



Wyndham Garden Austin & Woodward Conference Center

Meeting Refreshment Packages

A \$35 CHARGE WILL BE ASSESSED ON MEALS SERVED FOR LESS THAN 25 GUESTS

EACH BREAK IS AVAILABLE FOR 45 MINUTES

ALL THREE BREAKS MUST OCCUR ON THE SAME CALENDAR DAY TO QUALIFY FOR PACKAGE PRICING

All American Package

MORNING WAKE UP BREAK: ASSORTED BREAKFAST PASTRIES & MUFFINS, CHILLED FRUIT JUICES, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED SOFT DRINKS

MID-MORNING BREAK: REGULAR AND DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED SOFT DRINKS

AFTERNOON BREAK: FRESHLY BAKED COOKIES & ICED TEA

\$25 PER PERSON

Healthy Package

MORNING WAKE UP BREAK: ASSORTED HEALTHY MUFFINS, INDIVIDUAL YOGURTS, GRANOLA BARS, SLICED SEASONAL FRESH FRUIT, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED FRUIT JUICES

MID-MORNING BREAK: REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED FRUIT JUICES

AFTERNOON BREAK: WHOLE FRUIT, MIXED NUTS, OATMEAL RAISIN COOKIES, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED FRUIT JUICES

\$27 PER PERSON

Fiesta Package

MORNING WAKE UP BREAK: ASSORTED BREAKFAST TACOS (EGG & BACON, EGG & SAUSAGE, EGG & POTATO), HOUSE MADE SALSA, SHREDDED CHEESE, SLICED SEASONAL FRESH FRUIT, CHILLED FRUIT JUICES, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED SOFT DRINKS

MID-MORNING BREAK: REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED SOFT DRINKS

AFTERNOON BREAK: TRI-COLORED TORTILLA CHIPS WITH CHILI CON QUESO, HOUSE MADE SALSA, CHURROS & ASSORTED SOFT DRINKS

\$28 PER PERSON

BUNDLE YOUR MEETING PACKAGE WITH LUNCH AND RECEIVE **\$2.00 OFF** PLATED OR THEMED LUNCHES ONLY, DOES NOT INCLUDE LIGHT LUNCH OPTIONS.

UPGRADE ANY PACKAGE TO STARBUCKS® COFFEE FOR AN ADDITIONAL

\$3 PER PERSON

ALL DAY Beverage Service (up to 8 hours of service)

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED SOFT DRINKS,

\$14 PER PERSON

Half Day Beverage Service (up to 4 hours of service)

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, SELECTION OF TAZO® HOT TEAS & ASSORTED SOFT DRINKS,

\$12 PER PERSON

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Continental Breakfasts

A \$35 CHARGE WILL BE ASSESSED ON MEALS SERVED FOR LESS THAN 25 GUESTS.

CONTINENTAL BREAKFASTS ARE AVAILABLE FOR 1 HOUR OF SERVICE.

CONTINENTAL BREAKFASTS ARE SERVED WITH CHILLED ORANGE, APPLE AND CRANBERRY JUICES,
FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & A SELECTION OF TAZO® HOT TEAS

Traditional Continental -WHOLE SEASONAL FRESH FRUIT, ASSORTED BREAKFAST PASTRIES, MUFFINS WITH BUTTER & PRESERVES.

\$15 PER PERSON

Capital Continental -SLICED SEASONAL FRESH FRUIT, ASSORTED BREAKFAST PASTRIES, MUFFINS WITH BUTTER & PRESERVES
BAGELS WITH CREAM CHEESE.

\$17 PER PERSON

Spa Continental -SLICED SEASONAL FRESH FRUIT, MUFFINS WITH BUTTER & PRESERVES, ASSORTED GREEK YOGURTS &
GRANOLA BARS

\$18 PER PERSON

Tejas Continental -WHOLE SEASONAL FRESH FRUIT, ASSORTED BREAKFAST TACOS (EGG & BACON, EGG & SAUSAGE,
EGG & POTATO) WITH HOUSE MADE SALSA & SHREDDED CHEESE

\$19 PER PERSON

Breakfast Enhancements

Steel Cut Oats -SERVED WITH BROWN SUGAR, PECANS, RAISINS, CHERRIES & APRICOTS

\$4 PER PERSON

Scrambled Eggs -**\$5 PER PERSON**

Meats -THICK CUT BACON, COUNTRY SAUSAGE LINKS, 5 OZ. BONE-IN HAM STEAK, TURKEY BACON OR TURKEY SAUSAGE

\$6 PER PERSON PER MEAT

Omelet Station-EGGS & OMELETS COOKED TO ORDER. ASSORTED INGREDIENTS TO INCLUDE: HAM, SWEET BELL PEPPERS,
MUSHROOMS, ONIONS, TOMATOES, CRUMBLED BACON, SPINACH, CHEDDAR CHEESE & HOUSE MADE SALSA
CHEF ATTENDANT REQUIRED @\$60 PER HOUR (INCLUDES 1 ATTENDANT PER 50 GUESTS)

\$10 PER PERSON

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Plated Breakfast Selections

BREAKFAST IS AVAILABLE FOR 1 HOUR OF SERVICE.

PLATED BREAKFAST SELECTIONS ARE SERVED WITH CHILLED ORANGE, APPLE AND CRANBERRY JUICES, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & A SELECTION OF TAZO® HOT TEAS

All American Plated Breakfast -FLUFFY SCRAMBLED EGGS, HOME-FRIED POTATOES, WARM BUTTERMILK BISCUITS WITH COUNTRY GRAVY WITH A CHOICE OF THICK SMOKED BACON, SAUSAGE LINKS OR 5 OZ. BONE-IN HAM STEAK
\$16 PER PERSON

Migas Plated Breakfast -SCRAMBLED EGGS WITH BELL PEPPER, ONION, CHEESE & TORTILLA STRIPS WITH A CHOICE OF HOME-FRIED POTATOES OR REFRIED BLACK BEANS. SERVED WITH HOUSE MADE SALSA AND WARM FLOUR TORTILLAS. CHOICE OF THICK SMOKED BACON, SAUSAGE LINKS OR 5 OZ. BONE-IN HAM STEAK
\$17 PER PERSON

French Toast Plated Breakfast -THICK-CUT TEXAS STYLE FRENCH TOAST MAPLE SYRUP, FLUFFY SCRAMBLED EGGS AND A CHOICE OF THICK SMOKED BACON, SAUSAGE LINKS OR 5 OZ. BONE-IN HAM STEAK
\$18 PER PERSON

Heart Healthy -EGGBEATERS SCRAMBLED WITH BASIL, TOMATOES & MUSHROOMS, COUNTRY STYLE POTATOES WITH BELL PEPPER & ONIONS, ASSORTED SLICED SEASONAL FRUIT AND A CHOICE OF MORNING STAR VEGGIE SAUSAGE OR TURKEY SAUSAGE.
\$19 PER PERSON

New York Steak & Eggs -FLUFFY SCRAMBLED EGGS, GRILLED 6 OZ. NY STRIP LOIN STEAK (SERVED MEDIUM) HOME-FRIED POTATOES
\$23 PER PERSON

Breakfast Buffet Selections

BREAKFAST BUFFETS ARE AVAILABLE FOR 1 HOUR OF SERVICE.

