Catering & Events Menu

701 Broadway Street  ||  Cincinnati, OH 45202  ||  513.381.5025  ||  hicateringsales@gmail.com
About us

Newly opened in December 2016, our 117 room hotel offers modern décor and comfortable accommodations. Our guests enjoy complimentary Wi-Fi, the Spoon & Cellar restaurant, the IHG® Rewards Club program, and much more! Our amenities include:

◊ On-site restaurant and bar Spoon & Cellar with room service available
◊ Complimentary Wi-Fi internet access at a speedy 200 mbps!
◊ Garage parking nearby for $10.00-$16.00 per day
◊ Indoor heated pool
◊ Complimentary fitness center (open 24/7)
◊ 21 suites and 56 guest rooms featuring a massaging shower experience with Kohler WaterTile Bodysprays
◊ 43” flat screen TV with DirecTV’s DRE Package
◊ In-room safe, mini refrigerator, Keurig coffee maker, and microwave
◊ Standard amenities such as hair dryer, alarm clock, iron and ironing board
◊ On-site laundry facility
◊ Dry Cleaning services
◊ 3 meeting rooms and pre-function area—great for business meetings, receptions, rehearsal dinner or farewell brunch!

Prime location in downtown Cincinnati

◊ Convenient location near Over the Rhine, The Banks, and some of the city’s most beautiful parks and churches
◊ Within walking distance to dining and entertainment
◊ Beautiful views of Mount Adams
The Holiday Inn & Suites Cincinnati Downtown and Spoon & Cellar Catering Team is proud to present our Event Menu. Our team is excited about the opportunity to serve, and we will create a delicious menu to perfectly complement your banquet event needs. We use local products, and our food is made from scratch. Our menu options include breakfast, meeting breaks, lunches, receptions, dinner, and bar service. Thank you for considering us, and we look forward to the opportunity to host your next event!
Breakfast

**Classic Plated Breakfast**
Includes fresh seasonal fruits and berries, coffee, decaffeinated coffee, assorted hot teas, milk, and selection of chilled juices

Plated Option One | $14.95
Cinnamon French Toast and your choice of crisp bacon or sausage patties

Plated Option Two | $17.95
Fluffy Scrambled Eggs, Breakfast Potatoes, Assorted Pastries and Muffins, and your choice of crisp bacon or sausage patties

**Breakfast Buffet | $21.95**
Selection of milk and chilled juices
Coffee, decaffeinated coffee, and assorted hot teas
Fresh seasonal fruits and berries
Oatmeal with brown sugar, dried fruits, and nuts
Scrambled eggs
Breakfast potatoes
Bacon and sausage patties
Assorted bagels, pastries, cream cheese, butter, and preserves
Selection of yogurt and granola

**Enhancements**
Breakfast sandwiches
+ $8.00 per person

**Continental Breakfast Buffet | $16.95**
Selection of milk and chilled juices
Coffee, decaffeinated coffee, and assorted hot teas
Selection of fresh whole fruits
Selection of yogurt and granola
Assorted bagels, pastries, cream cheese, butter, and preserves

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**Plated Lunch**

**Light Plated Lunch** | $23.95  
Includes chips, fresh fruit, cookie, and selection of coffee, decaffeinated coffee, hot teas, soda, and iced tea

- Smoked Turkey Wrap  
  *thinly sliced roasted turkey breast, Swiss cheese, lettuce, and tomato in a wheat tortilla*

- Vegetarian on Baguette  
  *grilled vegetables, lettuce, and Swiss cheese on a fresh baked baguette*

- Grilled Chicken on Baguette  
  *marinated chicken, Swiss cheese, bacon, lettuce, and tomato on a fresh baked baguette*

**Luncheon Salad Plated** | $23.95  
Includes artisan rolls with butter, selection of coffee, decaffeinated coffee, hot teas, soda, iced tea, and cookie

- Apple Goat Salad with Chicken (GF)  
  *mixed field greens, candied pecans, dried cranberries, goat cheese, and Chardonnay vinaigrette*

- Chicken Caesar Salad  
  *chilled romaine lettuce tossed in traditional Caesar dressing with parmesan cheese and croutons*

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Plated Lunch (continued)

(V) denotes vegetarian
(GF) denotes gluten-free
(VE) denotes vegan

Classic Plated Lunch
Includes artisan rolls with butter, selection of coffee, decaffeinated coffee, hot teas, iced tea, or soda, and choice of one starter and one dessert

