



Fredericksburg
**HOSPITALITY
HOUSE**
& Conference Center

MENUS

NOTE: ++=Add 11% TAX + 18% GRATUITY TO ALL PRICES

GOOD MORNING

EXECUTIVE CONTINENTAL BREAKFAST

ASSORTED FRUIT JUICES
ASSORTED BREAKFAST PASTRIES, MUFFINS
AND CROISSANTS.
CREAMY BUTTER
ASSORTED FLAVORED JELLIES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS
\$8.95++

ADD SLICED FRESH FRUIT FOR
\$3.00 ++

MID MORNING REFRESH

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
HERBAL TEAS, ASSORTED SOFT DRINKS AND BOTTLED WATERS
\$4.50++

RISE & SHINE

CLASSIC PLATED BREAKFAST

ALL SELECTIONS INCLUDE:

CHILLED ORANGE JUICE

BASKET OF BREAKFAST BREADS, CREAMERY BUTTER AND ASSORTED JELLIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

THE VIRGINIAN

FARM FRESH SCRAMBLED EGGS

BREAKFAST POTATOES

CRISP BACON, LINK SAUSAGE OR SUGAR CURED HAM (CHOICE OF ONE)

\$13.95++

FRENCH TOAST TRIO

BATTER DIPPED CINNAMON FRENCH TOAST

MAPLE SYRUP

FARM FRESH SCRAMBLED EGGS

VIRGINIA HAM, SMOKED BACON, LINK SAUSAGE (CHOICE OF ONE)

HOME STYLE BREAKFAST POTATOES

\$14.95++

VIRGINIA LANDMARK WAFFLES

DELICIOUS BELGIUM WAFFLES SERVED WITH CREAMERY BUTTER AND A VARIETY OF

MAPLE SYRUPS

CRISP BACON OR LINK SAUSAGE (CHOICE OF ONE)

FARM FRESH SCRAMBLED EGGS

GARNISHED WITH FRESH FRUIT

\$15.95++PP

SUNRISE OVER THE RAPPAHANNOCK BREAKFAST BUFFET

(30 GUEST MINIMUM)

ALL SELECTIONS INCLUDE:
ASSORTED CHILLED JUICE
BASKET OF BREAKFAST BREADS, CREAMERY BUTTER AND ASSORTED JELLIES
SLICED FRESH FRUIT
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

ASSORTED DRY CEREALS AND ICE COLD MILK
ASSORTED YOGURTS
COUNTRY FRESH SCRAMBLED EGGS
TEXAS STYLE FRENCH TOAST WITH MAPLE SYRUP
HICKORY SMOKED BACON
SAUSAGE LINKS
HOME STYLE BREAKFAST POTATOES

19.95++

ADD \$3.00++ PER PERSON FOR WAFFLE STATION
ADD \$5.00++ PER PERSON FOR OMELET STATION

(\$3.50PP SERVICE CHARGE FOR GROUPS LESS THAN THE MINIMUM)

SPECIALTY THEMED BREAKS

CHOCOLATE "SIN" SATIONS

WORLD FAMOUS EUROPEAN CHOCOLATE FONDUE FOUNTAIN SERVED WITH A VARIETY
OF SEASONAL
FRUITS AND CHEF'S OTHER FAVORITE DIPPING TREATS
CHOCOLATE LOVER'S DELIGHT CAKE,
CHOCOLATE CHIP COOKIES
ASSORTED SOFT DRINKS AND BOTTLED WATER
FRESHLY BREWED COFFEE, DECAF, HERBAL TEAS
\$14.95++PER PERSON

AFTER SCHOOL SPECIAL

OVEN FRESH COOKIES, BAKE SHOP BROWNIES.
ASSORTED SOFT DRINKS AND BOTTLED WATER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS
\$9.95++PER PERSON

