Catering Menus

We strive to emulate the best of the great Italian tradition of hospitality and quality at the table and in the glass. Our vision is simple – use the best local and Italian ingredients as purely as possible and serve them with comfort and pride. We cook as an Italian might in North Carolina.
The Siena Hotel Autograph Collection and Il Palio Ristorante, located in beautiful Chapel Hill, opened its doors in the Fall of 1987 in an effort to offer the area an intimate, elegant and exclusive European-style hotel and restaurant with the highest level of service. "She opens her heart as wide as her doors" is the motto for the City of Siena, Italy. The Siena Hotel is dedicated to offering the same exuberant spirit. From the moment you walk through our doors, the service and ambiance we strive to provide seems to sweep you away to the warm people, beautiful landscape and delicious food of the Italian foothills. Meticulous care was given when selecting the furnishings throughout the public spaces, the origins of which span the globe. Among the furnishings are mahogany chairs handcrafted in the Italian Alps, and an antique credenza designed with the Siena Hotel's logo arch on its front panels made in the foothills of the Dolomite Mountains of northern Italy. The Four Diamond Award Winning Il Palio Restaurant is named for the medieval horse race that is run twice each summer in Siena, Italy's Piazza del Campo.
Table of Contents

A NOTE FROM CHEF TEDDY DIGGS - 4-5

BANQUET & PRIVATE DINING OVERVIEW - Page 6

THE EXECUTIVE PACKAGE - Page 7

BREAKFAST MENUS - Pages 8-10

LUNCH & DINNER MENUS - Pages 11-19

BREAKS - Page 20-21

HORS D’OEUVRES PASSED & DISPLAYS - Page 22

DISPLAYS - Pages 23

BANQUET WINE & BEVERAGE SERVICE - Pages 24 - 25

AV PACKAGE - Page 26

Private Room Capacities

Lombardi Room - 675 sq. ft.
- Banquet 40 people
- Reception 60 people
- U-Shape 20 people
- Classroom 30 people
- Hollow Square 18 people
- Conference 20 people
- Theater 40 people

Ballroom - 2100 sq. ft.
- (Tuscany + Lombardi)
- Banquet 108 people
- Reception 200 people

Vittoria Boardroom - 450 sq. ft
- (conference style only)
- Conference 14 people

Il Palio Terrace - 946 sq. ft.
- Banquet 40 people
- Conference 24 people
- Reception 45 people

Tuscany Room - 1404 sq. ft.
- Banquet 72 people
- Reception 100 people
- U-Shape 35 people
- Classroom 50 people
- Hollow Square 38 people
- Conference 25 people
- Theater 100 people
Welcome to the Siena Hotel! The Siena’s food and beverage team is dedicated to quality and integrity in each aspect of our job. The same high standards that we set and meet at Il Palio Restaurant are upheld in each banquet experience, big or small.

I am thrilled when I have the opportunity to work with the clients to customize menus based on likes and needs. This allows me the opportunity to fully understand the guest’s expectation and strive to exceed it. We have sample menus available to help start the conversation.

On behalf of the entire food and beverage team at the Siena Hotel, I look forward to working with you and cooking for you!

~Chef Teddy Diggs
Il Palio’s Wine Program

As you plan your event at the Siena hotel please allow us to suggest wine pairings that match your events style and food. We can point you toward the perfect wine to exceed your expectations, in both, taste and value. We relentlessly seek out the very best wines and best value in the marketplace, which allows us to pass on high quality and artisan produced wines at a great price. We can recommend many options from country to grape.

Please let us know how we may help further.
With several private rooms, The Siena provides the perfect setting for your next event. Renowned for its four-star service and cuisine, the hotel can accommodate special events for anywhere between 2 and 200 guests. Our spaces are ideal not only for business dinners and corporate meetings, but also weddings, ceremonies, birthday celebrations, holiday parties, and wine tastings.

