	\$ 100

MISCELLANEOUS

FLIPCHART WITH MARKERS	\$ 35
POLYCOM SYSTEM	\$ 50
WINDOWS LAPTOP	\$ 100
SMALL WHITE BOARD WITH MARKERS	\$ 50
LARGE WHITE BOARD WITH MARKERS	\$ 75
WIRELESS PRESENTATION REMOTE	\$ 20
STAGE BACKDROP PIPE & DRAPE	\$ 50

LARGE MEETING PACKAGE

4K LCD PROJECTOR (5000 LUMENS)
133" WIDE SCREEN WITH UNDERSKIRT
CART & CABLES WITH POWER DROP
PODIUM WITH WIRELESS MICROPHONE
4-CHANNEL ANALOG MIXER
WIRELESS PRESENTATION REMOTE
POWERED SPEAKER WITH AUDIO HOOKUP

\$600 PER DAY'S USE

VIDEO

4K LCD PROJECTOR (5000 LUMENS)	\$ 400
133" WIDE SCREEN WITH UNDERSKIRT	\$ 100
LCD PROJECTOR (3200 LUMENS)	\$ 250
100" SCREEN WITH UNDERSKIRT	\$ 75
WIDESCREEN TV / CART	\$ 100
CONFIDENCE MONITOR	\$ 100

SUPPORT

AV SETUP & RECOVERY	N/C
TECHNICIAN SUPPORT	\$ 75/HR

*ADDITIONAL ADAPTERS MAY NOT BE
AVAILABLE FOR CLIENT PROVIDED LAPTOPS

SMALL MEETING PACKAGE

LCD PROJECTOR (3200 LUMENS)
100" SCREEN WITH UNDERSKIRT
CART & CABLES WITH POWER DROP
PODIUM WITH WIRELESS MICROPHONE
WIRELESS PRESENTATION REMOTE
HOUSE SPEAKER WITH AUDIO HOOKUP

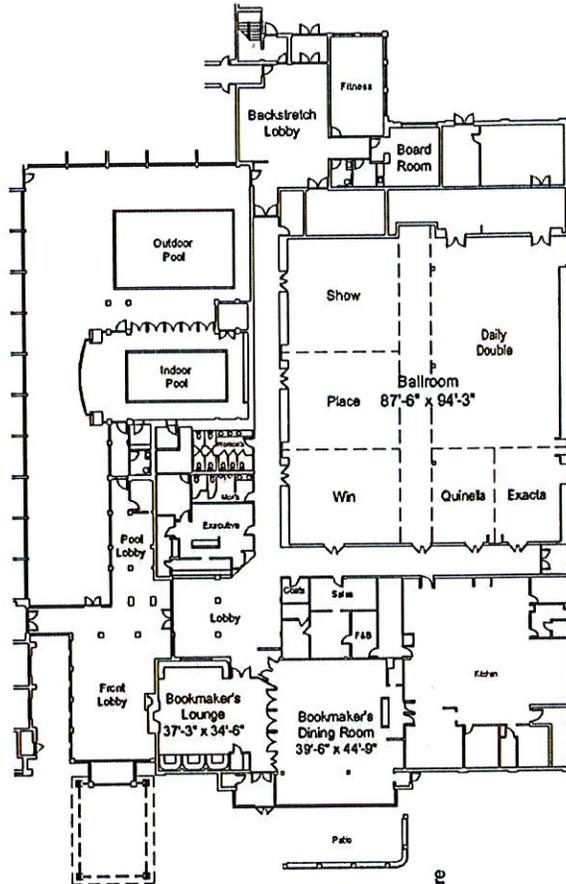
\$400 PER DAY'S USE

ALL AV CHARGES ARE SUBJECT TO NYS SALES TAX & 20% SERVICE ADMIN FEE AND ARE SUBJECT TO CHANGE
ALL AV ITEMS INCLUDE 30 MINUTES OF SETUP/TECH SUPPORT

07/2024



HOTEL FLOOR PLAN



Meeting Space	Square Footage	Dimensions	Ceiling Height	Conference	Hollow Square	U-Shape	Classroom	Banquet	Reception	Theater
Quinella	792	22' x 36'	12'	20	20	20	30	30	30	40
Exacta	792	22' x 36'	12'	20	20	20	30	30	30	40
Quinella/Exacta (combined)	1,610	45' x 36'	12'	45	45	N/A	80	75	75	75
Daily Double Ballroom	4,794	45' x 94'	12'	N/A	N/A	N/A	300	300	400	500
Daily Double Rear	2,610	45' x 58'	12'	N/A	N/A	N/A	180	200	300	300
Win	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Place	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Show	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Win/Place/Show (combined)	3,384	36' x 94'	12'	N/A	N/A	N/A	250	200	350	325
Parimutuel Hall	8,178	87' x 94'	12'	N/A	N/A	N/A	500	500	750	750
Backstretch Board Room	250	15' x 17'	9'-6"	14	N/A	N/A	N/A	N/A	N/A	N/A