

FEGLEY'S ALLENTOWN BREW WORKS

PRIVATE EVENT INFORMATION & MENUS

Any special occasion – Rehearsal Dinners, Corporate Events, Baby Showers, Bridal Showers, Anniversary Parties, Bar or Bat Mitzvahs, Graduation Parties, Sweet Sixteen, Surprise Parties, Reunions, Engagement Parties, and Birthday Parties are just some of the imaginative events that have been hosted at the Allentown Brew Works.

ROOM RENTAL INFO

Four beautiful private event floors are available to suit any idea or décor. We want your event to be a special time to spend with family, friends or coworkers. Our catering staff will see to your every need from the planning through the completion of your event.

- ☐ Silk Lounge, High Gravity Lounge, or Hamilton Room – \$250 one-time room rental fee
- ☐ FIVE (5th Floor) – \$300 one-time room rental fee
- ☐ All room rentals are for a 4-hour length of time
- ☐ \$300 per hour for each additional hour
- ☐ All day rental (6+hours) - \$800 one-time room rental fee

INCLUDED WITH ROOM RENTAL

All setup and breakdown, tables and chairs, glassware and flatware, choice of color for table linens and napkins, votive candles, and option of round mirror and glass growler centerpieces.

If your event is open to the public you may contact one of our sales reps for assistance in marketing your event in our facility

WEDDING CEREMONIES, COCKTAIL HOURS, & RECEPTIONS

- ☐ Use of up to two rooms for 5-hours– \$500 one-time room rental fee
- ☐ Ceremony in a third room – \$250 one-time setup fee
- ☐ Each additional hour – \$300 per hour
- ☐ Optional use of the VIP hospitality room for the wedding couple, if available
- ☐ Complimentary 30 minute ceremony rehearsal, subject to schedule and availability
- ☐ Complimentary cake cutting (client must provide own wedding cake)

Includes all setup and breakdown, tables and chairs, glassware and flatware, choice of color for table linens and napkins, votive candles, and option of round mirror and glass growler centerpieces.

Complimentary tasting for the wedding couple, \$35+tax additional charge per guest at tasting, Up to 4 adults

PRIVATE EVENT POLICIES & DETAILS

Fegley's Allentown Brew Works customizes all events from start to finish. We require a guaranteed sales minimum for all events. Event minimums start at \$1000 in food and beverage plus the room rental, but may vary by room(s), season, and day of the week. Taxes, service charge, and other fees are excluded from this guaranteed minimum purchase.

Wedding minimums vary by number of rooms, guest count, and length of reception. Multi-room weddings have a year-round \$5000 minimum inclusive of all charges. Single-room wedding celebrations (vow-renewal, after-party, cocktail reception), or single-room weddings of 50 or less start at \$2500. For weddings of 25 or less, please speak to a sales manager.

All menu items and pricing are guaranteed within 1 year of your event date. All food and beverage is subject to a 20% service charge. All items are subject to 6% PA state sales tax with the exception of open bar packages. **Gratuity for staff is not included.**

Our sales manager will be able to provide additional information regarding financial requirements for your specific event.

Fegley's Allentown Brew Works requires a deposit at the time of booking. No room is guaranteed until the event contract is signed with the appropriate deposit. If your event is booked more than 6 months in advance, a deposit schedule will be outlined on the contract.

Guaranteed guests counts, meal choices, room layout, and other pertinent information are due **7 days prior** to the scheduled event date. Please note that the final invoice will either be the minimum guarantee or the actual number of guests, whichever is higher.

Fegley's Allentown Brew Works has worked side by side with many of the finest wedding and event professionals in the area. If you are looking for a specific vendor or service we have an extensive list of suggestions. Clients are not limited to vendors recommended by the Brew Works, and are welcome to bring in any vendor of their choosing.