The Siena Hotel’s food and beverage team will create special events tailored to your needs, with careful attention to every detail. Under the direction of Executive Chef Teddy Diggs, the Siena offers customized menus that take advantage of the best seasonal produce, fish and meat. We are happy to customize your menu with wine pairings carefully selected from our wine cellar. We welcome you to enjoy unparalleled hospitality and service from our dedicated staff.

Il Palio Restaurant

Il Palio is an intimate restaurant in the Siena Hotel. We strive to emulate the best of the great Italian tradition of hospitality and quality at the table and in the glass. Our vision is simple – use the best local and Italian ingredients as purely as possible and serve them with comfort and pride. We cook as an Italian might in North Carolina.

At Il Palio you will find regional Italian classics as well as Chef Diggs’ vision of Italian cooking. We serve deliciously simple food that, hopefully, tastes as good as you remember from your last visit to Italy. As in Italian culture, we take effort to shorten the time and distance any ingredient spends from the soil, water, or air, to the plate. We import pasta, parmigiano-reggiano, balsamic vinegar, sea salt, prosciutto, extra virgin olive oil, and truffles because they are so distinct and virtually indispensable to the creation of a great Italian meal. We strongly believe in quality, freshness and the greatness of our local ingredients purchased from farmers and friends. We are proud to make our own pasta and bread fresh every day. Our cheeses come from all over Italy. Our desserts are simple and straightforward with savory components that taste completely Italian. The majority of our wine list is Italian in celebration of the quality and diversity of Italian grape varietals and vinification.

We love where we live and live to celebrate both our locale and our ingredients, from the land, air and sea. Il Palio is our interpretation of the best we have come to know. The Italian culture of hospitality, where it is best and most often celebrated, is after all, at the dinner table.
The Executive Package

Traditional Italian Breakfast
- croissants, scones and fresh baked muffins with butter & preserves
- fresh sliced fruit and berries
- Greek yogurt with local honey and granola
- assorted fruit juices
- coffee & tea selections

All Day Refreshments
- coffee and Tea Service
- assorted Soft Drinks

Luncheon
Choose from our elegant three-course plated lunch which creates a relaxed well-deserved break from a productive morning or choose one our buffet options which is perfect for a productive working lunch.

Afternoon Refreshment Break (Host selects one from page 20)
Enhance the feel and purpose of your meeting with our delicious break packages. A mix of healthy, sweet and salty combined with a few childhood favorites is sure to be a palate-pleaser!

Audio Visual (Host selects two of the following)
- Flip Chart with Stand and Markers, LCD Projector, or Screen

Executive Package | $115 per person
Ask your sales representative how to arrange a Complete Meeting Package. The CMP includes the All Day Meeting Package and overnight accommodations for each guest. Packages are charged on a per person basis, based on an 8 hour meeting.

Please note: All guarantees must be provided a minimum of 3 business days prior to the event start date. Final count will be charged on guarantee or actual count, whichever is greater.
BREAKFAST

Price per person

CONTINENTAL | $18

croissants, pastries, and fresh baked muffins
with butter & preserves
fresh sliced seasonal fruit
Individual yogurts
assorted fruit juices
coffee & tea selections

HEALTHY START | $18

egg white frittata with spinach & mushrooms
greek yogurt, granola, fresh berries, and local wild flower honey
whole fruit
assorted fruit juices
coffee & tea selections

SOMETHING DIFFERENT | $20

Smoked salmon display, fresh tomatoes, carp-
ers, red onion, scallions, hard-boiled eggs, lemon
Whipped cream cheese
Plain and everything bagels
fresh sliced seasonal fruit
assorted fruit juices
coffee & tea selections

SIMPLY BREAKFAST | $18

(minimum 15 people)
scrambled eggs
smoked bacon or breakfast sausage
roasted home fries
fresh sliced seasonal fruit
assorted fruit juices
coffee & tea selections

Please note: All guarantees must be provided a minimum of 3 business days prior to the event start date. Final count will be charged on guarantee or actual count, whichever is greater.
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**BREAKFAST BUFFETS**

**Price per person**

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**DELUXE BREAKFAST BUFFET | $30**

