
BANQUET & EVENT MENUS

At Shangri-La Resort, we believe that every meal is an opportunity to create unforgettable memories. Our culinary team is dedicated to crafting dishes tailored to your event. Whether you're planning an intimate gathering, a grand celebration, or a corporate affair, we are here to bring your vision to life with exceptional flavors and impeccable service.

Let us help you create a seamless and memorable occasion with customized menus and personalized touches. We look forward to making your event at Shangri-La Resort truly extraordinary.

Shangri-La Sales Team

Breakfast Buffets

Breakfast Buffets
Priced Per Person, 25 Guest Minimum
Enhancement Options Available

EXECUTIVE SLR CONTINENTAL

\$26

Assorted Hot Breakfast Sandwiches, Freshly Sliced Fruit Display, Yogurt, Assorted Berries & Granola, Assorted Muffins, Bagels, Danishes, Doughnut Holes, Irish Oatmeal, Brown Sugar, Raisins, Honey, Butter, Assorted Jams, Cream Cheese, Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

BUILD YOUR OWN BREAKFAST TACO

\$26

Scrambled Eggs, Salsa, Sour Cream, Guacamole, Cheddar Jack Cheese, Green Chili, Breakfast Potatoes, Sliced Seasonal Fruits and Berries, Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea

Choice of one: Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Options Available) *Choice of two add \$5 per person

SUNRISE BREAKFAST BUFFET

\$30

Scrambled Eggs with Shredded Cheese, Potatoes O'Brien, Buttermilk Biscuits, Country Sausage Gravy, Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea

Choice of one: Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Options Available) *Choice of two add \$5 per person

BANQUET & EVENT MENUS

Breakfast Buffet Enhancements

Breakfast Buffets
Priced Per Person, 25 Guest Minimum
Enhancement Options Available

OMELETTE STATION CHEF ATTENDANT FEE, 2 HOUR MINIMUM, \$100	\$16 PER PERSON
Fresh Farm Eggs, Egg Whites, Mushrooms, Green Onions, Tomatoes, Bell Peppers, Jalapenos, Ham, Bacon Bits, Cheddar Cheese, Salsa	
HOT STEEL CUT OATMEAL	\$6 PER PERSON
Raisins, Dried Cranberries, Dried Cherries, Pecans, Brown Sugar, Cinnamon, Honey, Milk	
OVEN BAKED MINI QUICHES	\$6 PER PERSON
Ham & Cheese, Spinach & Cheese, Cheese	
FRESHLY BAKED CINNAMON ROLLS	\$6 PER PERSON
Giant House Made Cinnamon Rolls	
FRESH WAFFLES	\$8 PER PERSON
Served with Warm Syrup	
YOGURT PARFAITS	\$5 PER PERSON
Vanilla Yogurt, Fresh Berries, Granola, Honey	

Beverage Break Service

ALL DAY BEVERAGE SERVICE	\$20 PER PERSON
Freshly Brewed Regular, Decaf Coffee, Assorted Bottled Teas (Unsweetened, Sweet), Bottled Pepsi Products, Hot International Teas, Bottled Water, and Bottled Sparkling Water	
MORNING BEVERAGE SERVICE	\$11 PER PERSON
Chilled Fruit Juices (Orange, Cranberry, Pineapple, Apple) Fresh Regular and Decaf Coffee, Assorted Hot Teas, Whole Milk, 2% Milk	
AFTERNOON BEVERAGE SERVICE	\$11 PER PERSON
Assorted Bottled Teas (Unsweetened, Sweet), Bottled Pepsi Products, Bottled Water, and Bottled Sparkling Water	

