

Updated: 1/11/2019

## BREAKFAST

### CONTINENTAL BREAKFAST

#### **COURTYARD CONTINENTAL \$19/person**

STARBUCKS® COFFEE & SELECTION OF HOT TEA
ASSORTED JUICES
WHOLE FRUIT
MUFFINS AND PASTRIES
SLICED BAGELS SERVED WITH CREAM CHEESE, BUTTER
AND JELLY

#### COURTYARD EXECUTIVE CONTINENTAL \$21/person

STARBUCKS® COFFEE AND A SELECTION OF TEAS
ASSORTED JUICES
WHOLE FRUIT
MUFFINS AND PASTRIES
SLICED BAGELS SERVED WITH CREAM CHEESE, BUTTER
AND JELLY
HAM AND CHEESE BREAKFAST SANDWICHES

### BREAKFAST BUFFETS

BREAKFAST BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO ADDITIONAL CHARGE OF \$3 PER GUEST. MAXIMUM SERVICE TIME 1.5 HOURS.

BUFFETS INCLUDE: BAKERY BASKET WITH BUTTER AND JELLIES, WHOLE FRUIT, ASSORTED JUICES, STARBUCKS® COFFEE AND A SELECTION OF HOT TEAS

#### ALL AMERICAN BREAKFAST \$25/person

CAGE FREE SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
BREAKFAST POTATOES WITH PEPPERS & ONIONS

#### CHEF ALEJANDRO'S SIGNATURE BREAKFAST SPECIAL

#### \$26/person

CAGE FREE SCRAMBLED EGGS
CHORIZO CON PAPAS
CHICKEN CHIPOTLE SAUSAGE
LA MISSION FLOUR TORTILLAS
QUESO FRESCO
FRESH HOUSE MADE SALSA

## BREAKFAST

### BREAKFAST BUFFETS (CONT.)

#### **ENHANCEMENTS** GRANOLA PARFAIT BAR .....\$5/person HARD BOILED EGGS ... INDIVIDUAL ASSORTED LOW-FAT YOGURT ......\$2/each INDIVIDUAL GREEK YOGURTS ......\$3/each served with cream cheese, butter and jelly CEREAL STATION WITH CHILLED MILK ......\$4/person WHOLE FRUIT .....\$2/each SEASONAL SLICED FRUIT ......\$6/person OMELETTE STATION\* served with spinach, cheese, red onion, bell pepper, tomato and ham CAGE-FREE SCRAMBLED EGGS .....\$3/person EGG WHITE FRITTATA .....\$5/person served with arugula, tomato, avocado, lemon dressing, side salsa SAUSAGE & CHEESE BREAKFAST SANDWICH ...... HAM & CHEESE BREAKFAST SANDWICH ......\$5/each SAUSAGE BREAKFAST BURRITO ......\$6/each served with potatoes, cheese, and eggs BREAKFAST POTATOES .....\$3/person with peppers and onions CHORIZO POTATOES \$4/person HUEVOS RANCHEROS \$6/person APPLEWOOD SMOKED BACON .....\$3/person PORK SAUSAGE LINKS .....\$3/person CHICKEN SAUSAGE LINKS ......\$4/person BELGIAN WAFFLES served with maple syrup and vanilla whipped cream HOT OATMEAL .....\$4/person served with brown sugar and other toppings BISCUITS & HOUSE-MADE GRAVY ......\$4/person HOUSE-MADE GRITS \* REQUIRES CHEF ATTENDANT \$75