ITALIAN BISTRO

PASTRY SHOP FAVORITES INCLUDING TIRAMISU, SCONES AND MINI PASTRIES
ASSORTED SOFT DRINKS AND BOTTLED WATER
FRESHLY BREWED COFFEE, DECAF, HERBAL TEAS
\$9.95++PER PERSON

MOVIE MADNESS

ASSORTED CANDY BARS, POPCORN, WARM JUMBO PRETZELS WITH HONEY
MUSTARD DIPPING SAUCE,
ASSORTED SOFT DRINKS AND BOTTLED WATER
FRESHLY BREWED COFFEE, DECAF, SPECIALTY TEAS
\$9.95++PER PERSON

NATURE WALK

DRIED FRUITS, TRAIL MIX AND GRANOLA BARS
FRESHLY BREWED COFFEE, DECAF, SPECIALTY TEAS
ASSORTED SODAS AND BOTTLED WATER
\$9.95++PER PERSON

HIGH TEA

ASSORTED PETITE SCONES, TEA BREADS, ASSORTED COOKIES, FRESH SLICED FRUIT
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SPECIALTY TEAS
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$12.95++PER PERSON
++ADD 18% SERVICE CHARGE AND 11% TAX.

LUNCHEON PLATED ENTREES

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THE FOLLOWING INCLUDE COFFEE, HOT TEA, DECAF COFFEE, ICED TEA
AND CHEF'S CHOICE OF DESSERT.

A SERVICE CHARGE OF \$35.00 WILL APPLY FOR GROUPS UNDER 10 PEOPLE.

THE CROISSANT CLUB

TURKEY, BACON, LETTUCE, TOMATO AND MAYO SERVED ON FLAKY CROISSANT,
POTATO SALAD AND PICKLE SPEAR
\$13.95 ++

NANTUCKET CHICKEN SALAD

MIXED FIELD GREENS TOPPED WITH MARINATED SLICED BONELESS BREAST OF
CHICKEN, MANDARIN ORANGE SLICES, CANDIED PECANS AND CRUMBLED GOAT
CHEESE SERVED WITH BALSAMIC VINAIGRETTE, WARM CRUSTY BREAD AND BUTTER
\$16.95++

WRAP – N - ROLL

TORTILLA WRAP AND STUFFED WITH GRILLED CHICKEN BREAST, CHEESE, TOMATO, ROMAINE LETTUCE, ROLLED, SLICED AND SERVED WITH SALSA AND SMALL HOUSE SALAD
\$16.95++

CHICKEN SALAD SANDWICH

SEASONED CHICKEN SALAD SERVED ON A KAISER ROLL WITH, LETTUCE AND TOMATO, ONION, CHEF'S CHOICE OF SIDE SALAD AND PICKLE SPEAR
\$14.95++

HOT PLATED ENTREES:

THE FOLLOWING ENTREES INCLUDE A FRESH GARDEN SALAD WITH OUR TRADITIONAL HOUSE DRESSING
BASKETS OF BAKERY FRESH ROLL AND CREAMERY BUTTER
CHEFS CHOICE OF APPROPRIATE STARCH AND VEGETABLE
CHEF'S CHOICE OF FRESHLY PREPARED DESSERT
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA

SOUTHWESTERN CHICKEN WITH CORN SALSA \$16.95

BONELESS BREAST OF CHICKEN BOLDLY SEASONED AND BAKED WITH MELTED PROVOLONE AND TOPPED WITH A CORN SALSA

CHICKEN PARMESAN - \$17.95++

BONELESS BREAST OF CHICKEN TOPPED WITH SMOKED PROVOLONE AND TOMATO BASIL SAUCE

LONDON BROIL - \$19.95++

SPICE RUBBED BROILED FLANK STEAK SLICED AND SERVED AU JUS

PASTA PRIMAVERA - \$16.95++

Al dente Rigatoni tossed with Broccoli, Cauliflower, Sweet Peppers and Mushrooms with a Light Creamy Alfredo Sauce

LUNCH BUFFETS

THE NEW YORK DELI

(25 GUEST MINIMUM)

