

A row of stainless steel chafing dishes on a buffet table. The dishes are arranged in a line, and the background is softly blurred, showing a dining area with tables and chairs. A red banner is overlaid on the middle of the image, containing the text "CATERING & BANQUET MENU & PACKAGES".

**CATERING & BANQUET**  
MENU & PACKAGES

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# APPETIZERS

Prices are per item

## COLD APPETIZERS

<b>Pan Seared Tuna Tataki</b> Soy Ginger Reduction on Crispy Rice Paper	\$8.50
<b>Pan-Fried Beef Tenderloin</b> Chimichurri and Balsamic Glaze on Crunchy Ciabatta Crouton	\$9.00
<b>Sushi Grade Ahi Tuna Tartar</b> Sesame and Soy Reduction on Toasted Brioche	\$8.50
<b>Heirloom Tomato, Basil &amp; Smoked Mozzarella Bruschetta</b>	\$5.50
<b>Hummus &amp; Pita Crisp</b>	\$4.50
<b>Medallions of Local Lobster</b> Curry Mango Chutney on Ciabatta Crostiti Rounds	\$9.50
<b>Smoked Salmon Roulade</b> Caviar Crème Fraiche, Crunchy Capers	\$8.50
<b>Pan Seared Beef Tenderloin</b> Roasted Pineapple Chutney on Crunchy Ciabatta	\$9.50
<b>Spicy Lobster Salad in Cucumber Cups</b>	\$9.00
<b>Grilled Shrimp</b> Avocado Salsa on Melba Toast	\$8.50
<b>Smoked Salmon Deviled Eggs</b>	\$7.50
<b>Artichoke Bruschetta</b> Fresh Basil, Grape Tomatoes	\$5.50
<b>Watermelon and Feta Salad</b> Aged Balsamic and Mint	\$5.50

## HOT APPETIZERS

<b>Farmers Market Vegetable Spring Rolls</b> Sweet Chili Reduction	\$6.50
<b>Duck Pot Sticker</b> Black Bean Chili Sauce	\$8.50
<b>Mini Black Angus Bacon Cheese Slider</b>	\$7.75
<b>Mini Turkey Burger Slider</b> Caramelized Onion Jam	\$7.50
<b>Mini Pulled BBQ Pork Slider</b> Tangy Red Coleslaw	\$7.75
<b>Coconut Crusted Shrimp</b> Mango Ghost Pepper Aioli	\$8.50
<b>Tarragon Crab Cakes</b> Cilantro Remoulade, Sun Dried Tomato Salsa	\$9.00
<b>Grilled Baby Lamb Chops</b> Minted Aioli	\$9.50
<b>Crispy Cheese Ravioli</b> Kalamata Olives, Spicy Tomato Sauce	\$6.50
<b>Cajun Scallops</b> Wrapped in Bacon with Green Onion, Garlic Aioli	\$9.50
<b>Spinach &amp; Ricotta Arancini</b> Basil Rosa Sauce	\$6.50



# BEVERAGE PACKAGES

## INDIVIDUAL BEVERAGES

Prices are per item

Soft Drinks	\$4.00	Domestic Beer	\$9.00
Coffee by the Gallon	\$50.00	Standard Liquor	\$12.00
International Beer	\$9.00	Premium Liquor	\$15.00
		Wines by Glass	\$15.00

## BAR PACKAGES

Prices are per item

### NON-ALCOHOLIC BEVERAGES

The non-alcoholic packages include Freshly Brewed Coffee, Water, Juices, Soft Drinks Lemonade, Ice Tea, Regular and Mineral water

1 Hour \$12.00	2 Hours \$14.00
3 Hours \$16.00	4 Hours \$18.00

### WELCOME DRINK BAR

Fruit Punch by the Gallon	\$55.00
Rum Punch by the Gallon	\$95.00

20 servings per gallon

### CORDIAL BAR

Amaretto, Kahlua, Courvoisier, Sambuca, Baileys, Frangelico, Grand Marnier	\$15.00 per glass
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### MIMOSA & BLOODY MARY BAR

Flavored Mimosas to include:

Strawberry, Guava, Mango, Peach  
Bimini Blue, Regular and Mineral water  
Regular and Mineral Water

1 Hour \$35.00	2 Hours \$45.00
3 Hours \$55.00	4 Hours \$65.00

\$65.00 by the Gallon (20 servings per gallon)

### WINE, BEER & SOFT DRINK BAR

House Sparkling Wine, House White Wine, Red House Wine, Soft Drinks, Regular and Mineral Water

**International Beers:** Budweiser, Heineken, Bud Light

**Corona Domestic Beer:** Kalik Regular, Kalik Light,  
Sands Regular, Sands Light

1 Hour \$35.00	2 Hours \$45.00
3 Hours \$55.00	4 Hours \$65.00

Margarita's and or Mojito's can be added for an additional \$10.00 per person per hour.

