

The Ultimate Four Season Resort



Banquet Menu



General Information

To our Customers

Thank you for considering Devil's Head Resort for your food and beverage needs. These menus are designed as guidelines to assist in the planning of your event. Our group sales staff would be happy to customize menus to meet your needs.

Guarantee

In arranging for private functions, guarantees are required for all private food and beverage functions. We require a confirmation of guaranteed attendance at least (3) business days in advance for all functions. Your bill will be based on the guaranteed numbers, plus any over and above. Meals will be prepared for 5% over the guaranteed number, although if the number of guests is over the 5% guaranteed number, substitutions will be allowed and the appropriate charges made. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

Multiple Entrée Selection

One entrée selection per meal function is standard. If more than one entrée is desired an additional fee of \$1.00 will be charged for each entrée.

Service Charge and Tax

All food and beverage prices are subject to a 17% taxable service charge and state sales tax. Service fees for bartenders, carving stations, cashiers and other additional service staff are applicable. Functions which are tax exempt must submit a copy of their exemption prior to the event.

Beverages

Devil's Head Resort is the sole alcoholic beverage licensee on the resort's premises. All alcoholic beverages to be served for the function must be dispensed only by the resort's servers and bartenders. Proper identification is required to verify a person's age. We reserve the right to refuse alcoholic beverage service if the person is either underage or the proper identification cannot be produced.

General Information

Room and Setup Fee

Function rooms are assigned according to the estimated number of guests. The resort reserves the right to assign the function rooms. A room setup fee will be charged where applicable. Any room set-up changes received less than 24 hours will be subject to reset fees.

Engineering and Audio/Visual

Special engineering requirements must be specified to our Group Sales Department at least (3) weeks prior the function date. Please check with you sales contact for additional charges.

The resort offers a selection of audio-visual equipment and services. Orders may be placed through the Group Sales Department.

Shipping and Receiving

Should you be shipping boxes for your function, they must be addressed to the sales contact handling your function and marked with the name and date of your function.

Decorations

Arrangements of floral centerpieces and special theme decorations may be made through the Group Sales Department. All decorations must meet the approval of fire code regulations and Group Sales Department. The use of confetti and streamers is prohibited.

Lost and Found

The hotel cannot be held responsible for damage or loss of articles or merchandise left in the hotel prior to or following your function.

Billing

To confirm space reserved an advanced deposit of \$200.00 per meeting room, \$50.00 per sleeping room, and/or \$50.00 per package is required. Deposits should be returned with the signed reservation contract. Advanced deposits, when required, are non refundable. Credit may only be established for functions over \$1000.00. Approved billing through our Group Sales Department are payable within 30 days. In the event billing arrangements are not made, full payment is due three working days prior to the event.

Breakfast Buffets

Continental

(Buffet minimum does not apply)

Continental Breakfast **\$6.95**
Chilled orange juice, fresh seasonal fruit and fresh baked danishes, muffins and bagels, gourmet coffee and herbal tea and milk

Deluxe Continental Breakfast **\$7.95**
Chilled orange juice, fresh seasonal fruit and fresh baked danishes, muffins and bagels, assorted cereals with milk, yogurt, granola, berries, coffee, herbal tea and milk

Executive Continental Breakfast **\$8.95**
Chilled orange juice, fresh seasonal fruit and fresh baked danishes, muffins and bagels, assorted cereals with milk, yogurt, granola, berries, applewood-smoked bacon, country link sausage, egg & cheese croissants, coffee, herbal tea and milk

Continental Breakfasts will be replenished for up to 1 ½ Hours

9th Hole Breakfast Buffet **\$10.95**
(Minimum of 25 people)

Assorted chilled juices, farm fresh scrambled eggs, country link sausage, applewood-smoked bacon, breakfast potatoes, fresh seasonal fruit, assorted breakfast pastries, gourmet coffee, herbal tea and milk

Additions

Waffles OR Pancakes with warm syrup **\$1.50**

Eggs Benedict **\$2.00**

Omelet Station **\$3.50**

- diced ham, green peppers, tomatoes, onions, pepperoni, sausage, shredded cheese

Devil's Head Champagne Brunch **\$19.95**

Glasses of iced champagne each garnished with a strawberry, made-to-order omelets, farm fresh scrambled eggs, applewood-smoked bacon, country link sausage, seasoned breakfast potatoes, fresh baked muffins and danishes, bagels with cream cheese, fresh seasonal fruit, assorted homemade salads, garden tossed salad with dressings, WI cheese and crackers, chef-carved prime rib, 4-entrees (chef's choice), and of course a tantalizing dessert display with countless choices

