

## Breakfast Buffets & Meetings

**Continental Breakfast \$11.50++**  
Sliced Fresh Fruit & Seasonal Berries  
Assortment of Fresh Muffins, Danish & Biscuits  
With Sweet Butter, Fruit Preserves and Cream Cheese  
Selection of Fresh Juices  
Fresh Regular & Decaffeinated Royal Cup® Coffee  
Assorted Hot Teas

**Healthy Start \$13.50++**  
Display of Fresh Sliced Fruit & Seasonal Berries  
Selection of House Baked Breakfast Breads  
With Sweet Butter, Fruit Preserves and Cream Cheese  
Assorted Cold Cereal & Granola  
Assortment of Muffins and Bagels  
Oatmeal or Grits  
With Raisins, Brown Sugar, and Cinnamon  
Assorted Yogurts  
Selection of Fresh Juices  
Fresh Regular & Decaffeinated Royal Cup® Coffee  
Assorted Hot Teas

**Southern Breakfast \$16.50++**  
Display of Fresh Sliced Fruit with Seasonal Berries  
Selection of House Baked Breakfast Breads, Buttermilk  
Biscuits & Bagels  
With Sweet Butter, Fruit Preserves and Cream Cheese  
Scrambled Eggs  
Southern Cheese Grits  
Applewood Smoked Bacon and Sausage Links  
Selection of Fresh Juices  
Fresh Regular & Decaffeinated Royal Cup Coffee  
Assorted Hot Teas  
(Minimum of 25 guests)

**Masters Breakfast \$19.50++**  
*Choice of 2 Items:* Scrambled Eggs & Chives, Western Strata,  
Texas Style French Toast, Buttermilk Pancakes,  
Egg Beaters  
*Choice of 2 Items:* Black Forest Ham, Applewood Smoked  
Bacon, Maple Sausage Links  
*Choice of 1 Item:* Oatmeal, Breakfast Potato, Southern  
Cheese Grits, Hashbrowns  
Fresh Regular & Decaffeinated Royal Cup® Coffee  
Assorted Hot Teas  
(Minimum of 25 guests)

**Additional Items**

Bagels with Cream Cheese	\$20.00++/dozen
Assorted Home Made Muffins	\$18.00++/dozen
Assorted Home Made Danish	\$20.00++/dozen
Basket of Fresh Whole Fruit	\$12.00++/dozen
Fresh Sliced Fruit Platter	\$3.50++/person
Hot Breakfast Sandwich	\$6.00++/person
<i>Bacon, Egg &amp; Cheese; Sausage, Egg &amp; Cheese; or Sausage Biscuit</i>	
Omelet Station	\$5.50++/person
<i>Requires a \$75 attendant fee-minimum of 25 guests</i>	
Fresh Baked Cookies	\$15.00++/dozen
Fresh Baked Brownies	\$15.00++/dozen
Basket of Assorted Snacks	\$2.00++/each

**Meeting Services**

Microphone.....	25.00
Flipchart with Markers.....	25.00
White Board with Markers.....	25.00
Projection Screen.....	25.00
TV With DVD Player.....	55.00

## Themed Breaks

<b>“Health Nut” \$6.00++</b>	<b>“Half Time Break” \$7.50++</b>	<b>“Sweet Tooth” \$7.50++</b>
Granola Bars and Power Bars	Mixed Nuts, Goldfish, & Pretzels	Assorted House Baked Cookies & Brownies
Basket of Fresh Whole Fruit	Tortilla Chips, Salsa and Guacamole	Selection of Candies & Nuts
Oatmeal-Raisin Cookies	Fresh Popcorn	Selection of Ice Cream Bars
	House Made Potato Chips	
	Chocolate Chip Cookies	

## Breakfast & Meeting Beverages

**Coffee Station \$18.00++ pot**  
Regular & Decaffeinated Royal  
Cup® Coffee  
Assorted Hot Teas  
Served with Creams & Assorted  
Sweeteners

**Deluxe Coffee Station \$25.00++ pot**  
Regular & Decaffeinated Royal  
Cup® Coffee in Silver Urns  
Assorted Hot Teas  
Served with Whipped Creams,  
Shaved Chocolates, Cinnamon,  
Flavored Stirrers & Assorted  
Sweeteners

**Other Beverages**

Soft Drinks	\$2.00++
Bottled Water	\$2.00++
Fresh Juices	\$2.00++
PowerAde	\$2.25++

## Plated Lunches

Please select one appetizer, one entrée, and one dessert for your entire group. Served with fresh rolls and butter. Minimum of 15 and maximum of 75 guests.