BUTLERED HORS D'OEUVRES

(50 Pieces per Order)

All Beef Meatballs in Spicy Tomato Vodka Sauce 135

Bacon Wrapped Dates with a Fig Balsamic Reduction 140

Bacon Wrapped Scallops with Wasabi Cream Sauce 190

Belgian Endive Bites 130

goat cheese mousse, roasted red beets, and sliced green apple

BREWschetta on Toasted Crostini 115

Caprese Skewers 130

fresh mozzarella balls, cherry tomato, and basil drizzled with balsamic glaze

Chicken & Lemongrass Potstickers with Soy Ginger Sauce 130

Cocktail Franks with Mustard Dipping Sauce 135

Cucumber Salmon Roulade Bites 165

cucumber disks with a cream cheese schmear, smoked salmon, and fresh dill

Deviled Eggs 80

Greek Salad Skewers 130

fresh feta, cherry tomato, kalamata olive, and cucumber drizzled with lemon oregano vinaigrette

Fried Coconut Shrimp with Raspberry Horseradish Dip 165

Fried Macaroni and Cheese Balls 100

Grilled Asparagus Wrapped in Prosciutto with Mustard Vinaigrette 170

Hawaiian Chicken or Shrimp & Pineapple Skewers 160

Jumbo Lump Crab Stuffed Mushrooms 195

Mini Crab Cakes with Old Bay Aioli 185

Philly Cheese Steak Spring Rolls with Marinara dipping sauce 160

Potato Pancakes with Herbed Sour Cream 115

Pulled BBQ Pork Sliders 135

Portobello Mushroom and Parmesan Arancini 130

Smoked Cured Salmon with Space Monkey Saison Ricotta on Toasted Crostini 165

Spicy Andouille Sausage and Goat Cheese in Tortilla 135

STATIONARY HORS D'OEUVRES

(Serves 50 Guests)

Baked Brie 190

brie wheel baked in pastry topped with dried cranberries, caramel sauce, fruit chutney, served with crackers & crostini

Bavarian Pretzels with Beer & Cheese Soup 150

our classic beer & cheddar cheese soup with soft hot pretzels tossed in sautéed garlic, butter, parsley & parmesan cheese

Charcuterie Board 235

variety of cured meats, liver pate, dried apricots, fresh melon, pickled red onions, whole grain mustard & bacon jam served with toasted crostini

Fresh Crudites 120

fresh vegetables with ranch and honey mustard

Fresh Fruit Display 165

seasonal fruits with sweet yogurt dip

Imported & Domestic Cheese Board 225

variety of fresh cheeses, dried figs, grapes, candied pecans, yellow and dijon mustards, with crackers and crostini

Italian Antipasto Display 235

sliced Italian cured meats, asiago, fresh mozzarella, provolone, roasted red peppers, marinated plum tomatoes, artichoke salad, olives, pepperoncinis, fresh Italian bread with herbed olive oil for dipping

Hummus & BREWchetta Assortment 130

pilsner infused garlic ale hummus, seasonal hummus, Space Monkey Saison marinated bruschetta, served with pita wedges

Mini Sautéed Pierogies 120

handmade stuffed with cheddar cheese and potato, sautéed with butter and onions, served with sour cream

Shrimp Cocktail 260

citrus poached jumbo shrimp from the Gulf of Mexico, house made cocktail sauce, lemon & parsley

Spicy Buffalo Chicken Dip 135

Philly cream cheese, hot sauce, grilled chicken breast & blue cheese, served hot with celery sticks & white corn tortilla chips for dipping

Spinach, Parmesan & Artichoke Dip 135

Philly cream cheese, fresh baby spinach, artichoke hearts & parmesan cheese served hot with white corn tortilla chips for dipping

Trio Display 225

assorted cheeses, seasonal fruit & fresh vegetables with ranch and honey mustard dipping sauces, served with crackers

PLATED MEAL SERVICE

(Minimum 20 Guests)

entree prices include a choice of soup or salad, warm roll & butter,
starch and vegetable unless indicated with an asterisk*

all include freshly brewed coffee, decaf, and hot tea

Soup

Beer & Cheese • Chicken Corn Chowder

Mushroom and Wild Rice Bisque • Tomato Basil (Vegan)

Salad

Brewer's Salad

A variety of fresh greens, cucumber, carrot, plum tomatoes,
red onion, and herbed croutons with choice of dressing

Traditional Caesar Salad

Crisp hearts of romaine, Parmesan cheese,
herbed croutons, lightly dressed with classic Caesar dressing

Greek Salad

Romaine lettuce with plum tomatoes, cucumber, red onion, roasted red peppers,
kalamata olives, feta cheese, tossed in an oregano lemon vinaigrette

Baby Spinach Salad

Baby spinach leaves tossed in a champagne raspberry vinaigrette, with red onion,
Mandarin oranges, goat cheese, and candied walnuts

Caprese Salad

Ripe beefsteak tomatoes, fresh mozzarella, roasted red and yellow peppers,
micro greens drizzled with extra virgin olive oil and aged balsamic vinegar,
served with basil pesto rubbed crostini

PLATED MEAL SERVICE

(continued)

Entrées

Choice of Two (2) Entrées

\$3 per person charge for each additional Entrée Selection

Black and White Salmon*

Salmon fillet encrusted with black and white sesame seeds,
served over a savory jasmine rice with a soy & ginger glaze \$41

Crab Cakes

Two seared jumbo lump crab cakes,
served with brown butter, capers, and Old Bay aioli \$43

Whisky Glazed Salmon

Salmon fillet with a house-made whisky glaze \$41

Crab Stuffed Haddock

Haddock fillet stuffed with crab imperial,
served with a lemon beurre blanc sauce \$41

Brewer's Chicken

Panko and Parmesan crusted all-natural chicken breast, pan fried,
topped with prosciutto, diced tomato, shredded mozzarella,
with a Pawn Shop Porter & sage butter sauce \$38

Chicken Piccata

All-natural chicken breast lightly floured and sauteed with capers & diced tomatoes,
topped with a lemon beurre blanc sauce \$38

Woodsman Chicken*

Lightly floured pan-seared all-natural chicken breast with sauteed forest mushrooms, green onion, garlic, and bacon
on a bed of wilted spinach, topped with a whisky butter sauce \$41

Filet Mignon

Cooked to choice of temperature with choice of bordelaise, mushroom demi-glaze, or au poivre sauce \$53

Pork Tenderloin Petite Mignons

Bacon wrapped pork tenderloin, served with an apple and cranberry compote, topped hard cider cream sauce \$43

PLATED MEAL SERVICE

Entrées

(continued)

NY Strip Steak

NY Strip cooked to choice of temperature topped with an herb garlic butter \$47

Stout Braised Short Rib of Beef*

Served with roasted carrots, onions, and a pan gravy \$47

Fusilli Pasta Primavera*

Spiral pasta tossed with fresh seasonal vegetables
in olive oil and white wine with a touch of marinara sauce \$28

Ratatouille*

Layers of eggplant, zucchini, yellow squash, red and yellow bell peppers, with sauteed garlic, onions,
and a tomato base, this French classic is vegan, gluten free, and vegetarian \$28

Vegetables

(choose one)

Green beans

Broccoli florets with diced red pepper

Tarragon roasted carrots

Seasonal vegetable medley

Starches

(choose one)

Herb roasted potatoes

Smashed potatoes with garlic

Potatoes au gratin

Rice pilaf

DINNER BUFFET

(Minimum 30 Guests)

Choice of One (1) Entrée \$35 per person

Choice of Two (2) Entrées \$42 per person

Choice of Three (3) Entrées \$47 per person

Includes

Choice of Soup & Salad

Warm Rolls & Butter

Choice of Vegetable & Starch

Assorted Cookies and Chocolate Porter Brownies

Freshly Brewed Coffee, Decaf, and Hot Tea

Soup

Beer & Cheese • Chicken Corn Chowder • Mushroom and Wild Rice Bisque

Salad

Brewer's Salad • Caesar Salad • Greek Salad

Entrées

Beef

London Broil

Slow roasted and sliced, topped with your choice of
Pawn Shop Porter mushroom sauce or whole grain mustard and beer gravy

Stout Braised Short Rib of Beef

Served with Roasted carrots, onions, and a pan gravy

Chicken

Brewer's Chicken

Panko and Parmesan crusted all-natural chicken breast,
pan fried, topped with prosciutto, diced tomatoes, shredded mozzarella,
with a Pawn Shop Porter and sage butter sauce

Caribbean Jerk Chicken

All-natural chicken breast with jerk seasoning
served with mango chutney and fried plantains

Chicken Piccata

All-natural chicken breast lightly floured and sauteed with capers & diced tomatoes,
topped with a lemon beurre blanc sauce

DINNER BUFFET

(continued)

Fish

Cajun Snapper

Served with shrimp etouffee

Haddock Bella Vista

Red onion, tomato, and bell pepper with lemon beurre blanc sauce

Salmon Fillet

Served in a pesto cream sauce

Pork

Pulled BBQ Pork

house-made pulled pork and Pawn Shop Porter BBQ sauce served with mini rolls

Roasted Pork Tenderloin

bacon-wrapped and served with an apple cranberry compote, finished with a hard cider cream sauce

