



# Banquet Menu 2010

*Menu Prices will be confirmed 3 months prior to the event.*

## Breakfast Buffets

### Quick Start

Assorted Breakfast Bakeries and Muffins  
Fresh Orange juice, Grapefruit juice and Cranberry juice  
Fresh Brewed Starbucks Coffees, Decaffeinated Coffee  
and selection of Tazo Teas

### The Continental

Assorted Breakfast Bakeries, Muffins and Bagels with fruit preserves, whipped  
butter and flavored cream cheese.  
Fresh Orange juice, Grapefruit juice and Cranberry juice  
Fresh Sliced Tropical Fruits  
Fresh Brewed Starbucks Coffees, Decaffeinated Coffee  
and selection of Tazo Teas

### Pink Shell Breakfast Buffet

(30 or more)

Assorted Breakfast Bakeries, Muffins and Bagels with fruit preserves, whipped  
butter and flavored cream cheese.  
Fresh Sliced Tropical Fruits, Assorted Cereals  
Scrambled Eggs  
Smoked Bacon and Grilled Sausage Links  
Diced Red Potato with banana pepper and green onion  
Cinnamon Walnut French Toast with Bananas Foster syrup  
Fresh Orange juice, Grapefruit juice and Cranberry juice  
Fresh Brewed Starbucks Coffees, Decaffeinated Coffee  
and selection of Tazo Teas

## Breakfast Buffet Enhancements

### Omelets Station

Ham, Cheddar Cheese, onion, peppers, tomato, spinach and mushrooms  
Prepared to your taste by our expert chefs.

## Smoked Salmon

Thinly sliced and presented with assorted cream cheeses, diced red onions, chopped egg, diced tomato, capote capers and mini bagels.

## Plated Breakfasts

All A la Carte Breakfast served with Basket of Bakeries and full coffee service  
(Choice of one for all attendees)

### **The Floridian** Fresh Orange Juice

Scrambled Eggs

Bacon or Sausage

Crispy Hash Brown

### **Breakfast Croissant**

Fresh Orange Juice

Flakey croissant filled with scrambled eggs, Cheddar cheese and ham with crispy hash browns

### **Traditional Eggs Benedict**

Fresh Orange Juice

Toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce with crispy hash browns

### **Breakfast Club**

Fresh Orange Juice

Oversized toasted English muffin filled with scrambled eggs, bacon, Cheddar cheese, and sliced tomato served with crispy hash browns

## Mid Morning Breaks

(Minimum of 15 people required or A la carte pricing will apply)

Mid-continental

Assorted Juices

Breakfast Bars

Sliced Fruit

Coffee, Tea, Decaf, and Herbal Teas

## The Healthy Restart

Assorted Juices  
Freshly Sliced Tropical Fruit  
Assorted Yogurts  
Sliced Honey-Bran Bread  
Coffee, Tea, Decaf and Herbal Tea

## Island Time

Assorted Individual Sodas and Bottled Still and Sparkling Water  
Granola Bars  
Multi Grain Fruit Bars  
Cubed Melon and Fresh Seasonal Berries

## Build Your Own Waffle Station

Fresh waffles with choice of strawberries, blueberries, pecans, fresh whipped cream, cinnamon, honey, maple syrup, and whipped butter.

## Lunch Buffets

### The Sandwich Board

Soup du Jour   Island Slaw   Potato Salad  
Pasta Salad  
Variety of Deli Sandwiches to include: Sliced Turkey, Roast Beef, Ham, Tuna  
Salad, Shrimp Salad and cheeses.  
Pickles and Appropriate Condiments

### The Pink Shell Deli Buffet

Fresh Soup du Jour  
Sliced Roast Tenderloin, Smoked Turkey Breast,  
Shaved Proscuitto and Sopresatta  
Havarti Dill Cheese, Jarlsburg Swiss and Monterey Jack Cheese  
Assorted Gourmet Sliced Breads and Rolls  
Relish Tray to include Baby Gerkins, Cherry peppers, and pepperoncini with  
assorted olives  
Jicama Slaw  
Pasta Salad  
Chef's Display of Creative Desserts

