



Catering Menu

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

www.marriott.com/houhh



BREAKFAST

breaks

lunch

reception

dinner

beverage

technology



BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

BREAKFAST

BREAKFAST

breaks

lunch

reception

dinner

beverages

technology



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 | \$27

Scrambled Eggs,

Choice of Bacon or Sausage Link

Breakfast Potatoes, Texas Toast

Texas Country Fare | \$28

Poached Egg, Spinach with Chili-lime Hollandaise,

Sauteed Potato Cake, Choice of Bacon or Sausage Links,

Herb Roasted Tomato

Southside Farmhouse | \$28



Spinach, Mushroom, Goat Cheese, Potato Frittata,

Sauteed Potatoes, Herb Roasted Tomato and Asparagus

Hobby Delight | \$26

Crème Brûlée French Toast, Bacon, Crispy Potato Hash

Browns, Macerated Heirloom Tomatoes, Sage Confit

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

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BREAKFAST

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.

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BREAKFAST

BREAKFAST

breaks

lunch

reception

dinner

beverage

technology

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

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BREAKFAST

BREAKFAST

breaks

lunch

reception

dinner

beverage

technology

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

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BREAKFAST

BREAKFAST

breaks

lunch

reception

dinner

beverage

technology

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 with Mini New York Style Bagels	\$18
Granola Yogurt Honey Parfait Shots	\$8
Steel Cut Oatmeal, Raisins, Almonds, Brown Sugar & Maple Syrup	\$5
Grilled Tofu, Portobello Mushroom, Tomato on a Portuguese Bun	\$12

Sunrise Smoothie Bowls



Superfruit, coconut cream, and almond butter smoothie with coconut flakes, almonds, and fresh seasonal berries \$9

Chia and Oat Puddin'



\$9

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.

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breakfast

BREAKS

lunch

reception

dinner

beverage

technology



BREAKS

DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- smoothies

BREAKS

breakfast

BREAKS

lunch

reception

dinner

beverage

technology



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.

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BREAKS

breakfast

BREAKS

lunch

reception

dinner

beverage

technology



All-Day Beverage Package | \$18 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	\$4
Non-Sparkling Mineral Water	\$4
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
Iced Tea	\$40

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BREAKS

breakfast

BREAKS

lunch

reception

dinner

beverage

technology



The following items are priced per dozen | \$35

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

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BREAKS

breakfast

BREAKS

Lunch

reception

dinner

beverage

technology



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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breakfast

breaks

LUNCH

reception

dinner

beverage

technology



LUNCH

ESSENCE

salad

sandwiches

chicken

beef

fish

pasta

LUNCH

breakfast

breaks

LUNCH

reception

dinner

beverage

technology



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)

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LUNCH

breakfast

breaks

LUNCH

reception

dinner

beverage

technology



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

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)

Quinoa and Black Bean Cake | \$26

with Calabrian romesco, basil oil and grilled asparagus

*Keto version of this dish available by request



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LUNCH

breakfast

breaks

LUNCH

reception

dinner

beverage

technology



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

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LUNCH

breakfast

breaks

LUNCH

reception

dinner

beverage

technology



Lunch Buffet

Deli | \$28

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

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LUNCH

breakfast

breaks

LUNCH

reception

dinner

beverage

technology



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

Buffets require a minimum guarantee 20 guests.

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

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LUNCH

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)




[dinner](#)

[beverage](#)

[technology](#)

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 Bolognese 
- 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

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breakfast

breaks

lunch

RECEPTION

dinner

beverage

technology



RECEPTION

ESSENCE

charcuterie

shrimp

egg rolls

spanakopita

prime rib

petit fours

RECEPTION

breakfast

breaks

lunch

RECEPTION

dinner

beverage

technology



Hors d'oeuvres | Per Person

Imported and Domestic Cheeses	\$9
Seasonal Fruits and Berries	\$8
Vegetable Crudit� 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, �clairs, Chocolate Mousse, Petit Fours	
Parmesan Tomato Bruschetta	\$6
Chilled Jumbo Shrimp	\$12

Display Trays require a minimum guarantee of 25 guests.

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

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RECEPTION

breakfast

breaks

lunch

RECEPTION

dinner

beverage

technology



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

Display Trays require a minimum guarantee of 25 guests

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RECEPTION

breakfast

breaks

lunch

RECEPTION

dinner

beverage

technology

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.

