



THE
LAKE FRONT
ANCHORAGE



Catering and events

A MILLENNIUM HOTEL



MEETING BREAKS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Brown Bear's Snack

Freshly baked soft and chewy brownies, assorted sodas and coffee service

Fiesta Break

Locally made Taco-Loco tortilla chips with our house made salsa and coffee service

Musher's Delight

Freshly baked assorted cookies, assorted sodas and coffee service

Lemon Fresh

Delicious lemon bars, lemonade and coffee service

Health Nut

Trail mix, fresh vegetable crudité and hummus served with pita bread mini pretzels and coffee service

Sweet and Salty

Fruit skewers, granola bars, trail mix, popcorn and assorted sodas

Morning Treat 1

Muffins, fruit skewers, coffee service and assorted juices

Morning Treat 2

Baked scones, seasonal fruit display, coffee service and assorted juices

Morning Treat 3

Danishes, seasonal fruit display, coffee service and assorted juices



SNACK and BEVERAGES A LA CARTE

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Protein Bars

Coffee Service: 3-hour

Assorted Sodas

Granola Bars

Coffee Service: All-Day

Bottled Juices

Yogurt, Individual

Bottled Water

Popcorn bowl

Small Coffee Service 1.5 gallons
regular
.5 gallon decaf
.5 gallon hot water

Fruit Punch

Assorted Bagels

Lemonade

Assorted Scones

Large Coffee Service 3 gallons
regular 1 gallons decaf
.5 gallon hot water

Iced Tea

Large Assorted
Danishes

Hot Chocolate

Assorted Muffins

Coffee Service Refill

Smart Water

Assorted Cookies

Assorted Mini Danishes

Sparkling Water

Assorted
Brownies

A service charge of 25% will be added to the final bill before discounts are applied. Pricing is subject to change.



BREAKFAST BUFFETS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

All breakfasts are served buffet style and priced per person unless other arrangements are made through the Catering Department. The buffet is maintained for a maximum of 2 hours. All selections are served with a full coffee and juice service.

No to-go boxes allowed for buffet options.

Morning Sunrise

Herbed scrambled eggs, home-fried potatoes and buttermilk biscuits with sausage gravy

Flattop Flapjacks

Buttermilk pancakes, served with butter and syrup, scrambled eggs, blueberries, bacon and sausage

Hearty Dawn

Ham and cheese scrambled eggs, home-fried potatoes, buttermilk biscuits with honey or jam and seasonal fresh fruit

Lakeside Omelets

Cheese omelets, home-fried potatoes, bacon and pork link sausage, seasonal fresh fruit and buttermilk biscuits

Morning Continental

Assorted pastries, muffins, bagels and seasonal fresh fruit

Musher's Start

Herbed scrambled eggs, bacon and pork link sausage, home-fried potatoes, buttermilk biscuits

Healthy Continental

Assorted cereals, granola, fresh fruit display, bagels with jam and yogurt

A service charge of 25% will be added to the final bill before discounts are applied. Pricing is subject to change.



PLATED LUNCHEONS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

All plated luncheons are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service (except those marked with an asterisk*). You may select up to two entrées to offer your attendees with a final count guaranteed at least 2 weeks prior. Enhance lunch with a house salad and dinner rolls for \$ per person..

Country Fried Steak

Tender beef sirloin battered and cooked to a golden brown, topped with a country-style sausage gravy and served with mashed potatoes

Pasta Primavera*

Fresh vegetables and herbs in a light garlic, basil sauce served over penne pasta and sprinkled with Parmesan cheese

Add grilled chicken

Chicken Picatta

Pan-fried chicken breast sautéed with butter cream, lemon, capers, garlic and white wine

Chicken a la Pierre

A tender lean chicken breast lightly breaded then baked golden brown and topped with a white wine cream sauce, garnished with fresh tomatoes and scallions

London Broil

Thin-sliced, tender London broil, with a roasted shallot and mushroom sauce

Roasted Turkey

Roasted turkey topped with turkey gravy and served with mashed potatoes

Sockeye Salmon

Grilled salmon filet lightly coated in blackening spice and topped with Creole Hollandaise

Beef Pot Roast

Yankee pot roast with potatoes, onions, and carrots, served with mashed potatoes

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PLATED LUNCHEON – SANDWICHES

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

All plated luncheons are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service (except those marked with an asterisk*).