(GF) Maple Glazed Salmon Filet | $24.95
with black rice and crispy brussel sprouts

(GF) Chicken Mushroom Marsala | $23.95
with garlic mashed potatoes and grilled asparagus

(GF) Pork Tenderloin Medallions | $23.95
glazed in apple brandy demi-glace with caramelized brussel sprouts and jasmine rice

(GF) Braised Beef Short Rib | $25.95
braised in red wine with roasted potatoes and seasonal vegetables

Starters

Green Salad
with tomato, cucumber, and ranch dressing

Caesar Salad
with parmesan cheese, croutons, and Caesar dressing

Mixed Greens Salad
with candied pecans, goat cheese, dried cranberries, and Chardonnay vinaigrette

Desserts

Ultra-rich Chocolate Ganache Torte
with walnuts and raspberry sauce

Panettone Bread Pudding
with whiskey cream and chocolate sauce

Classic New York Style Cheesecake
with caramel sauce, whipped cream, and brandied strawberries

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Lunch Buffets

**Build Your Own Buffet | $29.95**  
Includes artisan rolls with butter and selection of coffee, decaffeinated coffee, hot teas, pitchers of iced tea, and soda

**Salads (choose two)**

*Green Salad* with tomato, cucumber, and ranch dressing  
*Mixed Greens Salad* with candied pecans, goat cheese, dried cranberries, and Chardonnay vinaigrette  
*Antipasto Salad* with salami, mozzarella, olives, pepperoncini, red onions, and red wine vinaigrette

**Entrées (choose two)**

*Maple Glazed Salmon Filet (GF)*  
*Chicken Mushroom Marsala*  
*Pork Tenderloin Medallions (GF)*  
*Braised Beef Short Ribs (GF)*

**Accompaniments (choose two)**

*Haricots verts*  
*Seasonal vegetables*  
*Jasmine rice*  
*Garlic whipped potatoes*

**Desserts (choose two)**

*Ultra-rich Chocolate Ganache Torte*  
*Strawberry Shortcake*  
*Classic New York Style Cheesecake*

**Enhancements**

- Chef’s daily soup + $2.95  
- Additional salad + $3.95  
- Additional accompaniment + $2.95  
- Additional entrée + $5.95

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### Lunch Buffets (continued)

Includes selection of coffee, decaffeinated coffee, hot teas, pitchers of iced tea, and soda

<table>
<thead>
<tr>
<th>Soup and Salad Buffet</th>
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<td>Chef’s soup of the day</td>
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<tr>
<td>Mixed greens and selection of dressings</td>
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<tr>
<td>Sliced vegetables</td>
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<tr>
<td>tomato, cucumber, carrot, onion, and bell pepper</td>
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<tr>
<td>Grilled chicken breast</td>
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<td>Hard boiled eggs</td>
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<tr>
<td>Shredded cheddar and parmesan cheese</td>
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<tr>
<td>Bacon bits</td>
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<td>Croutons</td>
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<thead>
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<th>Potato and Salad Buffet</th>
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<td>Baked potatoes</td>
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<tr>
<td>Mixed greens and selection of dressings</td>
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<tr>
<td>Sliced vegetables</td>
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<tr>
<td>tomato, cucumber, carrot, onion, and bell pepper</td>
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<tr>
<td>Grilled chicken breast</td>
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<tr>
<td>Steamed broccoli</td>
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<td>Sliced vegetables</td>
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<td>tomato, cucumber, carrot, onion, and bell pepper</td>
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<tr>
<td>Hard boiled eggs</td>
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<td>Bacon bits</td>
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<th>Southwest Buffet</th>
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<td>Soft flour tortillas and hard corn shells</td>
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<tr>
<td>Tortilla chips</td>
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<td>Braised chipotle chicken</td>
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<td>Choice of carne asada or el pastor</td>
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<td>Sautéed peppers and onions</td>
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<tr>
<td>Spanish rice</td>
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<tr>
<td>Black beans</td>
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<tr>
<td>Assorted condiments</td>
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<tr>
<td>sour cream, guacamole, salsa, tomato, shredded cheddar cheese, black bean and corn relish, onion, and shredded lettuce</td>
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<thead>
<tr>
<th>Dessert</th>
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<td>Cookies and brownies</td>
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<th>Dessert</th>
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<td>Cookies and brownies</td>
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<tr>
<th>Dessert</th>
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<tbody>
<tr>
<td>Sopapilla cheesecake</td>
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**Dinner**

**Classic Plated Dinner**
Includes artisan rolls with butter, selection of coffee, decaffeinated coffee, hot teas, iced tea, soda, and choice of one starter and one dessert

<table>
<thead>
<tr>
<th>Entrée accompaniments for additional cost:</th>
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<tr>
<td>Crab Cakes $8.00</td>
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**Single Entrées**

Grilled Allen Brother's 8-ounce Filet of Tenderloin with maître d’ butter, garlic mashed potatoes, and haricots verts | $47.95 (GF)

Grilled Allen Brother's 12-ounce Rib Eye with maître d’ butter, garlic mashed potatoes, and brussel sprouts | $47.95 (GF)

Maple Glazed Salmon Filet with black rice and crispy brussel sprouts | $36.95 (GF)

Maple Apple Cider Brined Pork Chop with Calvados sauce, German potato gratin, and haricots verts | $43.95

Braised Beef Short Rib with roasted potatoes and seasonal vegetables | $34.95 (GF)

Pan Seared Scallops with truffled mushroom risotto, wilted arugula, and lemon buerre blanc | $39.95 (GF)

**Starters**

- Green Salad with tomato, cucumber, and ranch dressing
- Caesar Salad with parmesan cheese, croutons, and Caesar dressing
- Mixed Greens Salad with candied pecans, goat cheese, dried cranberries, and Chardonnay vinaigrette

**Desserts**

- Ultra-rich Chocolate Ganache Torte with walnuts and raspberry sauce
- Panettone Bread Pudding with whiskey cream and chocolate sauce
- Classic New York Style Cheesecake with caramel sauce, whipped cream, and brandied strawberries

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Dinner Buffets

Build Your Own Buffet | $36.95
Includes artisan rolls with butter and selection of coffee, decaffeinated coffee, hot teas, pitchers of iced tea, and soda

Salads (choose two)

Green Salad with tomato, cucumber, and ranch dressing
Caesar Salad with parmesan cheese, croutons, and Caesar dressing
Mixed Greens Salad with candied pecans, goat cheese, dried cranberries, and Chardonnay vinaigrette
Antipasto Salad with salami, mozzarella, olives, pepperoncini, red onions, and red wine vinaigrette

Entrées (choose two)

Maple Glazed Salmon Filet (GF)
Chicken Mushroom Marsala
Pork Tenderloin Medallions (GF)
Braised Beef Short Rib (GF)
Fettucine Alfredo

Accompaniments (choose three)

Haricots verts
Seasonal vegetables
Jasmine rice
Garlic whipped potatoes

Desserts (choose two)

Ultra-rich Chocolate Ganache Torte with walnuts and raspberry sauce
Strawberry Shortcake with brandied strawberries and whipped cream
Classic New York Style Cheesecake with caramel sauce, whipped cream, and brandied strawberries

Enhancements
Additional salad or accompaniment + $3.95
Additional entrée + $5.95
Prime rib carving station + $8.95

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Special Dietary Options

(V) denotes vegetarian
(GF) denotes gluten-free
(VE) denotes vegan

Entrées

(V, VE, GF) Roasted root vegetable medley (butternut squash, turnips, and beets) and quinoa white bean salad with maple Dijon dressing | $23.95

(VE/GF) Southwestern Grilled Veggie Wrap with avocado and Pico de Gallo in a gluten free tortilla and side salad | $22.95

(VE/GF) Mediterranean Grilled Veggie Wrap with hummus, lettuce, and tomato in a gluten free tortilla and side salad | $22.95

(V/GF) White Bean Ragu with spinach, roasted garlic, roasted mushrooms, and seared ricotta polenta cake | $24.95

(V) Vegetarian Pasta Linguine with sautéed Mediterranean vegetables, white wine butter sauce, and herbs | $23.95

(V) Vegetarian Lasagna | $24.95

(V) Fettucine Alfredo | $22.95

Desserts

(V) Spiced Rum Vanilla Custard with macerated berries

(GF) Chocolate Torte with macerated berries and whipped cream

(VE) Vegan Chocolate cake with macerated berries and almond milk

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Receptions

Hors d’oeuvres are priced per 50 pieces or serves 25
Butler-passed hors d’oeuvres are available | $55.00 per server