## The Estero Bay Luncheon Buffet

(Minimum of 30 people)\*

Soup du Jour

Marinated Pasta Salad

Fresh Fruit Salad

Tossed Salad with two dressings

-Choice of two-

Jamaican Jerked Chicken

Garlic sautéed Rock shrimp and Farfalle pasta in herb oil

Citrus Marinated Roast Pork with toasted coriander and crisp onions

Mango rum barbecued beef tips

Crab stuffed grouper with lobster sauce

Bronzed Mahi Mahi and tomato fresca

Chef's Choice of Potato, Rice or Pasta

Seasonal Vegetable

Rolls and Butter

Cake and Pies

### Plated Luncheons (10 or more)

All plated luncheons include freshly brewed Ice Tea

Choice of soup or salad

Choice of dessert

**Bronzed Mahi Mahi** With tropical fruit butter and Chipotle sauce

**Roast Lemon Grass Chicken** \$ On a bed of shoestring vegetables with basil essence

**Shaved Sirloin Baguette** Slow roasted strip sirloin a top a baguette with  
caramelized onions

**Mediterranean Salad** Sliced pesto chicken, Mesclun field greens, bacon, sun  
dried tomatoes, kalamata olives, cucumber, artichoke hearts and blue cheese with  
roasted garlic vinaigrette

**Lump Crab Salad Stuffed Beefsteak Tomato**

Fresh jumbo lump crab meat, Beefsteak tomato, micro greens, and shaved red onions  
with Dijon vinaigrette

**Garlic Sautéed Rock Shrimp Cappellini**

Tossed with fresh herbs, garlic, shallots, and extra virgin olive oil

## Vegetable Lasagna

Grilled vegetables, cheeses, marinara

## Spinach Stuffed crepes

Paper-thin pancakes wrapped around roasted chicken with spinach, pine nuts and Boursin cheese

## Soup and salad choices

Choice of one

Caribbean black bean soup, Roast tomato bisque, Manhattan style seafood chowder, mesclun salad, Caesar salad or Spinach salad

## Dessert

Choice of one

Flan with caramel, mango cheesecake with tropical fruit compote, Key lime pie with raspberry and kiwi coulis, double chocolate layer cake with white chocolate mikado

## Box Lunches

### Box Lunch #1

Deli Sandwich on a Croissant, Piled High with Turkey and topped with Lettuce, Tomato, Onion and American Cheese

Island Slaw

Potato Chips

Whole Fresh Fruit

Key Lime Pie

### Box Lunch #2

Southern Style Fried Chicken (2 pieces)

½ Ham on Rye Bread Sandwich

Macaroni Salad

Potato Chips

Whole Fresh Fruit

Key Lime Pie

### Box Lunch #3

Deli Sandwich on a Hoagie Roll, Piled High with Ham and Turkey, topped with  
Lettuce, Tomato, Onion and Swiss Cheese  
Sun-dried Tomato Pasta Salad  
Potato Chips  
Whole Fresh Fruit  
Key Lime Pie

#### **Box Lunch #4**

Gourmet Boxed Lunch to include:  
Baby Gouda Cheese, Baby Bonne Bell Cheese, Gourmet Crackers, Gourmet  
Mustard, Whole Fresh Fruit, Mixed Olives  
Slice of New York Style Cheese Cake

All boxed lunches are served with appropriate individual condiments and dining  
utensils

#### **Mid Afternoon Breaks**

(Minimum of 15 people required or A la carte pricing will apply)

#### **Thirst Breaker**

Freshly Brewed Starbucks Coffee and Decaf Coffee, Assorted Herbal Tea,  
Tazo Iced Tea, Assorted Soft Drinks, Flavored Still and Sparkling water

#### **Cookie Delight**

Chocolate Chip, Oatmeal Raisin, Peanut butter or Macadamia nut cookies with ice  
cold milk, Freshly Brewed Starbucks Coffee and Decaf Coffee, Assorted Herbal  
Tea, Tazo Iced Tea, Assorted Soft Drinks, Flavored Still and Sparkling water.