Pasta

Lasagna Bolognese

layers of pasta, ground beef, mozzarella and ricotta cheeses, and marinara sauce

Vegetable Lasagna

Layers of pasta and grilled vegetables layered with mozzarella and ricotta cheeses and marinara sauce

Baked Ziti

ziti noodles and marinara baked to perfection with mozzarella, ricotta, and Parmesan cheese

Vegetables

(choose one)

Green beans • Broccoli florets with diced red pepper

Tarragon roasted carrots • Seasonal Vegetable Medley

Starches

(choose one)

Herb Roasted Potatoes • Smashed Potatoes with Garlic

Potatoes Au Gratin • Rice Pilaf

SPECIALTY STATIONS

(**Requires Station Attendant - \$50 per attendant))

Stations are active for one-hour when used as an enhancement to an Event Cocktail Hour, or two-hours when served as an Event Entree. Stations will require additional attendants during the Cocktail Hour to ensure guests are properly served.

Build-Your-Own Mashed Potato Bar

Create your own concoction with mashed potatoes or sweet potatoes, shredded cheddar cheese, sautéed mushrooms, caramelized onions, chives, bacon bits, sour cream, gravy, dried cranberries, marshmallows, maple butter & garlic butter

As an enhancement to an Event Cocktail Hour
As an event Entrée Station

\$7 per person
\$14 per person

Pasta Bar**

Penne, fusilli & cheese tortellini pastas, served with your choice of alfredo, marinara, & pesto sauces. Toppings include sautéed onions, bell peppers, black olives, sautéed mushrooms, diced tomatoes, Parmesan cheese
Served with a side of garlic bread.

Add Italian Meatballs or Grilled Chicken – \$5.00 per person

As an enhancement to an Event Cocktail Hour
As an event Entrée Station

\$9 per person
\$19 per person

Southwestern Fajita Station

Your choice of grilled chicken or marinated beef with warm flour tortillas, bell peppers, sautéed onions, cheddar cheese, pico de gallo, sour cream
fresh cilantro, lime wedges, and guacamole

Add Chicken, Beef, or Tofu – \$5.00 per person

As an enhancement to a Wedding Cocktail Hour
As an event Entrée Station

\$9 per person
\$19 per person

Make-Your-Own Salad Bowl

Rolls and Butter Included

Your choice of Garden Greens or Caesar Salad

**Garden Greens includes mixed greens, tomato, onion, carrots, cucumbers, croutons, and choice of two dressings*

**Caesar Salad includes Romaine, Parmesan cheese, croutons, hard-boiled egg, and Caesar dressing*

\$6 per person

Wing Station

50 Brew Works Wings per order

Assorted Styles for your guests to choose from:

Mild, Hot, Porter BBQ, Soy Honey Ginger Glaze, Hot and Honey, Whisky Glaze, and Mesquite BBQ Rub

Served with Bleu Cheese & Celery

\$118 per order

CARVING BOARDS

(Each Item Serves approximately 30-35 Guests – \$50 Attendant Fee, multiple carvers may be required))

Miniature Rolls included with all Carving Stations

Roast Glazed Ham \$295

Glazed with Brown Sugar, Pineapple & Mango,
served with Dijon Mustard, Mayonnaise & Mango Chutney

Roast Beef Tenderloin \$650

Marinated in Fresh Herbs & Peppercorns, seared & roasted to Medium Rare,
served Au Jus with Tarragon Horseradish Cream Sauce with Dijon Mustard

Roast Pork Loin \$295

All Natural Pork Loin rubbed with Rosemary, Thyme, Oregano,
Garlic & Honey, with a Natural Pan Gravy

OR

Rubbed with Caribbean Jerk Rub, Grilled & Roasted,
served with Mango Chutney & Mayonnaise

Roast Prime Rib of Beef \$530

Encrusted with Cracked Peppercorns and Sea Salt, Served Au Jus,
with Horseradish Cream Sauce & Whole Grain Mustard Sauce

