



CONTENTS

Breakfast Buffets	2
Plated Breakfast	3
Breaks	4
A La Carte	5
All Day Package	6
Plated Luncheons	7 - 9
Lunch Buffets	10 - 11
Box Lunches	12
Hors D'Oeuvres	13
Carving Stations	14
Plated Dinners	15 - 16
Dinner Buffets	17 - 18
Hosted Bar Pricing	19
Cash Bar Pricing	20
Audio Visual	21
Catering Policies	22



BREAKFAST BUFFET MENUS

Designed for a minimum of 30 guests ~ Less than 30 guests, please add \$3.00 per person

The Classical Continental \$12.00

Assorted Pastries, muffins, banana bread, croissants, sweet butter and preserves, chilled juices, freshly brewed regular, decaf coffee and a selection of Tazo teas

Add sliced fruit for \$2.75 per person

Add bagels and cream cheese for \$2.25 per person

Add ham and cheese stuffed croissants for \$3.75 per person

The Healthy Start \$14.25

Oatmeal with golden raisins and brown sugar, sliced fresh seasonal fruit, bran muffins, breakfast breads, low-fat yogurt, granola and milk, freshly squeezed fruit juices, freshly brewed regular, decaf coffee and a selection of Tazo teas

The Traditional Breakfast Buffet \$19.75

Fluffy scrambled eggs with cheddar cheese and chives, apple wood smoked bacon, country sausage links, home fried potatoes, assortment of breakfast pastries, butter and preserves, freshly squeezed fruit juices, freshly brewed regular, decaf coffee and a selection of Tazo teas

The Red Lion Grand Buffet \$26.25

Fluffy scrambled eggs with cheddar cheese and chives, apple wood smoked bacon, country sausage links, cinnamon raisin French toast, home fried potatoes, cheese blintzes with strawberry sauce, assorted bagels with Atlantic smoked salmon and cream cheese, fresh sliced seasonal fruit with assorted berries, freshly baked assorted breakfast pastries, granola with milk and assorted yogurts, steel cut oatmeal with brown sugar and golden raisins, freshly squeezed juices, freshly brewed regular, decaf coffee and a selection of Tazo teas

A LA CARTE ITEMS

Assorted Low-Fat Yogurts	\$ 3.00 each
Granola, Milk and Yogurt	\$ 3.75 per person
Assorted Cereals with Milk	\$ 3.50 per person
Breakfast Breads	\$33.00 per dozen
Assorted Muffins, Pastries or Croissants	\$30.00 per dozen
Assorted Bagels and Cream Cheese	\$33.00 per dozen
Regular or Decaffeinated Coffee	\$38.00 per gallon
Assorted Tazo Teas	\$35.00 per gallon
Chilled Juices	\$19.75 per quart
Hot Chocolate	\$35.00 per gallon

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



PLATED BREAKFAST SELECTIONS

All breakfast selections are accompanied with fresh breakfast pastries, butter & preserves, fresh orange juice, freshly brewed regular and decaf coffee and Tazo teas

The All American	\$13.25
Fluffy scrambled eggs topped with cheddar cheese, breakfast potatoes, and your choice of apple wood smoked bacon, country sausage or ham steak	
Stuffed Croissant	\$15.25
Large flaky croissant filled with scrambled eggs, shaved ham, chives and cheddar cheese served with breakfast potatoes	
Eggs Benedict	\$15.25
Two poached eggs with your choice of Canadian bacon or smoked salmon, hollandaise sauce, toasted English muffin, asparagus spears and breakfast potatoes	
Breakfast Burrito	\$15.25
Fluffy scrambled eggs, chorizo sausage, potatoes, onions and cheese wrapped in a warm flour tortilla topped with green chili and cheddar cheese	
The Sweeter Side	\$14.25
Cinnamon raisin French toast with an apple pecan compote, all served with home fried potatoes, and bacon, sausage or ham steak	
Quiche	\$15.25
Your choice of either quiche Lorraine (Apple bacon, Swiss cheese and onion) or a three cheese option with spinach and mushrooms. all served with breakfast potatoes	

