

For life's special celebrations...



events

**ON SITE CATERING ... COMPLETE EVENT COORDINATION
INDOOR/OUTDOOR ... CASUAL TO BLACK TIE**

PASSED LITTLE BITES

BEEF

Angus cheeseburger slider 4
Italian meatball with pomodoro dip 3
Beef tenderloin wellington 5
Hoisen Beef Satay 4
Smoked Beef Brisket Empanada 4

SEAFOOD

Smoked salmon naan, herb cream cheese 4
Bay shrimp salad crostini 5
*Bacon wrapped shrimp 5
Blue crab cake with tropical dip 5
Coconut shrimp with mango-orange coulis 4
*Lobster and corn empanada 5
Shrimp Tempura 5

LAMB & PORK

Bacon wrapped date 4
Pork carnitas empanada with diablo sauce 3
Bacon, onion and balsamic tart 4
Pork potsticker with mae-ploy sauce 3
Sausage calzone 3
Seared lamb chop with salsa verde 6
Spiced lamb slider / tzatziki 5

CHICKEN

Chicken satay skewer 3
Chicken wellington 4
Chicken cordon bleu 5
Chicken lemon grass potsticker 3
Chicken teriyaki kabob with hoisin glaze 3
Chicken marsala pot pie 3

VEGETARIAN

Bruschetta with olive tapenade 3
*Feta and sundried tomato filo 3
Mac and cheese fritter 3
Mushroom tart 4
Portobello arancini 3
Rockefeller stuffed mushroom cap 4
Spanakopita 3
Spicy deviled egg 3
Vegetable eggroll 3
Vegetable samosa with curry yogurt 3
Vegetable potsticker with ponzu sauce 3
Wild mushroom purse 4

*MARKET AVAILABILITY



DISPLAYS

(per person)

CHEESE

Local award-winning farmstead treats and imported selections
Crispy grissini bread sticks, salty crackers, red grapes and sliced ciabatta baguette

7

CHARCUTERIE

Chefs display of three traditional salumi meats, provolone cheese
Giardiniera relish, olives and grissini breadsticks

9

GARDEN

A wide variety of raw and grilled locally grown vegetables
Hummus dip

6

WARM BRIE

(serves 20 guests)

Wrapped in puff pastry and filled with apricot preserves, caramelized shallot
and cracked black pepper

6

ATLANTIC SMOKED SALMON

Shaved red onion, salt packed capers, citrus cream and gourmet crackers

12

MASHED POTATO BAR

Smoked bacon, cheddar cheese, whipped butter, sour cream and green onions

7

ASIAN

(one per person)

Pork pot sticker, vegetable egg roll and coconut shrimp
Sweet garlic-chile dipping sauce

10

CAPRESE SALAD (JULY THRU OCTOBER)

Fresh local mozzarella, vine ripe heirloom tomato, cold press olive oil, pesto,
and balsamic vinegar

7

CLASSIC FINGER SANDWICHES

(two per person)

Smoked turkey breast on wheat
Deli ham on rye
Angus roast beef on sourdough
Cucumber-cream cheese on ciabatta

6

SHRIMP MARTINI

Large poached shrimp, shredded lettuce, lemon and cocktail sauce

8

FRUIT

A beautiful display of sliced tropical and local favorites

7

BREAKFAST BUFFETS

Breakfast buffets require a minimum of 15 guests and are served with coffee, orange and cranberry juice

LITE START

Sliced fruit display
Assorted mini muffins
Yoplait yogurt
Granola
12

ALL AMERICAN

Sliced cantaloupe and honey dew melons
Buttermilk biscuits with honey and sweet butter
Fluffy scrambled eggs with green onion and tomato
Herb roasted red potatoes with sweet peppers and onion
Grilled ham steaks and cherry wood bacon
20

FRENCH

Fruit Salad
Belgium Waffle
Sage link sausages and bacon
Scrambled creamy eggs and chiles
Whipped butter, cream and maple syrup
19

