

Breakfast Buffets

All buffets include decanters of orange, cranberry, and apple juice, freshly brewed coffee, decaffeinated coffee and hot tea.

the continental

sliced fresh fruit, freshly baked muffins, danish, and mini croissants with butter and preserves **\$24**

the americana

sliced fresh fruit, scrambled eggs with chives, choice of hickory smoked bacon or sausage links, country style breakfast potatoes, freshly baked muffins, danish, and mini croissants with butter and preserves **\$32**

fresh start

sliced fresh fruit, individual yogurts, homemade granola, fluffy scrambled egg whites, turkey sausage, country style potatoes, freshly baked muffins, danish, and mini croissants with butter and preserves **\$36**

Buffet Enhancements

customize your breakfast buffet by adding the following enhancements to your menu

omelet or griddle station*

omelets, pancakes or french toast made to order **\$9**

hot oatmeal

raisins, brown sugar and low fat milk **\$5**

croissant sandwich

egg, cheese and ham **\$7**

cold cereals and milk

three selections of cold cereals with low fat milk **\$5**

hard boiled eggs **\$3**

smoked salmon display

egg, capers, onion, cream cheese and mini bagels **\$7**

*chef attendant required at additional labor fee of \$150

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Breakfast Selections

Plated Breakfast

All plated breakfasts include fresh orange juice, freshly baked muffins and pastries, and freshly brewed coffee, decaffeinated coffee and hot tea.

bacon and eggs

fluffy scrambled eggs, country style potatoes, crisp bacon **\$26**

brioche french toast

thick sliced brioche cinnamon french toast, warm maple syrup, country sausage links **\$25**

egg white scramble

scrambled egg whites, spinach, white cheddar, turkey sausage **\$28**

little tokyo

tofu, lightly broiled cured salmon and steamed seasonal vegetables, served with miso soup, steamed rice, oshinko, fresh fruit and green tea **\$36**

Breakfast a La Carte

muffins, danish and mini croissants
\$42 per dozen

bagels with cream cheese **\$45** per dozen

individual yogurts **\$3** each

sliced fresh fruit **\$6** per serving

cold cereals with milk **\$4**

granola bars **\$3** each

whole fruit **\$3** each

freshly squeezed juices **\$40** per gallon

coffee, decaffeinated coffee, herbal teas
\$52 per gallon

Starbucks regular or decaffeinated coffee
\$57 per gallon



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All Day Breaks

All day break package includes freshly brewed coffee, decaffeinated coffee and hot tea.

early morning

sliced fresh fruit, freshly baked muffins, danish, and mini croissants with butter and preserves

mid-morning

coffee refresh

mid-afternoon

freshly baked cookies and brownies, coffee refresh, lemonade and iced tea

\$34

"I Want It All" Meeting Package

All day break package includes freshly brewed coffee, decaffeinated coffee and hot tea.

early morning

sliced fresh fruit, freshly baked muffins, danish, and mini croissants with butter and preserves

mid-morning

coffee refresh

executive deli buffet

fresh fruit salad, red potato salad with bleu cheese and bacon dressing, penne pasta salad, slices of rare roast beef, genoa salami, baked ham and smoked turkey breast swiss and cheddar cheeses, sliced garden tomatoes, red onion, lettuce, assorted relishes and appropriate condiments, tuna fish salad, artisan breads and rolls, cookies and brownies
lemonade and iced tea

mid-afternoon

warm salted pretzels, rice krispy treats, whole fruit, lemonade and iced tea

\$70

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Break Selections

Sweet & Salty Breaks

All breaks include freshly brewed coffee, decaffeinated coffee and hot tea.

cookie monster

chocolate chip, white chocolate macadamia nut, peanut butter and oatmeal raisin home style cookies, ice cold milk **\$12.50**

take me out to the ballpark

fresh buttered popcorn, warm salted jumbo pretzels with mustard, crackers jacks, lemonade **\$15.50**

fiesta

quesadillas with fajita marinated chicken, jack & cheddar, pico de gallo, guacamole, sour cream, tri-colored tortilla chips, fruit punch **\$18.50**

we all scream for ice cream

chocolate & vanilla ice cream, nuts, chocolate syrup, m&m's, Oreo cookies, whipped cream, cherries, fruit punch **\$15.50**

Breaks a La Carte

home style cookies **\$42** per dozen

rice crispy treats **\$28** per dozen

brownies or blondies **\$42** per dozen

lemon bars **\$36** per dozen

sliced fresh fruit **\$6** per serving

candy bars **\$3** each

individual bags of chips **\$2.50** each

Haagen-Dazs ice cream bars **\$5.50** each

citrus punch **\$48** per gallon

lemonade **\$48** per gallon

soft drinks **\$4** each

bottled water **\$4** each



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Chilled Plated Lunches

All chilled plated lunches include entrée, rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee and hot and iced tea.

spicy southwest veggie wrap

grilled vegetables, chipotle cream cheese, roasted corn and black bean relish wrapped in sun-dried tomato tortilla, pineapple coleslaw \$24

smoked turkey sandwich

sliced turkey breast with havarti cheese, lettuce and tomato, pineapple coleslaw \$26

grilled chicken caesar

classic caesar dressing, shaved parmesan with garlic croutons, grilled chicken \$26

roast beef sandwich

roast beef, buffalo mozzarella, tomato, and watercress, pineapple coleslaw \$28

golden salad

napa and red cabbage, julienne carrots, cilantro, grilled chicken, topped with crispy won ton skins and honey sesame dressing \$30

Put it in a Box

box lunches include whole fruit, individual bag of chips, home style cookie, & bottled water

spicy southwest veggie wrap

grilled vegetables, chipotle cream cheese, roasted corn and black bean relish wrapped in sun-dried tomato tortilla \$26

grab n go deli

assorted deli sandwiches to include, roast beef & mozzarella, turkey & havarti, ham & swiss \$27

ny deli

spicy capicola, mortadella, genoa salami, lettuce, pepperoncini and provolone cheese \$28

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Lunch Selections

Hot Plated Lunches

All hot plated lunches include starter salad, entrée, rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee and hot and iced tea.

grilled chicken

breast of chicken grilled and topped with ancho tomato salsa, yukon gold mashed potatoes and market vegetables \$34

soy glazed salmon

sweet soy, sesame, snow peas and brown rice pilaf \$38

ny strip

bordelaise sauce, fingerling potatoes, market vegetables \$42

chicken piccata

lemon butter and capers, shallot mashed potatoes, market vegetables \$36

sea bass

pan seared topped with tropical fruit salsa, coconut rice, fire roasted vegetables \$40

penne pasta

squash, wild mushrooms, zucchini, onions, peppers and plum tomatoes tossed in garlic and olive oil \$30

Start to Finish

kyoto salad

mixed greens, belgian endive, golden tomatoes, carrots, daikon sprouts, mandarin orange, fresh berries, ginger vinaigrette

select one dessert

chocolate or white chocolate mousse
lemon or raspberry bar



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Mini-Lunch Buffets

Buffets created for small groups of 25 guests or less. Mini-buffets are presented as individual plates, self-served. All mini-buffets include freshly brewed coffee, decaffeinated coffee and hot and iced tea.

sliders please

individual mixed green house salads
mini Kobe beef sliders, cheddar cheese, lettuce, tomato and onion, house made potato chips
brownies and blondies **\$34**

wrap it up

green olive-herb hummus, baba ghanoush with grilled vegetables, geek olives and feta cheese
chicken caesar, roast beef & boursin cheese, and grilled vegetable wraps
sliced fresh fruit with honey yogurt dip **\$30**

street tacos

classic carne asada and chicken soft tacos, pico de gallo, house made salsa and guacamole, tri-colored tortilla chips, pinto spanish rice and frijoles de la hoyo, cinnamon & sugar churros **\$36**

california gourmet

individual mixed green house salads
ny strip loin of beef, merlot sauce
seared salmon, teriyaki glaze
fingerling potatoes, market vegetables
miniature pastries & tarts **\$42**

Enhancements

soft drinks **\$4** each
bottled water **\$4** each
raspberry iced tea **\$48** per gallon
arnold palmer **\$48** per gallon
sliced fresh fruit **\$6** per serving
crispy mozzarella appetizer **\$4**
bar snacks **\$20** per pound
tortilla chips & salsa **\$4.50** per serving

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Lunch Buffet Selections

Lunch Buffets

Buffets created for groups of 26 guests or more. All buffets include freshly brewed coffee, decaffeinated coffee and hot and iced tea.

executive deli buffet

fresh fruit salad, red potato salad with bleu cheese and bacon dressing, penne pasta salad, slices of rare roast beef, genoa salami, baked ham and smoked turkey breast swiss and cheddar cheeses, sliced garden tomatoes, red onion, lettuce, assorted relishes and appropriate condiments, tuna fish salad, artisan breads and rolls, cookies and brownies **\$34**

mi casa es su casa

tri-color tortilla chips and salsa, cilantro lime caesar salad, jicama and orange salad, roasted beef with tomato, onion and garlic ancho sauce, slow roasted pork with tomatillo sauce, chicken enchiladas, spanish rice and frijoles de la hoyo, pico de gallo, sour cream, warm flour tortillas bunuelos and tres leches cake **\$42**

italiano

tomato and mushroom bruschetta, prosciutto wrapped asparagus and melon, classic caesar salad, chicken marsala, veal parmesan, and wild mushroom ravioli with roasted garlic cream sauce
mixed squash and zucchini, italian breads and rolls
tiramisu and cannolis **\$38**

a taste of the orient

oriental ginger chicken salad, soba noodle salad with ponzu vinaigrette, assorted dim sum, beef broccoli with oyster sauce, orange peel chicken, sake cured salmon, stir fry vegetables and coconut steamed rice, sliced oranges, fortune and almond cookies **\$38**



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Start

All dinner entrees include a selection of one starter.

kyoto grand

mixed greens, belgian endive, golden tomatoes, carrots, daikon sprouts, mandarin orange, fresh berries, sesame ginger vinaigrette

heart salad

hearts of romaine with tomatoes, goat cheese, candied pecans, lime vinaigrette

polynesian

mixed greens with hawaiian papaya, mango, fresh berries, edible flower confetti, raspberry vinaigrette

baby spinach

baby spinach leaves, sliced mushrooms, tomato, prosciutto chips, gorgonzola, papaya vinaigrette

lobster bisque

cognac cream and tarragon essence

wild mushroom soup

assorted domestic mushrooms

Finish

All dinner entrees include a selection of one dessert.

ny cheesecake

traditional new york style with seasonal berry coulis

chocolate truffle torte

white chocolate sauce

crème brulee

rich custard and caramelized sugar

tiramisu

kahlua, chocolate mousse, cocoa powder

fresh fruit tart

cinnamon whipped cream

white chocolate mousse

presented in a chocolate cup with seasonal berries

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Dinner Selections

Plated Dinner

All plated dinners include selection of starter and dessert, rolls and butter, freshly brewed coffee, decaffeinated coffee and hot tea.

stuffed chicken florentine

breast of chicken stuffed with spinach, ricotta, swiss cheese, roasted red pepper sauce, market vegetables and wild mushroom champagne risotto **\$48**

pan seared sea bass

mango butter sauce, pineapple pico de gallo, market vegetables and coconut rice **\$50**

prime rib of beef

au jus, creamy horseradish, garlic mashed potatoes, market vegetables **\$56**

grilled salmon

citrus beurre blanc, wilted spinach, steamed asparagus and brown rice **\$48**

ny strip

bordelaise sauce, fingerling potatoes, market vegetables **\$52**

breast of chicken

bone-in breast of chicken with ancho tomato salsa, market vegetables, yukon gold mashed potatoes **\$44**

filet mignon

pomegranate demi glaze, steamed asparagus, candied golden beets and truffle potato dauphinois **\$65**

pork chop

bone-in center cut chop with apple chutney and sweet potatoes **\$45**

penne pasta

squash, wild mushrooms, zucchini, onions, peppers and plum tomatoes tossed in garlic and olive oil **\$40**



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Designer Dinner Buffet

Create a custom dinner buffet from the following selections. All buffets include market vegetables, rice or potatoes, salad, rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee and hot and iced tea.

Salad selections (please select 3)

garden salad
baby field greens
traditional caesar
penne pasta salad
red potato salad
asian chicken salad
couscous salad
tomato and buffalo mozzarella
fresh fruit and berry salad
soba noodle salad

Entrée selections

chicken marsala, mushrooms and marsala wine sauce
chicken breast florentine, stuffed with spinach, ricotta and swiss cheese, roasted red pepper sauce
penne pasta, market vegetables tossed in garlic and olive oil
eggplant parmesan, fire roasted tomato sauce
seared salmon filet, citrus beurre blanc
pan roasted sea bass, mango butter sauce
sliced beef, achiote soy sauce
bone-in pork chop, apple chutney

two entrees **\$50**

three entrees **\$55**

Carving Station Enhancement

\$6 per person, plus \$150 Chef Attendant

Herb rubbed prime rib

carved to order, garlic au jus, creamy horseradish

rack of lamb

carved to order, french cut new zealand lamb chops, herb au jus, mint jelly

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Dinner Selections

Plated Dinner – Mixed Grills

All plated dinners include selection of starter and dessert, rolls and butter, freshly brewed coffee, decaffeinated coffee and hot tea.

chicken and salmon

bone-in breast of chicken with ancho salsa and grilled salmon with citrus beurre blanc, market vegetables, brown rice **\$56**

filet mignon and lobster

smoked filet with black truffle sauce and petite lobster tail with drawn butter, potato dauphinois, asparagus, mushrooms, crispy leeks **\$75**

tenderloin of beef and jumbo shrimp

tenderloin served with California merlot sauce and wild mushrooms, jumbo shrimp served scampi style, market vegetables, garlic yukon gold mashed potatoes **\$65**

ny strip and sea bass

strip loin served with bordelaise sauce and sea bass seared with mango butter sauce, pineapple pico de gallo, steamed asparagus, yukon gold mashed potatoes **\$60**

tenderloin of beef, bone-in breast of chicken and new zealand lamb chops

tenderloin served with california merlot sauce, breast of chicken with ancho tomato salsa and chops with herb au jus, market vegetables, sun-dried tomato cous cous **\$70**



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Appetizers

All appetizers can be passed butler style or presented on a buffet station.

hot selections

(50 PIECES PER ORDER)

- chicken satay with asian chimichurri **\$200**
- mini crab cakes with spicy remoulade **\$250**
- vegetarian springs rolls **\$200**
- smoked apple wood bacon wrapped scallops **\$250**
- spanakopita **\$200**
- orange wasabi crusted shrimp, sweet chili sauce **\$200**
- mushroom caps with sausage **\$250**
- chicken and shitake gyoza, lemongrass dip **\$200**
- chicken tenderloins with honey mustard **\$200**
- vegetarian wellington **\$250**
- caramelized onion and goat cheese pizza **\$250**
- crispy shrimp won ton sticks **\$250**
- teriyaki beef satay **\$200**
- sonoma lamb chop **\$250**
- smoked chicken quesadillas **\$250**

cold selections

(50 PIECES PER ORDER)

- prosciutto wrapped asparagus **\$250**
- seared ahi tuna on won ton **\$250**
- tomato and mushroom bruschetta **\$200**
- ceviche on fried plantain chip **\$200**
- belgian endive with boursin cheese **\$200**
- bay shrimp with dill on cucumber rounds **\$250**
- fresh strawberries and brie wedges **\$200**
- asian marinated tuna tartar and avocado served in an asian spoon **\$250**

Dessert Displays

fruit and chocolate

display of fresh fruit kabobs with chocolate fondue, chocolate covered strawberries and truffles **\$5.50**

viennese display

miniature french pastries, fruit tarts and éclairs **\$7**



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Appetizer Selections

Seafood Displays

king crab sections

lemon wedges, cocktail sauce

mini crab claws

lemon wedges, cocktail sauce

california sushi rolls

california, cucumber, salmon and tuna rolls, pickled ginger and wasabi

oysters rockefeller

traditional served baked with spinach, bread crumbs and pernod

seafood display

chilled jumbo prawns and king crab legs, served in a punch bowl on crushed ice with lemon wedges and cocktail sauce

100 pieces per order **\$500**

Reception Displays

mediterranean platter

green olive-herb, hummus, baba ghanoush, grilled vegetables, greek olives, feta cheese, toasted pita and lavosh **\$6.50**

cheese please

imported & domestic cheeses, assorted CRACKERS **\$7**

fresh sliced fruit

seasonal sliced fruit, honey yogurt DIP **\$7**

fresh garden vegetable crudite

served with blue cheese and onion DIP **\$6**

antipasto

select italian meats, spicy capicola, mortadella, genoa salami and prosciutto **\$7**

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Carving Stations

All stations include mini brioche buns. Each station requires one (1) chef per 150 guests. A labor fee of \$150.00 per chef applies.

roast turkey breast

maple glazed, cranberry sauce
serves 40 guests **\$280**

bourbon glazed ham

serves 50 guests **\$350**

steamship round of beef

au jus, creamy horseradish
serves 150 guests **\$900**

salmon wellington

serves 30 guests **\$360**

prime rib of beef

au jus, creamy horseradish
serves 40 guests **\$480**

Action Stations

Per person pricing based on one hour reception. Each station requires one (1) chef per 150 guests. A labor fee of \$150.00 per chef applies.

teppan grill

A skilled professional chef will sear slice and prepare ingredients chosen on flat top grill.

CHOOSE TWO PROTEINS PLUS FOUR ACCOMPANIMENTS:

proteins: filet mignon, new york strip loin, chicken breast, pork loin, shrimp skewers, salmon filet, sea bass or lamb chops

accompaniments: baby bok choy, asparagus, bell peppers, japanese eggplant, summer squash, bean sprouts, scallion, red onion, shitake mushrooms, oyster mushrooms, sweet potato or fingerling potato

\$15



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Appetizer Selections

Action Stations

Per person pricing based on one hour reception. Each station requires one (1) chef per 150 guests. A labor fee of \$150.00 per chef applies.

pasta buono

chef will toss pasta made to order with the following ingredients: italian sausage, chicken breast, parmesan cheese, crushed red pepper, sweet basil, olives, capers, arugula, spinach, garlic, red onions
choice of two pastas: spaghetti, linguini, cheese tortellini, penne or farfalle
choice of two sauces: pomodoro, alfredo or basil pesto **\$12**

taco stand

chef will cook to order tacos with carne asada, chicken and carnitas, corn or flour tortillas
salsa bar: cojita cheese, jack cheese, sour cream, guacamole, pico de gallo, hot and mild picante sauces, onions, cilantro and limes **\$15**

kyoto grand sushi bar

crafted, displayed and served by our sushi chefs
spicy tuna and california rolls, maki and nigiri sushi featuring tuna, yellow tail and salmon wasabi, pickled ginger and soy sauce **\$25**

slider bar

made to order sliders
choice of lettuce, tomato, pickle chips, caramelized onions, cheddar & swiss cheese, peppered bacon, traditional condiments **\$15**

flavored potato puree martinis

attendant will fill martini glasses with yukon gold, sweet potato or purple potatoes
please select three toppings: crisp bacon, cheddar cheese, pepper jack cheese, bleu cheese, sour cream, roasted garlic, sun-dried tomatoes, scallions, roasted corn, red onion marmalade, sauteed mushrooms **\$14**

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Wine Selections

All wine is priced by the bottle, subject to applicable service charge and sales tax.

sparklers

domaine chandon brut ca \$44
veuve clicquot yellow label france \$90
moet chandon brut imperial france \$120

light and crispy

barefoot white zinfandel ca \$28
sagelands reisling columbia valley wa \$30

mellow and a bit fruity

ecco domani pinot grigio italy \$32
whitehaven sauvignon blanc new zealand \$34
ferrari fume blanc napa ca \$38
robert mondavi private selection chardonnay \$34
la crema chardonnay sonoma ca \$40

full body white

edna valley chardonnay central coast \$38
bv carneros chardonnay napa ca \$48

medium body reds

red rock merlot ca \$32
la crema pino noir sonoma coast ca \$44
acacia pinot noir carneros ca \$50
clos du bois merlot north coast ca \$46
greenport shiraz australia \$28
louis martini cabernet sauvignon sonoma ca \$36

bold full body reds

ravenswood old vine zinfandel \$38
sterling cabernet sauvignon napa ca \$38
beringer knights valley cabernet sauvignon napa \$48

Bar Packages

bar package prices are per person, subject to applicable service charge and sales tax.

deluxe brands

first hour \$16
additional hours \$6

premium brands

first hour \$18
additional hours \$7

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Beverage Selections

Bar Service

Bartender fee of \$150.00 (host/cash) is waived when bar revenue reaches \$400.00 per bar. host bar prices are subject to applicable service charge and sales tax.

call brands

gin: beefeaters whiskey: seagram's 7
vodka: smirnoff scotch: cutty shark
tequila: sausa gold bourbon: jim beam
rum: ron rio
host \$6.50 cash \$7

prestige brands

gin: tanqueray rum: bacardi
vodka: absolut whiskey: crown royal
tequila: jose cuervo gold scotch: chivas regal
cognac: hennessey vs
host \$7.50 cash \$8

premium brands

gin: bombay sapphire bourbon: maker mark
vodka: grey goose scotch: jw black
tequila: patron silver cognac: remy martin
rum: 10 cane
host \$8.50 cash \$9

wine

chardonnay, cabernet sauvignon, merlot,
white zinfandel
host \$6.50 cash \$7

domestic beer

budweiser, miller
host \$6.00 cash \$6.50

premium beer

corona, heineken
host \$6.50 cash \$7

soft bar

soft drinks, bottled water
host \$3.50 cash \$4



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Event Details

Food and Beverage Service

The Kyoto Grand Hotel and Gardens is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Service Charge

All catering and banquet charges are subject to applicable 21% service charge and 9.75% state sales tax.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of guests anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups over 100 guests.

Menu Pricing and Selections

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include service charge or sales tax. We request that all menu selections are complete at least 30 days prior to event.

Audio Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your event. The hotel applies a 21% service charge on audio visual which is taxable according to California sales tax law.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (pre-payment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. The hotel can provide mirrors and votives on the tables and has a selection of colorful napkins at no additional charges. However should you wish to use additional candles, a fire permit must be obtained from the Los Angeles Fire Department.

Signage

The hotel reserves the right to have full control over sign usage and placement in the hotel. To uphold standards signage must be kept to a minimum and limited signage may be placed in the hotel lobby. Please review signage needs with your catering contact prior to your event.

Package Handling

The hotel must have prior notification of all incoming packages. The first 10 boxes are complimentary. A \$3.00 per box, per day storage fee will be charged for packages over 10. All packages must be addressed to the Banquet Department and marked with the name of the person in charge of the program, function name and date. The client is responsible for shipping any packages back.

Telephone and Internet Charges

DID Phone Lines \$150.00 Each
Dial 9 Phone Connections at \$100.00 per Connection
Wireless or Wired High Speed Internet Connections in Meeting Rooms at a flat rate of \$150.00 per connection.

Electrical Power and Engineer Services

Extension Cords at \$15.00 Each
Powerstrips at \$20.00 Each
Banner Hanging at \$50.00 Each
Ask your Catering Manager for more detailed pricing information on dedicated electrical power.
General Labor at \$90.00 Per Person Per Hour, Four Hour Minimum. The Engineering Department reserves the right to determine how much labor is necessary to complete the job properly and safely.

Parking Charges

Discounted flat rate available for banquets at \$8.00 in self parking and \$12.00 in valet. Overnight parking is at \$24.00 in self parking and \$30.00 in valet.



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