



EMBASSY SUITES HOTEL

TEMECULA VALLEY WINE COUNTRY

CATERING MENU



BREAKFAST ENTRÉES

BREAKFAST ENTRÉE SELECTIONS

The Deluxe Continental

\$12.95 per person

Assorted breakfast pastries & bagels including muffins & danishes

Butter & preserves, plain & fruited cream cheese

Assorted individual yogurts

Sliced fresh fruit including assorted melons & berries

Carafes of orange juice

Freshly brewed regular & decaffeinated coffee

Selection of hot teas

The Classic Continental

\$11.50 per person

Assorted breakfast pastries & bagels including muffins & danishes

Butter & preserves, plain & fruited cream cheese

Assorted individual yogurts

Carafes of orange juice

Freshly brewed regular & decaffeinated coffee

Selection of hot teas

The Early Riser

\$10.00 per person

Assorted breakfast pastries including muffins & danishes

Sliced fresh fruit served with a variety of melons & berries

Carafes of orange juice

Freshly brewed regular & decaffeinated coffee

Selection of hot teas

20 % Service charge & applicable sales tax will be added to all food & beverage items
Prices & menu items are subject to change



BREAKFAST BUFFET

WINE COUNTRY BRUNCH

\$24.95 per person
Minimum order of 25 guests

Assorted breakfast pastries | muffins, danish & bagels

Fruited & plain cream cheese, butter & preserves

Sliced fresh fruit | assorted melons & berries

Scrambled eggs, shredded cheese, chives & salsa

Choice of sliced bacon or sausage links

Ham & asparagus crepes

Omelet station | array of fresh vegetables, blended
cheeses, ham, bacon & sausage

Classic caesar salad | crisp romaine lettuce, grated
parmesan cheese & garlic croutons

Wild mushroom chicken | sautéed chicken breast, white
wine & mushroom sauce, oven roasted garlic baby red
potatoes & fresh blue-lake green beans

Carafes of chilled orange & apple juice
Freshly brewed regular & decaffeinated coffee
& a selection of hot teas

THE EMBASSY BREAKFAST BUFFET

\$16.95 per person
Minimum order of 25 guests

Assorted breakfast pastries | muffins, danish & bagels

Fruited & plain cream cheese, butter & preserves

Sliced fresh fruit | assorted melons & berries

Fluffy scrambled eggs with salsa

Breakfast potatoes

Choice of sliced bacon or sausage links or ham

Carafes of chilled orange juice
Freshly brewed regular & decaffeinated coffee
& a selection of hot teas

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LUNCH BUFFET

SALAD, SANDWICH, SOUP LUNCH BUFFET

\$18.95 per person
Minimum order of 25 guests

SALADS

Caesar salad | crisp romaine lettuce, parmesan cheeses
& garlic croutons

Pasta salad | rotini pasta & fresh vegetables, tossed in a
light vinaigrette dressing

Roast Beef Sandwich

Roast beef, cheddar cheese, lettuce & tomato
on sourdough bread

Turkey Club Sandwich

Turkey, bacon, swiss cheese, avocado, lettuce & tomato
on hoagie roll

Mediterranean Vegetarian Sandwich

Grilled spring squash, feta cheese, tomato, onion &
sweet pepper on foccacia bread

SOUPS

SELECT TWO: Tomato basil, beef & vegetable,
chicken tortilla or gazpacho (cold)

FINALE

Chef's seasonal selection

BEVERAGE SERVICE

Freshly brewed regular & decaffeinated coffee
Iced tea

PASTA LUNCH BUFFET

\$15.95 per person
Minimum order of 25 guests

STARTERS

Caesar salad | crisp romaine lettuce, parmesan cheese
& garlic croutons

Garlic breadsticks

PASTA SELECTION

SELECT TWO:

Penne, linguine, fettuccini,
farfalle (bow tie)

SAUCE SELECTION

SELECT TWO:

Alfredo, marinara, bolognese or pesto cream

Add grilled chicken, meatballs or shrimp for
\$2.00 per person/per item

FINALE

Chef's seasonal selection

BEVERAGE SERVICE

Freshly brewed regular & decaffeinated coffee
Iced tea

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LUNCH BUFFET

ALL AMERICAN LUNCH BUFFET

\$24.95 per person
Minimum order of 25 guests

SALADS

Classic green salad | tomatoes, carrots, cucumbers,
shredded cheddar cheese and garlic croutons served
with choice of dressing