ITALIAN

Bom boloni donut
Fruit salad tossed with limoncello
Baked frittata, sausage tomato, spinach, mozzarella and feta
Fried gold potato, onions and garlic
24

SELF-SERVE MIMOSA STATION

(serves 15)
Two Bottles of Kenwood Brut
Orange, cranberry and pomegranate juice
Fresh fruit
10

LUNCH AND DINNER SALADS

(Please select one)

7

BABY SPINACH LEAVES

Feta cheese, pine nuts, red onion, buttermilk dressing

CITRUS

Mixed greens, mandarin orange, spiced pecans, raspberry vinaigrette

GARDEN GREENS

Cucumber, tomato, olives and red onion with Italian vinaigrette

TRADITIONAL CAESAR

Hearts of romaine, classic dressing, Asiago cheese crisp

WEDGE

Iceberg lettuce, cherry tomato, bacon, ranch dressing

ENTRÉE SALADS

Entree salads are served with assorted rolls, sweet butter, coffee and iced tea

GREEK

Grilled tri-tip, chopped greens, red onions, artichoke hearts, cucumbers, feta, kalamata olives and oregano vinaigrette

16

GRILLED CHICKEN CAESAR

Hearts of romaine, classic dressing and Asiago cheese crisp

15

SOUTHWESTERN ACHIOTE CHICKEN

Mixed greens, toasted almonds, grilled corn, poblano peppers, jicama, olives and orange-cumin dressing

15

SHRIMP LOUIE

Shredded iceberg lettuce, hard cooked egg, sliced tomato, cucumber and classic thousand island dressing

20

PLATED LUNCHES

Plated lunches are served with seasonal vegetables, assorted rolls, sweet butter, coffee and iced tea

JUMBO CHEESE RAVIOLI
marinara, olive oil and asiago cheese

16

CHICKEN PICCATA
buttermilk mashed potato and lemon-parsley cream sauce

23

GRILLED HERB CHICKEN BREAST
crushed red garlic potato and sundried tomato oil

22

CHICKEN MARSALA
classic rice pilaf and a rich mushroom cream sauce

24

GRILLED NEW YORK STRIP STEAK
cabernet-demi sauce and scalloped potato

28

GRILLED SEA BASS
fisherman's rice and smoked tomato sauce
Market

PETITE FILET MIGNON
truffle-cheddar potato and green peppercorn demi-sauce

32

PORK CHOP
roasted herb red potato and agave chile sauce

17

GRILLED SALMON
honey-dijon brushed, fisherman's rice and lemon

25

LUNCH BUFFETS

Lunch buffets require a minimum of 15 guest and are served with assorted rolls, sweet butter, coffee and iced tea

BIRDIE

Gourmet salad bar with mixed seasonal greens, six toppings and three dressings
Alfredo penne pasta, virgin olive oil and asiago
Italian seared breast of chicken
Seasonal vegetable
Garlic bread
24

FAIRWAY

Tossed spinach leaves with feta, bacon and molasses vinaigrette
Grilled balsamic zucchini
Display of meats and cheeses to include smoked turkey, Angus roast beef, tuna salad, ham,
provolone, jack, cheddar and Swiss
Assorted breads with all the trimmings
20

HOLE IN ONE

Tropical and local fruit display
Caesar salad
Seared Dijon-chardonnay chicken with lemon wheels, balsamic syrup and extra virgin olive oil
Grilled petite Sirloin steak
Crushed red herb potato with Asiago, horseradish and cream
Sautéed seasonal vegetables with Italian parsley
29

PAR

Mixed green salad with six toppings and three dressings
Greek salad
Dijon and chardonnay marinated grilled chicken breast
Meatball ragout, spinach, mushroom, tomato and asiago
Five cheese tortelline
Seasonal vegetables
27

PICNIC ON THE GREEN

Sliced watermelon display
Spicy horseradish peanut slaw
Red skinned potato salad
Smoked beef brisket with texas red barbeque sauce
Baked brown sugar beans
Corn on the cob
28

DINNER ENTRÉES

Entrée selections are served with seasonal vegetables, artisan rolls, sweet butter, iced tea and coffee
two selection maximum

