



2010 Catering Package

The Four Points by Sheraton Calgary West provides an in-town resort atmosphere located opposite Canada Olympic Park (home of the 1988 winter Olympics). Guests of the hotel have the advantage of being within minutes of the countryside and Rocky Mountains, while at the same time enjoying all the attractions the down town core has to offer.

We offer a number of areas in our facility available for business meetings and special events.

Our dedicated professional staff is available to assist you with any questions you might have as you go forward with your plans. If you have any questions as you review this information please feel free to give us a call.

Sales & Catering Assistant
Phone Number: 403.202.4411
Fax Number: 403.202.4418
Email: catering@fourpoints-calgary.ca

GENERAL CATERING INFORMATION & POLICIES

Room Rentals

Rooms are available in full day, ½ day and evening rentals. Your event package includes 1 standard set up, all tables, chairs and china required for your function and a water station. Pens and paper are available on request. For all Wedding Receptions and Special Events, we will also include your cake table, guest signing table, DJ table and gift table. Complimentary risers are available in our Jasper Ballroom on request.

Start and Finish Times

Starting and ending times of all functions are to be strictly adhered to, space is only booked for the time indicated. Setup and strike times are to be specified at the time of booking. Personal effects and equipment must be removed from the function room at the end of the scheduled day, unless reserved on a twenty-four (24) hour basis. The Four Points Sheraton Calgary West does not accept liability for articles left in the meeting or banquet rooms.

Linens

All catered functions will be charged a Linen Charge of \$1.50 per person. Where Food & Beverage are required, linen charges are \$2.25. Our standard linen colors are Black napkin and White table cloth. For special occasion functions, tablecloths and napkins are available in a range of colors to match your décor at an additional cost.

Choice of Menu

When selecting your menu, please remember that for each function a menu must be identical for all guests attending. Expected attendance is required seven (7) days prior. Special Dietary substitutions are available (in limited quantities). Guests who are to receive special meals must be identified to the Banquet Manager prior to service commencing. Any specialty meals, allergies or menu restrictions must be indicated at the time of booking and confirmed at least two (2) weeks prior to the function. It is suggested that clients consult with the Executive Chef and/or Director of Food & Beverage with regards to menu restrictions etc. The Four Points by Sheraton Calgary West will endeavor to meet the needs of all allergens or restrictions and will advise clients accordingly, however we provide **NO** guarantee, and subsequently are not liable for any ensuing results of undisclosed ingredients.

Corkage Fee

For Special events, we allow bottled wine to be brought in from outside the hotel. The wine must be from a licensed facility and a receipt must be provided for proof of purchase. A corkage fee will be charged for \$5.00 per bottle or \$2.50 per person if you wish to have the wine poured. We do not permit corkage bars.

Prices

All prices stated on the current price list are subject to change and will be confirmed no more than three (3) months prior to the function.

Food From Outside the Hotel

The Hotel does not permit any food or beverage to be brought in from outside sources, due to City and Provincial Health Regulations with the exception of Wedding cakes.

Removal of Food from the Property

The Four Points Sheraton Calgary West does not allow guests to remove any left over food or beverage from the property. Products must be consumed on site, in the respective function room. It is not our practice to donate un-used food items.

Gratuity & GST

Your total bill will be subject to a seventeen (17) percent service gratuity. Five (5) percent GST is applied to the total bill. All services and gratuities are subject to GST in accordance with Revenue Canada. A full disclosure of this policy is available on Revenue Canada web site in reference to document RC 4036.

SOCAN

As governed by the Copyright Act, Tariff No. 8, all events with live and/or recorded music will be charged the applicable SOCAN Music Federal License Fee. Should you require additional information, please contact the SOCAN office at 1-800-517-6226.

Guaranteed Attendance

The Sales office must be notified of the guaranteed number of guests attending your function five (5) working days prior to the event. The final charges will be based on the number guarantee provided or the actual attendance, whichever is greater. If this number is not received, the estimated number of guests at the time of booking will be taken as the guarantee for final billing.

Method of Payment

A Credit Card Authorization is required to confirm all function space. The sales office will advise the client as to the amount of deposit required.

Full payment of all estimated charges will be taken three (3) business days prior to your function to the credit card on file.

Any additional charges will be applied to the credit card on file on the next business day following the last day of your event.

For any major function such as Weddings and Christmas Parties, deposits are non-refundable. A second payment (50%) of estimated costs may be required 30 days prior to the function and balance is due on the Monday prior to the function to totally pre-pay the estimated amount of your function. Final balances will be processed the next business day following the function.

Meeting/Banquet rooms will not be held without a Deposit.

Cancellations

Cancellation of Weddings or Christmas Parties received less than thirty (30) days prior to the commencement of the function will be subject to a cancellation fee equal to 100% of all food, beverage and rental originally stated in the Catering Contract.

Date changes will be considered a cancellation of the original date and the deposit policies will apply.

Corporate meeting cancellation less than seven (7) business days prior to the commencement of the function will be subject to a cancellation fee equal to 100% of all food, beverage and rental originally stated in the Catering Contract.

Decorating for Special Functions

The Four Points Sheraton Calgary West books all its facilities on a daily basis and does not promise or guarantee the availability of the room in advance to decorate. If the booking is for an evening event and the daytime is booked prior to your booking you will be instructed by the Catering Office when you can expect to be allowed to decorate. If the daytime has not been rented when the evening booking is made and the Catering Office is aware you require decorating time the function will not be rented for the daytime of the same date. Decorating the evening prior to your booking is only allowed if the space remains unoccupied and is never promised more that five (5) business days in advance to the actual function date.

WE DO NOT ALLOW METALLIC OR REGULAR CONFETTI OR SPRINKLES. Extra charge of \$100.00 will apply to all events using these.

Smoking/Non-Smoking

The Four Points by Sheraton Calgary West is 100% non-smoking facility. Charges will apply in violation of this policy.

Guest Room Accommodation/Room Blocks

All Guest Accommodation and Guestroom Blocks must be booked directly through the Group Sales Department. The Catering Office does not book any sleeping accommodation.

Beverages/Bakery

Beverages

Charged on Consumption

Assorted Soft Drinks	\$3
Bottled Water	\$3
Assorted Bottled Juice	\$3
Coffee/Tea	\$3 per person

From The Bakery

Assorted Fresh Baked Cookies	\$1.50 ea	\$16.00 dz
Whole Fresh Fruit	\$1.50 ea	
Fresh Baked Muffins	\$3.00 ea	\$23.00 dz
Fresh Baked Croissants	\$3.00 ea	\$23.00 dz
Assorted Pastries	\$3.00 ea	\$23.00 dz
Assorted Yogurt	\$3.00 ea	
Warm Cinnamon Buns	\$3.00 ea	\$23.00 dz
Bagels with Cream Cheese	\$3.50 ea	\$28.00 dz

Morning Jump Start Break **\$9.50 pp**

Assorted Juices, Fresh Baked Muffins & Croissants, Nutri-Grain Bars,
Coffee/Tea

Afternoon Re-Generator Break **\$7.50 pp**

Assorted Soft Drinks, Fresh Baked Cookies, Bits & Bites, Chocolate Bars,
Coffee/Tea

Add Fresh Fruit Platter to your Break **\$4.50 pp**

Four Points by Sheraton Calgary West Plated Breakfast Selections
(Maximum 20 people)

The Rise and Shine - \$14

Glass of Orange/Apple Juice
Country Fresh Scrambled Eggs
Your choice of:
Bacon, Ham or Sausage
Served with:
Breakfast Potato
Croissants or Muffins
Preserves
Coffee/Tea

Home Style Breakfast - \$15

Glass of Orange/Apple Juice
Three slices of French Toast
Your Choice of:

Bacon, Ham or Sausage
Fruit Cup
Coffee/Tea

Chef's Favorite - \$16

Glass of Orange Juice
Scrambled Eggs
Your Choice of:
Bacon, Ham or sausage
Served with:
Breakfast Potato
Three Pancakes
Butter & Syrup

Additional Breakfast Items

French Cinnamon Toast with Syrup (1 piece)	\$3.00pp
Cold Cereal with Milk	\$3.00pp
Assorted Flavored Yogurt	\$3.00ea
Hot Cereal with Brown Sugar & Milk	\$3.00pp
Sliced Fresh Seasonal Fruit	\$4.50pp
Additional Choice of Breakfast Meats (3pcs)	\$3.00pp

Four Points by Sheraton Calgary West Breakfast Buffets
(Minimum 10 people)

The Four Points Continental - \$11

Assorted Juices
Pastries
Preserves
Sliced Fresh Fruit with Yogurt
or Cottage Cheese
Coffee/Tea

Great Start Country Buffet-\$13

Assorted Juices
Scrambled Eggs
Your Choice of:
Bacon, Ham or Sausage (choose one)
Breakfast Potato
Croissants/Muffins
Coffee/Tea

French Toast Experience -\$12

Crisp French Toast/Pancakes
Served with:
Assorted Fruit Toppings, Powdered Sugar,
Whipped Topping, Syrup, Bacon
Assorted Juices
Coffee/Tea

Royal Buffet - \$16

Assorted Juices
Scrambled Eggs
Your Choice of
Bacon, Ham or Sausage (choose two)
Breakfast Potato
Pastries
Sliced Fresh Fruit
Coffee/Tea

Eggs Benedict - \$19

Poached Eggs with Grilled Canadian Back Bacon
On a toasted English Muffin with fresh made
Hollandaise Sauce
(2 per person)
Breakfast Potato
Sliced Fresh Fruit
Coffee/ Tea

Lighter Lunch

Served with chef's choice of Soup and Assorted Dessert Squares, Bread Basket & Butter
Coffee/Tea
(Minimum 10ppl)

Four Points by Sheraton Spinach Salad **\$16**

Fresh Spinach with Smoked Bacon, Sliced Apple, Toasted Almonds, Feta cheese,
Raspberry Vinaigrette and topped with seasoned Grilled Chicken

Quiche - Lorraine or Florentine **\$18**

Lorraine (Bacon, Green onion & Cheese) or Florentine (Spinach, Onion & Cheese)
Served with fresh Mixed Greens or Caesar Salad

Classic Cobb Salad **\$17**

Mixed Greens with Blue Cheese, Avocado, Tomato, Egg and Black Forest Ham
with Italian Vinaigrette and topped with seasoned Grilled Chicken.

***Four Points by Sheraton Caesar Salad with Charbroiled
Roasted Garlic Chicken Breast*** **\$17**

Leaves of crisp Romaine Lettuce, tossed with Caesar dressing,
Herbed Croutons & Parmesan Cheese, with seasoned Grilled Chicken

Lasagna **\$18**

Meat or Three Cheese Vegetarian
Tender pasta sheets layered with either Bolognese sauce or Primavera sauce
served with garlic bread sticks.

Four Points Plated Luncheon Main Courses

Served with Chef's choice of Soup or Salad, Potato and Vegetable, accompanied with Bread Basket & Butter.

Includes chef's choice of Dessert & Coffee/Tea
(Minimum 10 people)

(These selections may also be available in buffet service)

Roasted BBQ Pork **\$18**

Succulent Pork Slowly roasted and served with our very own BBQ sauce

Fisherman's Warf **\$18**

7oz Beer Battered Haddock served with Tartar Sauce & Lemon Wedge

Chicken Breast Almandine **\$18**

Lightly breaded Chicken Breast, oven baked and topped with Honey & Toasted Almonds

Chicken Parmesan **\$18**

Boneless Chicken Breast lightly breaded & fried golden brown, finished in the oven and topped with Tomato Basil Marinara Sauce & Mozzarella Cheese.

Grilled Steak Sandwich **\$19**

Certified Black Angus Grilled 6oz Sirloin Steak lightly seasoned, topped with Sautéed Mushrooms & Peppers served on a sliced French Baguette
All steaks are cooked to medium unless otherwise advised.

Lunch Buffet

These lunches are perfect for a group with limited time for lunch.

These selections include Assorted Dessert Squares & Coffee/Tea
(Minimum 10 people)

Super Sandwich Shop **\$16**

Soup of the Moment, Mixed Greens or Caesar Salads,
Assorted Sandwiches & Wraps (one and a half per person 80/20)
With Chef's selection of assorted fillings, on a variety of breads

Oriental Stir Fry **\$18**

Your choice of Chicken, Beef or Pork, Sautéed with Shanghai Sauce,
Julienned Vegetables served on a bed of Asian Noodles & fortune cookie.

Pasta Mania Buffet **\$18**

Fresh Mixed Greens or Caesar Salad, warm Bread Sticks, grated Parmesan
Cheese and Crushed Chili's. Your choice of two Pasta's:
Penne Rigate, Spaghetti, Fussilli, or Rotinni
Complete your buffet with choosing two of Chef's specialty sauce selections:
Italian Pesto Primavera, Spicy Meat, Tomato Basil Marinara or Alfredo Sauce

The following selections include your choice of:
Potato, Vegetable, Salad, Dessert and Bread Basket and Butter,
Coffee/Tea

Hot Beef Sandwich **\$18**

Slow roasted shaved Roast Beef with Jus on the side

Pulled Pork Sandwich **\$17**

Slow Cooked Pork Loin served on a Kaiser roll with our very own BBQ Sauce

Chicken Chasseur **\$19**

Grilled Chicken Breast topped with a Demi-Glaze of Tarragon,
Mushrooms & pearl onions

Baked Fillet of Salmon **\$19**

Served with Lemon Dill Compound Butter, Parsley and Julienned Vegetables

Four Points by Sheraton Plated Dinner Selections

*All Entrees come with your choice of Soup or Salad, choice of Potato, Vegetables, Dessert, Bread Basket and Butter, Coffee & Tea
(Minimum 20 people)*

Orange Ginger Salmon **\$33**

Grilled Salmon Fillet topped with an Orange Ginger Coolie with fresh Rosemary and Julienned Vegetables.

Traditional Turkey Dinner **\$33**

Moist Turkey served with Sage & Onion dressing, House-Made Gravy & Cranberry sauce

Chicken Almandine **\$33**

Oven roasted Chicken Breast, breaded, topped with Roasted Almonds, Honey & fresh Rosemary.

Pork Loin Stuffed **\$33**

Pork Loin filled with Chef's Thyme stuffing with a BBQ Mango Sauce

Four Points Stuffed Chicken **\$34**

Your choice of:

Kiev - stuffed with Garlic Herb Butter

Cordon Bleu - stuffed with Ham & Swiss Cheese

Italiano - stuffed with Mozzarella Cheese, Tomatoes & Italian spices

Grilled Sirloin **\$34**

8 oz. Grilled Sirloin topped with a Peppercorn Demi glaze.

Alberta Beef Tenderloin Pepper Steak **\$37**

8 oz. Grilled Pepper Crusted Tenderloin topped with a Wild Mushroom Demi Glaze

Chicken Marsala **\$35**

Grilled Supreme Breast of Chicken stuffed with Goat Cheese and Peppers finished in a Marsala Wine Sauce

Slow Roasted Prime Rib of Beef **\$41**

A generous portion of "melt in your mouth" beef cooked medium, served with Yorkshire Pudding and a Red Wine Jus.

Vegetarian Options

Grilled Vegetable Kebob

\$29

Seasonal Fresh Vegetables seasoned and grilled presented on skewers, served on a bed of steamed Rice Pilaf

Pasta Primavera

\$26

Fresh Pasta tossed with fresh garden Vegetables sautéed in garlic and Tomato Basil Marinara sauce

Broiled Salmon Fillet

\$33

Salmon fillet lightly seasoned and served with a tangy Caper & Lemon Sauce, on a bed of Rice Pilaf

Children's Menu (6 years and under)

Includes salad & Dessert

3 Chicken fingers, French Fries, beverage

or

Cheeseburger, French Fries, beverage

\$10 per child

Plated Dinner Dessert Options

Chef's selection of Fresh made pastries and cakes. Specialty desserts may be available upon request.

Add to your dessert selections:

Fresh Fruit mirror \$7 / person

Imported & Domestic Cheese Board \$7 / person

Four Points Buffet Dinners

*Our Buffet Dinner selections come with your choice of Potato, Hot Vegetables, Four Salads, Pickle/Relish Display, Dessert Display, Fresh Baked Buns & Butter, Coffee/Tea
(Minimum of 30 people required)*

Country Glazed Ham **\$33**

Oven Baked carved Ham basted in Honey and Cloves with one Hot Entrée

Traditional Roast Turkey **\$33**

Carved Roast Turkey served with Sage & Onion dressing, Cranberry sauce, House-Made Gravy and one Hot Entrée

Chicken Breast **\$34**

Grilled Chicken breast served with a Wild Mushroom Cream Sauce or Italian Herbed Tomato Basil Marinara Sauce and one Hot Entrée

West Coast Salmon **\$35**

Poached Salmon served with Fennel & White Wine Dill Sauce and one Hot Entrée

Slow Oven Roasted Alberta Beef **\$35**

Carved, slow roasted Alberta Beef served with Red Wine Jus & Horseradish with one Hot Entrée

Carved Alberta Prime Rib **\$43**

Juicy Prime Rib served with Red Wine Jus & Horseradish and one Hot Entrée

Additional Hot Entrée Selections

Beef or Chicken Stir-fry

Sweet & Sour Pork

Shaved Beef with Jus

Cabbage Rolls with Beef in Tomato Sauce

Medallions of Salmon in a Lemon Sauce

Three-Cheese Manicotti

Boneless Ham with Pineapple Sauce

Herb Roasted Chicken Pieces

Stuffed Pork Loin in a Mango Sauce

Vegetarian Lasagna

***Additional (Third) entrees \$5 Per Person**

To compliment Your Meal

Potato & Rice Selections

Oven Roasted Baby Potatoes
Creamy Mashed with Garlic & Butter
Scalloped Potato
Stuffed Baked Potato (add \$1)
Seasoned Potato Wedges
Rice Pilaf
Duchess Potato
Saffron Basmati Rice

Vegetable Selections

Bean & Carrot Medley
Honey Glazed Carrots
Green Beans Almandine
Sweet Corn with Parsley
Broccoli & Cauliflower with Lemon Pepper

Soup Selection

We can provide Chef's Soup Selection to your menu upon request as a substitute for 1 Salad Selection

Salad Selections

Fresh Mixed Greens
Traditional Pasta Salad
Creamy Caesar
Coleslaw
Spinach & Mandarin Orange Salad
Traditional Greek Salad
Potato Salad with Bacon & Chives

Dessert Selections

Chef's selection of Fresh made Pastries and Cakes. Specialty desserts may be available upon request.

Add to your dessert selections:

Fresh Fruit mirror \$7 / person
Imported & Domestic Cheese Board \$7 / person

Children's Buffet (12 and under)

Half price of Chosen Buffet

Theme Buffets

(Minimum of 25 people required)

A Taste of the Orient

\$36

Chicken Balls with Sweet & Sour Sauce, Honey Garlic Dry Ribs, Vegetable Spring Rolls, Ginger Beef with Asian Noodles, Chicken Fried Rice, Stir Fry Vegetables, fresh Mixed Greens, Oriental Salad, Dessert Display, Fortune Cookie, Coffee/Tea.

Italian Feast

\$36

Chicken Parmesan, Fresh Pasta (choice of 2: Spaghetti, Penne, Fussilli, Penne Rigate, Rotini with Meat Sauce, Alfredo Sauce) Italian Meatballs, Marinated Vegetable Salad, fresh Mixed Greens, Parmesan Cheese, Garlic Bread Sticks, Dessert Display, Coffee/Tea.

Seafood Delight

Market Price

Snow Crab Legs, Breaded Shrimp, Seafood Chowder, poached Tilapia in a White Wine Cream sauce, Steamed Mussels with a Garlic and White Wine Tomato Broth, fresh Mixed Greens, choice of Potato and Vegetable, Fresh Baked Buns & Butter, Dessert Display, Coffee/Tea.

Reception Specialties & Suggestions

(Minimum 30 people)

Vegetables & Dip

\$6 / person

An assortment of fresh raw vegetables with our own House Dip

Spinach & Artichoke Dip

\$7 / person

Chef's secret recipe Spinach Dip served in a Bread Bowl garnished with Grapes

Import & Domestic Cheese Board

\$7 / person

Assorted Cheeses garnished with Grapes & assorted Crackers

Fresh Fruit & Dip

\$7 / person

Assorted sliced Seasonal Fresh Fruit served with a Strawberry Yogurt Dip.

