

blu stone bistro



banquets



blu stone bistro

We take great pride in preparing everything fresh to order, using regional, sustainable and seasonal farm-to-table products whenever available.

QUICK STOP \$11 PER GUEST

Chef's selection of breakfast breads and pastries; served with butter, jams and jellies
Whole fruit display
Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas

SMART START \$13 PER GUEST

Chef's selection of breakfast breads and pastries; served with butter, jams and jellies
Assorted Cereals & Oatmeal
Assorted Individual Yogurt
Whole fruit display
Chilled Fruit Juices: Orange, Cranberry, Apple, Grapefruit (choose 2)
Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas

HEARTY BREAKFAST \$18 PER GUEST

Chef's selection of breakfast breads and pastries; served with butter, jams and jellies
Assorted Cereals
Individual Yogurt
Hot Oatmeal accompanied with brown sugar and raisins
Scrambled Eggs
Stuffed French Toast with Powdered Sugar
Breakfast Potatoes
Bacon or Sausage
Whole Fruit Display
Chilled Fruit Juices: Orange, Cranberry, Apple, Grapefruit (choose 2)
Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas

ADDITIONS:

Additional Meat Selection: *Bacon or Sausage* \$2 per guest
Parfait Station with yogurt, granola and seasonal fresh berries \$2 per guest
Individual Yogurt Assortment \$1 per guest
Bagel Assortment with cream cheese, butter, jams and jellies \$2 per guest
Vegetable Frittata or Quiche \$2 per guest
Meat Lovers Frittata or Quiche \$3 per guest
Biscuits & Gravy \$5 per guest
Omelet Bar \$10 per guest*
Smoothie Bar \$8 per guest*
Belgian Waffle Station \$6 per guest*

breakfast

**Indicates additional chef attendant or bartender fee*

All buffets & breaks have a 12 guest minimum and are subject to a 21.5% Taxable Administrative/FFE Fee and 8% NYS Tax



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Scrambled Eggs

Breakfast Potatoes

Bacon OR Sausage

Whole Fruit Display

Cookie & Brownie Platter

Chilled Fruit Juices: Orange, Cranberry, Apple, Grapefruit (choose 2)

Chef's selection of breakfast breads and pastries; served with butter, jams and jellies

Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas

Plus...

TIER ONE \$24 PER GUEST

Choice of one salads/sides

Choice of one entrée

TIER TWO \$29 PER GUEST

Choice of two salads/sides

Choice of two entrees

TIER THREE \$33 PER GUEST

Choice of three salads/sides

Choice of three entrees

SALADS & SIDES

Caesar *Romaine, Shredded Parmesan, Herbed Garlic Croutons*

Mixed Greens *with Shaved Carrots, Cherry Tomatoes, and Balsamic Dressing*

Potato Salad *Choice of Classic Mayo-Based or Mustard Style*

Pasta Salad *Choice of Italian Style or Classic Macaroni Style*

Coleslaw *Choice of Sweet Pineapple or Horseradish*

Diced Fruit Salad *Seasonal Fruit Selection*

Seasonal Vegetables *Lightly Seasoned and Sautéed in Extra Virgin Olive Oil*

Saratoga Chips *Thin Sliced, Deep Fried, and Tossed with Sea Salt and Cracked Black Pepper*

ENTREES

Pasta Primavera *Seasonal Vegetables with Garlic, Extra Virgin Olive Oil, and a White Wine Cream Sauce*

Five Cheese Mac n Cheese *with Monterey Jack, Cheddar, Romano, Parmesan, and American Cheeses*

Penne *with Choice: Ala Vodka, Alfredo, Garlic & Butter, Marinara*

Salmon *with a Maple Sriracha Glaze*

Seasonal Fish *Selection based off of current market selection/availability*

Sliced Sirloin *with an Herb and Mushroom Bordelaise*

Chicken Marsala *Sautéed Chicken Breast & Mushrooms in a Marsala Wine Sauce*

Chicken Piccata *Lightly Breaded, with Capers in a Lemon Butter White Wine Sauce*