BANQUET & EVENT MENUS

Snack and Beverage Items

Beverages

FRESHLY GROUND STARBUCKS REGULAR AND DECAF COFFEE	\$80 PER 1.5 GALLONS
HOUSE BLEND COFFEE	\$50 PER 1.5 GALLONS
NATURAL LEMONADE, ICED TEA, SWEET ICED TEA, FRUIT PUNCH	\$40 PER 1.5 GALLONS
WHOLE MILK, 2% MILK	\$3 CARTON \$16 CARAFE
PEPSI, 20 OZ. BOTTLES	\$5 PER BOTTLE
STILL AND SPARKLING WATER	\$5 PER BOTTLE
ENERGY DRINKS	\$6 PER DRINK
POWERADE/GATORADE	\$6 PER DRINK
ICED TEA, ASSORTED FLAVORS	\$5 PER BOTTLE
ASSORTED JUICE, ASSORTED FLAVORS	\$5 PER BOTTLE

Snacks

MIXED WHOLE SEASONAL FRUIT	\$20 PER DOZEN
BREAKFAST CHOCOLATE CROISSANTS	\$58 PER DOZEN
FRESH DOUGHNUTS, ASSORTED	\$40 PER DOZEN
FLAVORED BAGELS, ASSORTED W/ CREAM CHEESE	\$40 PER DOZEN
MUFFINS, ASSORTED	\$37 PER DOZEN
DANISH, ASSORTED	\$37 PER DOZEN
CEREALS AND MILK	\$5 PER PERSON
SMORES, 4 PER PACKAGE	\$10 PER PACKAGE
COOKIES, ASSORTED	\$38 PER DOZEN
CHOCOLATE FUDGE BROWNIES	\$38 PER DOZEN
PACKAGED SNACKS, ASSORTED	\$4 PER BAG
GRANOLA BARS	\$4 EACH
KIND POWER BARS	\$5 EACH
POPULAR CANDY BARS, ASSORTED	\$4 EACH
ICE CREAM TREATS, ASSORTED	\$40 PER DOZEN
MIXED NUTS	\$28 PER LBS
INDIVIDUAL BAGS OF TRAIL MIX	\$3 PER BAG

BANQUET & EVENT MENUS

Break Service

Priced Per Person | 10 Guest Minimum

Signature Breaks

SWEET TREATS

\$20 PER PERSON

Freshly Baked Assorted Cookies, Fudge Brownies, Assorted Candy Bars

NATURE'S BREAK

\$17 PER PERSON

Vegetable Crudité with Assorted Dips, Roasted Garlic Hummus with Pita Points, Whole Fresh Fruit, Assorted Nuts

MOVIE CONCESSION STAND

\$17 PER PERSON

Freshly Popped Popcorn, Soft Pretzels, Individual Tortilla Chips, Nacho Cheese Dip, Peanuts, Trail Mix, Assorted Candy Bars

FIESTA NACHO BAR

\$22 PER PERSON

Queso, Seasoned Ground Beef, Tortilla Chips, Salsa, Guacamole, Jalapenos, Sour Cream, Shredded Lettuce

THE HIKER

\$15 PER PERSON

Freshly Popped Popcorn, Assorted Packaged Snacks, Granola Bars, Pretzel Sticks, Candy Bars

ICE CREAM PARLOR

\$18 PER PERSON

Assorted Frozen Ice Cream Novelties, Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel, Cherries, Strawberry Compote, Pineapple Compote, Butterfinger Pieces, Baby Ruth Pieces, Crunch Pieces, Reese's Pieces, Crushed Nuts, Whipped Cream

Lunch Boxes

Priced Per Person

Boxed Subs and Wraps

Choose Either Sub Roll or Wrap, Gluten Free options available
Served with Assorted Chips, Cookie, Bottled Water, or Soda
Less than 25 guests, 2 choices | Over 25 guests, 3 choices

DELI HAM & SWISS CHEESE

\$23 PER PERSON

Deli Ham, Swiss Cheese, Tomatoes, Bibb Lettuce, Purple Onion, Dill Pickle Spear (Mayo & Mustard served on side)

DELI TURKEY & GOUDA CHEESE

\$23 PER PERSON

Deli Turkey Breast, Gouda Cheese, Purple Onion, Tomatoes, Bibb Lettuce, Dill Pickle Spear (Mayo & Mustard served on side)