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



BREAKS

Beverage Break	\$6.50
Freshly brewed regular and decaffeinated coffee, Tazo teas, assorted soft drinks and mineral water	
Sunrise Break	\$7.95
Freshly brewed regular and decaffeinated coffee, Tazo teas, assorted soft drinks and mineral water and fruit juice	
Eye Opener Break	\$9.95
Freshly brewed regular and decaffeinated coffee, Tazo teas, assorted soft drinks, mineral water, fruit juice, granola bars and assorted whole fruit	
The Cookie Monster Break	\$10.95
Freshly baked cookies, walnut brownies, assorted soft drinks and mineral waters, skim and chocolate milk.	
Southwestern Break	\$14.25
Chili con queso, guacamole, salsa, tri-color tortilla chips, assorted soda and mineral water	
Movie Break	\$10.95
Buttery popcorn, assorted candy bars, Cracker jacks, Ice cream Sandwiches assorted soft drinks and mineral waters	

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



A LA CARTE ITEMS

MORNING ITEMS

Assorted Low-Fat Yogurts	\$ 3.00 each
Granola, Milk and Yogurt	\$ 3.75 per person
Assorted Cereals with Milk	\$ 3.50 per person
Breakfast Breads	\$33.00 per dozen
Assorted Muffins or Pastries	\$30.00 per dozen
Warm Butter Croissants	\$30.00 per dozen
Assorted Bagels and Cream Cheese	\$33.00 per dozen

ANYTIME ITEMS

Freshly Baked Cookies or Brownies	\$32.00 per dozen
Sliced Fresh Seasonal Fruit	\$ 4.25 per person
Whole Fresh Fruit	\$ 2.25 each
Tri-Color Tortilla Chips with Salsa and Guacomole	\$ 3.95 per person
Granola or Candy Bars	\$ 2.25 each
Popcorn	\$ 2.75 per person
Jumbo Warm Pretzels with Mustard	\$28.75 per dozen
Assorted Mixed Nuts	\$ 2.25 per person

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee	\$38.00 per gallon
Assorted Soft Drinks	\$ 2.75 each
Mineral Water	\$ 3.25 each
Chilled Juices	\$19.75 per quart
Freshly Brewed Iced Tea	\$30.00 per gallon
Fruit Punch or Lemonade	\$27.50 per gallon
Assorted Tazo Teas	\$35.00 per gallon
Hot Chocolate	\$35.00 per gallon

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



ALL DAY MEETING PACKAGE

Designed for a minimum of 30 guests ~ Less than 30 guests, please add \$5.00 per person

Early Morning

Selection of chilled juices, sliced fresh fruit, assorted breakfast pastries & bagels, cream cheese, butter and preserves, regular and decaffeinated coffee and Tazo teas

Mid-Morning Break

Assorted soft drinks, mineral water, coffee and tea refreshed

Lunch

Executive Lunch Buffet

Chef's selection of salad, starch and vegetable

Choose two:

- Chicken Piccata
- Herbed Roast Beef with Hunter Sauce
- Mushroom Chicken
- Pasta Primavera
- Buffalo Shepherd's Pie
- Italian Sausage and Peppers

Or

Premier Buffet

Choose one buffet:

- Southwestern Buffet
- Italian Buffet
- Down Home Buffet

Mid-Afternoon Break

Your choice of cookies, brownies or blondies with assorted soft drinks and mineral waters

Meeting Package with Executive Lunch Buffet:	\$40.50 per person
Meeting Package with Premier Buffet:	\$48.50 per person

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



PLATED LUNCHEON SELECTIONS

All plated luncheons include a garden salad except salad entrees, chef's specialty dessert, chef's choice of starch and seasonal vegetable, freshly baked rolls, freshly brewed regular and decaf coffee and Tazo teas

