



Hilton
Garden Inn™

✧ Billings, MT ✧

CATERING MENU

2465 Grant Road | Billings, MT 59102
1-406-655-8800 | www.billings.hgi.com

Menu

- Please consult with your Hilton Garden Inn Sales Representative for any special dietary requirements.
- Some items on our menu may contain raw or uncooked foods.
- Consuming raw or undercooked meats, poultry or sea food may increase your risk of food borne illness, especially if you have certain medical conditions.
- **All Items on this Menu May Be Customized to Fit Your Catering needs.** Please let us know if you have a custom request. Our Executive Chef and our innovative culinary staff will work with you to create a memorable menu that reflects your style and tastes.

Guarantee

- A guaranteed number of guests attending is required for all catered meal functions. Final number of attendees must be confirmed no later than three business days prior to your event. After this time, the expected attendance or actual attendance (whichever is greater) will become the final guarantee, and is not subject to reduction. If the actual number of guests is lower than the guarantee the hotel will charge the guaranteed amount.

Service Charge

- Prevailing service charge of 20% will be added to all food and beverage expenses.

Outside Food and Beverage

- *No food or beverage of any kind may be brought into or leave the hotel property by the client or their attendees.* Left over items may not be boxed and taken at the conclusion of your event.
- The hotel has an alcoholic beverage license and it is the hotel's policy that alcoholic beverages may not be brought into the hotel from outside sources, with the exception of approved wine. A corkage fee (\$10 per bottle) will apply to all outside wine brought in.

Cancellation

- Refer to your contract for cancellation terms and fees.



Morning and Afternoon Break Packages

All Break Packages include Bottled Water, Freshly Brewed City Brew Coffee, Decaf and Tazo Teas

Morning Wake-Me-Up

Selection of Baked Pastries and Muffins and a Seasonal Fresh Fruit Tray

\$9/person

Healthy Snacks

Assorted Individual Yogurts, Granola Bars and Seasonal Fruit Tray

\$9/person

Afternoon Pick-Me-Up

Freshly Baked Cookies, Brownies and Lemon Bars

\$9/person

Fiesta Break

Tricolored Tortilla Chips with an Assortment of Fresh House Made Salsas, Sour Cream and Hot Bean and Cheese Dip

\$10/person

Chocolate Lovers

Freshly Baked Cookies, Brownies and Decadent Chocolate-Covered Strawberries

\$10/person

Cheese and Vegetables

An Assortment of Fresh Vegetables with House Made Dips, Domestic Cheese and Cracker Selection

Add: Smoked Meats and Sausages

\$9/person

\$4/person

Dehler Park

Warm Soft Pretzels and Tricolor Tortilla Chips with Hot Nacho Cheese Dip, Pigs-in-a-Blanket with Stone Ground Mustard and Brownies

\$14/person

Add items to any Break Package:

House Made Caramel Corn

\$2/person

Assorted Ice Cream Bars

\$2/person

House Made Chips and Dips

\$2/person

House Made Bar Mix

\$2/person


Brownies

\$2/person

ALL BREAK PACKAGES ARE SERVED FOR A DURATION OF ONE HOUR

ALL PRICES SUBJECT TO 20% SERVICE FEE

A La Carte



Selection of Baked Muffins, Pastries and Breakfast Breads	\$24/dozen
Assorted Bagels with Regular and Flavored Cream Cheese	\$24/dozen
Freshly Baked Cookies	\$18/dozen
Freshly Baked Brownies	\$18/dozen
Freshly Baked Cinnamon or Caramel Rolls	\$24/dozen
Seasonal Fresh Fruit Platter	\$5/person
Fresh Vegetable Crudités	\$4/person
Artisan Cheese and Crackers Add: Salami and Assorted Cured Meats	\$6/person \$3/person
House Made Apple, Peach or Mixed Berry Cobbler with House Made Whipped Cream	\$4/person
Freshly Made Apple Strudel	\$24/dozen
Freshly Baked Apple Crisp	\$24/dozen
Lemon Bars	\$18/dozen
Chocolate Covered Strawberries	\$24/dozen
Salted Pretzel Twists	\$8/pound
Deluxe Mixed Nuts	\$20/pound
House Made Potato Chips and Dips (serves 25)	\$20/tray