ENTRÉES

Barbeque beef brisket
Barbeque chicken
Hot links served with grilled peppers & onions

ACCOMPANIMENTS

Molasses baked beans
Red skin potato salad
Rolls with butter

FINALE

Strawberry shortcake with whipped cream

BEVERAGE SERVICE

Freshly brewed regular & decaffeinated coffee
Iced tea

CALIFORNIA LUNCH BUFFET

\$25.95 per person
Minimum order of 25 guests

STARTERS

Mixed greens salad | dried pomegranates, avocado,
goat cheese, spicy walnuts, strawberry vinaigrette

Caprese salad | fresh sliced tomatoes, mozzarella cheese,
basil & olive oil

ENTRÉES

Breast of chicken with lemon & local Temecula olive oil
Shrimp skewer with lemon mint vinaigrette

ACCOMPANIMENTS

Seasonal California vegetables
Orange infused saffron orzo
Rolls & butter

FINALE

Port poached pears

BEVERAGE SERVICE

Freshly brewed regular & decaffeinated coffee
Iced tea

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LUNCH BUFFET

SANDWICH LUNCH BUFFET

\$16.95 per person
Minimum order of 25 guests

STARTERS

Sliced fresh seasonal fruit tray | variety melons & berries

ENTREES

Curried cashew chicken salad with swiss cheese on a french baguette

Ham & swiss cheese with red onion & honey dijon mustard on a ciabatta roll

Roast beef & aged cheddar cheese with red onion & a light horseradish sauce on sourdough bread

ACCOMPANIMENTS

Redskin potato salad in a light vinaigrette
Housemade potato chips

FINALE

Freshly baked cookies

BEVERAGE SERVICE

Freshly brewed regular & decaffeinated coffee
Iced tea

20 % Service charge & applicable sales tax will be added to all food & beverage items
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LUNCH BUFFET

THE SOUTHWEST LUNCH BUFFET

\$22.95 per person
Minimum order of 25 guests

STARTERS

Tortilla soup station | fresh tortilla strips, shredded cheddar cheese, sour cream & diced tomatoes
Southwest green salad | sweet corn, diced tomatoes, black beans, jack cheese with chipotle dressing

ENTRÉES

Beef Fajitas | grilled strips of beef with red & green peppers & onions
Chicken Fajitas | grilled strips of chicken breast with red & green peppers & onions

ACCOMPANIMENTS

Cilantro Mexican rice
Black beans
Flour tortillas

FINALE

Flan with caramel sauce & biscochito cookie

BEVERAGE SERVICE

Freshly brewed regular & decaffeinated coffee
Iced tea

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ENTRÉE OPTIONS

SELECT ONE OR TWO ENTREES TO SERVE YOUR PARTY

Lunch entrée selections include artisan rolls & butter. Beverage service includes freshly brewed regular & decaffeinated coffee & iced tea.

Flat Iron Steak

\$18.95 per person

Grilled flat iron steak served with roasted baby red potatoes & seasonal vegetables

Artichoke Chicken

\$15.95 per person

Seared chicken breast served with an artichoke white wine sauce, creamy risotto & seasonal vegetables

Seared Salmon

\$20.95 per person

Filet of salmon served with pomodoro sauce, citrus orzo & seasonal vegetables

Artisan Ravioli

\$14.95 per person

SELECT ONE RAVIOLI FILLING:

Gorgonzola & walnut, three cheese (ricotta, mozzarella & parmesan) or spinach & goat cheese

Add chicken for \$3.00 per person

Add shrimp for \$5.00 per person

Housemade Sauce

SELECT ONE:

Marinara, bolognese or olive oil & lemon



LUNCH ENHANCEMENTS

ENHANCE YOUR LUNCH ENTRÉE BY ADDING A SIDE SALAD & DESSERT

SELECT ONE SALAD:
\$4.00 per person

Temecula Wine Country Salad | spinach, orange segments, roasted pine nuts & goat cheese,
with champagne vinaigrette dressing

Caesar Salad | romaine wedge lettuce, garlic croutons & parmesan crisp
tossed with traditional caesar dressing

SELECT ONE DESSERT:
\$5.00 per person

White chocolate macadamia nut tart

Flourless chocolate cake

Strawberry cheesecake tart

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LUNCH SANDWICHES

LUNCH SANDWICHES

SELECT ONE OR TWO TO SERVE YOUR PARTY

Lunch selections include seasoned housemade potato chips, pasta salad or coleslaw. Beverage service includes freshly brewed regular & decaffeinated coffee & iced tea.

