





Catering Menu

Houston Marriott South at Hobby Airport 9100 Gulf Freeway, Houston, Texas (713) 943-7979

www.marriott.com/houhh



<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>







BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverages</u> <u>technology</u>



All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

Plated Breakfast

Old Faithful | \$29

Scrambled Eggs,

Choice of Bacon or Sausage Link

Breakfast Potatoes, Texas Toast

Texas Country Fare | \$31

Poached Egg, Spinach with Chili-lime Hollandaise,

Sauteed Potato Cake, Choice of Bacon or Sausage Links,

Herb Roasted Tomato

Southside Farmhouse | \$31



Spinach, Mushroom, Goat Cheese, Potato Frittata,

Sauteed Potatoes, Herb Roasted Tomato and Asparagus

Hobby Delight | \$26

Crème Brulée French Toast, Bacon, Crispy Potato Hash

Browns, Macerated Heirloom Tomatoes, Sage Confit

BREAKFAST breaks lunch reception dinner beverage technology



Continental Breakfast Buffet | \$23

A Seasonal Selection of Market Style Fruit Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Cranberry and Grapefruit Juices

Buffets require a minimum guarantee of 20 guests.

If the minimum is not met, an additional \$5 per person will be added.

A customary 25% taxable service charge and 8.25% sales tax will be added to prices.

*All menu items and prices are subject to change according to seasonality and availability.

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> reception <u>dinner</u> <u>beverage</u> <u>technology</u>

Light Buffet | \$32

Assorted Selection of Market Style Sliced Fruit

Individual Homemade Granola and Yogurt Parfaits

Scrambled Eggs (Egg Beaters)

Turkey Bacon

Chicken Apple Sausage

Breakfast Potatoes

Fresh Baked, Low-Fat Bran and Blueberry Muffins

Butter, Jams, Fruit Preserves and Honey

Bagels and Low-Fat Cream Cheese

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Traditional Buffet | \$28

Assorted Selection of Market Style Sliced Fruit

Assorted Cold Cereals and Milk

Bagels and Cream Cheese

French Toast or Waffles

Scrambled Eggs

Bacon and Sausage

Breakfast Potatoes

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves, Syrup and Honey

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

<u>BREAKFAST</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>

Breakfast Bliss Buffet | \$35

Cage Free Scrambled Eggs

Breakfast Potatoes

Sausage

Bacon

Biscuits and Peppered Gravy

Creamy Grits

Yogurt Parfaits

Assorted Selection of Market Style Sliced Fruit

Butter, Jams, Fruit Preserves and Honey

Bagels and Low-Fat Cream Cheese

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Vitality Breakfast Buffet | \$38

Assorted Selection of Fruit Slices and Berries

Yogurt Parfaits

Assorted Cold Cereals

Gluten-Free Pastries & Breakfast Breads



Acai Smoothie Shots

Cottage Cheese Shots

Hard Boiled Eggs

Granola with Oatmeal and Fruit

Peanut Butter and Chia Pudding

Cage Free Scrambled Eggs

Turkey Sausage

Breakfast Quiche

Pastries Butter, Jams, Fruit Preserves, Syrup and Honey

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Buffets require a minimum guarantee 20 guests. If the minimum is not met, an additional \$5 per person will be added.

<u>BREAKFAST</u> <u>breaks lunch reception dinner beverage technology</u>

Enhancements | per person Cage Free Hard-Boiled Eggs \$3 Tortilla Wrapped Egg, Spinach, Cheese Salsa Verde \$6 Sausage, Egg & Cheese Croissant \$8 Ham, Egg & Cheese Biscuit Sandwich \$8 Croque Monsieur Melted Cheese and Ham \$8 Croque Madame Melted Cheese and Tomato \$8 Canadian Bacon, Egg & Cheese Croissant \$8 Smoked Salmon, Red Onions, Tomato, Cream Cheese \$18 with Mini New York Style Bagels Granola Yogurt Honey Parfait Shots \$8 Steel Cut Oatmeal, Raisins, Almonds, Brown Sugar & \$5 Maple Syrup Grilled Tofu, Portobello Mushroom, Tomato on a \$12 Portuguese Bun **Sunrise Smoothie Bowls**

