



WYNDHAM
RIVERFRONT
LITTLE ROCK

Banquet & Reception Services

*2 Riverfront Place North Little Rock, AR 72114
Phone: (501) 371-9000 Fax: (501) 907-4800*

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Breakfast

Rise & Shine

\$6.50 per person

Freshly Brewed Coffee, Your choice of: Assorted Danishes, Assorted Donuts, or Assorted Muffins. Refreshed up to 1½ hours.
Add Sliced Fresh Fruit for an additional \$2.75 per person.

The Continental

\$8.50 per person

Orange & Apple Juices, Freshly Brewed Coffee, Assorted Danishes and Muffins. Refreshed up to 1½ hours.
Add Sliced Fresh Fruit for an additional \$2.75 per person.

Arkansas Country Plated Breakfast

\$14.95 per person

Orange Juice, Freshly Brewed Coffee, Scrambled Eggs, Bacon or Sausage, Golden Hash Browns, Hot Biscuits with Country Gravy, Butter & Preserves.
Add Sliced Fresh Fruit for an additional \$2.75 per person.

Riverfront Plated Breakfast

\$13.95 per person

Orange Juice, Freshly Brewed Coffee, Scrambled Eggs, Bacon or Sausage, Diced Potatoes, Muffins, Croissants, Butter & Preserves.
Add Sliced Fresh Fruit for an additional \$2.75 per person.

Huntersville Breakfast Buffet *Minimum of 25 people*

\$16.75 per person

Orange & Apple Juices, Freshly Brewed Coffee & Tea, Seasonal Sliced Fresh Fruit, Scrambled Eggs, Sausage & Bacon, Golden Hash Browns, Hot Biscuits with Country Gravy, Butter & Preserves.
Add Country Ham \$2.95 additional per person.

Action Stations

Waffle or Omelet Station *Minimum of 30 people*

\$6.00 per person

Designed to enhance any of the breakfasts with cooked to order Waffles and Omelets prepared by a Uniformed Chef.

Waffle Station: Includes flavored syrups & fruit toppings.

Omelet Station: Includes an Assortment of fillings and Toppings

**Action Stations will add an additional fee of \$35.00 per hour of service.*

See Page 5 for Ala Cart Menu to Customize your Breakfast

Prices do not include 20% service charge or applicable taxes.

Theme Breaks

Groups under 20 add \$2 per person

I Need This Break

\$7.95 per person

Assorted Candy Bars, Your Choice of Bag of Chips, Popcorn or Pretzels & Assorted Soft Drinks

For Your Health Break

\$7.95 per person

Flavored Yogurt Cups, Granola Bars, Whole Fruit, Bottled Juices & Bottled Water

Ice Cream Sundae Break

\$7.95 per person

Vanilla Ice Cream, Strawberry, Pineapple, & Chocolate Sauce, Whipped Cream, Cherries & Nuts

Sweet Treat Break

\$8.95 per person

Assorted Freshly Baked Cookies & Brownies, Mini Desserts and Fruit Punch

Health Nut Break

\$8.95 per person

Fresh Vegetable Tray with Ranch Dip, Cheese Tray with Crackers, Trail Mix and Bottled Water

South Of The Border Break

\$9.50 per person

Tortilla Chips with Queso & Salsa, Southwest Chicken Eggrolls, Raw Vegetable Tray and Fruit Punch

Homerun Break

\$9.95 per person

Popcorn or Chips, Soft Pretzels with Cheese or Hot Mustard Dipping Sauce, Mini Corndogs and Assorted Soft Drinks

*See Page 5 for Ala Cart Menu to Customize your Theme Break

Prices do not include 20% service charge or applicable taxes

Break Service

Beverages

Soft Drinks	\$2.50 each
Bottled Juice	\$2.95 each
Pitcher of Juice	\$23.50 each
Bottled Water	\$2.25 each
Iced Tea	\$25.95 per gallon
Fruit Punch	\$24.95 per gallon
Lemonade	\$27.95 per gallon
Coffee - We Proudly Brew 	\$31.95 per gallon

