



Event Menus

Hospitality First

LOCAL · TRUSTED · RESPECTED · RELIABLE

Navarre Hospitality Group is proud to be the exclusive caterer for the Lerner Theatre since it's re-opening in 2011

For over 30 years we have dedicated ourselves to hospitality at the highest level. Top quality seasonal ingredients, unique presentations, and attention to every detail has made us the preferred choice in the South Bend Elkhart region. Your event specialist will listen to your needs and preferences and work closely with you to make your celebration distinct and truly memorable.

The following menus are merely suggestions of our most popular items. We can customize menus for any event and fit the needs of your guests, your style, and your budget.

We will go the extra mile to ensure your event is one you'll never forget.

For additional information or to book your event
please call 574.293.1755 or visit crystalballroomcatering.com

General Information and Policies

Food and Beverages

All food and beverages must be purchased from the Crystal Ballroom. No outside food or beverages may be brought in, with the exception of wedding cakes.

Security

The Crystal Ballroom and the Lerner Theater may require security for your event. Your event specialist will help determine if your event will require security.

Early Entry Information

When booking The Crystal Ballroom you and your vendors are granted access at 9am on the day of the event. All items must be removed at the conclusion of your event.

Decorating

Crystal Ballroom does not allow confetti, and any items taped or leaned against the walls. The Crystal Ballroom reserves the right to remove any items that may potentially damage or harm the facility.

Vendors

Crystal Ballroom reserves the right to approve all vendors. Vendors must be insured, and when applicable, licensed.

Deposits and Billing

Upon reserving the Crystal Ballroom, the room rental rate is due to reserve the space. The room rental is non-refundable.

50% of the estimated bill is due 90 days prior to the event. The balance of the estimated charges is due 7 days prior to the event. These are non-refundable.

Menu Deadline

Menus, and an approximate head count, as well as any bar arrangements must be submitted at 14 days prior to the function date.

Final Guest Count and Payment

A final guest count is required 7 days prior to the function date. This figure will be the minimum number of guests for which you will be charged. You may add to that number up to the function date. You will be charged for the guarantee or actual attendance, whichever is greater.
The balance is due when the attendance guarantee is given.

Tax and Service Charge

7% sales tax and 20% service charge will be added to all items purchased.

Tax Exempt Events

If your event is tax exempt, please furnish a signed tax-exempt certificate prior to the event.

