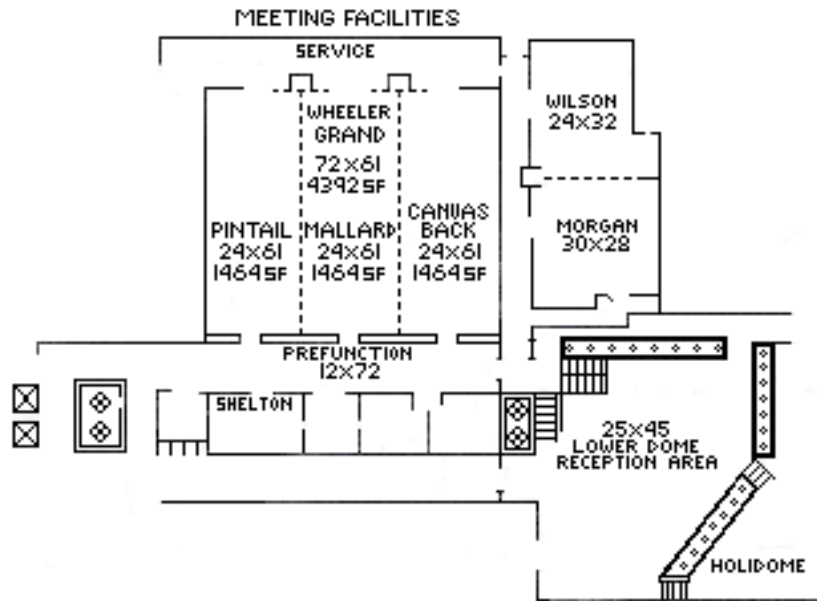


## *Banquet & Meeting Facilities*

*The Holiday Inn of Decatur features facilities ideal for parties, receptions, conventions and seminars.  
The unique atmosphere insures your event will be both pleasurable and successful.*

*For more information, and to reserve space for your event, please contact our Sales Office, our  
qualified and cheerful staff will be glad to assist you with arrangements.*



<i>Meeting Room</i>	<i>Pricing</i>	<i>Theatre</i>	<i>Banquet</i>	<i>Classroom</i>
<i>Wheeler Grand Ballroom</i>	<i>\$900.00</i>	<i>550</i>	<i>300</i>	<i>350</i>
<i>Pintail, Mallard or Canvasback</i>	<i>\$300.00</i>	<i>125</i>	<i>80</i>	<i>90</i>
<i>Pintail &amp; Mallard</i>	<i>\$600.00</i>	<i>350</i>	<i>180</i>	<i>160</i>
<i>Mallard &amp; Canvasback</i>	<i>\$600.00</i>	<i>350</i>	<i>180</i>	<i>160</i>
<i>Wilson Morgan Conference Center</i>	<i>\$350.00</i>	<i>150</i>	<i>60</i>	<i>80</i>
<i>Wilson Room</i>	<i>\$150.00</i>	<i>50</i>	<i>40</i>	<i>24</i>
<i>Morgan Room</i>	<i>\$200.00</i>	<i>50</i>	<i>40</i>	<i>24</i>
<i>Shelton Room - Conference Room</i>	<i>\$125.00</i>			
<i>Lower Dome</i>	<i>\$225.00</i>			

Prices Do Not Include 18% Service Charge + Tax

## *Breaks*

<i>Freshly Brewed Coffee</i>	Gallon	<b>\$ 19.00</b>
<i>Iced Tea</i>	Gallon	<b>\$ 16.00</b>
<i>Iced Cold Milk – 2%, whole, and skim</i>	Per ½ Half Pint	<b>\$2.00</b>
<i>Fruit Juices</i>	Pitcher	<b>\$11.50</b>
<i>Soft Drinks &amp; Bottled Water</i>	12 oz Bottle	<b>\$1.75</b>
<i>Lemonade</i>	Gallon	<b>\$17.00</b>
<i>Fresh Fruit Punch</i>	Gallon	<b>\$17.00</b>
<i>Standard Coffee Break – Coffee, Hot Tea, &amp; Assorted Soft Drinks</i> <i>(Priced Per Person per Break)</i>	Person	<b>\$4.75</b>
<i>Assorted Breakfast Pastries-Apple, Cream Cheese, &amp; Strawberry</i>	Dozen	<b>\$22.00</b>
<i>Gourmet Cinnamon Rolls w/icing - Fresh from the oven!</i>	Dozen	<b>\$22.00</b>
<i>Assorted Cookies: Chocolate Chip, Peanut Butter, Sugar</i>	Dozen	<b>\$19.00</b>
<i>Assorted Gourmet Cookies: M&amp;M, Chunky Chocolate, Sugar</i>	Dozen	<b>\$22.00</b>
		