BUTTER CRUSTED FILET MIGNON
truffle mashed potato and zinfandel demi-glace

42

GRILLED CHICKEN
crushed red potato, herbs, garlic, wine, Dijon, olive oil and balsamic

30

CHICKEN MARSALA
gruyere mashed potato and creamy mushroom sauté

32

CHICKEN PICCATA
wild rice blend and lemon-caper cream sauce

30

GRILLED RIB EYE
cheddar crushed potato and green peppercorn zinfandel demi sauce

40

JUMBO FIVE CHEESE RAVIOLI
sundried tomato, pesto cream and extra virgin olive oil

24

PRIME RIB
(minimum of 8 servings)
spiced and slow roasted, buttermilk mashed potato and rosemary a jus

40

GRILLED NEW YORK STRIP
cream and nutmeg scalloped potato with coffee-poblano BBQ sauce

36

GRILLED CRUSTED SEA BASS
olive couscous and spicy basil pesto
market

BASIL CRUSTED ALASKAN SALMON
fennel scented rice and bruschetta tomato relish

36

DINNER BUFFETS

Dinner buffets require a minimum of 30 guests and are served with artisan rolls, sweet butter, coffee and iced tea.

DOWN THE MIDDLE

Sweet and bitter greens salad bar with six toppings and three dressings
Chicken marsala in a rich creamy mushroom sauce
Five cheese ravioli marinara
Antipasto relish platter
Old world Italian meatballs with sauteed peppers and caramelized onions
Steamed broccoli and cauliflower

32

EAGLE

Sliced tropical and local fruits
Chophouse salad with ham, swiss, cucumbers, tomatoes and blue cheese, retro green goddess dressing
Classic Caesar salad
Grilled Sirloin steak with creamy horseradish sauce
Seared salmon on a bed of mustard greens with smoky tomato sauce
Nutmeg cream potato au gratin
Seasonal vegetables

38

MULLIGAN

Displayed Appetizers

Sliced tropical and local display of fruit
or
Domestic and imported cheese sideboard

Caesar salad
Spinach leaves, bacon, feta, red onion, chopped egg and chipotle ranch dressing
Bay shrimp and farfalle pasta with alfredo sauce
Grilled Sirloin steak Diane style with brandy demi-glace
Chardonnay Dijon seared chicken with tarragon and balsamic syrup
Truffle mashed potato
Green beans, Asiago cheese and toasted almonds

42

TACO TRAP

Sliced fruits
Southwestern chopped romaine salad, mild green chile, cotija cheese, crispy tortilla strips and chipotle ranch dressing
Grilled achiote chicken
Sirloin carne asada
Stewed pinto beans and spanish rice
Flour tortillas, salsa, sour cream, jack cheese and jalapenos

30

ACTION STATIONS

(PRICED PER PERSON)

TOSSED PASTAS

(please choose one)

Orecchietti, escarole, pancetta, crushed chile, garlic, grappa and olive oil
Wild mushroom ravioli, shallot, Italian parsley, white wine and cream
Butternut squash ravioli, brown butter, fried sage leaves and pepitas

10

MASHED POTATO MARTINI BAR (2 ATTENDANTS)

Rustic crushed Yukon golds, apple wood smoked bacon,
whipped butter and asiago cheese

9

LA PLAN CHA STREET TACOS

Yucatan chicken, carnitas, corn tortillas, salsa, lime, pickled onion, cotija, crema
whipped butter and asiago cheese

10

MESQUITE GRILL

(WEATHER PERMITTING)

Half pound angus chuck burgers - Jumbo hot dogs
Corn kaiser rolls and condiments
Assorted kettle chips

12

BANANAS FOSTER

Double rainbow vanilla bean ice cream
Dark rum flamed bananas and rich caramel sauce

9

(Chef attendant fee \$85 - per one hundred guests on all action stations)

CARVING STATIONS

PRICES ARE PER PERSON AND INCLUDE ARTISAN ROLLS AND CONDIMENTS

JUNIPER CRUSTED BUFFALO TENDERLOIN

Cumberland sauce

(Serves 20)