Plated Breakfasts

(Minimum does not apply)

All breakfast entrees include choice of juice, coffee, herbal tea or milk

- Sunrise Breakfast** **\$8.50**
Farm fresh scrambled eggs, choice of applewood-smoked bacon or country link sausage, breakfast potatoes and toast
- Biscuits and Gravy** **\$8.95**
Flakey homemade buttermilk biscuits with old fashioned sausage gravy and fresh fruit cup
- Egg Wrap** **\$8.95**
A pair of flour tortillas wrapped around farm fresh scrambled eggs and Wisconsin cheese, served with a choice of applewood-smoked bacon or country link sausage and breakfast potatoes
- Belgian Waffle** **\$8.50**
A crisp malted waffle, iron-baked to perfection accompanied with warm maple syrup and sweet cream butter, choice of applewood-smoked bacon or country link sausage
- Texas Style French Toast** **\$8.50**
Two slices of Texas toast hand dipped in our sensational batter and grilled until golden brown, choice of applewood-smoked bacon or country link sausage
- Breakfast Croissant** **\$8.50**
Farm fresh scrambled eggs, sliced hickory smoked ham, Colby jack cheese on a toasted croissant and served with fresh fruit

Beverages, Snacks and Bakery

Beverages

Gourmet Coffee	\$20.00/gal \$10.00/pot
Assorted Herbal Teas	\$1.25/bag
Iced Tea W/Lemon	\$16.00/gal
Hot Chocolate	\$20.00/gal
Milk (Skim or 2%)	\$1.00/carton
Fruit Juices (orange, grapefruit, cranberry, apple)	\$7.00/liter
Lemonade	\$16.00/gal
Hot Cider	\$18.00/gal
Fruit Punch	\$20.00/gal
Sherbet Punch	\$20.00/gal
Assorted Sodas	\$1.50/can
Bottled Water	\$2.00/each

Breakfast Bakery

Assorted Danish	\$17.00/Dz
Assorted Muffins	\$17.00/Dz
Cinnamon Rolls	\$17.00/Dz
Doughnuts	\$13.00/Dz

Snacks

Assorted Fruit Yogurts	\$1.50/each
Assorted Cold Cereals & Milk	\$1.50/serving
Nutri-Grain Bars	\$1.95/each
Granola Bars	\$1.25/each
Whole Fresh Fruit	\$1.00/each
Fresh Seasonal Fruit Salad	\$4.50/serving
Chocolate Dipped Strawberries	\$18.00/dz
Assorted Cookies	\$15.00/dz
Fudge Brownies	\$17.00/dz
Assorted Dessert Bars	\$18.00/dz
WI Cheese & Crackers	\$12.00/lb
16" Cheese Pizza	\$16.00/each
-additional toppings	\$1.50/each
Tortilla Chips & Dip	\$14.00/lb
Potato Chips & Dip	\$14.00/lb
Pretzels	\$10.00/lb
Popcorn	\$ 9.00/lb
Assorted Mixed Nuts	\$18.00/lb
Gardetto's Snack Mix	\$12.00/lb
Dry Roasted Peanuts	\$10.00/lb
Ice Cream Cookie Sandwich	\$1.95/each
Drumstick	\$1.95/each

Specialty Breaks

“Brighten up your meetings with these specialty breaks”

- Build Your Own Sundae** **\$3.50**
This delightful build your own sundae buffet is one of our favorites!
Vanilla ice cream with caramel, chocolate syrup, cherries, marshmallows, chopped assorted nuts, chopped pineapple and whip cream topping
- Half Time Break** **\$3.95**
Assorted bags of popcorn, chex mix and pretzels, assorted candy bars and cookies, assorted sodas and bottled water
- Cookie Break** **\$3.25**
Fresh baked assorted cookies, assorted sodas and milk (2% or skim)
- Coffee Break** **\$3.95**
Gourmet coffee, herbal tea with lemon and honey, coffee cake and shortbread cookies
- Siesta Break** **\$3.95**
Tortilla chips, fresh salsa, sour cream, guacamole, assorted sodas and bottled water
- Taste of Wisconsin** **\$4.95**
WI cheese & crackers, apple strudel, red delicious apples, apple juice, gourmet coffee, herbal tea with lemon and honey, milk (2% or skim)
- Waist Watchers Break** **\$6.50**
Seasonal fresh fruit, assorted granola bars, assorted muffins, assorted fruit yogurt, fresh juices, gourmet coffee, herbal tea with lemon and honey
- Survival Kit**
(Box Lunch) **\$7.50**
Freshly baked croissant sandwich with hickory ham, honey turkey, lettuce and tomato, chips, apple, chocolate chip cookie and soda