#### **Ice Cream Time**

Vanilla and Chocolate ice cream served with hot fudge and toppings to include  
Sliced Bananas and Strawberries, cookies crumbs, heath bar pieces, whipped cream,  
walnuts, caramel sauce and raspberry sauce.

#### **Death by Chocolate**

Skewers of fresh fruit and warm chocolate for dipping  
With chopped peanuts and shredded coconut.

Assorted Mini Candy Bars  
Chocolate double chip cookies  
Assorted soda and ice-cold milk

### Spring Training Break

Buttered popcorn and soft pretzels with Guldens peanuts in the shell  
Assorted cold drinks

### Something Smooth

Strawberry, Banana, and mango Smoothies  
Made to order

### Perfect Additions to Add To Any Meeting

Mini Ham & Cheese Croissants

Smoked Salmon Display

Assorted Freshly Baked Fruit & Bran Muffins

Freshly Baked Croissants, with Creamy Butter and Preserves

Assorted Freshly Baked Bagels, Cream Cheese and Preserves

Assortment of Whole Fresh Seasonal Fruit

Chocolate Dipped Strawberries

Individual Plain and Fruit Yogurts

Assorted Individual Cereals & Milk

Assorted Freshly Baked Jumbo Cookies

Fudge Brownies

Assortment of Candy and Heath Bars

Assortment of Savory Finger Sandwiches

Soft Jumbo Pretzels, Spicy Mustard

Assorted Dry snacks with Dip

Freshly Brewed Starbucks Regular and Decaffeinated

Coffee and Teas

Freshly squeezed Orange, Cranberry or Grapefruit Juice

Assorted Individual Bottled Waters & Juices Assorted Individual Soft Drinks

Tropical Fruit Punch

Southern Sweet Tea

## Plated Dinner Events

(30 or more)

All events include the following:

### Passed Hot and Cold Hor d'oeuvres

Choice of Four:

Prosciutto di Parma and seasonal Melon  
Fresh Mozzarella, Plum Tomato and Basil on Crostini  
Seared Tuna with Mango Salsa  
Caribbean Jerked Shrimp Skewers  
Lemon Grass Chicken Skewers  
Beef Habachi

### Appetizer

Choice of one:

Floridian Crab Cake with spicy Island Sauce  
Duck Confit, Mascarpone Polenta, Bigarade Sauce  
Lump Crab Bruschetta  
Crisp Reggiano Risotto Cake Herbed olive oil infusion  
Lobster Bisque

### Salads

Choice of:

**Pink Shell Salad** Field Greens, pine nut, blue cheese, roast garlic vinaigrette  
**Caesar Salad** a traditional favorite (tossed in the room)  
**Wedge Salad** fresh iceberg wedge, gorgonzola, grape tomato, cucumber, chopped  
egg, sun-dried tomato vinaigrette  
**Tomato Mozzarella Salad** sliced tomato and fresh mozzarella  
with roasted garlic and crustini with extra virgin olive oil  
**Melon and Strawberries** drizzled with a balsamic reduction

## Entrees

Served with chef's choice of starch and vegetable

Choice of one:

### **Roast Tenderloin Medallions**

Whole roasted beef tenderloin, subtle herbs, rich demi glace

### **Sliced Sirloin,**

Whole choice sirloin of beef roasted medium rare, sweet shallot glaze,

Morel mushroom essence

### **Filet Mignon**

Center cut choice tenderloin, herb toasted crostini, Mango-Basil essence

### **Crab Stuffed Shrimp**

Jumbo gulf shrimp, lump crab stuffing, Manzanilla sherry, aioli

### **Bronzed Mahi**

Dusting of Cajun spice, pan seared, drizzled citrus aioli

### **Grouper**

Fresh lump-crab, roast tomato and red pepper sauce

### **Herb Crusted Breast of Chicken**

French cut breast of chicken, fresh thyme, basil, rosemary, white truffle oil

### **Roast Breast of Chicken Roulade**

Reggiano parmesan, baby spinach, toasted pine nuts

## Desserts

Key Lime Pie with Raspberry and Kiwi Coulis

Double Trouble Chocolate Cake with White Chocolate Mikado

Crème Brule Cheesecake with Chivas Butterscotch

New York Style Cheesecake with Blackberry Compote

Chocolate Raspberry Amaretto Cheesecake

## Buffets Dinner Events

### The Keys Buffet

(30 or more)\*

Home Made Conch Chowder

Warm Cuban Bread and Butter

Romaine Salad with citrus wedge and honey lemon vinaigrette

Ceviche a tropical blend of scallops,

Shrimp and conch marinated in citrus juices with varietals peppers and onions

Or

Caribbean bean salad blended with Jamaican jerk seasonings

Tropical Fruits; mango, papaya, and other local favorites

topped with Midori and toasted coconut.

Stuffed Grouper with crab stuffing and lobster sauce

Marinated Roast Pork with crispy fried onions

Sautéed Breast of chicken with baby shrimp in a lemon beurre blanc

Rice and Beans

Seasonal vegetable medley

Key Lime Pie   Coconut Layer Cake   Flan with passion fruit compote

### The Floridian Buffet

(30 or more)\*

Bakery Selection

Seafood Chowder

Tossed Field Greens, Pine Nuts, roast garlic vinaigrette

Tortellini Pasta salad with fresh vegetables and sun-dried tomato vinaigrette

Roast Prime Rib of beef au jus (carved in room)

Baked Red Snapper with lump crab, mango essence

Seared Chicken with wild mushroom and mesquite smoked tomato salsa

Blended wild rice

Crushed ginger sweet potato

Seasonal Vegetable Medley

Assorted Mini tartlets   Mousse   Pastries

### Banyan Buffet

(50 or more)

### Passed Hors d'oeuvres

Lemon Grass Chicken Sticks  
Almond stuffed dates in bacon  
Brie and caramelized onion Purse  
Crab Stuffed Mushrooms

### Salads

Bakery selection  
With honey whipped butter

Tossed Field greens

With Toasted Pine nuts, blue cheese croutons and roast garlic vinaigrette  
Shrimp and Scallop Ceviche

### Carved

Ancho and Coffee coated Tenderloin with port wine demi glace  
Carved Rack of Coriander coated Pork with Mango Chutney

### Action Station

Tortellini and Penne Pasta tossed in your choice of Marinara, Pesto or Alfredo  
Sauces with shrimp, chicken, vegetable and cheese toppings

### Chaffer

Baked Grouper with crabmeat and roasted red pepper and tomato sauce  
Herb Crusted Chicken with hot and sweet Tai chili sauce

Roasted Heirloom Potatoes

Caviar Rice

Mandolin Vegetables

Chocolate Cobbler Banana Foster

### Carving Stations

Choices

Roast Tenderloin of Beef  
Marchands du Vin, petite pan rolls  
Serves 30 guests

Herb Crusted Strip Sirloin  
Sweet Shallot and Moral Glace, Sliced Baguette  
Serves 30 Guests

Roast Rack of Veal  
Demi Glace, Whole Grain Bread  
Serves 20 Guests

Oven Roasted Turkey Breast  
Cranberry relish, Semolina Rolls, Giblet Gravy  
Serves 30 Guests

Baked Side of Salmon en Croute with Spinach and Boursin  
serves 30 Guests

Roast Prime Rib of Beef  
Horseradish Sauce, au Jus, Artisan Rolls  
serves 25 guests