BUFFET BREAKFAST ARE SERVED WITH CHILLED ORANGE, APPLE AND CRANBERRY JUICES, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & A SELECTION OF TAZO® HOT TEAS

A \$35 CHARGE WILL BE ASSESSED ON BUFFET MEALS SERVED FOR LESS THAN 25 GUESTS.

Buenos Días -TRADITIONAL MIGAS SERVED WITH PAPAS RANCHEROS, REFRIED BLACK BEANS WITH COJITA CHEESE, HOUSE MADE SALSA, SHREDDED CHEESE & JALAPENOS, WARM FLOUR TORTILLAS.
CHOICE OF 2 MEATS - THICK SMOKED BACON, SAUSAGE LINKS OR 5 OZ. BONE-IN HAM STEAK
\$21 PER PERSON

Country Breakfast -FLUFFY SCRAMBLED EGGS, SLICED SEASONAL FRESH FRUIT, SAVORY SMOKED CHEDDAR GRITS, HOME FRIED POTATOES AND WITH BUTTERMILK BISCUIT & RED EYE GRAVY.
CHOICE OF 2 MEATS - THICK SMOKED BACON, SAUSAGE LINKS OR 5 OZ. BONE-IN HAM STEAK
\$22 PER PERSON

All American — SERVED WITH SLICED SEASONAL FRESH FRUIT, FLUFFY SCRAMBLED EGGS, HOME-FRIED POTATOES AND ASSORTED BREAKFAST PASTRIES, MUFFINS & BISCUITS.
CHOICE OF GOLDEN FRENCH TOAST OR FLUFFY BUTTERMILK PANCAKES SERVED WITH MAPLE SYRUP
CHOICE OF 2 MEATS - THICK SMOKED BACON, SAUSAGE LINKS OR 5 OZ. BONE-IN HAM STEAK
\$23 PER PERSON

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A la Carte

Beverages

FRESHLY BREWED COFFEE	\$42 PER GALLON
FRESHLY BREWED DECAFFEINATED COFFEE	\$42 PER GALLON
ASSORTED TAZO® HOT TEAS	\$42 PER GALLON
STARBUCKS® COFFEE	\$49 PER GALLON
ASSORTED FRUIT JUICES (ORANGE, GRAPEFRUIT, CRANBERRY, APPLE)	\$25 EACH / PER QUART
ICED TEA	\$36 PER GALLON
CHILLED LEMONADE	\$36 PER GALLON
ASSORTED SOFT DRINKS	\$2.50 EACH
BOTTLED WATER (STILL OR SPARKLING)	\$2.50 EACH

Breakfast

CHOICE OF ASSORTED BREAKFAST PASTRIES, MUFFINS OR CROISSANTS	\$32 PER DOZEN
BAGELS WITH CREAM CHEESE	\$34 PER DOZEN
ASSORTED GRANOLA OR ENERGY BARS	\$24 PER DOZEN
ASSORTED BREAKFAST TACOS (BACON, SAUSAGE, & POTATO)	\$38 PER DOZEN
HAM & CHEESE CROISSANTS	\$36 PER DOZEN
SLICED SEASONAL FRESH FRUIT	\$5 PER PERSON
WHOLE FRESH FRUIT	\$1.50 PER PIECE
INDIVIDUAL YOGURT	\$2 EACH

Snacks

FRESHLY BAKED COOKIES	\$30 PER DOZEN
FUDGE BROWNIES	\$31 PER DOZEN
ASSORTED CANDY SELECTIONS	\$22 PER DOZEN
INDIVIDUAL BAGS OF CHIPS	\$3 PER BAG
TRI-COLORED TORTILLA CHIPS WITH HOUSE MADE SALSA	\$6 PER PERSON
TRI-COLORED TORTILLA CHIPS WITH CHILI CON QUESO	\$6 PER PERSON
GOURMET POTATO CHIPS WITH FRENCH ONION DIP	\$5 PER PERSON
SNACK MIX	\$5 PER PERSON
BUTTERY POPCORN	\$3 PER PERSON
PRETZELS BITES & MUSTARD	\$4 PER PERSON
MIXED NUTS	\$26 PER POUND

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Theme Breaks

MINIMUM OF 15 GUESTS
AVAILABLE FOR 45 MINUTES OF SERVICE

Cookie Jar

FRESHLY BAKED COOKIES
CHILLED REGULAR & CHOCOLATE MILK
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

\$12 PER PERSON

Happy Trails

CREATE YOUR OWN TRAIL MIX
M&Ms, WASABI PEAS, RAISINS, CHEX MIX, PRETZELS, WHITE CHOCOLATE CHIPS, MIXED NUTS & DRIED CHERRIES
BOTTLED SMOOTHIES

\$14 PER PERSON

Caliente

HOUSE MADE SALSA, GUACAMOLE, CHILI CON QUESO & TRI-COLORED TORTILLA CHIPS
CHURROS
ASSORTED SOFT DRINKS

\$14 PER PERSON

S'mores

ASSORTED GRAHAM CRACKERS, ASSORTED CHOCOLATE BARS, MARSHMALLOWS & PEANUT BUTTER
BANANA IN VANILLA SYRUP & MACERATED STRAWBERRIES
CHILLED REGULAR & CHOCOLATE MILK
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

\$14 PER PERSON

Ballpark

WARM PRETZEL BITES WITH DELI MUSTARD
BUTTER POPCORN, GOURMET CHIPS & SALTED PEANUTS
FRESHLY BAKED COOKIES
ASSORTED SOFT DRINKS

\$16 PER PERSON

ALSO SEE RECEPTION PACKAGES FOR ADDITIONAL IDEAS

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Light Luncheon Selections

LIGHT LUNCHEON SELECTIONS ARE SERVED PLATED, OR BOXED UPON REQUEST,
WITH FRESHLY BAKED COOKIES OR FUDGE BROWNIES
ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & A SELECTION OF TAZO® HOT TEAS
BOXED LUNCHES NOT AVAILABLE FOR MORE THAN 50 GUESTS TO SUPPORT OUR GREEN INITIATIVE
Light Lunch Selections are available for 1 hour of service.