Deli Platter *with Choice of Two Meats: Fresh Sliced Turkey, Ham, or Roast Beef*

One Specialty Sandwich *ask your coordinator for current selection*

brunch

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TIME OUT \$8 PER GUEST

Assorted Cookies & Brownies
Bottled Water and Assorted Sodas
Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas

SWEET TOOTH \$9 PER GUEST

Assorted Cookies & Brownies
Assorted Miniature Novelty Candy
Bottled Water and Assorted Sodas
Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas

POWER \$10 PER GUEST

Create Your Own Trail Mix!
Granola, Dried Fruit, Assorted Nuts, and Chocolate Chips
Power Bars
Fresh Whole Fruit
Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas

GRANDSTAND \$12 PER GUEST

Pigs in a Blanket with Ketchup & Mustard
Mini Soft Pretzels with Mustard & Cheese Dip
Caramel Popcorn
Gourmet Peanuts
Bottled Water and Assorted Sodas

All Day Beverages up to 8 hours

Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas \$9.95 per guest
Bottled Water and Assorted Soda Selection \$11.95 per guest
Coffee & Soda \$10.95 per guest

Half Day Beverages up to 4 hours

Fresh Brewed Regular Coffee, Decaf Coffee, and an assortment of Hot Teas \$5.95 per guest
Bottled Water and Assorted Soda Selection \$7.95 per guest
Coffee & Soda \$6.95 per guest

Beverages on Consumption

Coffee by the 1 gallon Pot \$29 each
Hot Tea by the .75 gallon Pot \$20 each
Bottled Waters/Canned Sodas \$3 each
Red Bull \$5 each

single service

breaks

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Banquets by Blu Stone Pre-Order Lunch Menu

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Salads

House Salad \$10

Seasonal Greens—Shaved Carrots—Cherry Tomatoes—Balsamic Vinaigrette

Traditional Caesar Salad \$10

Romaine—Shredded Parmesan—Herbed Garlic Croutons

Beet Salad \$14

Seasonal Greens—Goat Cheese—Meyer Lemon Vinaigrette

ADD: Chicken \$6 Blackened Chicken \$6 Shrimp \$10 Steak \$10

Handhelds*

Served with hand cut fries

Bistro Burger* \$12

Lettuce—Tomato—Onion—Brioche Bun

Short Rib \$15

Chef Sauce—Cheddar—Crispy Onion Straws—Brioche Bun

Seared Tuna \$16

Avacado—Sriracha—Wasabi Aioli—Crispy Wontons—Sweet Soy—Brioche Bun

*Please Indicate Preferred Temperature

ADD: Onion, Mushrooms, Onion Straws, Egg, or Cheese \$2 Avacado or Cheese \$3

Flatbread

Cheese \$12

Mozzarella—Garlic Red Sauce

California \$14

Mozzarella—Cherry Tomatoes—Avacado—Arugula—Truffle Oil—Balsamic Reduction

Mushroom \$14

Seasonal Mushroom Medley—Gruyere Cheese—Arugula—Garlic Oil

Sausage \$14

Mozzarella—House Made Spicy Sausage—Bacon—Garlic Red Sauce



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SOUP & SALAD \$18 PER GUEST

Choice of One Soup
Choice of Two Salads
Fresh Dinner Rolls & Butter
Cookies & Brownies
Tower of Iced Tea and Water

SALADS

Mixed Greens with Shaved Carrots, Cherry Tomatoes, and Balsamic Dressing
Caesar Romaine, Shredded Parmesan, and Herbed Garlic Croutons
Southwest Romaine, Roasted Corn, Black Beans, Cheddar Jack Cheese, Jalapenos, Fresh Salsa, and Baja Dressing
Caprese Fresh Sliced Mozzarella & Vine Ripened Tomatoes, Topped with Fresh Basil, EVOO, and Balsamic Glaze