Superfruit, coconut cream, and almond butter smoothie with \$9

coconut flakes, almonds, and fresh seasonal berries

Chia and Oat Puddin

Action Stations | per person

Acai Station | \$14

Acai Berries, Banana, Strawberry, Granola, Peanut Butter, Coconut Shavings, Chia Seeds, Almonds

Omelet Station | \$15

With Ham, Bacon, Sausage, Cheese, Mushrooms, Tomatoes, Peppers, Onions Chives

Parfait | \$12

Greek, Soy and Fat Free Yogurt Parfaits with Granola, Seasonal Berries, Dried Fruits, Honey and Strawberry Compote

Belgian Waffles | \$15

With Strawberry Compote, Crème Fraiche, Vanilla Maple Syrup

Action stations may not be ordered as stand alone and require a \$75 attendant fee, per station.

Require a minimum guarantee of 20 people.

\$9

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DELIGHT

muffins

juices

nuts

popcorn

pretzels

smoothies

<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Sweet Treats | \$13

Assortment of Fresh Baked Cookies Brownies Lemon Bars

Energizer | \$22

Yogurt, Trail Mix Energy Bars Fruit Smoothies Regular and Sugar Free Energy Drinks Bottled Juices

Ballpark Break | \$16

Fresh Popped Popcorn Cracker Jacks Jumbo Soft Pretzels (Salted with Mustard) Queso Dip with Tortilla Chips Assorted Sodas

Nature's Snacks | \$20

Yogurt Covered Nuts
Raisins
Pretzels
Trail Mix
Energy Bars
Granola Bars
Assorted Fruit Smoothie Shooters

SOHO Sampler | \$16

Queso Dip with Tortilla Chips House Made Salsa Freshly Made Guacamole Mini Chicken Quesadillas

All breaks include coffee & Bottled water

Breaks require a minimum guarantee 12 guests.

If the minimum is not met, an additional \$5 per person will be added.

A customary 25% taxable service charge and 8.25% sales tax will be added to prices.

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<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



All-Day Beverage Package | \$20 per person

Unlimited Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water and Assorted Soft Drinks

The following items are priced individually

Assorted Sodas	\$5
Non-Sparkling Mineral Water	\$5
Sparkling Mineral Water	\$8
Assorted Bottled Juices	\$8
Red Bull (Regular & Sugar Free)	\$7

The following items are priced per gallon

Freshly Brewed Coffee	\$65
Orange Juice	\$60
Fresh Lemonade	\$45
Ired Tea	\$40

<u>breakfast</u> <u>BREAKS</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



The following items are priced per dozen | \$42

Breakfast Breads (pastries, muffins)
Bagels with Assorted Cream Cheese
Croissant with Assorted Fillings
Chocolate Fudge Brownies
Hot Jumbo Pretzels served with Cheese Sauce
Freshly Baked Cookies

<u>breakfast</u> <u>BREAKS</u> <u>Lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



The following items are priced individually

Assorted Candy Bars \$4
Fresh Whole Fruit \$4
Granola Bars/Energy Bars \$5

The following items are priced per person

Tortilla Chips with Salsa, Guacamole & Queso \$12

Kettle Cooked Chips with Bleu Cheese Dip (bacon and green onion) \$13

Breaks require a minimum guarantee 12 guests.

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<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>







LUNCH

ESSENCE

salad

sandwiches

chicken

beef

fish

pasta

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Plated Lunch

Grilled Pesto Chicken Breast | \$32 Served with Orzo Pasta and Roasted Squash

Tikka & Lime Chicken Breast | \$32 Served with Biryani Style Couscous

Bourbon BBQ Chicken Breast | \$32 Served with Farro Beans, Charred Corn and Gremolada

Lemon & Harissa Airline Chicken Breast | \$32 Served with Saffron Couscous and Baby Carrots

Herb Crusted Atlantic Salmon | \$32 Served with Jumbo Asparagus and Herb Roasted Potatoes

Spinach Stuffed Pork Loin | \$36 Served with Snap Pea Risotto and French Green Beans

Plated lunches are served with house salad, artisan bread, and chef's selection of dessert, iced tea and coffee.