Herb Crusted Roast Turkey Breast \$325

Served with Cranberry Aioli, Dijon Mustard & Mayonnaise

Salmon Imperial \$530

Whole side of sustainably fished North Atlantic Salmon topped with Crab Imperial,
oven roasted, served with Grilled Ciabatta Flatbreads with Lemon and Caper Aioli

HOT LUNCHEON BUFFET

(Minimum 25 Guests)

Includes

Choice of Soup & Salad
Choice of Vegetable & Starch
Warm Rolls & Butter
Choice of Entrées
Fresh Baked Cookies
Freshly Made Coffee, Decaf, Hot Tea

Soup

Beer & Cheese • Tomato Basil Minestrone • Mushroom and Wild Rice Bisque

Salad

Brewer's Salad • Caesar Salad • Greek Salad

Entrées

Choice of Two (2) Entrees - \$35 per person
Choice of Three (3) Entrees - \$41 per person

Pesto Salmon

Herb Roasted Chicken with Honey Mustard Cream Sauce

Apple Butter BBQ Chicken

London Broil with Mustard Gravy

Brew Works BBQ Pulled Pork

Pasta Primavera

Fusilli pasta with Olive Oil and White Wine

COLD LUNCHEON BUFFETS

(Minimum 25 Guests)

Each Buffet Option Includes

Choice of Salad
Served with Chips, Pickles, and Condiments
Fresh Baked Cookies & Brownies
Freshly Made Coffee, Decaf, Hot Tea

Salad

Brewer's Salad • Caesar Salad • Greek Salad

Entrée Buffet Choices

NY Deli Tray

\$23 per person

Deli Board of Roast Beef, Honey Glazed Ham, Salami, Oven Roasted Turkey and Grilled Vegetables.
Served with assorted Rolls, American, Swiss, and Cheddar Cheeses, Lettuce, Tomato and Red Onions

Hamilton Wrap Buffet

(1.5 wraps pp, cut in 1/3s) - **\$26 per person**

Smoked Turkey and Cranberry Wrap, Curried Chicken Salad Wrap,
Roast Beef Wrap, and Grilled Veggie Wrap

High Gravity Sandwich Buffet

(1.5 sandwiches pp, cut diagonally) - **\$30 per person**

Turkey Avocado on Ciabatta, Chicken Cordon Bleu on Ciabatta,
Roast Beef on Brioche, Smoked Salmon BLT on Sourdough

BREAKFAST AND BRUNCH BUFFETS

(Minimum of 25 guests)

\$5 upcharge per person for breakfast service during dinner hours

The Continental Breakfast Buffet

\$12 per person

Includes

Cranberry and Orange Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Assorted Mini Muffins, Danish, Croissants, Butter and Preserves

Queen City Breakfast Buffet

\$24 per person

Includes

Cranberry and Orange Juices, Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Sliced Seasonal Fresh Fruit, Bagels & Cream Cheese
Assorted Mini Danish, Muffins, Croissants, Butter & Preserves
Scrambled Eggs
Choice of Bacon, Ham, or Sausage
Brew Works Home Style Fried Potatoes

High Gravity Brunch Buffet

\$30 per person

Includes

Cranberry and Orange Juices, Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Sourdough French Toast with Warm Maple Syrup and Butter
Scrambled Eggs, Brew Works Home Style Fried Potatoes
Choice of Bacon, Ham, or Sausage
Seasonal Vegetables

Entrées

(choice of two)

Herb Roasted Chicken Breast with Dijon Honey Cream Sauce
Fusilli Pasta Primavera
Haddock Bella Vista topped with Red Onion, Tomato, Bell Peppers in a Beurre Blanc Sauce
London Broil topped with Whole Grain Mustard Gravy

Hamilton Brunch Buffet

\$41 per person

Includes

Cranberry and Orange Juices, Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Mixed Greens Salad with Choice of Two Dressings
Rolls and Butter
Pancakes and Waffles with Warm Maple Syrup and Butter
Scrambled Eggs
Sliced Seasonal Fresh Fruit
Assorted Mini Danish, Muffins, Croissants, Butter & Preserves
Brew Works Home Style Fried Potatoes
Choice of Two: Bacon, Sausage, or Ham
Seasonal Vegetables

Entrées

(choice of three)

Chicken Piccata with Capers and Diced Tomatoes with a Beurre Blanc Sauce
Fillet of Salmon with a Pesto Cream Sauce
Braised Short Rib with Stout Gravy
Roasted Pork Loin with Apple Cranberry Compote and Hard Cider Sauce
Lobster Macaroni and Cheese

