



# Break Time Any Time

## A La Carte Breaks snacks & treats

*the following are priced individually:*

Individual Boxed Cereal with Milk	\$3.00
Assorted Fruit Yogurts	\$2.00
Ice Cream Bars	\$2.00
Frozen Fruit Bars	\$2.00
Assorted Whole Seasonal Fruit	\$1.50
Assorted Candy Bars	\$2.00
Hot Soft Pretzels with Mustard	\$3.00
Healthy Snack Bars	\$2.00

*the following are priced by the dozen:*

Doughnuts	\$17.00
Bagels with Cream Cheese	\$18.00
Croissants with Butter & Jelly	\$18.00
Sausage Biscuits	\$23.00
Ham Biscuits	\$23.00
Assorted Danish Pastries	\$17.00
Assorted Muffins	\$17.00
Freshly Baked Cookies	\$17.00
Chocolate Brownies	\$17.00
Cupcakes	\$17.00

*the following are priced by the person:*

Sliced Fresh Seasonal Fruit	\$3.00
Apple Slices with Caramel Sauce	\$3.00
Apple Slices with Vanilla Yogurt	\$3.00
Mixed Nuts	\$2.00
Peanuts	\$2.00
In Shell Peanuts	\$2.00
Tortilla Chips w/ Cheese Sauce & Salsa	\$3.00
Traditional Snack Mix	\$1.50
Mini Pretzels	\$1.50
Goldfish Crackers	\$2.00
Potato Chips with Dip	\$2.00
Popcorn	\$1.50
Kettle Chips with Dip	\$2.00
Vegetable Crudites with Dip	\$3.00
Pita Bread with Hummus	\$2.50
Herb Pita Chips	\$1.50

## It's Break Time

*the following are priced by the person:*

Chocoholic	\$7.75
Fudge Brownies, Chocolate Chip Cookies, Hershey Bars, Twix, Snickers Bars, Milk, Coffee & Sodas	
Mini Me Sweet Shop	\$7.75
Miniature Candy Bars, Hershey Kisses, Lemon Bars, Mini Cupcakes, Coffee & Sodas	
Light & Healthy	\$7.75
Cool Veggies with Dip, Fresh Whole Fruit, Hummus with Pita Bread, Bottled Water & Bottled Juices	
Sweet ~ Sour ~ Salty	\$7.75
Apple Slices with Caramel Sauce, Vanilla Yogurt, Kettle Chips with Dip, Mixed Nuts, Bottled Water & Sodas	
BallPark	\$7.75
Salted and Roasted in Shell Peanuts, Popcorn, Jumbo Soft Pretzels with Mustard, Kettle Chips with Dip, Lemonade & Sodas	
Man Cave	\$7.75
Chili con Queso Dip, Tortilla Chips, Onions, Sour Cream, Pico de Gallo, Refried Beans, Bottle Water, and Sodas	

A customary 20% taxable service charge and current sales tax will be added to prices.

# Sweets!

## Dessert Buffet

*the following are priced by the person:*

Cheesecake Delight .....\$7.95

Assortment of Flavored Cheesecakes,  
Cakes, & Pies

Ice Cream Sundae Bar .....\$5.00

Make your own Ice Cream Sundae with a  
Choice of Toppings

## More Desserts

*the following are priced by the dozen:*

Cupcakes .....\$17.00

Assortment of Cookies .....\$17.00

Chocolate Brownies .....\$17.00

Strawberries with  
Chocolate Sauce .....\$22.00

*the following are priced per 100 pieces:*

Miniature Cheesecakes .....\$160.00

Assorted Petit Fours .....\$130.00

Assorted Mini's .....\$160.00

## Just Desserts

*the following are priced by the slice:*

Flavored Cheesecakes .....\$5.95

Caramel Apple Pie .....\$5.50

Pecan Pie .....\$4.50

Key Lime Pie .....\$4.50

Gourmet Carrot Cake .....\$5.50

Tiramisu .....\$5.95

Italian Crème Cake .....\$5.95

Chocolate Truffle Mousse Cake .....\$5.95

Double Chocolate Cake .....\$3.95

Coconut Cake .....\$3.95

Carrot Cake .....\$3.95

Strawberry Layer Cake .....\$3.95

Fruit Cobbler .....\$3.50

Fruit Pies .....\$3.50

Black Forest Cake .....\$3.95

Lemon Cake .....\$3.95

A customary 20% taxable service charge and current sales tax will be added to prices.