(minimum 15 people)

- eggs benedict
- choice of pancakes or brioche french toast
- smoked bacon or breakfast sausage
- roasted home fries
- fresh sliced seasonal fruit
- assorted fruit juices
- Coffee & tea selections

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**SOUTHERN DELIGHT BUFFET | $24**

(minimum 15 people)

- scrambled eggs
- buttermilk biscuits and sausage gravy
- applewood smoked bacon or sausage
- cheese grits
- roasted home fries
- white and wheat bread
- assorted preserves
- Fresh sliced seasonal fruit
- assorted fruit juices
- coffee & tea selections
BREKASKT BUFFETS

Price per person

ENHANCEMENTS

Whole fruit $3.50
Fresh cut fruit $5.00
Yogurt parfaits $6.00
Assorted dry cereals $4.00
Old fashioned oatmeal $5.00
Scrambled eggs $5.00
Bacon or pork sausage $5.00
Biscuit $12.00/½ dozen
Croissants with butter and preserve $12.00/½ dozen
Muffins $12.00/½ dozen
Home fry potatoes $3.50
Smoothies $6.00

Please note: All guarantees must be provided a minimum of 3 business days prior to the event start date. Final count will be charged on guarantee or actual count, whichever is greater.
Custom & Personalized Menus

Chef Teddy Diggs and his team encourage menu customization for each individual’s special event. From food to style of service or even a particular theme, menus are to be designed to satisfy your needs and to personalize your special event.

It does not even have to be Italian…you name it…we’ll create it! Chef Diggs will work with you, personally, to make sure that you are connected and comfortable with the food and service that you and your guests experience while at the Siena Hotel. For examples of what we can do for you please view our sampling of Customized Menus.

~Chef Teddy Diggs
**Sample 3 Course - Plated dinner**

**First Course**

*Tomato* Soup, Genovese basil, extra virgin olive oil

Raw Kale *Caesar* Salad, roasted garlic, smoked pecorino

*Butter Lettuce* Salad, local chevre cheese, red wine vinaigrette

**Main Course**

*Grilled Beef* Tenderloin, buttered potatoes, green beans, salsa verde

Pan Roasted *Chicken*, olive oil crushed potatoes, marsala sauce, roasted mushrooms

*Monkfish* “Picata,” preserved lemon, baby spinach, farro

**Dessert**

*Chocolate Torta*, dark chocolate, Amarena Cherries, crème fraiche

*Honey Gelato*, toasted pine nuts
Sample Menu 6 course - Plated Dinner

Primi Piccoli

Salt Cod “Matecato,” crispy polenta

Oysters, crème fraîche, caviar

Mussels “en escabeche”

Antipasti

Market Fin Fish “Crudo”

Pasta

Bucatini “di Gragnano,” bottarga, garlic, focaccia crumb

Primi

Braised Calamari, potato gnocchi, pomodoro, red chili, arugula

Secondi

Salt Roasted Yellow Fin Tuna, Sicilian style caponata, salsa verde, braised fennel

Dolci

Elderberry Sorbet

And

Local Goat Cheese Panna Cotta, honey, salted pistachios
Sample Family Style Menu

Primi

Plated

Butter Lettuce *Salad*, local chevre goat cheese, red wine vinaigrette

*or*

Roasted Chestnut *Soup*, grappa cream, crispy pancetta, celery

Secondi

*Family style*

Aged Carnarolli *Risotto*, roasted local mushrooms, marscapone

Roasted *Monkfish* “Picata,” preserved lemon, baby spinach, fregula sardo

Braised *Chicken* “cacciatori,” olive oil crushed potatoes, tomatoes, olives

Dessert

Lemon-Ricotta *“Bombaloni”*, lemon curd, toasted pistachio (family style)

*and*

Dark Chocolate *Torta*, whipped crème fraiche, amarena cherries (plated)
Sample 3 Course - family style

Antipasti
Butter lettuce *Salad*, local chevre goat cheese, soft herbs, red wine vinaigrette