Vegetables and sides may be exchanged between different entrees at client request. (pricing may vary)

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Plated Lunch

Grilled Chicken Chipotle Caesar Salad | \$25 Chopped Romaine Lettuce, Grilled Chicken, Croutons, Parmesan Cheese with a Rich Creamy Chipotle Caesar Dressing Substitute Shrimp or Beef Tenderloin | +\$5

Chilean Seabass | \$35 Fingerling Potatoes, Sundried Tomato and Artichoke Blackened | +\$2

Quinoa and Black Bean Cake | \$26 with Calabrian romesco, basil oil and grilled asparagus *Keto version of this dish available by request

Chimichurri Flat Iron Steak | \$38 Served with Yukon Potato AU Gratin and Roasted Vegetables

Top Sirloin 6oz | \$38 Boursin Mashed Potatoes and Grilled Asparagus

Served with house salad, artisan bread, and chef's selection of desserts, iced tea and coffee Vegetables and sides may be exchanged between different Entrees at client request. (pricing may vary)

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<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Sandwiches and Boxed Lunches

Turkey-Boursin | \$26

Smoked Turkey, Boursin Cheese and Avocado on a large Croissant Bacon, Lettuce and Tomato

Chicken Wrap | \$26



Flour Tortilla, Grilled Chicken, Pepper Jack Cheese, Cilantro Mayonnaise, Lettuce and Tomato (chicken may be substituted for Vegetarian option)

Ciabatta | \$26

Italian Ham and Provolone Cheese, Genoa Salami, Pepperoni, Tomato and Balsamic Vinaigrette

Banh Mi Vegetarian | \$26



French Baguette, Mayonnaise, Cucumber, Carrots, Lemongrass, Radish, Cilantro, Ginger

Add Mixed Greens Salad | \$4 Per Person

All sandwiches served with potato chips, pickles, pasta salad Chef's selection of dessert Iced tea

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Lunch Buffet

Deli | \$30

Mixed Garden Greens Salad

Pasta Salad

Potato Salad

Turkey, Roasted Beef, Ham, Salami

Swiss Cheese, Cheddar Cheese

Lettuce, Tomato, Onions and Pickles

Fresh Assorted Delicatessen Breads and Rolls

Chef's Choice Dessert

Served with Coffee and Iced Tea

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Lunch Buffet

La Mexicana | \$38

Southwest Caesar Salad with Black Beans & Tortilla Strips

Beef & Chicken Fajitas

Cheese Enchiladas

Flour & Corn Tortillas

Mexican Rice & Refried Beans

Shredded Cheese, Sour Cream, & Guacamole

Salsa Verde & Salsa Roja

Chef's Choice Dessert

Served with Coffee and Iced Tea

<u>breakfast</u> <u>breaks</u> <u>LUNCH</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>technology</u>

Lunch Buffet | \$38

ENTREES | Choose Two

Honey Roasted Chicken Breast

Herb Marinated Chicken Breast

Airline Chicken Breast

Bourbon BBQ Chicken Breast

Braised Beef Short Ribs

Chimichurri Flat Iron Steak

Roasted Pork Loin

Baked Salmon

Pan Roasted Striped Bass

Rigatoni Bolognaise



Vegetable Lasagna



Pasta Primavera



STARCH | Choose One

Mashed Potatoes

Risotto

Orzo Pasta

Roasted Yukon Potatoes

Quinoa & Mushroom Pilaf

Creole Fingerling Potatoes

Rice Pilaf

ACCOMPANIMENTS

Fresh Breads and Creamery Butter

Chef's Choice of Salad

Chef's Choice of Dessert

Iced Tea

Coffee

Hot Tea

Vegetables | Choose One

Roasted Zucchini & Squash

Asparagus

Sauteed Spinach

Butternut Charred Corn

Green Beans

Baby Broccolini

Baby Carrots

Broccoli

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>**RECEPTION** <u>dinner</u> <u>beverage</u> <u>technology</u></u>







RECEPTION

ESSENCE

charcuterie

shrimp

egg rolls

spanakopita

prime rib

petit fours

RECEPTION

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>**RECEPTION** <u>dinner</u> <u>beverage</u> <u>technology</u></u>



Hors d'oeuvres | Per Person

Imported and Domestic Cheeses	\$9
Seasonal Fruits and Berries	\$8
Vegetable Crudité with Dressing	\$7
Grilled Vegetable Display	\$7
Charcuterie Board	\$14
Assorted Petit Fours	\$9
Mini Cheesecakes	\$9
Assorted Cakes, Pies, Tarts	\$7
All About Chocolate:	\$13
Truffles, Éclairs, Chocolate Mousse, Petit Fou	rs
Parmesan Tomato Bruschetta	\$6
Chilled Jumbo Shrimp	\$12

Display Trays require a minimum guarantee of 25 guests.

