



BANQUETS AND EVENTS MENU

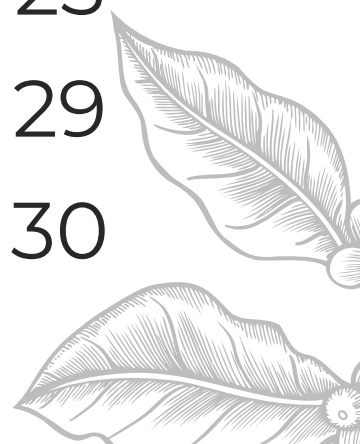
*the*  
BLACKWELL

2024

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# *Banquets and Meeting Policies*

## **Deposits**

Deposits are required to guarantee any function room. If direct billing cannot be arranged, we will collect for all charges in advance of the function date. Standard deposit arrangements are 20% or \$2,000 due at the time of the signed contract, 50% of estimated revenues due 60 days in advance and balance due 3 business days prior to the event along with the final guarantee.

## **Room Assignment**

The Blackwell will guarantee space to accommodate your contracted number of guests according to the desired set. We do not guarantee specific rooms more than 45 days prior to your event. The Blackwell reserves the right to change any assigned locations, should there be an increase or decrease in the estimated number of attendees or a change in the program or its agenda.

## **Meeting Room Set-Ups and Audio/Visual Equipment**

All meeting room set-ups and audio/visual needs must be coordinated with the Catering Manager no later than three (3) weeks prior to the scheduled event. Should advance set-up or late teardown be required, an additional set-up/teardown fee will be incurred. Should your meeting requirements change from the signed banquet event order after the room set has been completed, an additional set-up fee may be incurred.

## **Menus and Guarantees**

Menus for all events must be finalized with the hotel's Catering Manager no later than three (3) weeks prior to the scheduled event. Due to uncertain market circumstances, prices are subject to change without notice and substitutions may be necessary.

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.



In order to comply with local and state regulations, all food and beverage items must be purchased through The Blackwell and serviced by The Blackwell staff. An approximation of the number of attendees is to be communicated to the hotel's Catering Manager seven (7) business days prior to the scheduled event. The actual guarantee is due three (3) business days prior to the scheduled event. The hotel cannot be responsible for service to more than 5% over the guarantee. Your final guarantee is not subject to reduction. If no guarantee is received, The Blackwell will consider the contracted number to be the correct guaranteed number. All charges will be based on the guarantee or upon the actual number of persons served, whichever is greater. For your convenience, we are providing a schedule for your guarantee due dates:

Day of Event	Deadline for Final Guarantee
Sunday	Previous Wednesday by 10am
Monday	Previous Wednesday by 10am
Tuesday	Previous Thursday by 10am
Wednesday	Previous Friday by 10am
Thursday	Previous Monday by 10am
Friday	Previous Tuesday by 10am
Saturday	Previous Wednesday by 10am

### **Food and Beverage Minimum Expenditure**

The Blackwell requires a guarantee for catered events as well as for meetings. It is the sole responsibility of the client to provide The Blackwell with this information. The expected guarantee is outlined in the Meeting and Banquet Requirements section of the contract. We reserve appropriate function space and offer pricing based on the expected guarantee.

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.

The food and beverage minimum does not include applicable taxes or the service charge. If the expected number of attendees decreases after signing of the agreement, the client will be responsible for the difference between the minimum expenditure and the actualized revenues plus applicable taxes. The differential amount will be applied to the group's master account as a miscellaneous fee. If final attendance exceeds the expected attendance the day of the event, the price of the function will be based on the per person charges times the final number of guests.

### **Service Charges**

A taxable service charge of 24% on the meeting room rental as well as food and beverage purchases plus all applicable state and local taxes will be added to all events and guestrooms (subject to change). Any group requesting state and/or local sales tax exemption must submit a copy of the tax exemption certificate at the time of signing this contract.

### **Dietary Restrictions**

Special dietary restrictions will be accommodated, however will incur an additional charge of \$5 per plate. Dietary restrictions are Chef's Choice and are due with your final guarantee. Any requests within 24 hours of the event will incur a \$10 charge, per plate.

### **Carry-In and Carry-Out Policy**

The Blackwell reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises. Due to food safety regulations, no food or beverage of any kind is permitted to be brought into the banquet and/or meeting rooms or to be removed from the property.

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.



## **Damages**

The customer agrees to be responsible for any damages caused by the clients, his/her guests, invited employees, independent contractors, or their agents under the client's control to any hotel room, function space or any other part of The Blackwell. Use of materials, such as confetti or glitter, will result in a minimum cleaning fee of \$250 due to the cleaning process and labor required. Please notify the hotel's Catering Manager of any special meeting requirements or function decorations you wish to use in the assigned location for your meeting.

## **Signage**

Signage posting in the public areas of the hotel is not permitted unless the client presents written request and is approved by the hotel. All signs must be professionally printed and not hand lettered. The Blackwell Engineering staff must install signs and banners. A labor charge may apply. Please notify the hotel's Catering Manager for more information.

## **Noise Ordinance**

The Blackwell requires all music or other excessive noise, disruptive to any other hotel guest or function to end by 12:00 midnight.

## **Security**

The Blackwell is not responsible for any meeting or personal items left in function rooms or public areas in and around the hotel and conference center. This includes personal items, displays and its associated items, or any other materials. Security services are available, please notify the hotel's Catering Manager to make arrangements and for pricing.

## **Outside Vendors**

All outside vendors conducting business at The Blackwell must be pre-approved by the hotel. Please notify the hotel's Catering Manager in writing no later than thirty (30) days prior to your scheduled event.

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.



## Deliveries

All packages sent to the hotel should be pre-paid. The hotel will refuse any package coming C.O.D. In case of large shipments or crates, the hotel's Catering Manager must be notified two (2) weeks in advance so that preparations can be arranged. The first five (5) boxes will be handled and stored at no charge to the client. A handling and storage fee of \$5.00 per box thereafter will be assessed and charged to the client's master bill. Multiple packages within a single shipment should be numbered in sequence (i.e., 1 of 3, 2 of 3, 3 of 3). Our receiving entrance is open from 8:00am to 4:30pm Monday through Friday. The Blackwell does not accept any liability for equipment, displays or other materials which arrive at the hotel. The client is responsible for insuring it properly for loss or damage.

Materials shipped for event should not arrive more than three (3) days prior to the scheduled event.

Shipments of material, literature, etc. that are used in conjunction with a meeting at the Blackwell should be addressed as follows:

HOLD FOR: GUEST NAME

CONFERENCE / MEETING NAME

Arrival Date: OF CONFERENCE / MEETING

The Blackwell

2110 Tuttle Park Place

Columbus, Ohio 43210

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.



## *Beverages*

### **FRESHLY BREWED CRIMSON CUP COFFEE AND ASSORTED HOT REGULAR AND HERBAL TEAS**

Coffee, Decaf, and Hot Tea - \$5.50 per person

Coffee, Decaf, and Hot Tea with one refresh - \$8.00 per person

Coffee, Decaf, and Hot Tea with two refreshes - \$9.00 per person

### **FRESHLY BREWED CHINA BLACK ICED TEA**

\$3.50 per Guest/\$40 per Gallon

### **ASSORTED SOFT DRINKS**

\$4 Each

### **BOTTLED WATERS**

\$4 Each

### **INDIVIDUALLY BOTTLED JUICES**

\$5 Each

### **LEMONADE**

\$3.50 per Guest/\$40 per Gallon

### **INFUSED FLAVORED WATERS**

Strawberry-Mint, Lemon Basil

\$30 per Gallon

### **WHOLE, 2%, SKIM MILK, OR ALMOND MILK**

\$10 per Quart

### **HOT APPLE CIDER (SEASONAL)**

\$40 per Gallon

### **HOT CHOCOLATE PACKETS**

\$20 per Dozen

## *Bakeries*

### **ASSORTMENT OF NEW YORK STYLE BAGELS WITH REGULAR AND LIGHT CREAM CHEESE, JAMS AND PEANUT BUTTER (VEG)**

\$35 per Dozen

### **ASSORTED MINIATURE MUFFINS (VEG)**

\$22 per Dozen

### **FRESHLY BAKED PETITE CROISSANTS (VEG)**

\$27 per Dozen

### **COFFEE CAKES (VEG)**

\$36 per Dozen

### **BROWNIES (VEG)**

\$34 per Dozen

### **VARIETY OF HOUSE-BAKED COOKIES (VEG)**

\$23 per Dozen

### **DESSERT BARS (VEG)**

\$34 per Dozen

### **ALMOND CROISSANT COOKIES (VEG)**

\$30 per Dozen

All items are subject to 24% service charge and 7.5% sales tax.  
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## *Morning Snacks*

**ASSORTED YOGURTS (GF, VEG)**  
\$4.50 Each\*

**ASSORTED GRANOLA BARS (VEG)**  
\$3 Each\*

**DICED FRESH FRUIT WITH SEASONAL BERRIES  
(GF, VEG)**  
\$6.50 Each

**INDIVIDUALLY WRAPPED CHEESE  
(GF, VEG)**  
\$24 per Dozen

**WHOLE FRESH SEASONAL FRUIT  
(APPLES, BANANAS, ORANGES) (GF, VEG)**  
\$30 per Dozen

**GRANOLA (VEG)**  
\$22 per Pound

**HARD BOILED EGGS (GF, VEG)**  
\$23 per Dozen

\*Items available for purchase on consumption

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## Afternoon Snacks

**ASSORTED BAGS OF CHIPS (VEG)**

\$2.75 Each\*

**CHEX MIX**

\$2.75 Each\*

**SMART POPCORN (VEG)**

\$2.75 Each\*

**ASSORTED CANDY BARS (VEG)**

\$4 Each\*

**PLANTERS SNACK MIX WITH PEANUTS AND CHOCOLATE**

\$3.75 Each\*

**NOVELTY ICE CREAM BARS (VEG)**

\$5 Each\*

**CHOCOLATE COVERED STRAWBERRIES  
(GF, VEG)**

\$45 per Dozen

**BUCKEYES (GF, VEG)**

\$33 per Dozen

**LARGE SHEET PAN PIZZA 16"X24" (48 PIECES)**

\$70 Cheese (VEG)

\$78 Pepperoni and/or Sausage

\$72 Vegetarian (VEG)

**FLATBREADS (6"X11") (12 PIECES)**

\$11 Cheese (VEG)

\$13 Pepperoni and/ or Sausage

\$12 Vegetarian (VEG)

**TORTILLA CHIPS WITH SALSA (VEG, GF)**

\$4 per Guest

**BBQ OR PLAIN KETTLE CHIPS  
WITH RANCH DIP (VEG)**

\$4 per Guest

**SOFT PRETZELS WITH WARM CHEESE SAUCE (VEG)**

\$5 per Guest

\*Items available for purchase on consumption

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# Morning Enhancers

## **MORNING CONTINENTAL**

**\$20 per Guest**

Freshly Baked Muffins, Croissants and Bagels served with Butter, Peanut Butter, Jam and Cream Cheeses  
Diced Fruit Garnished with Berries (VEG, GF)  
Individually Wrapped Cheese (VEG, GF)  
Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8, and Cranberry Juices

## **EARLY TO RISE CONTINENTAL**

**\$20 per Guest**

A Variety of Bagels and Coffee Cake served with Butter, Peanut Butter, Jam and Cream Cheeses (VEG)  
Diced Fruit Garnished with Berries (GF, VEG)  
Yogurts (GF, VEG)  
Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8, and Cranberry Juices

## **O-H-I-O BREAKFAST BUFFET\***

**\$33 per Guest**

Choice of Two Breakfast Bakeries served with Butter, Peanut Butter, Jam and Cream Cheeses. (VEG)  
Diced Fruit Garnished with Berries (VEG, GF)  
Your Choice of Eggs  
Country Sausage Links, Smoked Bacon (GF)  
Scalloped Potatoes (VEG, GF)  
Bread Pudding with Caramel Sauce (VEG)  
Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8, and Cranberry Juices

## **HEALTHY BEGINNING BREAKFAST BUFFET\***

**\$27 per Guest**

Assorted Miniature Muffins (VEG)  
Ripened Bananas (VEG, GF)  
Diced Fruit Garnished with Berries (VEG, GF)  
A Variety of Yogurts with Granola (VEG)  
Individually Wrapped Cheese (VEG, GF)  
Hard-Boiled Eggs (VEG, GF)  
Spinach and Mushroom Egg Scramble (VEG GF)  
Warm Oatmeal with Assorted Toppings (VEG)  
Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8, and Cranberry Juices

## **EUROPEAN BREAKFAST BUFFET\***

**\$31 per Guest**

Diced Fruit Garnished with Berries (VEG, GF)  
Choice of Two Breakfast Bakeries served with Butter, Peanut Butter, Jam and Cream Cheeses (VEG)  
Your Choice of Eggs  
Country Sausage Links, Smoked Bacon (GF)  
French Toast with Berries, Toasted Almonds, Whipped Cream, Chocolate Chips, Warm Syrup, Peanut Butter, Nutella (VEG)  
Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8, and Cranberry Juices

**\*For Groups of 25 or more\***

All items are subject to 24% service charge and 7.5% sales tax.  
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# Morning Enhancers

## MORNING SUNRISE

**\$28 per Guest**

Choice of Three Breakfast Bakeries served with Butter, Peanut Butter, Jam and Cream Cheeses

Diced Fruit Garnished with Berries (VEG, GF)

Your Choice of Eggs,

Country Sausage Links, Smoked Bacon (GF)

Diced Redskin Potatoes with Caramelized Onions (GF VEG)

Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8, and Cranberry Juices

## EGG SELECTIONS:

Freshly Scrambled (VEG, GF)

Breakfast Scramble with Ham, Peppers, Scallions, and Cheese

Spinach and Mushroom Egg Scramble (VEG, GF)

Sausage and Cheese Egg Bake

Tomato Basil Egg Strata (VEG, GF)

## BREAKFAST BAKERY SELECTIONS:

Bagels

Buttermilk Biscuits

Coffee Cake

Croissants

Miniature Muffins

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# Breakfast Stations

Fee of \$150 per hour, per chef  
\$75 per Additional Half Hour  
Maximum of Two Hours

## CHEF ATTENDED OMELET STATION

**\$13.50 per Guest**

Made to Order with Assorted Toppings: Ham, Bell Peppers, Sautéed Mushrooms, Tomatoes, Scallions, Spinach, Cheddar Cheese, and Bacon  
Egg Whites are available upon request

## CHEF ATTENDED WAFFLE STATION (VEG)

**\$11 per Guest**

Freshly Made Waffles served with Syrup, Whipped Cream, Berries, Butter, Candied Pecans and Chocolate Chips

# Breakfast Additions

Sausage Gravy and Biscuits	<b>\$6 per Guest</b>
French Toast with Syrup (VEG)	<b>\$5 per Guest</b>
Pancakes with Syrup (VEG)	<b>\$5 per Guest</b>
Smoked Salmon Display with Toppings	<b>\$8.50 per Guest</b>
Yogurt Parfait Station (VEG) Assorted Yogurts, Granola, Nuts, Berries, Dried Fruit, Diced Fruits, Grapes, Banana Chips	<b>\$6 per Guest</b>
Bacon, Onion, Cheddar Quiche (8 slices)	<b>\$16 per Quiche</b>
Mushroom, Spinach, Swiss Quiche (VEG) (8 slices)	<b>\$16 per Quiche</b>
Eggs Benedict	<b>\$7 per Guest</b>
Large Cinnamon Rolls (VEG)	<b>\$38 per Dozen</b>
Bread Pudding (VEG)	<b>\$4 per Guest</b>
Mixed Berry Bowl (Blueberry, Strawberry, Blackberry, Raspberry) (VEG, GF)	<b>\$3 per Guest</b>

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# Specialty Breaks

Served Maximum of One Hour

## **NACHO STATION**

Tortilla Chips served with:

Salsa, Guacamole, Warm Queso Dip, Sour Cream, Black Olives, Cheddar Jack  
Petite Chicken Quesadillas  
Churros with Chocolate Sauce

**\$17 per Guest**

## **TAILGATE**

Buffalo Chicken Dip with Kettle Chips  
Novelty Ice Cream Bars  
Warm Pretzels with Cheese Sauce

**\$17 per Guest**

## **FIT BITES (VEG)**

Dark and White Chocolate Dipped Strawberries  
Mixed Berry Tarts  
Individual Bags of Popcorn  
Crisp Green Asparagus, Broccoli, Carrot Bites with Roasted Garlic Hummus

**\$16 per Guest**

## **SWEET MEETS SALTY (VEG)**

Smart Food Popcorn  
BBQ Kettle Chips  
Brownies  
Vegetable Crudités with Creamy Ranch Dip  
Chipped Cheese with Sliced Breads

**\$15 per Guest**

## **SUNDAE PARLOR (VEG)**

Selection of Ice Cream flavors served with:  
Whipped Cream, Chocolate Sauce, Caramel Sauce, Cherries, Sprinkles,  
Crushed Peanuts, M&M's, Crushed Butterfinger Bars and Toffee Chips, Oreo Crumbs, Chocolate Chips

**\$15 per Guest**

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# Specialty Breaks

Served Maximum of One Hour

## **MOVIE NIGHT (VEG)**

Kettle Popcorn in the following flavors:

Cheese, Movie Theatre Buttered, Parmesan Garlic

Assorted Chocolate Truffles

Salted Premium Gourmet Nuts

Assorted Cookies

**\$13.50 per Guest**

## **EUROPEAN INFLUENCE (VEG)**

Roasted Garlic Hummus with:

Spice Rubbed Grilled Pita, Sliced Brie, Swiss Cheese, Sliced Ciabatta Bread with Sweet Basil Pesto and Sun-Dried Tomato, Marinated Artichokes, Olives, Sliced Pepperoni, Banana Peppers

**\$13.50 per Guest**

## **ALERT AND AWAKE (VEG)**

Sweet Red Delicious & Tart Green Granny Smith Apples

Ripe Bananas

Bowls of Mixed Berries

Variety of Granola Bars and Planters Snack Mix with Peanuts and Chocolate

**\$13 per Guest**

## **SWEET TOOTH (VEG)**

Assorted Macaroons

Dessert Bars

Brownies

Chocolate Dipped Oreos with Candy Toppings

**\$12.50 per Guest**

All items are subject to 24% service charge and 7.5% sales tax.  
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# Plated Lunch

Entrée Selections include Choice of One Salad, One Dessert, and Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

## Salad Selections

*(select one)*

### **BLACKWELL SALAD (GF, VEG)**

Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans with Port Wine Vinaigrette

### **CAESAR SALAD**

Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes with Caesar Dressing

### **BUCKEYE SALAD (GF)**

Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with Maple Dijon Vinaigrette

### **CHERRY ALMOND SALAD (GF, VEG)**

Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with Creamy Mango Dressing

### **TOSSED GREENS SALAD (VEG)**

Mixed Greens with Cucumber, Grape Tomato, Cheddar Cheese, Shredded Carrot, Crouton with Ranch and Italian Dressing

## Dessert Selections

*(select one)*

### **DARK CHOCOLATE CAKE (VEG)**

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

### **NEW YORK STYLE CHEESECAKE (VEG)**

Rich and Creamy, Graham Cracker Crust and Finished with Choice of Chocolate Sauce, Strawberry Sauce, or Caramel Sauce

### **LEMON RASPBERRY CAKE (VEG)**

Lemon Cake, Raspberry Jam, Lemon Mousse, Graham Cracker Crust, Finished with White Chocolate

### **STRAWBERRY SHORTCAKE (VEG)**

Layers of Vanilla Pound Cake, Whipped Cream and Marinated Strawberries

### **CHOCOLATE PEANUT BUTTER CAKE (VEG)**

Rich Chocolate Cake with Peanut Butter Buttercream and Chopped Chocolate and Peanut Butter Cups

### **CHOCOLATE CHIP COOKIE CAKE WITH CHOCOLATE MOUSSE FILLING (VEG)**

Chocolate Chip Cookie Inspired Cake filled with Layers of Chocolate Mousse

All items are subject to 24% service charge and 7.5% sales tax.  
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# Plated Lunch Entrées

(select one)

Entrée Selections include Choice of One Salad, One Dessert, and Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

## Beef

### **BEEF SIRLOIN MEDALLION (GF)**

**\$46 per Guest**

Char Grilled 7 oz Steak, Mushroom Ragout, Roasted Grape Tomatoes, Broccoli, Smoked Gouda Twice Baked Potato, Demi-Glace

### **SMOKED BRAISED BEEF**

**\$36 per Guest**

Tender Pulled Beef Atop Toasted Bread with Poblano-Smoked Cheddar Smashed Potatoes, Roasted Onion, Carrots and Celery, French Green Beans, Smokey Beef Gravy and Topped with Red Pepper Pico De Gallo

## Chicken

### **ROASTED CHICKEN (GF)**

**\$37 per Guest**

Herb Roasted Chicken with Roasted Garlic Smashed Yukon Potatoes, Asparagus, Roasted Carrot, Dijon Chicken Jus, Tomato Basil Salad

### **COLA BBQ CHICKEN**

**\$37 per Guest**

Cola BBQ Glazed Roasted Chicken Served with Smoked Gouda Cavatappi Macaroni and Cheese, Corn Relish and Broccoli

### **SWEET CHILI ROASTED CHICKEN BREAST (GF)**

**\$37 per Guest**

Roasted and Glazed Chicken alongside Sesame Cilantro Rice, Broccoli, Roasted Pepper Salad, Garnished with a Cashew Gremolata

### **BLACKENED CHICKEN (GF)**

**\$37 per Guest**

Blackened Chicken Breast with Tarragon Red Pepper, Au Gratin Potatoes, Asparagus, Wilted Greens, Pickled Red Onion

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# Plated Lunch Entrées

*(select one)*

Entrée Selections include Choice of One Salad, One Dessert, and Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

## Fish

### ATLANTIC SALMON (GF)

**\$41 per Guest**

Grilled and Served with Roasted Garlic and Herb Cheese Smashed Potatoes, Wilted Greens, Asparagus, Corn Relish and Sweet Pea Cream Sauce

### CITRUS SEARED SALMON (GF)

**\$41 per Guest**

Seared Salmon with Citrus Accent served with Curry Tomato Ragout, Bombay Potatoes, Asparagus and Roasted Vegetables

### BLACKENED TILAPIA (GF)

**\$38 per Guest**

Served with Dijon Cream Sauce, Asparagus, Smoked Cheddar Grits, Blistered Tomatoes, Wilted Greens

### VEGAN

Seasonal Risotto

with asparagus, roasted carrot and balsamic reduction

**\$35 per Guest**

### GRILLED SOUTHWEST CAULIFLOWER (GF)

Grilled Cauliflower served with Cilantro Lime Rice, Tomato Corn Succotash, Pickled Red Onion and a Chimichurri Drizzle

**\$35 per Guest**

## Split Protein Lunch Entrée Selections *(select two)*

Please choose two of the base entrées below, these can be finished with your choice of:

Grilled 7 oz Sirloin Steak **\$46**

Roasted Chicken **\$37**

Seared Salmon **\$41**

### Select one to go with both protein selections

#1 (GF) Smashed Potatoes, Tomato Ragout, Asparagus, Roasted Vegetables, Sweet Pepper and Artichoke Relish

#2 (GF) Saffron Rice Pilaf, Roasted Red Pepper Coulis, Roasted Vegetables, Haricot Vert, Pickled Red Onions

#3 Cheese Ravioli, Wilted Greens, Smoked Gouda and Sweet Pea Alfredo, Broccoli, Roasted Grape Tomatoes

#4 (GF) Lyonnaise Potatoes, Roasted Carrots, Brussel Sprouts and Mustard Jus  
with Citrus Herb Salad Garnish

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# Plated Lunch

Entrée Salads include Choice of One Entrée Salad,  
Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

## Entrée Salads

### **BLACKWELL SALAD (GF, VEG)**

**\$17 per Guest**

Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans with Port Wine Vinaigrette

### **CLASSIC CAESAR**

**\$17 per Guest**

Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes  
with Caesar Dressing

### **BUCKEYE SALAD (GF)**

**\$16 per Guest**

Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese,  
Julienned Cucumber and Carrots with Maple Dijon Vinaigrette

### **CHERRY ALMOND SALAD (GF, VEG)**

**\$17 per Guest**

Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber  
with Creamy Mango Dressing

### **TOSSED GREENS SALAD (VEG)**

**\$17 per Guest**

Mixed Greens with Cucumber, Grape Tomato, Cheddar Cheese, Shredded Carrot, Crouton with  
Ranch and Italian Dressing

## Salad Additions

Grilled Chicken

**\$8 per Guest**

Grilled Atlantic Salmon

**\$10 per Guest**

Dessert

**\$8 per Guest**

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.



# Grand Buffets

**FOR GROUPS OF 25 OR MORE**

**(for groups under 25, add \$4 per person)**

Crimson Cup Gourmet Coffees and Hot Teas served with Buffets

## **EXPRESS DELI SHOP**

**\$44 per Guest for Lunch**  
**\$52 per Guest for Dinner**

Red Pepper and Smoked Gouda Bisque (VEG)

Mixed Greens with Assorted Dressings and Toppings (GF, VEG)

Loaded Potato Salad (GF)

Warm Italian Sub with Pepperoni, Ham, Salami, Provolone, Tomato, Red Onion, and Banana Peppers

Roasted Turkey, Tomato, Greens, Dijonnaise and White Cheddar Cheese on a Roll

Classic Chicken Salad with Petite Croissants

Flatbread Lavosh Roll Up, Grilled Vegetable,

Garlic Herb Cheese, Sprouts, Olives, Tomato (VEG)

Assorted Dessert Bars (VEG)

## **NEW ORLEANS**

**\$44 per Guest for Lunch**  
**\$52 per Guest for Dinner**

Kale and Baby Spinach Served with

Candied Pecans, Red Onions, Carrots, Cucumbers and Citrus Vinaigrette on the Side (GF, VEG)

Zesty Cajun Pasta Salad with Corn, Peppers and Onions (VEG)

Blackened Catfish with Shrimp Cream and Wilted Spinach (GF)

Bayou Roasted Chicken with Sauce Piquant and Creole Corn Relish (GF)

Cajun Rice Pilaf (GF VEG)

Spiced Roasted Vegetable Medley (GF, VEG)

Bananas Foster Bread Pudding

Pecan Pie (VEG)

## **EAST ASIAN DELIGHT**

**\$44 per Guest for Lunch**  
**\$52 per Guest for Dinner**

Chilled Asian Noodle Salad with Chicken, Crisp Vegetables and Sesame Soy Dressing

Sweet and Sour Asian Slaw with Sambal-Sesame Vinaigrette (GF, VEG)

Pineapple Mango Salad Garnished with Kiwi and Strawberries (GF, VEG)

Sweet Chili Glazed Salmon with Mixed Vegetables

General Tso's Chicken with Peppers, Broccoli and a Sweet and Spicy Sauce

Soy Sauce, Sriracha

Steamed Jasmine Rice (GF VEG)

Coconut Mango Cobbler with Whipped Cream

White Chocolate Macadamia Nut Cookie

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.



# Grand Buffets

**FOR GROUPS OF 25 OR MORE**

**(for groups under 25, add \$4 per person)**

Crimson Cup Gourmet Coffees and Hot Teas served with Buffets

## **COUNTRY COMFORT**

Chicken Noodle Soup

Mixed Greens with Assorted Dressings and Toppings (GF, VEG)

Apple Walnut Waldorf Salad (GF, VEG)

Smashed Potatoes (GF, VEG)

Meatloaf with Rich Gravy

Herb Baked Cod with Roasted Vegetables and Citrus Butter (GF)

Green Beans Au Gratin (VEG)

Chocolate Cake and Apple Pie (VEG)

**\$44 per Guest for Lunch**  
**\$52 per Guest for Dinner**

## **TORTILLA TEMPTATION**

Cheesy Chicken Tortilla Soup, Scallions and Tortilla Chips (GF)

Romaine Hearts with Pepper Jack Cheese, Cucumber, Tomato and Chipotle Ranch Dressing (GF VEG)

Grilled Flank Steak Chimichurri with Peppers and Onions, Soft Flour Tortillas,

Tomato Salsa, Guacamole, Sour Cream (GF)

Tomato Cilantro Rice (GF, VEG)

Cumin Rubbed Chicken Breast, Black Bean and Corn Salsa, Poblano Queso (GF)

Green Beans with Peppers and Onions (GF, VEG)

Key Lime Pie

Cinnamon Sugar Churros with Chocolate Sauce (VEG)

**\$44 per Guest for Lunch**  
**\$52 per Guest for Dinner**

## **PASTA - BILLI - TIES**

Mixed Greens with Assorted Toppings and Dressings (GF, VEG)

Penne Pasta with Roasted Vegetables and Alfredo Sauce (VEG)

Three Cheese Tortellini with Pesto, Peppers and Onions over Tomato Ragout (VEG)

Lemon Herb Tilapia over Wilted Greens and Citrus Broth (GF)

Grilled Chicken over Julienne Vegetables (GF)

Warm Garlic Butter Bread Sticks (VEG)

Apple Tarts (VEG)

Chocolate Chip Filled Cannoli (VEG)

**\$44 per Guest for Lunch**  
**\$52 per Guest for Dinner**

## **IRISH PUB**

Potato and Beer Cheese Soup (VEG)

Mixed Greens with Bacon, Cheddar-Jack Cheese, Tomatoes, Croutons, Ranch and Balsamic Vinaigrette (GF)

Cheeseburger Sliders on White Roll with Swiss Cheese, Caramelized Onions and Thousand Island Dressing

Beer Battered Cod with Tartar Sauce and Grilled Lemons

Creamy Crisp Vegetable Cabbage Slaw (GF, VEG)

and Dill Butter Roasted Potatoes (GF, VEG)

Boston Cream Pie and Cinnamon Sugar Donut Holes with Caramel (VEG)

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**\$44 per Guest for Lunch**  
**\$52 per Guest for Dinner**



# Grand Buffets

**FOR GROUPS OF 25 OR MORE**

**(for groups under 25, add \$4 per person)**

Crimson Cup Gourmet Coffees and Hot Teas served with Buffets

## **A MORE**

Caprese Salad (GF, VEG)

**\$42 per Guest for Lunch**

**\$50 per Guest for Dinner**

Caesar Salad with Croutons, Tomatoes, Parmesan Cheese and Classic Dressing

Antipasti Grilled Vegetables, Chipped Cheese, Sundried Tomatoes, Shaved Salami, Pepperoni (GF)

Seared Potato Gnocchi with Braised Beef Ragout and wilted greens

Roasted Balsamic Chicken Thighs

Roasted Vegetables, Portobello, Basil Jus (GF)

Mushroom and Truffle Alfredo Flatbread with Parmesan, Mozzarella and Herbs (VEG)

Tiramisu

Lemon Cake (VEG)

## **CHAMPIONSHIP "TAILGATE"**

Mixed Greens with Assorted Dressings and Toppings (GF, VEG)

Diced Fruit Salad (GF, VEG)

Pulled BBQ Braised Pork Sandwiches On Hawaiian Rolls

Buffalo Roasted Chicken with Roasted Cauliflower and Blue Cheese Crumbles (GF)

BBQ Kettle Chips (VEG)

Soft Pretzels with Cheese Sauce (VEG)

Assorted Cookies

Assorted Dessert Bars (VEG)

**\$42 per Guest for Lunch**

**\$50 per Guest for Dinner**

## **BACKYARD BBQ**

Romaine Lettuce with Grape Tomatoes, Sliced Cucumbers, Carrots, Cheddar Jack Cheese, Croutons, Ranch, and Italian Dressing (GF VEG)

Creamy Coleslaw (GF, VEG)

Cheddar Biscuits (VEG)

Mustard Glazed Pork Loin with Paprika Supreme (GF)

BBQ Roasted Chicken Thighs with Pineapple Salsa (GF)

Smoked Macaroni and Cheese (VEG)

Green Beans with Peppers and Onions (GF, VEG)

S'mores Dessert Bar

Carrot Cake (VEG)

**\$42 per Guest for Lunch**

**\$50 per Guest for Dinner**

All items are subject to 24% service charge and 7.5% sales tax.  
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# Cocktail Hour

## COLD HORS D'OEUVRES

**\$140 per 25 pieces**

- Truffle Deviled Eggs with Maple Bacon (GF)
- Tropical Fruit and Berry Skewers brushed with Vanilla Caramel (VEG, GF)
- Spicy Crab Avocado Toast
- Antipasto Skewer with Pepperoni, Olive, Grilled Vegetables and Smoked Gouda (GF)
- Buffalo Chicken Salad Phyllo Cup with Blue Cheese Crumbles and Celery Hearts
- Balsamic Tomato Chutney and Smoked Feta Bruschetta (VEG)
- Hummus and Grilled Vegetable Phyllo Cup with Tomato Tapenade (VEGAN)
- California Filo Cup with Turkey, Bacon, Avocado, Tomato, Sriracha Ranch Aioli
- Grilled Vegetable Skewer (VEGAN)
- Sweet Potato and Apple Crostini (VEGAN)

## HOT HORS D'OEUVRES

**\$150 per 25 pieces**

- Seared Crab Cakes with Remoulade
- Crisp Artichoke Heart and Goat Cheese Fritter (VEG)
- Fried Boursin Cheese Stuffed Mushrooms (VEG)
- Brie en croute with Raspberry (VEG)
- Panko Crusted Fried Shrimp with Chili Aioli
- Mushroom Profiterole (VEG)
- General Tso's Chicken Skewer with Bell Pepper and Broccoli

**\$135 per 25 pieces**

- Crisp Battered Chicken Tenders with Chipotle Ranch\*\*\*
- Vegetable Spring Roll with Orange Soy (VEG)
- Cheeseburger Sliders with Sweet Pickle, Sliced Roma Tomato, White Cheddar and Dijonnaise\*\*\*
- Spinach and Feta Spanakopita (VEG)
- Falafel Fritters with Cucumber Dill Relish (VEGAN)
- Buffalo Roasted Cauliflower Skewer (VEGAN)
- Fried Green Tomato Caprese Slider with Fresh Mozzarella, Pesto Aioli and Balsamic Onion Jam (VEG)\*\*\*

### Ordering Guidelines:

- Light Reception: Plan three to five Pieces per Guest
  - Medium Reception: Plan five to eight Pieces per Guest
  - Heavy Reception: Plan eight to twelve Pieces per Guest
- Each selection ordered must match guaranteed attendance.

\*\*\*Items cannot be tray passed

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# Displays

For Groups of 25 or more  
One Hour Maximum

## **ANTIPASTO DISPLAY**

Assorted Herb Grilled Vegetables, Olive Salad, Shaved Italian Meats, Chipped Cheese,  
Ciabatta Bread and Roasted Garlic Hummus

**\$11 per Guest**

## **BRUSCHETTA TABLE**

Baskets of Sliced Breads Served with Olive Salad  
Sun Dried Tomato Tapenade and Roasted Garlic Hummus (VEG)

**\$10 per Guest**

## **ARTISAN CHEESES**

Variety of Cheeses Served with Candied Nuts, Berries and Assorted Breads (VEG)

**\$9 per Guest**

## **SLICED FRUIT DISPLAY**

Elegantly Displayed Pineapple, Cantaloupe, Honeydew, Seedless Grapes  
and Seasonal Berries (VEG, GF)

**\$7 per Guest**

## **FRESH CRUDITÉ DISPLAY**

Assorted Vegetables Served with Ranch Dip and Roasted Garlic Hummus (VEG, GF)

**\$6.50 per Guest**

## **FRUIT AND CHEESE DISPLAY**

Grapes, Berries, Cantaloupe, Fig Jam, Candied Nuts,  
Brie Cheese, Goat Cheese, Garlic Herb Cheese,  
Sliced Artisan Breads and Crackers (VEG)

**\$9 per Guest**

## **BAKED BRIE EN CROUTE** **Serves Approximately 25 Guests**

Warm Baked Brie Wrapped in Puff Pastry  
Served with Blueberry Compote and Accompanied by Sliced Bread and Crackers

**\$125 per  
Wheel**

## **JUMBO SHRIMP DISPLAY**

Fresh Cut Lemon Wedges, Tabasco and Cocktail Sauce (GF)

**\$125 per  
25 Pieces**

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## Plated Dinner

Entrée Selections include Choice of One Salad, One Dessert, and Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

### Salad Selections *(select one)*

#### **BLACKWELL SALAD (GF, VEG)**

Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans with Port Wine Vinaigrette

#### **CAESAR SALAD**

Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes with Caesar Dressing

#### **BUCKEYE SALAD (GF)**

Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with Maple Dijon Vinaigrette

#### **CHERRY ALMOND SALAD (GF, VEG)**

Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with Creamy Mango Dressing

#### **TOSSED GREENS SALAD (VEG)**

Mixed Greens with Cucumber, Grape Tomato, Cheddar Cheese, Shredded Carrot, Crouton with Ranch and Italian Dressing

### Dessert Selections *(select one)*

#### **DARK CHOCOLATE CAKE (VEG)**

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

#### **NEW YORK STYLE CHEESECAKE (VEG)**

Rich and Creamy, Graham Cracker Crust and Finished with Choice of Chocolate Sauce, Strawberry Sauce, or Caramel Sauce

#### **LEMON RASPBERRY CAKE (VEG)**

Lemon Cake, Raspberry Jam, Lemon Mousse, Graham Cracker Crust, Finished with White Chocolate

#### **STRAWBERRY SHORTCAKE (VEG)**

Layers of Vanilla Pound Cake, Whipped Cream and Marinated Strawberries

#### **CHOCOLATE PEANUT BUTTER CAKE (VEG)**

Rich Chocolate Cake with Peanut Butter Buttercream and Chopped Chocolate and Peanut Butter Cups

#### **CHOCOLATE CHIP COOKIE CAKE WITH CHOCOLATE MOUSSE FILLING (VEG)**

Chocolate Chip Cookie Inspired Cake filled with Layers of Chocolate Mousse

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# Plated Dinner Entrées

(select one)

Entrée Selections include Choice of One Salad, One Dessert, and  
Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

## Beef

### GRILLED BEEF FILLET

**\$66 per Guest**

Char Grilled 7 oz Filet on a Bed of Herb Cheese Smashed Potatoes and Wilted Greens  
with Asparagus, Red Wine Horseradish Supreme, Topped with Roasted Sweet Corn Succotash

### PHILLY INSPIRED GRILLED BEEF FILLET

**\$66 per Guest**

Char Grilled 7 oz Filet Topped with Caramelized Onions, Peppers and  
Shredded Provolone Cheese on a Roasted Garlic Crostini with Asparagus,  
Mixed Vegetables, Parmesan Cheese Tarragon Béchamel and Roasted Redskin Potatoes

### BEEF SIRLOIN

**\$53 per Guest**

Char Grilled 7 oz Steak, Wild Mushroom Ragout, Roasted Grape Tomatoes,  
Broccoli, Smoked Gouda Twice Baked Potato, Rich Beef Gravy

## Chicken

### HONEY MUSTARD CHICKEN

**\$49 per Guest**

Stuffed with Swiss Cheese and Bacon,  
Glazed with Honey Mustard Served with a Bourbon Supreme, Parmesan, Herb Gnocchi,  
Haricot Vert and Roasted Vegetables

### ROASTED CHICKEN (GF)

**\$47 per Guest**

Herb Roasted Chicken with Roasted Garlic Smashed Yukon Potatoes, Asparagus, Roasted Carrot, Dijon  
Chicken Jus, Tomato Basil Salad

### COLA BBQ CHICKEN

**\$47 per Guest**

Cola BBQ Glazed Roasted Chicken Served  
with Smoked Gouda Cavatappi Macaroni and Cheese, Corn Relish and Broccoli

### SWEET CHILI ROASTED CHICKEN BREAST (GF)

**\$47 per Guest**

Roasted and Glazed Chicken alongside Sesame Cilantro Rice, Broccoli,  
Roasted Pepper Salad, Garnished with a Cashew Gremolata

### BLACKENED CHICKEN (GF)

**\$47 per Guest**

Blackened Chicken Breast with Tarragon Red Pepper,  
Au Gratin Potatoes, Asparagus, Wilted Greens, Pickled Red Onion

All items are subject to 24% service charge and 7.5% sales tax.  
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# *Plated Dinner Entrées*