Deli Sandwiches

CHOICE OF 2 SANDWICHES, SERVED WITH GOURMET CHIPS, DILL PICKLE SPEAR, FRUIT GARNISH & CONDIMENTS
\$20 PER PERSON

TURKEY: DELI SLICED SMOKED TURKEY BREAST WITH SWISS CHEESE SERVED ON FOCACCIA BREAD

ROAST BEEF: DELI SLICED ROAST BEEF WITH CHEDDAR CHEESE SERVED ON FRENCH BREAD

HAM: DELI SLICED HONEY CURED HAM WITH AMERICAN CHEESE SERVED ON A CROISSANT

CHICKEN SALAD: DICED BREAST OF CHICKEN TOSSED WITH MAYONNAISE, CELERY, RED ONIONS & SEASONING SERVED ON WHOLE WHEAT BREAD

VEGGIE: GRILLED PORTOBELLO MUSHROOM, ROASTED RED PEPPER, LETTUCE, TOMATO & SPROUTS WITH BLUE CHEESE SERVED ON CIABATTA BREAD

Wraps

CHOICE OF 2 WRAPS, SERVED WITH GOURMET CHIPS, DILL PICKLE SPEAR, FRUIT GARNISH & CONDIMENTS
\$20 PER PERSON

CHICKEN CAESAR: CHILLED SLICED GRILLED CHICKEN BREAST, ROMAINE LETTUCE, PARMESAN CHEESE TOSSED IN A CREAMY CAESAR DRESSING SERVED IN A SPINACH TORTILLA

SOUTHWESTERN: GRILLED CHICKEN BREAST, MIXED FIELD GREENS, BLACK BEANS, AVOCADO, AND ROASTED CORN TOSSED IN OUR HOUSE MADE CHIPOTLE RANCH DRESSING SERVED IN A JALAPENO CHEESE TORTILLA

TURKEY: SLICED SMOKED TURKEY, FIELD GREENS, SLICED TOMATOES, & SWISS CHEESE WITH HONEY MUSTARD DRESSING SERVED IN A SPINACH TORTILLA

VEGGIE: GRILLED PORTOBELLO MUSHROOM, ROASTED RED PEPPER, LETTUCE, TOMATO, SPROUTS WITH BLUE CHEESE & CREAMY HOMEMADE GARLIC HUMMUS SPREAD SERVED IN A WHOLE WHEAT TORTILLA

Salads

CHOICE OF 2 SALADS, SERVED WITH ASSORTED ROLLS & BUTTER
\$20 PER PERSON

CHICKEN CAESAR SALAD: CHILLED SLICED GRILLED CHICKEN, ROMAINE LETTUCE, PARMESAN CHEESE & CROUTONS WITH CREAMY CAESAR DRESSING

SOUTHWESTERN SALAD: CHILLED SLICED GRILLED CHICKEN, ROMAINE LETTUCE, BLACK BEANS, AVOCADO, ROASTED CORN, DICED TOMATO, SHREDDED CHEDDAR & JACK CHEESES WITH CRISPY TORTILLA STRIPS & CHIPOTLE RANCH DRESSING

CHEF SALAD: DICED HAM & TURKEY, ROMAINE LETTUCE, SHREDDED CHEDDAR & JACK CHEESES, DICED HARD-BOILED EGG, BACON CRUMBLES, TOMATO WEDGES & CROUTONS WITH RANCH DRESSING

TUNA SALAD: HOUSE MADE TUNA SALAD OVER A BED OF SPRING MIX ACCOMPANIED WITH CHERRY TOMATO, CUCUMBER, HARD BOILED EGGS & CROUTONS SERVED WHITE BALSAMIC VINAIGRETTE

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Plated Luncheon Selections

SELECT A SALAD, AN ENTREE & DESSERT TO COMPLETE YOUR THREE-COURSE LUNCHEON MENU
SERVED WITH ASSORTED ROLLS & BUTTER, ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
& A SELECTION OF TAZO® HOT TEAS

Salad Options

HOUSE SALAD SPRING MIX, CHERRY TOMATOES, CUCUMBERS & CARROTS WITH RANCH & WHITE BALSAMIC DRESSINGS
CAESAR SALAD ROMAINE LETTUCE, PARMESAN CHEESE & CROUTONS WITH CREAMY CAESAR DRESSING
TOMATO MOZZARELLA SALAD SLICED TOMATO, BUFFALO MOZZARELLA & BABY GREENS DRIZZLED WITH BALSAMIC SYRUP

Entrée Options

Lasagna-CHOICE OF VEGETABLE, MEAT OR THREE-CHEESE LASAGNA ATOP HOUSE MADE MARINARA WITH GARLIC BREAD
\$22 PER PERSON

Lemon Basil Chicken-6 OZ. LEMON & BASIL CHICKEN BREAST, LEMON PESTO CREAM SAUCE WITH RICE PILAF & ASPARAGUS.
\$24 PER PERSON

Roasted Salmon-DILL SCENTED & ROASTED SALMON WITH LEMON CAPER CREAM SAUCE, SPINACH RISOTTO & BUTTERED BABY CARROTS.
\$25 PER PERSON

Chicken Veracruz-CUMIN DUSTED 6 OZ. CHICKEN BREAST OVER POBLANO RICE PILAF, ROASTED BELL PEPPERS & ONIONS TOPPED WITH HOUSE MADE SALSA RANCHERO, MONTERREY JACK & CHEDDAR CHEESES, AVOCADO & BLACK BEAN CORN RELISH
\$25 PER PERSON

Bacon Wrapped Pork Tenderloin-BOURBON GLAZED 5 OZ. BACON WRAPPED PORK TENDERLOIN WITH ROASTED SWEET POTATOES & BUTTERED BROCCOLINI.
\$25 PER PERSON

Grilled Flat Iron Steak-6 OZ. GRILLED FLAT IRON STEAK, CUMIN DUSTED POTATOES, ROASTED CORN & BLACK BEAN RELISH, CHIMICHURRI SAUCE.
\$25 PER PERSON

Texas Barbecue-6 OZ. BEEF BRISKET AND SMOKED SAUSAGE WITH BORRACHO BEANS & GERMAN POTATO SALAD
\$26 PER PERSON

NY Strip-GRILLED 8 OZ. NY STRIP, BUTTERMILK WHIPPED POTATOES, ROASTED BROCCOLI & OVEN DRIED TOMATO WITH SHINER BOCK DEMI-GLACE.
\$27 PER PERSON

Dessert Options

CHOCOLATE CAKE, BANANA MOUSSE, CHOCOLATE CUSTARD OR BERRIES & CREAM

Ask your Sales or Catering Manager about our Vegetarian and Gluten Free options.