## SNACKS & BREAKS

### BREAKS

#### SALTY & SWEET \$12/person

CANDY STATION
ASSORTED CHIPS
CAKE POPS
FRESHLY-POPPED POPCORN
ICED TEA & LEMONADE

#### FARM TO FORK \$14/person

FARM TO TABLE VEGETABLES
HOUSE-MADE HUMMUS
TRAIL MIX
WHOLE FRUIT
ICED TEA & INFUSED WATER

#### **COUCH POTATO \$14/person**

NACHO BAR
WARM PRETZELS WITH
MUSTARD
MINI PIGS IN A BLANKET
METRO KETTLE POTATO
CHIPS
ASSORTED BOTTLED SODA

#### JUMP START \$16/person

STARBUCKS COFFEE HOT WATER & TEA ASSORTED PASTRIES

#### A LA CARTE

FARM TO TABLE VEGETABLES \$5/pers SLICED FRUIT \$6/pers FRESH-BAKED COOKIES \$40/doz ASSORTED BROWNIES \$40/doz LEMON BARS \$37/doz CAKE POPS \$30/doz	on en en
HOUSE-MADE CHIPS & SALSA  BEEF OR PORK JERKY  INDIVIDUAL BAG CHIPS  ICE CREAM BARS  TRAIL MIX  CANDY BARS  \$6/pers  \$3/ea  \$3/ea  \$3/ea	on ch ch ch

WHOLE FRUIT \$3/each

VEGAN/VEGETARIAN/GF OPTIONS ARE AVAILABLE UPON REQUEST

# SNACKS & BREAKS

### BEVERAGES

BEVERAGE PACKAGES – Coffee, Hot Water and Tea ALL-DAY BEVERAGE (4-8 HOURS) \$22/perso HALF-DAY BEVERAGE (1-3 HOURS) \$13/perso
STARBUCKS® COFFEE \$72/gallo HOT WATER & TEA \$52/gallo ICED TEA \$52/gallo LEMONADE \$52/gallo FRUIT INFUSED WATER \$40/gallo
STARBUCKS® DOUBLE SHOTS \$6/eac STARBUCKS® FRAPPUCCINO \$6/eac IZZE SPARKLING JUICES \$4/eac
PEPSI® SOFT DRINKS  ROCKSTAR® ENERGY DRINK  TROPICANA JUICES  COCONUT WATER  SPARKLING WATER  BOTTLED WATER  \$3/eac

# LUNCH BOXES OR PLATED

#### \$22/person

INCLUDES: CHIPS, COOKIE AND SOFT DRINK OR BOTTLED WATER

#### (Choice of 2)

OVEN ROASTED TURKEY ON A CROISSANT WITH WHITE CHEDDAR CHEESE

ROAST BEEF ON CIABATTA BREAD WITH HORSERADISH CREAM AND WHITE CHEDDAR CHEESE

#### CHICKEN SALADON MULTIGRAIN BREAD

(contains nuts)

TRADITIONAL TUNA SALAD SANDWICH ON MULTIGRAIN BREAD

GRILLED PORTABELLA MUSHROOM & ZUCCHINI ON A FOCACCIA ROLL

ITALIAN MEAT SUB ON A HOAGIE ROLL

CHICKEN CAESAR WRAP

ACHIOTE CHICKEN WRAP

#### **ENHANCEMENTS**

SIDE MIXED GREEN SALAD WITH BALSAMIC DRESSING \$4/person

### PLATED SALADS

CHOICE OF 2; HIGHEST PRICE POINT PREVAILS. MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO ADDITIONAL CHARGE OF \$3 PER GUEST.

INCLUDES: ROLLS WITH BUTTER, STARBUCKS® COFFEE & ICED TEA

#### TACO SALAD \$18/person

Romaine, Tomato, Habanero Jack Cheese, Black Beans, Sour Cream & Sliced Chicken with House-Made Avocado Chile Ranch Dressing

#### COURTYARD SALAD \$15/person

Little Gem Lettuce, Pickled Red Onions, Tomato, Gorgonzola Cheese & Roasted Garbanzo Beans with Chimichurri Vinaigrette

#### PANZANELLA SALAD \$16/person

Arugula, Red Onions, Cherry Tomatoes, Goat Cheese, Focaccia Bread Croutons & Pork Belly with Balsamic Vinaigrette

#### COBB SALAD \$18/person

Spinach & Local Mixed Greens, Tomato, Crispy Bacon, Hard Boiled Eggs, Blue Cheese Crumble & Avocado with Green Goddess Dressing

#### **BUFFALO CHICKEN SALAD \$18/person**

Mixed Greens, Cherry Tomatoes, Habanero Jack Cheese, Cucumber, Pickled Red Onions & Buffalo Chicken with Green Chili Ranch

#### ENHANCEMENTS

CHICKEN										\$3/salad
STEAK .										\$4/salad
SHRIMP										\$5/salad
SALMON										\$6/salad

### PLATED LUNCH

PLATED LUNCHES REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST. CHOICE OF 2; HIGHEST PRICE POINT PREVAILS.