BANQUET BEVERAGE SERVICE

Open Bar Packages

Premium Level

\$17 per person first hour

\$13 per person each additional hour

Top Shelf Level

\$20 per person first hour

\$15 per person each additional hour

Wine, Beer & Soft Drink Package

\$12 per person first hour

\$7 per person each additional hour

Non-Alcoholic Package

\$4 per person first hour

\$2 per person each additional hour

Premium Brands

Tito's Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Rum
Malibu Rum
Jose Cuervo Especial Gold
Jack Daniels
Jim Beam
Seagrams VO
Peach Schnapps
Johnny Walker Red
Amaretto
Kahlua Coffee Liqueur

Chardonnay, White Zinfandel,
Pinot Grigio, Pinot Noir,
Merlot, Cabernet Sauvignon

4 Flagship Beers
+1 Seasonal Choice

Top Shelf

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Kraken Rum
Malibu Rum
El Mayor
Jack Daniels
Woodford Reserve
Crown Royal
Peach Schnapps
Disaronno
Glenlivet 12
Kahlua Coffee Liqueur

Chardonnay, White Zinfandel,
Pinot Grigio, Pinot Noir,
Merlot, Cabernet Sauvignon

4 Flagship Beers
+1 Seasonal Choice

(Beers must be 7% ABV or under - option to offer higher ABV for upcharge)

No Shots are Served on any Open Bar Package

BANQUET BEVERAGE SERVICE

(Continued)

Consumption and Cash Bars

(Total Cost of a Consumption Bar + 20% Service Charge will be added to the Final Billing)

Premium Bar Pricing per drink

Flagship Beers - \$6
Wine - \$7
Mixed Liquor Drinks - \$8
Martinis, Rocks, Doubles - \$10
Non-Alcoholic Beverages - \$2

Top Shelf Bar Pricing per drink

Flagship Beers - \$6
Wine - \$7
Mixed Liquor Drinks - \$10
Martinis, Rocks, Doubles - \$12
Non-Alcoholic Beverages - \$2

Pricing Listed Above Available on ALL Four Private Banquet Floors

High Gravity Lounge and Silk Lounge ONLY: Option of Full Restaurant Bar Menu and Pricing

Bartender Fee for Cash and Consumption Bars

\$50 per Bartender for 1st hour +\$20 per Bartender each additional hour +6% State Sales Tax

Champagne & Specialty Beverages

Kenwood Yulupa Cuvee Brut	\$30/Bottle
Barefoot Bubbly	\$32/Bottle
Non-Alcoholic Sparkling Cider	\$18/Bottle
Alcoholic Punches (Sangria, Mimosa, etc.)	\$90/Gallon
Non-Alcoholic Punches	\$25/Gallon

If there is something you would like, but do not see, please ask!

Fegley's Allentown Brew Works strictly adheres to and enforces all PLCB liquor laws. Please be prepared to show identification if your age is 30 or under. Only valid photo IDs will be accepted. We reserve the right to refuse service to anyone not in accordance with these liquor laws. All visibly intoxicated guests will be refused service and escorted off the premises. Fegley's Allentown Brew Works promotes the Responsible Consumption of Alcoholic Beverages and adheres to all Applicable Laws. All beverages consumed in Event Rooms must be provided by Fegley's Allentown Brew Works and may not be removed from the premises.

PRIVATE BREWERY TOUR & TASTING

*\$10 per person – minimum of 15 guests**

- ❑ Private Off-Hours Brewery Tour led by an In-House Beer Guide
- ❑ Five 3 oz. tastings of our Flagship Beers (Brewer's Choice)

**Timing and availability based on brewery production schedule.*

Groups of 20 or more may require separate tours due to space and safety constraints.

AUDIO VISUAL PRICING

- ❑ Hook Up to Sound System - \$25*

**Client must provide equipment with a standard headphone jack or adaptor*

- ❑ Aircast slideshow to mounted LCD Projector - \$25*

**Client must email file to manager 3 days prior to event - does not include sound*

- ❑ Microphone - \$25
- ❑ Podium - \$25
- ❑ Power Strip and Extension Cord - \$5
- ❑ 6ft x 8ft Stage Riser - \$25