Luncheon Buffets

(Minimum of 25 ppl)

Buffets are served with coffee, lemonade, iced tea, herbal tea or milk

Light and Lively Deli Buffet

\$10.95

A selection of sliced honey turkey, hickory smoked ham and lean roast beef, sliced Wisconsin cheeses, assorted breads, two homemade soups, tossed salad and two dressings, country potato salad, sliced tomatoes, onions and lettuce and assorted cookies

Taste of Italy

\$10.95

Fresh homemade pizza, cheese tortellini, marinara sauce, alfredo sauce, tossed salad with two dressings, bread stick and assorted cookies

Mexican Fiesta

\$11.95

Chicken fajitas, seasoned beef, soft flour tortillas, taco shells, Spanish rice, tri-colored tortillas, salsa, guacamole, sour cream, lettuce, tomatoes, onions, cheese and churros

Wisconsin "Tail Gate" Cookout

\$12.95

Grilled chicken breasts, Angus burgers, bratwurst, baked beans, country potato salad, creamy cole slaw, lettuce, tomatoes, onions, pickles, sliced Wisconsin cheese, rolls and brownies

"Your Way" Lunch Buffet

\$14.95

Choice of Two Entrée's (see options below)

Herb Roasted Red Potatoes

Choice of Homemade Soup

Fresh Seasonal Vegetable

Tossed Salad and two dressings

Rolls and Butter

Fresh Seasonal Fruit Salad

Assorted Dessert Bars (chef's choice)

Entrée Options:

Dijon Chicken breaded with our special oriental bread crumbs with honey Dijon sauce

Grilled Atlantic salmon ladled with a white wine dill cream sauce

Slow Roasted Pork loin sliced to perfection with a lingonberry demi-glaze

Succulent cut of Top Sirloin with cabernet mushroom sauce

Plated Salads, Soup and Desserts

Lunch salads include fresh bread and served with coffee, lemonade, iced tea, herbal tea or milk

Chef's Salad **\$9.95**
Julienne strips of honey turkey, hickory ham, Swiss and cheddar cheese, cucumbers, grape tomatoes, radishes, hard boiled egg, garlic croutons atop mixed greens with choice of dressing

Caesar Salad **\$9.95**
Crisp romaine lettuce topped with strips of grilled chicken, grape tomatoes, garlic croutons, Caesar dressing and fresh grated parmesan cheese

Garden Salad **\$5.95**
Fresh seasonal greens, cucumbers, grape tomatoes, red onion, garlic croutons, and choice of dressing

Oriental Chicken Salad **\$9.95**
Fresh seasonal greens tossed with oriental vinaigrette and topped with strips of marinated chicken, mandarin oranges, cashews and crispy wontons

Seasonal Fruit Salad **\$9.95**
A refreshing blend of fresh fruit tossed with honey yogurt and topped with walnuts

Soups
Add \$2.00
Chicken Wild Rice
Seafood Chowder
Creamy Potato
Tomato Basil
Chicken Noodle
Beef Vegetable
Broccoli Cheese

Desserts
Add \$2.50
Berry Short Cake with whip cream
Chocolate Cobbler
Turtle Cheese Cake
New York Cheesecake
Sherbet with rolled wafer
Chocolate Mousse
Brownie Delight

Plated Lunch Sandwiches

Lunch sandwiches served with potato chips or pasta salad, fresh fruit and coffee, lemonade, iced tea, herbal tea or milk

Croissant Sandwich **\$8.95**
Freshly baked croissant stacked with hickory ham, honey turkey, provolone cheese, lettuce and tomato

Grilled Chicken Breast Supreme **\$8.95**
Grilled marinated chicken breast, provolone cheese, hickory bacon and a barbecued mayonnaise sauce on a Kaiser roll

Rueben Sandwich **\$8.95**
Lean slices of corn beef topped with sauerkraut and Swiss cheese placed on a toasted marble rye served with Thousand Island dressing

Philly Steak & Cheese Sandwich **\$10.95**
Thinly sliced prime rib, topped with melted Swiss cheese, sautéed onions, and peppers on a sourdough hoagie served with a side of Au Jus.