ENTREES INCLUDE: SEASONAL VEGETABLES, ROLLS WITH BUTTER, STARBUCKS  $^{\circ}$  Coffee and ICED tea

#### SALAD

(Choice of 1)

CLASSIC CAESAR SALAD

MIXED GREEN SALAD with balsamic dressing

STRAWBERRY & SPINACH SALAD

with poppy seed vinaigrette

LITTLE GEM LETTUCE FRIES

with apple vinaigrette

#### SIDES

(Choice of 1)

WILD RICE PILAF

ROASTED GARLIC MASHED POTATOES

ROASTED GARLIC FINGERLING POTATOES

ROASTED SWEET POTATOES

#### ENTRÉE SELECTION

(Choice of 2)

PAN-SEARED CHICKEN BREAST STUFFED WITH CHEESE AND PROSCIUTTO \$26

CHICKEN MARSALA \$25

CHICKEN SCARPARIELLO \$25

FRESH ATLANTIC SALMON \$28

GARLIC BUTTER MARINATED PORK LOIN MEDALLIONS \$28

ACHIOTE MARINATED PORK LOIN MEDALLIONS \$28

GRILLED NY STEAK \$30

RIBEYE STEAK MARINATED WITH CHIMICHURRI \$32

ROASTED CAULIFLOWER STEAK \$23

#### **DESSERT**

(Choice of 1)

CLASSIC NY CHEESECAKE

MANGO CHEESECAKE

STRAWBERRY SHORTCAKE

RED VELVET CAKE

TUXEDO CHOCOLATE CAKE

COOKIE BUTTER TART

### LUNCH BUFFETS

LUNCH BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST.

ENTREES INCLUDE: SEASONAL VEGETABLES, ROLLS WITH BUTTER, STARBUCKS  $^{\circ}$  Coffee and ICED tea

#### COURTYARD DELI BUFFET \$28/person

LOCAL FIELD GREEN SALAD WITH APPLE VINAIGRETTE
PASTA SALAD
ASSORTMENT OF COLD DELI MEATS
ASSORTED CHEESE
ASSORTMENT OF BREADS
LITTLE GEM LETTUCE, SPINACH, TOMATOES, & RED ONIONS
ROASTED GARLIC AIOLI, MAYO, & MUSTARD
DILL PICKLE SPEARS
STRAWBERRY SHORTCAKE
-add hot pastrami and roast beef. . . . \$5/person

#### **ITALIANO FEAST \$33/person**

CLASSIC CAESAR SALAD

ARTICHOKE & MUSHROOM SALAD

TRI-COLOR CHEESE TORTELLINI

CHICKEN PARMESAN WITH HOUSE MADE MARINARA

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

ROASTED GARLIC BREAD STICKS

TIRAMISU CUPCAKES

#### CHEF ALEJANDRO'S TRADITIONAL MEXICAN BUFFET \$33/person

MIXED GREEN SALAD WITH TOMATO, CUCUMBERS, CARROTS, PEPITAS, & CILANTRO RANCH
POLLO CON MOLE POBLANO
HOUSE MADE CARNITAS
CILANTRO LIME RICE
REFRIED BEANS
FRESH CHIPS & SALSA
CHURROS & XANGOS

#### **SOUTHERN BBQ \$35/person**

POTATO SALAD
COLE SLAW
BONE-IN FRIED CHICKEN
BBQ PORK RIBS
BAKED BEANS
GREEN BEANS WITH BACON & ONIONS
HOUSE MADE CHEDDAR CORNBREAD
RED VELVET CAKE

#### **ENHANCEMENTS**

TORTILLA SOUP. \$5/person
POTATO CHOWDER \$5/person
TOMATO BISQUE \$5/person
MINESTRONE \$5/person
(non-vegetarian)