BANQUET & EVENT MENUS

Boxed Subs and Wraps

Choose Either Sub Roll or Wrap, Gluten Free options available
Served with Assorted Chips, Cookie, Bottled Water, or Soda
Less than 25 guests, 2 choices | Over 25 guests, 3 choices

ROAST BEEF AND SWISS

Roast Beef, Swiss, Arugula, Tomato, Ciabatta (Mayo & Mustard served on side)

\$23 PER PERSON

TURKEY BLT

Turkey, Lettuce, Tomato, Bacon, Cheddar Cheese, Tortilla Wrap

\$26 PER PERSON

ITALIAN GRINDER

Salami, Shaved Ham, Pepperoni, Provolone Cheese, Oil & Vinegar, Shredded Lettuce, Tomatoes, Black Olives, Banana Peppers, Purple Onion, Dill Pickle Spear

\$23 PER PERSON

VEGGIE

Marinated Grilled Vegetables, Hummus, Tomatoes, Lettuce, Spinach (Dressing on side)

\$23 PER PERSON

Boxed Salads

Available Dressings: Ranch, Blue Cheese, Italian, Balsamic, Thousand Island
Served with Croutons, Cookie, Whole Fruit, Bottled Water, or Soda
Gluten Free Options Available
Less than 25 guests, 2 choices | Over 25 guests, 3 choices

GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Breast Sliced, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

\$21 PER PERSON

GREEK SALAD WITH CHICKEN

Grilled Chicken Breast, Romaine Lettuce, Kalamata Olives, Red Onions, Cherry Tomatoes, Pepperoncini, Cucumbers, Feta Cheese, Athena Greek Dressing

\$21 PER PERSON

CHEF SALAD

Spring Mix, Black Forest Ham, Smoked Turkey, Cheddar Cheese, Cherry Tomatoes, Cucumbers, Black Olives, Shredded Carrots, Red Onions, Boiled Egg, Garlic Croutons, Choice of Dressing

\$21 PER PERSON

BANQUET & EVENT MENUS

Hors d'oeuvres

Priced Per Dozen | Two Dozen Minimum on Each Item
Butler passed item will be an additional \$4 per dozen.

Cold & Hot Hors d'oeuvres

BLACK & BLUE CROSTINI	\$45	THAI CHICKEN SATAY	\$30
CAPRESE SKEWERS	\$30	COCONUT SHRIMP	\$42
TOMATO BRUSCHETTA	\$28	BACON WRAPPED SCALLOPS	\$45
SPRING ROLLS	\$36	MINI CRAB CAKES	\$45
BOURBON BBQ GLAZED MEATBALLS	\$42	MINI BEEF WELLINGTONS	\$42
		PULLED PORK BBQ SLIDERS	\$40
		MINI NASHVILLE FRIED CHICKEN BAO BUNS	\$52
		STUFFED MUSHROOMS	\$36
		CRAB BRUSCHETTA	\$60
		SHRIMP FRIED RICE	\$40
		BLACK & BLUE SLIDERS	\$50

Dips

All dips are served with your choice of potato chips, tortilla chips, or pita points
Each order serves 25 people

SPINACH ARTICHOKE DIP	\$160
BUFFALO CHICKEN DIP	\$160
ROASTED GARLIC & RED PEPPER HUMMUS	\$145
FRENCH 3 ONION DIP	\$130
MEXICAN DUO DIP (QUESO & FIRE ROASTED SALSA)	\$200
HOUSE MADE GUACAMOLE	\$200