Bone In Ham  
Whole grain Mustard, Pineapple Chutney, Rolls  
serves 50 Guests

Roasted Leg of Lamb  
Mint Jelly, Pan Sauce, Lavash  
serves 30 Guests

*Additional fee per carver*

**Receptions**

**Cheese Board Display**  
Domestic and Imported Cheeses

With Crackers, Fruit Garnish  
And Whole Grain Mustard  
Small (serves 25) - Large (serves 50)

### **Tropical Fruit Display**

A variety of fresh local and imported fruits  
presented sliced with the chef's distinctive creative touch

Small (serves 25) - Large (serves 50)

### **Crudités**

Fresh Seasonal Vegetables with Boursin Cheese dip

Small (serves 25) - Large (serves 50)

### **Jumbo Gulf Shrimp Peel and Eat Display**

With Creole cocktail sauce and lemon wedge

### Cold Hors d'oeuvres

#### **Assorted Fancy Canapés**

(Minimum per item order is 100 pieces)

#### **Salmon Pinwheels**

With Cream Cheese and Caper

#### **Seared Tuna**

With Mango Chutney and Cilantro

#### **Tomato Mozzarella**

With Pesto

#### **Alaskan Snow Crab Claws**

With Creole Cocktail Sauce and Lemon Wedge

#### **Oyster Shooters**

Oyster on the Half Shell with Bloody Mary Shaved Ice

#### **Fruit Kebobs**

Skewers of Pineapple and Strawberries  
Served with A honey yogurt dipping sauce

### Hot Hors d'oeuvres

Mushrooms stuffed with crabmeat  
Hibachi Beef skewers  
Mini Crab cakes  
Brie with spiced apples en Croute  
Scallops Wrapped in Bacon  
Spicy Artichoke en phyllo  
Macadamia Crusted Chicken Tenders  
Parmesan Crusted artichoke hearts with goat cheese mousse  
Caribbean jerked Shrimp Skewer  
Lemon Grass Chicken Skewer  
Mini Black Bean Cakes  
(Minimum per item order is 25 pieces)

## Banquet Beverage Menu

**Call Brands:** Absolut Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Dewars, Seagram's VO, Jose Cuervo Gold Tequila, and Jack Daniel's Bourbon

**Premium Brands:** Ketel One Vodka, Bombay Sapphire Gin, Myer's Dark Rum, Chivas Regal Scotch, Crown Royal Blended Whiskey, Jose Cuervo 1800 Tequila, Markers Mark Bourbon.

All Banquet Open Bars include Red and White House Wine, Imported & Domestic Beers, Bottled Waters & Assorted Soft Drinks.

Frozen Drinks and Cordials are available on a Consumption Basis.



## Pink Shell Beach Resort and Spa Catering Information

### GUARANTEE

All Banquet Events require a guarantee number of guests. The guarantee is what you will be charged, even if fewer guests attend. It is a requirement that the Resort be notified of the exact number of guests (guarantee) by noon, three business days prior to the event. If a guarantee is not received, we will consider the number indicated on the original arrangement forms to be correct and the guaranteed figure. The resort reserves the right to change menu prices. Menu prices will not be guaranteed outside of three months prior to the event, unless stipulated in the contract.

### FOOD SERVICES

The Pink Shell Beach Resort & Spa is responsible for the quality and freshness of any food served to our guests. Due to current health regulations, food may not be brought in from outside the Resort nor taken from the Resort premises after it has been prepared and served.

### BEVERAGES

The Pink Shell Beach Resort & Spa, as a licensee, is responsible for the administration of sale and service of alcoholic beverages in accordance with the regulations of the Florida State Legislative Commission. It is our policy, therefore, that all liquor, beer and wine must be provided and served by the Resort. Under no circumstances may liquor be brought in from outside the Resort or served by anyone other than a designated Resort representative. Guests must be 21 years of age, and I.D. is required if asked, or the Resort may refuse to serve the Guest.

