

“Executive Conference and Training Center”
Daily Meeting Package

**Includes initial meeting room set up and full day use of the room,
water service, hard candies, pads and pens.**

All Day Beverage Service

Freshly Brewed Gourmet Regular and Decaffeinated Coffees and Assorted Hot Teas
Bottled Assorted Juices, Waters and Sodas

Continental Breakfast

An Assortment of Bakery Fresh Danish, Muffins and Croissants
served with Creamy Butter and Fruit Preserves
Assorted Yogurts
Sliced Fresh Fruit garnished with Seasonal Berries
Daily Hot Breakfast Entrée

Monday: Breakfast Pastry Puffs Assortment

Tuesday: Hot Ham and Cheese Croissants

Wednesday: Breakfast Pizza

Thursday: Assorted Deep Dish Quiche

Friday: Hot Egg & Cheese Potato Boats

Luncheon

Our Buffet Luncheon Menu is Designed by our Executive Chef and Varies Daily

Deluxe Afternoon Break

All your favorites in one fabulous smorgasbord! Assorted Cookies and Dessert Bars,
Granola Bars, Candy Shop Candies, Whole Fruit, Variety of Chips, Assorted Ice Cream
Novelties, Chilled Soft Drinks, Fruit Juices, Flavored Bottled Waters and Freshly
Brewed Coffee, Decaffeinated Coffee, Hot Water with Assorted Teas. Every day, our
Chef will add one specialty item to really add some excitement to your afternoon

Audio Visual

LCD Projector Package

Flipchart with Markers White boards

Wireless Internet

Polycom Conference Phone (phone charges are additional)

- Conference package has a minimum of 20 people for one room and 40 people for ECTC 1 & 2
- Groups under 20 attendees will incur a \$150 meeting room rental charge
- Additional breakout rooms and / or private meal rooms are available for an additional charge
- Additional Audio Visual Services are available at an additional charge

All menu prices are subject to applicable service charge and 5% sales tax