BANQUET & EVENT MENUS

Displays & Platters

Price based on two pieces per guest

	25 guests	50 guests	100 guests
DOMESTIC & INTERNATIONAL CHEESE BOARD Chutney, Vegetables, Crackers	\$200	\$225	\$250
FRESH FRUIT & BERRIES Sliced Melon, Strawberries, Pineapples, Grapes, Seasonal Berries	\$175	\$200	\$225
CRUDITE DISPLAY Assorted Fresh Veggies, Yogurt Herb Dip & Buttermilk Ranch	\$175	\$200	\$225
ANTIPASTO PLATTER Pickled Vegetables, Olives, Charcuterie, Nuts, Cheese	\$215	\$275	\$300
CHARCUTERIE PLATTER Black Forest Ham, Cured Meats, Capers, Mustard	\$200	\$225	\$275
SHRIMP COCKTAIL Cocktail Shrimp, Lemon, Cocktail Sauce, Remoulade Sauce	\$275	\$300	\$325
MONKEY ISLAND CHICKEN PLATTER Crispy Fried Chicken Wings, Assorted Sauces, Carrots, Celery	\$175	\$200	\$225

Action Station Enhancements

Priced Per Person | 25 Guest Minimum

All stations require Chef Fee of \$100 per station

ULTIMATE PASTA STATION Penne, Linguine, Cheese Tortellini Pastas, Marinara, Alfredo, Scampi Sauces, Grilled Chicken, Italian Meatballs, Parmesan Cheese, Basil, Bread Sticks	\$30 PER PERSON
BAKED POTATO STATION Jumbo Bakers, Cheddar Cheese, Pepper Jack Cheese, Queso, Blue Cheese, BBQ Pulled Pork, Bacon, Smoked Brisket, Ranch Dressing, BBQ Sauce, Scallions, Jalapenos, Corn, Broccoli	\$22 PER PERSON
RAMEN BAR Chinese Ramen Noodle, Rice Noodle, Beef Broth, Pork Broth, Vegetable Broth, Pork Loin, Beef, Tofu, Soft Boiled Eggs, Basil, Bean Sprouts, Scallions, Cilantro, Shredded Carrots, Mushrooms, Peanuts, Bamboo Shoots, Thai Chili, Lime, Condiments ADD CHIPOTLE SHRIMP AT \$15 PER PERSON	\$21 PER PERSON

BANQUET & EVENT MENUS

Carving Stations

Priced Per Person | 25 Guest Minimum
All stations require Chef Fee of \$100 per station

HERB ROASTED PRIME RIB OF BEEF

Au Jus, Creamy Horseradish Sauce, Assorted Rolls

\$425 SERVES 30PP

BEEF TENDERLOIN

Au Jus, Creamy Horseradish Sauce, Assorted Rolls

\$325 SERVES 20PP

SMOKED BRISKET

Special Spice Blend, BBQ Sauce, Creamy Horseradish Sauce, Assorted Rolls

\$250 SERVES 25PP

SMOKED PORK LOIN

Special Spice Blend, Sticky Glaze, Assorted Rolls

\$225 SERVES 30PP

WHOLE PIG

Whole Roasted Hog, BBQ Sauce, Grilled Pineapples

\$500 SERVES 40PP

Hooray Experience

Priced Per Person | 25 Guest Minimum
All Hooray Packages require Chef Fee of \$100 per chef and \$300 Hooray Grill Fee
All Hooray Dinners include a Shangri-La Salad and Dessert

FIESTA HOORAY

Skirt Steak, Chicken, Shrimp, Tortillas, All Condiments, Mexican Street Corn, Rice, Frijoles Negros

\$38 PER PERSON

SEAFOOD EXTRAVAGANZA HOORAY

Grilled Lobster Tails, Fire Roasted Oysters, Shrimp Skewers, Salmon, Roasted New Potatoes and Corn, Assorted Rolls, Drawn Butter

\$MKT PER PERSON

SMOKIN' MONKEY HOORAY

Smoked Sausages, Smoked Chicken Wings, Smoked Margarita Marinated Pork Ribs, Mac & Cheese, Grilled Corn, Cole Slaw, Assorted Rolls