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Buffet Luncheon Selections

A \$35 CHARGE WILL BE ASSESSED ON MEALS SERVED FOR LESS THAN 25 GUESTS

BUFFET LUNCHEON SELECTIONS ARE SERVED WITH ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
& A SELECTION OF TAZO® HOT TEAS

BUFFET LUNCHEONS ARE ALL AVAILABLE FOR 1 HOUR OF SERVICE.

Baked Potato, Soup & Salad- INCLUDES HOUSE SALAD WITH RANCH, ITALIAN, HONEY MUSTARD & BALSAMIC DRESSINGS, CAESAR SALAD AND PASTA SALADS.

BAKED POTATOES WITH THE FOLLOWING ACCOMPANIMENTS: WHIPPED BUTTER, CHEDDAR & JACK CHEESES, GREEN ONIONS, THICK CUT BACON BITS, SOUR CREAM, JALAPENOS & HOUSE MADE SALSA.

CHOICE OF 1 OF THE FOLLOWING HOUSE MADE SOUPS:

ROASTED POBLANO, CORN CHOWDER, TOMATO BASIL, OLD FASHIONED CHICKEN NOODLE OR TRADITIONAL TORTILLA SERVED WITH ASSORTED ROLLS & BUTTER, AND FRESHLY BAKED COOKIES & FUDGE BROWNIES

\$22 PER PERSON

Deli Counter- DELI SLICED HONEY CURED HAM, SMOKED TURKEY BREAST & ROAST BEEF, WITH LEAF LETTUCE, SLICED TOMATOES, PICKLE SPEARS & ASSORTED SLICED CHEESES, SERVED WITH ASSORTED BREADS, SANDWICH ROLLS, MAYONNAISE, MUSTARD & GOURMET POTATO CHIPS AND FRESHLY BAKED COOKIES & FUDGE BROWNIES

CHOICE OF PASTA SALAD OR POTATO SALAD

\$23 PER PERSON

Taco Bar -CORN & BLACK BEAN SALAD, SHREDDED CHICKEN & PICADILLO, GUACAMOLE, SALSA ROJO, SALSA VERDE & PICO DE GALLO, SOUR CREAM, PICKLED JALAPENOS, SHREDDED LETTUCE, DICED TOMATOES, DICED ONIONS, CHOPPED CILANTRO & SHREDDED CHEDDAR CHEESE. SERVED WITH REFRIED BLACK BEANS, FLOUR & CORN TORTILLAS AND CHURROS

\$24 PER PERSON

Italian -CHOICE OF 2 PASTAS: PENNE, BOWTIE OR FETTUCCINI / CHOICE OF 2 SAUCES: BOLOGNESE, MARINARA OR ALFREDO. CAESAR SALAD, MARINATED GRILLED CHICKEN BREASTS, SEASONAL FRESH VEGETABLES, GARLIC BREAD AND VANILLA CREAM-FILLED CANNOLI'S.

\$24 PER PERSON

Gourmet Burger Bar -8 OZ. GRILLED ANGUS BEEF PATTIES, SERVED WITH ASSORTED GOURMET BUNS, LEAF LETTUCE, SLICED TOMATOES, SLICED PICKLES & ONIONS, JALAPENOS, GRILLED ONIONS & PEPPERS, SAUTÉED MUSHROOMS, THICK CUT BACON, ASSORTED SLICED CHEESES, MUSTARD, KETCHUP, MAYONNAISE, GOURMET POTATO CHIPS AND FRESHLY BAKED COOKIES & FUDGE BROWNIES.

CHOICE OF POTATO SALAD OR PASTA SALAD

\$26 PER PERSON

Fajita -GRILLED BEEF & CHICKEN FAJITAS WITH PEPPERS & ONIONS, SPANISH RICE & BORRACHO BEANS, WARM FLOUR TORTILLAS SHREDDED CHEDDAR CHEESE, SOUR CREAM, PICO DE GALLO, HOUSE MADE SALSA & GUACAMOLE, CHILI CON QUESO & TRI-COLORED TORTILLA CHIPS AND CHURROS

\$26 PER PERSON

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Platters & Displays

Seasonal Fresh Fruit - SLICED SEASONAL FRESH FRUIT DISPLAY SERVED WITH YOGURT DIPPING SAUCE.

\$150 SMALL DISPLAY (SERVES 25 GUESTS) / **\$275 MEDIUM DISPLAY** (SERVES 50 GUESTS) / **\$375 LARGE DISPLAY** (SERVES 75 GUESTS)

Cheese Board - DISPLAY OF ASSORTED SELECT CHEESES & FRUIT GARNISH SERVED WITH CROSTINI & CRACKERS.

\$175 SMALL DISPLAY (SERVES 25 GUESTS) / **\$325 MEDIUM DISPLAY** (SERVES 50 GUESTS) / **\$450 LARGE DISPLAY** (SERVES 75 GUESTS)

Antipasto Display - SALAMI, PROSCIUTTO, MARINATED QUEEN OLIVES, KALAMATA OLIVES, PEPPERONCINI, BALSAMIC MARINATED MUSHROOMS, FETA CHEESE & MOZZARELLA CHEESE.

\$150 SMALL DISPLAY (SERVES 25 GUESTS) / **\$275 MEDIUM DISPLAY** (SERVES 50 GUESTS) / **\$375 LARGE DISPLAY** (SERVES 75 GUESTS)

Vegetable Crudités - AN ASSORTMENT OF FRESH CARROTS, CELERY, BROCCOLI & MARINATED MUSHROOMS, GARNISHED WITH OLIVES & CHERRY TOMATOES SERVED WITH HUMMUS & RANCH DRESSING SERVED WITH CROSTINI & CRACKERS.