You may select up to two sandwiches to offer your attendees. Enhance lunch with a house salad and dinner rolls for \$ per person.

Boxed Lunch*

Turkey, ham or roast beef sandwich with a cookie, potato chips, fruit and bottled water

Roast Beef

Lettuce, tomatoes, and cheddar cheese with herb mayo on a fresh French roll

Vegetarian Club Wrap

Fresh mozzarella, tomatoes and spinach with a savory red pepper aioli in a spinach tortilla

Smoked Turkey

Lettuce, tomatoes and herb mayonnaise on a croissant

Grilled Chicken Breast

Lettuce, tomatoes and herb mayonnaise on a croissant

Chicken Caesar Wrap

Tossed with romaine lettuce, tomatoes, Parmesan cheese, Caesar dressing and wrapped in a spinach tortilla

Smoked Ham

Swiss cheese, lettuce, tomatoes and brown mustard on a fresh French roll

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LUNCHEON BUFFETS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

A minimum of 20 guests is required for a buffet set-up.

All luncheon buffets are served with fresh-brewed coffee service and maintained for a maximum of 2 hours.

No to-go boxes allowed for buffet options.

Yukon Deli Meats Buffet

Featuring a variety of breads, meats and cheeses, served with lettuce and sliced tomato, mixed green salad or one Chef's choice salad, and soup du jour

USA Buffet

Yankee pot roast with potatoes, onions and carrots, grilled chicken breasts, Chef's choice vegetable, mixed green salad with ranch and house dressings

Old-Fashioned Buffet

Our own house favorite recipe meatloaf, roast turkey breast, mashed potatoes, brown gravy, Chef's choice vegetables, mixed green salad with ranch and house dressings

Lake Hood Burger Bar

Choice of beef burgers and grilled chicken breasts, served with buns, cheese, tomatoes, lettuce, grilled onions and French fries

Taco Bar

Beef, chicken and pork seasoned in southwest spices with white onions, jalapeños, green and red bell peppers, Spanish rice, beans, salsa, guacamole, sour cream, shredded lettuce and cilantro dressing, soft and hard shell tortillas

Italian pasta Buffet

Vegetarian primavera, spaghetti or linguini with your choice marinara and meat sauce or a creamy alfredo sauce, served with Caesar salad, Parmesan and garlic bread

A service charge of 25% will be added to the final bill before discounts are applied. Pricing is subject to change.



HORS D'OEUVRES

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORSD'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

From a light reception to a hearty meal, our hors d'oeuvres are sure to please.

The appetizers below are designed for approximately 50 guests.

No to-go boxes allowed for Hors D'oeuvres options.

Smoked Salmon Display

Smoked salmon served with capers, red onions, cream cheese, and assorted crackers

(May be subject to market pricing)

Vegetable Crudité

An attractive crisp and colorful presentation and served with ranch dressing

Mini Crab Cakes

Alaskan crab blended with spiced bread crumbs, fried golden brown and served with chipotle aioli

Starburst Fresh Fruit Display

A seasonal display of fresh fruit
(May be subject to market pricing)

Jalapeno Poppers

A classic favorite, stuffed with cream cheese and served with ranch dressing

Almond Chicken

Hot chicken skewers covered in orange relish and topped with almonds

Teriyaki Sauté

Your choice of chicken or beef cut into bite-sized pieces, sautéed with fresh peppers and onions and tossed with teriyaki sauce

Seafood Stuffed Mushrooms

Fresh mushroom caps filled with crab, shrimp, and cream cheese

(May be subject to market pricing)