# Beverages

## Wine from RayLen Vineyards

*the following are priced by the glass:*

Riesling	\$6
Rose of Cabernet Franc	\$6
Yadkin Gold	\$6
Chardonnay	\$6
Barrel Chardonnay	\$6
South Mountain's Vineyard Chardonnay	\$6
Pinot Grigio	\$6
Cabernet Franc	\$6
Eagle's Select	\$8
Cabernet Sauvignon	\$6
Merlot	\$6
Shiraz	\$6
Pale Red	\$6
Carolinus	\$6

## Wine from Childress Vineyards

*the following are priced by the glass:*

Reserve Chardonnay	\$6
Signature Cabernet Sauvignon 09	\$12
Muscadine Blush	\$6
Muscadine Red	\$6
Signature Meritage 09	\$12
Polar 09	\$7
RCR Etched 2011	\$20

## Wine from Westbend Vineyards

*the following are priced by the glass:*

Cabernet Franc	\$7
Cabernet Sauvignon	\$7
Merlot	\$7
Shallowford Red	\$7
Chardonnay	\$7
Pioneer Gold	\$6
Riesling	\$7
Carolina Blush	\$6
2010 Riesling Ice	\$12

## House Brand Wine

*the following are priced by the glass:*

Chardonnay	\$5
Pinot Grigio	\$5
Moscato	\$5
White Zinfandel	\$5
Cabernet Sauvignon	\$5
Merlot	\$5

## Champagne

*the following are priced by the gallon:*

Champagne Mimosa	\$45
Champagne Punch	\$45

*the following are priced by the bottle:*

House Champagne	\$24
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## Cocktails

*the following are priced by the glass:*

House Brand Drinks	\$5
Call Brand Drinks	\$6
Premium Drinks	\$7 & up

## Beer

Imported Beer	\$4 & up
Domestic Beer	\$3 & up

## Beverages

*the following are priced individually:*

Soft Drinks (can)	\$1.75
Assorted Bottled Juices	\$2.00
Bottled Water	\$2.00
Sparkling White Grape Juice	\$12.00
Milk (2%, skim, or Chocolate)	\$1.50
Starbucks Frappuccino & Double Shots	\$3.00
Red Bull Energy Drink	\$4.00
Smoothies	\$3.50

*the following are priced by the gallon:*

Fruit Punch	\$24.00
Iced Tea	\$24.00
Lemonade	\$24.00

*the following are priced by the carafe/pot:*

Freshly Brewed Coffee - Reg / Decaf (pot)	\$14.00
International Tea Assortment (carafe)	\$14.00
Hot Chocolate (carafe)	\$14.00
Apple, Cranberry or Orange Juice (carafe)	\$13.00

## Bartender

There is a fee of \$35.00 per bartender per bar per hour for the first hour and \$15.00 per bartender per hour thereafter, with a two hour minimum

## Beverage Service

In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought onto the Event Center property by patrons or their guests.



# Breakfast

## Breakfast Buffets

All breakfast buffet selections are served with:

All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests.

the following are priced per person:

Classic Continental .....\$6.75

Assorted Breakfast Breads, Butter & Jellies, Regular and Decaffeinated Coffee, International Tea Assortment, & Chilled Fruit Juices

Southern Morning .....\$12.95

Breakfast Pastries & Fresh Sliced Seasonal Fruit, Fluffy Scrambled Eggs & Crisp Bacon, Buttery Grits and Country Gravy, Buttermilk Biscuits and Butter & Jellies Hash Brown Potatoes, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

A Grand Morning Buffet .....\$13.95

Assorted Breakfast Pastries & Fresh Fruit Display, Fluffy Scrambled Eggs & Crisp Bacon & Sausage Links, Assorted Cereals with Milk, Buttery Grits and Country Gravy, Buttermilk Biscuits and Butter & Jellies, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

Fit for You .....\$8.75

Fresh Sliced Seasonal Fruit, Assorted Fruit Muffins Fruit Yogurt with Granola, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