Secondi
*Tagliatelle* Pasta, pomodoro, Bolognese ragu
Roasted *Grouper*, parsnip, roasted mushrooms, pine nuts
Grilled *Beef* filet, wilted arugula, aged balsamic vinegar
Buttered potatoes, roasted root vegetables, baby spinach

Dolci
Seasonal *Gelato*

OR

Dark Chocolate *Torta*, crème fraiche, amarena cherries
Sample 4 course Menu- Family Style

Antipasti
Raw Kale Caesar Salad, roasted garlic, smoked pecorino cheese

OR

Chestnut Soup, grappa cream, celery

Pasta
(family style)
Aged Aquarello Rice Risotto, taleggio cheese, local apples, black truffle

AND

Veal and Pork “Cassoncelli” Ravioli, brown butter, sage, toasted pistachios

Secondi
(family style)
Roasted Eggplant “Parmigiana,” pomodoro, burrata cheese

Monkfish “Picatta”, preserved lemon, fregula sardo, baby spinach

Lamb “Brassato,” roasted garlic, gremolata

creamy soft polenta, local vegetables

Dolci
Local goat cheese panna cotta, blueberry jam, lavender sea salt

OR

Chocolate Torta, crème fraiche, cherries
**LUNCH & DINNER**

*Any of our buffets can easily transform into a plated 3, or more, coursed lunch or dinner.

Plated meals are priced separately

Priced per person

**THE CAROLINA’S**

Lunch—Choose 1 starter, 1 entrée, 2 sides, 1 dessert | $32

Lunch—Choose 1 starter, 2 entrées, 3 sides, 1 desserts | $36

Dinner—Choose 2 starters, 3 entrées, 2 sides, 1 dessert | $52

Dinner—Choose 1 starter, 3 entrées, 4 sides, 2 desserts | $56

**STARTERS**

**chopped salad,** blue cheese dressing, bacon, red grapes, toasted walnuts

black eyed pea salad

brunswick stew

macaroni & cheese

**SIDES**

braised collard greens with bacon

buttermilk mashed potatoes

baked beans

roasted garden vegetables

deviled eggs

sweet corn hushpuppies

creamy potato salad

cole slaw

spicy cole slaw

**MAIN COURSE**

vegetarian pot pie

shrimp & grits

southern fried catfish

buttermilk fried chicken

chicken & dumplings

slow roasted carolina-style pulled pork

pulled BBQ chicken

**DESSERTS**

seasonal fruit cobbler

pound cake with seasonal fruit

classic banana pudding

fresh baked chocolate chip cookies

Please note: All guarantees must be provided a minimum of 3 business days prior to the event start date. Final count will be charged on guarantee or actual count, whichever is greater.
LUNCH & DINNER

*Any of our offerings can easily transform into a lunch and/or dinner buffet.
Plated meals are priced separately /Priced per person

NAPOLE

Lunch—Choose 1 starter, 1 entrée, 2 side, 1 dessert | $32
Lunch—Choose 1 starters, 2 entrées, 3 sides, 1 desserts | $36
Dinner—Choose 2 starters, 3 entrées, 2 sides, 1 desserts | $52
Dinner—Choose 1 starters, 3 entrées, 4 sides, 2 desserts | $56

STARTERS

9-herb salad, lemon, extra virgin olive oil

arugula lemon juice, aged balsamic vinegar, shaved Parmigiano-Reggiano cheese
mixed field greens, tomatoes, red wine vinaigrette
classic caesar salad Romaine lettuce, house-made croutons, Parmigiano-Reggiano

