



# Banquet Menus

*Prices do not include 20% gratuity and 11.25% food tax*

**2024 menus**

## **BREAKFAST BUFFET**

(Prices does not include 11.25% tax and 20% gratuity)

*Choose from the following:*

### **BISCUIT BAR BREAKFAST**

Scratch Made Buttermilk Biscuits, Fluffy Scrambled Eggs, Bacon and Sausage (Patty or Link),  
Assorted Jams & Butter  
Freshly Brewed Coffee, Chilled Orange Juice and Water

**\$ 20.85**

### **PANCAKE BREAKFAST**

Pancakes, Fluffy Scrambled Eggs, Bacon and Sausage (Patty or Link), Warm Maple Syrup  
Assorted Jams & Butter  
Freshly Brewed Coffee, Chilled Orange Juice and Water

**\$ 23.79**

### **SAMPLER BREAKFAST**

Scratch Made Buttermilk Biscuits and Gravy, Fluffy Scrambled Eggs, French Toast, Warm  
Maple Syrup, Ribbon Cut Hash Browns, Stone Ground Grits, Candied Apples, Bacon, Sausage  
(Patty or Link) ,Assorted Jams & Butter  
Freshly Brewed Coffee, Chilled Orange Juice and Water

**\$ 31.15**

### **CONTINENTAL BREAKFAST**

Pastries and Muffins, Seasonal Fresh Fruit & Yogurt  
Assorted Jams & Butter  
Freshly Brewed Coffee, Chilled Orange Juice and Water

**\$ 15.65**

**All menus are set as a buffet style, with elegant disposable dinnerware  
Plated option: add \$200 for every 25 people**

## **LUNCH BUFFET**

**Lunches Include Sweet & Unsweet Tea, & Water**

**Add a below choice of Dessert to any lunch for \$6.50 additional**

(Prices do not include 11.25% tax and 20% gratuity)

### **Grilled Chicken Caesar Salad - \$22.80 per person**

Charbroiled chicken served on fresh chopped romaine leaves that have been tossed with traditional Caesar dressing, Parmesan cheese and topped with Croutons.  
Served with fresh baked roll and butter.

### **Croissant Club Combo - \$26.79 per person**

Sliced ham and turkey with bacon, lettuce and tomato on a flaky croissant.  
Served with a cup of Soup du Jour, potato chips and a pickle spear.

### **Rotisserie Chicken - \$26.79 per person**

Dry rubbed rotisserie chicken served with mashed potatoes, and choice of vegetable\*\*. Accompanied with rolls & butter, a tossed salad and choice of dressing.

### **Roast Beef - \$26.79 per person**

Choice roasted beef, thinly sliced, topped with a mushroom Madeira sauce. Served with mashed potatoes and choice of vegetable\*\*. Accompanied with rolls & butter, a tossed salad and choice of dressing.

### **Roasted Turkey - \$26.79 per person**

Slow roasted turkey breast, thinly sliced, on cornbread dressing with turkey gravy.  
Served with mashed potatoes and choice of vegetable\*\*. Accompanied with rolls & butter, a tossed salad and choice of dressing.

#### **Vegetable choices:**

Broccoli  
Green Beans Mornay Sauce  
Southern Style Green Beans (contains bacon)  
Baby Carrots (Buttered & Honey Glazed)  
Buttered Corn on the Cob  
Creamed Corn  
Rice Pilaf  
Potatoes: Mashed, Au Gratin, Baked, or Roasted Red  
Spinach Maria  
Sweet Potatoes with Brown Sugar  
Zucchini, Squash, and Pepper Medley  
Macaroni & Cheese  
Baked Beans

#### **Dessert choices: (NOT INCLUDED) ADD \$6.50**

Double Chocolate Cake  
Orange Soak Cake  
Chocolate Cream Pie  
Pecan Pie  
Coconut Cream Pie  
Carrot Cake  
Red Velvet Cake  
Cobblers: Apple, Peach, Cherry, or Blackberry  
Cheesecake- choose one  
(Plain, Strawberry, Raspberry, Heath,  
Lemon Raspberry, Blueberry, Oreo, Snickers,  
or Butterfinger)

All menus are set buffet style, with elegant disposable dinnerware. Plated option: add \$200 for every 25 people.