Southern Continental .....\$10.25

Fresh Sliced Seasonal Fruit, Assorted Breakfast Breads Country Ham and Sausage Biscuits, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

## Buffet Enhancements

the following are priced per person:

Sausage Links .....\$3.00

Buttery Grits and Country Gravy .....\$3.00

Fruit Yogurt with Granola .....\$3.00

Made to order Omelets served with fresh fruit and Granola\* .....\$8.00

Made to order Belgian Waffles served with a variety of toppings\* .....\$7.00

\* These stations require 1 attendant per 50 people, \$35 per attendant

## Plated Breakfast

the following are priced per person:

Salem Breakfast .....\$10.95

Breakfast Quiche, Bacon and Cheese OR Ham and Cheese, Fresh Fruit, Fruit Muffin, Butter and Jellies Coffee and Juice

Tanglewood Breakfast .....\$10.95

Flaky Buttery Croissant Sandwich with, Bacon and Cheese OR Ham and Cheese, Scrambled Eggs, Bacon, and Cheddar Cheese, Fresh Fruit, Coffee and Juice

Southwest Breakfast .....\$10.95

Breakfast Burrito Wrap, Large Flour Tortilla filled with Eggs, Potatoes, Bacon, Beans, and Cheese, Fresh Fruit Coffee and Juice

## Al La Carte Selections

Waffles with Syrup .....\$3.00

French Toast with Powdered Sugar & Syrup .....\$3.00

Country Ham Biscuits .....\$3.50

Sausage Biscuits .....\$3.50

Buttermilk Pancakes .....\$3.00

Hot Oatmeal, Fresh Bananas, and Raisins ..\$3.00

Dry Cereal with Milk .....\$3.00

A customary 20% taxable service charge and current sales tax will be added to prices.

# Sandwiches / Salads / Wraps

## Sandwiches

*the following are priced per person, plated or boxed:*

Sandwiches are served with Chef's Pasta Salad,  
Kettle Chips, Cookie and Ice Tea

Turkey Sub .....\$10.95  
Slices of Smoked Turkey Breast with Bacon, Swiss  
Cheese, Tomato, Lettuce, on a Hoagie Roll

The Village Club .....\$10.95  
Honey Whole Wheat Bread with Sliced Turkey, Ham,  
Crisp Bacon, Sliced Tomato, and Lettuce

Chicken Salad Croissant .....\$10.95  
Flaky Croissant, filled with Chicken Salad, Sliced  
Tomato, and Lettuce

## Palette of Fresh Fruit

*the following are priced per person, plated or boxed:*

Honey Dew, Canteloupe, Pineapple, .....\$10.95  
Seasonal Berries, Grapes, Honey Vanilla Yogurt, and  
Fruit Muffin

## Salads

*the following are priced per person, plated or boxed:*

Grilled Chicken Caesar .....\$10.95  
Crisp Romaine Lettuce, Grilled Marinated Slice  
Chicken Breast, Diced Tomatoes, Garlic Croutons,  
Parmesan Cheese, Creamy Caesar Dressing, Fresh  
Baked Roll

## Wraps

*the following are priced per person, plated or boxed:*

Wraps are served with Pasta Salad, Kettle Chips,  
Cookie and Ice Tea

Vegetable Wrap .....\$10.95  
Hummus, Grilled Peppers, Onions, and Mushrooms,  
wrapped in a Flour Tortilla

# Luncheon

## Buffet

All Lunch Events are Served Between the Hours of 11:00AM & 2:00PM. All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests.

*the following are priced per person:*

Buffet Includes: .....\$13.95

- House Salad
- 1 Entrée
- 2 Side items / Vegetable & Starch
- Rolls & Butter
- Coffee & Tea
- Dessert

## Entrée Choices

- Herbed Baked Chicken
- Barbecue Chicken
- Southern Fried Chicken
- Herb Roasted Pork Loin
- Honey Glazed Ham
- Carolina Barbecue
- Sliced Roast Beef Au Jus
- Chicken Pot Pie
- Pasta Primavera
- Baked Lasagna / Meat or Vegetable
- Lemon Herbed Crusted Tilapia

Deli Supreme .....\$13.25

- Sliced Roast Beef
- Smoked Breast of Turkey and Ham
- Assortment of Sliced Cheeses
- Assortment of Rolls, Breads, and Croissants
- Appropriate Condiments, Lettuce and Tomatoes
- Pasta Salad
- Potato Salad and Potato Chips
- Freshly Baked Cookies
- Coffee and Tea

Chef's Choice of Soup .....\$3.00

## Plated

All Lunch Events are Served Between the Hours of 11:00AM & 2:00PM. All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests. Entrées are pre-selected and choices must be clearly marked on place cards.