Snacks

Popcorn	\$1.45 per person
Candy Bars	\$2.75 each
Granola Bars	\$1.95 each
Trail Mix (1oz Individual Bag)	\$2.25 each
Yogurt Cups	\$1.95 each
Breakfast Sandwiches (Sausage or Ham & Cheese Biscuit)	\$2.75 each
Individual Bags of Chips or Pretzels	\$2.25 each
Onion Dip with Potato Chips	\$2.95 per person
Cheese Dip & Salsa with Tortilla Chips	\$2.95 per person
Assorted Fresh Vegetable Tray	\$2.25 per person
Sliced Fresh Fruit	\$2.75 per person
Breakfast Burritos	\$2.95 each
Assorted Cheese Tray	\$2.95 per person
Mini Muffins	\$9.95 per dozen
Mixed Nuts	\$21.95 per pound
Party Mix	\$18.95 per pound
Nut Breads (8 slices per loaf)	\$21.95 per loaf
Donuts, glazed	\$15.95 per dozen
Donuts, assorted	\$23.95 per dozen
Fresh Baked Cookies	\$23.95 per dozen
Brownies	\$21.95 per dozen
Danish, assorted	\$23.95 per dozen
Muffins, assorted	\$23.95 per dozen
Bagels, assorted, with Cream Cheese	\$24.95 per dozen
Warm Pretzels with Cheese or Hot Mustard Sauce	\$27.95 per dozen
Mini Croissants	\$19.95 per dozen
Pastries, assorted	\$28.95 per dozen

Prices do not include 20% service charge or applicable taxes

Lunch Plated Entrees

*All Served with Iced tea, Coffee, Hot Rolls & Butter,
Salad, Two Sides & Dessert*

<i>Chicken Teriyaki</i>	\$16.95 per person
Grilled Marinated Skinless Breast of Chicken, topped with Pineapples and Teriyaki Sauce	
<i>Grilled Breast of Chicken Rosemary</i>	\$16.95 per person
Grilled breast of chicken seasoned with Rosemary	
<i>Chicken Riverfront</i>	\$16.95 per person
Sautéed, Boneless Chicken Breast Served with an Artichoke Heart Sauce	
<i>Lemon Pepper Chicken</i>	\$16.95 per person
Grilled Chicken Breast of Chicken Seasoned with Lemon Butter Sauce	
<i>Chicken Fettuccini</i>	\$16.95 per person
Sautéed Chicken Breast Tossed with Fettuccini Noodles in an Alfredo Sauce	
<i>Chicken Parmesan</i>	\$17.95 per person
Parmesan Encrusted Chicken Topped with Marinara Sauce	
<i>Arkansas Fried Chicken</i>	\$16.95 per person
Two Pieces of Hand-Breaded Chicken	
<i>Chicken Fried Chicken</i>	\$16.95 per person
Hand-Breaded All White Meat Chicken Breast Served With or Without Gravy	
<i>Chicken Cordon Bleu</i>	\$18.95 per person
Breast of Chicken Stuffed with Ham & Swiss, Breaded & Baked	

Prices do not include 20% service charge or applicable taxes.

Lunch Plated Entrees, continued

<i>Roasted Pork Loin</i>	\$17.95 per person
Roasted Pork Loin topped with Creamy White Wine Sauce or Hunter Mushroom Sauce	
<i>Arkansas Fried Catfish (Limit 100)</i>	\$19.95 per person
Served with Hushpuppies, Potato Wedges, Cob of Corn & Coleslaw or House Salad	
<i>Tilapia Picatta</i>	\$17.95 per person
Seared Tilapia Filet topped with a Traditional White Wine, Lemon and Caper Sauce	
<i>Chicken Fried Steak</i>	\$14.95 per person
Served with Whipped Potatoes with Cream Gravy & Country Style Green Beans	
<i>Beef Tips Riverfront</i>	\$16.95 per person
Braised Medallions of Beef with Onions & Mushrooms in a Demi-Glace, Over Rice	
<i>London Broil</i>	\$19.95 per person
Sliced Marinated Flank Steak Broiled & Topped with an Herb Sauce	
<i>Sliced Roasted Sirloin with Hunter Sauce</i>	\$21.95 per person
<i>Petite Filet Mignon 6oz</i>	\$24.95 per person
<i>Children's Plated Dinner 2-11 years of age</i>	\$13.95 per person
2 Chicken Tenders, Macaroni and Cheese & Green Beans	