ADD

Chicken \$4 per guest
Beef \$6 per guest

SOUPS

Chicken and Rice
Vegetable Beef
Tomato Basil

DELI PLATTER \$20 PER GUEST

Choice of One Salad: Mixed Greens & Balsamic, Caesar, Potato, Pasta, Diced Fruit, or Cole Slaw
House Made Saratoga Chips
Freshly Sliced Ham, Turkey, and Roast Beef Cold Cuts*
American and Provolone Cheese
Crisp Lettuce, Sliced Tomatoes, and Pickle Spears
Chef's Selection of Assorted Breads
Gourmet Mustard, Mayonnaise, and Horseradish Aioli
Cookies & Brownies
Tower of Iced Tea and Water

BOXED LUNCH \$20 PER GUEST

Choice of Three for the Group: *Ham, Turkey, Roast Beef, or Vegetarian Wrap, Egg Salad, Tuna Salad, or Chicken Salad** Choice White, Wheat, or Rye Bread
Choice of Side for the Group: *Potato Salad, Pasta Salad, or Cole Slaw*
Piece of Fresh Fruit
Individual Bag of Chips
Assorted Condiments
Choice of One for the Group: *Cookie or Brownie*
Can of Soda or Bottled Water

ADMINISTRATIVE LUNCH BUFFET \$25 PER GUEST

Choice of Salad: *Mixed Greens or Caesar*
House Made Saratoga Chips
Choice of Three Artisan Sandwiches:
Chicken Caesar Wrap *Grilled Chicken, Romaine, Parmesan Cheese, House Made Caesar Dressing*
Eggplant Stack Wrap *Grilled Summer Squash & Eggplant, Roasted Red Peppers, Garlic Puree*
Turkey *Shaved Turkey Breast, Provolone Cheese, Fresh Avocado, Crisp Bacon, Garlic Aioli, Brioche Bun*
Roast Beef *Shaved House Made Roast Beef, Greens, Horseradish Aioli, Brioche Bun*
Pulled Pork *Carolina Pulled Pork, Coleslaw, Brioche Bun*
Cookies & Brownies
Tower of Iced Tea and Water

lunch

**Substitute with a selection of gourmet sandwiches for an additional \$2 per guest*

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Pricing per 25 pieces

COLD SELECTIONS

Bruschetta Bites \$40

Fresh Diced Tomatoes and Basil, tossed in herbs and Extra Virgin Olive Oil served on a Crostini