\$125 SMALL DISPLAY (SERVES 25 GUESTS) / **\$225 MEDIUM DISPLAY** (SERVES 50 GUESTS) / **\$300 LARGE DISPLAY** (SERVES 75 GUESTS)

Spinach Artichoke Dip - CREAMY SPINACH, ARTICHOKE HEARTS, ROASTED GARLIC, ONIONS, CREAM CHEESE & PARMESAN CHEESE SERVED WARM WITH CRISP PITA CHIPS.

\$175 SMALL DISPLAY (SERVES 25 GUESTS) / **\$325 MEDIUM DISPLAY** (SERVES 50 GUESTS) / **\$450 LARGE DISPLAY** (SERVES 75 GUESTS)

Carving Stations

CHEF ATTENDANT REQUIRED @ \$60 PER HOUR (1 ATTENDANT PER 50 GUESTS)

CARVING STATIONS MUST BE ORDERED IN COMBINATION WITH RECEPTION PACKAGE OR PLATED/BUFFET SELECTION
SERVED WITH SILVER DOLLAR ROLLS

Prime Rib - SERVED WITH CREAMY HORSERADISH SAUCE & AU JUS

\$360 PER EACH / SERVES 40

Pork Loin - ROASTED PORK LOIN SERVED WITH APPLE CHUTNEY & GRAIN MUSTARD

\$235 PER EACH / SERVES 35

Breast of Turkey - SLOW ROASTED BREAST OF TURKEY SERVED WITH CRANBERRY SAUCE, ROSEMARY AIOLI & TRADITIONAL BROWN GRAVY

\$195 PER EACH / SERVES 30

Brown Sugar Glazed Ham - BROWN SUGAR GLAZED HAM WITH DIJON MUSTARD & ROASTED PINEAPPLE CHUTNEY

\$195 PER EACH / SERVES 30

Roast Tenderloin of Beef - RUBBED WITH GARLIC, BLACK PEPPER AND SALT, SEARED OVER A HOT FLAME THEN SLOW ROASTED TO MEDIUM RARE SERVED WITH DEMI-GLACE & DIJON MUSTARD

\$225 PER EACH / SERVES 15

Barbequed Beef Brisket - SERVED WITH CHIPOTLE BBQ SAUCE & COLESLAW

\$235 PER EACH / SERVES 30

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Hot Hors d'oeuvres (per 50 pieces)

Spanakopita – SPINACH & FETA IN PHYLLO TRIANGLES	\$125
Assorted Empanadas – CHICKEN & BEEF EMPANADAS SERVED WITH HOUSE MADE SALSA	\$175
Spinach Stuffed Mushrooms – SPINACH STUFFED MUSHROOMS	\$135
Assorted Miniature Quiche – SPINACH, SAUSAGE, HAM & CHEESE	\$160
Pot Stickers - SERVED WITH GINGER SOY DIPPING SAUCE	\$125
Coconut Shrimp – SHRIMP COATED IN COCONUT FLAKES & DEEP FRIED	\$175
Sausage Stuffed Mushrooms -SAUSAGE STUFFED MUSHROOMS	\$150
Buffalo Chicken Tenders – SERVED WITH BLUE CHEESE DIP	\$125
Crab Cakes – MINIATURE CRAB CAKES SERVED WITH REMOULADE	\$195
Crab Stuffed Mushrooms – CRAB STUFFED MUSHROOMS	\$185
Jalapeño Poppers – JALAPENOS STUFFED WITH CREAM CHEESE & DEEP FRIED	\$125
Buffalo Wings - SERVED WITH BLUE CHEESE	\$150
Spicy Thai Beef Satay – SWEET CHILI & GARLIC SAUCE	\$150
BBQ Meatballs – MEATBALLS COATED IN BBQ SAUCE	\$125

Cold Hors d'oeuvres (per 50 pieces)

Prosciutto Wrapped Asparagus GRILLED & MARINATED ASPARAGUS WRAPPED IN PROSCIUTTO & HERBED CREAM CHEESE	\$125
Cocktail Shrimp ICED JUMBO SHRIMP & COCKTAIL SAUCE	\$200
Bruschetta TOMATO & MOZZARELLA ATOP A GARLIC CROSTINI DRIZZLED WITH BALSAMIC GLAZE	\$130
Tea Sandwiches TURKEY & BOURSIN, CUCUMBER MINT, TUNA & PICKLED RED ONION	\$130
Boursin Filled Potato ROASTED RED POTATO WITH HERBED BOURSIN & FRIED PROSCIUTTO	\$120
Antipasto Brochette CILIEGINI MOZZARELLA CHERRY TOMATO, KALAMATA OLIVE MARINATED IN BASIL PESTO	\$130
Sesame Seared Ahi Tuna ATOP A CRISPY WONTON TOPPED WITH SEAWEED SALAD & WASABI MAYO	\$150
NY Strip Brochette SKEWERED NY STRIP WITH BELL PEPPERS & ONION	\$175
Peppered Beef Tenderloin PEPPERED SEARED BEEF TENDERLOIN WITH HORSERADISH CREAMED CHEESE ON ROASTED POTATO ROUND TOPPED WITH PICKLED RED ONION	\$200

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Wyndham Garden Austin & Woodward Conference Center

Reception Stations

A \$35 CHARGE WILL BE ASSESSED ON MEALS SERVED FOR LESS THAN 50 GUESTS

RECEPTION STATION AND PACKAGES ARE AVAILABLE FOR 1 HOUR OF SERVICE.

RECEPTION STATIONS ARE DESIGNED TO BE PAIRED WITH A RECEPTION PACKAGE & HOT OR COLD HORS D'OEUVRES

CHEF ATTENDANT REQUIRED @ \$60 PER HOUR (1 ATTENDANT PER 50 GUESTS)

Mashed Potato Martini Bar - BUTTERMILK MASHED POTATOES SERVED WITH THE FOLLOWING TOPPINGS:
THICK CUT BACON BITS, OVEN-DRIED TOMATOES, SCALLIONS, SOUR CREAM, CHEDDAR CHEESE, BLUE CHEESE CRUMBLES. PICKLED
RED ONION, PESTO SAUCE, COUNTRY GRAVY & SRIRACHA SAUCE.