\$47 PER PERSON

BACKYARD HOORAY

Hamburgers, Hot Dogs, Grilled Chicken Breast, Assorted Chips, Potato Salad, Baked Beans, Buns, All Condiments

\$32 PER PERSON

BANQUET & EVENT MENUS

Themed Buffets

Priced Per Person | 25 Guest Minimum

All Themed Buffets include: Iced Tea, Bottled Water, Regular, and Decaffeinated Coffee

DELI

Choice of two proteins: Turkey, Ham, Chicken Salad, Roasted Vegetables
Chef's Pasta Salad, Assorted Chips, Bibb Lettuce, Sliced Tomatoes, Pickled Red Onions, Kosher Dill Pickle Slices, Assorted Spreads, Cheddar, Swiss, Provolone, Assorted Bread, Gluten Free Bread (upon request), Assorted Brownies and Cookies

\$36 PER PERSON

\$6 ADDITIONAL PROTEIN

BODIES BY BBQ

Brisket, Pork Butt, Smoked Sausage, Baked Beans, Potato Salad, Coleslaw, Corn, Relish Tray, Fruit Cobbler, All Condiments

\$45 PER PERSON

ROAD TO HANA LUAU

Choice of Three: Pulled Maui Pork, Teriyaki Beef, Shoyu Chicken, Seasonal Seafood, Green Salad, Baked Sweet Potatoes, Island Quinoa Salad, Plantain Chips, Avocado, Pineapple Upside Down Cake

\$47 PER PERSON

WHOLE PIG ADD-ON

\$500 SERVES 40PP

Whole Roasted Hog, BBQ Sauce, Grilled Pineapples

BACK YARD COOK OUT

Hamburgers, Hot Dogs, Baked Beans, Potato Chips, Potato Salad, Coleslaw, All Condiments, Assorted Cookies and Brownies

\$36 PER PERSON

THE TASTE OF ITALY

Choice of Two: Spaghetti with Meatballs, Chicken Alfredo with Fettuccini, Sausage & Peppers with Penne, or Vegetable White Lasagna served with Italian Salad, Breadsticks, Cannoli's, Cheesecake

\$40 PER PERSON

SABOR DE MEXICO

Taco Bar, Steak and Chicken Fajita Bar, Nacho Bar, Refried Beans, Poblano-Cilantro Rice, Corn & Flour Tortillas, Tortilla Chips, Queso, Guacamole, Fire Roasted Salsa, All Condiments, Churros, Sopapilla Cheesecake

\$40 PER PERSON

GRAND LAKE BUFFET

Herb Roasted Seasonal Fish, Grilled New York Strip with Bourbon BBQ Sauce, Smoked Pork Loin, Roasted Corn, Tomatillo Salsa, 3 Bean Salad with Honey Vinaigrette, Potato Salad, Cole Slaw, Macaroni and Cheese, Mashed Potato, Hummingbird Cake, Chocolate Layer Cake

\$52 PER PERSON

BANQUET & EVENT MENUS

Curated Buffet

Priced Per Person | 25 Guest Minimum

All Curated Buffets include: Iced Tea, Bottled Water, Regular, and Decaffeinated Coffee

COMPOSED SALAD BAR

\$23 PER PERSON

CHOICE OF THREE:

GARDEN SALAD

Spring Mix, Heirloom Carrot, Grape Tomato, Red Onion, Radish, Cucumber, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette

PEAR SALAD

Spinach, Arugula, Pear, Gorgonzola, Celery, Candied Walnuts, Apple Cider Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine, Parmesan Cheese, Buttery Garlic Croutons, Caesar Dressing

GREEK SALAD

Chopped Romaine, Feta, Kalamata Olives, Tomatoes, Cucumber, Bell Pepper, Greek Dressing

ROASTED CORN AND BLACK BEAN SALAD

Chopped Romaine, Bell Pepper, Shredded Cheese, Tomatoes, Tortilla Strips, Southwestern Ranch Dressing