### FLOWERS, DECORATIONS AND ENTERTAINMENT

Flowers, candles, music, green plants and Theme Décor provide a lively atmosphere to make your special functions a memorable event. Decorative Ice Pieces can also be provided. The Resort will not permit the affixing of anything to the walls, floors or

ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Sales Department for assistance of all materials.

## FUNCTION ROOMS/AREA AND SET-UP FEES

Function room/ areas are assigned by the guaranteed minimum number of anticipated guests. The Resort reserves the right to relocate an event should there be a significant change in the number of guests attending or the weather is not cooperative for outside events. Once Management has made the decision to move an event the group contact will be notified, and all decisions are final. All outdoor functions will have an indoor backup room reserved. The decision regarding the utilization of the indoor backup will be made by the Catering Sales Office by 8:00 a.m. for Luncheons and by 2:00 p.m. for Dinners. Once the decision has been made to move the function indoors, it will be final. Outdoor functions must end by 10:00 p.m. During Turtle Nesting Season, Beach Functions are not allowed after dark. (Turtle Nesting Season is May through October). The Resort reserves the right to change a service fee for set-up of function rooms/areas with extraordinary requirements. A set-up fee will be charged where applicable.

## AUDIO/VISUAL EQUIPMENT AND SERVICES

Audio/Visual requirements for your function can be arranged through your Catering Sales Representative. We recommend Presentation Services, which can provide qualified engineers, lighting operators, and extensive equipment set-ups on a rental basis.

## SHIPPING AND RECEIVING

Packages for a planned event may be delivered to the Resort one working day prior to the function with notification to and approval from the Catering Sales Representative. The following information should be included on all packages: (a) Group Name (b) Resort Representative's Name (c) Group Contact Name (d) Date of Function, address of Resort, Pink Shell Beach Resort & Spa 275 Estero Blvd. Fort Myers Beach, Florida 33931. Any alternative arrangements are to be approved by the Catering Sales Department. Guest's are responsible for the return shipment of all packages. There will be a \$2.00 per box fee charges for all

boxes moved in and out of all functions areas. An additional \$50.00 labor fee will apply for 15 boxes or more.

## BILLING AND DEPOSITS

All requests for direct billing must be authorized by the Resort Accounting Department 30 days prior to arrival. **All deposits are non-refundable.**

## CANCELLATIONS

Cancellations must be made within 14 days prior to the scheduled function or as indicated on the Sales Contract. A cancellation fee will be applied if the cancellation occurs after the designated time period. If a Group finds it necessary to cancel a function, expenses incurred by the Resort in preparation for the event will become the responsibility of the group.

## SECURITY/LOST AND FOUND

The Resort cannot be held responsible for the damage or loss of any merchandise and/or articles brought into the Resort, left unattended during an event or left in the Resort prior to or following an event. Security arrangements should be made through the Catering Sales Department for all merchandise and/or articles set up for display prior to an event. The Housekeeping Department administers Lost and Found.