### MOJITO & MARGARITA BAR

Flavored Mojitos & Margaritas to include:

Strawberry, Guava, Mango, Peach  
Bimini Blue, Regular and Mineral Water  
Regular and Mineral Water

1 Hour \$45.00	2 Hours \$50.00
3 Hours \$55.00	4 Hours \$60.00

\$70.00 by the Gallon 20 servings per gallon

*Please note that all packages are subject to a minimum of 25 guests. One bartender for every 75 guests  
All bars are subject to a \$150.00 bartender fee per bartender  
All prices are subject to a 20% SVC+ 10 VAT*

# BAR PACKAGES *(continued)*

Prices are per person

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## STANDARD BAR

Tanqueray Gin, Stolichnaya/Smirnoff Vodka, Jim Beam, Peach Schnapps, Bacardi Silver, Bacardi Gold, Bacardi Anejo, Ron Ricardo Coconut Rum, Ron Ricardo Banana Rum, Blue Curacao, Triple Sec, Molly's Cream Liqueur, Dewar's White Label, Canadian Club, Jose Cuervo Gold, Jose Cuervo

1 Hour \$35.00	2 Hours \$45.00
3 Hours \$55.00	4 Hours \$65.00

## PREMIUM BAR


Bombay Sapphire Gin, Grey Goose, Titos Vodka, Jack Daniels, Peach Schnapps, Bacardi Silver, Bacardi Gold, Bacardi Anejo, Ron Ricardo Coconut Rum, Ron Ricardo Banana Rum, Blue Curacao, Triple Sec, Baileys Cream Liqueur, Johnny Walker Black Label, Crown Royal, Makers Mark, Hennessy Don Julio, Patron Silver

1 Hour \$45.00	2 Hours \$55.00
3 Hours \$65.00	4 Hours \$75.00

### Standard and Premium Bar Options include:

House White Wine, House Red Wine, Mixers, Coke, Sprite, Diet Coke, Ginger Ale, Red Bull, Orange Juice, Tonic Water, Club Soda, Cranberry Juice, Pineapple Juice, Milk, Regular and Mineral Water.

Margarita's and or Mojito's can be added for an additional \$10.00 per person per hour.



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# STATIONS

## THE BUTCHER BLOCK

The finest meat and seafood carved by our talented chefs.

Prices are per station. Each dish/carve serves approximately 20 guests

<b>Jerk Spiced Crusted Pork Loin</b> Major Grey Mango Chutney, Green Apple Sauce	\$240.00	<b>Garlic Roasted Leg of Lamb</b> Mint Chimichurri, Balsamic Red Wine Jus	\$375.00
<b>Slow Roasted Tom Turkey</b> Sausage Stuffing, Cranberry Sauce, Giblet Gravy	\$260.00	<b>Honey Mustard Crusted Whole Ribeye</b> Caramelized Onion Red Wine Sauce	\$400.00
<b>Baked Atlantic Salmon en Croute</b> Dijon Hollandaise, White Wine Capers Butter	\$300.00	<b>Beef Tenderloin Wellington</b> Black Truffle Demi-Glaze	\$500.00
<b>Inagua Sea salt Crusted Whole Grouper</b> Tropical Fruit Relish, Creole Hot Sauce	\$475.00		