Suite Burger

\$13.95 per person

USDA choice beef, lettuce, tomato & onion served on foccacia bread

Choice of american, cheddar or swiss cheese

Add crisp bacon strips or sauteed mushrooms - \$14.50 per person

California Turkey Club Croissant

\$13.95 per person

Roasted turkey, bacon, swiss cheese, avocado, lettuce & tomato on a flakey croissant

Mediterranean Vegetarian Sandwich

\$12.95 per person

Grilled spring squash, tomato, onion, sweet pepper & feta cheese on foccacia bread

Roast Beef Sandwich

\$12.95 per person

Thinly sliced roast beef, sliced peppers, tomatoes, avocados & swiss cheese on marble rye

Cashew Chicken Salad

\$11.95 per person

Housemade curry chicken salad with cashews on a croissant

Grilled Chicken Caesar Wrap

\$11.95 per person

Sliced grilled chicken breast, chopped crisp romaine lettuce, shredded cheese & caesar dressing, wrapped in a flour tortilla

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LUNCHEON SALADS

LUNCH SALADS

SELECT ONE OR TWO TO SERVE YOUR PARTY

Lunch salad is served with a basket or artisan dinner rolls & butter. Beverage service includes freshly brewed regular & decaffeinated coffee & iced tea.

Temecula Valley Wine Country Salad

\$11.95 per person

Crisp spinach, orange segments, sliced avocado, red onion, goat cheese & roasted pine nuts with champagne vinaigrette dressing

Add chilled shrimp \$13.95 per person

Grilled Chicken Cobb Salad

\$12.95 per person

Grilled chicken, diced tomatoes, sliced hard boiled eggs, diced bacon, sliced avocado & bleu cheese crumbles with choice of dressing

Choice of: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette

Caesar Salad

\$8.95 per person

Romaine wedge lettuce, garlic croutons & parmesan crisp tossed with traditional caesar dressing

Add chicken \$3.00 per person

Add grilled salmon filet \$6.00 per person

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REFRESHMENTS & BREAKS

REFRESHMENTS & BREAKS

The Natural
\$12.95 per person

Veggie sticks served with cucumber yogurt dip
Trail mix
Fresh sliced fruit
Assorted vitamin water bottles
Freshly brewed iced tea

The Sweet Tooth
\$11.95 per person

Fudge brownies
Housemade donut holes
Assortment of freshly baked cookies
Rice krispie treats with chocolate chips
Freshly brewed regular & decaffeinated coffee
Selection of hot teas

The Munchies
\$13.95 per person

White cheddar popcorn
Pita crisps
Assorted hummus spreads
Seasoned housemade chips
Assorted citrus sparkling water cans
Assorted snapple flavored iced tea bottles

We all Scream for
Ice Cream
\$10.95 per person

Chocolate & vanilla ice cream
SELECT THREE TOPPINGS:
Whipped cream, hot fudge, caramel sauce, chopped
nuts, M&M's, maraschino cherries, crushed oreos or
chocolate chips
Sparkling water
Iced tea

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REFRESHMENT BREAK ENHANCEMENTS

BEVERAGE A LA CARTE

Freshly brewed regular coffee or decaffeinated coffee	\$35.00 per gallon/\$17.50 half gallon
Freshly brewed hot or iced tea	\$35.00 per gallon/\$17.50 half gallon
Unsweetened freshly brewed iced tea	\$15.00 per pitcher
Assorted chilled juices	\$15.00 per pitcher
Vitamin water bottles	\$4.00 each
Citrus sparkling water cans	\$3.50 each
Pellegrino sparkling mineral water bottles	\$3.00 each
Bottled water	\$3.00 each
Snapple flavored iced tea bottles	\$3.50 each
Assorted canned soft drinks (based on consumption)	\$2.75 each

