



**Hilton
Garden Inn®**
South Padre Island



EVENTS PRICING GUIDE

Hilton Garden Inn | 7010 Padre Blvd. | South Padre Island, Texas

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CATERING PRICING GUIDE

From the Great American Grill Restaurant and Bar

BREAKFAST BUFFETS

Executive Breakfast Buffet

Fresh Orange, Apple, Cranberry Juices, and Tomato Juices
Sliced Seasonal Fresh Fruit
Scrambled Eggs, Country Bacon and Link Sausage
Seasoned Diced Red Potatoes, Biscuits and Country Gravy
Assorted Baked Goods, Fruit Preserves and Butter
Freshly Brewed Coffee and Decaffeinated Coffee
\$14.99 per person*

Southwestern Breakfast Buffet

Fresh Orange, Apple, Cranberry Juices, and Tomato Juices
Scrambled Eggs Supreme with Green Peppers, Onions, and Cheddar Cheese
With Sausage and Crisp Bacon
Seasoned Diced Potatoes
Assorted Baked Goods, Fruit Preserves and Butter
Freshly Brewed Coffee and Decaffeinated Coffee
\$15.99 per person*

Continental Breakfast Buffet

Fresh Orange, Apple, Cranberry Juices, and Tomato Juices
Sliced Seasonal Fresh Fruit
Assorted Whole Grain Cereals with Low-Fat or Skim Milk
Assorted Flavored Yogurts
Served with English Muffins
Freshly Brewed Coffee and Decaffeinated Coffee
\$10.99 per person*

BREAKFAST DELIGHTS

Breakfast Buffets are also available plated. Add \$1.00 per person for plated breakfast.

LITE BREAKFAST

Assorted Muffins and Pastries served with Orange, Apple and Grape juice, freshly brewed Regular and Decaffeinated Coffee, and a variety of Hot Tea

\$8.99 per person*

ENERGY BOOSTER

Fresh fruit, Granola bars, Muffins, Orange and Grape juice, freshly brewed Regular and Decaffeinated Coffee, and a variety of Hot Tea

\$8.99 per person*

ISLAND FAVORITE

A variety of Fruit Yogurts, Fresh Fruit, Bagels with Cream Cheese, chilled Fruit Juice, freshly brewed Regular and Decaffeinated Coffee and a variety of Hot Tea

\$8.99 per person*

SPECIALTY BREAKS

Pastry Shops

Freshly Baked Selection of Fruit Turnovers, Muffins, Danish, Fruit Breads
Served with Fruit Preserves & Butter
Coffee, Decaffeinated Coffee & Hot Tea, Assorted Chilled Fruit Juices
\$9.00* per person

Fresh Continental

Freshly Baked Selection of Fruit Turnovers, Muffins, Danish, Fruit Breads
Served with Fruit Preserves & Butter
Sliced Seasonal Fruit
Coffee, Decaffeinated Coffee & Hot Tea, Assorted Chilled Fruit Juices
\$11.00* per person

Beverage Break

Freshly Brewed Coffee
Decaffeinated Coffee, Herbal Teas
Natural Juices, Sparkling Waters and Assorted Soft Drinks
\$5.50* per person

Cookie Monster Assortment

An Array of Cookies, Freshly Brewed Coffee, Decaffeinated Coffee
White and Chocolate Milk and Assorted Soft Drinks
\$8.00* per person

Carnival

Large Soft Pretzels, Mini Corn Dogs, Popcorn & Cracker Jacks
Assorted Soft Drinks
\$8.50* per person

Energy Break

Power Bars, Granola Bars, Low Fat Yogurt
Energy Drink & Spring Water
\$11.50* per person

Chocoholic

Chocolate Fondue with Fresh Fruit, Double Fudge Brownies, Mini Candy Bars

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Chocolate Covered Peanuts, Chocolate Chip Cookies, Freshly Brewed Coffee, Decaffeinated Coffee,
White and Chocolate Milk and Assorted Soft Drinks
\$8.50* per person