Caprese Skewers \$45

Fresh Tomato, Basil, and Mozzarella Skewered & topped with Balsamic Drizzle

Vegetarian Antipasto Skewers \$45

Marinated Peppers, Artichoke Hearts, and Olives

Truffled Deviled Egg \$50

with Stone Ground Mustard and Topped with Crispy Prosciutto

Antipasto Skewers \$55

Fresh Cut Italian Meats & Cheeses, and Marinated Peppers

Lobster Bites \$75

Maine Lobster Salad served on our House Made Saratoga Chips

Ahi Tuna Bites \$75

Ahi Tuna & Wasabi Slaw served on a Wonton Chip

Iced Jumbo Shrimp Display \$85

with House Made Cocktail Sauce

Individual Shrimp Cocktail Shooter \$95

with House Made Cocktail Sauce

HOT SELECTIONS

Vegetarian Potato Croquette \$40

with Cheese, Potatoes, and Scallions

Potato Croquette \$45

with Bacon, Cheese, Potatoes, and Scallions

Vegetable Spring Rolls \$45

served with Sweet Chili Sauce

Parmesan Stuffed Mushroom Caps \$50

Mozzarella Sticks \$50

Chicken Wings or Tenders \$55

Plain, Buffalo, BBQ, or Garlic Parmesan

Meatballs \$60

with a Veal Demi-Glace or in Marinara with Parmesan Cheese

Sliced Hot or Mild Italian Sausage \$60

with Peppers & Onions in Marinara

Mini Crab Cakes \$65

with Lemon Caper Aioli & Zesty Remoulade

Crab & Cream Cheese Stuffed Mushrooms \$65

Gorgonzola Filet Mignon Crostini \$80

Bacon Wrapped Scallops \$85

Prosciutto Wrapped Shrimp \$90 with horseradish

h o r s d ' o e u v r e s

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PIZZA PARTY \$21 PER GUEST

Choice of Salad: Mixed Greens *or* Caesar
Assorted of Flatbread Pizzas: Cheese, Mushroom, Sausage & Bacon
Cookies & Brownies
Tower of Iced Tea and Water

TACO BAR \$23 PER GUEST

Southwest Chicken Soup
Seasoned Ground Beef *or* Pulled Chicken *or* Pulled Pork (\$3 per additional selection added)
Tortilla Chips and Flour Tortilla Shells
Lettuce, Shredded Cheese, Diced Tomatoes,
Sour Cream, House Made Guacamole, Jalapenos
Rice and Beans
Cookies & Brownies
Tower of Iced Tea and Water

ASIAN BUFFET \$24 PER GUEST

Cold Asian Noodle Salad
Beef & Broccoli
Sesame Chicken
White *or* Fried Rice
Stir Fried Vegetables
Spring Rolls
Cookies & Brownies
Tower of Iced Tea and Water

SLIDER BAR \$25 PER GUEST

Choice of Salad: Mixed Greens *or* Caesar
House Made Saratoga Chips
Choice of Three:
BBQ or Buffalo Chicken
Pulled Pork
Beef
Blackbean
Side of Mac n Cheese
Cookies & Brownies
Tower of Iced Tea and Water

themed

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LITTLE ITALY \$24 PER GUEST

Choice of:

One Soup or Salad Selection

Two Entrée Selections

One Side Selection

Fresh Baked Rolls & Butter

Cookies & Brownies

Tower of Iced Tea and Water

BIG ITALY \$29 PER GUEST

Choice of:

Two Soup or Salad Selections

Three Entrée Selections

Two Side Selections

Fresh Baked Rolls & Butter

Chef's Selection of House Made Desserts

Fresh Brewed Regular Coffee, Decaf Coffee,

and an assortment of Hot Teas

SOUP & SALAD

Mixed Greens *with Shaved Carrots, Cherry Tomatoes, and Balsamic Dressing*

Caesar Romaine, *Shaved Parmesan, and Herbed Garlic Croutons*

Braised Greens and Beans *Sauteed Kale with Garlic, Onion, and Beans*

Pasta Fagioli *Classic Italian Favorite! Savory Bean Soup with Pasta*

ENTREES

Vegetable Stuffed Ravioli *with Seasonal Vegetables and a White Cream Sauce*

Vegetable Lasagna *Layered Seasonal Vegetables and Cheese with Choice Marinara or Cream Sauce*

Eggplant Parmesan *Lightly Breaded and Topped with Italian Cheeses and Marinara*

Spaghetti & Meatballs *Housemade Meatballs Smothered in Marinara, Over Spaghetti*

Chicken Marsala *Sautéed with Mushrooms in a Marsala Wine Sauce*

Chicken Piccata *Lightly Breaded with Capers in a Lemon Butter White Wine Sauce*

Chicken Parmesan *Lightly Breaded and Topped with Italian Cheeses and Marinara*

Sausage & Peppers *Sweet Italian Sausage with Onions, Peppers, and Crushed Tomatoes*

SIDES

Choice Pasta: Spaghetti, Angel Hair, Rigatoni, or Ziti in Cream or Marinara Sauce

Roasted Seasonal Vegetables

Roasted Cauliflower & Squash

Roasted Herb Potatoes

Add an Antipasto Platter!