### Appetizers / Choose one:

- ❖ Hawks Ridge Grilled Chicken Soup
- ❖ Italian Tomato Soup with Basil
- ❖ New England Clam Chowder
- ❖ Caesar Salad with Croutons & Parmesan Cheese
- ❖ Field Greens with Honey Balsamic Vinaigrette
- ❖ Wedge Salad with Tomato, Blue Cheese Dressing & Crumbled Bacon

### Desserts / Choose one:

- ❖ Traditional or Specialty Cheesecake with Fresh Berries
- ❖ Flourless Chocolate Decadence Cake
- ❖ Warm Apple Strudel with Vanilla Bean Ice Cream
- ❖ Warm Chocolate Brownie with Ice Cream
- ❖ Key Lime Tart
- ❖ Chocolate Molten Cake with Ice Cream

### Entrées / Choose one:

- ❖ Traditional Caesar Salad – With choice of: Grilled Steak, Chicken or Salmon \$18.50++
- ❖ Twin Scoops of Tuna and Chicken Salads with Fresh Vine Ripe Fruit, Berries, & Premium Lettuces \$20.50++
- ❖ Hawks Ridge Turkey Club Wrap with Choice of Side Item \$17.50++
- ❖ Grilled Flat Iron Steak Sandwich with Choice of Side Item \$19.50++
- ❖ Georgia Pecan Chicken Breast with Wild Rice Medley and Seasonal Vegetable \$16.50++
- ❖ Tortilla Crusted Tilapia with Southwest Rice, Black Beans, Chipotle Lime Sauce & Seasonal Vegetable \$18.50++
- ❖ Teriyaki Grilled Salmon with Sesame Ginger BBQ Sauce, Jasmine Rice, and Seasonal Vegetable \$19.50++
- ❖ 8oz. New York Strip Served with Blue Cheese Butter, Seasonal Vegetable, and Garlic Mashed Potato \$22.00++
- ❖ Petite Filet Mignon with Blue Cheese Butter, Seasonal Vegetable and Garlic Mashed Potato \$24.00++

*Available Side Items with specified entrees: Coleslaw, French Fries, Sweet Potato Fries, Fresh Fruit, Onion Rings, or Homemade Potato Chips*

## Boxed Lunches

### Roast Turkey Boxed Lunch \$15.50++

Roasted Turkey Sandwich on a kaiser bun with lettuce, tomato & swiss cheese. Served with chips, apple, and cookie.

### The Hero Boxed Lunch \$15.50++

Ham, turkey, swiss & cheddar cheeses, lettuce & tomato on a kaiser bun. Served with chips, apple, and cookie.

## Buffet Lunches

### 19<sup>th</sup> Hole Deli Buffet \$19.50++

An Assortment of Fresh Breads & Cheeses  
Sliced Roast Beef, Ham, Salami & Turkey Deli Meats  
Pickles, Potato Chips & Assorted Condiments  
Fruit Salad, Coleslaw, Pasta Primavera, & Caesar Salad  
Display of Cookies

### Shotgun Picnic Buffet \$21.50++

Grilled Hamburgers, Bratwurst, & Jumbo Hot Dogs  
Relish Tray, Coleslaw, Southern Macaroni Salad, Potato Chips  
BBQ Baked Beans, Corn on the Cob & Sliced Watermelon  
Display of Cookies

### Cabo Del Sol Buffet \$23.50++

Nacho Bar with Ground Beef, Cheese, Olives, Onion, Salsa, Jalapenos & Cheese Sauce  
Fruit Salad, Southwest Pasta Salad & Mexican Rice  
Tomato & Corn Fiesta Salad, Cuban Black Beans  
Grilled Steak & Chicken Fajitas with Flour Tortillas  
Charros & Display of Cookies

### Tuscany Buffet \$22.50++

Grilled Vegetable Antipasto, Caesar Salad & Garlic Bread  
Tomato & Mozzarella Caprese  
Chicken Piccata & Italian Sausage & Peppers  
Penne Pasta with Sauces (Marinara & Pesto Cream)  
Cannolis & Display of Cookies