## HOSPITALITY SUITES

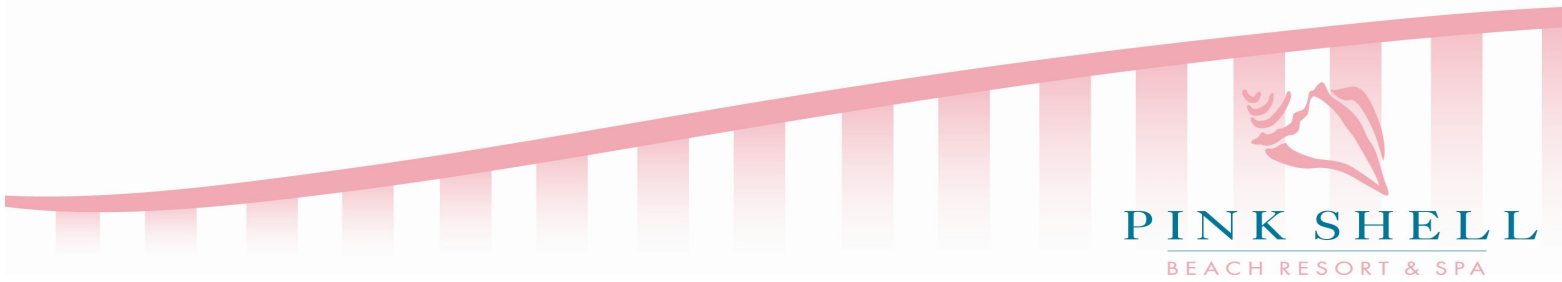
Arrangements can be made to ensure your satisfaction. All food and beverage must be purchased through the Pink Shell Beach Resort & Spa. Any group hosting a hospitality suite will be charged for any damages. Hospitality Suites and Cocktail Receptions may only be scheduled in certain areas of the Resort. Please contact the Catering Sales Department prior to making your final plans. The staff of the Resort is unable to service any suite with the purchase of food or beverage from an outside source.

## V.I.P. GIFTS

A special "WELCOME" for your Guest! Allow us to add the "extra special touch" at a modest price.

## SERVICE CHARGES

A twenty (20) percent service charge (or minimum \$20.00) and applicable state tax will be added to all prices. The State of Florida requires sales tax to be charged on the service charge. Beach service charges are at a rate of twenty-seven (27) percent of the food and beverage portions of the bill.



## *Audio Visual Services*

# SCREENS & DRAPES

## TRIPOD SCREENS

Tripod Screen w/ skirt \$65.00

## PROFESSIONALLY DRESSED FAST FOLD SCREENS & DRAPES

6'X8' \$200.00

7.5'X10' \$225.00

9'X12' \$250.00

Black Drape \$18.00 per running foot

-adjustable panel 9'x16 high

(Rear Screen presentations require pipe and drape for professional look)

Other Drape Sizes and colors available upon request.

## MISCELLANEOUS

Flipchart w/ Markers, Masking Tape \$50.00

Post-It Flipchart w/ Markers \$62.00

Laser Pointer \$50.00

Wireless Mouse \$50.00

Projector Cart w/ skirt \$25.00

Speaker Timer \$55.00

Cue Light \$45.00

## VIDEO COMPONENTS

### VIDEO/DATA PROJECTION

Value Line Projector (2100 ANSI Lumens) \$450.00

Meeting Room Projector (3200 ANSI Lumens) \$610.00

Event Projector (5000 ANSI Lumens) \$900.00

Platinum Projector (10,000 ANSI Lumens) \$1,400.00

### VIDEO/DATA MONITORS

32" High Definition LCD Monitor w Stand \$250.00

42" Plasma Monitor w Stand \$500.00

### PLAYERS/RECORDERS

VHS Player/Recorder \$100.00

DVD Player \$100.00

DVD Digital Recorder \$350.00

## CAMERAS

Mini DV Camcorder w Tripod	\$225.00
Digital Broadcast Camera	Call For Details

## VIDEO/COMPUTER ACCESSORIES

Video Switcher	\$55.00
Video Distribution Amplifier	\$45.00
VGA Switcher	\$85.00
VGA Distribution Amplifier	\$75.00
25' VGA Extension Cable	\$25.00
50' VGA Extension Cable	\$35.00

## LIGHTING COMPONENTS

Podium Lighting: 2 Trees, 4 Lights, & Controller	\$390.00
Airstar Crystal "Moon Balloon"	\$400.00
Contact PSAV to discuss special Lighting Packages for your event.	