SPECIALTY BREAKS (CONTINUED)

Health Break

Seasonal Fresh Fruit, Freshly Baked Muffins, A Variety of individual Yogurts and Toppings
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Natural juices, Sparkling Waters and Milk
\$8.50* per person

Donut Shop

Assortment of Fresh Donuts Served with Coffee or Milk
\$5.50* per person

LIGHT LUCHEONS

All Entrees Served with Rolls & Butter

Freshly Brewed Regular and Decaffeinated Coffee and Tea and a Dessert

Chicken Mandarin

Chicken Salad with Cashews, Strawberries & Mandarin Oranges
Served on a Bed of Field Greens with a Raspberry Vinaigrette Dressing
\$13.00 per person*

California Fruit Plate

Sliced Seasonal Fruit, Cottage Cheese and Served with a Warm Muffin
\$12.50 per person*

Grilled Caesar Wrap

Grilled Chicken, Romaine Lettuce, Vine Ripened Tomatoes
With Creamy Caesar Dressing Wrapped in an Herbed Tortilla
Served with Pasta Salad
\$14.00 per person*

Club House Sandwich

Smoked Sliced Turkey, Smokey Bacon, Swiss Cheese
Lettuce, Tomato, Onion on Sourdough Bread with Mayo
Served Potato Chips and a Pickle Spear
\$14.00 per person*

Mile High Sandwich

Turkey, Ham, Roast Beef, Swiss & Cheddar Cheese
Lettuce & Tomato on a Giant Croissant
Served with Pasta Salad and a Pickle Spear
\$14.00 per person*

Boxed Lunch

Turkey, Ham, or Roast Beef with Swiss, Cheddar or American Cheese
Lettuce, Tomato on a Whole Wheat Hoagie with Mayo & Mustard Packets
Served with Potato Chips, Whole Fresh Fruit, Giant Cookie and a Pickle Spear
\$15.00 per person*

LIGHT LUCHEONS (CONTINUED)

Cobb Salad

A Bed of Fresh Greens, Piled High with Diced Ham, Turkey, Tomatoes,
Bleu Cheese Crumbles, Black Olives, Cucumbers, and Boiled Eggs
Served with Ranch Dressing
\$14.00 per person*

LUNCH BUFFETS

All Lunch Buffets are served with Iced Tea, Freshly Brewed regular
and decaffeinated Coffee and a selection of hot Tea

Lunch buffets are available as a plated lunch. Add \$1.00 per person for plated lunch.

The Three Amigos

A variety of three delicious wraps – Turkey, Ham, Roast Beef & Vegetarian
Served with tossed house salad with dressing, assorted bags of Chips
And fresh-baked Cookies or Brownies
\$14.99 per person*

Chicken Magnolia

Tender grilled Chicken Breast with Roasted Red Bell Pepper Cream sauce,
Mixed Green Salad, served with Rice Pilaf, Chef's selections of Vegetables,
Warm Rolls and fresh-baked Brownies
\$16.99 per person*

Pasta Primavera

Penne Pasta tossed with fresh broccoli, mushrooms, cauliflower.
And shredded carrots in a light herb-infused lemon garlic sauce served
With choice of Caesar or House Salad and Garlic Breadsticks
\$14.99 per person*

Caribbean Buffet

Mahi Mahi with Tequila Lime Butter
Served with Caribbean Rice, Grilled Vegetables
With choice of Caesar or House Salad and Garlic Breadsticks
\$18.99 per person*

LUNCH BUFFETS (CONTINUED)

Mexican Fiesta

Seasoned Beef or Grilled Chicken Fajitas
Served with Warm Flour Tortillas, Shredded Cheese and Pico de Gallo
and Spanish Rice, Refried Beans, or Tortilla Chips
Add \$1.00/per person for guacamole
\$15.99 per person*