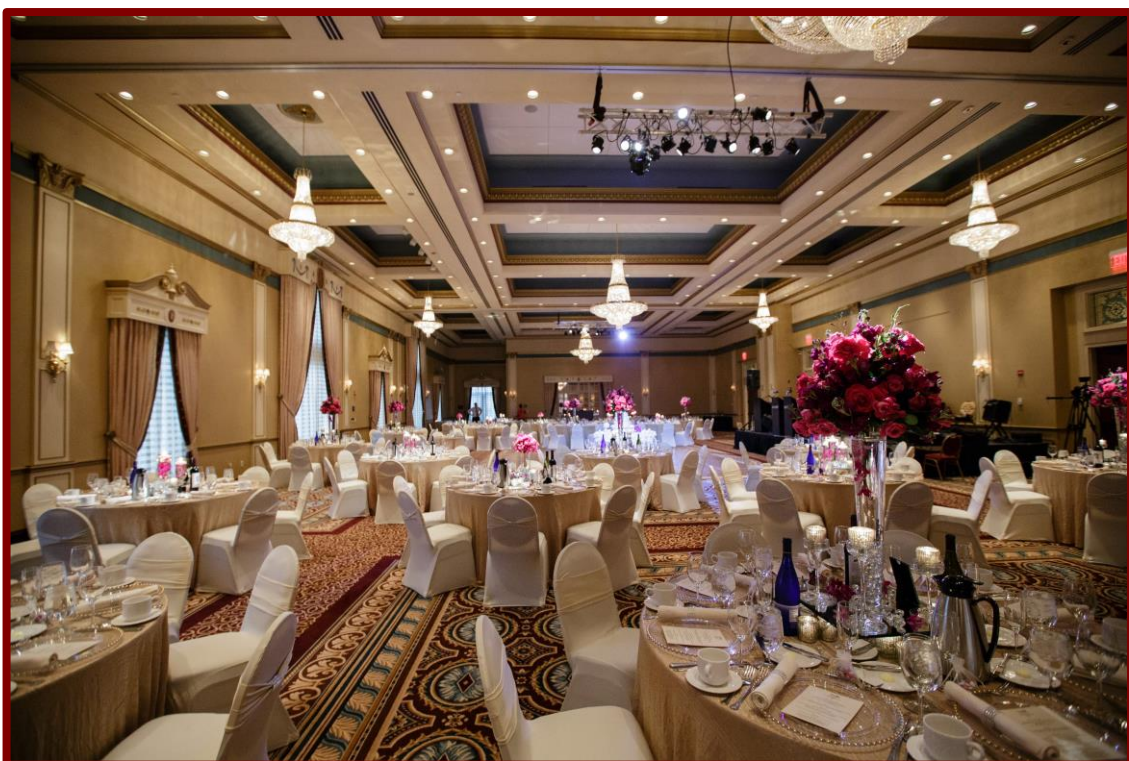
Room Rental Rates

(with Food and Beverage service)

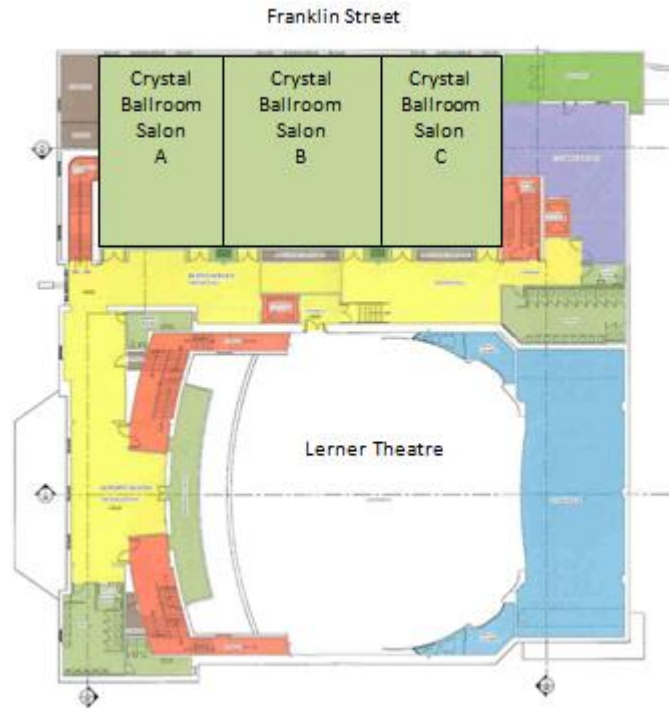
	Sunday-Thursday	Friday	Saturday
Crystal Ballroom Parlor A	\$100.00	\$200.00	\$400.00
Crystal Ballroom Parlor B	\$200.00	\$400.00	\$1000.00
Crystal Ballroom Parlor C	\$100.00	\$200.00	\$400.00
All Rooms of the Crystal Ballroom	\$400.00	\$1000.00	\$1950.00

Room rentals include standard table linens, podium and microphone, dance floor, cake cutting and serving, all china, glassware, and flatware. Use of all our available A/V equipment is included in room rental. Hi-speed Internet access is also available.

***Off Season Rates:** Negotiable depending on the time, size of the group and other booked events. Contact us for more information.



Function Space



Room	Length	Width	Sq. Ft	Banquet	Theatre	Classroom	Wedding Reception	Cocktail Reception
Crystal Ballroom A	50'	30'	1500	100	140	50	80	150
Crystal Ballroom B	50'	50'	2500	160	250	120	160	250
Crystal Ballroom C	50'	30'	1500	100	140	50	80	150
Crystal Ballroom	50'	110'	5500	350-400	500+	240	340	550

Hors d'oeuvres

Small bites

Crab Cake

jumbo lump crab, red pepper
remoulade

Smoked Chicken Quesadillas

smoked chicken, jalapeno,
pepper jack cheese

Roasted Tomato Flatbread

roasted roma tomato, prosciutto
cream, flatbread

Ahi Tuna Roll

Julienne vegetable rolls, seared
sesame ahi tuna

Endive Spoon

curry chicken, sweet cream cheese,
grape, pistachio

B.L.T. Cup

bacon, herbed aioli, baby greens,
cherry tomato

Small bites...cont.

Boursin Tomatoes

cherry tomatoes, boursin, pine nut

Smoked Salmon

smoked salmon, mascarpone cheese,
toasted pistachio on cucumber

Empanadas

braised beef, salsa verde, poblano,
oaxaca cheese

Deviled Eggs

guacamole, garnished with pico de
gallo

Big Bites

Lamb Chop Lollipops (additional \$3
per piece) rosemary, garlic, olive oil,
dijon

Tenderloin Sliders (additional \$3 per
piece) grilled tenderloin, dijon mayo,
pickled red onion, brioche bun



Hors d'oeuvres

Toasts

Rolled Sirloin Canape
sirloin, horseradish mousse,
pumpernickel

Bacon & Leek Crostini
smoked bacon, caramelized leeks,
parmesan

Prosciutto Crostini
blue cheese cream, green apple

Peach Crostini
grilled Georgia peaches, brie, and
baby kale

Steak Tartare Crostini
capers, horseradish, olive oil

Bacon Jam Crostini
rich brie, sweet bacon



Forks & Sticks

Stuffed Dates
bacon wrapped, manchego, maple
balsamic

Chicken Kabob
marinated chicken, pineapple,
peppers, onions

Chicken Satay
grilled chicken breast, peanut sauce

Beef Kabobs
marinated sirloin, peppers, onions,
teriyaki glaze

Speared Meatball
Teriyaki

Pork Belly Bite
slow roasted pork belly, maple

Prosciutto Forks
prosciutto, pistachio encrusted goat
cheese

Shots

Shrimp Cocktail
(additional \$2.5 each)
spicy sauce, lemon, chive

Grilled Shrimp
(additional \$2.5 each)
lemon sauce, chive

Crudit 
julienne vegetables, hummus

Seasonal Soup
please refer to seasonal soup menu



Hors d'oeuvres

Spoons & Tarts

Vegetable Tart

seasonal vegetables, herbed brie

Mango Chutney Tart

fresh mango, golden raisins, chevre

Brie & Pear Tart

brie, pear compote

Mushroom Vol-au-Vent

wild mushrooms, cream, sherry

Spinach & Artichoke Tart

cream cheese, artichoke, spinach

Tuna Poke Spoon

ahi tuna, asian slaw, sesame,
cucumber, mango, soy

Cups & Cones

Ceviche Cup

shrimp, cucumber cup

Grilled Shrimp Cup

baby shrimp, avocado cup

Caviar Cone

(additional \$3 per piece)

crème fraiche, sesame cone,
hackleback caviar

Mac-n-Cheese Cone

truffle mac-n-cheese, bacon, waffle
cone

Tuna Tartare

ahi tuna, cucumber, radish, sesame
seeds, wont



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Stationary Hors d'oeuvres

Asian Chicken Bites

sesame crusted, ginger soy

Pot Stickers

pork, vegetables, soy sauce, scallions

Bruschetta

tomato, balsamic, EVOO, basil, parmesan, toasted baguette

Pad Thai Spring Rolls

pad thai noodles, vegetables, shrimp, ginger orange glaze

Spinach & Artichoke Dip

cream cheese, artichoke, spinach, naan, crostini, tortilla chips

Bacon Jam

rich brie, topped with sweet bacon, naan, crostini, tortilla chips

Peach Salad

Greens, peaches, feta, crostini, olive oil, balsamic

Sausage Stuffed Mushrooms

baby portobello, Italian sausage, marinara

Cocktail Sandwiches

assorted meats, dijon mayo, brioche

Meatballs

marinara, Swedish, asian or bbq

Grilled Shrimp (additional \$2.50 each)

Spice rubbed, chipotle bbq



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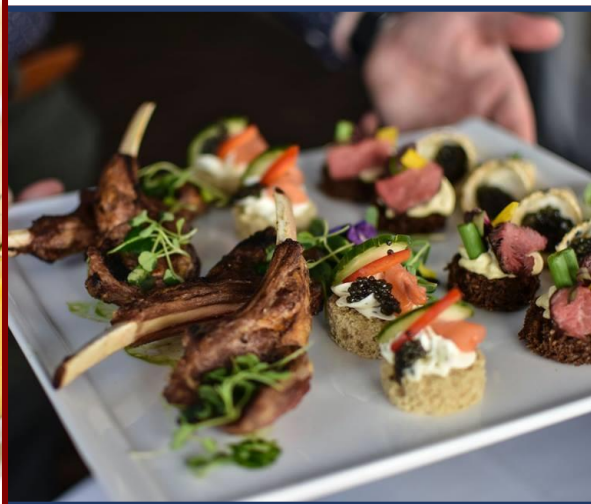
Hors d'oeuvres Pricing

Reception Hors d'oeuvres
30-60 minutes prior to dinner

2 Items \$6
3 Items \$7
4 Items \$8
Each additional item \$2

Hors d'oeuvres Buffet
2 Hours – in lieu of dinner

6 Items \$24
8 Items \$26
10 Items \$28
Additional items \$2.5 each



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Displayed Hors d'oeuvres

Crudité

local & exotic vegetables, herb crème fraiche

Fruit & Berries

fresh seasonal & exotic fruit, berries, honey yogurt dip

Below items at additional cost:

30-60 Minutes Cocktail \$2 per person

2 hours in lieu of dinner \$3 per person

Cheeses & Breads

manchego, gouda, bleu, aged cheddar, nuts,
dried & fresh fruit, farmhouse bread

Spreads & Breads

bacon jam, roasted tomato & goat cheese dip, edamame hummus,
hummus, tapenade, crostini, naan and farmhouse breads

Baja Chips & Dip

chorizo, oaxaca cheese dip, guacamole,
roasted tomato salsa, pico de gallo, jalapenos, tortilla chips

Antipasto

salami, capicola, prosciutto, grilled vegetables, hummus,
mozzarella salad, crostini, naan



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Action Stations

minimum of 3 stations and/or action stations must be purchased if stations are the meal; stations may be ordered individually in combination with stationary hors d'oeuvres buffets. 50 person minimum

Ramen Station

dashi, noodles, scallions, mushrooms, braised pork, bean sprouts, spinach, red pepper
\$10

Sushi

rolls, nigiri, sashimi, pickled ginger, wasabi, soy sauce
\$14

Raw Bar

shrimp, ahi tuna, mussels, oysters, cocktail sauce, remoulade, Lemon, horseradish, wasabi, soy sauce
\$24.5

Taco Station

carne asada, chorizo, chili lime braised chicken, pico de gallo, corn salsa, salsa verde, jalapenos, onions, cilantro, tomatoes, guacamole, queso fresco, oaxaca cheese, corn & flour tortillas
\$10

Baja Chips & Dip

chicken rocoto, beef, chorizo, oaxaca cheese dip, guacamole, street corn, roasted tomato salsa, black bean & corn salsa, diced onion, diced tomatoes, jalapenos, tortilla chips
\$10

Jambalaya

chicken, andouille, shrimp, peppers, onions, rice, corn bread muffins
\$10

Paella

bomba rice, chicken, shrimp, mussels, chorizo, saffron, peas, peppers
\$12

Action Stations

minimum of 3 stations and/or action stations must be purchased if stations are the meal; stations may be ordered individually when combined with hors d'oeuvres buffet. 50 person minimum

Pasta Station

selection of penne or tortellini, marinara or pesto cream, chicken, sausage, beef, baby shrimp, spinach, broccoli, tomatoes, mushrooms, peppers, parmesan
\$10

Mashed Potini Station

white mashed potatoes, sour cream, green onion, shredded cheddar, caramelized onion, caramelized mushroom, herbed butter, roasted corn, bacon, popcorn chicken
\$10

Carving Station

roast beef with au jus, turkey breast with turkey gravy, or smoked ham with pineapple glaze. served with rolls, horseradish sauce and dijon sauce
\$10

add prime rib au jus with horseradish sauce for an additional \$5
add beef tenderloin with demi glace and dijonaise for an additional \$7

Salad Wall

market greens, radishes, asparagus, heirloom tomatoes, peppers, shaved shallots, cucumber, toasted walnuts, shaved manchego, truffle lemon vinaigrette
\$10

Tuna Poke

tuna, rice, baby leaf lettuce, sliced jalapeno, diced pineapple, cucumber, mirin, seaweed salad, edamame, ginger, scallion, avocado, wonton strips, tobiko, ginger soy, ponzu
\$12

Stir Fry

choice of two proteins: beef, shrimp, chicken or tofu. broccoli, red bell pepper, water chestnuts, mushrooms, scallions, bean sprouts, snap peas, carrots, red cabbage, zucchini, soy sesame sauce
\$10

Served Dinner Starters

Soup

Add a soup course for an additional \$4.00

Cool Months

(October through March)

potato & leek soup (hot)

butternut squash & bacon soup (hot)

mushroom bisque (hot)

Warm Months

(April through

September)

gazpacho (cold)

watermelon soup (cold)

tomato bisque soup (hot)

Salad

Navarre

market greens, apples, candied walnuts, dried cranberries, bleu cheese,
white balsamic vinaigrette

Garden

baby greens, sugar snap peas, heirloom grape tomatoes, watermelon radish,
cucumber, goat cheese, balsamic vinaigrette

Specialty Salad

add \$3

Steakhouse

romaine hearts, tomatoes, pickled red onion, bacon, parmesan peppercorn dressing

Spinach & Arugula

bacon, grapes, goat cheese, almonds, sherry vinaigrette

Caprese (Seasonal)

heirloom tomatoes, fresh mozzarella, basil, EVOO

Watermelon

arugula, watermelon, feta, mint, balsamic

Intermezzo

lemon, lime, or wildberry

\$3

Served Dinners

all served dinners include Navarre or garden salad, rolls and butter, with chef's choice of starch and vegetable. Add \$2 per person if offering multiple entrée choices

Poultry

Stuffed Amish Chicken Breast

sun-dried tomatoes, spinach, almonds, parmesan, supreme sauce
\$23

Picatta

chicken breast, capers, lemon, wine
\$21

Marsala

chicken breast, mushrooms, marsala wine sauce
\$21

Tuscan

grilled chicken breast, artichoke hearts, roasted roma tomatoes, basil, garlic
\$21

Citrus

brined & marinated amish chicken, citrus pan jus
\$21

Pork

Chop

grilled Indiana pork chop, smoky apple compote, apple bbq sauce
\$22.5

Porchetta

bacon wrapped pork tenderloin, roasting jus
\$27.5



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Served Dinners

Lamb

Rack of Lamb

garlic dijon rosemary rub, roasted, chimichurri sauce
\$38

Seafood

Salmon

pan seared, vin blanc
\$26

Crab Cakes

jumbo lump, remoulade
\$28

Mediterranean Sea Bass

pan seared, lobster sauce
\$34

Crab Stuffed Shrimp

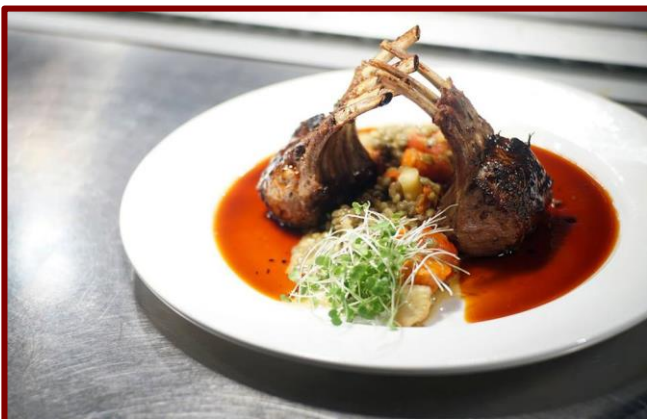
crab stuffing, lobster blanc
\$32

Corvina

pan seared, pistachio gremolata
\$32

Roasted Maine Lobster Tail

grilled, tarragon-shallot butter
\$42



Served Dinners

Beef

Filet Mignon

grilled, cabernet demi
\$36.5

Manhattan

cast iron seared, compound butter, peppercorn demi
\$35

Top Sirloin

double r ranch, whiskey shallot demi
\$28

Beef Tenderloin

chef carved, sauce diane
\$34

Short Rib

fork tender boneless, braising liquid, roasted root vegetables, mashed potatoes
\$26