Sandwich Platter

\$9 / person

Assorted Sandwiches with Chef's choice of fillings on a variety of White & Brown breads (one per person)

Late Evening Snack

\$12 / person

Assorted Cold Cuts, cheese, pickles, Fresh Buns & Butter

Ice Sculptures / Martini Slide

Market Price

Add elegance to any function with a personalized ice sculpture or Martini Slide

Cold & Hot Hors D'oeuvres

Cold - \$18 per dozen

(Minimum 3 dozen)

Prosciutto Ham with Melon & Honey Mustard
English Cucumber Canapés stuffed with Smoked Salmon Mousse
Deville Eggs “Dijonaise”
Tiger Prawn with Cocktail Sauce
Black Forest Ham & aged Swiss Canapé
Tomato & Ricotta Cheese Bruschetta
Prosciutto Ham wrapped poached Asparagus spears
Sliced Cajun New York Steak with Black Olive Tapenade Canapé
Stuffed Mushroom Caps

Hot - \$19 per dozen

(Minimum 3 dozen)

Meatballs - your choice of Swedish, BBQ or Hawaiian
Mini Quiche
Mini Spring Rolls
Spanikopita
Chicken Wings - served with a choice of Sauce (Hot, BBQ, Honey Garlic)
Chicken Bites in a sweet Chili Sauce
Mozzarella Sticks
Pot Stickers
Breaded Fantail Shrimp
Teriyaki Beef Strips
Bacon Wrapped Scallops

Beverages

(Serves approximately 50 people)

Tropical Fruit Punch

\$40.00 per batch

Batch = 4 gallons. Minimum of 3 batches required for Fountain use.

Spirited Tropical Fruit Punch

\$90.00 per batch

Batch = 4 gallons, 26oz. your choice of Gin, Rum or Vodka added

Four Points Sheraton Red Wine Selection**House Red****\$31****Copper Moon - Canada****Shiraz**

Showcasing ripe plum, cherry and blackberry flavors with a lingering finish and soft tannins.

Premium House Red**Lindamens Bin 45 Cabernet Sauvignon - Australia****\$33**

Aroma's of vanilla, currants and black pepper lead into rich raspberry, cherry and spice finishing with firm oak on the palate.

Proprietors Reserve Cabernet/Merlot - Canada**\$33**

Aromas of blackberry, plum and vanilla with flavors of cherry, strawberry, blackberry and plums.

Ecco Domain Merlot - Italy**\$35**

Aromas of sweet vanilla and wild berries married with white pepper fruit lead into rich flavors of strawberry, blackberry and vanilla.

McWilliams Hanwood Estates Shiraz - Australia**\$35**

Full blackberry flavors that linger with a long finish and complimented by notes of oak and spice.

Dancing Bull Vineyards Zinfadel - California**\$35**

Bursting with flavors of blackberry and raspberry with a hint of black pepper.

Calona Vineyards Artist Series Pinot Noir (VQA) - Okanagan**\$35**

A bouquet of blue plum, cherry, blueberry and blackberry with just a touch of spice with flavors of red berries and cherries that linger on the smooth finish.

Four Points Sheraton White Wine Selection**House White****\$31****Copper Moon - Canada****Sauvignon Blanc**

Honeydew and pink grapefruit aromas followed by lemon & lime notes.

House Premium White**Lindemans Bin 65 Chardonnay- Australia****\$34**

Aromas of toasty oak, apple and pear are reflected on the palate finishing with notes of citrus and oak.

Proprietors Reserve White Zinfandel - Canada**\$34**

Strawberry & melon aromas and flavors with a refreshing light finish

Ecco Domani Pinot Grigio - Italy**\$37**

Zesty aromas of lime, apple and pear balanced with delicate floral notes

Dancing Bull Sauvignon Blanc - California**\$37**

Aromas of grapefruit and fresh cut grass with a nuance of guava & mango.

Red Rooster Riesling (VQA) - Okanagan**\$37**

Classic apple and apricot with floral aromas followed by refreshing citrus flavors

Sandhill Estates Pinot Blanc (VQA) - Okanagan**\$37**

Delicate aromas of star fruit, honeydew and Bartlett pear with a soft, slight rich mouth-feel.

Audio Visual

Listed below are our most requested AV items. If you require something not on the list, please contact your Event Planner for a quote.

27"TV & DVD	\$175.00
DVD	\$50.00
External Speakers	\$55.00
Overhead Projector	\$40.00
6Ft Screen	\$35.00
Flipchart	\$35.00
LCD Projector	\$300.00
8Ft Screen	\$50.00
Extension Cord*	\$30.00
Mixer	\$55.00
DI Cable	\$25.00
Power Bar*	\$15.00
Handheld Mic	\$40.00
Lapel Mic	\$115.00
Wireless Handheld	\$115.00
Podium & Mic	\$40.00

***Charge for Extension Cords / Power bars will only be applied to your final invoice if not returned at the end of your function.**