ALL BREAK PACKAGES ARE SERVED FOR A DURATION OF ONE HOUR

ALL PRICES SUBJECT TO 20% SERVICE FEE

Breakfast

All Breakfasts include Fresh Orange Juice, City Brew Coffee, Decaf and Tazo Teas

Plated Entrees

Montana Breakfast

\$12/person

Applewood Smoked Bacon, Maple Sausage Links, Scrambled Eggs, Home Style Breakfast Potatoes and Assorted Breakfast Muffins

Chicken and Waffles

\$13/person

A Southern Favorite with Malted Flour Waffles and Fried Chicken Tenders smothered in a Rich Maple Pecan Sauce served with Home Style Breakfast Potatoes

Classic Eggs Benedict

\$12/person

Two Toasted English Muffins served open faced with Grilled Canadian Bacon, Poached Eggs topped with Fresh Hollandaise Sauce served with Home Style Breakfast Potatoes

Add: Sausage Patty

\$2/person

Smoked Salmon

\$2/person

Crab Cakes

\$2/person

Buffets

***15 Guest Minimum applies for all Breakfast Buffets**

Montana Light

\$11/person

Assorted Platter of Freshly Baked Muffins, Pastries and Breakfast Breads accompanied with Individual Yogurts, Granola Bars and a Seasonal Fresh Fruit Tray

Montana Breakfast

\$14/person

Scrambled Eggs with Melted Cheddar Cheese, Home Style Breakfast Potatoes, Local Farm Fresh Bacon and Maple Sausage Links, Platter of Assorted Baked Muffins, Pastries and Breakfast Breads

Steak and Eggs

\$15/person

Grilled 4oz Petite Sirloin Steak, Scrambled Eggs with Cheddar Cheese, Home Style Breakfast Potatoes and a Freshly Baked Croissant

Add-ons to any Breakfast Buffet

6 oz. Sirloin Steak

\$6/person

Pancake Station

\$3/person

Smoked Salmon

\$4/person

Cinnamon Rolls

\$2/person

Waffle Station

\$3/person

Omelet Station

\$3/person

Oatmeal

\$2/person

Stuffed French Toast

\$2/person

ALL BREAKFAST BUFFETS ARE SERVED FOR A DURATION OF ONE HOUR

ALL PRICES SUBJECT TO 20% SERVICE FEE

Boxed Lunches

All Boxed Lunches include Fresh Whole Fruit, House Made Chips, Fresh Baked Cookie, Soda or Bottled Water

Add \$2 per Person for Buffet Style

Choice of Two Sandwiches

\$14/person

Mesquite Turkey Breast - Swiss Cheese, Lettuce and Tomato, on a Square Croissant Roll

Roast Beef - Smoked Gouda Cheese, Lettuce and Tomato on a Square Croissant Roll

Tuna Salad - Lettuce and Tomato on a Square Croissant Roll

Smoked Ham - Cheddar with a Honey Mustard Spread, Lettuce, Tomato on a Square Croissant Roll

Grilled Chicken Caesar Wrap - Sliced Chilled Grilled Chicken Breast with Romaine Lettuce and Caesar Dressing on a Spinach Wrap

Grilled Chicken Breast - Provolone, Baby Lettuce, Tomato with a Pesto Mayonnaise on a Ciabatta Roll

The Vegetarian - Asiago Cheese, Baby Lettuce, Cucumber, Roasted Red Pepper, Grilled Zucchini, Caramelized Onions, and a Sundried Tomato Spread on a Square Croissant Roll

Choice of One Salad

Pasta Salad

Red Skin Potato Salad

Cole Slaw

ALL PRICES SUBJECT TO 20% SERVICE FEE

Lunch

Plated Lunches include Freshly Brewed City Brew Coffee, Decaf, Tazo Teas and Chef's Choice of Dessert.