GARDEN GREEN SALAD WITH ASSORTED DRESSINGS
RED BLISS POTATO SALAD AND CLASSIC COLE SLAW

BASKETS OF BAKERY FRESH ROLLS AND BREADS WITH CREAMERY BUTTER

CHOICE SLICED LUNCHEON MEATS AND CHEESES TO INCLUDE:

HONEY BAKED HAM, SMOKED TURKEY, ITALIAN SALAMI, TENDER ROASTED BEEF,

SWISS, AMERICAN AND PROVOLONE CHEESES

**DELUXE RELISH TRAY TO INCLUDE:
SLICED FRESH GARDEN TOMATO, LETTUCE, RED ONION, CHERRY PEPPERS AND
KOSHER PICKLE SLICES**

**CHEF'S CHOICE OF DESSERTS
ICED TEA, AND FRESHLY BREWED COFFEE
\$19.95++**

SERVED FOR LUNCH ONLY

BISTRO SELECT SANDWICH BOARD

**A CLASSIC DISPLAY OF SANDWICH FAVORITES SUCH AS ITALIAN COLD CUT, TURKEY
BACON RANCH, CHICKEN SALAD, SLICED ROAST BEEF WITH CHEDDAR CHEESE,
SERVED WITH CONDIMENTS AND TOPPINGS: MAYO, MUSTARD, LETTUCE,
ONION, TOMATOES, ITALIAN DRESSING
GARDEN GREEN SALAD WITH ASSORTED DRESSINGS
RED BLISS POTATO SALAD AND CLASSIC COLE SLAW
CHEF'S CHOICE OF DESSERTS
ICED TEA, AND FRESHLY BREWED COFFEE
\$19.95++**

**THE CHAIRMAN OF THE BOARD
(30 GUEST MINIMUM)**

GARDEN GREENS SALAD AND ASSORTED DRESSINGS

**BASKETS OF BAKERY FRESH BREADS AND ROLLS WITH CREAMERY
BUTTER**

**LEMON THYME CHICKEN
BONELESS BREAST OF CHICKEN SAUTÉED WITH A LIGHT LEMON THYME
BUTTER SAUCE**

**SALMON FLORENTINE
SEASONED SALMON FILET ON A BED OF SAUTÉED SPINACH WITH
AN ALFREDO
CREAM SAUCE**

**DRY RUBBED LONDON BROIL
TENDER LONDON BROIL SPICE RUBBED AND GRILLED SERVED WITH
SAUCE CHASSEUR – A MUSHROOM TOMATO WHITE WINE SAUCE**

VEGETARIAN PASTA PRIMAVERA

CHEFS CHOICE OF VEGETABLES AND STARCH

VIP DESSERT DISPLAY
FEATURING NEW YORK STYLE CHEESE CAKE, CHOCOLATE LOVERS
DELIGHT
AND FRUIT PIES
ICED TEA, FRESHLY BREWED COFFEE AND DECAF

LUNCH (2) ENTREES \$26.95++
DINNER (3) ENTREES \$28.95++

(\$3.50 PER PERSON CHARGE FOR GROUPS LESS THAN REQUIRED MINIMUMS)

VIRGINIA HOSPITALITY

(25 GUEST MINIMUM)

FRESH GARDEN GREENS
WITH ASSORTED TOPPINGS AND DRESSINGS

CREAMY COLE SLAW

BASKETS OF BREADS, ROLLS AND BISCUITS

COUNTRY FRIED CHICKEN
FRIED CATFISH
SUGAR CURED HAM STEAK WITH CITRUS PINEAPPLE GLAZE
SLOW COOKED ROAST BEEF
HERB ROASTED CHICKEN

MASHED POTATOES
BUTTERED CORN

ICED TEA, AND FRESHLY BREWED COFFEE

DESSERTS
VARIETY OF SEASONAL PIES AND DESSERTS

LUNCH (2 ENTREES) - \$26.95++
DINNER (3 ENTREES) - \$28.95++

(\$3.50 PER PERSON SERVICE CHARGE FOR GROUPS LESS THAN REQUIRED
MINIMUMS)

HILL COUNTRY COOKOUT

(25 GUEST MINIMUM)

FRESH GARDEN SALAD
WITH ASSORTED TOPPINGS AND DRESSINGS

COUNTRY COLE SLAW
BASKETS OF FRESH ROLLS AND CORNBREAD

PULLED PORK BBQ
WITH A HOME STYLE SOUTHERN RECIPE

BARBEQUE CHICKEN
SMOKED BEEF BRISKET

SOUTHERN STYLE GREEN BEANS
RANCH STYLE BAKED BEANS OR HOME-STYLE
RED BLISS MASHED POTATOES

ICED TEA, AND FRESHLY BREWED COFFEE

RED CHECKERED TABLECLOTH DESSERTS
TO INCLUDE ASSORTED DESSERTS AND PIES

LUNCH (2 ENTREES) - \$26.95++

DINNER (3 ENTREES) - \$28.95++

(\$3.50 PER PERSON SERVICE CHARGE ON GROUPS LESS THAN MINIMUM)

DINNER ENTREES

ALL ENTREES INCLUDE, FRESH GARDEN SALAD WITH HOUSE DRESSING, OVEN FRESH
ROLLS AND CREAMERY BUTTER, CHEF'S CHOICE OF STARCH, VEGETABLE AND
DESSERT
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICE TEA

CHICKEN OSCAR

BONELESS BREAST OF CHICKEN TOPPED WITH ASPARAGUS
AND LUMP CRABMEAT FINISHED WITH SAUCE HOLLANDAISE
\$27.95++

CHEF'S BLUE RIBBON CHICKEN ARTICHOKE

BONELESS BREAST OF CHICKEN TOPPED WITH LEMON BUTTER ARTICHOKE SAUCE
\$26.95++

ANGELA'S CHICKEN CORDON BLEU

BONELESS BREAST OF CHICKEN STUFFED WITH PROSCIUTTO HAM AND PROVOLONE
AND MOZZARELLA, LIGHTLY BREAD AND BAKED TO PERFECTION
\$27.95++

GRILLED SALMON

SPICED RUBBED AND SERVED WITH ROASTED SHALLOT AND GRAPE TOMATO RELISH
\$25.95++

CRAB STUFFED TILAPIA

A MILD WHITE FISH, BAKED AND STUFFED WITH CRABMEAT SERVED WITH LEMON
CAPER CREAM SAUCE
\$27.95

MIXED GRILL TRIO

2 JUMBO SHRIMP, 3OZ PETITE FILET MIGNON AND 3 OZ BONELESS BREAST OF
CHICKEN
\$35.95

DUETS

CRAB STUFFED JUMBO GULF SHRIMP WITH CHEF'S SPECIAL SAUCE AND TENDER
PETITE FILET WITH A ROSEMARY BORDELAISE SAUCE
\$37.95++

LONDON BROIL

**MARINATED FLANK STEAK SERVED WITH A MUSHROOM MADEIRA SAUCE
\$26.95++**

ROAST PRIME RIB OF BEEF

**SERVED IN ITS OWN AU JUS
\$32.95++**

INNER HARBOR CRAB CAKES

**A TRADITIONAL MARYLAND FAVORITE, TWO LUMP CRAB CAKES BROILED TO A GOLDEN
BROWN
\$28.95++**

BEEF Tournedos with Bourbon Crème Sauce

**PETITE TENDER BEEF Tournedos GRILLED TO PERFECTION FINISHED WITH A
BOURBON CRÈME SAUCE
\$28.95++**

ROAST PORK LOIN

**SLICED AND SERVED WITH AN APPLE CONFIT
\$26.95++**

THERE IS A \$3.00 PP SERVICE CHARGE OF SPLIT MENUS.