CHEF'S PASTA SALAD

RED SKIN POTATO SALAD

SEASONAL FRUIT SALAD

BUILD YOUR OWN SLIDER STATION

\$20 PER PERSON

Mayo, Mustard, Ketchup, BBQ Sauce, Slider Buns, Rolls, Red Potato Salad, Chips

CHOICE OF TWO:

BANH-MI PORK

Apple Coleslaw

BRISKET BEEF BURGERS

Shredded Lettuce, Cheese, Bacon Jam, Dill Pickle, Tomato Slices

NATHAN'S HOT DOGS

Pickled Vegetables, Jalapeno Slices

VEGETARIAN PORTOBELLO "PHILLY"

PULLED PORK

HAM AND CHEESE

BANQUET & EVENT MENUS

Plated Dinner Options

Priced Per Person | 25 Guest Minimum

All Plated Meals include Iced Tea, Bottled Water, Regular, and Decaffeinated Coffee

Plated Salad

Choice of One

PANZANELLA SALAD

Toasted Bread, Baby Arugula, Heirloom Cherry Tomatoes, Basil Vinaigrette

\$8 PER PERSON

CLASSIC CAESAR SALAD

Chopped Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

\$8 PER PERSON

GARDEN SALAD

Spring Mix, Heirloom Carrots, Grape Tomatoes, Red Onions, Radish, Cucumbers, Toasted Sunflower Seeds, Blue Cheese Dressing and Balsamic Vinaigrette

\$7 PER PERSON

APPLE SALAD

Spinach, Arugula, Granny Smith Apples, Gorgonzola, Celery, Candied Walnuts, Apple Cider Vinaigrette

\$8 PER PERSON

Plated Main Course

BOURBON GLAZED GRILLED AIRLINE CHICKEN BREAST

Roasted Tri-Colored Baby Potatoes, Buttered Broccolini

\$32 PER PERSON

HOT SMOKED SALMON

Wild Rice Pilaf, Roasted Tri-Colored Cauliflower, Warm Tomatillo Salsa

\$35 PER PERSON

BONE-IN FRENCHED PORK CHOP

Sun Dried Cherry Sauce, Smashed Red Potatoes, Broccolini

\$45 PER PERSON

GRILLED STRIP LOIN FILET

Boursin Cream, Smashed Potatoes, Baby Squash

\$50 PER PERSON

HERB AND GARLIC SEARED LAMB T-BONE

Root Vegetable Gratin, Grilled Asparagus, Sun Dried Cherry, Rum Cream

\$60 PER PERSON

SURF AND TURF, SHRIMP & STRIP LOIN FILET

Garlic Lime Shrimp, Mango Salsa, Grilled Petite Strip Loin Filet, Wild Mushroom Ragout, Roasted Tri-Colored Baby Potatoes, Grilled Asparagus

\$55 PER PERSON

TURF AND TURF, CHICKEN & STRIP LOIN FILET

Basil Pesto Marinated Chicken, Grilled Petite Strip Loin Filet, Boursin Cream, Roasted Tri-Color Cauliflower, Rice Pilaf

\$55 PER PERSON

ROASTED CAULIFLOWER STEAK

Wild Mushroom Ragout, Roasted Tri-Colored Baby Potatoes, Grilled Asparagus

\$30 PER PERSON

SESAME AND SOY MARINATED TOFU

Charred Brussel Sprouts, Saffron Couscous Pilaf

\$30 PER PERSON

BANQUET & EVENT MENUS

Plated Dessert

Priced Per Person

Parties less than 50 guests choose one

Parties over 50 guests choose two

BOSTON CREAM PIE	\$10 PER PERSON
TRIPLE CHOCOLATE MOUSSE	\$12 PER PERSON
LEMON ITALIAN CREAM CAKE	\$12 PER PERSON
TURTLE CHEESECAKE	\$12 PER PERSON