Cajun Shrimp and Cucumber Canapés

Jumbo shrimp coated in our homemade blackened seasoning spice, served with avocado on top of sliced cucumbers

Turkey and Ham Pinwheel

Sliced turkey, ham and herbed cheese wrapped in a spinach tortilla and sliced pinwheel style

Salmon Mousse Canapés

Smoked salmon blended with cream cheese whipped light and airy and served on crostini bread

(May be subject to market pricing)

Alaskan Prawns

Served with cocktail sauce (5 pounds)

(May be subject to market pricing)

Bacon Wrapped Scallops

Scallops wrapped in bacon and drizzled with basil pesto

Spicy Wings

A classic favorite, breaded and served with ranch dressing



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Portabella Bruschetta

Portabella mushroom bruschetta with tomatoes and Gorgonzola crumbles

Chicken Quesadilla

Four cheese and chicken quesadilla served with fresh salsa and sour cream

Pork Pot Stickers

Tender pan-seared, pork-filled pot stickers served with a soy-ginger dipping sauce

Reindeer Sausage

An Alaskan specialty, sliced and served with onions, peppers and stone-ground mustard

Crab & Artichoke Tartlets

Crab and artichoke, mixed with Parmesan cheese, mound on a tart shell and baked

Bison Meatballs on a Stick

Our homemade bison meatballs, bell peppers, and red onions skewered on a bamboo stick, baked and served with teriyaki sauce

Meatballs

Your choice of Swedish meatballs or sweet and sour meatballs

Deli Croissant Tray

Sliced ham and turkey, assorted cheeses, mini croissants and served with condiments

Spinach and Artichoke Dip

Artichoke hearts, Parmesan cheese, spinach and cream cheese, served hot with crispy tortilla chips

Asiago & Sun-dried Tomato Dip

Sun-dried tomatoes blended with whipped cream cheese, Asiago and Parmesan cheeses, served hot with toasted rosemary-crostini

Crispy Chicken Tenders

Filets of white meat, breaded and fried golden brown, served with honey Dijon sauce

Assorted Cheese and Crackers

An assortment of domestic and imported cheeses served with crackers

Mini Pork Egg Rolls

Crispy pork egg rolls served with sweet and sour sauce

Halibut Chunks

Fresh halibut cut in chunks and dipped in our homemade Alaskan ale batter and deep-fried to golden brown, served with tartar sauce and lemon wedges

(May be subject to market pricing)



PLATED DINNERS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

All plated dinners begin with a house salad and dinner rolls. The entrées are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. You may select up to two entrées to offer your attendees with a final count guaranteed at least 2 weeks prior. Finish dinner with an added dessert for \$ per person.

Herb Roasted Chicken

Statler chicken breast brushed with a special blend of fresh herbs and garlic infused olive oil and oven roasted until tender and juicy.

Chicken a la Pierre

A tender, lean chicken breast lightly breaded then baked golden brown and topped with a white wine cream sauce, garnished with fresh tomatoes and scallions

London Broil with

Champagne Demi-glaze
Tender London broil marinated in Champagne and broiled to perfection, topped with an onion, mushroom and Champagne demi-glaze

Chicken Picatta

Pan-fried chicken breast sautéed with butter cream, lemon, capers, garlic and white wine cream sauce

Teriyaki Steak

Thinly sliced flank steak marinated in a teriyaki oyster sauce, Thai chilies, sesame oil and green onions

Grilled Pork Loin

Lean pork loin grilled with panko breadcrumbs, topped with green onion, and served with a Dijon mustard sauce

Vegetarian, vegan and gluten-free dining options for Specialty Plated Dinner selections may be found following the Combination Plates page.

A service charge of 25% will be added to the final bill before discounts are applied. Pricing is subject to change.