\$10 PER PERSON / SUGGESTED PAIRING: THE EXECUTIVE RECEPTION PACKAGE

Avocado Station - FRESH AVOCADO QUARTERS SERVED WITH THE FOLLOWING TOPPINGS:
SEAFOOD SALAD, CHICKEN SALAD, HOUSE MADE SALSA, SOUR CREAM, SHREDDED CHEDDAR & JACK CHEESES,
THICK CUT BACON BITS, GREEN ONIONS & PICO DE GALLO

\$11 PER PERSON / SUGGESTED PAIRING: SOUTH OF THE BORDER RECEPTION PACKAGE

Pasta Station - BOWTIE, PENNE OR FETTUCCINI PASTA SAUTÉED TO ORDER WITH MARINARA & ALFREDO SAUCE
SERVED WITH THE FOLLOWING INGREDIENTS: SLICED MUSHROOMS, MINCED GARLIC, DICED ONIONS, GRILLED CHICKEN,
BLACK OLIVES, SPINACH, SUN-DRIED TOMATOES, PARMESAN CHEESE & CRUSHED RED PEPPER FLAKES

\$12 PER PERSON / SUGGESTED PAIRING: THE TASTE OF ITALY RECEPTION PACKAGE

Reception Packages

South of the Border - HOUSE MADE SALSA, GUACAMOLE & CHILI CON QUESO WITH TRI-COLORED TORTILLA CHIPS, BEEF,
ROASTED BELL PEPPER & REFRIED BLACK BEAN TOSTADAS, CHEESE QUESADILLAS AND STUFFED JALAPENOS.

\$18 PER PERSON

The Tailgater - WARM PRETZEL BITES WITH DELI MUSTARD, BUILD YOUR OWN NACHO BAR, BUFFALO WINGS WITH BLUE CHEESE,
CELERY & CARROTS, MINI BURGERS TOPPED WITH OVEN-DRIED TOMATO & CARAMELIZED ONION.

\$19 PER PERSON

The Asian - POT STICKERS, AHI TUNA ON A FRIED WONTON WITH WASABI MAYO, CHICKEN SATAY WITH PEANUT DIPPING SAUCE,
EGG ROLLS WITH SWEET CHILI SAUCE.

\$20 PER PERSON

The Taste of Italy - ANTIPASTO PLATTER, BRUSCHETTA, RICOTTA & SPINACH FRITTERS WITH MARINARA, MINI MUFFALETTAS.

\$20 PER PERSON

The Austinite - SMOKED BLACK BEAN HUMMUS WITH PITA CHIPS, TEXAS SHRIMP COCKTAIL SHOOTERS, BROWN SUGAR GLAZED
BACON, TOPPED WITH PEPPERED GOAT CHEESE, SLOW ROASTED PULLED PORK ON HERB CRUSTED CROSTINI TOPPED WITH PICKLED
RED ONION.

\$22 PER PERSON

The Executive - CHEESE DISPLAY WITH CROSTINI'S, SHRIMP COCKTAIL, CRAB CAKES WITH REMOULADE, SPINACH STUFFED
MUSHROOMS.

\$23 PER PERSON

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Wyndham Garden Austin & Woodward Conference Center

Plated Dinner Selections

SERVED WITH ASSORTED ROLLS & BUTTER, ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
& A SELECTION OF TAZO® HOT TEAS

Almond Lemon Herb Salmon

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES WITH RANCH & WHITE BALSAMIC DRESSINGS. **ROASTED SALMON** WITH AN ALMOND LEMON HERB CRUST, WITH CREAMED SPINACH & ROASTED FINGERLING POTATOES SERVED WITH **PANNA COTTA** WITH LEMON GELEE.

\$35 PER PERSON

Signature Grilled Chicken

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES WITH RANCH & WHITE BALSAMIC DRESSINGS. **HERB GRILLED CHICKEN BREAST** ATOP MUSHROOM RICE PILAF, WITH ROASTED VEGETABLE MEDLEY & TOPPED WITH LEMON CAPER CREAM SAUCE AND SERVED WITH **CHOCOLATE CAKE** COATED WITH GANACHE & MACERATED BERRIES.

\$33 PER PERSON

Stuffed Chicken

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES WITH RANCH & WHITE BALSAMIC DRESSINGS. AN **8 OZ. CHICKEN BREAST** STUFFED WITH APPLE, GOAT CHEESE & DRIZZLED WITH HONEY CITRUS GASTRIQUE WITH ROASTED VEGETABLES & WILD RICE SERVED WITH **CHEESECAKE** WITH WHIPPED CREAM & MACERATED BERRIES.

\$36 PER PERSON

Texas Rib Eye

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES WITH RANCH & WHITE BALSAMIC DRESSINGS. **10 OZ. RIB EYE** (COOKED MEDIUM) WITH A TWICE BAKED POTATO & BROCCOLINI WITH CARAMELIZED ONION DEMI-GLACE SERVED WITH **CHOCOLATE CAKE** COATED WITH GANACHE & MACERATED BERRIES.

\$40 PER PERSON

Filet

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES WITH RANCH & WHITE BALSAMIC DRESSINGS. **8 OZ. FILET** GRILLED BEEF TENDERLOIN WITH MUSHROOM DEMI-GLACE, POTATO GALETTE & ASPARAGUS SERVED WITH **CHEESECAKE** WITH WHIPPED CREAM & MACERATED BERRIES

\$42 PER PERSON

New York Strip

HOUSE SALAD ICEBERG LETTUCE, TOMATO WEDGES, CUCUMBERS & CARROTS SERVED WITH RANCH & WHITE BALSAMIC DRESSINGS **10 OZ. GRILLED NEW YORK STRIP STEAK** TOPPED WITH FRIED ONIONS WITH A PEPPER DEMI-GLACE, ROASTED FINGERLING POTATOES & BROWN SUGAR ROASTED BABY CARROTS SERVED WITH **CHOCOLATE CAKE** COATED WITH GANACHE & SERVED WITH MACERATED BERRIES

\$38 PER PERSON

Filet & Shrimp

CAESAR SALAD ROMAINE LETTUCE, PARMESAN CHEESE & CROUTONS SERVED WITH CREAMY CAESAR DRESSING **FILET & SHRIMP** 6 OZ. PEPPER CRUSTED FILET SERVED WITH 3 JUMBO SHRIMP, TWICE-BAKED POTATO, CHARRED ASPARAGUS & RED WINE DEMI-GLACE SERVED WITH **CRÈME BRULE** WITH BISCOTTI.

\$47 PER PERSON

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Wyndham Garden Austin & Woodward Conference Center

Buffet Dinner Selections

A \$35 CHARGE WILL BE ASSESSED ON MEALS SERVED FOR LESS THAN 25 GUESTS
BUFFET DINNER SELECTIONS ARE SERVED WITH ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
& A SELECTION OF TAZO® HOT TEAS
BUFFET DINNERS ARE AVAILABLE FOR 1 HOUR SERVICE.