*the following are priced per person:*

Plate Includes: .....\$14.95

- House Salad
- 1 Entrée (Maximum of two (2) Entrée Choices)
- Chef's Selection of 1 Vegetable & 1 Starch
- Rolls & Butter
- Coffee & Tea
- Dessert

## Entrée Choices

- Grilled Chicken Breast with choice of Sauces: Roasted Red Pepper Cream Sauce, Teriyaki, Lemon Pepper or Marsala.
- Vegetable Lasagna
- Beef Lasagna
- Cheese Ravioli with Marinara Sauce
- Southern Fried Chicken
- Baked Ziti
- Pene Pasta with Shrimp Garlic & Basil
- Pasta Primavera
- Spinach & Garlic Ravioli with Alfredo Sauce

Chef's Choice of Soup .....\$3.00

# Reception - Hors d'oeuvres / Trays / Displays

## Hot Hors d'oeuvres

*the following are priced per 100 pieces:*

Franks-in-the-blanket	\$120.00
Jalapeño Poppers	\$120.00
Buffalo Wings	\$120.00
Assorted Petite Quiche	\$140.00
Cocktail Swedish Meatballs	\$120.00
Cocktail Italian Meatballs	\$120.00
Crab Rangoon (w/ Sweet & Sour Dipping Sauce)	\$175.00
Spanakopita	\$175.00
Fried Mozzarella Sticks (with Marinara Sauce)	\$120.00
Vegetable Spring Rolls	\$140.00
Brie En Croute (with Raspberry Sauce)	\$175.00
Chicken Kabobs	\$175.00
Cocktail Pizzas	\$140.00
Chicken Fingers (w/ BBQ & Honey Mustard)	\$175.00
Coconut Shrimp	\$180.00
Deep Fried Cheese Ravioli (w/ Marinara Sauce)	\$140.00
Deep Fried Cream Cheese Filled Breaded Mushrooms (with Horseradish Cream Sauces)	\$150.00
Hot Artichoke and Spinach Dip (with Parmesan Cheese and Baked French Bread)	\$150.00
Cheeseburger Sliders	\$175.00
Chicken and Cheese Quesadillas	\$175.00
Mini Crab Cakes	\$170.00
Bacon and Cheddar Potato Skins	\$175.00
Asiago Potatoes	\$130.00

## Trays and Displays

Grand Display	\$495.00
Large Display of Fresh Seasonal Fruit	
Imported and Domestic Cheeses	
Garden Crudites	
Dip and Crackers	
Smoked Norwegian Salmon with Traditional Accompaniments	\$275.00
Village Crab Dip Accompanied with assorted crackers	\$140.00
Brie Wheel Topped with Warm Marmalade served with crackers	\$140.00
Garden Crudites with Selection of Fresh Seasonal Vegetables with Dip	\$125.00
Imported and Domestic Cheese Tray Assortment of the Finest Cheeses served with Crudites	\$185.00
Fresh Fruit Display Assortment of Sliced Seasonal Fruit	\$160.00

## Cold Hors d'oeuvres

*the following are priced per 100 pieces:*

Deluxe Canapes	\$150.00
Assorted Party Sandwiches Filled with Chicken Salad and Pimento Cheese, and Cream Cheese Green Olive Spread	\$120.00
Jumbo Shrimp with Cocktail Sauce	\$225.00
Mini Croissant Sandwiches Filled with Sliced Turkey and Ham	\$160.00

A customary 20% taxable service charge and current sales tax will be added to prices.



# Pasta Station / Chef Carved Meats

## Pasta Station

Minimum Attendance of 25 Guests is Required for a Station. An additional \$5 per person will be added if guarantee is under 25 guests.