18

BLACK ANGUS FILET MIGNON ROAST

Zinfandel demi glace

(Serves 20)

19

MIDWESTERN TWENTY EIGHT DAY AGED ANGUS PRIME RIB

Crusted with herbs, garlic and spices, then slow roasted | Horseradish cream

Sold by whole or half (Serves 20 / 40)

15

BOURBON GLAZED PORK LOIN

Chefs special dry rub and apricot sherry sauce

Market Price

SPICED ANGUS TRI-TIP

Sweet texas pit sauce

12

BLACK ANGUS NEW YORK STRIP

Southwestern sweet chile rub and coffee barbeque sauce

15

BROWN SUGAR ROASTED TURKEY

Basted with sage and rosemary butter | cranberry relish

10

SMOKED PIT HAM

Honey mustard sauce

10

(Chef attendant fee \$85)

VEGETARIAN, VEGAN AND GLUTEN FREE ENTRÉES

Entrée selections are served with assorted rolls, sweet butter, iced tea and coffee
(gluten free upon request)
Lunch 15 | Dinner 24

PENNE PRIMAVERA

tomato-artichoke ragout, sauteed squash, kalamata olives and spinach

FIVE CHEESE RAVIOLI

chardonnay-shallot cream, asiago cheese, diced tomato and virgin olive oil

GRILLED BALSAMIC PORTOBELLO MUSHROOM

couscous, dried apricot, goat cheese, squash, onion and sweet red pepper sauce

SAUTEED SEASONAL VEGETABLE ENCHILADAS

mild chile sauce, pinto beans and spanish rice

PLATED CHILDREN'S MENU

(PLEASE CHOOSE ONE)

12

CHICKEN FINGERS french fries, fruit cup, ranch and ketchup

MINI CORN DOGS french fries and fruit

CHEESE RAVIOLI with marinara sauce

BUFFETS

Buffets require a minimum of 15 guests and are served with fruit punch or lemonade.

KID'S DELIGHT

Mini corn dogs, mustard and ketchup

Chicken strips with ranch

Fruit salad

Fries

16

MINI FIESTA

Bite size tacos

Cheese quesadilla

Fruit salad

12

LITTLE ITALY

Fruit salad

Cheese ravioli

Marinara sauce

Rolls and butter

12

DESSERTS

8

(Please select one)

CHOCOLATE DECADENCE FLOURLESS TORTE
Raspberry sauce and soft cream (gluten-free)

SALTED CARAMEL CHEESECAKE
Raspberry coulis (gluten-free)

LEMON SHORT DOUGH BAR
Whip cream and raspberry sauce

CREAM BRULEE CHEESECAKE
Strawberry sauce

DOUBLE FUDGE BROWNIE
Vanilla cream and berry sauce

TIRAMISU
Espresso cake with sweet cream and chocolate sauce

CARROT CAKE
Spiced sour cream

APPLE TORTE
Bourbon whip cream

BANANA FOSTER PIE
Rum cream

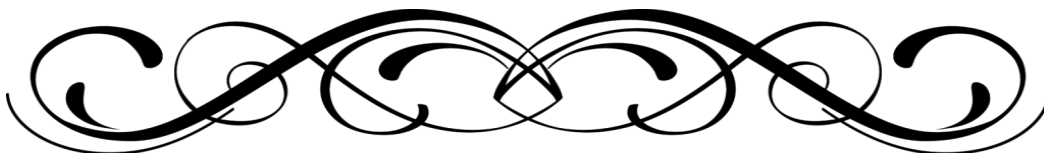
LIMONCELLO MASCARPONE CAKE
Raspberry Chambord sauce

IBOSTON CREAM PIE

CHOCOLATE FOUNTAIN
(MINIMUM 50 - \$75 SETUP AND BREAKDOWN)
rice crispy, strawberry, marshmallow and banana

10

HALF SIZE LEMON SHORT DOUGH, PECAN-CARAMEL BROWNIE OR A GOURMET COOKIE \$4 EA



BEVERAGES

All beverage charges are based on consumption and subject to a 20% service charge in addition to Federal, State and local sales tax. If there is a beverage you would like for us to provide that is not listed, please ask.