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breakfast

breaks

lunch

reception

DINNER

beverage

technology



DINNER

FLAVOR

- salads
- beef
- chicken
- fish
- pork
- risotto
- asparagus

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)



Plated Dinner

Honey Roasted Chicken | \$42

Served with Asparagus Risotto, Apricot Chutney Bok Choy

Chicken Breast with Citrus Glaze | \$42

Served with Cauliflower Rice and Farro Pilaf

Prime Rib | \$48

Served with Creamy Potato Au Gratin and Buttered Beans

Filet Mignon | \$52

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 | \$42

Served with Boursin Polenta Cake and Chili Citrus Sauce

Roast Cauliflower Steak | \$38

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

Garbanzo Bean Caponata |



Served on spaghetti squash with tomato sauce and basil oil

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

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DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)



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

Agua De Sabor Station - Pineapple, Watermelon and Tamarindo

Iced Tea & Coffee Service

Buffets require a minimum guarantee of 20 guests

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DINNER

breakfast

breaks

lunch

reception

DINNER

beverage

technology

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

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DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)

Choose Two Entrées | \$52

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

ACCOMPANIMENTS

Fresh Breads and Creamery Butter
Chef's Salad & Caesar Salad
Chef's Choice of Dessert
Iced Tea
Coffee and Herbal Teas

Choose Three Entrées | \$56

VEGETABLES | Choose One

Roasted Zucchini & Squash
Asparagus
Sautéed Spinach
Butternut Charred Corn
Green Beans
Baby Broccolini
Baby Carrots
Broccoli

Buffets require a minimum guarantee of 20 guests

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

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breakfast

breaks

lunch

reception

dinner

BEVERAGE

technology



BEVERAGE

ENJOY

martinis

champagne

margaritas

red wine

white wine

beer

non-alcoholic

BEVERAGE

breakfast

breaks

lunch

reception

dinner

BEVERAGE

technology



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

Bar Service Based on Consumption

	Cash	Hosted
Imported Beer	\$7	\$6
Domestic Beer	\$6	\$5
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

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breakfast

breaks

lunch

reception

dinner

beverage

TECHNOLOGY



TECHNOLOGY

FLAWLESS

lights
camera
action

TECHNOLOGY

breakfast

breaks

lunch

reception

dinner

beverage

TECHNOLOGY



Meeting Accessories

Flipchart Package | \$75

Includes: Flipchart Paper, Easel, Markers and Masking Tape

Whiteboard with Dry Erase Markers | \$50

LCD Meeting Room Projection Package | \$450

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

AV Support Package | \$130

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

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TECHNOLOGY

breakfast

breaks

lunch

reception

dinner

beverage

TECHNOLOGY



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 | \$55 - \$100

Polycom Speaker Phone | \$250

Laptop Computer | \$300

Multi-Channel Mixer | \$150

Wireless Pointer | \$50

Audio Speakers | \$155

Dance Floor

15x15 | \$250

24x24 | \$350

30x30 | \$450

Stage/Reiser | Based on Size

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

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

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TECHNOLOGY

breakfast

breaks

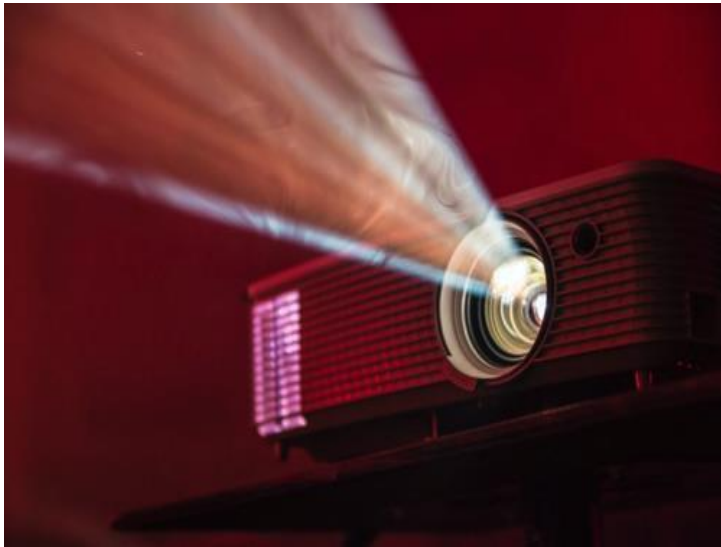
lunch

reception

dinner

beverage

TECHNOLOGY



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.

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

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