LIGHTER ENTREES

Mediterranean Wrap \$17.50

Crisp baby greens, marinated and grilled chicken, sweet red peppers, roasted tomatoes, feta cheese, artichoke hearts with pesto aioli in a tomato basil tortilla with chef's pasta salad

Classic Cobb Salad \$22.00

Mixed greens, apple wood bacon, avocado, egg, tomato, Stilton cheese, grilled chicken, cucumber and carrots

Classic Caesar Salad \$19.75

Crisp romaine, focaccia croutons, shaved Romano cheese, creamy Caesar dressing and your choice of grilled salmon or grilled chicken

Provençal Beef Salad \$20.75

Beef marinated in herbs de Provence sliced and served on a bed of baby greens with capers, diced potato medley, green olives, sun dried tomatoes and served with a lavender scented champagne dressing

Bistro Croissant \$19.75

Freshly baked croissant with your choice of ham, smoked turkey, herbed roast beef, or grilled vegetables, lettuce, tomato, and appropriate condiments served with potato salad or pasta salad

Muffuletta Sandwich \$19.75

Cured prosciutto, soppressata salami, aged provolone, sprouts, roasted Tomatoes and an olive tapenade on artisan ciabatta bread served with chef's pasta salad

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



PLATED LUNCHEON SELECTIONS (continued)

CHICKEN ENTREES

Rocky Mountain Mushroom Chicken	\$19.75
Marinated and sautéed chicken breast served with a port wine wild mushroom sauce	
Tarragon Chicken	\$19.75
Lightly lemon marinated chicken breast, sautéed until golden and served with a fresh tarragon & pecorino cream sauce	
Chicken Milanese	\$20.75
Chicken breast encrusted with breadcrumbs, parmesan cheese and herbs. Served with a tomato gremolata.	

BEEF ENTREES

Marinated Flank Steak	\$24.25
Flank steak marinated in honey and brown sugar served with a burgundy jus	
Chipotle Pot Roast	\$24.25
Sirloin beef rubbed & braised with roasted chipotle peppers and vegetable medley until fork tender served with a spiced cilantro jus	
NY Strip Steak	\$26.25
7 oz strip steak, grilled medium served with a port wine demi-glace	
Beef Medallions	\$27.50
Two beef medallions, seared to perfection served with sauce "Robert"	

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PLATED LUNCHEON SELECTIONS (continued)

PORK ENTREES

Grilled Pork Chop	\$20.75
Marinated and grilled pork chops served with calvados spiced Fuji apples	
Pork Loin	\$22.00
Rosemary encrusted pork loin served with a minted bread sauce	

SEAFOOD ENTREES

Riesling Salmon	\$23.00
Atlantic salmon oven poached with Riesling wine and served with a parsley garlic sauce	
Rainbow Trout	\$22.00
Pan roasted rainbow trout served with a citrus compote	

PASTA

Tri-Color Tortellini	\$18.75
Sun-dried tomato, spinach and semolina pastas stuffed with ricotta, Romano and parmesan cheese all tossed in a sun-dried tomato cream sauce	
- Add a marinated & grilled chicken breast for \$3.25	
- Add marinated and grilled shrimp for \$4.75	
Calabrese Lasagna	\$17.50
Rich buffalo ragu with fresh basil, pecorino and ricotta cheeses and boiled egg layered between fresh pasta sheets served with a plum pomodoro sauce	

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LUNCH BUFFETS

Designed for a minimum of 30 guests ~ Less than 30 guests, please add \$3.00 per person

Served with freshly brewed regular and decaffeinated coffee and iced tea

The Southwestern Buffet \$23.00

Chicken tortilla soup
Guacamole, homemade salsa and tri color tortilla chips
Mixed greens with chipotle dressing
Beef enchiladas with red Chile sauce and cheddar cheese
Tequila marinated chicken with a tomatillo sauce
Spanish rice and refried beans
Mixed veggies
Churros and sopapillas with honey