BUFFET DINNER RECEPTION

Your Choice of Three Salads

Wild Filed Mixed Green Salad with Choice of Dressings,
Classic Caesar Salad with Shaved Parmesan and House Croutons,
Spinach Salad with red Onion, Candied Walnuts and Strawberry Slices,
Macaroni Salad

Your Choice of Two Entrees

Sliced Smoked Turkey, Baked Ham & Roast Beef
Smoked Sliced Brisket with Pickles Onions and Jalapenos
Breast of Chicken and Chardonnay Cream
Mediterranean Pork Tenderloin with Jamaican Relish
Double Cut Pork Chop
Pork Tenderloin Chasseur
Grilled Beef and Chicken Fajitas Served Grilled Onions & Peppers
Lemon Pepper Tilapia
Blackened Salmon Medallions with Sereno Cream and Fruit Pico d'Gallo
Shrimp Scampi

All Buffets Served with Appropriate Starches & Vegetables
Fresh Baked Bread and Whipped Butter
Coffee and Tea Service

\$30.00 per person*

DINNER ENTREES

All Dinner Entrees are served with your choice of Mixed Greens Salad or Caesar Salad,
Freshly brewed regular and decaffeinated coffee, a selection of hot tea and desserts

Little Red Riding Hood

Delicious tender Pork Chops served with Mashed Red Potatoes and Green Beans Almandine,
Warm Rolls and Butter and your Choice Salad.

Choice of Three-Layer Chocolate Cake, New York style Cheesecake

\$19.99 per person*

The Old Man & The Sea

Baked Flounder with a Lemon Dill Butter Sauce served with Rice Pilaf and Vegetable Medley

Warm Rolls and Butter and your Choice of Salad

Choice of New York style Cheesecake

\$25.99 per person*

Chicken Delight

Baked Chicken Breast lightly covered with a Marsala Mushroom Sauce

Served with Chef's selection of Vegetables, Rice Pilaf

Warm Rolls and Butter and your Choice of Salad

Choice of Three-Layer Chocolate Cake, New York style Cheesecake

\$22.99 per person*

Primetime Special

Sirloin Steak and Grilled Shrimp cooked to perfection accompanied by

Roasted Red Potatoes and Chef's selection of Vegetables

Warm Rolls and Butter and your Choice of Salad

Choice of Three-Layer Chocolate Cake, New Your Style Cheesecake or Apple Pie

\$27.99 per person*

Filet Mignon

Tender Filet Mignon, Chef's selection of accompaniments

Warm Rolls and Butter and your Choice of Mixed Greens or Caesar Salad

Choice of New York style Cheesecake or Three-Layer Chocolate Cake

\$33.00 per person*

DINNER ENTREES (CONTINUED)

Fried Shrimp

Fried Shrimp served with Rice Pilaf and Vegetable Medley
Warm Rolls and Butter and your Choice of Salad
Choice of New York style Cheesecake

LUNCH & DINNER DESSERTS

Deep Dish Apple Pie with Carmel Sauce

Black Forest Cake

Chocolate Layered Torte

Italian Crème Cake

Cheesecake with Fresh Berries

White Chocolate Pie

German Chocolate Cake

Carrot Cake

Bananas Foster

Bread Pudding

Tiramisu

Pineapple upside down cake

Banana Rum Cake

REFRESHMENTS

Selection of Assorted Hot Teas can be added to any option for \$1.00 per person

Afternoon Delight

Freshly baked cookies and brownies, variety of nuts, and seasonal fruit

Bottled water, freshly brewed regular and decaffeinated coffee

\$9.99* per person

Coffee Break

Freshly baked cookies, regular and decaffeinated coffee

And a selection of hot teas

\$6.99* per person

Health Nut

Assorted Granola Bars, sliced fresh fruit and assorted juices

\$7.99* per person

Recess Time

Tray of assorted Cheeses and Vegetable Crudités

Served with Crackers and Dill Ranch Dip

Add assorted Seasonal Fruit Tray for \$2.99* person

\$9.99* per person

The Twist

Warm soft pretzels with a variety of dipping sauces

Served with your favorite sodas

And freshly brewed regular and decaffeinated coffee

\$9.99* per person



WEDDING CHAMPAIGNE BRUNCH

(Minimum of 50 Guests, if less than minimum add \$5.00 per person)