LIQUOR

WELL	9 Inc	PREMIUM	11 Inc	ULTRA PREMIUM	15 Inc
Costillo Rum		Absolut 100pf Vodka		B & B Liquor	
Early Times Whiskey		Bacardi 151		Belvedere Vodka	
Fireball Whiskey		Classic 12 Whiskey		Bulleit Bourbon	
Gilbey's Gin		Frangelico Liqueur		Bulleit Rye Bourbon	
Gilbey's Vodka		J & B Scotch		Chambord Liquor	
Heavenly Hill Bourbon		Jagermeister		Chopin Vodka	
Herradura Silver Tequila		Kahlua Liqueur		Crown Royal Apple Whiskey	
Hot Damn Wiskey		Meyers Dark Rum		Crown Royal Whiskey	
Jacques Bonet Brandy		Midori Melon Liqueur		Dewars Scotch	
Montezuma Gold Tequila		Sauza Anejo Tequila		Maker's Mark Bourbon	
Old Smuggler Scotch		Stoli Vodka			
Peach Schnapps		Tanqueray Gin		TOP SHELF	16 Inc
Sauza Blue Tequila				Basil Hayden's Bourbon	
				Casadores Reposado Tequila	
CALL	10 Inc	SUPER PREMIUM	12 Inc	Chivas Regal Scotch	
1800 Tequila		Bombay Sapphire Gin		Courvoisier VSOP Cognac	
Absolut Vodka		Compari Liqueur		Cointreau Liqueur	
Absolut Citron Vodka		Disaranno Amaretto Liqueur		Gentlemen Jack Whiskey	
Absolut Mandarine Vodka		El Tessoro Tequila		Glenfiddich 14 yr Single Malt	
Absolut Mango Vodka		Jack Daniels Whiskey		Glenlivet 12 yr Single Malt	
Absolut Raspberry Vodka		Jack Daniels Honey Whiskey		Grand Marnier Liqueur	
Absolut Vanilla Vodka		Jack Daniels Fire Whiskey		Grey Goose Vodka	
Bacardi Gold Rum		Jack Daniels Rye Whiskey		Jonnie Walker Black Label Scotch	
Bacardi Light Rum		Jameson Irish Wiskey		Navon Vanilla Liquor	
Bailey's Coffee Liqueur		Johnnie Walker Red Label Scotch		Patron Silver Tequila	
Beefeater Gin		Kettle One Cucumber Mint Vodka		Templeton Rye Bourbon	
Bombay Gin		Ketel One Vodka			
Canadian Club Whiskey				TOP SHELF PREMIUM 15+ Inc	
Captain Morgan Rum				Don Julio Anejo Tequila 20	
Dubonnett				Don Julio Blanco Tequila 17	
Jim Beam Bourbon				Glenfiddich 12 Yr Single Malt Scotch 16	
Jim Beam Rye Bourbon				Glenlivet 18 Yr Single Malt 40	
Kajmir Brandy				Hendrick's Gin 16	
Korbel Brandy				Hennesey Cognac 16	
Malibu Rum				Knob Creek Bourbon 16	
Sailor Jerry's Rum				Knob Creek Rye Bourbon 16	
Sauza Hornitos Tequila				Macallan 12 yr Single Malt 20	
Seagram's 7 Whiskey				Macallan 18 yr Single Malt 30	
Seagrams VO Whiskey				Oban Single Malt 24	
Southern Comfort Whiskey				Remy Martin V.S.O.P. 16	
Tangle Ridge 10 yr Whiskey				Remy Martin XO Excellence 53	
Tito's Vodka					

HOUSE WINE AND SPARKLING WINE

HOUSE WINE - TIER 1

Almos Malbec
Kenwood Chardonnay
Kenwood Merlot
Kenwood Cabernet
Kenwood Sauvignon Blanc
Kenwood Pinot Noir
Kenwood Brut
Kenwood White Zinfandel