The Italian Buffet \$24.25

Tuscan minestrone soup
Tossed Caesar salad with focaccia croutons and parmesan cheese
Antipasto display with marinated vegetables and assorted Italian meats and cheeses
Penne pasta baked in an "arrabiata" and caper sauce topped with fresh mozzarella
Balsamic rubbed chicken breast with a putanesca relish
Oven roasted vegetables
Artisan breads
Mini cannolis and tiramisu

Down Home Style Buffet \$24.25

Homemade potato salad
Pecan coleslaw
Tossed garden salad
Smoked beef brisket
Barbeque grilled chicken
Buttery Corn on the cob
Cowboy beans
Assorted rolls & biscuits
Apple and Pecan Pie

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



LUNCH BUFFETS (continued)

The Deli Buffet \$22.00

Soup of the day
Assorted Deli Meats to Include: Mesquite Smoked Turkey,
Herbed Roast Beef, Cured and Smoked Ham, Peppered Salami
Sliced Cheddar, Jack and Swiss Cheeses
Assorted Deli Breads
Condiments and Relish Tray
Assorted Brownies and Cookies

Choice of two of the following:
Homemade potato salad
Pecan Coleslaw
Grilled vegetable Salad
Chef's Pasta Salad
Mixed Green Salad
Fruit Salad
Kettle Chips

Red Lion Buffet \$31.75

Red Lion House Salad with Candied Walnuts and Sweet Apples
Jasmine Rice and Papaya Salad
Pesto and Feta Cheese Gemili Salad
Fresh Seasonal Vegetable Medley
Au Gratin Potatoes
Assorted Rolls and Butter
Chef's selection of Pastries and Cakes

Select three of the following:
Basil Chicken
Pan Seared Chicken Breast with a Tarragon Cream Sauce
Pork Loin Dijon
Marinated Flank Steak with Red Wine Jus
Peppered Roast Beef with Wild Mushroom Demi-Glace
Riesling Salmon with Parsley Garlic Sauce
Sautéed Trout with Lemon Butter Sauce
Tri-color Tortellini with a Sun-dried Tomato Sauce

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



BOX LUNCHES

All boxed lunches are served with whole fruit, potato chips, freshly baked cookie and a soft drink

Roast Beef Pita

Sliced roast beef with lettuce, red onion and a Boursin cheese spread in a pita pocket

Smoked Turkey Sandwich

Mesquite smoked turkey, aged cheddar cheese, lettuce, tomato on a poppy seed Kaiser bun

Honey Baked Ham

Honey baked ham with gruyere cheese, lettuce, tomato on a Kaiser roll

Grilled Vegetables

Marinated and grilled vegetables with fresh mozzarella, pesto aioli, sprouts on a ciabatta bun

Mediterranean Wrap

Crisp baby greens, marinated and grilled chicken, sweet red peppers, roasted tomatoes, roasted eggplant spread all wrapped up in a tomato basil tortilla

\$18.25 per person

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



HORS D'OEUVRES

Priced per 100 pieces unless otherwise noted

Cold Hors D'Oeuvres

Finger Sandwiches	\$192.50
Fruit and Cheese Kabobs	\$219.00
Proscuitto Wrapped Melon	\$219.00
Ham Wrapped Asparagus	\$219.00
California Roll Sushi	\$219.00
Tomato and Fresh Mozzarella Bruschetta	\$219.00
Smoked Salmon & Cream Cheese	\$247.50
Shrimp on Ice	\$302.50
Sliced Fresh Fruit Display	\$3.25 per person
Fresh Vegetables Crudités with Dip	\$2.75 per person
International and Domestic Cheese Display with Crackers	\$4.25 per person
Smoked Salmon Display with Bagel Chips and Condiments	\$6.00 per person