Prices do not include 20% service charge or applicable taxes.

Lunch Buffets

{Groups of 30 or less will have an additional \$2.00 per person and \$25.00 setup fee}

Soup And Salad Bar

\$17.95 per person

Four Assorted Salads – Choose from: Tossed Fresh Green Salad, Pasta Salad, Potato Salad, Fruit Salad, Cucumber Salad; 1 Meat Salad - Choose From: Crab, Tuna, or Chicken; Chef's Choice 2 Soups, Assorted Desserts, Iced Tea & Coffee

Baked Potato Bar

\$17.95 per person

Tossed Fresh Green Salad with Choice of Dressings, Fresh Baked Potatoes served with: Shredded Cheese, Bacon Bits, Sour Cream, & Chives, Assorted Desserts, Iced Tea & Coffee

Deli Buffet

\$18.95 per person

Pasta Salad & Potato Salad, Sliced Roast Beef, Turkey Breast & Ham, Sliced Cheeses, Hoagie Buns & condiments, Sliced Fresh Fruit Tray, Relish Tray, Potato Chips, Assorted Cookie and Brownie Tray, Iced Tea & Coffee. Add Soup for \$2.95 per person

BBQ Buffet

\$20.95 per person

Cole Slaw & Potato Salad, Two Entrees – Choose from: Pulled Pork, BBQ Brisket or BBQ Chicken. Served with Baked Beans, Warm Buns, BBQ Sauce, Assorted Fresh Baked Cookies and Brownies, Iced Tea & Coffee

Create Your Own Buffet

\$21.95 per person

Four Assorted Salads – Choose from: Tossed Fresh Green Salad, Pasta Salad, Potato Salad, Fruit Salad, Cucumber Salad; Two Entrees – Choose from: Baked or Fried Chicken, Chicken Fried Chicken, Lasagna, Fried or Baked Country Pork Chops, Herb Roasted Chicken, Chicken Breast Riverfront, Baked Ham, Sliced Roast Beef, London Broil, Arkansas Meatloaf or Chopped Sirloin; Three Vegetables – Chef's Choice, Assorted Desserts, Hot Rolls & Butter, Iced Tea & Coffee

Mexican Buffet

\$19.95 per person

Chips & Salsa, Queso, Guacamole, Seasoned Ground Beef, Tacos Served With: Shredded Cheese, Lettuce, Sour Cream, & Diced Tomatoes, Fajitas; Chicken or Beef, Spanish Rice, Refried Beans, Jalapeno Corn, Assorted Desserts, Iced Tea & Coffee

Italian Buffet

\$19.95 per person

Garden Green Salad with Tomatoes & Cucumbers, served with Vinaigrette Dressing; Two Entrees-Chose From: Lasagna, Fettuccini Alfredo with Grilled Chicken or Chicken Parmesan, Garlic Mashed Potatoes or Roasted Baby Red Potatoes, Baby Carrots, Broccoli Florets, Garlic Bread, Assorted Desserts, Iced Tea & Coffee

Prices do not include 20% service charge or applicable taxes.