## RECEPTION AND ADD-ON STATIONS

Prices are per person

<b>BIMINI SEAFOOD FESTIVAL</b> Conch Fritters, Calypso Sauce Conch Salad Shooters, Lime, Goat Pepper Shrimp Cocktail Martini, Mango Cocktail Sauce Mini Lobster Salad Sandwich, Chipotle Mayonnaise	\$55.00	<b>BUILD YOUR OWN FAJITAS</b> Chicken, Beef, Shrimp, Sweet Peppers, Onions, Roasted Corn, Jalapeno, Cheddar Cheese, Guacamole, Pico De Gallo, Sour Cream, Cilantro, Shredded Lettuce, Flour and Corn Tortilla	\$35.00
<b>SLIDERS STATION</b> Kalik Beer Pulled Pork, Grilled Pineapple Crispy Chicken, Sriracha Aioli Wagyu Beef and Caramelized Onion Crack Conch, Pickle Cabbage Slaw Marinated Tofu and Guacamole Slider	\$45.00	<b>ANTIPASTO DISPLAY</b> Grilled Vegetables, Marinated Olives, Pickled Vegetables, Sun Dried Tomatoes, Bresaola, Prosciutto, Salami, Ham Artisan Bread Rolls	\$45.00
<b>ASIAN BITES</b> Vegetable Spring Roll, Sweet Chili Pork Pot Stickers, Soy Ginger Tempura Shrimp, Ponzu Sauce California Roll, Soy Wasabi Sauce Chicken Satay, Peanut Sauce, Vietnamese Vegetable Spring Roll, Lime-Chili Sauce	\$45.00	<b>ARTISAN CHEESE DISPLAY</b> Aged Cheddar, Maytag Blue, Brie, Smoked Gouda, Manchego, Spiced Mix Nuts, Dried Fruits, Cornichons, Crackers, Breadsticks	\$45.00
<b>SOUP AND GRILLED CHEESE</b> Creamy Butternut Squash Soup Seafood Chowder Lobster Grilled Cheese Tomato and Mozzarella Smoked Bacon and Prosciutto Grilled Cheese Three Cheese and Jalapeno Grilled Cheese	\$35.00	<b>SWEET STATION</b> Mini Jelly Sugar Cookies Mini Tropical Fruit Tart Les Mini Bimini Carrot Cake Bites Mini Mango Cheesecake	\$35.00

# LUNCH

## THREE COURSE LUNCH

\$85.00

Prices are per person. Choice of soup or salad, entrée selection, rolls & butter, dessert selection

### SOUPS / SALADS

**Butternut Squash Soup, Garlic Croutons**

**Conch and Clam Chowder, Conch Fritters**

**Baby Romaine Caesar**

Parmesan Cheese, Herb Croutons, Anchovy, Caesar Dressing

**Fully Loaded Wedge Salad**

Bacon, Blue Cheese Crumble, Cherry Tomatoes, Tarragon, Chives, Blue Cheese Dressing

**Caprese Salad**

Tomato, Mozzarella, Basil, Balsamic Olive Oil

**Watermelon and Goat Cheese Salad**

Young Arugula

**Spiced Lump Crab Cake**

Buttered Poached Leeks, Avocado Aioli

**Poached Shrimp Salad, Citrus Segments**

Baby Lettuce, Cucumber, Mango Dressing

### MAIN

**Pan Seared Grouper**

Roasted Potatoes, White Wine Tomato Basil Sauce

**Teriyaki Glazed Chilean Salmon**

Stir Fry Vegetables, Steam Jasmin Rice, Scallion

**Gajun Grilled Mahi-Mahi, Tropical Fruit Relish**

Bahamian Peas and Rice, Roasted Carrots

**Prosciutto Wrapped Chicken Breast**

Sweet Potato Puree, Green Beans, Pearl Onion Jus

**Grilled Flat Iron Steak, Mushroom Ragout**

Green Asparagus, Oven Dried Tomatoes

**Duo of 4oz Medallion of Beef and Stone Crab Cake**

Hot Bearnaise Sauce, Grilled Vegetables

**Eggplant Cannelloni**

Spinach and Ricotta, Plum Tomato Ragout

### DESSERTS

**Chocolate Rum Tart**

Spicy Butterscotch Sauce, Almond Tulip Wafer

**Rosemary-Infused Orange Coconut Crème Brulee**

Garnished with Crispy Toasted Coconut and Orange Segments





# DINNER

## BUILD YOUR OWN THREE COURSE DINNER

Prices are per item

### SOUPS

Butternut Squash Soup	\$14.00
Coconut Soup	\$14.00
Roasted Corn Chowder	\$12.00
Cream New England Clam Chowder, Crackers	\$16.00
Bimini Conch Soup, Johnny Cake Bread	\$16.00

### SALADS

<b>Organic Green Salad</b>	\$22.00
Crusted Goat Cheese, Marinated Cherry Tomatoes, Balsamic Vinaigrette	
<b>Kale Caesar Salad, White Anchovies</b>	\$18.00
Parmesan Cheese, Olive Oil Baked Croutons, Crack Black Pepper	
<b>Caprese Salad, Sweet Basil Pesto Dressing</b>	\$24.00
Heirloom Tomatoes, Fresh Mozzarella, Baby Arugula	

### APPETIZERS

<b>Chilled Grilled Shrimp Cocktail</b>	\$26.00
Citrus, Mango and Horseradish Sauce	
<b>Seafood Cake, Lemon Remoulade</b>	\$30.00
Sweet Corn Salsa, Microgreens	
<b>Spinach Spaghetti</b>	\$22.00
Lemon Cream Sauce, Sun Dried Tomatoes	
<b>Lobster Ravioli</b>	\$32.00
Garlic Brown Butter Sauce, Flat Leaf Parsley	
<b>Wild Mushroom Risotto</b>	\$28.00
White Truffle Oil	