Plated Lunches

Mobley Burger

\$15/person

All Natural Raised 8 oz. Beef Patty Grilled to perfection served with Lettuce, Tomato and Onion on a Sliced Talera Roll, with Shoestring Garlic Fries or a Garden Salad

Add: \$1 each for Bacon, Avocado or Cheese

Substitute Grilled Chicken Breast or Garden Burger

The Cuban

\$14/person

Mojo Marinated Pulled Pork, Sliced Ham, Swiss Cheese, Dill Pickle and Yellow Mustard served on a Cuban Roll, with Shoestring Garlic Fries or a Garden Salad

Club Sandwich

\$15/person

Turkey, Ham, Swiss and Cheddar Cheese with Lettuce, Tomato, and Avocado served on a Square Croissant Roll with Black Bean Chipotle Mayo, with Shoestring Garlic Fries or a Garden Salad

Classic Cobb Salad

\$14/person

Grilled Chicken, Tomato, Avocado, Apple Wood Smoked Bacon, Hard Boiled Egg and Bleu Cheese Crumbles atop Fresh Mixed Greens served with Your Choice of Dressing and a Roll

Chicken Breast

\$16/person

6 OZ. Chicken Breast Breaded with Japanese Breadcrumbs Roasted Golden and topped with a Sweet Honey Roasted Pecan Sauce, accompanied by Mixed Greens Salad, Fresh Seasonal Vegetables, Starch and Rolls

Roasted Beef Petite Tender

\$18/person

Seared and Roasted to Perfection and served with a Wild Mushroom Demi-Glace, accompanied by Mixed Greens Salad, Fresh Seasonal Vegetables, Starch and Rolls

Italian Chicken Gnocchi

\$16/person

Potato Gnocchi Pasta with Grilled Chicken Breast, Pancetta, Garden Vegetables, and Red Onions with a Pesto White Wine Sauce, accompanied by Mixed Greens Salad and Rolls

Roasted Pork Tenderloin

\$16/person

Pork Tenderloin marinated and roasted in the oven then sliced, served with an Apple Cranberry Chutney accompanied by Mixed Greens Salad, Fresh Seasonal Vegetable, Starch and Rolls

A Maximum Of Two Plated Options May be Selected. A Pre-Order Count Must Be Submitted Seven Days Prior To The Event. Groups Less Than TEN May Order "A La Carte" from the Ala Carte Menu Upon Request
Orders will be taken by 10:00AM on the day of event.

ALL PRICES SUBJECT TO 20% SERVICE FEE

Lunch Buffets

All Lunch Buffets include Freshly Brewed City Brew Coffee, Decaf, Tazo Teas and Chef's Choice of Dessert.

*15 Guest Minimum applies for all Lunch Buffets

Roasted Meats

\$18/person

Choice of Two Entrees:

- Sliced Beef Strip Loin
- Grilled Chicken Breast
- Over Roasted Turkey Breast
- Roasted Pork Loin
- Grilled Salmon

Served with Fresh Seasonal Vegetables, Starch, Fresh Fruit Tray, Chef's Specialty Salad, accompanied by a Mixed Greens Salad and Rolls

South of the Border

\$18/person

Choice of Two:

- Spicy Beef
- Shredded Chicken
- Baja Shrimp
- Grilled Mahi-Mahi

Served with Hard Shells, Soft Shells and Butter Lettuce Cups along with Tri Colored Corn Chips, Rice, Refried Beans, Shredded Cheese, Olives, Lettuce, Tomatoes, Guacamole, Sour Cream, Mango Salsa, Black Bean and Corn Salsa and Fresh Made Pico de Gallo

Pizza Extravaganza

\$16/person

Gourmet House Made Pizza topped with a variety of Fresh Ingredients, Penne Pasta Primavera with Marinara Sauce, accompanied by Classic Caesar Salad, Antipasto Platter, Fresh Tomato and Cucumber Salad, served with Garlic Bread

Add: **Chicken Piccata**

\$2.00/person

Tailgate Party

\$16/person

Choice of Two Entrees:

- Angus Beef Burgers
- BBQ Ribs
- Bratwursts
- Pulled Pork
- BBQ Chicken Breast

Served with Corn on the Cob, Potato Salad Baked Beans and Corn Bread with Honey Butter

Add: **Charbroiled 6oz Sirloin Steak or Grilled Salmon**

\$2.00/person

Montana Aloha

\$20/person

Kalua Pulled Pork, Teriyaki Chicken, Grilled Pineapple, Hawaiian Macaroni Salad, a Fresh Tropical Fruit Tray, and King's Hawaiian Sweet Rolls

Pineapple Palm Trees Included

Add: **Grilled Shrimp with Coconut Pineapple Salsa**

\$2.00/ person

ALL LUNCH BUFFETS ARE SERVED FOR A DURATION OF ONE HOUR

ALL PRICES SUBJECT TO 20% SERVICE FEE

Dinner

All Plated Dinners include Freshly Brewed City Brew Coffee, Decaf, Tazo Teas and Chef's Choice of Dessert.

Plated Dinners

Steak and Scampi

\$36/person

Grilled 10oz New York Strip Steak with a Trio of Jumbo Prawns in Garlic Herb Sauce, Fresh Seasonal Vegetables, Chef's Choice of Starch, accompanied by a Mixed Greens Salad and a Roll

Prime Rib (minimum 12 people)

\$36/person

Oven Roasted Certified Black Angus Prime Rib with Fresh Ground Horseradish and Au Jus with Fresh Seasonal Vegetables, Chef's Choice of Starch, accompanied by a Mixed Greens Salad and a Roll

New York Steak

\$32/person

Hand Cut 12oz New York Steak sauced with a Wild Mushroom and Whole Garlic Ragout with Fresh Seasonal Vegetables, Chef's Choice of Starch, accompanied by a Mixed Greens Salad and a Roll

Italian Chicken Gnocchi

\$24/person

Potato Gnocchi Pasta with Grilled Chicken Breast, Pancetta, Garden Vegetable, and Red Onions with a Pesto White Wine Sauce, accompanied by a Mixed Greens Salad and a Roll

Grilled Chicken Breast

\$26/person

Grilled 8oz. Airline Chicken Breast in a Wild Mushroom Marsala Wine Sauce served with Wild Rice Pilaf, Fresh Seasonal Vegetables, Chef's Choice of Starch accompanied by a Mixed Greens Salad and a Roll

Substitute: Grilled 8oz. Salmon Fillet

\$2/person

Fresh Pan Seared Walleye

\$24/person

Locally Sourced Walleye Pike dredged in Cornmeal and pan seared in a Lemon Butter Sauce with Fresh Seasonal Vegetables, Chef's Choice of Starch, accompanied by a Mixed Greens Salad and a Roll

Grilled Pork Porterhouse Chop

\$28/person

Thick Cut 14oz Pork Chop Grilled with Apple Chutney served with Fresh Seasonal Vegetables, Chef's Choice of Starch, accompanied by a Mixed Greens Salad and a Roll

Two Plated Options May be Selected. Pre-Order Count Must Be Submitted Seven Days Prior to the Event.

ALL PRICES SUBJECT TO 20% SERVICE FEE

Dinner Buffets

All Dinner Buffets include Freshly Brewed City Brew Coffee, Decaf, Tazo Teas and Chef's Choice of Dessert.

**15 Guest Minimum Applies for All Buffets*

Montana Meats

\$28/person

Choice of Two Entrees:

- Grilled Beef Strip Loin
- Grilled Chicken Breast
- Oven Roasted Turkey Breast
- Grilled Pork Tenderloin

Served with a Fresh Fruit Tray, Cheese and Cracker Display, Seasoned Vegetables, Yukon Gold Mashed Potatoes, accompanied by a Mixed Greens Salad and Rolls

Montana Chuck Wagon

\$32/person

Charbroiled 8oz. Sirloin Steaks, Fillet of Grilled Salmon with Corn Relish, Grilled Jumbo Prawns served with Cowboy Baked Beans, Four Cheese Au Gratin Potatoes, Corn on the Cob and Watermelon Wedges, accompanied by a Complete Salad Bar and Rolls

The Roundup BBQ

\$28/person

Choice of Two Entrees:

- St. Louis Style Baby Back Pork Ribs
- Carolina Pulled Pork
- Grilled BBQ Half Chicken
- Grilled Bratwurst
- Smoked Beef Brisket

Served with Chef's Signature Potato Salad, House Made Corn Bread and Honey Butter, Cowboy Baked Beans, Corn on the Cob and Watermelon Wedges.

Montana Luau

\$24/person

Kalua Pulled Pork, Teriyaki Chicken Grilled Shrimp with Coconut Pineapple Salsa, Served with Grilled Pineapple, Hawaiian Macaroni Salad, Asian Slaw, Tropical Fruit Tray and King's Hawaiian Sweet Rolls Pineapple Palm Trees Included.

Prime Rib, Scampi and Salmon

\$38/person

Slow Roasted Prime Rib with Au Jus and Horseradish, Jumbo Shrimp Scampi in a Garlic Butter White Wine Sauce, Oven Roasted Salmon Fillet with a Citrus Beurre Blanc served with Garlic Mashed Potatoes, Fresh Seasonal Vegetables, Mixed Greens Salad, Assorted Dressings, Fresh Fruit Tray and a Cheese and Cracker Display and Rolls

ALL DINNER BUFFETS SERVED FOR A DURATION OF ONE AND A HALF HOURS

ALL PRICES SUBJECT TO 20% SERVICE FEE

Hot Hors D'oeuvres

Coconut Jumbo Fried Shrimp

\$32.00/dozen

Black Tiger Prawns marinated in Coconut Milk and Spices, a Breadcrumb-Coconut Mixture, Fried Golden Brown served with Mae Ploy Sweet Chili Sauce

Bacon Wrapped Scallops with a Maple Soy Glaze

\$32.00/dozen

Fresh Sea Scallops wrapped with Apple Smoked Bacon served with a Sweet and Savory Glaze

Mini Beef Wellington's

\$28.00/dozen

Tender Beef Ribeye topped with Wild Mushroom Duxelle wrapped in Puff Pastry and baked golden brown served with House Made Demi-Glace and Horseradish Crème Fraîche

Mini Quiche Assortment

\$24.00/dozen

Mini Pastry Shells stuffed with an assortment of Chef's Choice Ingredients and Egg Custard.

Pot Stickers with Thai Chili Sauce

\$20.00/dozen

Traditional Pork Stuffed Chinese Dumplings steamed and fried in Sesame Oil served with Mae Ploy Sweet Chili Sauce and Soy Sauce

Snow Crab Stuffed Baby Portabella Mushrooms

\$28.00/dozen

Snow Crab Stuffed into Perfectly Cooked Baby Portabella Mushrooms

Italian Sausage Stuffed Baby Portabella Mushrooms

\$20.00/dozen

Zesty Italian Sausage Stuffed into Perfectly Cooked Baby Portabella Mushrooms

ALL HORS D' OEUVRES ARE SERVED FOR A DURATION OF ONE AND A HALF HOURS

ALL PRICES SUBJECT TO 20% SERVICE FEE

Hot Hors D'oeuvres

Swedish Meatballs

Handmade Meatballs with 100% Ground Beef Chuck with Italian Herbs and Spices served with Traditional Swedish Sauce.

\$18.00/dozen

BBQ Meatballs

Handmade Meatballs with 100% Ground Beef Chuck with Italian Herbs and Spices served with BBQ Sauce

\$18.00/dozen

Chicken Satays with Thai Peanut Sauce

Tender Chicken Thigh Meat on Bamboo Skewers seasoned with Curry Powder and Spices served with a Spicy Thai Peanut Sauce

\$20.00/dozen

Dungeness Crab Cakes with Roasted Pepper Aioli

Hand formed cakes of Dungeness Crab, Bell Peppers, Fresh Herbs and Breadcrumbs pan fried until golden brown and served with Red Pepper Lemon Sauce

\$34.00/dozen

Baked Brie Wrapped in Puff Pastry with Dried Fruits

Imported Brie Cheese Wheels wrapped with Puff Pastry served warm with Mixed Nuts and Dried Fruits.

\$75.00/25 guests

Hot Crab and Artichoke Dip

Marinated Artichoke Hearts and Lump Crab in a Cheesy Mix baked to golden brown served with Grilled Pita Bread and Lahvosh Crackers.

\$125.00/25 guests

Pastry Wrapped Sausages (Pigs in a Blanket)

Montana Made Sausages wrapped in Puff Pastry baked golden brown and served with Stone Ground Mustard and Gourmet Ketchup

\$20.00/dozen

ALL HORS D' OEUVRES ARE SERVED FOR A DURATION OF ONE AND A HALF HOURS

ALL PRICES SUBJECT TO 20% SERVICE FEE

Chilled Hors D'oeuvres

Jumbo Shrimp Cocktail

\$36.00/dozen

U12 Black Tiger Prawns poached in White Wine and then tossed in Cajun Spice and grilled for a touch of Smoke and Spice served on Ice with Lemons and House Made Cocktail Sauce

Assorted Gourmet Pinwheel Sandwiches

\$20.00/dozen

Ham, Turkey, Roast Beef and Grilled Vegetables rolled in a 12 inch Flour Tortilla with Cream Cheese, Mixed Greens and Tomatoes Served on a Platter

Prosciutto Wrapped Asparagus Spears

\$18.00/dozen

Fresh Grilled Asparagus wrapped in an Italian Cured Ham and Drizzled with Balsamic Vinegar Reduction Glaze

Deviled Eggs

\$16.00/dozen

Traditional Hard Boiled Eggs stuffed with Egg Salad and topped with Assorted Colorful Garnishes

7 Layer Mexican Dip

\$75.00/25 guests

Refried Beans, Sour Cream, Guacamole, Salsa, Cheddar Cheese, Tomatoes, Black Olives and Sliced Jalapenos layered high and served with Tricolor Tortilla Chips for dipping

Smoked Salmon Display

\$175.00/25 guests

House Cured and Smoked Salmon Fillets served with Lemons, Capers, Shaved Red Onions and Herb Cream Cheese Accompanied by Mini Bagels

Italian Antipasto Platter

\$125.00/25 guests

Generous Selection of Cured Meats including Assorted Salamis, Prosciutto, Capocollo, Sundried Tomatoes, Marinated Artichoke Hearts and Assorted Marinated Olives

Artesian Cheeses and Crackers

\$125.00/25 guests

Assorted Cheeses from around the world served with Crispy Lahvosh and Assorted Crackers

ALL HORS D' OEUVRES ARE SERVED FOR A DURATION OF ONE AND A HALF HOURS

ALL PRICES SUBJECT TO 20% SERVICE FEE

Desserts

Salted Caramel Vanilla Crunch Cake

Vanilla Flaked Pudding Cake with waves of Caramel topped with a Rich Layer of House Made Salted Caramel