Tuscan vegetable soup

Caprese salad tomato, mozzarella, and basil (seasonal)

salt roasted beet salad, baby arugula, fresh goat’s cheese, citrus

prosciutto di Parma, seasonal accompaniments

ENTRÉES

baked eggplant parmesan, tomato sauce, mozzarella, Parmigiano-Reggiano, basil

cheese ravioli tomato sauce, mozzarella, Parmigiano-Reggiano, extra-virgin olive oil

mushroom risotto, marscapone

monkfish piccata lemon, capers and white wine sauce

linguini with clams (red or white)

chicken marsala, capers, tomatoes, mushrooms

braised pork and veal meatballs

grilled pork loin, pepperonata

house made pasta, Bolognese ragu

red wine braised beef brasato, root vegetables

broiled salmon, white cannellini bean ragu, arugula

SIDES

roasted potatoes with sage
seasonal vegetables

olive oil crushed potatoes

Tuscan white bean salad

soft, creamy polenta

broccoli rabe

grilled bruschetta

DESSERTS

miniature Italian cookies

cannolis

seasonal panna cotta

chocolate budino

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LUNCH & DINNER

*Any of our offerings can easily transform into a lunch and/or dinner buffet.
Plated meals are priced separately / Priced per person

BUILD YOUR OWN SANDWICH PLATTER | $26

(minimum 15 people)

sandwich platter including turkey, ham, mortadella, imported salumi, and grilled vegetables
assorted house made breads
lettuce, tomato, onions, pickles
cheddar and provolone cheese
dijon mustard and mayonnaise

SIDES

- potato chips / 2.50
- potato salad / 2.50
- sliced fruit display / 4.00
- mixed green salad / 4.00
- cookies and brownies / 21/dozen
- house made soup / 5.00

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BREACKS

The “All-Day Break” package includes

the morning break, one break of your choice and beverages
throughout the meeting time

$28 priced per person

Priced per person unless otherwise noted...

Beverage station
Unlimited beverages to consist of assorted soda, bottled water, fresh-brewed Siena coffee and assorted hot tea / 8

Morning break
whole fruit, granola bars, individual yogurt, chilled juices, soda, bottled waters, fresh-brewed coffee and assorted hot tea / 12

“Chips and dip”
House made potato chips with pimento dip, tortilla chips with salsa, flatbread crisps with chick pea dip / 10

“Candy Bar”
assorted chocolate, fruity, sweet, sour, hard and soft candies / 10

Additional break options
Sliced seasonal fruit and berries, yogurt, house made granola / 10
Seasonal vegetable platter with grilled flatbreads, pesto and chick pea dip/ 10
Artisan cheese plate with dried and fresh fruits, nuts and cracker/ 11
Assorted freshly-baked cookies and brownies / 21.00/dozen
Fresh popped popcorn; buttered, parmesan-truffle, sugar and spice / 10
Jumbo Pretzels with mustard dips / 8

Please note: All guarantees must be provided a minimum of 3 business days prior to the event start date. Final count will be charged on guarantee or actual count, whichever is greater.
SEASONAL BREAKS

Our “Seasonal” Breaks

Chef Teddy Diggs has created themed breaks to pair with our seasonal palates /priced per person

“Winter Break” / 18
- Italian Hot Chocolate
- Basket of fresh citrus
- Warm spiced nuts
- White bean hummus with grilled flatbread
- Pear, gorgonzola, and caramelized onion focaccia
- Gingerbread

“Spring Break” / 18
- Sweet tea with lemon and mint
- Basket of fresh stone fruits
- Miniature avocado club sandwiches
- Asparagus wrapped with prosciutto
- Spinach and artichoke dip with grilled flatbread
- Strawberries with fresh whipped cream and chocolate

“Summer Break” / 18
- Fresh squeezed lemonade with fresh mint
- Basket of Fresh Berries
- B.L.T sandwiches
- Pesto with summer vegetables
- Grilled sweet corn with chili and lime
- Freshly cut watermelon
- Angel food cake

“Fall Break” / 18
- Warm, spiced apple cider
- Basket of fresh apples
- Loaded sweet potato skins
- Crunchy kale chips
- Miniature turkey-cranberry club
- Caramel popcorn
- Pumpkin bread

Please note: All guarantees must be provided a minimum of 3 business days prior to the event start date. Final count will be charged on guarantee or actual count, whichever is greater.
HORS D’ OEUVRES

Passed or Displayed

Priced by the dozen...