DINNER BUFFET

ALL DINNER BUFFETS INCLUDES BASKETS OF BAKERY FRESH ROLLS AND CREAMERY BUTTER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SPECIALTY TEAS AND ICED TEA

GEORGE WASHINGTON'S FEAST (35 GUEST MINIMUM)

MIXED FIELD GREENS

ICEBERG, ROMAINE, RADICCHIO AND LEAF LETTUCE
TOPPED WITH CHERRY TOMATO, CUCUMBER, JULIENNE CARROTS
AND ASSORTED DRESSINGS

CHEF'S SPECIALTY SALADS

Chef's Choice of Starch and Vegetable

(YOUR CHOICE OF THREE ENTREES)

POULTRY

CHICKEN CHAMPAGNE
CHICKEN FLORENTINE
CHICKEN PARMESAN

SEAFOOD

BAKED TILAPIA
SEAFOOD NEWBURG
CRAB STUFFED FLOUNDER

PASTA

PASTA PRIMAVERA
VEGETARIAN LASAGNA
FETTUCCHINI ALFREDO

BEEF/PORK

TENDER BEEF TIPS IN A RICH GRAVY SAUCE
SLICED BEEF SIRLOIN
HERB CRUSTED PORK LOIN

DESSERT DISPLAY

FRESHLY BAKED ASSORTED CAKES AND PIES

\$30.95PP++

(\$3.50 PP SERVICE CHARGE FOR LESS THAN MINIMUM)

RECEPTION SPECIALTIES

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BASED ON 100 PIECES

- FRANKS WRAPPED IN PUFF PASTRY..... \$120.00++
- VEGETARIAN MINI-EGG ROLLS.....\$150.00++
- CRAB SPRING ROLLS..... \$150.00++
- SWEDISH MEATBALLS..... \$120.00++
- CHICKEN TENDERS WITH HONEY MUSTARD..... \$150.00++
- ASSORTED GARDEN QUICHE..... \$150.00++
- QUESADILLAS (CHICKEN OR VEGETARIAN).....\$150.00++
- SPANAKOPITA..... . \$175.00++
- MUSHROOM CAPS STUFFED WITH SAUSAGE..... \$150.00++
- SCALLOPS WRAPPED IN BACON..... \$250.00++
- MINIATURE CRAB CAKES..... \$275.00++
- COCONUT SHRIMP..... \$225.00++
- MEDITERRANEAN ARTICHOKE TART..... \$170.00++
- MINIATURE CHICKEN CORDON BLEU..... \$200.00++
- MINI CHICAGO PIZZA..... \$150.00++
- VARIETY ASSORTMENT: DILL CHEESE PUFFS, EMPANADA MINIS, SPINACH QUICHE AND FRANKS WRAPPED IN PUFF PASTRY \$160.00++

CRAB AND ARTICHOKE DIP SERVED WITH SLICED FRENCH BREAD AND CRACKERS..... \$325.00++

INTERNATIONAL CHEESE PRESENTATION

A BEAUTIFUL DISPLAY OF SMOKED PROVOLONE, PEPPER JACK AND CHEDDAR AND BRIE CHEESES, SERVED WITH ASSORTED CRACKERS, FRENCH BREAD AND SPICY MUSTARD.

ELABORATE DISPLAY OF FRESH FRUIT

CHILLED FRESH SEASONAL FRUITS AND BERRIES, SERVED WITH YOGURT DIP.