Vegetarian \$4.95 per guest

With Italian Meats \$6.95 per guest

italian

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TIER ONE \$29 PER GUEST

Choice of:

One Soup or Salad Selection

Two Entrée Selections

Two Side Selections

Fresh Baked Rolls & Butter

Cookies & Brownies

Tower of Iced Tea and Water

TIER TWO \$34 PER GUEST

Choice of:

Two Soup or Salad Selections

Three Entrée Selections

Two Side Selections

Fresh Baked Rolls & Butter

Chef's Selection of House Made Desserts

Fresh Brewed Regular Coffee, Decaf Coffee,

and an assortment of Hot Teas

SOUP & SALAD

Mixed Greens *with Shaved Carrots, Cherry Tomatoes, and Balsamic Dressing*

Caesar *Romaine, Shaved Parmesan, and Herbed Garlic Croutons*

Soup Selections: *Chicken & Rice, Vegetable Beef, Tomato & Basil*

ENTREES

Vegetable Risotto *Spinach, Mushrooms, Butternut Squash, and Sundried Tomatoes*

Cheese Tortellini *in a Roasted Garlic Cream Sauce, Tossed with Seasonal Vegetables*

Truffle Mac n Cheese *Our delicious 5 Cheese Blend, with a Panko Crumb Topping, Finished with Truffle Oil*

Mediterranean Chicken *Seared with Roasted Red Peppers, Artichokes, and Spinach in a White Wine Sauce*

Chicken Caprese *Seared and Topped with Fresh Mozzarella, Basil, and Tomatoes, Finished with Balsamic Glaze*

Cilantro Lime Chicken *Seared Chicken Breast with a Fresh Cilantro and Lime Marinade*

Chicken Saltimbocca *Seared Chicken Breast with Prosciutto in a White Wine Sauce*

Shrimp Scampi *Sautéed Shrimp in a White Wine Butter Sauce, tossed with Angel Hair Pasta*

Salmon *with a Maple Sriracha Glaze*

Local Catch *Ask your event coordinator about our seasonal selection*

Carolina Pulled Pork *Pair this with our Mac n Cheese for a delicious Combination!*

SIDES

Seasonal Roasted Vegetables

Seasonal Succotash

Chef's Rice

Mashed Potatoes

Cheddar Mashed Potatoes

Roasted Potatoes

dinner

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PLATED MEAL \$32 PER GUEST

Dinner Rolls & Butter, Coffee, and Hot Tea Service Included with Meal

CHOICE OF ONE STARTER

Caesar Salad *Hearts of Romaine, Parmesan Cheese, Croutons, and Caesar Dressing*

Field Greens *Artisan Greens and Vegetables, with Balsamic Vinaigrette*

Tomato Caprese (+\$1 per guest) *Fresh Sliced Mozzarella & Tomatoes, Topped with Fresh Basil, Extra Virgin Olive Oil and Balsamic Drizzle*

CHOICE OF THREE ENTREES

Seasonal Vegetable Ravioli *with Seasonal Vegetables and a White Cream Sauce*

Vegetable Risotto *Spinach, Mushrooms, Butternut Squash, and Sundried Tomatoes*

Vegetable Napoleon *Layered Portobello Mushroom, Grilled Summer Squash, Roasted Red Peppers, and Provolone Cheese, Topped with a Roasted Garlic Aioli*

Mediterranean Chicken *Seared Chicken Breast with Roasted Red Peppers, Artichoke Hearts, and Spinach in a White Wine Sauce*

Chicken Caprese *Seared Chicken Breast Topped with Fresh Mozzarella, Basil, and Heirloom Tomatoes, Finished with a Balsamic Glaze*

Cilantro Lime Chicken *Seared Chicken Breast with a Fresh Cilantro and Lime Marinade*