RECEPTION

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>**RECEPTION** <u>dinner</u> <u>beverage</u> <u>technology</u></u>



Hors d'oeuvres | Per Person

Spanakopita	\$4
Machaca Burritos	\$4
Chicken Mole Empanadas	\$6
Black Bean Empanadas	\$5
Vegetable Pot Stickers	\$4
Vegetable Egg Rolls	\$5
Panko Fried Shrimp	\$8

RECEPTION

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>RECEPTION</u> <u>dinner</u> <u>beverage</u> <u>technology</u>



Carving Stations

Prime Rib (serves 40) | \$525 Horseradish Sauce and Rolls

Roasted Turkey Breast (serves 40) | \$300 Cranberry Relish, Chipotle Aioli and Artisan Bread

Roasted Pork Loin (serves 35-40) | \$275 Fruit Compote and Rolls

Roasted Beef Tenderloin (serves 25) | \$450 Port Demi-Glace Sauce and Rolls

Steamship Round (serves 25) | \$425 Grass Fed Texas Beef with Horseradish Cream Sauce

All carving stations require attendant fee of \$75 for up to 75 guests. An additional \$25 per every 75 guests.

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>**DINNER** <u>beverage</u> <u>technology</u></u>







DINNER

FLAVOR

salads

beef

chicken

fish

pork

risotto

asparagus

breakfast technology breaks reception DINNER beverage lunch



Garbanzo Bean Caponata | \$40







Served on spaghetti squash with tomato sauce and basil oil

Plated Dinner

Honey Roasted Chicken | \$44

Served with Asparagus Risotto, Apricot Chutney Bok Choy

Chicken Breast with Citrus Glaze | \$44

Served with Cauliflower Rice and Farrio Pilaf

Prime Rib | \$48

Served with Creamy Potato Au Gratin and Buttered Beans

Filet Mignon | \$54

Served with Bourbon Cream Sauce

Miso Grilled Salmon | \$48

Served with Black Fubben Rice and Broccolini

New York Strip | \$50

Served with Boursin Mashed Potatoes and Grilled Asparagus

Pan Roasted Snapper | \$44 Served with Boursin Polenta Cake and Chili Citrus Sauce

Roast Cauliflower Steak | \$40

Served with Quinoa & Mushroom Pilaf and Spinach

Thai Glazed Pork Loin | \$45

Served with Fingerling Potatoes and Green Been Almondine

Served with house salad, artisan bread, chef's selection of dessert iced tea and coffee

A customary 25% taxable service charge and 8.25% sales tax will be added to prices.

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<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>**DINNER** <u>beverage</u> <u>technology</u></u>



La Mexicana Dinner Buffet | \$56

Southwest Caesar Salad with Black Beans & Tortilla Strips

Beef & Chicken Fajitas

Flour & Corn Tortillas

Mexican Rice & Refried Beans

Shredded Cheese, Sour Cream, & Guacamole

Cheese Enchiladas

Salsa Verde & Salsa Roja

Tres Leches Cake, Churros & Flan

Aguas De Sabor Station - Pineapple, Watermelon and Tamarindo

Iced Tea & Coffee Service

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>**DINNER** <u>beverage</u> <u>technology</u></u>



Supper in Texas| \$58

Tossed Salad with Assorted Dressings

Smoked Beef Brisket

Barbecue Chicken

Smoked Sausage

Ranch Style Beans

Corn on the Cob

Home Fried Potatoes

Potato Salad & Cole Slaw

Peach Cobbler & Pecan Pie

Assorted Breads

Iced Tea & Coffee Service

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>**DINNER** <u>beverage</u> <u>technology</u></u>