Hot Lunch Entrees

Lunch entrees served with tossed salad with two dressings, rolls and butter, and coffee, lemonade, iced tea, herbal tea or milk

Dijon Chicken **\$9.95**
A boneless chicken breast breaded with our special oriental bread crumbs and baked to perfection then served with honey Dijon sauce, wild rice pilaf and a fresh seasonal vegetable

Amaretto Chicken **\$9.95**
Lightly seasoned chicken breast sautéed and topped with amaretto peach sauce, served with wild rice pilaf and a fresh seasonal vegetable

Turkey Marco Polo **\$9.95**
Thinly sliced roasted turkey rolled with steamed broccoli topped with smoked cheddar cheese sauce over a bed of wild rice

London Broil **\$10.95**
Grilled marinated flank steak thinly sliced with a bourbon mushroom sauce, served with red bliss garlic mashed potatoes and a fresh seasonal vegetable

Shrimp Alfredo **\$10.95**
Sautéed gulf shrimp incorporated into a garlic cream sauce on a bed of linguini pasta

Roasted Pork Loin **\$10.95**
Tender slices of roast pork thinly sliced with a lingonberry demi-glaze, served with red bliss garlic mashed potatoes and a fresh seasonal vegetable

Meat or Meatless Lasagna **\$9.95**
Topped with fresh marinara or alfredo sauce

Plated Dinners

All dinner entrees include choice of tossed or Caesar salad, fresh seasonal vegetables, one starch, rolls and butter, and gourmet coffee, lemonade, iced tea, herbal tea or milk

Chicken Marsala \$18.95
Sautéed breast of chicken with wild mushrooms, shallots and Marsala Wine sauce

Herb Crusted Airline Breast \$18.95
8oz airline breast marinated with freshly chopped tarragon, rosemary and thyme herbs and baked to perfection

Chicken Cordon Bleu \$18.95
Stuffed breast of chicken with hickory smoked ham, gruyere cheese topped with a chicken veloute sauce

Creamy Chicken Penne \$18.95
Penne pasta, julienne strips of grilled chicken, wild mushrooms, sun-dried tomatoes and scallions tossed with garlic cream sauce

Roasted Turkey Dinner \$18.95
Oven roasted sliced turkey, whipped potatoes with home-style gravy, sage dressing, fresh seasonal vegetables and cranberry sauce

New York Strip \$25.95
USDA Choice strip loin grilled to medium rare temperature, served with sautéed mushrooms and onions and topped with maitre d' butter

Prime Rib \$23.95
12 Oz choice cut of our slow roasted Angus prime rib with au jus and horseradish cream

Roast Beef \$19.95
Oven roasted top round complimented with our merlot mushroom sauce

Plated Dinners

All dinner entrees include choice of tossed or Caesar salad, fresh seasonal vegetable, one starch, rolls and butter, gourmet coffee, lemonade, iced tea, herbal tea or milk

Roasted Loin of Pork **\$18.95**
Tender slow roasted pork loin sliced and served with Vidalia sweet onion gravy

Center-cut Pork Chop **\$18.95**
Cowboy cut pork chop broiled to perfection served with apple-jack brandy sauce
Chef recommends: red bliss garlic mashed potatoes for starch selection

Honey Glazed Salmon **\$19.95**
Baked Atlantic salmon glazed with orange blossom honey butter glaze

Fresh Water Tilapia **\$19.95**
Broiled filet of fresh tilapia topped with a tarragon Buerre Blanc
Chef recommends: Mediterranean cous cous pilaf for starch selection

Seafood Penne Alfredo **\$21.95**
Penne pasta, fresh Gulf shrimp, scallops, jumbo lump crab, asparagus spears, sun-dried tomatoes, tossed with Alfredo sauce with a hint of nutmeg

Roasted Vegetable Tortellini **\$17.95**
Roasted seasonal vegetables tossed with our tri-colored tortellini and white wine garlic cream sauce

Stuffed Portabella Mushroom **\$17.95**
Balsamic and rosemary marinated portabella mushroom cap filled with wild rice stuffing and oven roasted to perfection

Tenderloin Combo Plate **\$26.95**
Petite filet of Tenderloin with béarnaise sauce and choice of 4oz honey glazed salmon or 3 jumbo Gulf shrimp

Classic Dinner Buffet

Entrée Selections

Chef Carved Prime Rib (add \$2.00 Per Person)