*the following are priced per person:*

Pastas ..... \$5.95

Bow Tie, Penne, and Cheese Filled Tortellini  
Alfredo and Marinara Sauces  
Italian Herb Focaccia Bread  
Parmesan Cheese

Mashed Potato Martini Bar ..... \$6.75

Garlic Mashed Potatoes with an Array of Toppings to Include: Chives, Bacon Crumbles, Sautéed Mushrooms, Cheddar Cheese, Sour Cream, Butter, And of Course, Gravy

*Your Guest will Love Walking Around with the Martini Glass Filled with Their Mashed Potato Creations!!*

## Chef Carved Meats

All Carved Meat Selections are served with:  
Appropriate Condiments & Assorted Warm Rolls All Carved Meat Selections Require a Chef Attendant Fee of \$40.00

Smoked Breast of Turkey ..... \$125.00  
(Serves Approximately 30 Guests)

Roast Top Rounds of Beef ..... \$275.00  
(Serves Approximately 80 Guests)

Whole Baked Ham ..... \$150.00  
(Serves Approximately 50 Guests)

Roasted Pork Loin ..... \$105.00  
(Serves Approximately 20 Guests)

Prime Rib of Beef ..... \$275.00  
(Serves Approximately 30-40 Guests)

*A customary 20% taxable service charge and current sales tax will be added to prices.*

# Dinner

## Dinner Buffet

All dinner buffet selections are served with:  
Regular and Decaffeinated Coffee and Ice Tea

Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests.

*the following are priced per person:*

### Buffet Includes:

- Choice of one (1) House Salad
- Choice of two (2) Entrees ..... \$20.95
- Choice of three (3) Entrees ..... \$24.95
- Choice of four (4) Entrees ..... \$28.95
- Two (2) Side items / Vegetable & Starch
- Rolls & Butter
- Coffee & Tea
- Assorted Desserts Table

### Entrée Choices

- Braised Beef Tips Burgundy
- Sliced Roast Beef Au Jus
- Carolina Shrimp and Grits
- Herb Roasted Chicken
- Barbequed Chicken
- Southern Fried Chicken
- Roasted Sliced Turkey with Gravy
- Chicken Cordon Bleu with a Cream Sauce
- Beef Lasagna
- Vegetable Lasagna
- Sliced Roast Honey Baked Ham
- Grilled Chicken Breast Teriyaki
- Herb Roasted Sliced Pork Loin
- Lemon Pepper Crusted Tilapia
- Chicken Parmesan
- Penne Pasta with Shrimp, Garlic and Basil
- Chicken Breast Marsala
- Chicken Alfredo
- Grilled Chicken Breast Teriyaki  
(lemon pepper sauce, or light herb sauce)

### Salad Choices

- Fresh Garden Green Salad
- Caesar Salad with Parmesan Cheese, Bacon, Onions,  
and Croutons

## Plated Dinner

All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests. Entrees are pre-selected and choices must be clearly marked on place cards.

*the following are priced per person:*

### Plate Includes:

- House Salad or Caesar Salad
- 1 Entrée (Maximum of two (2) Entrée Choices)
- Chef's Selection of 1 Vegetable & 1 Starch
- Rolls & Butter
- Coffee & Tea

### Entrée Choices

- 10oz. Ribeye Steak .....\$26.00
- 6oz. Filet Mignon .....\$29.00
- 8oz. Filet Mignon .....\$31.00
- 10oz. New York Strip Steak .....\$28.00
- Braised Pork Loin .....\$18.00
- Grilled Chicken Breast .....\$18.00  
*with Roasted PepperCream Sauce*
- Grilled Norwegian Salmon .....\$25.00
- Chicken Ala Kiev .....\$18.00
- Spinach and Garlic Ravioli .....\$17.00  
*with Alfredo Sauce*
- Lemon Pepper Crusted Tilapia .....\$18.00
- Chicken Parmesan .....\$18.00
- Chicken Cordon Bleu .....\$18.00

A customary 20% taxable service charge and current sales tax will be added to prices.