Hot Hors D'Oeuvres

Chicken & Monterey jack Quesadillas	\$192.50
Assorted Mini Quiche	\$192.50
Vegetable Egg Roll	\$192.50
Neapolitan Meatballs	\$192.50
Spanikopita	\$192.50
Pear and Brie in Phyllo	\$219.00
Buffalo or Teriyaki Wings	\$219.00
Mushroom Vol-au-vent	\$230.00
Stuffed Jalapenos	\$236.50
Parmesan Breaded Artichoke	\$247.50
Shrimp Egg Roll	\$247.50
Southwestern Egg roll	\$247.50
Petite Beef Wellingtons	\$302.50
Cajun Shrimp and Andouille Sausage Brochette	\$302.50
Coconut Shrimp	\$302.50
Scallops Wrapped in Bacon	\$302.50
Petite Crab Cakes	\$302.50

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CARVING STATIONS

Top Round of Beef Dinner rolls, au jus, whipped horseradish (Serves 50 guests)	\$275.00
Glazed Maple Ham Dinner rolls, pineapple sauce (Serves 30 guests)	\$165.00
Peppercorn Encrusted Tenderloin Tri-color peppercorns, mustard demi glace, dinner rolls (Serves 25 guests)	\$302.50
Prime Rib of Beef Herb encrusted, au jus, whipped horseradish, dinner rolls (Serves 30 guests)	\$275.00
Whole Roasted Turkey Cranberry relish, natural gravy, dinner rolls (Serves 25 guests)	\$148.50
Herb Roasted Pork Loin Sauce Dijon, dinner rolls (Serves 25 guests)	\$165.00

A uniformed chef will carve each selection at \$75.00 per hour with a one hour minimum

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



PLATED DINNER SELECTIONS

All three course plated dinner selections include chef's choice of salad, dessert, starch and vegetables accompanied by fresh baked rolls, freshly brewed coffee and Tazo teas

ENTREES

Dilled Chicken Piccata	\$27.45
Sautéed chicken breast served with a lemon caper sauce scented with fresh dill	
Macadamia Chicken	\$29.75
Macadamia encrusted chicken breast sautéed until golden served with a warm port wine cranberry sauce	
Chicken Roulade Florentine	\$31.95
Chicken breast stuffed with Italian sausage, spinach, herbed cheese, pistachios and red pepper with a tomato coulis	
NY Strip Steak	\$38.50
Tender grilled Black Angus strip steak, bordelaise sauce, tobacco onions	
Prime Rib of Beef	\$31.95
Herb crusted prime rib, port wine au jus, whipped horseradish	
Beef Wellington	\$40.50
Filet of beef, duxelle of wild mushrooms, leeks, flaky puff pastry, Coleman mustard demi-glace	
Buffalo Ribeye	\$38.50
Grilled lean buffalo rib eye steak, black current Guinness demi-glace	
Roast Pork Loin	\$30.75
Tender pork loin encrusted with fennel seeds and roasted with sweet fennel bulbs and fresh rosemary	

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



PLATED DINNER SELECTIONS (continued)

Pistachio Salmon	\$29.75
Atlantic salmon filet encrusted with pistachios and served with a pomegranate butter sauce	
Mediterranean Sea bass	\$32.95
Corvino sea bass pan seared with mint and basil and served with a sun dried tomato sauce and sweet balsamic reduction	
House Made Ravioli	\$25.25
Chef's choice of vegetarian ravioli's served with a brown butter sauce and crispy sage	
Filet Combination	
Tender beef medallion with a port wine bordelaise and you choice of:	
<i>Grilled chicken, champagne sauce</i>	\$40.75
<i>Grilled shrimp, red pepper coulis</i>	\$42.95
<i>Seared Salmon, buerre rouge</i>	\$42.95
Mixed Grill	\$47.25
Elk filet with blackberry demi-glace, herbed chicken with roasted garlic sauce, grilled shrimp with corn and bean relish	

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



DINNER BUFFETS

Designed for a minimum of 30 guests ~ Less than 30 guests, please add \$3.00 per person

Served with freshly brewed regular and decaffeinated coffee and iced tea

The Italian Buffet

\$39.50

Caesar Salad, Focaccia Croutons, Creamy Caesar Dressing
Buffalo Mozzarella Display with Red and Yellow Tomatoes
Antipasto Display to Include: Marinated Vegetables,
Soppresata, Parma Ham & Mortadella
Balsamic Rubbed Roast Beef with a Portabella Sauce
Seared Salmon with Sugo Di Verde
Chicken Tetrazzini
Penne Pasta and Stuffed Raviolis with Pomodoro & Alfredo Sauce
Oven Roasted Vegetables
Assorted Italian Artisan Bread
Assorted Italian Tortes and Cakes