Chicken Saltimbocca *Seared Chicken Breast with Prosciutto in a White Wine Sauce*

Shrimp Scampi *Sautéed Shrimp in a White Wine Butter Sauce, Tossed with Angel Hair Pasta*

Salmon *with a Maple Sriracha Glaze*

Local Catch *Ask Your Event Coordinator About Our Seasonal Selection*

Carolina Pulled Pork *Combine this with our Mac n Cheese for a Delicious Entrée!*

Pork Loin *Topped with Sliced Apples and Caramelized Onions*

Shaved Beef *with a Mushroom and Herb Bordelaise*

Lime Marinated Flank Steak *Grilled and Thin Sliced, Topped with Cilantro Pesto*

Short Rib *Braised and Topped with Crispy Onion Straws*

Filet (+\$2 per guest) *with a Red Wine Demi Glace*

CHOICE OF TWO SIDES

Seasonal Roasted Vegetables

Seasonal Succotash

Chef's Rice

Mashed Potatoes

Cheddar Mashed Potatoes

Roasted Potatoes

CHOICE OF ONE DESSERT

Carrot Cake

Cheesecake

Chocolate Cake

Flourless Chocolate Cake

Chocolate Mousse

Bread Pudding

Strawberry Gateau

plated

Final Meal Quantities Due Three Business Days Prior to Event. Additional Fee for Same Day Selections.

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Hotel Indigo & Blu Stone Bistro reserve the right to change meeting rooms should the contracted number of people change. All space is guaranteed based on the number of meeting attendees.

Absolutely no food or beverage may be taken off-premise and no outside food or beverage may be brought in, with the exception of cakes and bottled wine or champagne, both with an additional fee.

The menu is to be confirmed one month prior to your event; a final confirmation of the guaranteed number of guests and food items is required 14 days prior to your event; this guaranteed number will be considered final and you will be charged accordingly. Otherwise, the number listed on your contract will be considered the final count. Attendance increases will be accommodated if possible, depending on the time and the menu served. Any changes to time, food, beverage, etc. made after this deadline will result in an additional 5% service charge. We cannot guarantee any changes made after the final deadline. Full payment of your event will be due at its conclusion. Business Checks and all major credit cards will be accepted.

Social Events & Entertainment

DJ and entertainment must be approved in a written contract before allowed on premise. Insurance paperwork for the entertainment services must be provided in advance to the hotel. Due to noise ordinances, DJs and music services may not be played past 11pm.

Your contract states that you have full use of the designated event room for the contracted hours. No other hotel space may be utilized during or after your event.

For events which consist of guests under the age of 21, there must be at least one parental or adult chaperone available and on premise during the hours of the event.

Room Fees and Minimums

The room fee includes the *use of the room only* to host your event and each room has its own minimum as follows:

Blu Stone Bistro \$5000; Saratoga Room \$500; Board Room \$225; Cigar Room \$100; Club Room \$100

A 6.5 % FFE fee is added to all banquets and includes the use of all china, glass, silverware, and house tablecloths and napkins.

An Administrative Fee of 15% is added to all banquets. Our staff is paid over NYS minimum wage and receive this fee as a Banquet Bonus. You may add gratuity to the events if you choose, however that is at your discretion.

Reservation and Cancellation Policy

We do not require a deposit; we do however require a signed contract with a credit card number. We do not charge your card unless authorized; this is for our protection and to cover cancellation costs.

In the event of cancellations of this contract through no fault of Blu Stone Bistro or Hotel Indigo, there will be a cancellation charge assessed to all events as follows:

Audio Visual Fees

Screen \$50
Projector \$100
Handheld Microphone \$75
Flipchart & Markers \$45
Easel \$15

Miscellaneous Fees

Setup \$100
Cake \$75
Corkage \$20
Custom Linen \$25
Chef Fee \$75*
Bartender Fee \$75*
*First hour only; \$25 per hour after

policies & fees