Lunch Salads

All Served Chefs Choice Dessert, Tea and Coffee

Grilled Chicken Caesar Salad

\$13.95 per person

Served with garlic bread sticks

Classic Chef Salad

\$12.95 per person

Diced Ham & Turkey, Tomato & Egg Wedges, Shredded cheddar & Swiss cheeses on Romaine and iceberg lettuce. Served with Crackers

Taco Salad (maximum 50 people)

\$13.95 per person

Garden Fresh Salad Served in a Tortilla Shell with Spiced Taco Beef, Onion, Tomato, Cheese, Sour Cream & Guacamole, Tortilla Chips & Picante Sauce.

Add Soup or Cheese Dip with Tortilla Chips \$3.95 Per Person

Box Lunches

**Box Lunches Are Served With Whole Fruit, Potato Chips & Fresh Baked Cookie, Bottled Water And Soft Drinks
Groups Of 30 Or Less Select 2, Groups Over 30 Select 3.
Groups Over 100 Will Have A \$1.50 Per Person Upcharge**

The Submarine

\$15.95 per person

A Deli Deluxe With Ham, Roast Beef, Turkey, American Cheese, Lettuce, Tomato, Condiments

Turkey Croissant Sandwich

\$14.95 per person

Turkey & Swiss Cheese, Lettuce, Tomato, Condiments

Ham Deluxe Hoagie

\$14.95 per person

Honey Ham & Cheddar Cheese, Lettuce, Tomato, Condiments

Chicken Salad Croissant

\$14.95 per person

Served With Lettuce & Tomato, Condiments

Turkey Club

\$15.95 per person

Shaved Turkey Breast, Bacon, Cheddar Cheese Served With Lettuce & Tomato, Condiments. Served On White Or Wheat Bread.

All Box Lunches Can Be Served Plated: Fruit & Cookie Will Be Substituted With Pasta Salad And Chefs Choice Of Dessert And Will Be Served With Iced Tea And Water

***Make Any Sandwich Above A Wrap For An Additional \$.75 Per Person**

Prices do not include 20% service charge or applicable taxes.

Dinner Plated

Entrees

*All Served with Iced tea, Coffee, Hot Rolls & Butter,
Salad, Two Sides & Dessert*

<i>Chicken Marsala</i>	\$22.95 per person
Tender Breaded Chicken Breast with a Light Red Wine Mushroom Sauce	
<i>Chicken Breast Riverfront</i>	\$22.95 per person
Oven Roasted Boneless Chicken Breast finished with a light Artichoke Cream Sauce	
<i>Chicken Parmesan</i>	\$22.95 per person
Parmesan Encrusted Chicken Topped with Marinara Sauce	
<i>Lemon Caper Chicken</i>	\$22.95 per person
Grilled Breast of Chicken Topped with a Lemon Caper Butter Sauce	
<i>Chicken Florentine</i>	\$24.95 per person
Chicken Breast Stuffed with Spinach, Mushrooms, & Cheese, topped with a Light Cream Sauce	
<i>Chicken Cordon Bleu</i>	\$24.95 per person
Tender Chicken Breast stuffed with Ham & Cheese	
<i>Crab Stuffed Tilapia</i>	\$24.95 per person
<i>Tilapia Picatta</i>	\$23.95 per person
Seared Tilapia Filet Topped with a Traditional White Wine, Lemon and caper Sauce	
<i>Roasted Pork Loin</i>	\$23.95 per person
Roasted Pork Loin topped with Creamy White Wine or Hunter Mushroom Sauce	
<i>Bacon Wrapped Pork Loin</i>	\$24.95 per person

Prices Do Not Include 20% Service Charge Or Applicable Taxes.

Dinner Plated Entrees, continued

<i>Medallions of Beef & Grilled Chicken Riverfront</i>	\$30.95 per person
<i>Surf & Turf</i> 6oz Filet & 6oz Lobster Tail or two jumbo sautéed prawns	\$38.95 per person
<i>London Broil</i> Sliced Marinated Flank Steak Broiled & Topped with a Herb Sauce	\$23.95 per person
<i>Roasted Sirloin of Beef</i>	\$24.95 per person
<i>Roast Prime Rib 12oz</i>	\$30.95 per person
<i>Rib Eye with Sautéed Mushrooms 14oz</i>	\$29.95 per person
<i>Charbroiled New York Strip 12oz</i>	\$33.95 per person
<i>Filet Mignon with Garlic Butter Sauce 8oz</i>	\$35.95 per person
<i>Children's Plated Dinner 2-11 years of age</i> 3 Chicken Tenders, Macaroni and Cheese & Green Beans	\$15.95 per person

***Please ask your Catering Manager for suggestions on
Additional upgraded dinner selections.**

Prices do not include 20% service charge or applicable taxes.