# Audio Visual Price Guide

## Essential Packages

Bring you own Projector Package ..... \$125  
 Tripod Screen, Projector Stand, Skirting, Cabling, Setup and Takedown

Meeting Room Video Package ..... \$360  
 Tripod Screen, 3000 Lumen WXGA Projector, Projector Stand, Skirting, Cabling, Setup and Takedown

Ballroom Video Package ..... \$570  
 Fast-Fold Screen, 3000 Lumen WXGA Projector, Projector Stand, Skirting, Cabling, Setup and Takedown

Deluxe Ballroom Video Package ..... \$1250  
 Large Fast-Fold Screen, 5500 WXGA Projector, Stand, Skirting, Cabling, Setup and Takedown

*Need to reach more people? All Video Packages are available as Dual Screen Packages for an additional charge.*

House Audio Patch .....\$30

Wireless Microphone ..... \$130  
 Your Choice of Lavalier or Handheld Wireless Microphone, House Sound System

Laptop or Ipod Audio Package .....\$90  
 4 Channel Mixer, Direct Box, House Sound System

Meeting Room Audio Package ..... \$285  
 A Pair of 12" Speakers, 4 Channel Mixer, Cabling, Setup and Takedown

Ballroom Audio Package ..... \$585  
 Four 12" Powered Speakers, 16 Channel Mixer, Cabling, Setup and Takedown

Stage Lighting Package ..... \$175  
 Two Dimmable Stage Lights, Light Stands, Lighting Control Board, Cabling, Setup and Takedown

Simple Uplight Package ..... \$600  
 12 LED Uplights, 1 Lighting Special, Cabling, Setup and Takedown

Deluxe Lighting Package ..... \$1500  
 Up to 24 LED Uplights, Multiple Lighting Specials, Cabling, Setup and Takedown

*Lighting Packages can be customized to your Event. Custom Gobos are also available!*

60" Flat Panel Package ..... \$360  
 60" HD Monitor on Skirted Cart, Cabling, Setup and Takedown

Flipchart Package .....\$30  
 Includes Paper Pad and Makers  
*Upgrade to 3M Post-it Paper ..... +\$40*

Whiteboard Package .....\$45  
 Includes Markers and Eraser

## Popular À La Carte Items

Wireless Microphone ..... \$100  
 Lavalier, Handheld, or Over-the-Ear

Gooseneck Podium or Tabletop Microphone ..\$60

3000 Lumen HD(WXGA) Projector ..... \$225

Blue-Ray or DVD Player .....\$40

Laptop Computer (Windows 7 or 8) ..... \$175

Wireless Powerpoint Advancer w/ Laser Pointer .\$.30

Polycom Speakerphone .....\$60

Digital Audio Recorder .....\$35

*A customary 20% taxable service charge and current sales tax will be added to prices.*

# Sliding Scale for Banquet/Meeting Rooms

If the food and beverage revenue totals twice the amount of the room rental fee (before service fees and taxes), the room rental fee will be discounted by 50%. If the food and beverage revenue triples the amount of the room rental fee (before service fees and taxes), the room rental fee will be waived. The group will then be charged a \$50.00 + tax set-up fee. The Crystal Ballroom set-up fee is \$150.00 + tax.

(Example) The North Room rental fee is \$200.00. If a group spends over \$400.00 in food and beverage (twice the rental fee), the room rental fee is discounted to \$100.00 (50% of the original amount). If the group spends over \$600.00 in food and beverages in the North Room, the room fee is waived. Only the \$50.00 set-up fee applies.

\* Discounts are based solely on food and beverage revenue before service charges and taxes. No other fees such as bartender fees, etc. apply towards purchases.

\*\* Set-up fee only applies when room fees are waived.

## Banquet Space Rental Fees

Crystal Ballroom	\$1,500.00
Ivy Room	\$300.00
Grand Ballroom	\$1,000.00
Lexington Room	\$250.00
Monroe Room	\$250.00
Winston Room	\$250.00
Salem Room	\$150.00
North Room	\$200.00
Executive Board Room	\$125.00
West Room	\$125.00

## Miscellaneous Prices

Copies	\$0.10
Gold Chargers	\$0.50
Mirror Tiles / Votives (per table)	\$2.00
132" Round Floor Length Tablecloths (each)	\$16.00
120" Round Lap Length Tablecloths (each)	\$12.00
Punch Fountain	\$45.00
Cake Cutting Fee (per person)	\$1.00

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