Cold Selections
Smoked Salmon | $130.00
Shrimp Cocktail | $160.00
Prosciutto Wrapped Honeydew | $110.00
Caprese Baguette | $110.00
Cellar Club Sub | $120.00
Chicken Salad Sub | $120.00
Blackened Chicken Sub | $120.00

Hot Selections
Pretzel with Beer Cheese | $110.00
Spinach and Artichoke Phyllo Cups | $115.00
Crab Stuffed Mushrooms | $150.00
Baked Goat Cheese | $130.00
Queso Especial Dip with Crisps | $100.00
Spinach Artichoke Dip with Crisps | $110.00
Buffalo Chicken Dip with Crisps | $115.00

Display Selections
Seasonal Fruit and Crudité | $6.00 per person
Artisanal Cheese and Cured Meats | $8.50 per person

Packages
Choose one cold, three hot, and one display selection for one hour
$18.00 per person

Additional hour
$8.00 per person

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All cocktail bars include domestic and imported beers, wines by the glass, sodas, and bottled waters. Alternative beverages (such as cordials, cognacs, or premium wines) are available upon request at an additional cost.

**Hosted**

- **Spoon Tier Liquor** | $8.00
- **Cellar Tier Liquor** | $10.00
- **Spoon Tier Wines by the Glass** | $9.00
- **Cellar Tier Wines by the Glass** | $12.00
- **Spoon Tier Brews** | $6.00
- **Cellar Tier Brews** | $7.00

- One bartender is required per 100 guests for bar up to four hours | $80.00
- Additional fee for bartender over four hours | $40.00 per hour
- One server is required for every 50 guests
- Champagne toast is available | $3.00 per person
- Butler-passed wine, champagne, or specialty cocktails are available | $55.00 per server

**Cash**

*Prices are inclusive of tax and gratuity*

- **Spoon Tier Liquor** | $10.00
- **Cellar Tier Liquor** | $12.00
- **Spoon Tier Wines by the Glass** | $11.00
- **Cellar Tier Wines by the Glass** | $14.00
- **Spoon Tier Brews** | $7.00
- **Cellar Tier Brews** | $8.00

**Packages**

- **Spoon Tier Selections:**
  - $15.00 per person for one hour
  - $7.50 per person for each additional hour
- **Cellar Tier Selections:**
  - $17.00 per person for one hour
  - $8.50 per person for each additional hour

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Meetings
**Packages**

**Executive Meeting Planner** | $53.95 per person
Includes the LCD projector, HDMI cables, wireless router, presentation remote, audio auxiliary cables, and flip charts

**Morning**
Coffee
Decaffeinated coffee
Assorted teas
Milk and assorted chilled juices
Selection of fresh whole fruits
Selection of yogurt and granola
Assorted bagels, pastries, cream cheese, butter, and preserves

**Plated Lunch**
Your choice of:

**Light Plated Lunch or Classic Plated Lunch**

**Afternoon Break**
Coffee
Decaffeinated coffee
Assorted teas
Assorted Coca-Cola soft drinks
Bottled water
Cookies and brownies

**Light Plated Lunch**
Includes chips, fresh fruit, cookie, and selection of coffee, decaffeinated coffee, hot teas, iced tea, and soda

Smoked Turkey Wrap
*thinly sliced roasted turkey breast, Swiss cheese, lettuce, and tomato in a wheat tortilla*

Vegetarian on Baguette
*grilled vegetables, lettuce, and Swiss cheese on a fresh baked baguette*

Grilled Chicken on Baguette
*marinated chicken, Swiss cheese, bacon, lettuce, and tomato on a fresh baked baguette*

**Classic Plated Lunch**
Includes artisan rolls, coffee, decaffeinated coffee, hot teas, iced tea, sodas, and choice of one starter and one dessert

Maple Glazed Salmon Filet
*with black rice and crispy brussel sprouts*

Chicken Mushroom Marsala
*with garlic mashed potatoes and grilled asparagus*

Pork Tenderloin Medallions
*glazed in apple brandy demi-glace with caramelized brussel sprouts and jasmine rice*

Braised Beef Short Rib
*braised in red wine with roasted potatoes and seasonal vegetables*