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Served Dinners

Duets

Filet & Chicken
\$34.5

Filet & Sea Bass
\$42

Filet & Crab Stuffed Shrimp
\$39

Filet & Salmon
\$38

Vegetarian & Vegan

Grilled Vegetable Crepes
grilled vegetables, mozzarella, lemon cream
\$20

Polenta & Roasted Vegetables
polenta, roasted cauliflower, zucchini, market vegetables, pine nuts, pesto
\$22

Vegan Quinoa Zucchini
quinoa, vegetable, pistou
\$22

Vegan Stir Fry
Fresh vegetables, fried tofu, rice, soy, sesame
\$24



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Served Dinners

Kid's Meals

For Children ages 4-11. Children under 4 are not charged

Served Meal

chicken fingers, mac & cheese, applesauce
\$9

Buffet Meal

\$9

Accompaniments

Vegetables

(combine & exclude as you choose)

roasted cauliflower
broccoli with lemon butter
haricot vert with red bell pepper or almonds
sweet corn with bell pepper
brussels sprouts with bacon and onion
chef medley
asparagus +\$2

Starch

roasted yukon gold potatoes
forbidden rice, (chinese black
rice) +\$1
navarre rice, spinach,
mushrooms, pine nuts, parmesan
rice pilaf
polenta

mashed yukon gold potatoes
dauphinoise potatoes
purple potato puree +\$1
duchess potatoes
penne marinara
white cheddar & chive mashed
potatoes

Themed Buffets

minimum of 40 guests

The Italian

caesar salad, navarre salad, tomato cucumber salad, garlic bread, tuscan chicken, italian sausage and peppers, baked mostaccioli, parmesan green beans and garlic and herb roasted potatoes.

\$24

The Lerner

navarre salad, broccoli almond salad, pasta salad, rolls and butter, chef carved prime rib, grilled salmon, and chicken picatta served with fresh vegetables and roasted potatoes.

\$29.50

The Beardsley

caesar salad, navarre salad, pasta salad, rolls and butter, chef carved beef tenderloin, grilled salmon, and chicken marsala served with fresh vegetables and roasted potatoes

\$35

Create Your Own Buffet

minimum of 40 guests

Salad Options

navarre salad, garden salad, caesar salad, fresh fruit salad, pasta salad, tomato and cucumber salad, spinach salad, broccoli almond salad

Entree Options

beef short ribs
baked lasagna with meat sauce
salmon vin blanc
tilapia with caper sauce
beef bourguignon
citrus chicken
stuffed chicken
bistro steak, chimichurri sauce
chicken marsala

tuscan chicken
chicken picatta
roast pork loin with dijon apple sauce
shrimp scampi +\$3

chef carved NY strip loin + \$7
chef carved prime rib + \$6
chef carved beef tenderloin + \$8

Starches

roasted yukon gold potatoes, navarre rice, dauphinoise potatoes, mashed yukon gold potatoes, orzo with sun-dried tomatoes, spinach and pesto, white cheddar & chive mashed potatoes, mac-n-cheese, tortellini pesto cream, penne alfredo, creamy barley, brown rice pilaf

Vegetables

Please see plated vegetable options

3 Salads, 2 Entrées, 1 Starch, 1 Vegetable \$23

Additional entrée \$4

Additional Starch or Vegetable \$2

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Served Sweets

triple chocolate gateaux
crème anglaise and berries
\$6.5

chocolate truffles
pecans, ganache, berries
\$7.5

lemon cake
raspberry sauce and fresh berries
\$6.5

turtle cheesecake
caramel, pecans, chocolate
\$6

chocolate torte
flourless cake, raspberry sauce, fresh berries
\$7.5

red velvet cheesecake
chocolate garnish
\$8

carrot cake
cream cheese icing, caramel sauce
\$6

raspberry lemon drop
vanilla genoise, lemon mousse, raspberry preserves,
lemon glaze and white chocolate curls
\$8

key lime tart
sponge cake, key lime mousse, sweet cream cheese,
lime glaze, white chocolate curl
\$8

tiramisu
moist genoise, coffee liqueur, mascarpone, butter cream, cocoa
\$8

Stationary Sweets

Mini Desserts

Mini Cupcakes

vanilla
chocolate
irish cream
red velvet

Tarts

vanilla custard with berries
chocolate mousse
chocolate hazelnut
orange pistachio tart