\$6.00/person

New York Style Cheesecake

Rich and Creamy Cheesecake served with Fresh Berry Sauce

\$6.00/person

House Made Vanilla Bean Crème Brûlée

Fresh Vanilla Bean and Cream Custard topped with Caramelized Sugar

\$6.00/person

Parfaits of Dark & White Chocolate Mousses

Dark and White Chocolate Mousse topped with a Fresh Raspberry Coulis

\$4.00/person

House Made Molten Chocolate Cakes

Tender Chocolate Cakes with a Gooey Chocolate Center served with Fresh Raspberries and Powdered Sugar

\$6.00/person

ALL PRICES SUBJECT TO 20% SERVICE FEE

Beverage Services

City Brew Coffee Service

Includes Regular, Decaf and Tazo Teas (1 gallon of each)

\$25/service

Coffee Service Refills

\$13/gallon

Assorted Sodas (Billed on Consumption)

Regular and Diet

\$2/each

Bottled Water (Billed on Consumption)

\$2/each

Assorted Bottled Juices (Billed on Consumption)

\$2/each

Assorted Juices by the Carafe

Apple Juice, Orange Juice, or Cranberry Juice

\$12/carafe

Iced Tea with Fresh Lemons

\$12/carafe

Lemonade with Fresh Lemons

\$12/carafe

Bar Packages

Beer and Wine Bar - Hosted or Cash

20% Service Charge on Hosted Bars

Domestic Beer

Imported Beer

Micro Beer

House Wine

Non-Alcoholic Beverages

\$75.00 Set-Up Fee

\$4.00/bottle

\$5.00/bottle

\$6.00/bottle

\$6.00/glass

\$2.50/glass

Full Service Bar - Hosted or Cash

20% Service Charge on Hosted Bars

Domestic Beer

Micro Beer

House Wine

Call Liquor

Premium Liquor

Non-alcoholic Beverages

\$175.00 Set-Up Fee

\$4.00/bottle

\$6.00/bottle

\$6.00.glass

\$6.00/glass-double add \$2

\$8.00/glass-double add \$2

\$2.50/glass

Keg Beer

20% Service Charge Applies

Domestic (16gal)

Domestic Keg Beer by the glass

Micro/Import (16gal)

Micro/Import Keg Beer by the glass

Ask sales manager for current keg beer availability

\$330.00

\$2.00

\$400.00

\$3.00

Champagne Toast

Cristalino Champagne

Sparkling Cider with Raspberries

\$2.50/person

\$2.50/person

Hosted Bar Options

- Full Host for Entire Duration of Bar Hours
- Host to Designated Dollar Limit
- Drink Tickets Available upon Request

Audio Visual

Projection Package

Includes Standard LCD Projector, Tripod Screen, Multi-Outlet Power Strip, VGA Connection Cable, Extension Cord, Skirted Projection Cart

Audio from laptop to house sound available upon request

\$150.00

“Plug and Play” Package

(For Client-Supplied LCD Projector and Laptop)

Includes Tripod Screen, Multi-outlet Power Strip. VGA Connection Cable, Extension Cord. Skirted Projection Cart

Audio from laptop to house sound Available Upon Request

\$75.00

Dual Projection Package

Two Standard LCD projectors linked for simultaneous viewing
Two 6' Projection screen; Two AV Carts; Clicker

\$300.00

Wireless Microphone

Available in Handheld or Lapel

\$75.00

32” TV

Includes Blu-ray DVD Player

\$75.00

Stage

Available in 4'x8' Sections, Price includes any size staging
Maximum Stage Size is 12'x6' or 8'x24'

\$100.00

Dance Floor

15'x15'

\$100.00

Conference Phone

\$75.00

HGI Podium

\$50.00

White Board

\$25.00

Flipchart/Easel

Pens Included

Easel Only

\$25.00

\$10.00