“Aranchini” Fried risotto balls | $38
Braised veal and Pork Meatballs | $38
Chestnut soup (Seasonal) | $32
Truffled tomato soup | $32
Lobster bisque, anise cream | $48
Crispy salt cod brandade | $32
Telleggio and green apple crostini | $32
Prosciutto piandin, mozzarella, basil | $46
Roasted mushroom, and goat cheese piadini | $46
Sicilian style pizza | $36
Goat cheese “truffles” | $42
Smoked salmon and cream cheese bagel | $42
Broiled crab cakes, remoulade | $48
Prosciutto di Parma, seasonal accompaniments | $46
Crispy parmesan polenta cake | $32
Beef and rosemary spiadini | $32
Oyster crudo, black pepper crema | $48
Gogonzola, honeycomb, smoked walnuts | $32
Grissini with speck | $36
Truffled carne crudo | $42
Lobster roll, iceberg, brioche | $48
Soft cooked farm egg, salsa verde | $32
Warm apple soup, chive oil | $32
Ceser salad bite | $32

Passed hors d’ oeuvres will have a dedicated server(s). Butler fee is $30 per server per hour.

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DISPLAYS

Small (serves 10-15) Large (serves 25-30)

Sliced Fruit Display $100 | $150
Local (whenever possible) melons, pineapple, berries

Antipasto Platter | $100 | $150
Cured meats, grilled vegetables, olives, assorted cheeses, house made foccacia

Select Artisan Cheeses | $100 | $175
Garnished with fresh and dried fruit, spiced nuts, assorted crackers

Vegetable Crudités Platter | $75 | $125
Local (whenever possible) raw, pickled and poached vegetables

Smoked Salmon | $120 | $175
Smoked salmon with cream cheese, capers, shaved red onions, hard boiled eggs, tomatoes, scallions and bagel chips

Seafood Display | $200 | $300
Oysters, littleneck clams, cocktail shrimp
Add poached and cracked lobster for $12 each

DESSERT PLATTERS

Assorted cookies and brownies / $60 / $120
Assortment of miniature petit fours / $75 / $150
Assortment of cupcakes / $75 / $150
“Candy Bar” / $100 / $160
 Assorted chocolate, fruity, sweet, sour, hard and soft candies

Please note: All guarantees must be provided a minimum of 3 business days prior to the event start date. Final count will be charged on guarantee or actual count, whichever is greater.
Our Private Dining Wine List is a sampling of the many varietals of wine we keep on hand in our cellar. Thomas Thorne Il Palio’s Sommelier is available to assist you in selecting the perfect wine(s) for your event.

### Sparkling Wines
- Le Dolci Colline DOC, Prosecco Brut, Veneto, NV $38
- Bellavista, Alma, Cuvee Brut, Franciacorta, NV $65
- Moet & Chandon, Imperial White Star, NV, Champagne $95
- Veuve Clicquot, Brut, Champagne $100

### White Wines
- Craggy Range, Te Muna, Sauvignon Blanc, Marlborough $45
- Cakebread Sauvignon Blanc, Napa Valley $65
- Riff, Pinot Grigio, Veneto $36
- Prum Riesling, Essence, Mosel $40
- Stone Barn Chardonnay, California $35
- Byron Chardonnay, Santa Barbara County $40
- Newton Chardonnay, Napa & Sonoma Valley $50

### Red Wines
- Elouan Pinot Noir, Oregon $40
- Belle Glos Pinot Noir, Dairyman Vineyard, Russian River Valley $60
- Coltibuono, Cetamura, Chianti, Tuscany $40
- Felsina Chianti Classico, Tuscany $65
- La Mozza, Aragone, Maremma, Tuscany $80
- Gaja Promis, Tuscany $95
- Stone Barn Merlot, California $35
- Tangle Oak Merlot, Napa Valley $45
- Shannon Ridge, Petite Syrah, Lake County $36
- Stonebarn Cabernet Sauvignon, California $35
- Vigilance Cabernet Sauvignon, Lake County $40
- Fisher Vineyards Cabernet Sauvignon, Unity, Napa & Sonoma Valley $75
- Stag Leap Wine Cellars Cabernet Sauvignon, Artemis, Napa Valley $100
PRIVATE DINING BEVERAGES