### The Southern Revival \$22.50++

Southern Style Potato Salad & Tomato & Cucumber Salad  
Carolina Cole Slaw & Buffalo Style Chicken Egg Rolls  
Southern Fried Chicken & Macaroni & Cheese with Ham  
Grilled Flank Steak with Wild Mushroom Garlic Sauce  
Smothered Collard Greens, Buttermilk Biscuits & Rolls  
Display of Cookies & Warm Peach Cobbler

### Pinehurst Buffet \$26.50++

Hawks Ridge Chopped Salad & Thai Beef Salad  
Build Your Own Cobb Salad & Mini Chicken Cordon Blue  
Spinach & Artichoke Dip with Tuscan Toast  
Savannah Crab Cakes with Remoulade Sauce  
Pork Schnitzel with Lemon Caper Sauce  
Peach & Mixed Berry Cobbler, Display of Cookies

## Plated Dinners

Please select one appetizer or salad, one entrée, & one dessert for your entire group. Minimum of 15 and maximum of 75 guests.

### Appetizers / Choose one:

Shrimp Cocktail	\$9.50
Savannah Style Crab Cake	\$10.50
Goat Cheese Ravioli <i>With Tomato Fondue</i>	\$8.50
Vidalia Onion Soup	\$7.00
Lobster Bisque	\$8.50
Tomato & Basil Soup	\$6.50

### Salads / Choose one:

Traditional Caesar Salad	\$6.50
Mixed Greens Salad <i>With Honey Balsamic Vinaigrette</i>	\$5.50
Wedge Salad	\$6.50
HR Strawberry Salad	\$8.95
Tomato, Basil & Mozzarella	\$9.00
Chopped Salad	\$7.50

### Desserts / Choose one:

Cheesecake with Fresh Berries	\$7.50
Crème Brulee	\$7.50
Flourless Chocolate Cake	\$7.50
Warm Chocolate Brownie <i>With Vanilla Ice Cream</i>	\$6.50
Key Lime Pie	\$6.50
Chocolate Molten Cake	\$7.50

### Entrées / Choose one:

❖ Cajun Stuffed Chicken With Cornbread Stuffing and Gumbo Sauce	\$19.50
❖ Georgia Pecan Chicken Breast With Country Rice, Seasonal Vegetable & Honey-Lemon Beurre Blanc	\$18.50
❖ Grilled Ahi Tuna Steak With Baby Bok Choy, Jasmine Rice & Shiitake- Soy Beurre Blanc	\$23.00
❖ Baked Stuffed Sole With Leeks, Wild Mushrooms, Roast Garlic Whipped Potato & Balsamic Port Sauce	\$21.50
❖ Pesto Crusted Atlantic Salmon With Warm Orzo Vegetable Salad and Sun Dried Tomato Aioli	\$21.50

❖ Grilled Tenderloin of Beef With Roast Garlic Whipped Potato, Seasonal Vegetable & Cabernet Sauce	\$30.00
❖ Grilled New York Strip With Horseradish Whipped Potato, Seasonal Vegetable & Roast Garlic Butter	\$28.50
❖ Bourbon Honey Glazed Pork Chop With Garlic Mashed Potato & Bourbon Mustard Sauce	\$21.50
❖ 6oz. Filet Mignon & Salmon Filet With Seasonal Vegetable & Starch	\$32.50
❖ 6oz. Filet Mignon & Lobster Tail With Seasonal Vegetable & Starch	\$45.00
❖ 6 oz. Filet Mignon & Shrimp Scampi With Seasonal Vegetable & Starch	\$35.00

## Buffet Dinners

Minimum of 25 and maximum of 75 guests. Buffet includes all listed salads and displays as well as choice of two entrées, two vegetables, two starches and three desserts from below.

### Buffet Includes: \$40.00++

- ❖ Grilled Vegetable Antipasto Display
- ❖ Mixed Green Salad with Dressings & Toppings
- ❖ Marinated Vine-Ripened Tomato & Cucumber Salad
- ❖ Display of Fresh Sliced Seasonal Fruit & Berries
- ❖ Assortment of Fresh Rolls & Sweet Butter
- ❖ Choice of two entrees, two vegetables, two starches, and three desserts (choose below)

### Entrées / Choose Two:

Chicken Piccata with Mushrooms & Lemon Caper Sauce  
 Chicken with Penne Pasta, Italian Sausage, & Vodka Sauce  
 Salmon Filet with Tomato Caper Compote & Warm Orzo Pasta Salad  
 Seafood Jambalaya with Shrimp, Mussels, Calamari, Andouille Sausage and Rice  
 Pistachio Crusted Tilapia with Light Gorgonzola Cream  
 Jerk Spiced Mahi Mahi with Mango BBQ Sauce  
 Shrimp & Scallop Stir Fry with Jasmine Rice  
 Blackened Catfish with Southwest Cream Sauce  
 Beef Tenderloin Tips Dianne with Buttered Noodles  
 Grilled Flank Steak with Grilled Onions, Portobello Mushrooms and Balsamic Glaze  
 Smoked Pork Loin with Georgia Peach Chutney

Pork Scaloppini with Mushrooms & Lemon

### Vegetables / Choose Two:

Medley of Seasonal Vegetables  
 Zucchini & Summer Squash Casserole  
 Green Beans with Country Ham  
 Sautéed Southwest Sweet Corn  
 Fresh Steamed Broccoli

### Starches / Choose Two:

Roasted Red Potatoes  
 Glazed Maple Sweet Potatoes  
 Roast Garlic Mashed Potato  
 Wild Country Rice  
 Potato Au Gratin

### Desserts / Choose Three:

Key Lime Tarts  
 Chocolate Pecan Pie  
 Seasonal Cobbler with Vanilla Bean Ice Cream  
 Sliced Seasonal Cheesecake  
 Boston Cream Pie  
 Strawberry Mousse Cake

## Hors D'oeuvres Displays

For hors d'oeuvres buffets, please select a minimum of 8 items (4 hot and 4 cold).

**TIER #1 \$35.00++**  
**Cold Trays & Displays / Choose Four:**  
 Mixed Green Salad Display  
 Caesar Salad Display  
 Market Vegetable Basket with Ranch Dressing  
 Vine-Ripened Sliced Fruit & Seasonal Berries  
 Guacamole & Salsa with Tortilla Chips  
 Baby Shrimp on Cucumber Rounds with Dill Sauce  
 Marinated Tomato & Basil Crostini

**Hot Trays & Displays / Choose Four:**  
 Cocktail Meatballs  
 Buffalo Spiced Chicken Wings with Blue Cheese Dip  
 Boursin Cheese Stuffed Mushrooms  
 Vegetable Spring Rolls with Sweet & Sour Sauce  
 Greek Spanakopita  
 Parmesan & Artichoke Dip with Tuscan Toast  
 Roasted Vegetable Quesadillas  
 Battered Fried Chicken Tenders with Honey Mustard  
 Spinach & Bacon Stuffed Mushrooms

**TIER #2 \$38.00++**  
**Cold Trays & Displays / Choose Four:**  
 Atlantic Smoked Salmon Display  
 Seared Sesame Raw Tuna Display  
 Tuscan Grilled Vegetable Display with Pesto Aioli  
 Baked French Brie with Fresh Fruit  
 Fresh Mozzarella & Vine-Ripened Tomato  
 Chilled Asparagus Display with Roasted Garlic Dip  
 Prosciutto Ham & Herb Cream Cheese on Crostini

**Hot Trays & Displays / Choose Four:**  
 Andouille Sausage En Croûte with Vidalia Onion Sauce  
 Miniature Beef Wellington  
 Mini Chicken Cordon Blue  
 Crab Cakes with Rémoûlade Sauce  
 Crab Stuffed Mushrooms  
 Coconut Fried Shrimp with Spicy Mandarin Sauce  
 Parmesan Breaded Fried Artichokes with Tomato Fondue  
 Carolina Style BBQ Pork with Silver Dollar Rolls  
 Beer Batter Grouper Fingers with Tarter Sauce  
 Duck Pot Stickers with Sweet Chili Dipping Sauce  
 Bacon Wrapped Scallops with Sesame BBQ

## Specialty Stations

Specialty stations are available as additions to any buffet. A \$75 attendant fee applies per station. Minimum of 25 guests.

<b>Pasta \$6.50++</b>	<b>Stir-Fry \$7.50++</b>	<b>Taste of the South \$7.50++</b>
Choice of 2 Pastas: Farfalle, Cheese Tortellini, Penne, or Gemelli Pasta Choice of 2 Sauces: Marinara, Alfredo or Pesto Served With Garlic Bread <i>Add chicken or shrimp for additional fee.</i>	Tender Wok Seared Chicken Stir-Fry Vegetables, Shiitake Mushrooms, & Bean Sprouts Steamed Rice & Sesame Garlic BBQ Sauce <i>Add Shrimp 4.50 Per Person</i>	Mini BBQ Pulled Pork Sliders Southern Coleslaw Sweet Pickle Relish

## Additional Displays

Cocktail Shrimp \$30.00++/dozen  
 Served with cocktail sauce & lemon  
 Jumbo Crab Cocktail Claws \$46.00++/dozen  
 Served with cocktail sauce & lemon  
 Grilled Baby Lamb Chops \$38.00++/dozen  
 Served with a balsamic glaze

## Carving Stations

Served with Condiments & Assorted Fresh Rolls.

Roasted Top Round of Beef \$7.00++/person  
 Roasted Breast of Turkey \$5.50++/person  
 Maple Glazed Ham \$6.00++/person  
 Prime Rib of Beef \$10.00++/person  
 Roasted Tenderloin of Beef \$12.00++/person

## Desserts

**Chocolate Fondue Station \$6.00++**  
 A Tiered Fountain with Dark Chocolate, Strawberries,  
 Pineapple, Cubed Angel Food Cake & Marshmallows

**Bananas Foster \$6.50++**  
 Warm Sautéed Bananas Served Over Vanilla Ice Cream  
*(Minimum of 25 guests-\$75 attendant fee applies)*

**Petite Four Display (25 pieces) \$50.00++**  
 Assortment of Bite Size Desserts

**Chocolate Dipped Strawberries (25 pieces) \$45.00++**  
 White & Dark Chocolate Dipped Strawberries

**Cookies, Brownies & Blondies (dozen) \$15.00++.**



## Off Site Catering

Thank you for your interest in catering from Hawks Ridge Golf Club. Please find the following available menus for your event. All items will be packaged in plastic containers and trays for your pick up. A signed agreement is required and a guaranteed number of guests are also required 72 hours prior to your event.

For additional help, please contact one of the following:

<b>Jennifer Oliff</b>	Special Events	770-205-6889 xt. 118
<b>Craig Henderson</b>	F&B Manager	770-205-6889 xt. 135
<b>Steve Varano</b>	Executive Chef	770-205-6889 xt. 109

### Display Menu

❖ Sliced Fruit & Seasonal Berries	\$4.50 per person
❖ Tuscan Grilled Vegetable Antipasto	\$4.00 per person
❖ Premium Vegetable Crudités	\$3.50 per person
❖ Fresh Mozzarella & Vine Ripe Tomato	\$5.00 per person
❖ Baked Brie & Flame Grapes	\$30.00 each
❖ Imported & Domestic Cheese Display	\$4.50 per person
❖ Smoked Salmon & Georgia Trout Display	\$5.50 per person
❖ Shrimp Cocktail	\$30.00 per dozen
❖ Chilled Sliced Tenderloin of Beef	Market Price

### Staffing

We can help you with your staffing needs if we have available help. The staff are considered independent contractors and may or may not be employees of the club. Below are suggested hourly rates, which the event host is responsible for payment. Staffing may not be billed through member club accounts.

❖ Chef Attendant Fee ( <i>per station</i> )	\$75.00
❖ Bartender Fee ( <i>per bar</i> )	\$75.00
❖ Coat Check ( <i>per attendant</i> )	\$75.00
❖ Valet ( <i>per attendant</i> )	\$125.00

### Equipment

Hawks Ridge does not provide rental of equipment. We will be happy to suggest other recommended vendors for you to use. If you would like for your food items to be prepared and plated on your own platters or trays, please drop them off at the club at least 72 hours prior to your event.

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## Recommended Vendors

### Florists

Flowers By Jay 770-205-0422

### Cakes

The Frosted Pumpkin 770-205-7998  
Publix – Freehome 678-455-0112

### Entertainment

Avalanche Entertainment (*Mike Watkins*) 678-353-3269  
East Coast Entertainment 404-351-2263  
Spectrum Entertainment 770-441-9806  
(*Chris Dollar/Daniel 'DJ' Dobbs*)

### Limo Services

Front Row Limo 770-917-0063  
Extreme Limo 678-513-4101  
Bodyguard Limo 770-932-5036

### Photography

Eagle Shotz (*Ellen Nolen*) 770-354-3332  
Imagez Photography (*Nimb Chau*) 678-491-4245  
Lindsey McIntyre Photography 404-376-6132  
Moreland Photography 770-993-6059

### Local Hotels / Windward Pkwy, Alpharetta

Hyatt Place 770-343-9566  
Atlanta Marriott 770-754-9600  
Hilton Garden Inn 770-360-7766

## Room Information & Policies

The designated time frame for evening events is four (4) hours. Additional hours may be purchased for an additional fee of \$250.00 per hour.

### Main Level Conference Room / Seats 8

A small private conference room on the main level of the club. Easy access to both dining rooms.

### Executive Conference Room / Seats 12

Located on the upper level of the clubhouse with a private balcony facing the golf course.

### Wine & Cigar Room / Seats 12

Perfect for informal meetings or private dinners. Located on the upper level of the clubhouse with access to a private balcony, wine cellar, smoking lounge and plasma TV.

### Staffing

Chef Attendant Fee ( <i>per station</i> ).....	75.00
Bartender Fee ( <i>per bar</i> ).....	75.00
Coat Check ( <i>per attendant</i> ).....	75.00
Cake Cutting Fee ( <i>per person</i> ).....	3.00
Valet ( <i>per attendant / minimum of 2</i> ).....	125.00

### Deposits & Cancellations

A signed agreement and non-refundable deposit of \$2,500 is required to confirm all event dates. All event cancellations must be in writing and are subject to a cancellation policy: 1) 120 or more days from the event will lose the deposit amount; 2) 90-119 days will be billed 25% of the est. cost plus deposit; 3) 60-89 days will be billed 50% of the est. cost plus deposit; 4) 30-59 days will be billed 75% of the est. cost plus deposit; 5) 1-29 days will be billed 100% of the est. cost plus deposit. 100% of the estimated total cost of the event is due seven (7) days prior to the event. Any outstanding balance will be billed following the event. Any deposits or charges billed to a credit card are subject to a credit card processing fee.

### Minimums & Pricing

Non-member events are subject to a required minimum as well as a club-closing fee for larger events. Prices do not include 6% sales taxes, 3% liquor tax, or 22% gratuity. Prices are subject to change at anytime and Hawks Ridge reserves the right to set a food and beverage minimum for any reserved area.

### Guarantees

A guaranteed number of guests is required seven (7) days prior to the function. The per-person charge will be based on the guarantee or the actual number of guests, whichever is greater. An alphabetical guest list is required for Security, 48 hours prior to the event.

### Miscellaneous

Special Events are booked for four (4) hours. Additional hours may be purchased at a charge of \$250.00 per hour. No food or beverages may be brought into or taken from Hawks Ridge for consumption without prior approval; excluding wedding cakes. Special decorations must be approved by Hawks Ridge. Nothing shall be attached to any surface of the Club including walls, floors, doors, etc. The use of bird seed, rice, confetti or glitter is not permitted on the premises either in the Clubhouse or on the grounds. Pictures for events are allowed on the grounds, but please no high heels on any of the grass (golf course or front and back lawns). A minimum of \$250.00 will be charged for any additional clean up.

Function representatives may be monetarily responsible for damage and/or missing property that occurs during the function. The Club is not responsible for articles brought into the Club by function representative or their guests. Proper attire is required during every visit to the Club including guests and vendors. Jeans, warm up suits, jogging suits, bare feet, bathing suits and cut-off's are not allowed.

Hawks Ridge requires notification, in advance, of all outside professional consultants/vendors. The Club will be happy to assist you in finding outside services for an additional fee. Additional set up and labor fees may apply depending on requests.

### Tavern Dining Room and Veranda / Seats 60-75

Our mixed dining room on the main level of the clubhouse. Easy access to outside veranda overlooking the golf course.

### Men's Grill & Veranda / Seats 60-75

This room may be booked when the Tavern dining room is in use or at the club's discretion.

### Tavern, Men's Grill & Veranda / Seats up to 175

Access to the entire club for your event's scheduled time frame.

### Additional Services

Microphone.....	25.00
Flipchart with markers .....	25.00
White Board with markers.....	25.00
Projection Screen .....	25.00
TV with DVD Player .....	55.00
Dancefloor .....	250.00