### DESSERTS

<b>White Chocolate Lychee Cheesecake</b>	\$14.00
Pistachio Mint Macaroon, Rum Passion Glaze	
<b>Warm Apple and Peach Crumble Pie</b>	
Tangy Passionfruit Sauce, Chocolate Stick	
<b>Triple Ice Cream Sundae</b>	
Chocolate, Vanilla, Butter Pecan Ice Cream Garnished with Toasted Nuts, Whip Cream, Chocolate, Butterscotch Sauce	

### MAINS

#### FROM THE SEA

<b>Miso Glazed Chilean Seabass</b>	\$52.00
Coconut Rice, Bok Choy, Maitake Mushroom	
<b>Pan Seared Atlantic Salmon</b>	\$42.00
Creamy Mashed Potatoes, Asparagus, Carrot-Ginger Sauce	
<b>Roasted Grouper Fillet</b>	\$48.00
Pearl Cous Cous, Kalamata Olive, Tomato Ragout, Thyme Creole Sauce	
<b>Blackened Mahi-Mahi</b>	\$46.00
Herb Polenta Cake, Spinach, Habanero-Mango Salsa	
<b>Grilled Lobster Tail</b>	\$65.00
Bahamian Peas and Rice, Plantain, Garlic Butter	

#### FROM THE LAND

<b>Thyme Roasted Chicken Breast, Shallot Pan Gravy</b>	\$42.00
Sweet Potato Hash, Fine Green Bean Bundle	
<b>Grilled 8oz Beef Fillet</b>	\$76.00
Truffle Potato Gratin, Honey Roasted Carrots, Mustard Sauce	
<b>Slow Braised Boneless Beef Short Ribs</b>	\$56.00
Sweet Potato Fondant, Roasted Vegetables, Cipollini Onions	
<b>Base Ball Cut Strip Fillet</b>	\$76.00
Chive Potato Cake, Buttered Green Beans, Oven Dried Tomatoes	
<b>Land and Sea</b>	\$85.00
Duo of 4oz Beef Fillet and 4oz Lobster Tail Parsnip Puree Fingerling Potatoes Green Peppercorn Sauce	

#### FROM THE FARM

<b>Eggplant and Spinach Cannelloni</b>	\$32.00
Sweet Basil and Tomato Ragout, Olive Oil	
<b>Cauliflower Two Way's</b>	\$26.00
Roasted Cauliflower and Olive Oil Puree Cauliflower Spring Peas	



# BUFFETS

Buffet prices are per person

## WELCOME TO THE BAHAMAS (*JUNKANOO RUSH*)

\$145.00

### BREAD

#### SOUP / SALADS

**Bay Street Conch Chowder**  
Homemade Johnny Cake

**Bahamian Organic Grown Mixed Salad**  
Garden Green, Papaya Seed Dressing,  
Balsamic Olive Oil, Ranch Dressing

**Flake Mahi-Mahi, Cucumber, Hearts of Palm, Citrus, Fresh Herb Salad**

#### The Rush Conch Salad

Bell Peppers, Tomatoes, Goat Pepper,  
Lime Juice, Sweet and Spicy Plantain,  
Basil, Cilantro and Tamarind Dressing

#### Crispy Jerk Spiced Chicken and Mango Salad

Sweet Chili, Scallions, Junkanoo Green  
and Red Cabbage Coleslaw, Roasted  
Vegetables

### FROM THE POT

**Creole Shrimp and Grits**  
**Day Boat Conch Fritters**  
Calypso Hot Sauce

### FROM THE GRILL

**Thyme Marinated Chicken Breast**  
Mushroom Sauce  
**Jerk Spiced Pork Line**  
Eleuthera, Pineapple Salsa

### DESSERTS

**Chocolate Red Velvet Cookies**  
**Bailey Guava Cheesecake**  
Garnished with Fresh Tropical Fruit

#### Orange Tiramisu

Garnished with Chocolate Shavings, Hershey Cocoa Powder

#### Pineapple Duff

Rum Sauce

#### Alice Town Double Banana Bacardi Rum Cake

Island Coconut Rum Sauce

### FROM THE STOVE

**Baked Long Island Mac & Cheese, Coconut Peas and Rice**

## AROUND THE CARIBBEAN

\$165.00

### BREAD

#### SOUP / SALADS

**Bahamian Peas Soup**

**Curry Chicken Sweet Potato Salad**

#### Caprese Salad

Mixed Tomato, Mozzarella, Basil Pesto

#### Caesar Salad

Herb Croutons, Parmesan Cheese

**Baby Spinach, