

*The*

# M E N U



Lake Windsor  
Wedding | Catering | Golf  
1964

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# BREAKFAST

8am-11am

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

All breakfasts include regular and decaf coffee, orange juice, and cranberry juice.

## Continental (D)

*Assorted fresh fruit muffins, bagel, and whole fruit. Served with whipped butter and cream cheese*  
\$11 per guest

## Hot Breakfast\* (D)

*Scrambled eggs with cheddar cheese, bacon, sausage, and garlic roasted potatoes*  
\$13 per guest

## A LA CARTE

### Fresh Fruit Display (D)

With cool amaretto yogurt dip  
\$4 per guest

### Assorted Yogurts (D)

\$4 each

### Assorted Granola Bars

\$24 per dozen

### Assorted Bagels (D)

*Served with whipped butter and cream cheese*  
\$27 per dozen

### Breakfast Sandwich\* (D)

*Ham and cheese on an English muffins*  
\$8 each

# LUNCH

Available for Service 11am-3pm  
No multiple entrée options for groups under 20

## PASTAS

Served with a warm breadstick

### Chicken Parmesan\*

Crispy chicken breast served on fettuccine pasta topped with house red sauce and cheese

\$16

### Chicken Broccoli Alfredo\*

Grilled chicken served on fettuccine pasta tossed with broccoli and rich Alfredo sauce and topped with parmesan cheese

\$16

### Chipotle Chicken Alfredo\*

Grilled chicken served on fettuccine pasta tossed with a house-made chipotle sauce

\$16

## SALADS

Dressing Choices - Italian, ranch, French, balsamic vinaigrette, raspberry vinaigrette, Caesar, thousand island

### Club Salad\*

Lettuce greens topped with sliced turkey, ham, egg, tomatoes, onions, cucumbers and a blend of cheese.

\$14

### Crispy Chicken Salad\*

Lettuce greens topped with olives, tomatoes, onions, bacon, egg and a blend of cheese. Switch to grilled chicken or upgrade to shrimp | 4

\$17

### Blues & Berries\*

Grilled chicken served on fettuccine pasta tossed with a house-made chipotle sauce

\$14

## ENTREES

Served with a side of fries

### Walleye\*

Pan Fried with a light flour batter

\$19

### Chicken Tenders\*

Served with either ranch or honey mustard

\$14

### Shrimp Bite Basket\*

Deep fried shrimp bites served with a side of cocktail sauce

\$14

## WRAPS

Served with chips and a cookie

### Buffalo Chicken Wrap\*

Crispy buffalo chicken, lettuce, tomatoes, blend of cheese and ranch wrapped in a flour tortilla

\$14

### Barbeque Chicken Wrap

Barbecue grilled chicken, lettuce, tomatoes, blend of cheeses and ranch wrapped in a flour tortilla

\$14

### Club Wrap\*

Sliced turkey, ham, lettuce, tomatoes, blend of cheeses and ranch wrapped in a flour tortilla

\$14

### Caesar Wrap\*

Grilled chicken, lettuce, cheese, tomatoes and Caesar dressing wrapped in a flour tortilla

\$14

## FRIDAY FISH FRY

Only Served on Fridays

Served with either a baked potato or fries

### Four Piece Beer-Battered Cod\*

Four pieces of crispy golden cod cooked to perfection

\$19

### Two Piece Beer-Battered Cod\*

Four pieces of crispy golden cod cooked to perfection

\$13

### Baked Cod\*

Buttered and broiled to perfection

\$19

### Beer-Battered Shrimp\*

Lightly breaded and served with cocktail sauce

\$19

### Perch Dinner\*

Six pieces of crispy perch cooked to perfection

\$19

## BURGERS

Served with a side of fries and a cookie

Add Bacon | 1

### Classic Hamburger\*

Charbroiled beef burger with mayonnaise, lettuce, tomatoes, onions, pickles served on a brioche bun.

Add cheese - American, cheddar, Swiss, and pepper jack | 1.

\$13

### BBQ Burger\*

Charbroiled beef burger with mayonnaise, lettuce, tomatoes, onions, barbecue sauce, pickles on a brioche bun

\$14

### Mushroom Swiss Burger\*

Charbroiled beef burger with mushrooms and Swiss cheese on a brioche bun

\$14

### Veggie Burger

Garden burger with mayonnaise, lettuce, tomatoes, onions, pickles on a brioche bun

\$13

## SANDWICHES

Served with chips and a cookie

### Crispy Chicken Sandwich\*

Crispy chicken topped with lettuce, tomatoes, onions, pickles served on a brioche bun.

\$13

### Spicy Chicken Sandwich\*

Crispy chicken coated in buffalo sauce topped with lettuce, tomatoes, onions, pickles served on a brioche bun.

\$14

### Grilled Chicken Sandwich\*

Grilled chicken topped with lettuce, tomatoes, onions, pickles served on a brioche bun.

\$13

### Turkey Club Sandwich\*

Toasted white bread with chipotle aioli, pepper jack, cheddar, lettuce, tomato, cheese, bacon, and turkey

\$12

# LUNCHEON ENTREES

11am - 3pm

When choosing more than one entrée please select the same salad, potato, vegetable for all entrees

## POULTRY ENTREES

### Bruschetta Chicken\* (GF, D)

*Boneless skinless grilled Italian marinated chicken breast. Topped with a tomato, onion and basil. drizzled with balsamic glaze finished with shredded Parmesan*  
\$22

### Mushroom Herb Chicken\* (D)

*Boneless skinless chicken breast, finished with Creamy Herb Mushroom Sauce*  
\$22

### Champagne Chicken\* (D)

*Boneless, skinless chicken breast, lightly floured and sautéed. Topped with a champagne infused cream sauce with halved red grapes*  
\$23

### Chicken Marsala\* (D)

*Boneless skinless chicken breast, lightly floured and sautéed. Finished with a Marsala wine infused mushroom cream sauce*  
\$23

## SEAFOOD ENTREES

### Parmesan Crusted Walleye\* (D)

*Tossed in breadcrumbs and parmesan cheese served with lemons and tarter*  
\$22

### Salmon Filet\* (GF, D)

*Grilled Norwegian salmon filet finished with a lemon dill infused cream sauce*  
\$28

### Mahi Mahi\*

Served with lemons and mango salsa  
\$28

## SALAD

### Garden Salad

*Mixed greens, topped with red onion, ripe tomatoes, and cucumbers with choice of one dressing*

### Caesar Salad

Crisp Romaine lettuce, red onion, croutons, and fresh parmesan cheese served with a creamy Caesar dressing.

## STARCH

Roasted Garlic Mashed, Rice Pilaf, Parsley Buttered Potatoes, Mashed Sweet Potatoes and Baked Potato.

## VEGETABLE

Green beans, sautéed yellow squash with baby zucchini, sautéed asparagus, fresh broccoli with lemon butter, caramelized carrot coins

## BEEF ENTREES

### New York Strip\* (GF)

*America's most popular steak expertly crafted cut, rubbed with house seasoning*  
\$29

### Top Sirloin\* (GF)

*Hand-cut grilled Black Angus Top Sirloin rubbed with house seasoning*  
\$31

## VEGETARIAN ENTREES

### Tri Colored Cheese Tortellini with Marinara (D)

*Tri Colored Cheese Tortellini served with our house Marinara*  
\$16

### Vegetable Primavera (D)

*Sautéed vegetable medley served over a bed of spinach fettuccine and finished with a creamy Red Pepper Alfredo sauce or Marinara sauce*  
\$16

# LUNCHEON BUFFETS

11 a m - 3 p m

## TAILGATE

One Grilled Wisconsin beer brat and One  
Hamburger  
Fresh Buns  
Cheddar cheese slices

Your choice of Garden Salad, Caesar Salad, Kettle  
Chips, or Pretzels

Toppings include green leaf lettuce, tomato, red  
onion, dill pickle slices

**\$17.50 Per Person**

**ENHANCERS:** Chef specialty pasta salad or classic  
mustard potato salad \$1.50 per person  
Brown Sugar Baked Beans \$1.00 per person

## SOUTHWESTERN

Warm flour tortillas and homemade tortilla chips  
Ground beef  
Spanish Rice  
Southwest refried beans

toppings include cheddar cheese, shredded  
lettuce, sliced black olives, diced onions, jalapenos,  
diced tomatoes, salsa and sour cream

**\$15 Per Person**

**ENHANCERS:** Chicken \$2.50 per person  
Guacamole \$2.00 per person

## JR.TAILGATE

Two Brats or Two Hotdogs  
Fresh Buns

Ketchup, Mustard Kettle Chips and Cookies  
**\$12 Per Person**

## PASTA

Caesar Salad or Garden Salad  
Breadsticks

Roasted garlic alfredo and marinara sauce with  
fettuccine pasta

**\$15 Per Person**

**ENHANCERS:** Chicken \$2.50 per person

## PIZZA

Assorted Pizza  
Breadsticks

Your choice of Garden Salad or Caesar Salad  
**\$14 Per Person**

**ENHANCERS:** Mozzarella sticks with marinara  
\$3.00 per person

Traditional Chicken Wings \$2.50 per person

Jumbo Soft Pretzels with Cheese \$33.00 per dozen

# APPETIZERS

Serves approximately 50 guests

Butlered appetizer service is available for hot and cold appetizers only.  
\$50 per server per hour (two server minimum).

## COLD

### Charcuterie Skewers\* (D)

Pepper Jack cheese, pepperoni,  
artichokes, green olives  
\$150

### Assorted Deli Pinwheels\* (D)

Oven roasted turkey with  
cheddar and chipotle aioli and honey  
ham with swiss cheese and honey  
mustard.  
\$135

### Mango Shrimp\*

The perfect blend of spicy shrimp a  
top sweet mango.  
\$180

### Pineapple Shrimp\*

The perfect blend of spicy shrimp a  
top sweet pineapple  
\$180

### Petite Crudite (GF)

Seasonal fresh vegetables served  
with ranch in a shooter glass  
\$150

### Fruit Kabob

Seasonal Fresh Fruit on a skewer  
\$150

## HOT

### Traditional Meatballs\*

Served with your choice of Cocktail,  
BBQ or Teriyaki  
\$135

### Bacon Wrapped Water Chestnuts\*

(GF)  
\$135

### Spinach & Artichoke Stuffed

Mushroom Caps(D, GF)  
Fresh mushrooms stuffed with  
signature spinach and artichoke dip  
\$160

### Crunchy Veggie Spring Rolls

Fried spring roll stuffed with cabbage  
and carrots  
\$190

### Grilled Chicken Kabobs\*(GF)

Served with sweet Thai chili sauce.  
Grilled chicken, bell peppers, &  
zucchini with a teriyaki glaze  
\$190

## STATIONARY

### Jumbo Shrimp Cocktail Display\* (GF)

Served with cocktail sauce and  
fresh lemons. Price per 50 pieces  
\$170

### Vegetable Relish Display (D)

\$170

### Seasonal Fresh Fruit Display (GF, D, N)

Served with Amaretto infused  
yogurt  
\$180

### Wisconsin Cheese & Sausage Display\* (D)

Served with assorted crackers  
\$180

### Silver Dollar Deli Sandwiches\* (N, D)

Platter comes with an assortment  
of honey ham and oven roasted  
turkey served on fresh rolls with  
green leaf lettuce. Served with  
chipotle mayo on the side  
\$190

## DRY SNACKS

### Gardettos

\$20

### Kettle Chips with French Onion Dip

\$43

### Tortilla Chips with Salsa and Guacamole

\$60

# DINNER

## PLANNING GUIDELINES

Please limit your selections to two meat entrées, one vegetarian selection, and one children's meal.  
*(There is an additional fee of \$2.50 per person to add additional entrees.)*

When choosing more than one entrée, please select the same salad, potato, and vegetable for all entrées.

When choosing more than one entrée you must have a place card for each guest including their meal choice.

Meal choices can be shown by using different colored paper, different colors of ink, ribbons, stickers, stamps, etc.

**Helpful Hint:** When designing your name cards do not use similar colors or gems as they are hard to see in dim lighting and will slow down table service.

All beef entrées are served at a medium temperature, provided they are served at the scheduled time. Prime Rib is served medium rare.

We hope that our menu offers entrées that are to your liking. However, if you desire an item not listed, please let us know.

Our Chef would be happy to prepare any meal to your specifications.

Vegetarian entrees and children's meals do not receive a potato or vegetable selection

### SALAD OPTIONS

#### Garden Salad (GF,V)

*Mixed greens topped with red onion and tomato with cucumbers and your choice of one dressing*

#### Caesar Salad

*Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing*

#### Cranberry Feta Cheese Salad

*Mixed greens topped with red onion, feta cheese crumbles, dried cranberries and tomato served with raspberry vinaigrette*

(Additional \$1.00 per guest)

### STARCH OPTIONS

Roasted Garlic Mashed Potatoes  
(GF,D)

Parsley Buttered Baby Red  
Potatoes (V)

Mashed Sweet Potatoes (GF,D)

Baked Potatoes (GF,V)

Rice Pilaf (V?)

### VEGETABLE OPTIONS

Green Beans (GF, V)

Yellow Squash with Baby Zucchini (GF,  
V)

Sautéed Asparagus (GF,V)

Fresh Broccoli with Lemon Butter (GF, V)

Caramelized Carrots (GF,V)

## POULTRY ENTREES

### *Bruschetta Chicken\* (GF, D)*

Boneless skinless grilled Italian marinated chicken breast. Topped with a tomato, onion and basil.  
Finished with shredded Parmesan  
\$28

### *Mushroom Herb Chicken\* (GF,D)*

Boneless skinless chicken breast, finished with Creamy Herb Mushroom Sauce  
\$28

### *Champagne Chicken\* (D)*

Boneless, skinless chicken breast, lightly floured and sautéed. Topped with a champagne infused cream sauce with halved red grapes  
\$29

### *Chicken Marsala\* (D)*

Boneless skinless chicken breast, lightly floured and sautéed. Finished with a Marsala wine infused mushroom cream sauce  
\$29

## PORK ENTREES

### *Jack Daniels French Cut Pork Chop\* (GF)*

Grilled Jack Daniels marinated 12oz center-cut pork chop finished with a whiskey peppercorn glaze  
\$30

### *Apple-Cider Stuffed Pork Chop\**

12oz center cut pork chop stuffed with a home-style Sage stuffing and finished with an apple cider bourbon glaze  
\$32

## VEGETARIAN / VEGAN ENTREES

### *Tri Colored Cheese Tortellini with Marinara (D)*

Tri Colored Cheese Tortellini served with our house Marinara  
\$26

### *Roasted Red Pepper (V)*

Roasted Fresh Red Pepper stuffed with a rice pilaf and a mixture of vegetables served over marinara sauce  
\$26

### *Vegetable Primavera(D)*

Sautéed vegetable medley served over a bed of spinach fettuccine and finished with a creamy Red Pepper Alfredo sauce or Marinara sauce  
\$26

## BEEF ENTREES

### *New York Strip\* (GF)*

America's most popular steak expertly crafted cut, rubbed with house seasoning  
\$35

### *Prime Rib\* (GF)*

Hand-cut Black Angus prime rib, accented with Rosemary and garlic, slow roasted to medium rare. Served with a creamy horseradish sauce  
\$42

### *Top Sirloin\* (GF)*

Hand-cut grilled Black Angus Top Sirloin rubbed with house seasoning  
\$39

### *Filet Mignon\* (GF)*

Hand-cut grilled Black Angus Filet Mignon atop a Burgundy mushroom demi-glaze  
\$52

## SEAFOOD ENTREES

### *Mahi Mahi\*(GF)*

Served with lemons and mango salsa  
\$39

### *Parmesan Crusted Walleye\* (D)*

Tossed in breadcrumbs and parmesan cheese served with lemons and tarter  
\$28

### *Salmon Filet\* (GF, D)*

Grilled Norwegian salmon filet finished with a lemon dill infused cream sauce  
\$34

## CHILDREN ENTREES

(For children age 10 and under)

All children's entrees served with dinner salad and warm breadsticks. Entrée selection will be accompanied by a side of fries

(Anyone over the age of 10 will be charged \$19)

### *Chicken Strips\* (D)*

\$13

### *Mac & Cheese (D)*

\$13



# BUFFETS

Choose one salad, dressing, starch, and vegetable to be included in your buffet. Please also limit your selections to one beef and either one poultry or one seafood option.

Buffets include breadsticks

(There is an additional fee of \$4.00 per person to add additional vegetarian entrees.)

Buffets are limited to one trip per person and prices are based on one serving of each entrée selected.

Carving station fee of \$175 will apply to marked beef selections

## ENTREE ONE OPTIONS

### **New York Strip\* (GF)**

America's most popular steak expertly crafted cut, rubbed with house seasoning

### **Prime Rib\* (GF)**

Chef carved Black Angus prime rib, accented with Rosemary and garlic, slow roasted to medium rare. Sided with a creamy horseradish sauce

### **Top Sirloin\* (GF)**

Hand-cut grilled Black Angus Top Sirloin rubbed with house seasoning

### **Apple Cider Sliced Pork Loin\***

Hand-cut pork loin finished with an apple cider bourbon glaze

### **Sliced Black Angus Garlic Herb Beef Sirloin\***

Served with burgundy mushroom au jus

## ENTREE TWO OPTIONS

### **Bruschetta Chicken\* (GF, D)**

Boneless skinless grilled Italian marinated chicken breast. Topped with a tomato, onion and basil. Finished with shredded Parmesan

### **Mushroom Herb Chicken\* (GF,D)**

Boneless skinless chicken breast, finished with Creamy Herb Mushroom Sauce

### **Champagne Chicken\* (D)**

Boneless, skinless chicken breast, lightly floured and sautéed. Topped with a champagne infused cream sauce with halved red grapes

### **Chicken Marsala\* (D)**

Boneless skinless chicken breast, lightly floured and sautéed. Finished with a Marsala wine infused mushroom cream sauce

### **Mahi Mahi\* (GF)**

Served with lemons and mango salsa

### **Parmesan Crusted Walleye\* (D)**

Tossed in breadcrumbs and parmesan cheese served with lemons and tarter

### **Salmon Filet\* (GF, D)**

Grilled Norwegian salmon filet finished with a lemon dill infused cream sauce

## SALAD OPTIONS

### **Garden Salad (GF,V)**

Mixed greens topped with red onion and tomato with cucumbers and your choice of one dressing

### **Caesar Salad**

Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing

### **Cranberry Feta Cheese Salad**

Mixed greens topped with red onion, feta cheese crumbles, dried cranberries and tomato served with raspberry vinaigrette

(Additional \$1.00 per guest)

## STARCH OPTIONS

Roasted Garlic Mashed Potatoes (GF,D)

Parsley Buttered Baby Red Potatoes (V)

Mashed Sweet Potatoes (GF,D)

Baked Potatoes (GF,V)

Rice Pilaf (V?)

## VEGETABLE OPTIONS

Green Beans (GF,V)

Yellow Squash with Baby Zucchini (GF,V)

Sautéed Asparagus (GF,V)

Fresh Broccoli with Lemon Butter (GF,V)

Caramelized Carrots (GF,V)

**\$31 Per Person**

# DESSERT STATIONS

## Ice Cream Sundae Station (D,N)

*Vanilla ice cream with assorted sundae toppings: chocolate sauce, caramel sauce, pecans, Oreo's, and strawberries*  
\$4 per guest

## Cheesecake Station (D,N)

*Slices of plain cheesecake with assorted toppings: chocolate sauce, caramel sauce, pecans, Oreo's, and strawberries*  
\$8 per guest

## Deep Fried Raspberry Cheesecake (D)

\$5 per guest

add ice cream for \$2 per guest

## Molten Chocolate Cake (D)

\$6 per guest

add ice cream for \$2 per guest

## Jumbo Fresh Baked Cookies (D)

\$40 per dozen

## Chocolate Fudge Nut Brownies (D, N)

\$5 per dozen

## Mini Chocolate Eclairs (D)

\$130 per 50 pieces

## Cream Puffs (D)

\$130 per 50 pieces

# LATE NIGHTS

Pizzas serve approximately 8 guests, all other options serves approximately 50 guests

## Homemade\* 16" Pizza (D)

Cheese

Italian Sausage

Pepperoni

\$25

## Deep Fried Wisconsin Cheese Curds (D)

Wisconsin white Cheddar, beer battered and deep fried, served with a homemade buttermilk ranch  
\$110

## Jumbo Soft Pretzels (D)

*Served with nacho cheese and yellow mustard*

\$120

## Nacho Bar\* (D)

*Tortilla chips, taco meat, nacho cheese, sour cream, tomatoes, jalapeños, lettuce, onions*

\$150

## Specialty Chicken Wings\* (GF, D)

*Bone in chicken wings with your choice of buffalo, teriyaki, or barbeque, Served with Bleu cheese or Ranch*

\$130

## Sampler Platter (D)

Fried Pickles, Onion Rings, French Fries and Cheese Curds

\$300

# BEVERAGE

## CASH BAR

Drinks purchased by your guest are inclusive of sales tax.

## CANNED & BOTTLED BEER

Domestic \$4.75 Premium \$5.75

## LIQUOR

House Liquor \$6.00

Premium Liquor \$7.00

Top Shelf Liquor \$7.50

## WINE

\$6.25 per Glass \$25.00 per bottle

*Specialty Wines & Champagnes are available and must be ordered by the case (12 Bottles).*

## DRAFT BEER

Half barrel of domestic \$400.00 | Half barrel of specialty & import \$500 and up

*Your event coordinator would be happy to provide you with a price for specialty beer requests.*

## NON-ALCOHOLIC

Fountain Soda \$3.00

Unlimited \$400.00

Canned Soda \$3.00

Bottled Water \$3.00

## BOTTOMLESS BAR

BYO Bloody Bar \$11 Per Person | Mimosa Station \$8 Per Person

*Bottomless Bar Packages are based on unlimited consumption within a 2 hour timeframe*

## PACKAGE BAR

*A package bar is a per person price for sponsored beverage over a contracted period of time. The number of people guaranteed for the dinner (less any children under 10) would be used for the package bar. Included unlimited consumption of cocktail, bottled beer, wine, and fountain soda*

House & Premium & Top Shelf \$12.50 First hour..... Additional hour(s) \$7.25

# GENERAL INFO

## CONTACT INFORMATION

*Please refer to your event contract for specific details to the items listed below*

4628 Golf Drive

Windsor, WI 53598

Email: [info@lakewindsor.com](mailto:info@lakewindsor.com)

Website:

[www.lakewindsor.com](http://www.lakewindsor.com) Phone:

608.846.4711

## TIMELINE

*At least SIX months prior, schedule taste testing with your event coordinator.*

*Six weeks prior, contact your event coordinator to schedule your final plans meeting.*

*One month prior to the final meeting, your menu selections are due.*

*Two weeks prior, guaranteed meal counts are due. Increases may be given up until 24 hours prior.*

*Week of event verify your event order and invoice are accurate & your minimum has been satisfied.*

*Ten days prior, estimated payment is due.*

*One day prior, ceremony rehearsal for ceremonies held at Lake Windsor.*

*10am day of event, decorate facility. No confetti or glitter are allowed. Contact your event coordinator for flame usage.*

*Prior to conclusion of event, gather all items you wish to keep and remove them from the facility.*

## SERVICE CHARGE, SALES TAX, & PAYMENTS

*Lake Windsor will add the customary 20% service charge and 5.5% state and local taxes on all services, food and beverages. Groups requesting a tax exemption must submit a Wisconsin tax exemption form with the tax-exempt number prior to the scheduled function. State law requires that the service fee being charged is subject to Wisconsin sales taxes.*

*We accept cash or check, if you use a credit card there is a 3% charge for use.*

## BEVERAGE SERVICE

*Complete beverage services are available. Under Wisconsin state law, Lake Windsor is the only authorized licensee able to sell or dispense alcoholic beverages on the premises. All beverages which are not sold by the facility will pay a corking fee and must be listed on your event order.*

## FOOD SERVICE & ALLERGY ALERT

*No food or beverage of any kind is permitted in banquet, meeting, or locker rooms unless provided by Lake Windsor. Wisconsin health code states that no food or beverage items, which remain uneaten after the event, may be removed from the facility by the customer or its attendees, with the exception of your wedding cake.*

*Lake Windsor cannot guarantee any allergy, we will however take any and all precautions when handling allergies. We cannot guarantee that food bought will not be processed in a facility that has nuts or nut products.*

## FOOD SERVICE

*Lake Windsor is pleased to offer the attached options created by our in-house chef. If you have any special requests, we would be happy to work with you in creating a menu designed specifically for your event. LWCC will make every effort to accommodate special dietary and religious preferences. Remaining food may not be taken from the premises. Menu prices are only guaranteed 60 days prior to the event, and the current menu is always posted online.*

## AUDIO / VISUAL

6x6 Tripod Screen \$25.00

8x8 Ceiling Screen (Crystal Commons Only) \$25.00

LCD Projector \$100.00

*Complimentary Items: Indoor wireless microphone, piped in cocktail music, Flat Screen (Windsor Gallery Only), Flat Screen TV's (Pinnacle Room Only)*