Shangri-La Sales Team

DANA ABLE

Director of Sales



918-257-7714



Dana.Able@shangrilaok.com

MCKAYLA RUTHERFORD

Executive Meeting Manager



918-257-7779



McKayla.Rutherford@shangrilaok.com

LORI SPARROW

Group Sales



336-988-1612



Lori.Sparrow@Shangrilaok.com

YVONNE BURNS

Catering Manager



918-257-7716



Yvonne.Burns@Shangrilaok.com

LAURA BARNES

Executive Assistant



918-257-7790



Laura.Barnes@Shangrilaok.com

BANQUET & EVENT MENUS

Bar Offerings

Priced Per Person | 2 Hour Minimum | Bartender Fee \$75 per Hour per Bar
If Host Bar Sales Exceed \$300 per Hour per Bar, Bartender Fees will be Waived

Hosted Bars

Gold Bar

WELL LIQUOR, \$8 PER DRINK

HOUSE WINE, \$8 PER DRINK

DOMESTIC BEER, \$4 PER DRINK

IMPORT BEER, \$5 PER DRINK

Platinum Bar

WELL LIQUOR, \$10 PER DRINK

HOUSE WINE, \$10 PER DRINK

DOMESTIC BEER, \$4 PER DRINK

IMPORT BEER, \$5 PER DRINK

Cash Bars

Gold Bar

WELL LIQUOR, \$9 PER DRINK

HOUSE WINE, \$9 PER DRINK

DOMESTIC BEER, \$4 PER DRINK

IMPORT BEER, \$5 PER DRINK

Platinum Bar

WELL LIQUOR, \$11 PER DRINK

HOUSE WINE, \$11 PER DRINK

DOMESTIC BEER, \$4 PER DRINK

IMPORT BEER, \$5 PER DRINK

Wine by the Bottle

Ask for Selection and Price

WHITE WINE SELECTIONS

RED WINE SELECTIONS

ROSE WINE SELECTIONS

CHAMPAGNE | SPARKLING WINE SELECTIONS

BANQUET & EVENT MENUS

Audio Visual & Support Equipment

Computer Video Equipment

LCD VIDEO DATA PROJECTION WITH SCREEN	\$250
SOUND PATCH FOR LAPTOP (SMALL ROOM)	\$25
WIRELESS HANDHELD MOUSE Replacement cost \$100	\$40
TELECONFERENCE PACKAGE Webcam, Mics, Cables, Screen, LCD Projector	\$400
PRIVATE NETWORK WITH WIFI	\$200

Support Items

10' X 6' DROP DOWN SCREEN	\$110
PORTABLE SOUND SYSTEM	\$150
WHITE BOARD WITH DRY ERASE MARKERS	\$30
A-FRAME EASELS	\$5
FLIP CHART KIT Easel, Pad, Markers	\$45
FLIP CHART PAD	\$25
FLIP CHART WITH POSTS-IT PAPER	\$50
STAGING 4' X 8' SECTION	\$40
50FT VGA CABLE	\$40
100FT VGA CABLE	\$60
AUDIO/MP3 PATCH	\$45
4-CHANNEL MIXER	\$45
TECHNICIAN FEE	\$45 PER HOUR

BANQUET & EVENT MENUS

Audio Visual & Support Equipment

Microphone Equipment

WIRELESS HANDHELD MICROPHONE	\$100
WIRELESS LAVALIER MICROPHONE	\$100

Meeting Accessories

EXTENSION CORD Replacement cost \$25	\$10
6' POWER STRIP Replacement cost \$25	\$10
LASER POINTER Replacement cost \$100	\$40

Exhibit Items

EXHIBIT TABLES, 5' X 30"	\$30
ELECTRICAL TABLE WITH ELECTRICITY, 5' X 30"	\$60

Miscellaneous

BANNERS HUNG	\$20
SPEAKER TELEPHONE	\$50

Dance Floor

SMALL DANCE FLOOR, 16' X 16'	\$200
LARGE DANCE FLOOR, 20' X 20'	\$280