Accompaniments & Desserts

Salad Selections

Fresh Green Garden Salad

Mixed Greens, Tomato & Cucumber Served With Your Choice Of Two Dressings

Spinach Salad

Fresh Spinach, Mushrooms, Fresh Chopped Bacon, Chopped Eggs, Shredded Parmesan Cheese & Raspberry Vinaigrette or Ranch Dressing

Caesar Salad

Crisp Romaine Lettuce With Parmesan Cheese, Croutons & Served With Caesar Dressing

Cole Slaw

Sides Selections

Green Beans	Rice Pilaf	Roasted Asparagus Spears
Roasted Red Potatoes	Fresh Vegetable Medley	Green Bean Almondine
Broccoli Florets	Whole Kernel Corn	Whipped Potatoes
Corn O'Brien	Capri Blend	Garlic Mashed Potatoes
Twice Baked Potato	Broccoli & Carrot Medley	Bacon Wrapped Green Beans
Bacon Wrapped Asparagus	Glazed Baby Carrots	Scalloped Potatoes
Wild Rice		Baked Potato(Dinner Only)

Dessert Selections

Please choose one of the following:

Apple Tart	Red Velvet Cake	Double Layer Chocolate Cake
Carrot Cake	Apple Pie	Key Lime Tart
Pecan Pie	Lemon Meringue Pie	Chocolate Cream Pie

Upgrade your dessert for an additional \$2.00 per person.

White Chocolate Raspberry Cheesecake
Chocolate Mousse Cake
Turtle Cheesecake

Many More Available!

Prices do not include 20% service charge or applicable taxes.

Dinner Theme Buffets

{Groups of 30 or less will have an additional \$2.00 per person and \$25.00 setup fee}

Mexican Fiesta

\$27.95 per person

Tortilla Chips with Queso, Guacamole, & Picante Sauce, Shredded Lettuce and South Cream, Cheese Enchiladas, Beef Tacos, Refried Beans, Mexican Rice, Jalapeno Corn, Assorted Desserts, Iced Tea & Coffee

Italian Buffet

\$27.95 per person

Garden Green Salad with Tomatoes & Cucumbers, served with Vinaigrette Dressing, Choice of two Entrées - Lasagna, Fettuccini Alfredo with Grilled Chicken, Cheese Ravioli, or Chicken Parmesan. Garlic Mashed Potatoes or Herb Roasted Baby Red Potatoes, Broccoli Spears, and Baby Carrots, Garlic Bread Sticks, Assorted Desserts, Iced Tea & Coffee

BBQ Buffet

\$28.95 per person

Coleslaw, Potato Salad, Garden Green Salad; Choice of Two Entrees – BBQ Ribs, Barbecued Chicken or Smoked Brisket, Baked Beans, Corn O'Brien, BBQ Sauce, Cornbread, Hot Rolls & Butter, Assorted Desserts, Iced Tea & Coffee

Create Your Own Buffet

\$29.95 per person

Four Assorted Salads – Choose from: Garden Tossed Green Salad, Tomato & Cucumber Salad, Pasta Salad, Waldorf Salad, Three-Bean Salad, Corn Salad; Two Entrees - Choose from: Sliced Roasted Sirloin, London Broil, Chicken Fried Steak, Arkansas Fried Chicken, Chicken Fried Chicken, Charbroiled Pork Chops, Arkansas Fried Catfish, Pineapple Glazed Ham, Baked Tilapia with Lemon Pepper Sauce & Herb Roasted Chicken; Three Vegetables –Chef's Choice. Hot Rolls & Butter, Assorted Desserts, Iced Tea & Coffee

Prices do not include 20% service charge or applicable taxes.