NON-ALCOHOLIC BEVERAGE OPTIONS

Café Siena and Tea Service $3.75 per person or $28 per gallon
All-day Café Siena and Tea Service $8.00 per person
Half-day Café Siena and Tea Service $5.00 per-person
Assorted Soft Drinks $2.00 per drink
All-day Soft Drink & Mineral Water Service $8.00 per person
Half-day Soft Drink & Mineral Water Service $6.00 per person
Large Mineral Water $9.00 per bottle
Iced Tea $12.00 per carafe
Fresh-Squeezed Lemonade $4.00 per person
Fruit Juices $4.00 per person
Sparkling Cider $24.00 per bottle

HOSTED AND NON-HOSTED BARS

<table>
<thead>
<tr>
<th>Hospital</th>
<th>Host</th>
<th>Non-Host</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard Cocktails</td>
<td>$9.00</td>
<td>$10.00</td>
</tr>
<tr>
<td>Standard Martinis</td>
<td>$11.00</td>
<td>$12.00</td>
</tr>
<tr>
<td>Premium Cocktails</td>
<td>$14.00</td>
<td>$15.00</td>
</tr>
<tr>
<td>Premium Martinis</td>
<td>$14.00</td>
<td>$15.00</td>
</tr>
<tr>
<td>Liqueurs &amp; Cordials</td>
<td>$10.00</td>
<td>$11.00</td>
</tr>
<tr>
<td>House Wine by the Glass</td>
<td>$9.00</td>
<td>$9.00</td>
</tr>
<tr>
<td>House Wine by the Bottle</td>
<td>$38.00</td>
<td>$38.00</td>
</tr>
<tr>
<td>Domestic, Imported and Microbrews</td>
<td>$5.50</td>
<td>$6.00</td>
</tr>
<tr>
<td>Still and Sparkling Mineral Water</td>
<td>$3.00</td>
<td>$3.50</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
<td>$3.50</td>
</tr>
</tbody>
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Wine Corkage Fee - $25.00 per bottle, 750mL

STANDARD BAR
Absolut Vodka
Bacardi Rum
Dewar’s Scotch
Seagram’s 7 Whiskey
Bombay Gin
Jim Beam Bourbon
Pepe Cuervo Silver Tequila

PREMIUM BAR
Ketel One Vodka
Mount Gay Rum
J.W. Black
Crown Royal Blended Whiskey
Bombay Sapphire Gin
Maker’s Mark Bourbon
Pepe Cuervo Gold Tequila

LIQUORS & CORDIAL
Bailey’s Irish Cream
Frangelico
Grand Marnier
Kahlua
DiSaronno Amaretto
Audio/Visual Packages

**Computer Data Display Package | $385**
- Includes a desktop LCD projector, screen, and all cables

**Data Display Support Package | $145**
- Includes projection screen, and all cables

**DVD Display Package | $180**
- Includes color monitor TV, DVD player, 54" display cart, all cabling and cords

**Flip Chart Package | $50**
- Includes markers, Post It pads, easel

**Sound System Package | $260**
- Includes two powered speakers, a podium microphone, 4-channel mixer, and all cabling

**Sound Patch $50**

**A la Carte**

**Wireless Microphone (wireless handheld or lavaliere) | $140**

**Poly Com Speakerphone | $90**

**4-channel Mixer | $55**

**Easel (poster easels) | $15**

**Screen | $50**

**LCD projector | $300**

**Laptop computer | $200**

**Laser Pointer | $25**

**Power strips | $15**

**Extention cords | $15**

Labor Rate: Audio and Video Technicians specialists are available at a 4-hour minimum

**Half day | $300**

**Full Day | $500**