10 Inc Glass / 25++ Bottle

HOUSE WINE - TIER 2

7 Deadly Zins
Kendall Jackson Chardonnay
Klinker Brick Zinfandel
Petit Syrah
Rodney Strong Chardonnay
Rodney Strong Cabernet
St. Supery Sauvignon Blanc

14 Inc Glass / 30++ Bottle

SPARKLING WINE

Kenwood Cuvee Brut
25++ bottle

Chandon Brut
39++ bottle

Chandon Etoile Brut
40++ bottle

Veuve Clicquet
110++ bottle

Martinelli Sparkling Cider
12++ bottle

A FULL LIST OF WINES AND SPARKLING WINES
WILL GLADLY BE PROVIDED UPON REQUEST.

BEER

ON TAP

805
Morgan Territory Hoppy Lager
Morgan Territory Pale Ale
Morgan Territory Hazy IPA
Morgan Territory Honey
Wheat
Morgan Territory Double IPA
Coors Light
Guinness
8 inc

DOMESTIC

Bud Light
Budweiser
Coors Light
Michelob Ultra
7 Inc

PREMIUM

Amstel Light
Anchor Steam
Corona
Heineken
New Castle
Pacifico
Smirnoff Ice
Corona Light
Modelo
Sierra Nevada Porter
Angry Orchard Cider
8 Inc

NON ALCOHOLIC

O'Douls Amber
St. Pauli Girl
5 Inc

VENUE

SATURDAY

Entire Clubhouse 2500 Maximum of 350 guests (6 hours)

SUNDAY

Entire Clubhouse 1500 Maximum of 350 guests (6 hours)

FRIDAY

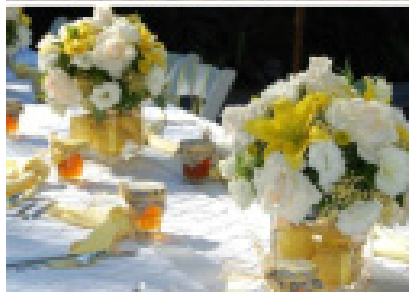
Diablo 700 Maximum of 160 guests
Sierra Room 500 Maximum of 60 guests
Boardroom 500 Maximum of 50 guests

WEDNESDAY -THURSDAY DAY AND EVENING / FRIDAY, SATURDAY & SUNDAY DAY TIME 8AM-2PM

Diablo 5 per person Maximum of 150 guests
Sierra Room 5 per person Maximum of 50 guests
Boardroom 5 per person Maximum of 40 guests

Includes 60" round guest tables, standard white or ivory linens, chairs and table settings

Our venue fees vary for off peak months. Please contact us to inquire about your specific event.



BROOKSIDE COUNTRY CLUB

FREQUENTLY ASKED QUESTIONS

Q: CAN NON-MEMBERS BOOK AN EVENT?

A: YES. You do not have to be a resident of Brookside or a member of the Club in order to book an event. We arrange for a member sponsor.

Q: DO YOU ALLOW OUTSIDE CATERING?

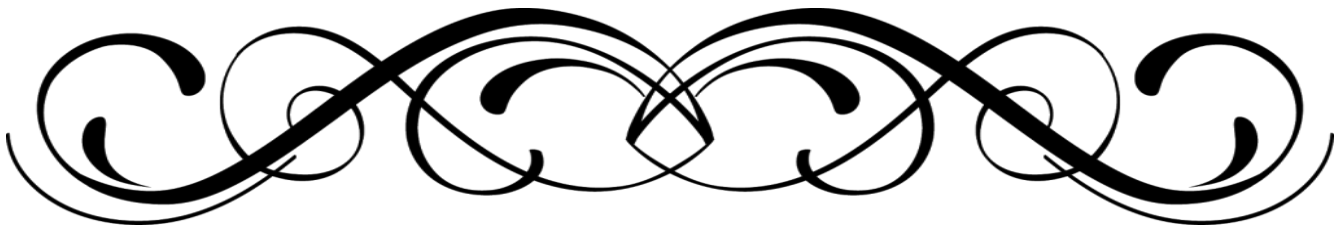
A: We pride ourselves on providing incredible menus for your reception and as such do not allow outside catering. Our Executive Chef is happy to provide a custom menu based on desire or dietary restrictions. Please note, any food related favors are exempt from this policy.