Chef Carved Hickory Smoked Ham

Chef Carved Sliced inside Round of Beef with Mushroom demi-glaze

Chef Carved Slow Roasted Pork Loin with Lingonberry demi-glaze

Hickory Smoked BBQ Pork Ribs

Cabernet Beef Tips

North Atlantic Lemon Butter Cod

Atlantic Salmon with an Orange Blossom Honey Glaze

Oven Roasted Sliced Turkey Breast

Creamy Chicken Penne

Seafood Penne Alfredo

½ Herb Butter Baked Chicken

Sautéed Chicken Breast with Marsala Sauce

Four Cheese or Meat Lasagna

Choose two salads

Tossed salad with two dressings

Fresh Seasonal Fruit Salad

Pasta Salad

Oriental Salad

Creamy Cole Slaw

Country Potato Salad

Tomato and Cucumber Vinaigrette

Anti Pasta Salad

Carrot Raisin Salad

Tortellini Pasta Salad

Watermelon Red Onion Salad

with Raspberry Vinaigrette

Choose any three vegetables or Starches

Pesto Au Gratin Potatoes

Red Bliss Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Penne Pasta

Wild Rice Pilaf

Twice Baked Potatoes (Add \$1.00)

Maple Glazed Carrots

Green and Yellow Beans with Carrots

Buttered Corn

Buttered Broccoli

Pea Pods, Mushrooms, Onions & Red Peppers

Buffet served with rolls and butter, coffee, lemonade, Iced Tea, Herbal Tea or Milk

With two entrée selection \$20.95

With three entrée selection \$21.95

Devil's Head Rotisserie Buffets

(Minimum 25 people)

Our rotisserie buffets consist of only the finest meats that are stuffed with fresh garlic and onions, rubbed with our special barbecue seasoning, and then slow pit roasted over hickory charcoal.

Rotisserie Chicken	\$19.95
Rotisserie Ribeye	\$23.95
Rotisserie Beef Roast	\$19.95
Rotisserie Boneless Turkey	\$19.95
Rotisserie Porkloin	\$19.95
Additional Meats	\$1.50
Rotisserie Whole Pig	\$23.95
Hickory Smoked St. Louis Style BBQ Pork Ribs	\$19.95

All rotisserie buffets are served with herb roasted red potatoes, corn-on-the-cob, baked beans, three salads, rolls and butter, assorted desserts (chef's choice) and gourmet coffee, lemonade, iced tea, herbal tea or milk

Hot Hors d'oeuvres

All hot hors d'oeuvres are priced per 50 pieces

Beef and Mushroom Brochettes	\$95.00
- Beef tenderloin chunks and delicious garden-fresh mushrooms marinated in a red wine sauce	
Bacon wrapped water chestnuts	\$95.00
- Savory whole water chestnuts lightly coated in tasty bread crumbs then wrapped in lean dry cured bacon	
Beef Hibachi	\$95.00
- Tasty chunks of red and yellow peppers, chopped green onion and Monterey Jack cheese all wrapped in a soy seasoned roll of steak	
Barbecued Meatballs	\$35.00
- Cocktail size meatballs in a sweet barbecue sauce	
Swedish Meatballs	\$35.00
- Cocktail size meatballs in a savory mushroom cream sauce	
Barbecued Chicken Wings	\$40.00
- With sweet baby Ray's barbecue sauce and served with bleu cheese & celery	
Hot & Spicy Buffalo Wings	\$50.00
- Served with bleu cheese and celery	
Italian Chicken Skewers	\$85.00
-Skewered chicken tenderloins marinated in a creamy Italian dressing	
Smoked Chicken Quesadillas	\$95.00
-Shredded chicken, Wisconsin cheeses, spicy jalapeno peppers, assorted fresh peppers wrapped in a tortilla	
Chicken & Pineapple Brochettes	\$85.00
-Skinless, Boneless Chicken and juicy chunks of pineapple in a sweet and sour sauce.	
Crab Stuffed Mushrooms	\$95.00
-Bite size mushroom caps filled with snow crabmeat, celery, bell peppers, onions, zesty parmesan cheese and delicately seasoned bread crumbs	
Crab Rangoon	\$95.00
-Succulent morsels of snow white crab meat, cream cheese and tantalizing spices in a crisp spring roll wrapper.	