Assorted Fruit Juices
Fruit Yogurt
Display of Fresh Seasonal Fruits & Berries
Fresh Seasonal Vegetable Crudités
Yogurt & Herbed Dip
Pasta Primavera with Tomato & Parmesan Sauce
Texas Size Salad Bar, with Selection of Dressings
Fresh Spinach Salad
Scrambled Eggs
Crisp Bacon & Link Sausage
Breakfast Potatoes
Fresh Waffles with Assorted Toppings
Cheese Blintzes with Raspberry Sauce
Grilled Chicken Breast with Roasted Pepper Coulis
Sirloin Medallions with Mushroom Demi Glaze
Fresh Pastries
Champagne for All Your Guests
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$25.00 per person

HORS D' OEUVRES

(100 places per order)

COLD

Deviled Eggs Garnished with Black Olives

\$185.00

Chocolate Dipped Strawberries

\$180.00

Cucumber Wheels with Shrimp

\$200.00

Elegant Finger Sandwiches

\$160.00

Duck Liver Plate with Sliced Baguette

\$240.00

Salmon Baguettes with Cream Cheese

\$210.00

Mini Crab Cakes with Mustard & Cock5tail Sauce

\$290.00

Smoked Salmon with Chevre & Dill

\$210.00

HORS D' OEUVRES (CONTINUED)

(100 places per order)

HOT

Mini Beef Tenderloin Kabobs with Roasted Pineapple-Serrano Glaze

\$290.00

Shrimp Kabobs with Pineapple & Roasted Poland Glaze

\$290.00

Spanakopita

\$210.00

Mini Quiohe

\$210.00

Oysters Rockefeller

\$250.00

Mini Assortment of Pizzas

\$195.00

Eggs Rolls

\$210.00

Crab Stuffed Mushroom Caps

\$235.00

Beef, Chicken or Pork Satay

\$210.00

Shrimp Scampi

\$300.00

Armadillo Eggs

\$190.00

Seafood Flautas

\$220.00

Coconut Fried Shrimp

\$220.00

Scallops Wrapped in Smoked Bacon

\$240.00

Crab Quesadillas with Asadero Cheese _

\$250.00

Beef Wellington

\$300.00

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DINNER APPETIZERS

(Minimum of 30 guests, If less than minimum add \$5.00 per person)

APPETIZERS

Beef & Chicken Satay with Oriental Peanut Sauce

\$8.00 per person

Matamoras Crab Cake with Poblano-Cilantro Aioli

\$8.00 per person

Gulf Shrimp served on Radicchio Bed with Cocktail Sauce

\$9.00 per person

Scallop & Shrimp Strudel with Wild Mushroom on Newberg Pepper Sauce

\$9.00 per person A

SALADS

Choice of One

Crisp Romaine Caesar Salad and Garlic Croutons with Parmesan Cheese

Mixed Field Greene, Spicy Chili Dusted Pecan and Feta Cheese with Champagne Vinaigrette

Spinach Leaves, Mushrooms, Chopped Eggs & Julienne Peppers with Bacon Dressing

THEMED DINNER BUFFETS

Minimum of 40 people

Inquire About Our Props and Decorations to match the Following Themes

Chuck Wagon Cookout

(Select any three entrees)

Hickory Smoked Breast of Chicken

Barbecue Brisket of Beef

Country Gilled Pork Ribs

Whipped Potatoes, Country Gravy

Ranch Style Beans, Corn on the Cob

Corn Muffins, Fresh Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$28.00 per person*