SNACKS A LA CARTE & SAVORY SNACKS

Assorted breakfast danishes	\$25.00 per dozen
Assorted muffins	\$25.00 per dozen
Mini croissants with butter & preserves	\$25.00 per dozen
Mini cinnamon rolls	\$25.00 per dozen
Assorted freshly baked cookies	\$25.00 per dozen
Brownies	\$25.00 per dozen
Rice krispie treats with chocolate chips	\$25.00 per dozen
Cucumber tea sandwiches	\$20.00 per dozen
Deviled eggs	\$20.00 per dozen
Housemade donut holes	\$10.00 per dozen
Cheese & crackers	\$4.00 per person
Marinated olives	\$4.00 per person
Trail mix	\$3.00 per person
Mixed nuts	\$3.00 per person
Seasonal sliced fresh fruit	\$3.00 per person
Natural dried fruit	\$3.00 per person
Popcorn – white cheddar or garlic parmesan	\$2.00 per person
Snack mix	\$2.00 per person
Assortment of candy bars	\$2.00 each
Fruit & yogurt parfaits	\$3.00 each
Cliff bars	\$2.00 each



DINNER BUFFET

WINE MERCHANTS DINNER BUFFET

\$42.95 per person
Minimum order of 25 guests

STARTERS

House Selection of Cold Canapés | tray of assorted spreads & toppings on bite size baguettes

Temecula Wine Country Salad | spinach, sliced orange segments roasted pine nuts & goat cheese with champagne vinaigrette dressing

ENTRÉES

SELECT TWO:

Chef carved New York strip steak with peppercorn cream sauce

Lemon & rosemary scented french cut chicken breast with a citrus cream sauce

Herb seared salmon with pomodoro sauce

ACCOMPANIMENTS

Roasted tri-colored potatoes

Grilled asparagus with balsamic reduction

FINALE

Flourless chocolate cake

Buffet includes artisan rolls & butter

Freshly brewed regular & decaffeinated coffee, iced & hot tea

20 % Service charge & applicable sales tax will be added to all food & beverage items
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DINNER BUFFET

CELLAR MASTER DINNER BUFFET

\$29.95 per person
Minimum order of 25 guests

STARTERS

SELECT ONE:

Temecula Wine Country Salad | spinach, orange segments, roasted pine nuts & goat cheese, with champagne vinaigrette dressing

Caesar Salad | romaine wedge lettuce, garlic croutons & parmesan crisp tossed with traditional caesar dressing

ENTRÉES

SELECT ONE:

Flat iron steak thinly sliced & served Au Jus

Sautéed breast of chicken with artichoke cream sauce

Searred filet of salmon drizzled with tomato reduction

ACCOMPANIMENTS

SELECT ONE:

Whole roasted baby red potatoes

Garlic herbed mashed potatoes

Citrus orzo

Also served with seasonal vegetables

FINALE

SELECT ONE:

White chocolate macadamia nut tart

Flourless chocolate cake

Strawberry cheesecake tart

Buffet includes artisan rolls & butter
Freshly brewed regular & decaffeinated coffee, iced & hot tea

20% Service charge & applicable sales tax will be added to all food & beverage items. Prices & menu items are subject to change.



DINNER ENTRÉES

DINNER ENTRÉE OPTIONS

SELECT ONE OR TWO TO SERVE YOUR PARTY

Dinner entrée selections include choice of salad, basket of artisan rolls & butter, choice of dessert & freshly brewed regular & decaffeinated coffee, iced & hot tea.

Beef Tenderloin

\$38.95 per person

Served with peppercorn brandy cream reduction, garlic herb roasted fingerling potatoes & seasonal vegetables

New York Steak

\$33.95 per person

Seared New York steak, rich cabernet sauvignon sauce, parmesan mashed potatoes & seasonal vegetables

Grilled Salmon

\$31.95 per person

Grilled salmon served on a bed of spinach with lobster cream sauce & rock shrimp risotto

Rosemary Chicken

\$28.95 per person

French cut chicken breast scented with lemon citrus orzo & seasonal vegetables

20% Service charge & applicable sales tax will be added to all food & beverage items
Prices & menu items are subject to change



DINNER ENTRÉES

DUET ENTRÉE OPTIONS

SELECT ONE FOR YOUR PARTY

Duet dinner entrée selections include choice of salad, basket of artisan rolls & butter, choice of dessert & freshly brewed regular & decaffeinated coffee, iced & hot tea.