The Honky-Tonk

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES SERVED WITH RANCH & WHITE BALSAMIC DRESSINGS.

CHOICE OF 2 ENTREES -HOUSE MADE MEATLOAF WITH BROWN GRAVY, HOME FRIED CHICKEN, SOUTHERN GRILLED PORK CHOPS SERVED WITH COUNTRY MACARONI & CHEESE, CREAMY MASHED POTATOES, GREEN BEANS AND A BASKET OF ASSORTED ROLLS & BUTTER AND **MINI APPLE PIES WITH CRUMB TOPPING**

\$37 PER PERSON FOR 2 ENTREES / \$39 PER PERSON FOR 3 ENTREES

Capitol Buffet

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES SERVED WITH RANCH & WHITE BALSAMIC DRESSINGS.

CHOICE OF 2 ENTREES -PEPPER SEARED MEDALLIONS OF BEEF TENDERLOIN IN RED WINE DEMI-GLACE, ROASTED CHICKEN BREAST WITH THYME-DUSTED MUSHROOM CREAM, LEMON HERB CRUSTED SALMON WITH LEMON CREAM SAUCE
WILD RICE PILAF, GARLIC MASHED POTATOES, SEASONAL FRESH VEGETABLES

BASKET OF ASSORTED ROLLS & BUTTER AND **CHEESECAKE WITH WHIPPED CREAM & MACERATED BERRIES**

\$42 PER PERSON FOR 2 ENTREES / \$45 PER PERSON FOR 3 ENTREES

Pasta Buffet

CAESAR SALAD ROMAINE LETTUCE, PARMESAN CHEESE & CROUTONS SERVED WITH CREAMY CAESAR DRESSING

CHOICE OF 2 PASTAS: PENNE, BOWTIE OR FETTUCCINI AND A **CHOICE OF 2 SAUCES:** BOLOGNESE, MARINARA OR ALFREDO SERVED WITH GRILLED CHICKEN BREASTS & ITALIAN SAUSAGE, SEASONAL FRESH VEGETABLES, BASKET OF GARLIC BREADSTICKS AND **CINNAMON-APPLE CROSTATAS**

\$33 PER PERSON

Spanish Fiesta

CORN & BLACK BEAN SALAD, GRILLED BEEF & CHICKEN FAJITAS WITH PEPPERS & ONIONS, CHEESE ENCHILADAS, SPANISH RICE & BORRACHO BEANS, WARM FLOUR TORTILLAS, SHREDDED CHEDDAR CHEESE, SOUR CREAM, PICO DE GALLO, HOUSE MADE SALSA, GUACAMOLE & CHILI CON QUESO WITH TRI-COLORED TORTILLA CHIPS AND SERVED WITH **CHURROS & FLAN**

\$34 PER PERSON

Texas Barbecue

MIXED FIELD GREEN SALAD MIXED BABY GREENS WITH SHAVED CARROTS, CUCUMBER, JULIENNE RED ONION & CHERRY TOMATOES SERVED WITH RANCH & ITALIAN DRESSINGS.

CHOICE OF 2 MEATS OR 3 MEATS: BARBECUE CHICKEN, BEEF BRISKET, SMOKED SAUSAGE OR SMOKED PORK RIBS
CREAMED CORN, BARBECUE BAKED BEANS, TRADITIONAL COLESLAW & MUSTARD POTATO SALAD, BASKET OF FRESHLY BAKED JALAPENO CORNBREAD MUFFINS & HONEY BUTTER AND SERVED WITH **HOT FRUIT COBBLER WITH WHIPPED CREAM & FRESH BERRIES**

\$35 PER PERSON FOR 2 ENTREES / \$37 PER PERSON FOR 3 ENTREES

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Custom Dinner Buffet

A \$35 CHARGE WILL BE ASSESSED ON MEALS SERVED FOR LESS THAN 25 GUESTS

SELECT SALAD, TWO ENTREES, THREE SIDES & ONE DESSERT TO COMPLETE YOUR CUSTOM DINNER BUFFET
SERVED WITH ASSORTED ROLLS & BUTTER, ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND SELECTION OF
TAZO® HOT TEAS

BUFFET DINNERS ARE AVAILABLE FOR 1 HOUR SERVICE.

Salad Options

HOUSE SALAD MIXED FIELD GREENS, CHERRY TOMATOES, CUCUMBERS & CARROTS WITH RANCH & WHITE BALSAMIC DRESSINGS

CAESAR SALAD ROMAINE LETTUCE, PARMESAN CHEESE & CROUTONS WITH CREAMY CAESAR DRESSING

TOMATO MOZZARELLA SALAD SLICED TOMATO, BUFFALO MOZZARELLA & BABY GREENS DRIZZLED WITH BALSAMIC SYRUP

Entrée Options

HONEY GLAZED PORK CHOP

BLACKENED TILAPIA WITH CREOLE TOMATO SAUCE

PAN SEARED SALMON WITH LEMON CAPER CREAM

GRILLED CHICKEN WITH CHICKEN AU JUS

BROWN SUGAR GLAZED CHICKEN QUARTERS

HOUSE MADE MEATLOAF WITH BROWN GRAVY

BRISKET WITH BBQ SAUCE

Side Options

STEAMED BROCCOLI & OVEN-ROASTED TOMATO

GRILLED VEGETABLE MEDLEY

CREAMED CORN

GREEN BEAN ALMANDINE

RICE PILAF

WILD RICE

BAKED BEANS

ROASTED POTATOES

GARLIC MASHED POTATOES

BAKED POTATOES

COUNTRY MACARONI & CHEESE

Dessert Options

CHEESECAKE

CHOCOLATE CAKE

PECAN PIE

BANANA MOUSSE

BERRIES & CREAM

APPLE COBBLER

\$39 PER PERSON

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Beverage Service

Minimums may apply. Please inquire per package.