Q: CAN WE USE VENDORS THAT ARE NOT ON YOUR RECOMMENDED LIST?

A: YES. We understand that our brides and grooms come from many different areas, have different connections and different personalities. One vendor isn't right for every bride and groom. If you have a vendor in mind that you do not see on our recommended vendor list, we only ask that you let us know.

Q: DO YOU HAVE BAR PACKAGES?

A: In lieu of bar packages we allow you to customize what you would like to host and/or not host. You can select which categories you would like to host whether it is beer and wine, beer, wine and well, or a full host. Further, you can select if you want the items hosted for a certain time limit or up to a certain dollar amount.



RECOMMENDED VENDORS & RENTAL ITEMS

ACCOMMODATIONS

Courtyard by Marriott	209 472.9700
Residence Inn by Marriot	209 472.9800
Hilton	209 957-9090
Waterfront Hotel	209 944.1140

CASINO

Michelle - Prestige	916 995.6519
Maria - Custom Casino	209 602.5686

CAKES, CUPCAKES & SWEET TREATS

Creative Cakes by Deb	209 985.6692
Something Sweet	209 745.9000
M & W Dutch American Bakery	209 473.3828
Fizz Bakery	209 951.3499

FLORIST

Blossoms by Lisa	209 629.1825
Charter Way Florist	209 956.9087
Silveria's Flower Shop	209 477.4407
Carol - Anneliesa's Table	209 712.5565

JEWELRY

Gary Long Village Jewelers	209 477.6881
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PROFESSIONAL DJ'S

Elite Entertainment	209 952.3548
Josh Jackson Dee Jays	916 256.6547
Jade Entertainment - Edwin	209 406.7175
Mirage Entertainment	209 846.9332
DJ Liquid - Carlos	209 351.4744

CHURCHES

UOP Morris Chapel	209 946.2538
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PHOTOGRAPHY

Briggs Photography	209 239.7542
Peyton's Photography & Video	209 482.5841
Mr. & Mrs. Photography	209 954.2648
Karissa Wrigh Productions	209 247.5083

VALET & TRANSPORTATION

Neumann Enterprises Valet	916 922.5466
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VIDEOGRAPHY

Hans Webb Productions	408 306.0993
Karissa Wright Productions	209 247.5083

PHOTO BOOTH

Mr. & Mrs. Photography	209 954.2648
Mirror Me 360 & Video	209 598.2789

SPECIALITY EVENT DECOR

Ana Flores Events	510 600.7811
Stockton Supplies	209 932.0864
Giuffra's Party Rentals	209 333.2322
Esmerelda - Decor	209 337.8009

MINISTER & OFFICIANT

Clark T. Barnard	209 401.8381
Rev. Brenda Castellanos	209 273.0100

MISCELLANEOUS RENTAL

Additional hour	425
Bartenders	95 (per 75 guests)
Cake cutting	1.50 per person
Attendant Fee	85 per buffet item
Coat check	15 per hour
Corkage	15 per 750ml bottle
Dance floor (18x18)	300
Dance floor (21x21)	450
Uplights	30 each
Bar setup	100
Votive holder with tea light	1.25 each
Piano	125
Riser (4x8) up to 4	50 each
Copies	.10 each

AV RENTAL

Podium	50
Wireless micrpohone	100
Lapel micrpohone	175
Screen	85
Projector	150
Sound mixer	50
Portable sound system	75
TV flat screen	150

DECOR RENTAL

Linen (colored)	5 each
Ivory chair covers	1.50 each
Chair sash	2 each
Napkins (colored)	.50 each
Speciality linen varies	

ICE SCULPTURE Chiselit Ice	925 787.3558
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