Petite Filet & Bacon Wrapped Scallops

\$42.95 per person

Filet of beef topped with maitre d' butter paired with bacon wrapped scallops served with lobster risotto & seasonal vegetables

Petite Filet & Rosemary Chicken

\$38.95 per person

Filet of beef paired with roasted boneless breast of chicken with rosemary & lemon served with garlic herb mashed potatoes & seasonal vegetables

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DINNER ACCOMPANIMENTS

DINNER ACCOMPANIMENTS

SERVED WITH DINNER ENTRÉES ABOVE

Salad Selections

SELECT ONE TO ACCOMPANY YOUR DINNER ENTREE:

Caesar Salad | romaine lettuce, garlic croutons & parmesan crisp tossed with traditional caesar dressing

Temecula Wine Country Salad | spinach, orange segments, roasted pine nuts & goat cheese, served with champagne vinaigrette dressing

Dessert Selections

SELECT ONE FOR YOUR DINNER FINALE:

White chocolate macadamia nut tart

Flourless chocolate cake

Strawberry cheesecake tart

20% Service charge & applicable sales tax will be added to all food & beverage items
Prices & menu items are subject to change



RECEPTION MENU

RECEPTION MENU

(STATIONARY HORS D'OEUVRES AND APPETIZERS)

Sliced Seasonal Fruit Tray

Small | serves 25 - \$95.00

Medium | serves 50 - \$145.00

Large | serves 100 - \$245.00

Fresh Vegetable Tray

Small | serves 25 - \$95.00

Medium | serves 50 - \$145.00

Large | serves 100 - \$245.00

Domestic & Imported Cheese Tray with Crackers

Small | serves 25 - \$110.00

Medium | serves 50 - \$170.00

Large | serves 100 - \$270.00

Salsa Bar

Minimum order of 20 people

\$6.00 per person

Roasted tomatillo salsa, pico de gallo, mango & traditional salsas

Fresh tortilla chips

Marinated Olive Bar

Minimum order of 20 people

\$4.50 per Person

Olives marinated with flavors of Europe (Spain, France, Italy)

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RECEPTION MENU

RECEPTION MENU

(STATIONARY HORS D'OEUVRES AND APPETIZERS CONTINUED)

ITEMS LISTED BELOW ARE BASED ON 25 PIECES PER ORDER

Brie en Croute	\$80.00
Wheel of brie, wrapped in baked puff pastry, served warm with assorted crackers, sliced french bread & cranberry apple chutney	
Prosciutto Wrapped Asparagus	\$75.00
Grilled asparagus spears wrapped with prosciutto slices	
Chicken Sate	\$70.00
Grilled chicken on a skewer served with a peanut dipping sauce	
Chicken Thai Spring Rolls	\$60.00
Served with peanut sauce	
Buffalo Wings	\$50.00
Served with a bleu cheese dipping sauce	
Gourmet Slider Trio on Hawaiian Sweet Rolls	\$50.00
Turkey meatball with buffalo sauce & blue cheese crumble Ground beef meatball with marinara sauce & provolone cheese Slow roasted pulled pork with pineapple and BBQ sauce	
Chicken Tenders	\$40.00
Deep fried southern style chicken tenders served with ranch dipping sauce	
Chocolate Fountain	\$120.00
Served with seasonal fruit, marshmallows, pretzels, lady fingers	

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Prices & menu items are subject to change



RECEPTION MENU

RECEPTION MENU

(TRAY PASSED HORS D'OEUVRES AND APPETIZERS)

ITEMS LISTED BELOW ARE BASED ON 25 PIECES PER ORDER

Seared Ahi Tuna Ahi tuna seasoned with mirin wasabi glaze on top of a crisp wonton	\$100.00
Chilled Shrimp Vanilla poached shrimp served with blackberry cocktail sauce	\$75.00
Traditional White Fish Ceviche White fish marinated in citrus juice served on top of a homemade tortilla chip	\$75.00
Selection of Cold Canapés Bite size bread or crackers topped with an assortment of small savory toppings	\$70.00
Brie Stuffed Strawberries Strawberries infused with brie cheese	\$70.00
Endive spears with Blue Cheese Served with drizzle of honey & pear	\$50.00
Stuffed Mushroom Caps With crab and served with a citrus aioli sauce	\$70.00
Petite Crab Cakes Served with a spicy blackberry aioli sauce	\$90.00
Vegetable Egg Rolls Served with spicy sweet thai dipping sauce	\$50.00

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SPECIALTY ACTION STATIONS

With our Chef-Attended specialty action stations your guests will enjoy an interactive culinary experience with freshly prepared items created right before your eyes.