PLATED DINNERS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORSD'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

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Grilled Salmon with Lemon Caper Sauce

Wild Alaskan sockeye salmon grilled, topped with capers and served with a light lemon sauce

Halibut Olympia

Alaskan halibut finished with caramelized onions, Parmesan breading and topped with a white dill cream sauce

Roast Prime Rib of Beef

USDA Choice prime beef roasted with au jus to a delicious medium

Blueberry Stuffed Pork Tenderloin

Flavorful tenderloin seasoned with homemade spices, baked, and topped with a blueberry demi-glaze

Beef Tenderloin with Red Wine Reduction

Tender medallions of roasted beef tenderloin topped with a red wine sauce

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COMBINATION PLATED DINNERS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORSD'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

All plated dinners begin with a house salad and dinner rolls. The entrées are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. Enhance dinner with dessert for \$ per person.

London Broil with Chicken

Tenderloin with Chicken

Prime Rib with Chicken

London Broil with Halibut

Tenderloin with Halibut

Prime Rib with Halibut

Vegetarian, vegan and gluten-free dining options may be found on the next page.

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SPECIALTY PLATED DINNERS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORSD'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

Vegetarian, vegan and gluten-free dining options are below. If there are additional dietary restrictions, please contact our Catering Department.

Pasta Primavera (Vegetarian)

Zucchini squash, yellow squash, tomatoes, bell peppers and mushroom sautéed in garlic, white wine, and basil pesto cream, tossed in penne pasta and sprinkled with Parmesan cheese and chopped fresh basil

Eggplant Parmesan (Vegetarian)

Sliced eggplant, tossed in bread crumbs, Italian seasoning, Parmesan cheese deep fried, topped with marinara sauce and finished with shredded Parmesan cheese

Grilled Portobello Stack (GF/Vegetarian)

Grilled portobello mushroom topped with grilled yellow squash, zucchini, tomatoes and roasted red peppers, finished with fresh mozzarella cheese and a balsamic glaze

Cheese Ravioli (Vegetarian)

Three-cheese ravioli tossed in a roasted garlic red sauce and served with shredded Parmesan cheese

Curried Vegetable Kebabs (GF/Vegan)

Assorted fresh vegetables skewered and marinated in a curry and herb sauce, grilled over an open flame and served with saffron rice pilaf.

Southwest Stuffed Bell Pepper (GF/Vegan)

Roasted bell pepper stuffed with seasoned rice, tomatoes, onions, black beans, corn and served with a side of sautéed vegetables

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SALAD UPGRADES

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

Upgrade your plated dinner salad with any of the selections below – *add*

Upgrade your buffet dinner salad with any of the selections below – *add*

Broccoli and Bacon Salad with Creamy Dressing

Blanched broccoli florets, bacon pieces and diced red onions tossed in a creamy dressing

Potato Salad

Diced steamed potatoes, celery, onions and chopped hard boiled eggs, mixed in with herb mayonnaise and mustard dressing

Waldorf Salad

Diced apples, grapes, raisins, celery, walnuts and cinnamon tossed in honey mayonnaise dressing

Tomato, Cucumber and Feta Cheese Salad

Tomato wedges, cucumber and feta cheese crumbles tossed in Italian dressing

Mixed Green Salad

Arcadian mix or spring lettuce, carrots, red cabbage and cherry tomatoes with a choice of dressing

Caesar Salad

Chopped romaine lettuce, herbed-cROUTONS, shredded Parmesan and Caesar dressing

Rainbow Pasta Salad

Tri-color pasta, olives, mixed peppers and onions tossed in chipotle cream sauce

Mesclun Salad

Fresh chopped romaine lettuce, topped with feta cheese crumbles, mandarin oranges, candied walnut and orange vinaigrette dressing

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LAKEFRONT DINNER BUFFETS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | **DINNER** | DESSERT | BEVERAGE | TECH

A minimum of 20 guests is required for a buffet set-up.

All dinner buffets begin with a house salad, dinner rolls, and are served with Chef's selection of seasonal vegetables and starch as well as coffee and hot tea service. Please select two entrées for your buffet and if selections from different categories are selected, the higher price will apply to both. The buffet will be maintained for a maximum of two hours.