El Rancho Grande

Garden Salad, Cucumber Salad with Tomato and Cilantro

Chef's Famous Chili, Cheese Enchiladas

Chicken Chimichangas, Served with Salsa, Guacamole, Sour Cream & Shredded Cheese

Refried Beans, Mexican Rice

Key Lime Pie and Country Deep Dish Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$25.00 per person*

Taste of Italy

Antipasto Salad, Caesar Salad, Pasta Primavera

Stuffed Manicotti, Marinara Sauce, Penna Pasta with Creamy Alfredo Sauce

Chicken Picatta, Roasted Sliced Pork Loin with Cranberry Pepper Relish

Fresh Zucchini and Yellow Squash Provençal, Garlic Bread Sticks

Tiramisu and Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$25.00 per person

THEMED DINNER BUFFETS (CONTINUED)

Hawaiian Buffet

Ambrosia Salad, Tropical Fruit Display
Broccoli Slaw, Pineapple Tree with Fruit and Cheese Kabobs
Fresh Baked Mahi Mahi, Chicken Waikiki
Pineapple Beef Tips
Coconut Rice, Peas and Carrots
Coconut Cake, Pineapple Upside Down Cake
Double layer Chocolate Cake
\$29.00 per person*

Mexican Fajita Buffet

Tossed Garden Salad with a Ranch Style Salsa Dressing and Tomato Vinaigrette
Seasoned Beef and Chicken Fajitas
With Sautéed Green Peppers and Onions
Served with Shredded Lettuce, Cheddar Cheese, Sour Cream and Guacamole
Cheese, Beef or Chicken Enchiladas
Chicken Tortilla Soup with Fried Chips
Refried Beans and Fiesta Rice
Chef's Assorted of Desserts (will try to make a Mexican flan with caramel sauce to add to selection)
Sugar free selection will be fruit cup
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$22.00 per person*

ENTREES

All entrees Include: Choice of Salad (Please see previous page for choices)

Chef's: Choice of the Fresh Garden Vegetables

Potatoes or Rice - Freshly Baked Dinner Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

CHICKEN

Grilled Breast of Chicken in Chardonnay Beurre Blanc with
Hearts of Palms, Mushrooms & Mixed Pepper Polenta

\$25.00 per person

Basil Marinated Breast of Chicken with Artichoke Hearts, Kalemate Ragout,
Tomato & Penne Paste

\$25.00 per person

Grilled Breast of Chicken on Roasted Red Pepper & Shrimp Relish served
With Ancho Chili Glaze

\$24.00 per person l

BEEF

Garlic Roasted Shlrloln Strip Au Jus

Served with Garlic-Basil Mashed Potatoes & Caramelized Shallote

\$31.00 per person .

Five Spices Tenderloin of Beef

With Black Bean & Sweet Corn Rellsh with Rich Demi Glaze Balsamic Reduction

\$32.00 per person

Blackened Prime Rib of Beef

With Peppercorn Sauce

\$33.00 per person

ENTREES (CONTINUED)

SEAFOOD

Grilled Tuna Loin Steak
With Jerk Seasoning & Avocado Butter Sauce
\$27.00 per person

Pan Seered Gull Snapper Filet
with Crawfish and Crab Creole Sauce
\$30.00 per person

Filet of Salmon with Crab Spread
Wrapped in Romaine Cilantro Beurre Blanc
\$31.00 per person

PORK

Thick Cut Pork Loin Marinated in Valley Citrus Fruits
Sewed with Dried Cherry Marsala Reduction
\$25.00 per person

Roasted Pork Loin Medallion with Apricot-Amaretto Glaze
8. Sun Dried Apricot Pico da Gallo
\$26.00 per person



DINNER DUETS

(Minimum of 30 guests, It less than minimum add \$5.00 per person)

All Dinner Duets Include Choice of Salad (Please see above choices), Chef: Choice of Fresh Garden Vegetables. Potatoes or Rice, Freshly Baked Dinner Rolls & Butter Freshly Brewed Coffee. Decaffeinated Coffee & Tea