## COMPUTERS/OFFICE EQUIPMENT

Laptop Computer w/ Microsoft Office	\$250.00
17" LCD Flat Screen Monitor	\$125.00
21" LCD Flat Screen Monitor	\$175.00
Polycom Conference Speaker Phone	\$150.00
AC Extension Cord w/ Power Strip	\$25.00

## AUDIO COMPONENTS

### MIXERS/AMPLIFIERS

4 Channel Mono Mixer	\$55.00
12 Channel Stereo Mixer	\$140.00
16 Channel Stereo Mixer	\$185.00
24 Channel Stereo Mixer	\$275.00

### SOUND SYSTEMS

One Speaker Sound System (Includes Stand & 4 Channel Mixer)	\$155.00
Two Speaker Sound System (Includes Stands & 4 Channel Mixer)	\$255.00
Four Speaker Sound System (Includes Stands & 12 Channel Mixer)	\$540.00
EAW Full Range Speaker System	Call For Details
House Sound Patch (Includes 4-Channel Mixer)	\$125.00

Contact PSAV to discuss other audio options such as:

- Recording your event
- Large Venue/Concert Sound Systems

## MICROPHONES

Wired Hand Held (Podium, Standing, or Tabletop)	\$45.00
Presidential Gooseneck Microphone	\$55.00
PZM Microphone	\$65.00
Wireless Microphone - Lavalier	\$165.00
Wireless Microphone - Handheld	\$165.00

## PLAYER/RECORDERS

Mono Cassette Deck	\$45.00
Stereo Cassette Deck	\$55.00
CD Player	\$75.00
CD Digital Recorder	\$185.00

## OVERHEAD PROJECTORS

Standard Overhead	\$60.00
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## LABOR RATES

There is a 20% Service Charge on all Equipment Rentals (Additional labor charges for extensive setups)

Technicians are available at the following rates on a 4-hour minimum.

Monday - Friday 7am - 5pm	\$70.00/hr
Monday - Friday 5pm - midnight	\$85.00/hr
Monday - Friday midnight - 7am	\$90.00/hr
Saturday & Sunday 7am - 5pm	\$100.00/hr
Saturday & Sunday 5pm - 7am	\$125.00/hr
All Holidays	\$140.00hr

Labor will be charged for set-up and teardown of video projection, multi-image, audio reinforcement systems, stage lighting, folding screens, and drapes at the rates listed above.

Prices do not include 20% service charge.

Any equipment or technician canceled within 24 hours of function's start time will be billed for a full price.

All prices listed are per room per day

For phone and bulk power, please call your hotel catering and conventions contact.

## POPULAR PACKAGES

### MEETING ROOM LCD PACKAGE \$700.00/DAY

Includes:

Meeting Room LCD Projector  
Projection Cart w/ Skirt  
Tripod Screen w/ Skirt  
All Cabling, Extension Cords,  
etc.

Add Wireless Mouse for \$50

Add a Flipchart for \$50

### EVENT LCD PACKAGE \$1,200.00/DAY

Includes:

Event LCD Projector  
Projection Cart w/ Skirt  
9 x 12 Fastfold Screen w/ Dress kit  
Wireless Mouse

All Cabling, Extension Cords, etc.

Add a Flipchart for \$50

### VIDEO DISPLAY PACKAGE \$350.00/DAY

Includes:

DVD or VHS player

32" HD Flat LCD Monitor

Monitor Stand

All Cabling, Extension Cords,  
etc.

### DELUXE MEETING ROOM PACKAGE \$885.00/DAY

Includes:

Meeting Room LCD Projector

Projection Cart w/ Skirt

9 x 12 Fastfold Screen w Dress Kit

All Cabling Extension Cords, etc.

Add Wireless Mouse for \$50

Add Flipchart for \$50

### CLIENT LCD SUPPORT PACKAGE \$125.00/DAY

Includes:

Tripod Screen w/ Skirt

Projection Cart w/ Skirt

Power Cable and Power Strip

Basic setup assistance

Includes our LCD Guarantee

Add Wireless Mouse for \$50

Add a Flipchart for \$50

### OUTDOOR SOUND PACKAGE \$350.00/DAY

Includes:

One Powered Speaker

4 Channel Mixer

Wireless Microphone

(Lavalier or Handheld)

Add a CD Player for \$75