#### VEGAN/VEGETARIAN/GF OPTIONS ARE AVAILABLE UPON REQUEST

ALL PRICES ARE SUBJECT TO A 23% TAXABLE SERVICE CHARGE AND 8.75% SALES TAX. GUARANTEED COUNTS DUE 4 BUSINESS DAYS PRIOR TO EVENT OPERATED BY TWENTY FOUR SEVEN HOTELS AND UNDER LICENSE FROM MARRIOTT INTERNATIONAL, INC OR ONE OF ITS AFFILIATES

## RECEPTION

### RECEPTION

RULE OF THUMB FOR ORDERING HORS D'OEUVRES IS THE AVERAGE GUEST WILL CONSUME 3 PIECES WITHIN THE FIRST HALF OF THE RECEPTION AND 2 PIECES IN THE LAST HALF.

#### **DISPLAY SELECTIONS**

CHEESE CHARCUTERIE		7/person
SLICED FRUIT		\$6/person
FARM TO TABLE VEGETABLE	S	\$4/person
ANTIPASTO PLATTER		8/person
CAPRESE SALAD		\$4/person
CEVICHE		\$6/person
HOUSE-MADE CHIPS + SALS	Α	\$4/person

#### HORS D'OEUVRES

#### 25 PIECE MINIMUM

BRUSCHETTA WITH GARLIC CROSTINI PROSCIUTTO WRAPPED ASPARAGUS \$3 SPICY DEVILED EGGS \$3 AHI POKE ON A CRISPY WONTON \$5 GRILLED RICOTTA & AVOCADO CANAPE \$3 SMOKED SALMON CANAPE \$4 PROSCIUTTO CANAPE \$3 GAZPACHO SHOOTERS \$4 MEXICAN SHRIMP COCKTAIL SHOOTERS \$4 SPANAKOPITA \$4 VEGETABLE SPRING ROLLS PORK POTSTICKERS CHICKEN SATAY MINI BEEF WELLINGTON PORK SLIDERS \$4 GRILLED VEGETABLE SKEWER MINI CRAB CAKES MEATBALLS \$4 MINI CRAB CAKES \$5 MEATBALLS	23 PIECE WINIWOW	
VEGETABLE SPRING ROLLS PORK POTSTICKERS S3 CHICKEN SATAY S5 MINI BEEF WELLINGTON PORK SLIDERS SOUTHWESTERN SPRING ROLLS GRILLED VEGETABLE SKEWER MINI CRAB CAKES \$4	PROSCIUTTO WRAPPED ASPARAGUS SPICY DEVILED EGGS AHI POKE ON A CRISPY WONTON GRILLED RICOTTA & AVOCADO CANAPE SMOKED SALMON CANAPE PROSCIUTTO CANAPE GAZPACHO SHOOTERS	\$3/each \$3/each \$5/each \$3/each \$4/each \$3/each \$3/each
CHICKEN WINGS \$3 BBQ BEEF SLIDERS \$4	VEGETABLE SPRING ROLLS PORK POTSTICKERS CHICKEN SATAY MINI BEEF WELLINGTON PORK SLIDERS SOUTHWESTERN SPRING ROLLS GRILLED VEGETABLE SKEWER MINI CRAB CAKES MEATBALLS CHICKEN WINGS	\$4/each \$3/each \$5/each \$5/each \$4/each \$3/each \$5/each \$4/each \$3/each

## DINNER

### PLATED DINNERS

PLATED DINNERS REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST. CHOICE OF 2; HIGHEST PRICE POINT PREVAILS.

INCLUDES: SEASONAL VEGETABLES, ROLLS WITH BUTTER, STARBUCKS  $^{\odot}$  COFFEE AND HOT TEA.