Chicken Breast with Wild Mushroom Sauce Sr Pork Medallion with Orange Cilantro Glaze
\$30.00 per person

Grilled Fillet of Beef & Maryland Style Crab Cakes
\$34.00 per person

Grilled Filet of Beef & Grilled Breast of Chicken with Bourbon Demi Glaze
\$33.00 per person

Seared Petit Filet Mignon with Grilled Salmon, Roasted Mixed Peppers
 served with a Papaya-Lime Sauce
\$36.00 per person

Beef Tenderloin Medallions with Lobster Ravioli & Champagne Chive Beurre Blanc
\$37.00 per person

Padre'e Surf & Turf
 Two Crab Meat Stuffed Shrimp
 And
 Grilled Filet of Beef with Blackened Tomato Coulis
\$37.00 per person

DINNER BUFFETS

The Continental Dinner Buffet

(Minimum of 75 guests, If less than minimum add \$5.00 per person)

Salad Buffet

Field Greens, Cherry Tomatoes, Kalamata Olives, Soft Ripened Cheese.
Green Olives, Mushrooms, Cucumbers, Spanish Onions, Peppercorn Vinaigrette

Artichoke & Portabella Salad

Tomato, Mozzarella & Basil Salad

Vegetable Crudités with Herb Dip

Pan Seared Snapper with Leek-Tomato Broth & Roasted Garlic

Grilled Breast of Chicken on a Ragout of Mushroom, Roma Tomatoes & Orzo

Seared Pork Loin with Port Wine & Dried Apricot Reduction

Vegetable Medley & Ratatouille

Freshly Brewed Coffee, Decaffeinated and Tea

\$31.00 per person

ITALIAN DINNER BUFFET

(Minimum of 75 guests, if less than minimum add \$5.00 per person)

Caesar Salad with Herbed Garlic Croutons with Aged Parmesan & Homemade Dressing

Traditional Antipasto Platter

Prosciutto with Melon

Adriatic Shrimp with Penne Pasta &

Steamed Mussels in Parsley Butter

Eggplant Parmigiana

Grilled Chicken Breast in Basil Cream

Oven Roasted Mediterranean Vegetables in Balsamic Vinaigrette

Beef Lasagna

Freshly Brewed Coffee, Decaffeinated and Tea

\$30.00 per person



SOUTH TEXAS LUAU DINNER BUFFET

(Minimum of 75 guests, if less than minimum add \$5.00 per person)

Fresh Mixed Green

Cherry Tomatoes, Cucumbers, Spanish Olives,
Alfalfa Sprouts, Chick Peas, Carrots, Jack Cheese
Peppercorn Vinaigrette Dressing

Port Isabel Potato Salad with Crabmeat

Spinach Salad with Shredded Pork & Papaya with Lime Dressing

Tropical Fresh Fruit Display

Jerked Chicken in Papaya Barbeque Sauce

Caribbean Seared Sliced Pork Loin & Fresh Fruit Chutney

Gulf Jumbo Shrimp & Scallops in Coconut Milk

Plantain & Sweet Potato Casserole

Coconut & Black Bean Rice

Freshly Brewed Coffee, Decaffeinated and Tea

\$32 .00 per person



BEVERAGE PRICING GUIDE

From the Pavilion Lounge

BANQUET BEVERAGE PRICES

Beverage	Hosted Bar/Cash Bar
House Brands	6.00
Call Brands	6.50
Premium Brands	7.00
Cordials	7.50
House wine by the Glass	5.00
Domestic Beer	3.50
Imported Beers	4.00
Margaritas	6.00
 Beer Kegs 	
Domestic Beer	\$300.00
(serves approx. 180-200, 12 oz. glasses)	