Reception Hors d' Oeuvres

Hot Hors d' Oeuvres {in trays of 50pieces}

Mini Franks Wrapped in Puff Pastry	\$64.95
Mini Crab Cakes with Creole Remoulade	\$109.95
Buffalo Style Chicken Wings with Bleu Cheese and Celery Sticks	\$89.95
Chicken Tenders served with Honey Mustard or BBQ	\$89.95
Meatballs, BBQ or Swedish	\$89.95
Fried Cheese Sticks with Marinara	\$84.95
Southwest Chicken Spring rolls	\$89.95
Stuffed Peppers with Cheese	\$84.95
Stuffed Mushroom Caps	\$84.95
Spinach Dip served with Pita Chips	\$84.95
Stuffed Potato Skins	\$89.95
Mini Quiches	\$89.95
Grilled Chicken Teriyaki Strips	\$99.95
Bacon Wrapped Shrimp	\$137.95
Pulled Pork Sliders	\$99.95
Cheese Dip, Salsa with Tortilla Chips	\$84.95

Carving Stations

Served with Silver Dollars Rolls & condiments.

Inside Round of Beef {Serves 70}	\$199.00
Whole Roasted Beef Tenderloin {Serves 25}	\$225.00
Whole Roasted Pork Loin {Serves 35}	\$249.00
Roasted Tom Turkey Breast {Serves 70}	\$249.00
Baked Pit Ham {Serves 60}	\$295.00
Prime Rib of Beef (Serves 70)	\$ 450.00
Carving Fee Per hour (minimum 2 hours)	\$ 35.00

May We Suggest...

6 Hors d'oeuvres per guest for an hour reception

4 Hors d'oeuvres per guest when paired with a fruit or cheese station

Prices do not include 20% service charge or applicable taxes.

Reception Hors d' Oeuvres, Continued

Cold Hors d' Oeuvres {in trays of 50}

Mini Desserts	\$49.95
Deviled Eggs	\$74.95
Cheese Ball served with Assorted Crackers	\$79.95
Spinach Dip Served in a Bread Bowl with Pita Chips	\$79.95
Assorted Fresh Vegetable Tray Served with ranch Dip	\$89.95
Pinwheels	\$84.95
International Cheese Tray Served with Assorted Crackers	\$109.95
Mini Sandwiches	\$89.95
Chocolate Dipped Strawberries (Tray of 12, Seasonal)	\$23.95
Sliced Fresh Fruit Tray	\$99.95
Icy Jumbo Shrimp with Cocktail or Romoulade Sauce	\$150.00
Smoked Salmon with Herb Cheese and Capers	\$195.00

Half orders are available upon request

Benihana Sushi Platters

Sushi: 16" Party Platter	\$41.00
Sushi: 18" Party Platter	\$50.00
Sushi: 18' Sushi/Nigiri Party Platter	\$62.00

Custom Ice Carvings

Add a special touch to your event with a custom ice carving. Ask your catering manager for details.

May We Suggest...

6 Hors d'oeuvres per guest for an hour reception

4 Hors d'oeuvres per guest when paired with a fruit or cheese station

Prices do not include 20% service charge or applicable taxes.

Bar Services

Host Bar

A Fully Stocked Bar Hosted by Your Party & Served By Our Bartenders

OR

Cash Bar

Guest Will Purchase Beverages from the Bartender Individually

Soft Drinks	\$2.50
Domestic Beer	\$4.00
Imported Beer	\$5.00
Red/White/Rose Wine	\$6.00
House Brands	\$6.50
Premium Brands	\$7.50
Super Premium	\$9.00

You may customize the bar selection to fit your budget and needs.

Premium Brands

Absolute or Stolichnaya Vodka, Bacardi Rum, Tanqueray Gin, Jose Cuevo Tequila, Dewar's or Johnny Walker Red Scotch and Jim Bean or Seagram Seven Whiskey

Super Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Johnny Walker Black Scotch, Jack Daniels Whiskey, Crown Royal, Chevis Regal

Beer

Domestic Beer: Budweiser, Bud Light, Miller Light, Coors Light and Michelob Ultra
Import Beer: Corona, Heineken and Sam Adams

Prices do not include applicable taxes. A 20% service charge will be added to host bar purchases.

Bar Services

Continued

Specialty Cocktails

\$50.00 per Gallon

Mimosa - Tangy Orange Juice mixed with a Sparkling White Wine

Hurricane - Myers Dark & Bacardi Light Rum with orange and pineapple juices with a splash of pomegranate juice.

Margarita – Jose Cuervo Tequila with Orange Flavored Liquor mixed with sweet and sour and served to perfection.

Bottled Wine Selections

Sycamore Lane White Zinfandel	\$19.95
Sycamore Lane Chardonnay	\$19.95
Sycamore Lane Cabernet Sauvignon	\$19.95
7 Falls Vineyards Chardonnay	\$22.75
7 Falls Vineyards Merlot	\$22.75
7 Falls Vineyards Cabernet Sauvignon	\$22.75
Korbel Brut Sparkling	\$29.75

Bartender Fees

Per Hour (Min 2 Hour)	\$35.00
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Prices do not include applicable taxes. A 20% service charge will be added to host bar purchases.

Equipment Rental

The following is a list of AV equipment we have available.
A podium with a microphone is complimentary for all ballrooms.

Video

6x6 Screen (Breakout Rooms Only)	\$30.00
10x10 Ballroom Pull Down Screen Only	\$45.00
8x8 Tripod Screen	\$35.00
DVD Player(Requires Mixer For Sound)	\$45.00
LCD Projector(Short VGA or HDMI Included)	\$190.00
A/V Table with Power Strip & Cord Taped Down	\$12.00
VGA Cable: 50ft.	\$45.00
VGA Cable: 75ft.	\$55.00
VGA Cable: 100ft.	\$60.00
Laptop Computer	\$175.00
LED Up Lighting	\$30.00

(Up to 4.2 Billion Color Changes, Includes DMX & Power Con Cables)

\$5 Discount per light when renting 8 or more

Audio

Enhanced Sound System	\$250.00
(2-200 Watt Speakers, 2 Tripods, 12 Channel Mixer & Amp)	
Microphones: Corded Handheld	\$25.00
Microphones: Cordless Handheld (200 ft. Range)	\$85.00
Cordless Lavalier (Lapel,200 ft. Range)	\$95.00
House Sound Patch	\$45.00
Extended Phone Lines	\$15.00
Hard Line Ethernet Cable (25 ft.)	\$15.00
Self-Contained Audio System	\$65.00
(Used to Gain Sound & Mic Capabilities in Breakout Rooms)	
2 Line Conference Phone	\$35.00

An additional 10% handling fee will be incurred on AV equipment orders placed less than 36 hours prior to your scheduled event. 20% service charge will be added to all AV

Equipment Rental, continued

Miscellaneous

Flip Chart (Includes Easel, Pad,& 2 Markers)	\$45.00
Whiteboard (Includes Easel)	\$35.00
6 Input Mixer	\$45.00
Wireless Laptop Remote	\$25.00
25 ft. Extension Cord with Powerstrip	\$15.00
Easel	\$10.00
Dance Floor 12x12	\$175.00
Dance Floor 15x15	\$220.00
Dance Floor 18x18	\$275.00
Dance Floor (Additional Square Footage)	\$75.00 per 3 sq ft.
Audio/Visual Tech Fee	\$35 Per Hr

Vendor Services

6x30 Draped Table with 2 Chairs (Cost After 20 Tables)	\$10.00/Each
8x30 Draped Table with 2 Chairs (Cost After 20 Tables)	\$12.00/Each
Vendor Table Skirting (Black)	\$20.00/Each
Electrical Hookups (110)	\$20.00/Table
Electrical Hookups (220)	\$100/Table
Banner To Be Hung	\$10.00/Each

Pipe and drape are available upon request
(ask your sales manager for cost and space requirements.)