Jars

mini crème brulee
s'mores
strawberry shortcake
peach cobbler
apple cobbler

Mini Cheesecakes

vanilla
chocolate
peanut butter
raspberry
oreo

Mini Pies

apple crumb
key lime
pumpkin
blueberry

Bars, Brownies & Cookies

turtle brownie
chocolate raspberry
lemon bars
pumpkin bars
macaroons

Pick 3 selections \$8 (minimum 50 guests)
Pick 5 selections \$10 (minimum 100 guests)
Pick 7 selections \$12 (minimum 150 guests)

Coffee Bar

regular & decaf coffee with assorted sweeteners and cream
\$4



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Late Night Snacks

Assorted Sliders

pulled pork, buffalo chicken and traditional cheeseburger
\$3 per piece

Nacho Station

tortilla chips with taco meat, cheese, sour cream & salsa
\$6 per person

Hot Dog Station

fresh steamed hot dogs and condiments
\$5 per person

Pizza

delivered hot & fresh from a local pizza parlor
\$6 per person

Waffle Fries

cheese sauce
\$4 per person

Popcorn

\$3 per box

S'mores Station

graham crackers, chocolate and marshmallows
\$7 per person



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Open Bar Options

Standard Open Bar

domestic beer (miller lite, bud light), wine (chardonnay, pinot grigio, moscato, pinot noir, malbec), brand-name spirits (rum, vodka, gin, whiskey, bourbon, scotch, tequilla), mixers, juices, still and sparkling water, and soft drinks

1st hour \$9
each additional hour \$5

Premium Open Bar

domestic, imported and craft beer (miller lite, bud light, bell's two hearted ale, yuengling, corona), upgraded wine (chardonnay, cabernet sauvignon, pinot noir, pinot grigio, moscato, malbec, rosé), premium spirits (tito's vodka, tanqueray gin, captain morgan spiced rum, bacardi rum, jack daniels, makers mark bourbon, dewers scotch, crown royal whiskey, camarena tequila), mixers, juices, still and sparkling water, and soft drinks

1st hour \$10
each additional hour \$6.5

Luxury Open Bar

domestic, imported and craft beer (miller lite, bud light, bell's two hearted ale, yuengling, corona), premium wine, and luxury spirits (ketel one vodka, bombay sapphire gin, johnny walker black scotch, plantation rum, jack daniels, crown royal whiskey, woodford reserve bourbon, jameson irish whiskey, patron silver tequila, amaretto, di saronna, baileys irish cream, gran marnier), mixers, juices, still and sparkling water, and soft drinks

1st hour \$11
Each additional hour \$8

sparkling wine toast, cava \$3
sparkling wine toast, premium domestic or french \$5

Per Indiana state law we cannot serve anyone who appears intoxicated

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Open Bar Options

Continued

Beer and Wine Bar

domestic beer (miller lite, bud light, yuengling), wine (chardonnay, pinot grigio, moscato, pinot noir, malbec) and soft drinks

1st hour-\$8.00

Each additional hour \$4.00

Premium Beer and Wine Bar

domestic, imported and craft beer (miller lite, bud light, bell's two hearted ale, Yuengling, corona), upgraded wine (chardonnay, pinot grigio, moscato, pinot noir, malbec, cabernet sauvignon, rose), still and sparkling water, juices, and soft drinks

1st hour-\$9.00

Each additional hour \$4.50

Guests under 21/Non-Alcoholic Bar

4 hours-\$7.50

Upgrades

Better Beer

add up to 3 beers from these producers, subject to availability:
bells, new holland, lagunitas, new belguim, heinekin, modelo, 3 floyds,
greenbush, upland, founders
\$3 per person