<i>Movie Style Popcorn</i>	Per Person	<b>\$3.00</b>
<i>Assorted Ice Cream Bars</i>	Per Person	<b>\$3.50</b>
<i>Dry Snacks – Peanuts, Pretzels, Snack Mix</i>	Per Person	<b>\$4.00</b>
<i>Tray of Assorted Fresh Fruit</i>	Per Person	<b>\$4.50</b>
<i>Tray of Assorted Cheese and Crackers</i>	Per Person	<b>\$4.00</b>
<i>Tray of Assorted Crudités with Dip</i>	Per Person	<b>\$3.50</b>

Prices Do Not Include 18% Service Charge + Tax

## *Light Breakfast*

*(Choice of One)*

***Continental Breakfast*** **\$5.75**

*Orange Juice, Fruit Muffin, Assorted Pastries, Coffee or Hot Tea*

***Baker's Rack*** **\$8.50**

*Assorted Pastries and Fresh Muffins, Bagels with Cream Cheese, Sliced Seasonal Fresh Fruit,  
Coffee or Hot Tea*



***Healthy Heart*** **\$7.25**

*Assorted Baked Breakfast Bars, Fruit Yogurt, Coffee or Hot Tea*

## *Plated Breakfast*

*(Per person)*

***All American*** **\$10.00**

*Fresh Scrambled Eggs (2), Choice of Bacon or Sausage, Breakfast Potatoes, Country Biscuits, Fruit Preserves & Butter, Coffee, Iced Tea  
(Additional Meat -- \$2.00 extra)*

***Short Stack*** **\$11.50**

*Fluffy Buttermilk Pancakes, Chopped Pecans, Maple Syrup and Whipped Butter, Country Sausage Links or Crispy Bacon Strips, Cinnamon Spiced Apples, Coffee, Iced Tea*

***Steak & Eggs*** **\$13.25**

*Fresh Scrambled Eggs, 5 oz. Sirloin Steak, Grilled medium, Breakfast Potatoes with Peppers & Onions, Fresh Fruit Garnish., Coffee, Iced Tea*

Prices Do Not Include 18% Service Charge + Tax

***Breakfast Buffet***  
*(Minimum of 50 Persons)*

***Bountiful Breakfast*** **\$12.00**  
*Orange Juice, Fresh Scrambled Eggs, Crisp Bacon or Sausage Patties, Breakfast Potatoes, Country Biscuits, Cheese Grits, Fruit Preserves & Butter, Coffee, Iced Tea*  
*(\$1.00 extra per person for mixed Fruit Compote or Fruit Tray)*

***Plateau Pleasing*** **\$12.50**  
*Orange Juice, Fresh Scrambled Eggs, French Toast with Hot Syrup, Breakfast Potatoes, Crisp Bacon or Sausage Patties, Sawmill Gravy, Country Biscuits, Fruit Preserves & Butter, Coffee, Iced Tea*

***Enhancements***

***Sausage Biscuit*** **\$2.00**

***Ham Biscuit*** **\$2.00**

***Sausage Gravy and Country Biscuits*** **\$2.50**

***Sausage, Egg, and Cheese Biscuit*** **\$2.50**

***Ham, Egg, and Cheese Biscuit*** **\$2.50**

***Bacon, Egg, and Cheese Biscuit*** **\$2.50**

***Ham, Egg, and Cheese Biscuit*** **\$2.50**

***Plated Lunch***  
*(Choice of One)*

*Includes Garden Salad with Choice of Dressing*

***Lemon-Herb Chicken*** **\$12.50**  
*Skinless and Boneless-Baked to Perfection and Delicately Seasoned*



***Baked Ham*** **\$13.00**  
*Marinated and Slowly Baked in a Rich Pineapple Glaze*

Prices Do Not Include 18% Service Charge + Tax

**Roast Beef au Jus** **\$13.50**  
*Seasoned with a blend of Special Seasonings and Slow Roasted*

**Ribeye Steak (6 oz)** **\$14.00**  
*Hand Cut Steak Seasoned then Broiled to Perfection Served with Sautéed Mushrooms*



**Chicken Feast** **\$12.50**  
*Skinless & Boneless Chicken Breast Marinated and Broiled to Perfection*

**Roast Turkey & Dressing** **\$ 12.25**  
*Pulled roasted turkey breast on savory dressing, gravy, cranberry sauce*

**BBQ Beef Brisket** **\$14.00**  
*Hickory Smoked 12 hours, served with BBQ Sauce*

*Starch  
(Choice of One)*

- Garlic Mashed Potatoes*
- Herb & Garlic Red Potatoes*
- Scalloped Potatoes*
- Baked Potatoes*
- Parsley Buttered Potatoes*
- Rice Pilaf*
- Yams*

*Warm Rolls With Butter*

*Beverages  
Coffee or Tea*

*Vegetables  
(Choice of One)*

- Pinto Beans*
- Green Beans with Bacon*
- Mini Corn Cobbettes*
- Steamed Broccoli*
- Buttered Kernel Corn*
- Baked Squash Casserole*
- Vegetable Medley*

*Desserts  
(Choice of One)*

- Assorted Cream Pies*
- Chocolate Cake*
- German Chocolate Cake*
- Lemon Ice Box Pie*
- Assorted Fruit Pies*

*Specialty Desserts - Add \$2.25  
(Choice of One)*

- Peanut Butter Silk Pie*
- Red Velvet Cake*
- Double Chocolate Layer Cake*
- New York Cheesecake*
- Carrot Cake*

Prices Do Not Include 18% Service Charge + Tax



*Lunch Buffets*

*(Minimum of 50 Persons)*

<i>Choice of One Meat</i>	<i>\$14.25</i>
<i>Choice of Two Meats</i>	<i>\$16.25</i>

Prices Do Not Include 18% Service Charge + Tax

**Entrees**

Roast Beef au Jus  
Chicken and Dumplings  
Country Meatloaf  
Roast Turkey with Cornbread Dressing  
Louie's Fried Chicken  
Barbecued Spareribs  
Baked Ham  
Barbecued Chicken with White Sauce

**Starches**

(Choice of One)  
Garlic Mashed Potatoes  
Herb & Garlic Red Potatoes  
Scalloped Potatoes  
Sweet Potato Casserole  
Macaroni and Cheese  
Parsley Buttered Potatoes  
Rice Pilaf

**Vegetables**

(Choice of One)  
Pinto Beans  
Mini Corn Cobettes  
Baked Squash Casserole  
Buttered Kernel Corn  
Green Beans with Bacon  
Steamed Broccoli with Cheese Sauce  
Fried Okra

**Salads**

(Choice of One)  
Tossed Garden Salad  
Fresh Fruit Salad  
Potato Salad  
Cole Slaw  
Pasta Salad  
Tomatoes & Cucumber Vinaigrette

**Desserts**

(Choice of One)  
Hot Fruit Cobbler (Apple, Peach or Cherry)  
Assorted Cream Pies  
German Chocolate Cake  
Lemon Ice Box Pie  
Assorted Fruit Pies  
Bread Pudding  
Banana Pudding

**Specialty Desserts**

Add \$2.25  
(Choice of One)  
Peanut Butter Silk Pie  
Red Velvet Cake  
Double Chocolate Layer Cake  
New York Cheesecake

**Warm Rolls with Butter**

**Beverages**

Coffee and Tea

Prices Do Not Include 18% Service Charge + Tax

## Lunch Buffet Specials

(Minimum of 25 Persons)

### ***Delby Ishus Buffet***

**\$12.75**

*Assorted Seasonal Fresh Fruits, Soup du Jour, Deli Platter (sliced roast beef, ham, turkey, and Salami), Assorted Cheese Tray, Assorted Sandwich Breads, Potato Salad and Cole Slaw, Sweet Gherkins, and Assorted Condiments, Brownies, Sweet and Un-sweet Tea*

### ***The All American***

**\$ 13.25**

*Hot Dogs and Grilled Hamburgers, Buns, Pickles, Assorted Condiments, Cole Slaw, Baked Beans, Potato Salad Chocolate Chip Cookies, Lemonade and Iced Tea*



## ***Box Lunches***

### ***Specialty Sandwich***

**\$10.50**

*Choice of Turkey, Ham or Roast Beef on Kaiser Roll, Dill Spears, Potato Chips, Brownie or Two Cookies, Choice of Apple or Grapes*

### ***Louie's Fried Chicken (two pieces)***

**\$11.50**

*Louie's Fried Chicken, Potato Salad or Cole Slaw, Dinner roll, Brownie or two cookies, choice of Apple or Grapes*

## ***Light Luncheons***

### ***Deli Delight***

**\$11.50**

*Fresh Fruit Cup, Deli Sandwich with Assorted Cold Cuts and Cheese on a Bakery Roll, Potato Salad, Lemon Ice Box Pie, Coffee and Tea*

### ***Chicken Salad Plate***

**\$12.00**

*Creamy Chicken Salad, Banana Nut Bread Slices, Fruit Jell-O Mold, Fruit Garnish, Butter Crackers, Coffee and Tea*

### ***Louie's Trio***

**\$11.75**

*Soup du Jour, Chicken and Tuna Salads, Fresh Fruit Garnish, Assorted Crackers, Banana Nut Bread Slices, Coffee and Tea*

Prices Do Not Include 18% Service Charge + Tax

## *Appetizers & Hors D'oeuvres*

### *Seafood Specialties (100 pieces)*

***Shrimp on Ice***

*Jumbo Gulf Shrimp on ice served with Our Zesty Cocktail Sauce*

*Market Price*

***Fried Shrimp***

*Served with Our Zesty Cocktail Sauce*

*Market Price*

***Scallops wrapped in Bacon***

*2010 Taste of the Valley Winner!*

**\$325.00**



## *Displays*

*(Serves up to 200 People)*

***Fruit, Cheese, & Vegetable Display***

**\$600.00**



***Dessert Display***

**\$600.00**

***Artisan Cheese Block Display***

**\$400.00**

*Please ask about the vast selection of delicious cheeses*

***Chocolate Fountain Display***

**\$400.00**

*Strawberries, Pound Cake, Marshmallows, Pineapple, Pretzels, Cookies, Apples, Cherries*



Prices Do Not Include 18% Service Charge + Tax

***Some Like It Hot***  
*(per 100 pieces)*

***Beef Wellington***

**\$350.00**

*Beef tenderloin complemented by mushroom cream sauce and the perfect seasonings, all nestled in a flaky puff pastry*



***Spanakopita***

**\$215.00**

*Garden-fresh spinach, onion, garlic, cream cheese, spices, and feta cheese served in bite-size triangles of light, flaky phyllo dough*



***Chicken Fingers (BBQ, Sweet & Sour or Honey Mustard Dip)***

**\$175.00**

***Chicken Hot Wings***

**\$145.00**

***Fried Chicken Drumettes with Teriyaki, Barbecue and Sweet & Sour Sauce***

**\$145.00**

***Petite Quiches, various options***

**\$150.00**



***Miniature Barbecue Spareribs***

**\$185.00**

***Potato Skins***

**\$120.00**

***Meatballs (Swedish or BBQ)***

**\$130.00**

***Frank's in a Blanket***

**\$150.00**

***Deep Fried Green Beans***

**\$150.00**

*served with Ranch dipping sauce*

Prices Do Not Include 18% Service Charge + Tax

## *Some Like It Cold*

*(Serves 50 – 75 People)*



<b>Domestic Cheese Tray</b>	<b>\$195.00</b>
<i>An Assortment of Domestic Cheese Garnished with Fresh Fruit served with Assorted Crackers</i>	
<b>Fresh Fruit Tray</b>	<b>\$180.00</b>
<i>Sliced Seasonal Fresh Fruit, Colorfully Arrayed</i>	
<b>Assorted Deli Tray</b>	<b>\$195.00</b>
<i>Slices of Turkey, Ham and Roast Beef served with Appropriate Condiments and Silver Dollar Rolls</i>	
<b>Finger Sandwiches</b>	<b>\$175.00</b>
<i>Pimento Cheese, Chicken Salad, Egg Salad and Tuna Salad Petite Sandwiches served on a Variety of Breads (combination)</i>	
<b>Crudités</b>	<b>\$145.00</b>
<i>Assorted Vegetables with Dip</i>	
<b>Baked Ham Glazed in Honey on Petite Rolls with Honey Mustard</b>	<b>\$225.00</b>
<b>Roast Beef on Petite Rolls with Dijon Horseradish</b>	<b>\$250.00</b>
<b>Beef Tenderloin on Petite Rolls with Dijon Horseradish</b>	<b>\$275.00</b>
<b>Assorted Mini Pastries</b>	<b>\$175.00</b>
	
<b>Assorted Mini Cheesecake Tartlets</b>	<b>\$225.00</b>
	
<b>Dry Snack Assortment</b>	<b>\$100.00</b>
<i>Peanuts, Pretzels and Assorted Chips with Dip</i>	
<b>Guacamole and Tortilla Chips</b>	<b>\$ 85.00</b>
<b>Assorted Chips and Dips</b>	<b>\$ 85.00</b>
<b>Tortilla Chips with Nacho Cheese Dip</b>	<b>\$ 85.00</b>
<b>Pastel Mints</b>	<b>\$ 25.00</b>

Prices Do Not Include 18% Service Charge + Tax

## *The Carvery*

<b><i>Round of Beef (Serves up to 75 Guests)</i></b>	<b>\$300.00</b>
<i>Served with Appropriate Condiments and Silver Dollar Rolls</i>	
<b><i>Roasted Turkey (Serves up to 75 Guests)</i></b>	<b>\$235.00</b>
<i>Served with Appropriate Condiments and Silver Dollar Rolls</i>	
<b><i>Sugar Cured Ham (Serves up to 75 Guests)</i></b>	<b>\$270.00</b>
<i>Served with Appropriate Condiments and Silver Dollar Rolls</i>	
<b><i>Carving Fee \$75.00 /Hour</i></b>	

## *Plated Dinner* (per person)

<b><i>Roast Prime Rib of Beef au Jus (14 oz)</i></b>	<b>\$23.95</b>
	
<b><i>Broiled Filet Mignon with Béarnaise Sauce (8 oz.)</i></b>	<b>\$27.95</b>
<b><i>Roast Beef au Jus (8 oz)</i></b>	<b>\$18.95</b>
<b><i>Louie's Herbed Chicken (8 oz)</i></b>	<b>\$17.95</b>
<b><i>Chicken Feast marinated and baked to perfection (8 oz)</i></b>	<b>\$17.95</b>
<b><i>Broiled Rib-Eye Steak (12 oz)</i></b>	<b>\$20.95</b>
<b><i>Baked Turkey with Cornbread Dressing</i></b>	<b>\$17.95</b>
<b><i>Pork Medallions</i></b>	<b>\$20.95</b>
	
<b><i>Smoked Beef Brisket</i></b>	<b>\$18.95</b>
<i>Slow cooked and perfectly seasoned</i>	

Prices Do Not Include 18% Service Charge + Tax

**Starch**

*(Choice of One)*

*Garlic Mashed Potatoes*  
*Herb & Garlic Red Potatoes*  
*Scalloped Potatoes*  
*Baked Potatoes*  
*Parsley Buttered Potatoes*  
*Rice Pilaf*

**Salads**

*(Choice of One)*

*Fresh Seasonal Fruit*  
*Tomato Cucumber Vinaigrette*  
*Pasta Salad*  
*Garden Salad w/ Choice of Dressing*

***Warm Rolls w/ Butter***

**Vegetables**

*(Choice of One)*

*Pinto Beans*  
*Green Beans with Bacon*  
*Mini Corn Cobettes*  
*Steamed Broccoli*  
*Fried Okra*  
*Buttered Kernel Corn*  
*Vegetable Medley*  
*Baked Squash Casserole*

**Beverages**

*Coffee and Tea*

**Desserts**

*(Choice of One)*

*New York Cheesecake*  
*Chocolate Cake*  
*Assorted Cream Pies*  
*German Chocolate Cake*  
*Lemon Ice Box Pie*  
*Assorted Fruit Pies*

**Specialty Desserts - Add \$2.25**

*(Choice of One)*

*Molten Chocolate Cake*  
*Peanut Butter Silk Pie*  
*Double Chocolate Layer Cake*  
*Tiramisu*

Prices Do Not Include 18% Service Charge + Tax

**Dinner Buffets**  
(Minimum of 50 Persons)

<i>Choice of One Meat</i>	<b>\$18.95</b>
<i>Choice of Two Meats</i>	<b>\$21.95</b>
<i>Choice of Three Meats</i>	<b>\$23.95</b>

**Entrees**

- Roast Beef au Jus*
- Chicken and Dumplings*
- Country Meatloaf*
- Roast Turkey with Cornbread Dressing*
- Louie's Fried Chicken*
- Barbecued Spareribs*
- Baked Ham*
- Pork Tenderloin Medallions*
- Baked Chicken with White Sauce*

**Vegetables**

- (Choice of One)*
- Pinto Beans with Bacon*
- Mini Corn Cobettes*
- Baked Squash Casserole*
- Buttered Kernel Corn*
- Green Beans with Bacon*
- Steamed Broccoli with Cheese Sauce*
- Fried Okra*

**Starch**

- (choice of two)*
- Garlic Mashed Potatoes*
- Herb Garlic Red Potatoes*
- Scalloped Potatoes*
- Sweet Potato Casserole*
- Baked Potatoes*
- Parsley Buttered Potatoes*
- Rice Pilaf*

**Salads**

- (Choice of Two)*
- Tossed Garden Salad*
- Fresh Fruit Salad*
- Potato Salad*
- Pasta Salad*
- Tomatoes & Cucumber Vinaigrette*

**Desserts**

- (Choice of One)*
- Hot Fruit Cobbler (Apple, Peach or Cherry)*
- Assorted Cream Pies*
- German Chocolate Cake*
- Lemon Ice Box Pie*
- Banana Pudding*
- Assorted Fruit Pies*
- Bread Pudding*

**Specialty Desserts - Add \$2.25**

- (Choice of One)*
- Peanut Butter Silk Pie*
- New York Cheesecake*
- Double Chocolate Layer Cake*

**Rolls or Cornbread Muffins**

**Coffee and Tea**

Prices Do Not Include 18% Service Charge + Tax

## *Children's Buffet Prices and Menu's*

*Children 4 years and under can eat free of charge, when accompanied by a paying adult, on any catering buffets. Children 5 years – 9 years old can order a special child's plate for buffets or plated meals. Children 10 years old and older will be charged as adults.*

### *Children's Menu*

<i>Hot dog, French fries, Cookie.....</i>	<i>\$5.95</i>
<i>Hamburger, French fries, Cookie.....</i>	<i>\$5.95</i>
<i>Chicken Fingers(2), French Fries, Cookie.....</i>	<i>\$5.95</i>

*\*If a child 5-9 yrs old prefers to eat from the buffet, they will be considered as, and charged, as an adult.*

Prices Do Not Include 18% Service Charge + Tax

## *Banquet Bar*

*Bartender's fee will be \$75.00 for 1-3 hours, plus \$10.00 for each additional hour.  
Cash and Hosted Bars must have a minimum of \$250.00 in sales, therefore a credit card is required as  
a deposit.*

### *House Stock*

*\$4.00 – Vodka, Rum, Bourbon, Tequila, Scotch*

## *Beer & Wine*

<i>Champagne (per bottle)</i>	<i>\$25.00</i>
<i>Champagne toast (per person)</i>	<i>\$3.00</i>
<i>House wine per glass</i>	<i>\$4.00</i>
<i>(Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon)</i>	
<i>House Bottle Wine (750 ml)</i>	<i>\$19.00</i>
<i>House Bottle Wine (1.5 ml)</i>	<i>\$37.00</i>
<i>Sparkling Wines</i>	<i>Price Based on Requested Brand</i>
<i>Imported Beer</i>	<i>\$4.00</i>
<i>Domestic Beer</i>	<i>\$3.00</i>

## *Call Brands*

\$5.50

Remy Martin	Old Forrester	J & B Scotch	Bacardi 151
Crown Royal	Smirnoff Vodka	Myers Rum	Johnny Walker
Chivas Regal	Bacardi Rum	E.J. Brandy	(Red & Black)
Courvoisier Cognac	Beefeaters Gin	Jose Cuervo	Old Bushmill
Hennessy VS	Cutty Sark Scotch	Jack Daniels	Dewars
Absolut Vodka	Canadian Club	Seagrams Seven	George Dickel
Grand Marnier	Southern Comfort	Wild Turkey	Seagram's VO
B & B	Tanqueray Gin		
Stolichnaya Vodka			

Prices Do Not Include 18% Service Charge + Tax

## *Equipment Rental Fees*

*All equipment is subject to availability and sales tax. All prices are per day.*

<i>25" Color Television Monitor</i>	<i>\$25.00</i>
<i>VCR (includes TV)</i>	<i>\$70.00</i>
<i>DVD (includes TV)</i>	<i>\$50.00</i>
<i>Overhead Projector</i>	<i>\$30.00</i>
<i>LCD Projector</i>	<i>\$150.00</i>
<i>6' x 6' Screen</i>	<i>\$30.00</i>
<i>8' x 8' Screen</i>	<i>\$45.00</i>
<i>12' x 12' Pintail Screen (Pintail Room only)</i>	<i>\$25.00</i>
<i>Microphone – Stationary System</i>	<i>\$30.00</i>
<i>Lapel Microphone</i>	<i>\$75.00</i>
<i>Cordless Microphone</i>	<i>\$50.00</i>
<i>Flipchart (with markers)</i>	<i>\$20.00 Per Pad</i>
<i>Post It Flipchart (with markers)</i>	<i>\$30.00 Per Pad</i>
<i>Easel (for displaying a sign, picture, etc.)</i>	<i>\$5.00</i>
<i>Extension Cord / Power Strips</i>	<i>\$5.00</i>
<i>Risers / Stage</i>	<i>3'x8' \$10.00 / Section (Small)</i>
	<i>4'x8' \$15.00 / Section (Large)</i>
<i>Exhibitors Table (does not include skirting)</i>	<i>\$10.00 / Table</i>
<i>Skirting</i>	<i>\$5.00 each</i>

Prices Do Not Include 18% Service Charge + Tax

<i>Electricity access for exhibitors</i>	<i>\$10.00 / Outlet</i>
<i>Champagne Fountain (5 gallon minimum, does not include champagne)</i>	<i>\$50.00</i>
<i>American or State Flag (@9' / @8') (Based upon availability)</i>	<i>No Charge</i>
<i>Security Guard</i>	<i>Per Contract</i>
<i>Speaker Phone</i>	<i>\$40.00</i>
<i>Phone Charges</i>	<i>\$25.00 Connection fee plus Long Distance @ AT&amp;T Rate Plus \$2.00 Per Minute</i>
<i>Dance Floor</i>	<i>\$75.00</i>
<i>Piano</i>	<i>\$75.00</i>
<i>AV hook up to House Sound</i>	<i>\$30.00</i>
<i>Individual Servers (cake, buffet, finger foods)</i>	<i>\$35.00 / Hour</i>

Prices Do Not Include 18% Service Charge + Tax



**Wines for Catering and Banquets**

**Tier 1**

**SYCAMORE  
LANE**



***Chardonnay***

*Fresh apple, pear and peach aromas enriched by toasty, buttery tones imparted by partial malolactic fermentation and wood aging.*

***Merlot***

*Medium-bodied, with a smooth texture and soft tannins, it boasts rich, lingering flavors of cherries and plums*

***Cabernet Sauvignon***

*The medium-bodied, juicy, cherry-like flavors are supported and enhanced by moderate tannins and a toasty wood character.*

***Sutter Home White Zinfandel***

*Bright, crisp aromas and notes of fresh strawberries, melons and peaches.*

**Tier 2**

**EST. 1877**

**MCWILLIAM'S**

— HANWOOD ESTATE<sup>®</sup> —

***Chardonnay***

*Rich lemon and green melon primary fruit flavors with an underlying cashew nut oak character.*

***Merlot***

*Rich and soft with black cherry fruit flavors with well integrated mocha and cedar notes.*

***Cabernet Sauvignon***

*Dark chocolate and blackcurrant fruit flavors complemented by cinnamon oak characters.*

***Shiraz***

*Rich but soft, exhibiting plum, liquorice and blackberry flavors balanced with vanilla and mocha notes.*

Prices Do Not Include 18% Service Charge + Tax