An additional 10% handling fee will be incurred on AV equipment orders placed less than 36 hours prior to your scheduled event. 20% Service Fee will be added to all AV.



Meeting Room Assignments

Meeting and banquet rooms are assigned on the basis of the expected attendance at the discretion of the hotel. If there are fluctuations in the number of attendees, the hotel reserves the right to reassign rooms accordingly without prior notice. The hotel reserves the right to charge an additional fee for setup change less than 48 hours prior to the event.

Pricing

All food, beverage is subject to a taxable 20% service charge and applicable state sales tax. Menu pricing includes food, linen, dinnerware, stainless steel flatware, glassware, tables, and chairs within our inventory. Hotel banquet servers will set up and take down the tables and its accessories.

Tax Exemptions

A tax exempt certificate from the State of Arkansas must be submitted to the hotel 72 hours prior to the event for any group claiming tax exemption. Please note that a Non-Profit Certificate is not acceptable.

Food and Beverage

No food or beverage may be brought into the hotel public or event spaces (wedding and birthday cakes are the only exception to this policy). We reserve the right to refuse alcohol service to intoxicated persons and will not serve underage persons. No food or alcoholic beverages can be removed from the premise.

Guarantee

A hotel catering manager will contact you 14-days prior to your event to receive your menu selections. Three (3) business days before your event your final expected number of attendees will be due. The client will be charged the guarantee provided regardless, even if attendance falls below the guarantee. Should the attendance be higher than the guarantee, the client will be charged the actual attendance for the event. If a guarantee is not received, then the charges will revert back to the last estimate provided by the client.

Lost Articles

The Hotel is not responsible for any articles left in the hotel prior to or following your event. Security arrangements should be made on all exhibits or articles set up prior to an event or if left unattended. Any items left will be recorded on our lost & found website:

www.chargerback.com. Please visit this website for any lost & found items for this hotel.

Smoking

The interior of the hotel is *smoke-free*. Smoking areas are located outside of the hotel in designated areas with urns and/or signs.

Security Requirements

The hotel provides security from the North Little Rock Police Department and Pulaski County. Their responsibility is to watch the parking area, as well as the entire hotel. However, they are not responsible for exhibit materials left unattended. We reserve the right to require security for any group. A security person can be arranged through the hotel at the cost of the normal hourly rate for your event if necessary.

Children

While children are welcomed as guests of the hotel, persons under 18 years of age should never in public areas of the hotel except in the company of an adult. The hotel is not able to provide babysitting services.

Shipping Materials

Materials will be accepted for your group up to 48 hours prior to the event. On the shipping boxes the following should be written: **name of the group, date of meeting, meeting contact person, and the name of your sales coordinator**. Please specify to the shipping company that the materials are to be delivered into the hotel. **Materials left after an event without return shipping arrangements made will be discarded.**

Hospitality Suites

Outside food and beverages are allowed in the Hospitality Suites only. The hotel will vacuum and perform any general maintenance to the room. Guest rooms are not allowed to be used at hospitality suites. No food should be present in the public areas, including lobby and display areas. Food should be confined to the hospitality suites.

Exhibitors

Items may not be attached to walls, floors or ceilings with nails, staples, tape or any other substance. A limited number of pre-approved signs are permitted in the meeting and pre-function areas. Exhibitors are not allowed to exhibit from private sleeping rooms. The hotel must hang all banners, etc.

Entertainment

Performers must comply at all times with local fire and safety codes as well as hotel policy regarding sound levels and decorations. The hotel reserved the right to stop any music or entertainment as deemed inappropriate.

Parking

For your convenience, the hotel offers complimentary self-parking.