Southwestern Buffet

\$39.50

Mixed Greens with Chipotle Dressing
Black Bean and Roasted Corn Salad
Guacamole and Salsa with Tri-color Tortilla Chips
Pork Carnitas with Pico Di Gallo
Oven Poached Tilapia with a Citrus Tomatillo Sauce
Chicken Enchilada with Sour Cream Sauce
Seasonal Vegetables
Borracho Beans
Spanish Rice
Fresh Tortillas
Lime Cheesecake & Flan

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DINNER BUFFETS (continued)

The Grand Buffet

Select two of the following:

- Marinated and Grilled Vegetable Salad
- Jasmine Rice and Papaya Salad
- Red Lion Salad with Candied Walnuts and Apples
- Pesto Pasta Salad
- Caesar Salad

Select two or three of the following:

- Pan Seared Chicken with a Wild Mushroom Demi-Glace
- Chicken Roulade Stuffed with Italian Sausage, Pistachios and Parmesan Cheese, Tomato Coulis
- Rosemary Roast Chicken with a Pearl Onion Chicken Veloute Sauce
- Mustard and Breadcrumb Roasted Pork Loin with Sauce Dijon
- Five Spice Roast Sirloin with a Pineapple Bordelaise
- Seared Atlantic Salmon Filet with Watercress Pesto
- Fresh Tarragon Halibut Filet with a Roasted Pepper Coulis
- Baked Ziti in a Tomato Mint Buffalo Ragù

Select three of the following:

- Seasonal Fresh Vegetables
- Saffron Rice Pilaf
- White and Wild Rice Pilaf
- Rosemary Roasted New Potatoes
- Roasted Garlic Yukon Gold Mashed Potatoes
- Horseradish Whipped Mashed Potatoes
- Scalloped Potatoes
- Moroccan Cous Cous
- Sun Dried Tomato Herbed Polenta

Chef's Specialty Dessert Display

Choice of two entrees	\$39.50
Choice of three entrees	\$42.95

8.1% Tax and 22% Gratuity will be added to all food and beverage charges



HOSTED BAR PRICING

RUM

Well (Bacardi)	\$ 5.25
Captain Morgan	\$ 5.50
Malibu	\$ 6.00

TEQUILA

Well (Jose Cuervo Gold)	\$ 5.25
1800 Silver	\$ 7.25

GIN

Well (Beefeater)	\$ 5.25
Tanqueray	\$ 6.00
Bombay Sapphire	\$ 6.75

VODKA

Well (Smirnoff)	\$ 5.25
Absolut	\$ 6.00
Grey Goose	\$ 7.50

WHISKEY

Well (Jack Daniels)	\$ 5.50
Seagrams 7	\$ 5.50
Crown Royal	\$ 6.75
Well Bourbon (Jim Beam)	\$ 5.25

CORDIALS

Amaretto Di Saronno	\$ 6.75
Bailey's Irish Cr.	\$ 6.00
Hennessy	\$ 7.75
Grand Marnier	\$ 7.75
Kahlua	\$ 6.00
Jaegermeister	\$ 6.00
Any Well Schnapps	\$ 5.50

SCOTCH

Well (Grants)	\$ 5.25
Dewars	\$ 6.00
Chivas Regal	\$ 7.50
JW Red	\$ 6.75
Glenfiddich	\$ 8.75

BOTTLED BEER

Becks	\$ 5.25
Corona Extra & Light	\$ 5.25
Budweiser	\$ 4.25
Bud Light	\$ 4.25
Coors	\$ 4.25
Michelob Ultra	\$ 4.25
Miller Lite & Chill	\$ 4.25
Sam Adams & Light	\$ 4.75
O'Douls	\$ 4.25
Smirnoff Ice	\$ 5.25
Red Bull	\$ 4.75

WINE

Glass of House Wine	\$ 6.25
Bottle of House Wine	\$ 20.00
Sycamore Lane - glass	\$ 5.00
Sycamore Lane- bottle	\$ 16.50

Set Up Fee \$75.00 per bar

A \$50.00 per hour bartender fee per bar will be applied if bar sales do not exceed \$300.00 per bar.