### SALAD

(Choice of 1)

MEDITERRANEAN SALAD BABY GREEN SALAD LITTLE GEM SALAD CAESAR SALAD

#### SIDES

(Choice of 1)

SAFFRON BASMATI RICE
FINGERLINE POTATO MEDLEY
GARLIC ROSEMARY RICE
ROASTED GARLIC MASHED POTATOES
CREAMY MUSHROOM RISOTTO

#### ENTRÉE SELECTION

(Choice of 2)

SPINACH GORGONZOLA RAVIOLI \$28
PAN-SEARED CHICKEN CACCIATORE \$31
GRILLED CHILI & GARLIC CHICKEN \$31
HALF CORNISH FREE RANGE HEN \$34
GRILLED ATLANTIC SALMON \$34
PAN-SEARED AHI TUNA \$35
BONE-IN PORK CHOP \$38
NY STRIP STEAK \$41
PRIME RIB \$48
ROASTED CAULIFLOWER STEAK \$27

#### DESSERT

(Choice of 1)

CARAMEL CHEESECAKE
FOUR LAYER RASPBERRY CAKE
CHOCOLATE CAKE
BANANA CHOCOLATE CAKE
VANILLA CARAMEL SALTED CAKE

## DINNER

### DINNER BUFFETS

DINNER BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST.

ENTREES INCLUDE: STARBUCKS® COFFEE AND HOT TEA

#### COURTYARD DELIGHT BUFFET \$40/person

ROMAINE & SPINACH SALAD WITH APPLE VINAIGRETTE
CHILLED TORTELLINI PASTA SALAD
GRILLED CHICKEN BREAST TOPPED WITH ARTICHOKE & SUNDRIED
TOMATO RELISH
BAKED BASA FILLET TOPPED WITH FENNEL & BASIL VINAIGRETTE
BROWN RICE PILAF
SEASONAL VEGETABLES
LEMON MACAROON BARS

#### **CARIBBEAN BUFFET \$45/person**

BABY ICEBERG SALAD WITH MANDARIN ORANGES, RED ONIONS, SWEET PEPPERS & CILANTRO SERVED WITH A MANGO LIME VINAIGRETTE

COUSCOUS SALAD WITH SPINACH, BLACK BEANS, RED PEPPERS, MANGOS, GINGER & CILANTRO DRESSING

GRILLED JERK CHICKEN BREAST

GRILLED TRI-TIP TOP WITH A HOUSE MADE CHIMICHURRI

CUBAN BEANS & RICE

MANGO CHEESECAKE

#### **MEDITERRANEAN BUFFET \$47/person**

ROMAINE GREEK SALAD WITH KALAMATA OLIVES, TOMATO WEDGES, RED ONIONS, ENGLISH CUCUMBER & FETA CHEESE TOSSED WITH A RED WINE VINAIGRETTE

TABBOULEH SALAD ROMA TOMATOES, ENGLISH CUCUMBER, PARSLEY, MINT, GREEN ONIONS & LEMON LIME VINAIGRETTE LEMON BUTTER CHICKEN WITH OLIVES & PARSLEY
PORK TENDER LOIN WITH A BLACK PEPPERCORN BUTTER SAUCE ROSEMARY ROASTED POTATO MEDLEY
ROASTED VEGETABLES WITH LEMON VINAIGRETTE
TIRAMISU CUPCAKES & BUTTER TART COOKIES

## BAR MENU

BARTENDER FEE = \$100 FOR FIRST 2 HOURS AND \$75 FOR EACH ADDITIONAL HOUR ONE BARTENDER RECOMMENDED PER 50 GUESTS WINE CORKAGE FEE = \$15 PER 750 ML

#### HOUSE

GORDON'S GIN
SMIRNOFF VODKA
BACARDI RUM
JOSE CUERVO GOLD TEQUILA
JACK DANIEL'S BOURBON WHISKEY
CANADIAN CLUB WHISKEY

HOSTED \$9 NON-HOSTED \$10

#### **PREMIUM**

STOLI VODKA
CAPTAIN MORGAN
TANQUERAY GIN
CROWN ROYAL WHISKEY
MARKER'S MARK BOURBON
JAMESON IRISH WHISKEY
DEWAR'S WHITE LABEL
KAHLUA
AVION TEQUILA

HOSTED \$11 NON-HOSTED \$12

#### TOP SHELF

BOMBAY SAPPHIRE
KETEL ONE VODKA
GREY GOOSE VODKA
PATRON SILVER
GLENFIDDICH WHISKEY
JOHNNY WALKER BLACK
HENNESSY COGNAC
GRAND MARNIER
DON JULIO TEQUILA