*(select one)*

Entrée Selections include Choice of One Salad, One Dessert, and Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

## *Fish*

### **ATLANTIC SALMON (GF)**

**\$51 per Guest**

Grilled and Served with Roasted Garlic and Herb Cheese Smashed Potatoes, Wilted Greens, Asparagus, Corn Relish and Sweet Pea Cream Sauce

### **CITRUS SEARED SALMON (GF)**

**\$51 per Guest**

Seared Salmon with Citrus Accent served with Curry Tomato Ragout, Bombay Potatoes, Asparagus and Roasted Vegetables

### **BLACKENED TILAPIA (GF)**

**\$48 per Guest**

Served with Dijon Cream Sauce, Asparagus, Smoked Cheddar Grits, Blistered Tomatoes, Wilted Greens

All items are subject to 24% service charge and 7.5% sales tax.  
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# Plated Dinner Entrée Duets

(select one)

Entrée Selections include Choice of One Salad, One Dessert, and Freshly Baked Bread with Butter, Crimson Cup Gourmet Coffees, and Hot Teas

**BEEF FILET  
AND  
LEMON DILL BUTTER BASTED SALMON** **\$66 per Guest**  
Served with Buttermilk Smashed Potatoes, Asparagus, Mixed Vegetables, Demi-Glace and a Sun-Dried Tomato and Artichoke Salad

**BEEF SIRLOIN  
AND  
CHIMICHURRI GRILLED SHRIMP** **\$64 per Guest**  
Served with Cilantro Lime Rice, Haricot Vert, Mixed Vegetables and a Smoked Cumin Tomato Cream Sauce

**GRILLED BEEF SIRLOIN  
AND  
PESTO ROASTED CHICKEN** **\$60 per Guest**  
Served over Marinara with Parmesan Cheese, Roasted Potatoes, Broccoli Florets and Carrots Topped with a Tomato Basil Relish

**ROASTED CHICKEN  
AND  
ANCHOVY BUTTERED TILAPIA** **\$60 per Guest**  
Served with Lyonnaise Potatoes, Asparagus, Roasted Tomato Béchamel, Wilted Greens Topped with Roasted Corn and Poblano Pepper Salad

## Split Protein Dinner Entrée Selections (select two)

Please choose two of the base entrées below, these can be finished with your choice of:

Grilled 7 oz Sirloin Steak **\$51**  
Roasted Chicken **\$45**  
Seared Salmon **\$49**

### Select one to go with both protein selections

- #1 (GF) Smashed Potatoes, Tomato Ragout, Asparagus, Roasted Vegetables, Sweet Pepper and Artichoke Relish
- #2 (GF) Saffron Rice Pilaf, Roasted Red Pepper Coulis, Roasted Vegetables, Haricot Vert, Pickled Red Onions
- #3 Cheese Ravioli, Wilted Greens, Smoked Gouda and Sweet Pea Alfredo, Broccoli, Roasted Grape Tomatoes
- #4 (GF) Lyonnaise Potatoes, Roasted Carrots, Brussel Sprouts and Mustard Jus with Citrus Herb Salad Garnish

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.



# Beer, Wine, and Spirits

## DRINKS ON THE HOST

Call Liquors	\$7
Premium	\$8
House Wine	\$7
Domestic Beer	\$6
Premium Beer	\$7
Sodas	\$4
House Champagne	\$7

## DRINKS ON THE GUEST

Call Liquors	\$7.50
Premium	\$8.50
House Wine	\$7.50
Domestic Beer	\$6.50
Premium Beer	\$7.50
Sodas	\$4
House Champagne	\$7.50

## SPONSORED BAR

### Premium

\$13 per Guest for First Hour

\$10 per Guest for Each Additional Hour

### Call

\$11 per Guest for First Hour

\$9.50 per Guest for Each Additional Hour

The Blackwell offers an extensive wine and champagne list, handpicked to accompany any and every meal option or personal preference. We take pride in the fact that we create the overall event experience.

Each item is hand selected by you and our trained staff of Catering Managers.

Our wine list is available upon request.

A bartender fee of \$100 per hour applies.

All items are subject to 24% service charge and 7.5% sales tax.  
All menu items, charges and tax are subject to change without notice.

# Audio Visual Equipment Menu

## Popular AV Packages

### PROJECTION PACKAGE

Includes LCD projector, laptop and slide remote (and cart as needed)

**\$350**

### 70" TOUCHSCREEN PACKAGE

Includes 70" Sharp LCD, HD laptop and touchscreen functionality

**\$400**

### CONFERENCE SET-UP

Includes use of Skype or AdobeConnect, webcam and labor

\*Discuss Client's needs with AV Coordinator

\*\*Base Price (Subject to Change)

All prices are per day charge

**\*\*\$400**

## Video

## Standard AV Equipment

Tripod Easel **\$10**

Flipchart **\$40**  
With Post-It paper: **\$60**

Portable Whiteboard **\$45**

Wireless Presentation Remote **\$45**

Extension Cord/ Power Strip **\$15**

AV Technician Labor (per hour) **\$100**  
\*Minimum of 2 Hours

Laptop Computer **\$225**

MacBook Pro Adapter **\$20**

Windows Adapter **\$20**

LED Par Can Light **\$30**

LCD Projector **\$250**

47" LED TV Cart **\$250**

70" Sharp LCD Screen **\$300**

Webcam **\$50**

Cable Box **\$100**

## Audio

Wireless Handheld or Lavalier Mic **\$75**

Wired Microphone (Podium or Stand) **\$50**

JBL 250w Speakers with Sound Cart **\$200**

EV 1000w Speakers with stands **\$300**

12 Port Audio Mixer **\$250**

Portable Wireless Mic Channels **\$150**  
Adds 2 additional mics (HH or Lav)

\*If any AV Equipment is lost, client will be charged full price for the item.\*

All items are subject to 24% service charge and 7.5% sales tax.

All menu items, charges and tax are subject to change without notice.