8.1% Tax and 21% Gratuity will be added to all food and beverage charges



CASH BAR PRICING

Includes Tax

RUM

Well (Bacardi)	\$ 6.00
Captain Morgan	\$ 6.00
Malibu	\$ 6.75

TEQUILA

Well (Jose Cuervo Gold)	\$ 6.00
1800 Silver	\$ 7.75

GIN

Well (Beefeater)	\$ 6.00
Tanqueray	\$ 6.75
Bombay Sapphire	\$ 7.25

VODKA

Well (Smirnoff)	\$ 6.00
Absolut	\$ 6.75
Grey Goose	\$ 8.25

WHISKEY

Well (Jack Daniels)	\$ 6.00
Seagrams 7	\$ 6.00
Crown Royal	\$ 7.25
Well Bourbon (Jim Beam)	\$ 6.00

CORDIALS

Amaretto Di Saronno	\$ 7.25
Bailey's Irish Cream	\$ 6.75
Hennessy	\$ 8.25
Grand Marnier	\$ 8.25
Kahlua	\$ 6.75
Jaegermeister	\$ 6.75
Any Well Schnapps	\$ 6.00

SCOTCH

Well (Grants)	\$ 6.00
Dewars	\$ 6.75
Chivas Regal	\$ 8.25
JW Red	\$ 7.25
Glenfiddich	\$ 9.25

BOTTLED BEER

Guinness	\$ 5.50
Becks	\$ 5.50
Corona Extra & Light	\$ 5.50
Budweiser	\$ 4.75
Bud Light	\$ 4.75
Coors	\$ 4.75
Michelob Ultra	\$ 4.75
Miller Lite & Chill	\$ 4.75
Sam Adams & Light	\$ 5.25
O'Douls	\$ 4.75
Smirnoff Ice	\$ 5.75
Red Bull	\$ 5.25

WINE

Glass of House Wine	\$ 7.50
Bottle of House Wine	\$ 21.50
Sycamore Lane - glass	\$ 5.50
Sycamore Lane- bottle	\$ 18.25

Set Up Fee \$75.00 per bar

A \$50.00 per hour bartender fee per bar
will be applied if bar sales do not
exceed \$300.00 per bar.



AUDIO VISUAL PRICING

Video / Data Projectors

- XGA Video / Data Projector
- 2000 Lumen \$300
- 3000 Lumen \$400
- 4000 Lumen \$550

Televisions & Accessories

- 32" Monitor / Television W/Cart \$110
- 42" Plasma Monitor / Television \$325
- 50" Plasma Monitor / Television \$425
- 15" LCD Monitor \$100
- CD / DVD / VHS VCR Combo \$70

Microphones & Audio Accessories

- Lavaliere or Handheld Wireless System \$125
- Handheld Microphone - Wired \$30
- 4/14 Channel Line / Microphone Audio Mixer \$40/80
- House Sound Patch \$30

Technology Items

- Laptop Computer - Microsoft 7 and Office \$150
- Apple MacBook \$200
- Conference Phone \$100
- Extension Microphones for Conference Phone \$35
- Wireless Computer Remote w/ Laser Pointer \$45
- 3CCD MiniDV Camera \$200
- Seamless Switcher \$250
- Digital Audio Recorder \$90
- Laser Printer \$100
- Document Camera \$125