Better Wine

see our wine options, or ask your event specialist about other available wines

Better Spirits

have a favorite not listed? if available we will get it for you

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Consumption and Cash Bars

Consumption and Cash Bar Pricing

Brand Name Mixed Drinks \$7
Premium Brand Mixed Drinks \$8
Luxury Brand Mixed Drinks \$9
House Wine \$7
Premium Wine \$9
Imported and Craft Beer \$5
Domestic Beer \$4
Soft Drinks \$3
Bottled Water \$2
Sparkling water \$3

\$50 per hour per bartender, waived if sales exceed \$500.00 per bar

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Wine List

Red

- Story Point Cabernet, California \$25
- Ten Span Pinot Noir, California \$24
- Louis Martini Cabernet, Alexander Valley CA \$35
- Fleur Pinot Noir, Monterey CA \$30
- La Joya Merlot, Chile \$30
- E. Guigal Cotes du Rhone, Southern Rhone France \$34
- Mahoney Pinot Noir, Carneros CA \$32
- MacMurray Pinot Noir, Russian River CA \$40
- Trinitas Zinfandel, EL Dorado CA \$48
- Duckhorn Merlot, Napa Valley CA \$60
- Molly Dooker Shiraz, South Australia \$46
- Rombauer Cabernet, Napa Valley CA \$75
- Gallo Signature Cabernet, Napa Valley \$70
- Jordan Cabernet Sauvignon, Alexander Valley, CA \$90
- Silver Oak Cabernet, Alexander Valley CA \$125

Sparkling and White

- Segura Viudas Brut Cava, Spain \$24
- Le Grande Courtage, France \$30
- Le Grande Courtage Rose, France \$30
- Mumm Napa Brut, Prestige, California \$38
- Mary Hill Riesling, Columbia Valley \$25
- Ten Span Chardonnay, Washington State \$23
- Montevina Pinot Grigio, California \$24
- Whitehaven Sauvignon Blanc, New Zealand \$35
- Hugo Gruner Veltiner, Austria \$35
- Chateau Ste. Michelle "Mimi" Chardonnay, Horse Haven Hills WA \$30
- William Hill Chardonnay, California \$30
- Terra d'Oro Pinot Grigio, Santa Barbara \$31
- Domaine Drouhin Chablis, Burgundy France \$35
- D. Chotard Sancerre, Loire Valley France \$42
- Cakebread Chardonnay, Napa Valley CA \$58
- Rombauer Chardonnay, Carneros CA \$60
- Shafer Red Shoulder Ranch Chardonnay, CA \$85

Audio Visual Pricing

Staging

4' x 8' Stage \$40 per panel

Microphones

Wired Microphone: Included with the room

Wireless Microphone: included with the room

Video/Computer Projectors & Screens

(Each Salon in the ballroom has one projector and screen available for use at no charge with rental of the facility)

Mobile Screen (contact for quote)

Mobile Projector (contact for quote)

Confidence Monitor (contact for quote)

Other Audio-Visual Needs

Audio Console \$100

Easel \$10

Flipchart with Pads and Pens \$75

Flipchart with post-it pads and pens \$85

Power Point Clicker \$10

Up Light \$35

Dimmer Light Pack - \$45

Black Drape \$7 (per foot)

Custom Colored Drape (contact for quote)

Allow us the opportunity to help...

We know events...do you have a theme, budget or cuisine you are looking for?
These menus are merely a starting point. We love customizing events based on
your needs, wants or desires.

Do you love Pinterest?

So do we!!! Share your board with your salesperson and we will gladly review it with
our team to create exactly what you want!

All the details..

We know the best events are in the little details. From buffet cards to chalkboards
and unique displays...we do that! Give us a direction and we'll do the rest!

The fun is about to begin..

Call or e-mail us and we will start working on your event right away! We love what
we do and we love making your vision come to life....trust us! We'll be there with
you for beginning to end handling everything from start to finish,

*We look forward to working with you... and
thank you!*

Contact us

We can't wait to help you plan your event! We understand that budget is important. Please remember, we will do our best to customize to your preferred budget. We will be happy to make inspired recommendations sure to fit your needs.

Please contact Megan Mars at megan@navarrehospitalitygroup.com or call (574) 293-1755 to get started today!