FRESH GARDEN VEGETABLE DISPLAY

**A MÉLANGE OF FRESH GARDEN VEGETABLES SERVED WITH RANCH OR BLUE CHEESE
DIPS**

25 PERSON TRAYS.....	\$150.00++
50 PERSON TRAYS.....	\$250.00++
100 PERSON TRAYS.....	\$450.00++

ENHANCEMENT TO FULL MENUS

LARGE GULF SHRIMP

SERVED ON ICE WITH LEMON AND
COCKTAIL SAUCE
100 PIECES - \$355.00++

CHOCOLATE FOUNTAIN

FRESH FRUIT, SPONGE CAKE
AND SUGAR COOKIES, FINISHED
WITH THE WARM CHOCOLATE
FROM OUR "WORLD FAMOUS
CHOCOLATE FOUNTAIN"
\$5.00++ A PERSON – 50 PERSON
MINIMUM

**CHEF ANGELA'S SPECIALTY SOUP – CORN AND CLAM CHOWDER -
\$4.00++ A PERSON**

CARVING STATIONS

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CARVED TO ORDER

ROASTED PORK LOIN

SERVED WITH MANGO CHUTNEY

\$450.00++

SMOKED FRESH HAM

SERVED WITH PINEAPPLE SAUCE

\$350.00++

WHOLE ROAST TURKEY

SERVED WITH CRANBERRY AND APPLE CHUTNEY

\$300.00++

HONEY BAKED HAM

SERVED WITH GINGER DIJON SAUCE

\$350.00++

STEAMSHIP OF BEEF

SERVED WITH DEMI GLAZE

\$600.00++

CARVING STATIONS INCLUDES MINIATURE SILVER DOLLAR ROLLS

ATTENDANT FEE - \$75.00

BEVERAGES

OPEN BAR PACKAGES

UNLIMITED COCKTAIL SERVICE BASED ON A PER PERSON HOURLY CHARGE

HOUSE BRANDS

**\$12.00 ++ PER PERSON FOR THE FIRST HOUR
\$7.00 ++ PER PERSON FOR EACH ADDITIONAL HOUR**

PREMIUM BRANDS

**\$14.00++ PER PERSON FOR THE FIRST HOUR
\$8.00 PER PERSON FOR EACH ADDITIONAL HOUR**

HOST AND CASH BARS

FULLY STOCKED BARS, FEATURING BEVERAGES CHARGED ON AN INDIVIDUAL PER DRINK BASIS.

HOUSE BRAND DRINKS (BOWMAN'S)	\$6.00
PREMIUM BRAND DRINKS (ABSOLUTE, TANQUERAY, BACARDI, JIM BEAN, SEAGRAM'S 7 AND DEWAR'S)	\$7.00
SELECTED WINES BY THE GLASS	\$6.00 \$5.00
IMPORTED AND DOMESTIC BEER BY THE BOTTLE (MARCUS JAMES CABERNET, CHARDONNAY, WHITE ZINFANDEL)	\$4.00
IMPORTED BEER BY THE BOTTLE	\$2.25
NON ALCOHOLIC BEER	
SOFT DRINKS AND WATERS	

IF CASH BAR LESS THAN 100 PEOPLE, A SET-UP FEE OF \$50.00 WILL APPLY.

(THIS FEE WILL BE WAIVED WITH SALES OF \$500.00 OR MORE PER BAR.)

BARTENDER FEE - \$25.00 PER HOUR (2 HOUR MINIMUM)