Choose Two Entrées | \$52 Choose Three Entrées | \$56

ENTRÉES

Bourbon BBQ Chicken Breast

Citrus Glaze Chicken Breast

Honey Roasted Chicken Breast

Pan Seared Sea Bass

Tortilla Crusted Tilapia

Pan Seared Red Snapper

Grilled Sirloin

Thai Glazed Porkloin

Beef Short Ribs

STARCH | Choose One

Mashed Potatoes

Risotto

Orzo Pasta

Roasted Yukon Potatoes

Quinoa & Mushroom Pilaf

Creole Fingerling Potatoes

Rice Pilaf

VEGETABLES | Choose One

Roasted Zucchini & Squash

Asparagus

Sauteed Spinach

Butternut Charred Corn

Green Beans

Baby Broccolini

Baby Carrots

Broccoli

ACCOMPANIMENTS

Fresh Breads and Creamery Butter

Chef's Salad & Caesar Salad

Chef's Choice of Dessert

Iced Tea

Coffee and Herbal Teas

Buffets require a minimum guarantee of 20 guests

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>**BEVERAGE** <u>technology</u></u>







BEVERAGE

ENJOY

martinis

champagne

margaritas

red wine

white wine

beer

non-alcoholic

BEVERAGE

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>BEVERAGE</u> <u>technology</u>



Bartender Fee: \$125 each Cashier Fee: \$55 each, per

hour

Bar Service Based on Consumption

	Cash	Hosted
Imported Beer	\$7.50	\$6.50
Domestic Beer	\$6.50	\$6
House Wine/By the Glass	\$9	\$8
Premium Wine/By the Glass	\$13	\$12
Premium Liquor	\$9	\$8
Top Shelf Liquor	\$12	\$10
Mineral Water	\$4	\$4
Red Bull	\$7	\$7
Soft Drinks & Juices	\$4	\$4

Custom Cocktails Available

Beer Selections

Miller Lite Budweiser Bud Light Michelob Ultra Corona Heineken Dos XX Modelo Especial

Wine Selections

Sycamore Lane Chardonnay Moscato Cabernet Sauvignon Chloe Chardonnay and Cabernet Starborough Sauvignon Blanc La Marca Prosecco <u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>TECHNOLOGY</u>







TECHNOLOGY

FLAWLESS

lights

camera

action

TECHNOLOGY

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>**TECHNOLOGY**</u>



Meeting Accessories

Flipchart Package | \$75

Includes: Flipchart Paper, Easel, Markers and Masking Tape

Whiteboard with Dry Erase Markers | \$50

LCD Meeting Room Projection Package | \$500

Includes: **HD Projector**, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

AV Support Package | \$150

Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

AV Technician Labor | \$85 per hour, per technician Monday - Friday 8am - 5pm

AV Technician Labor | \$125 per hour, per technician Monday - Friday after 5pm Saturday & Sunday

TECHNOLOGY

breakfast

breaks

lunch

<u>reception</u>

<u>dinner</u>

<u>beverage</u>

TECHNOLOGY



High Speed Internet | \$10 per connection up to 50, \$5 each addition

Dedicated Bandwidth | \$250 for 10 mbps, per connection, 10 users

| \$100 every 10 additional users

Dance Floor:

15x15 | \$250 24x24 | \$350 30x30 | \$450

Meeting Accessories

Wireless Handheld Microphone | \$165

Wireless Lapel Microphone | \$185

Podium | \$50

Podium with Wired Microphone | \$75

LCD High-Definition Projector (2500 lumens) | \$400

Screens | \$80 - \$350

Polycom Speaker Phone | \$250

Laptop Computer | \$300

Multi-Channel Mixer \$150

Wireless Pointer | \$50

Audio Speakers | \$155

Pipe and Drape | \$20 per foot

Single Phase Power Drop | \$250

Stage/Reiser | Based on Size

TECHNOLOGY

<u>breakfast</u> <u>breaks</u> <u>lunch</u> <u>reception</u> <u>dinner</u> <u>beverage</u> <u>TECHNOLOGY</u>



Hybrid Meeting Package

Present to an audience at the hotel or anywhere in the world

Package Includes:

High-Definition LCD Projector
Lavalier Microphone
Increased Bandwidth per internet connection (up to 10 Mbps per connection)
Packages Begin at \$2,500

Video conference capabilities are available and are designed and priced based on your meeting needs.