Carving Stations and Cold Hors d'oeuvres

Slow Roasted Angus Prime Rib (Serves approximately 40-50 people) Served with horseradish cream, mayonnaise, dollar rolls	\$250
Roasted Pork Loin (Serves approximately 40-50 people) Served honey Dijon mustard and mayonnaise, dollar rolls	\$150
Oven Roasted Breast of Turkey (Serves approximately 30-40 people) Served with cranberry sauce and mayonnaise, dollar rolls	\$150
Honey Glazed Ham (Serves approximately 30-40 people) Served with honey Dijon mustard and mayonnaise, dollar rolls	\$150

Cold Hors d'oeuvres

Cold hors d'oeuvres are priced per 50 pieces unless otherwise noted

Gulf Shrimp and Snow Crab Cocktail Claw Served with lemon cocktail sauce	\$140
Bavarian Cream Puffs	\$30
Assorted Canapés	\$95
Spinach Dip with Pita Chips	\$16.00/Lb
Crudite Display (cheese, fruit, vegetables)	\$4.50/per person
WI Cheese & Sausage Tray Served with assorted crackers	\$35.00 (Small -25 people) \$60.00 (Large – 50 people)
Fresh Vegetable and dip Tray	\$25.00 (Small – 25 people) \$50.00 (Large – 50 people)
Fresh Seasonal Fruit Tray	\$50.00 (Small – 25 people) \$85.00 (Large – 50 people)

Sweet Indulgence

Dessert Selections \$4.50

Berry Short Cake with whip cream

- Buttery shortcake with fresh berries and topped with whip cream

Chocolate Cobbler

- Hershey syrup blended with a rich brownie batter creating a chocolate oasis beyond belief

Turtle Cheese Cake

- A decadent caramel cheesecake oozing with caramel, chocolate ganache, and pecans.

New York Cheese Cake

- Made with the finest ingredients and topped with your choice of cherries, strawberries or chocolate

Praline Crepe

- French vanilla ice cream wrapped in a crepe and topped with pecan praline sauce and cinnamon whip cream

Passion Fruit Crepe

- Passion fruit ice cream wrapped in a crepe and topped with mango coulis syrup with whip cream

Sweet Streets Dessert Bars

- A delightful combination of caramel toffee, cookie & cream, hazelnut and fudge bars

Tiramisu

- A luxurious dessert with layers of imported mascarpone and ladyfingers soaked in espresso

Beverage Service

We would like to offer you options in creating the perfect social hour to accommodate your functions needs.

\$300.00 minimum on all bars and a \$75.00 bar setup fee applies

Host Bar

You may choose a host bar where you purchase individual drinks or purchase liqueur you have chosen and includes appropriate garnishes, ice and mixes. The total bill is subject to a 17% service charge.

Cash Bar

Guests purchase drinks at their expense. Drink prices are based on house or premium brands. All cash bars are subject to a bartender service charge based on the total number of people in your group.

** Please ask your catering coordinator about a combination Host/Cash Bar.*

By the Drink

High Ball.....	\$4.00	Cocktail.....	\$5.00	Blender.....	\$5.50
Call Highball.....	\$4.50	Call Cocktail.....	\$5.50	Cordial.....	\$6.00
Premium Highball.....	\$5.00	Premium Cocktail.....	\$6.00	Specialty Drink.....	\$6.00

Wine & Champagne selections

Add a note of gracious entertaining. A fine selection of domestic and imported wines is available on our wine list.

House Wines

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel
Per Glass..... \$4.00 Per Liter..... \$19.00

House Champagne

Per Bottle..... \$16.00

Specialties

Domestic Half Barrel Kegs.....	\$225.00
Premium Half Barrel Kegs.....	\$245.00
Imported/Micro Half Barrel Kegs....	\$300.00
Fruit Punch (per gallon).....	\$20.00
Sherbet Punch (per gallon).....	\$20.00

Audio Visual

(Prices are per Day)

Projectors

Overhead Projector	\$30.00
Overhead Projector Cart	\$20.00
Slide Projector	\$30.00
Slide Projector Cart	\$20.00

Video

VCR	\$50.00
TV/VCR Combo	\$100.00
DVD Player	\$50.00

Audio

Handheld Microphones	\$40.00
Wireless Microphones	\$50.00
Speaker Phone	\$40.00

Accessories

Podium	\$30.00
Flipchart W/Markers	\$25.00
Whiteboard	\$25.00
Laser Pointer	\$40.00
3' x 3' Riser	\$20.00

Note: We have a limited supply of audio-visual equipment. If all equipment is in use, we can rent what you need. In this case, your cost would be higher than listed above.

Notes

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