Specialty Punches	Per Gallon
Tropical Rum Punch	\$60.00
Margarita Punch	\$60.00
South Padre Sunset Punch	\$60.00
Mimosa Punch	\$60.00
Champagne or Wine Punch	\$55.00
Non-Alcoholic punch	\$40.00

Non Alcoholic Beverages

Soft Drinks	\$3.00
Bottled Water	\$3.00
Fruit Juices	\$3.00

House Brands	Call Brands	Premium Brands
Gordon's	Gin Beefeater	Gin Bombay
Jim Beam	Bourbon Gentlemen	Bourbon J.D.
Dewars-Scotch J&B	Scotch J.W.	Red Scotch
Smirnoff	Vodka Absolute	Vodka Stoli
Canadian Mist	Whiskey Seagram 7	Blended Whiskey Crown Royal
Bacardi Light	Rum Bacardi Anejo	Rum Bacardi 1873
Sauza Gold	Tequila Cuervo Gold	Tequila Cuervo 1800

Cordials

Bailey's Kahlua Grand Marnier

B&B Frangelico Benedictine

Chambord Drambuie Sambuca

Amaretto Di Serrano Campari Cointreau

Beer

Domestic

Imported

Miller Lite

Dos Equis Amber

Miller Genuine Draft

Dos Equis Lager

Budweiser

Shiner Bock

Bud Light

Heineken

Coors Light

Corona



In-Room Hospitality Bar Set Up

A Self Service Bar can be set up in your guest room or suite and maintained by our staff. Glasses, Ice, Garnishes, Mixers & Napkins are \$3.95 per person with the following:

Bourbon		Tequila	
Jim Beam	\$135.00	Sauza Gold	\$135.00
Gentleman Jack	\$115.00	Cuervo Gold	\$149.00
Jack Daniel's	\$149.00	Cuervo	\$162.00
Wild Turkey	\$149.00	Tres	\$189.00
		Generaciones	
Blended Whiskey		Rum	
Canadian Mist	\$135.00	Bacardi Light	\$135.00
Seagram's 7	\$149.00	Bacardi Anejo	\$138.00
Canadian Club	\$135.00	Bacardi Tropical	\$135.00
Seagram's VO	\$149.00	Bacardi 1873	\$127.00

Gin Cognac

Brandy

Gordon's	\$149.00	Courvoisier VS	\$161.00
Beefeaters	\$149.00	Courvoisier VSOP	\$207.00
Bombay	\$149.00	Hennessy VS	\$150.00
Tanqueray	\$162.00	Hennessy VSOP	\$207.00
Presidente	\$135.00	Don Pedro	\$149.00

Scotch

Cordials

Dewars	\$149.00	B&B	\$126.00
J&B	\$162.00	Bailey's Irish Cream	\$162.00
J.W. Red	\$162.00	Drambuie	\$161.00
Buchanan's	\$162.00	Frangelica	\$138.00
Chivas	\$162.00	Amaretto Di Saronno	\$127.00
Grand Marnier	\$147.00		

Vodka

Absolute	\$162.00
Skyy	\$162.00
Smirnoff	\$149.00
Stoli	\$175.00
Ketel One	\$162.00



AUDIO/VISUAL PRICING GUIDE

The perfect solutions for all of your technical needs.

Audio Visual Equipment Available For Rent

LCD Projector (Epson 1024 x 768) 2200 Lumens ----- Small & Medium room	\$120.00
54" High Rolling Cart or Table Draped	\$18.00
8' X 10' Tripod Screen	\$30.00
1 Speaker PA System with mixer board up to 75 People	\$75.00
Hand Held Wireless UHF Microphone	\$40.00
Hands Free Wireless Microphone	\$50.00

Additional Equipment and Accessories

Flipchart Easel with EZ stick easel pads and Markers	\$35.00
Extra EZ Stick easel pads	\$20.00ea.
Easel for Flipchart pads or posters	\$15.00
Floor Taped extension cord with power strip	\$15.00ea.
Podium	\$35.00