No to-go boxes allowed for buffet options.

DINNER BUFFET

American Pot Roast

Beef slowly roasted, braised with onions and carrots until tender in a savory broth and served with carrots and potatoes

Herb-Roasted Chicken

Tender chicken breast slow-roasted in delectable herbs

Traditional Roasted Turkey

Topped with homemade turkey gravy

Chicken Alfredo

Penne pasta tossed with grilled chicken in a creamy alfredo sauce

Dijon-Encrusted Pork Tenderloin

Topped with crunchy panko breading with a tangy Dijon sauce and then slow-roasted to perfection

Lemon Ling Cod

Oven-roasted white cod with a buttery herb and lemon pepper sauce

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No to-go boxes allowed for buffet options.

DINNER BUFFET

Country-fried Steak

Crispy and savory smothered in country brown gravy and topped with green onion

Chicken Marsala

Breaded tender chicken breast simmered in a savory mushroom Marsala sauce

Teriyaki Steak

Thinly sliced flank steak marinated in a teriyaki oyster sauce, Thai chilies, sesame oil and green onions

Grilled Salmon

Finished with fresh lemon and roasted garlic aioli, served on a bed of red pepper-laced fettuccini topped with sautéed herb butter

Beef Tenderloin Bourguignon

Tenderloin topped with mushrooms, onions, and a Burgundy demi-glaze

Chicken Picatta

Chicken breast sautéed with butter cream, lemon, capers, garlic and white wine cream sauce

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LAKEFRONT DINNER BUFFETS

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No to-go boxes allowed for buffet options.

DINNER BUFFET

Halibut Olympia

Alaskan halibut finished with caramelized onions, Parmesan breading and topped with a white dill cream sauce

Blueberry Pork Tenderloin

Slow-roasted and seasoned with homemade spices, stuffed with Alaskan blueberries and topped with demi-glaze

London Broil

Our marinated flank steak is broiled to perfection, topped with onion, mushroom and Champagne demi-glaze

Blackened Copper River Sockeye

Sockeye salmon fillet in our homemade blackening spice and topped with Creole Hollandaise

Chicken A la Pierre

A tender, lean chicken breast lightly breaded then baked golden brown and topped with a white wine cream sauce, garnished with fresh tomatoes and scallions

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CARVING STATION

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

For a touch of elegance, add a carving station to your reception. The stations include a chef to carve, warm rolls and a selection of condiments. The service numbers below are estimates and will vary based on portion size.

Carving Station Fee:

No to-go boxes allowed for carving stations.

Roast Prime Rib of Beef

Serves 65 sandwiches or 35 entrées

Traditional Roasted Turkey

Serves 50 sandwiches or 25 entrées

Honey Glazed Pit Ham

Serves 50 sandwiches or 25 entrées

Roasted Beef Tenderloin

Serves 30 sandwiches or 15 entrées

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PLATED DESSERTS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | **DESSERT** | BEVERAGE | TECH

Lakefront Chocolate Mousse Premium
dark and white chocolate mousse topped
with fresh berries and tuile cookies

Bread Pudding
Classic bread pudding with whiskey cream
sauce and assorted fresh fruit

Crème Brûlée
Baked vanilla bean custard topped with
caramelized sugar

Alaskan Mixed Berry Cobbler a la Mode
Alaskan berries topped with a flaky crust and
served with Tillamook vanilla ice cream

Blueberry Cheesecake
With homemade whipped cream

Denali Sundae
Tillamook vanilla ice cream, premium light
and dark chocolate, topped with sliced
almonds, whipped cream and strawberries

Chocolate Lovin Cake
A giant mouthful of chocolate pudding
between two layers of dark and
moist chocolate drenched chocolate
cake

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DESSERT DISPLAYS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | **DESSERT** | BEVERAGE | TECH

No to-go boxes allowed for Dessert Display options.