Minimum order of 25 guests per station

Risotto Station

\$10.00 per person

Includes sun dried tomatoes, assorted cheeses, dried cranberries, assorted nuts, olives and asparagus toppings

Additional toppings:

Grilled chicken - \$2.00 per person

Shrimp - \$4.00 per person

Crab - \$5.00 per person

Pasta Station

\$8.00 per person

Includes penne & fettuccine noodles served with marinara, bolognese & alfredo sauce

Additional toppings:

Grilled chicken - \$2.00 per person

Turkey or beef meatballs - \$2.00 per person

Shrimp - \$4.00 per person

Profiteroles Station

\$6.95 per person

Puff pastry rounds with chocolate or vanilla cream filling, seasonal berries, chocolate or strawberry sauce, whipped cream & nuts



BANQUET SPIRITS

BANQUET SPIRITS

PRICED BY THE GLASS

Well Brands	\$5.00
Call	\$7.00
Premium Brands	\$9.00
House Wine	\$6.00
Premium Wine	\$8.00
Domestic & Imported Beer	\$5.00 per bottle
Assorted Sodas	\$2.75 per can

HOUSE WINE

PRICED BY THE BOTTLE

Salmon Creek Chardonnay	\$22.00
Cabernet Sauvignon	\$22.00
Merlot	\$22.00
White Zinfandel	\$22.00

Full selection of premium wines, beers & liquors are available. Please discuss pricing & availability with your sales manager. Bartender fee \$75.00 / \$350.00 bar minimum. 20% service charge & applicable sales tax will be added to all hosted bars. No alcoholic beverages may be brought into any banquet rooms, unless provided by the hotel. All alcohol provided by the hotel must be consumed on the premises. There are NO EXCEPTIONS. Identification must be shown upon request of Bartender or Hotel Management. All prices & menu items are subject to change.



AUDIO & VISUAL

AUDIO VISUAL PACKAGES

LCD PROJECTOR & SCREEN PACKAGE	\$300
<i>Save \$50</i>	
4000 lumen projector	\$275
8' Tripod screen or house screen	\$55
AC & power strip & tape down	\$20
Projector table	
CORPORATE LCD PROJECTOR PACKAGE	\$350
<i>Save \$50</i>	
4000 lumen projector	\$275
8' Tripod screen or house screen	\$55
Wireless presentation mouse	\$50
AC & power strip & tape down	\$20
Projector table	
CORPORATE SOUND PACKAGE	\$290
<i>Save \$40</i>	
Wireless lavalier	\$155
Wired microphone with podium	\$85
Laptop sound patch with audio cube	\$50
4 channel mixer	\$40
Access to house sound	

20 % Service charge & applicable sales tax of 8.75% will be added to all audio visual rentals & purchases
Prices & items are subject to change



AUDIO & VISUAL

AUDIO VISUAL EQUIPMENT A LA CARTE

SOUND EQUIPMENT

MICROPHONES & SOUND SYSTEM

Microphones with house sound	
With floor stand or table stand	\$60
Wired with podium	\$85
Wireless microphone handheld or lavalier	\$120
Wireless with podium	\$130
Podium (no microphone)	\$30
Laptop sound patch setup with audio cube	\$50
Loudspeaker with stand	\$150
<i>(for quality sound reinforcement)</i>	
Stand alone CD player	\$40

PHONES

Polycom speakerphone with phone line	\$130
House phone with phone line	\$75

CONFERENCE AIDS

Flipchart + 1 standard paper + 3 markers	\$35
Additional paper \$20 each	
Flipchart + 1 post it paper + 3 markers	\$45
Additional paper \$25 each	
Laptop with power point	\$175
Wireless presentation mouse	\$25
Laser pointer	\$45
AC cord or power strip	\$10
Easel	\$15
4 X 6 white board	\$35
Wireless internet access per day	\$75

VIDEO EQUIPMENT

PROJECTOR

4000 lumen projector	\$275
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SCREENS

6' X 6' screen	\$45
8' X 8' screen	\$55
<i>(subject to delivery fee & availability)</i>	

FLAT SCREENS

38" Flat screen display with stand	\$250
42" Flat screen display with stand	\$350
DVD player	\$50
TV/DVD/VCR package combo	\$65

STAGING

4 X 8 stages/risers (up to 4)	\$125 per piece
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Complete in-house audiovisual services are available. Please contact your sales manager for more information on everything you need to impact your audience.

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