HOUSE WINE

**(CHARDONNAY, CABERNET, MERLOT, WHITE ZINFANDEL)
\$32.00++ PER BOTTLE**

CHAMPAGNE

\$35.00++ PER BOTTLE

SPARKING CIDER

\$20.00++ PER BOTTLE

FRUIT PUNCH

NON-ALCOHOLIC - \$18.00++ PER GALLON

CHAMPAGNE PUNCH - \$40.00++ PER GALLON

KEG BEER

DOMESTIC - \$500.00++ ½ KEG

**IMPORT - \$600.00+
+ ½ KEGS**

A LA CARTE MENU SELECTIONS

**COFFEE AND DECAF - \$32.00++ PER GALLON
\$9.95 A POT**

TEA - HOT OR ICED TEA - \$32.00++ PER GALLON

ASSORTED DANISH PASTRIES - \$24.00++ PER BAKER'S DOZEN

ASSORTED BREAKFAST BREADS - \$24.00++ PER BAKER'S DOZEN

CROISSANTS - \$24.00++ PER BAKER'S DOZEN

**ASSORTED BAGELS WITH ASSORTED CREAM CHEESE - \$28.00++ PER BAKER'S
DOZEN**

**ASSORTED BLUEBERRY, BRAN AND OTHER MUFFINS - \$24.00++ PER BAKER'S
DOZEN**

**BOTTLED JUICES - \$2.50++ PER BOTTLE
ORANGE, APPLE, CRANBERRY, TOMATO "(V8) AND GRAPEFRUIT**

MILK BY THE CARTON - \$2.50++

WHOLE FRUIT - \$2.00++ A PIECE

GRANOLA BARS - OATMEAL AND CHOCOLATE CHIP - \$3.00++

FRUIT YOGURT - \$3.50++ PER CONTAINER

ASSORTED CEREALS AND MILK - \$5.00++ PER PERSON

ASSORTED COOKIES - \$24.00++ PER BAKER'S DOZEN

ASSORTED BROWNIES - \$24.00++ PER BAKER'S DOZEN

ASSORTED DRY SNACKS

**PRETZELS, POTATO CHIPS, TORTILLA CHIPS OR CORN CHIPS
LARGE 12" BOWL WITH CHOICE OF ONION, RANCH OF JALAPENO DIPS - \$15.00
++ EACH**

MIXED NUTS - \$20.00++ PER LB.

**++ = ADD 18% SERVICE CHARGE AND 11% STATE AND LOCAL TAXES WILL BE
ADDED TO ALL FOOD AND BEVERAGE**

VTS PRODUCTIONS, INC.
310 CENTRAL ROAD, SUITE 7
FREDERICKSBURG, VA 22401
2007

**AUDIO/VISUAL RENTAL
PRICE SHEET/PER DAY COST**

SCREEN 6FT.	\$45.00
SCREEN 10 FT.	\$75.00
SCREEN 12 FT. FAST FOLD W/ DRAPE KIT	*
\$195.00	
(NOT AVAILABLE IN ALL LOCATIONS)	
MICROPHONE*	\$35.00
WIRELESS MICROPHONE HAND HELD	\$75.00
WIRELESS MICROPHONE LAPEL*	\$75.00
HIGH INTENSITY OVERHEAD	\$65.00
OVERHEAD PROJECTOR	\$50.00
35 MM PROJECTOR	\$45.00
35 MM PROJECTOR W/ WIRELESS REMOTE	\$70.00
AUDIO MIXER (UP TO 6 INPUTS, OVER 6 CALL FOR QUOTE)	
\$50.00	
25" MONITOR W/ DVD/VCR	\$165.00
LCD PROJECTOR/ 1000 LUMENS	\$195.00
LCD PROJECTOR/ 2400 LUMENS	\$295.00
LCD PROJECTOR WITH LAPTOP AND POWERPOINT	\$390.00
PA SYSTEM W/ SPEAKER	\$75.00
PA SYSTEM W/ 2 SPEAKERS	\$125.00
AUDIO CASSETTE RECORDER	\$40.00
EASEL	\$25.00
FLIPCHART W/ MARKERS	\$35.00
AUDIO TECHNICIAN/PER HOUR	\$75.00
PRESENTATION REMOTE FOR PC/LAPTOP	\$50.00
PLASMA	(CALL FOR QUOTE)*

* IF AUDIO IS NEEDED FOR COMPUTER – PLEASE CALL JIMMY AT VTS
(540.899.9471)

* PRICE IS PER DAY AND DELIVERY IS EXTRA.

* WE ARE AN OUTSIDE AV COMPANY. ANY AV NEEDS MUST BE ORDERED 72 HOURS
IN ADVANCE.

* \$75.00 CANCELLATION FEE IF NOT MADE 24 HOURS IN ADVANCE.

* ADDITIONAL CHARGE FOR SET UP MAY APPLY.