**Starters**
Green Salad *with tomato, cucumber, and ranch dressing*
Caesar Salad *with parmesan cheese, croutons, and Caesar dressing*
Mixed Greens Salad *with candied pecans, goat cheese, dried cranberries, and Chardonnay vinaigrette*

**Desserts**
Ultra-rich Chocolate Ganache Torte *with walnuts and raspberry sauce*
Panettone Bread Pudding *with whiskey cream and chocolate sauce*
Classic New York Style Cheesecake *with caramel sauce, whipped cream, and brandied strawberries*

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### Meeting Breaks

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<thead>
<tr>
<th><strong>All Day Package</strong></th>
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<tbody>
<tr>
<td><strong>Morning</strong></td>
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<tr>
<td>Coffee, decaffeinated coffee, and assorted teas</td>
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<tr>
<td>Assorted bottled juices</td>
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<tr>
<td>Bottled water</td>
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<tr>
<td>Fresh pastries and bagels</td>
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<tr>
<td>Cold cereal and yogurt</td>
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<tr>
<td>Whole fresh fruit</td>
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<tr>
<td><strong>Afternoon</strong></td>
<td></td>
</tr>
<tr>
<td>Coffee, decaffeinated coffee, and assorted teas</td>
<td></td>
</tr>
<tr>
<td>Assorted Coca-Cola soft drinks</td>
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<tr>
<td>Bottled water</td>
<td></td>
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<tr>
<td>Individual bags of chips and pretzels</td>
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<tr>
<td>Cookies and brownies</td>
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<tr>
<th><strong>Healthy Snacks</strong></th>
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<tr>
<td>Assorted bottled juices</td>
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<td>Granola bars</td>
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<td>Whole fresh fruit</td>
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<tr>
<td>Crudité with ranch dip</td>
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<td>Bottled iced teas</td>
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<tr>
<th><strong>Afternoon Treat</strong></th>
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<tr>
<td>Assorted Coca-Cola soft drinks</td>
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<td>Bottled water</td>
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<tr>
<td>Assorted dessert bars</td>
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<tr>
<td><em>turtle cheesecake, strawberry cheesecake, and lemon bars</em></td>
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<thead>
<tr>
<th><strong>Beverages</strong></th>
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<tbody>
<tr>
<td>Bottled juices</td>
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<tr>
<td>Assorted Coca-Cola soft drinks</td>
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<td>Bottled water</td>
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<tr>
<td>Gatorade</td>
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<tr>
<td>Red Bull Energy Drink</td>
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<td>Bottled iced teas</td>
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<th><strong>Beverage Packages</strong></th>
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<td>Half day $7.95 per person</td>
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<td>Full day $13.95 per person</td>
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<tr>
<th><strong>Sweet &amp; Savory</strong></th>
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<td>Assorted candy bars</td>
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<td>Individual bags of trail mix</td>
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<tr>
<td>Chocolate chip cookies</td>
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<tr>
<td>Chocolate brownies</td>
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<tr>
<td>Individual bags of chips and pretzels</td>
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<tr>
<td>Individual bags of popcorn</td>
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<thead>
<tr>
<th><strong>Bulk</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee $42.00 / gallon</td>
</tr>
<tr>
<td>Muffins and danishes $32.00 / dozen</td>
</tr>
<tr>
<td>Cookies and brownies $32.00 / dozen</td>
</tr>
</tbody>
</table>
**Audio Visual**

**A La Carte Equipment**
- LCD Projector (includes wireless HDMI transmitter and HDMI cords) | $150.00 per day
- Projector Screen | $50.00 per day
- Flip Chart Easel with Post-It Pad and Markers | $25.00 per day
- Microphone (Wired or Wireless) | $75.00 per day
- Sound Panel | $100.00 per day
- Wireless Presentation Remote | $20.00 per day
- Audio Auxiliary Cables | $8.00 per day
- Dance Floor | $250.00

Conference phones may be ordered through a 3rd party company.
Groups may bring in their own A/V equipment or outside A/V company at no charge.

**Losantiville Package** | $250.00 per day
- LCD Projector with wireless HDMI transmitter
- Projector Screen
- Flip Chart Easel with Post-It Pad and Markers
- Microphone (Wired or Wireless)
- Wireless Presentation Remote
- Audio Auxiliary Cables
- Podium