## **LIGHT LUNCH SANDWICH BAR BUFFET**

Light Lunch includes one sandwich choice, one salad or soup, and dessert choice from the following options. Includes Mayo & Mustard Packets.

Sweet and Unsweet Tea, and Water.

(Prices do not include 11.25% tax and 20% gratuity)

### **Sandwich Choices: (Select One)**

**(Portion size is half sandwich)**

Chicken Salad

Shaved Ham

Turkey

Pimento Cheese

Roast Beef

### **Side Choices: (Select One)**

Potato Salad

Pasta salad

Homemade Chips

Tossed Salad (With choice of dressing)

Cut Fruit

Raw Veggies with Ranch Dressing

Soup (see below for selections)

*(Broccoli & Cheese, Home Style Vegetable Corn Chowder, Potato, Tomato Basil, Chili)*

### **Dessert Choices: (Select One)**

Brownie

Blondie

Peanut Butter Cookie

Chocolate Chip Cookie

**\$ 22.25 per person**

**Choose One Sandwich:** (Choice of one item only for orders under 50 ppl.)

(Choice of two items only for orders 51-100 ppl.)

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**

## **Hot Potato Bar**

*(Includes: Sweet & Unsweet Tea or Water)*

Baked Potato  
Butter, Sour Cream, Shredded Cheese Blend, Bacon Bits and Chives  
Tossed Salad (*Ranch, French, Italian, Thousand Island or vinaigrette*)  
Choice of Homemade Soup (see below for selections)  
Chef's Dessert  
Iced Tea  
**\$ 30.35 per person**

### **Choices of Homemade Soup:**

*Broccoli & Cheese, Home Style Vegetable Corn Chowder, Potato, Tomato Basil, Chili*

## **Taco Buffet**

*(Includes: Sweet & Unsweet Tea or Water)*

Seasoned Taco Meat  
Shredded Lettuce and Pico de Gallo  
Sour Cream and Cheddar & Jack Cheese  
Chips and Salsa  
Refried Beans  
Mexican Rice  
Hard Shell and Soft Tacos  
Iced Tea  
**\$25.29 per person**

## **Fajita Bar**

*(Includes: Sweet & Unsweet Tea or Water)*

Grilled steak and chicken grilled red and green bell peppers, onions, hard and soft shells, shredded lettuce, cheddar & jack cheese, Pico de Gallo, sour cream, Mexican rice, refried beans, chips and salsa.

**\$37.19 per person**

(Prices do not include 11.25% tax and 20% gratuity)

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**

## **BOXED LUNCHES**

*(Includes: one sandwich, one side, one dessert, Sweet/Unsweet Tea or Bottled Water)*

(Prices do not include 11.25% tax and 20% gratuity)

### **Boxed Lunch - \$17.29 per person**

**Choose One Sandwich:** (Choice of one meat only for orders under 50 ppl.)

(Choice of two meats only for orders 51-100 ppl.)

Served on a (white or wheat) Hoagie Roll with  
Cheese, Lettuce & Tomato.

Roast Beef

Ham

Turkey

#### **Choose One Side:**

Potato Salad

Pasta Salad

Cole Slaw

Fresh Fruit

Veggies w/Ranch Dressing

#### **Includes:**

Chips

Chocolate Chip Cookie

Bottled Water

Condiments

Napkin & Cutlery.

## **SLIDER BUFFET**

*Choose Three Different Sandwiches*

*(Includes: Sweet & Unsweet Tea or Water)*

The following is served on slider buns.

BBQ Pork

Cheeseburger

Prime Rib

Grilled Chicken

Ham & Swiss- served on Hawaiian Bread topped with brown sugar.

Served with Homemade Chips, Pasta Salad, Cookies

**\$27.99 per person**

All menus are set buffet style, with elegant disposable dinnerware. Plated option: add \$200 for every 25 people.

## **DINNER BUFFET**

**Dinners Include Choice of Tossed Garden Salad or Classic Caesar Salad, Fresh Baked Rolls & Butter, Choice of Dessert, Water, Sweet and Unsweet Tea**

(Prices do not include 11.25% tax and 20% gratuity)

\*Vegetable and Dessert Choices Listed on Following Page

### **Chicken Cordon Bleu - \$37.25 per person**

Breast of chicken wrapped around ham and Swiss cheese. Lightly breaded, and oven baked. Topped with sauce. Served with rice pilaf and choice of vegetable.

### **Prime Rib – Market Value**

Choice cut of slow roasted prime rib (8oz.), with horseradish sauce and au jus. Served with baked potato (butter and sour cream) and choice of vegetable.

### **Ribeye Steak – Market Value**

USDA choice ribeye (8oz.), charbroiled, topped with sautéed mushrooms. Served with baked potato (butter and sour cream) and choice of vegetable.

### **Filet Mignon - Market Value**

Charbroiled beef tenderloin (6oz.), topped with Béarnaise sauce. Served with baked potato (butter and sour cream) and choice of vegetable.

### **Rosemary Pork Loin - \$37.25 per person**

Slow cooked pork loin

Served with smashed potatoes and choice of vegetable.

### **Grilled Salmon - \$41.65 per person**

Served with rice pilaf and choice of vegetable.

### **Lemon Dill Baked Flounder - \$37.25 per person**

Oven Baked, topped with a lemon Chablis sauce.

Served with rice pilaf and choice of vegetable.

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**

## **Dinner Menu (cont)**

### **SALAD, VEGETABLE & DESSERT SELECTIONS**

#### **Choice of Salad:**

House or Caesar Salad

*Choice of dressings: Creamy Ranch, French, Italian, Thousand Island or vinaigrette)*

#### **Choice of Vegetables:**

Rice Pilaf

Broccoli

Green Beans in Mornay

Southern style Green Beans (contain ham)

Zucchini, Squash and Pepper Medley

Baby Carrots (Buttered or Honey Glazed

Roasted Sweet Potatoes with Brown Sugar

Potatoes: Mashed, Roasted Red, Baked or Au Gratin

Spinach Maria

Macaroni & Cheese

Buttered Corn on the Cob

Baked Beans

Cream Corn

#### **Choice of Desserts:**

##### **CAKES**

Red Velvet, Chocolate, Coconut, Pineapple Upside Down, Carrot Cake, German Chocolate Cake

##### **PIES**

Chocolate Cream, Chocolate Meringue, Coconut Cream, Southern Pecan, Pumpkin, Peach, Banana Cream

##### **COBBLERS**

Apple, Peach, Cherry & Blackberry

##### **OTHER YUMMY DESSERTS** – Additional \$4.89 per person

Orange Soak Cake or Cheesecake- choose one (*Plain, Strawberry, Raspberry, Lemon Raspberry, Blueberry, Oreo, Heath, Snickers, or Butterfinger*)

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**



# The Edgewater Buffet

Create your own special meal... Included in your meat choice: choice of salad, choice of two vegetables, choice of dessert, roll and beverages including Sweet/Unsweetened iced tea and water.

*(Prices do not include 11.25% tax and 20% gratuity)*

**One Meat Buffet     \$38.69 per person**  
**Two Meat Buffet    \$44.60 per person**  
**Three Meat Buffet   \$47.59 per person**

***NOTE: ADD \$3.30 PER PERSON FOR SUBSTITUTING SALAD FOR SIDE OR SIDE FOR SALAD***

## ENTRÉE CHOICES

Tender Roast Beef with Gravy  
Rosemary Roasted Pork Loin  
Roasted Turkey Breast with Cornbread Dressing & Pan Gravy  
Rotisserie Half Chicken  
Grilled Salmon  
Pot Roast  
Baked Chicken Cordon Bleu  
Carved Roast Beef  
Boneless Grilled Chicken Breast  
Crab  
Salmon stuffed with Crab meat  
Lasagna (Choose from Regular or Vegetarian)  
Grilled Maple Pork Chops  
Vegetable Wellington Grilled  
Filet Kabobs with Peppers & Mushrooms  
Herb Crusted Chicken Breast  
Chicken and Dumplings  
Chicken Pot Pie  
Chicken Broccoli Alfredo

(see following page for salad, vegetable, and dessert choices)

**All menus are set buffet style, with elegant disposable dinnerware.**  
**Plated option: add \$200 for every 25 people.**

**Choice of Salad:**

House Salad or Caesar Salad

*Choice of Dressings: (Balsamic Vinaigrette, Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island, Italian)*

**Choice of Vegetables:**

Rice Pilaf

Broccoli

Green Beans in Mornay

Southern style Green Beans (contain ham)

Zucchini, Squash and Pepper Medley

Baby Carrots (Buttered or Honey Glazed)

Roasted Sweet Potatoes with Brown Sugar

Potatoes: Mashed, Roasted Red, Baked or Au Gratin

Spinach Maria

Macaroni & Cheese

Buttered Corn on the Cob

Baked Beans

Cream Corn

**DESSERTS – 1 Choice only – Unless numbers are over 50 ppl.**

- Cobblers: Apple, Peach, Cherry, or Blackberry
- Pecan Pie (Southern or Chocolate)
- Pies (Chocolate Cream, Coconut Cream or Key lime)
- Cakes (Double Chocolate, Red Velvet or Carrot)
- Cheesecake – choose one (*Plain, Strawberry, Raspberry, Lemon Raspberry, Blueberry, Oreo, Heath, Snickers, or Butterfinger*)

Extra Salad \$4.25 per person

Extra Dessert \$6.59 per person

Extra Vegetable \$4.50 per person

**Note: Special Dietary Meals – All Vegan Meals will have a 50% cost upcharge.**

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**

## **SMOKY MOUNTAIN BAR-B-QUE FEAST**

**Includes Baked Beans, Potato Salad, Cole Slaw, Rolls & Butter, and Beverage**

**Station Featuring Sweet/Unsweet Tea and Water**

(Prices do not include 11.25% tax and 20% gratuity)

### **BBQ Buffet**

**One Meat Cookout Buffet           \$34.25**

**Two Meat Cookout Buffet           \$37.25**

**Three Meat Cookout Buffet         \$41.65**

### **Entrée Choices**

BBQ Pork Ribs

BBQ Pork

BBQ Beef Brisket

Smoked Half Chicken

Smoked Turkey

Smoked Roast Beef

### **Dessert**

**(Choice of One)**

Cobblers: Cherry, Peach, Apple, or Blackberry

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**

## **INDOOR PICNIC**

(Prices do not include 11.25% tax and 20% gratuity)

**\$29.74 Per Person**

Includes:

- Angus Beef Hamburgers (1/3 lb.) and All Beef Hotdogs
- Baked Beans
- Potato Salad
- Cole Slaw
- Lettuce, Tomatoes & Onions (with Hamburgers)
- Cheese (with Hamburgers)
- Relish
- Mayonnaise, Mustard & Ketchup
- Iced tea.
- Lemonade

*Served with Banana Pudding*

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**

## **ITALIAN PASTA FEAST**

**Includes Freshly Baked Garlic Bread, Sweet & Unsweet Tea, and Water**

(Prices do not include 11.25% tax and 20% gratuity)

**\$37.20 per person**

Choose one

- Chicken Alfredo
- Chicken Parmesan
- Spaghetti & Meatballs
- Lasagna
- Baked Ziti

Choose one

- Fresh Garden Salad with Dressings (Choice of *Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island or Italian*)
- Traditional Caesar Salad

**All menus are set buffet style, with elegant disposable dinnerware.**

**Plated option: add \$200 for every 25 people.**

## **Salad Buffet**

Served with Rolls & Butter and Sweet, Unsweet Iced Tea, and Water  
(Prices do not include 11.25% tax and 20% gratuity)

**\$22.30 Per Person**

**Choose from one of the following:**

- **Chicken Ceasar**- *Grilled Chicken Breast served on crisp Romaine with Parmesan and Croutons*
- **Strawberry Chicken**- *Grilled Chicken Breast served with Strawberries, Red Bell Peppers, Dried Cranberries, Dried Raisins, and Shredded Carrots*
- **Grilled Chicken Cobb**- *Grilled Chicken Breast served on Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Bleu Cheese Crumbles, Parmesan, Bacon, Parsley*
- **Greek Grilled Chicken**- *Grilled Chicken Breast served on Mixed Greens, Cucumber, Red Bell Peppers, Kalamata Olives, Pepperoncini Peppers, Feta*
- **Chicken Walnut**- *Grilled Chicken served on Mixed Greens, Candied Walnuts, Craisins, Cherry Tomatoes, Feta, Cucumber*
- **Mandarin Chicken**- *Grilled Chicken Breast- Mandarin Oranges, Granny Smith Apples, Red Bell Peppers, Slivered Almonds, Dried Cranberries, Golden Raisins*

***Dressings:*** *Balsamic Vinaigrette, Creamy Ranch, Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Thousand Island, Italian*

**All menus are set buffet style, with elegant disposable dinnerware.  
Plated option: add \$200 for every 25 people.**

## HORS D'OEUVRES PACKAGES

**Includes Fruit Punch, Fresh Fruit with dip and Vegetable Tray with dip**

(Prices do not include 11.25% tax and 20% gratuity)

Any 3 selections from Cold Hors d'oeuvres	\$34.20 per person
Any 4 selections from Cold Hors d'oeuvres	\$37.20 per person
Any 3 selections from Hot Hors d'oeuvres	\$40.20 per person
Any 4 selections from Hot Hors d'oeuvres	\$49.07 per person
Any 3 Hot Hors d'oeuvres and 3 Cold Hors d'oeuvres	\$53.55 per person

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### **Hot Hors d'oeuvres**

Meatballs: (choose one) Sweet and Sour, BBQ or Swedish Meatballs

Assorted Miniature Quiche

Prime Rib Slider

Spinach Dip with Tortilla Chips

Spinach Puffs

Stuffed Mushrooms with Green Goddess

Crab Stuffed Mushrooms

BBQ Pork Sliders

Chicken Wings (choose one) Buffalo, BBQ or Teriyaki

Bacon Wrapped Shrimp

Texas Twinkies

Bacon Wrapped Burnt Ends

Fried Mac & Cheese Bites

Nacho Flatbread

Ham & Cheese Sliders

Pulled Pork Nachos

Chicken Tenders (3 per person) choice of Ranch, Honey Mustard, or BBQ Dip

### **Cold Hors d'oeuvres**

Fresh Seasonal Fruit Tray

Cheese Board of Assorted Domestic Cheeses & Crackers

Tortilla Chips with Fresh Salsa & Queso

Mini Chicken Salad Croissants

Ham and cheese Pesto Pinwheels

Turkey and Cream Cheese Pinwheels

Cream Cheese and Smoked Salmon Crudit 

Canapes (Fig & Prosciutto, Bruschetta, Smoked Salmon & Dill

Smoked Salmon Dip with Pita Chips

Buffalo Chicken Dip with Hom

Deviled Eggs

Antipasto Skewers

Thai Salad on a Watton

## **REFRESHMENT BREAKS**

### **Coffee and Doughnuts**

Assorted Doughnuts  
Fresh Brewed Coffee & Juice  
\$6.50 per person

### **Tea Sandwiches-**

Cucumber & Pimento cheese sandwiches & Veggie Tray with Ranch dressing,  
Bottled Water  
\$11.20 per person

### **Quick Fix Break**

Brownies & Pretzels  
Bottled Water, Soda, or Sweet Tea  
\$7.75 per person

### **TV Break**

Popcorn & Tortilla Chips with Salsa  
Assorted Soft Drinks and Bottled Water  
\$8.25 per person

### **Healthy Choice**

Veggie Tray with Ranch Dressing, Fresh Fruit Tray,  
Bottled Water  
\$14.99 per person

### **Afternoon Pick Me Up**

Fresh Baked  
Assorted Cookies  
Regular & Decaf Coffee, Assorted Sodas, Bottled Water  
\$6.50 per person

### **Trail Mix**

Granola, Peanuts, Cashews, Raisins/craisins, Pretzels, Chex, Reese's Pieces,  
and M&M's  
\$8.99 per person

### **Chocolate, Chocolate, & more Chocolate**

Chocolate Dipped Strawberries, Mini Brownies, Chocolate Chip Cookies, Coffee, Bottled Water  
\$24.99 per person

## À LA CARTE ITEMS

(Prices do not include 11.25% tax and 20% gratuity)

### **Dry Snacks:**

Potato Chips/Pretzels/Tortilla Chips	\$20.25 per pound
Roasted Peanuts/Mixed Nuts	\$39.50 per pound
Ranch Dip/Yogurt Dip/Salsa	\$14.99 per quart

Assorted Fresh Baked Muffins	\$27.50 per dozen
Assorted Danish	\$31.25 per dozen.
Assorted Bagels and Cream Cheese	\$29.99 per dozen
English Muffins with Butter and Jellies	\$20.95 per dozen
Croissants with Butter and Jellies	\$24.25 per dozen
Buttermilk Biscuits with Butter and Jellies	\$17.49 per dozen
Sausage Biscuits	\$31.25 per dozen
Country Ham Biscuits	\$31.25 per dozen
Assorted Doughnuts	\$19.99 per dozen
Assorted Fresh Baked Cookies	\$16.00 per dozen
Fresh Baked Brownies	\$22.49 per dozen
Coffee	\$35.00 per gallon
Soft Drinks (cans)	\$2.00 each
Bottled Water	\$2.00 each
Chilled Juice	\$19.00 per gallon
Fruit Punch	\$27.00 per gallon
Sweet/Unsweetened Iced Tea	\$35.00 per gallon

### **Imported and Domestic Cheese Tray with crackers:**

Small (up to 25 people)	\$187.45
Medium (up to 50 people)	\$374.85
Large (up to 100 people)	\$686.70

### **Vegetable Tray with ranch dip:**

Small (up to 25 people)	\$187.45
Medium (up to 50 people)	\$374.85
Large (up to 100 people)	\$686.70

### **Fresh Fruit Tray with honey lemon dip:**

Small (up to 25 people)	\$187.45
Medium (up to 50 people)	\$374.85
Large (up to 100 people)	\$686.70

### **Deli Tray- includes Roast Beef, Turkey, Ham, Assorted Cheeses, Croissants, Mustard & Mayo**

Small (up to 25 people)	\$282.50
Medium (up to 50 people)	\$520.40
Large (up to 100 people)	\$1,011.10



## **BANQUET AND CATERING POLICIES**

All food and beverage consumed in the hotel's meeting/banquet space must be provided by the hotel. This policy is strictly enforced due to liability insurance.

### **Menu Selection**

Menu selections should be received approximately 30 days prior to the scheduled event. Service time for food events will be scheduled for a maximum of two hours.

### **Children's Pricing**

Ages 0-3 – Complimentary  
Ages 4-10 – half price (NOT ON PLATED MEALS)  
Ages 11 & up – full price

### **Guarantees**

An approximate number of people to be served is required at the time of your menu selection, 30 days prior to the scheduled event. A guaranteed number to be served is due. 14 business days prior to the event. Changes can be made to the guaranteed number up to 7 days prior to the event. A signed catering agreement (Banquet Event Order) must be received before the hotel will set up and prepare for any function. In the event the final guaranteed number is not received, the original estimated count or the actual number served, whichever is greater, will be used as the guaranteed number.

### **Taxes & Service Charge**

All food sales will be subject to a 20% gratuity and a 11.25% food tax, unless it is stated in writing that the price quoted includes such gratuity and/or food tax. All groups with tax-exempt status must provide a copy of a current exempt form from the State of Tennessee or an IRS issued 501(c)(3). The group must send in the tax-exempt form prior to their arrival date.

### **Payment**

50% deposit is required 3 weeks prior to your group event.  
Payment in full is due 7 days prior to the event.

### **Function Room Assignments**

Meeting space rooms will be assigned according to the number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change rooms reserved to best accommodate either increasing or decreasing attendance figures.

### **Audio/Visual Equipment**

Audio/Visual Equipment may be rented through the catering department.