Beer & Wine Package HOUSE WINE, DOMESTIC, PREMIUM & IMPORTED BEER, ASSORTED SOFT DRINKS
 FIRST HOUR \$10 PER PERSON
 EACH ADDITIONAL HOUR \$5.50 PER PERSON PER HOUR

Select Package SELECT LIQUOR, HOUSE WINE, DOMESTIC, PREMIUM & IMPORTED BEER, ASSORTED SOFT DRINKS
 FIRST HOUR \$12 PER PERSON
 EACH ADDITIONAL HOUR \$6 PER PERSON PER HOUR

Premium Package PREMIUM LIQUOR, HOUSE WINE, DOMESTIC, PREMIUM & IMPORTED BEER, ASSORTED SOFT DRINKS
 FIRST HOUR \$15 PER PERSON
 EACH ADDITIONAL HOUR \$6.50 PER PERSON PER HOUR

Dinner Wine Service HOUSE WINE TABLE SERVICE FOR GUESTS BEGINNING WITH FIRST COURSE THROUGH ENTRÉE COURSE
 \$7.75 PER PERSON

Hosted or Cash Bar

PREMIUM LIQUOR	\$7 PER DRINK	IMPORTED/PREMIUM BEER	\$6.00 PER BOTTLE
SELECT LIQUOR	\$6 PER DRINK	DOMESTIC BEER	\$5.00 PER BOTTLE
HOUSE WINE	\$6 PER GLASS	SOFT DRINKS	\$2.50 EACH

Additional Beverages

HOUSE WINE OR CHAMPAGNE BY THE BOTTLE	\$24 PER BOTTLE
MARGARITAS ON THE ROCKS	\$400 FOR 100 MARGARITAS (100 DRINK MINIMUM)
KEG OF DOMESTIC BEER	\$325 PER KEG
KEG OF IMPORTED/PREMIUM BEER /CRAFT BEER	\$375 PER KEG
NON-ALCOHOLIC FRUIT PUNCH OR LEMONADE	\$32 PER GALLON
CHAMPAGNE OR SPARKLING CIDER TOAST	\$3 PER PERSON

PREMIUM LIQUOR: CROWN WHISKEY, CAPTAIN MORGAN RUM, 1800 REPOSADO TEQUILA, CHIVAS SCOTCH, BOMBAY SAFIRE GIN, GREY GOOSE VODKA, TITO'S VODKA

SELECT LIQUOR: JACK DANIELS WHISKEY, CRUZAN SILVER RUM, SAUZA GOLD TEQUILA, JOHNNY WALKER RED LABEL SCOTCH, BEEFEATER GIN, SMIRNOFF VODKA

IMPORTED/PREMIUM BEER: CORONA, DOS XX, SHINER BOCK, AUSTIN EAST CIDER

DOMESTIC BEER: BUD LIGHT, MILLER LITE, COORS LIGHT, LONE STAR

HOUSE WINE: SYCAMORE LANE CABERNET, SYCAMORE LANE CHARDONNAY, SYCAMORE LANE WHITE ZINFANDEL

SODAS: COKE, DIET COKE, SPRITE, SPRITE ZERO, DR. PEPPER, DIET DR. PEPPER

A BARTENDER FEE OF \$100 PER BARTENDER APPLIES TO ALL BARS (1 BARTENDER PER 50 GUESTS) FOR 5 HOURS OF EVENT TIME.

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Audio Visual Equipment

Ballroom Packages

LCD PROJECTION PACKAGE: INCLUDES A XGA 2000 LUMEN LCD PROJECTOR, 10' TRIPOD SCREEN & SKIRTED A/V TABLE WITH POWER CORDS
\$525 EACH PER DAY

LCD SUPPORT PACKAGE: INCLUDES 10' TRIPOD SCREEN & SKIRTED A/V TABLE WITH POWER CORDS
\$165 EACH PER DAY

MEETING PRESENTATION AUDIO PACKAGE: INCLUDES WIRELESS MICROPHONE, MIXER & RAPCO
\$225 EACH PER DAY

Meeting Room Packages

CAPITOL BOARDROOM PROJECTION PACKAGE: BUILT-IN SYSTEM INCLUDES BUILT-IN DIGITAL PROJECTOR & SCREEN
\$55 PER DAY

EXECUTIVE LEARNING CENTER PROJECTION PACKAGE: BUILT-IN SYSTEM INCLUDES BUILT-IN 4000 LUMEN LCD PROJECTOR & SCREEN
\$115 PER DAY

EXECUTIVE LEARNING CENTER A/V PACKAGE: BUILT-IN SYSTEM INCLUDES 4000 LUMEN LCD PROJECTOR, SCREEN, HOUSE SOUND, MIXER WITH DIGITAL CONTROLS, VGA AND HDMI CONNECTION, BLU-RAY DVD PLAYER WITH INTERNET TV & WI-FI & CABLE TV ACCESS
\$330 PER DAY

LCD PROJECTION PACKAGE: INCLUDES A XGA 2000 LUMEN LCD PROJECTOR, 8' TRIPOD SCREEN & SKIRTED A/V TABLE WITH POWER CORDS
\$465 EACH PER DAY

LCD SUPPORT PACKAGE: INCLUDES 8' TRIPOD SCREEN & SKIRTED A/V TABLE WITH POWER CORDS
\$80 EACH PER DAY

Visual Presentation

XGA 2000 LUMEN LCD PROJECTOR	\$385 EACH PER DAY
37" HD FLAT SCREEN TV	\$165 EACH PER DAY
BLU-RAY DVD PLAYER	\$55 EACH PER DAY
TRIPOD SCREEN (8' X 8')	\$60 EACH PER DAY
FAST FOLD SCREEN (10' X 7.5') WITH DRESS KIT	\$135 EACH PER DAY
VGA DA (SPLITTER)	\$45 EACH PER DAY

Audio Presentation

WIRED MICROPHONE (PODIUM, TABLETOP OR FLOOR)	\$50 EACH PER DAY
WIRELESS MICROPHONE (HANDHELD OR LAVALIERE)	\$150 EACH PER DAY
4 CHANNEL MIXERS	\$55 EACH PER DAY
16 CHANNEL MIXERS	\$110 EACH PER DAY
HOUSE SOUND PATCH	\$55 EACH PER DAY
RAPCO AUDIO INTERFACE CABLE (CONNECTS LAPTOP/IPOD TO HOUSE SOUND)	\$35 EACH PER DAY

Meeting Support

VPN ETHERNET FIREWALL (DEDICATED 4MBPS)	\$110 EACH PER DAY
SPIDER CONFERENCE PHONE	\$85 EACH PER DAY
FLIPCHART WITH MARKERS	\$35 EACH PER DAY
SELF-STICKY FLIPCHART WITH MARKERS	\$45 EACH PER DAY
ADDITIONAL PAPER PADS	\$15 EACH
DRY ERASE BOARD WITH MARKERS	\$35 EACH PER DAY
TRIPOD SIGN EASEL	\$10 EACH PER DAY
SPEAKER TIMER	\$40 EACH PER DAY
POWER STRIP AND EXTENSION CORD	\$25 EACH PER DAY

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