Dessert Bites

An assortment of 100 miniature desserts featuring raspberry chocolate brownies, marbled vanilla and chocolate cheese bites, lemon blueberry jazz squares and Oreo cookies and cream dream bars

Cheesecake Pops

An assortment of 50 pops featuring chocolate tuxedo, cherry pink cashmere, toffee top hat

Assorted Mini Cheesecake Bites

Chocolate cappuccino, silk tuxedo New York vanilla, chocolate chip, lemon raspberry and amaretto almond cheesecakes all individually wrapped, includes an assortment of 50 bite- sized pieces

Chocolate Covered Strawberries

A variety of 50 chocolate covered strawberries dipped in a mix of Ghirardelli white and milk chocolate.

Bread Pudding

Sweet bread and raisins soaked in cream and vanilla, served warm with a caramel sauce drizzle

Gluten Free Mini Blueberry Cheesecakes

Mini vanilla cheesecake bites with blueberries and a crumble top

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BEVERAGE SELECTIONS

BREAKS | A LA CARTE | BREAK | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Bartender Fee • Bar Minimum • Corkage Fee (Wine only)

The bartender fee will be waived once the bar minimum is met.

No outside alcohol, other than wine, may be brought into a banquet function.

Premium Package

Four Roses bourbon, Smirnoff vodka, 50 Fathoms gin, Conciere silver rum, Dewars White Label scotch, Corazon blanco tequila, Seagrams 7 whiskey, E and J brandy, Bols amaretto liqueur, Kahlua

Super Premium Package

Jack Daniels whiskey, Absolute vodka, Tanqueray gin, Bacardi rum, Chivas scotch, Jose Cuervo tequila, Crown Royal whiskey, Christian Brothers brandy, Di Saronno amaretto

Gold Enhancements

Maker's Mark bourbon, Grey Goose vodka, Hendricks gin, Mount Gay rum, Patron Silver tequila, Jameson whiskey, Johnnie Walker Black Label scotch

House Wine (Salmon Creek)

per glass or per bottle Salmon Creek chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir and White Zinfandel

Domestic Bottled Beer

Budweiser, Bud Light, Miller Light, Coors Light, Michelob ultra,

O'Douls (non-alcoholic)

Imported and Specialty Bottled Beer

Alaskan Amber, White Husky IPA, Kolsch IPA, Husky IPA, Amsel Light, Heineken, Corona Extra, Alaskan Seltzers

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BANQUET BAR ENHANCEMENTS

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | TECH

Bartender Fee • Bar Minimum • Corkage Fee (Wine only)

The bartender fee will be waived once the bar minimum is met.

No outside alcohol, other than wine, may be brought into a banquet function.

Mimosa Bar *per person*

Salmon Creek Bubbles with an assortment of fruit juices: orange, pineapple, guava, cranberry and passion orange guava

Salmon Creek Brut

per bottle

Bollinger Special

Cuvee

per bottle

Argyle Vintage Brut

per bottle

Champagne Punch *per*

gallon

Coffee Bar

per person

Kahlua, Crème De Menthe, Bailey's, Peppermint Schnapps, Amaretto, Butter Schnapps, Cinnamon Schnapps, whipped cream, chocolate sauce, cinnamon powder



TECH

BREAKS | A LA CARTE | BREAKFAST | LUNCH | HORS D'OEUVRES | DINNER | DESSERT | BEVERAGE | **TECH**

Additional audio-visual equipment arrangements can be made with the Catering Department.

Lavaliere Lapel Clip-on Microphone

4 Channel Mixer

Polycom Speaker Phone

Shure Wireless Microphone

DVD Player with 55" Monitor

Tripod Easel

Wood Podium with Reading Light

Flip Chart, Easel, Pads and Pens

Handheld Laser Pointer

Fender Passport Pro Speakers

Phone Line Activation

Power Strip

Screen and Skirted Audio/Visual Cart
LCD Projector

Private High-Speed Wi-Fi Code

Extension Cord

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