HOSTED \$13 NON-HOSTED \$14

#### HOUSE WINE

HOSTED \$7/glass or \$20/bottle NON-HOSTED \$8/glass or \$22/bottle

#### TIER 2 WINES

HOSTED \$8/glass or \$22/bottle NON-HOSTED \$9/glass or \$24/bottle

#### TIER 3 WINES

HOSTED \$10/glass or \$30/bottle NON-HOSTED \$12/glass or \$32/bottle

ALL PRICES ARE SUBJECT TO A 23% TAXABLE SERVICE CHARGE AND 8.75% SALES TAX. GUARANTEED COUNTS DUE 4 BUSINESS DAYS PRIOR TO EVENT. OPERATED BY TWENTY FOUR SEVEN HOTELS AND UNDER LICENSE FROM MARRIOTT INTERNATIONAL, INC OR ONE OF ITS AFFILIATES.

#### **BEER**

COORS LIGHT
CORONA EXTRA
CORONA LITE
FIRESTONE UNION JACK
SIERRA NEVADA
SAM ADAMS BOSTON LAGER

HOSTED \$7 NON-HOSTED \$8

#### OTHER

ORANGE JUICE APPLE JUICE CRANBERRY JUICE BOTTLED WATER SODA

> HOSTED \$3 NON-HOSTED \$4



## AUDIOVISUAL

LABOR FOR DEDICATED TECHNICIAN WILL BE BILLED AT \$60/HOUR ALL AUDIOVISUAL PRICES ARE PER ITEM UNLESS OTHERWISE NOTED

#### WIRED MICROPHONE PACKAGE \$300

- · WIRED MICROPHONE
- TWO (2) SPEAKERS
- · AUDIO MIXER

#### WIRELESS MICROPHONE PACKAGE \$400

- WIRELESS MICROPHONE
- TWO (2) SPEAKERS
- · AUDIO MIXER

#### **SOUND SYSTEM PACKAGE \$275**

- TWO (2) SPEAKERS
- · AUDIO MIXER

#### SINGLE SPEAKER SOUND SYSTEM \$150

- ONE (1) SPEAKER
- · AUDIO MIXER

#### LAPTOP SOUND PACKAGE \$175

- ONE (1) SPEAKER
- AUDIO MIXER
- LAPTOP SOUND PART

A LA CARTE

WIRED MICROPHONE WIRELESS MICROPHONE (handheld or lavaliere)											
PODIUM MICROPHONE										\$	75
MULTI-CHANNEL AUDIO I	M	Χ	Ε	R						. \$	75
CONFERENCE PHONE										\$1	25
LAPTOP SOUND PORT .										\$	50

#### TRIPOD SCREEN PACKAGE \$150

- ONE (1) 10' TRIPOD SCREEN
- ONE (1) POWER STRIP
- · ONE (1) SKIRTED CART

#### **AUDITORIUM DOUBLE SCREEN PACKAGE \$275**

- TWO (2) 10' TRIPOD SCREENS
- TWO (2) POWER STRIPS
- TWO (2) SKIRTED CARTS

#### AUDITORIUM DOUBLE LCD PACKAGE \$700

- TWO (2) 10' TRIPOD SCREENS
- TWO (2) PROJECTORS
- TWO (2) POWER STRIPS
- TWO (2) SKIRTED CARTS

#### LCD PROJECTION PACKAGE \$400

- 3K LCD PROJECTOR
- ONE (1) 10' TRIPOD SCREEN
- ONE (1) POWER STRIP
- ONE (1) SKIRTED CART

3K LCD PROJECTOR	\$ 250
47" FLAT SCREEN TV/CONFIDENCE MONITOR	\$ 250
UPLIGHTING	\$25
WHITEBOARD	\$45
FLIPCHART includes paper & pens	\$50
WIRELESS PRESENTER	
COMPUTER CONNECTIONS	\$25
HARDWIRED INTERNET/PHONE LINE	\$ 125
EXTENSION CORD & POWER STRIP	\$25
SIGN EASEL	\$15
STANDING PODIUM	\$50

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