Projection Screens, Easels & Accessories

- 70" Tripod Screen \$40
- 96" Tripod Screen \$50
- 9' x 12' Screen Floor Model "C" \$75
- 7 1/2' x 10' Screen W/Dress Kit \$160
- Display Easel \$20
- Flip Chart Easel W/Pad and Markers \$40
- White Board Easel \$40
- 4x6' White Board \$90
- Flip Chart Easel Markers - Additional \$15
- Flip Chart Easel W/Self Adhesive Paper \$55

Carts & Cables

- 30/42/54" AV Cart \$25/30/35
- A/C Extension Cord \$30
- AC Surge Suppressor Strip \$35
- 25/50/100' VGA Cable \$20/30/40

Traditional Projectors & Accessories

- Slide or Overhead Projector \$40

General Supplies

- Flip Chart Pads - Additional \$15
- Duct Tape 3" Wide \$25

Labor Rates

- Technical Labor \$65 Per Hour
- Video Transfer \$65 Per Hour
- Audio Transfer \$65 Per Hour
- Overnight Transfer 50% Premium

Audio Visual Services provided through Prodigy/Arrow Audio Visual ~ Prices Subject to Change

8.1% Tax and 22% Gratuity will be added to all audio visual charges



CATERING POLICES

Service Charge: 22% Gratuity is added to all charges except room rental.

Tax: The prevailing tax rate, currently 8.1% is applied to all charges (except room rental) unless group qualifies for tax exemption status, a tax exemption certificate is provided and the program is paid for with a qualifying method of payment.

Hanging/Clean Up: The Red Lion Denver SE does not permit the affixing of anything to the walls, ceiling or floors with nails, staples, push pins, tape or any other substance without prior approval from the hotel staff. Glitter, confetti and fireworks, including sparklers, are not permitted. The host or sponsor of the event will assume responsibility for any and all damages to or loss or property from the guests, invitees, staff, or any others affiliated with the function. A cleanup fee or "dumpster" fee may also be assessed for excessive decorations or materials left in the room. Banners may be hung with approval and coordination from Red Lion Denver SE staff and must be provided 24 hours in advance, for proper hanging.

Room Changes and Rental Fees: Any charges to a room set up must be made no later than six hours prior to guest arrival. A minimum charge of \$50.00 and up to \$150.00 may be charged for room set up changes requested less than six hours before guest arrival. The schedule of room rental fees will be determined upon factors pertaining to your total scheduled event. Revision in group counts, times, date or meal function may necessitate revision on the room rate and rental fees. Events lasting later than 12:00am will be charged a \$50.00 per hour fee.

Set up fees: Charges will apply for pipe and drape, dance floor set up and staging based on specific needs.

Security: Red Lion Denver SE reserves the right to require hosts to provide chaperones or security personnel at the host's expense.

Smoking Policies: All meeting rooms are non-smoking facilities.

Vendor Policy: Red Lion Denver SE permits the use of outside vendors, including, but not limited to the following: DJ's, bands, cake, decorators. These vendors must meet all requirements of Red Lion Denver SE. Red Lion Denver SE will not be responsible for packaging or shipping of any remaining items following an event. Linens requiring Red Lion Denver SE staff to prepare must be delivered to and picked up from the facility. Vendors are not allowed to sell food or beverage items.

Vendor/Display Tables: All events which require 6 or more vendor/display tables will be charged \$25.00 per table.

Bar Policy: No persons under the age of 21 will be served. Should the age of a guest be in question, proper identification will be required. Red Lion Denver SE reserves the right to discontinue service of alcoholic beverages to any group or individual. This may require closing the bar despite any prior arrangements.

Bartenders will have a tip jar in full view at semi-open or cash bars. Tips may be accepted when bar is hosted or all-inclusive, but tip jar will remain behind the bar.

A bar set up fee will be applicable for each bar required for service.

A bartender fee of \$50.00 per bar per hour will be applied if bar sales do not exceed \$300.00 per bar. We recommend 1 bartender per 75 guests for a hosted bar and 1 bartender per 100 guests for a cash bar.

Outside Food & Beverage Policy: No outside food or beverage is allowed other than special occasion cakes.

Client's Signature: _____ Date: _____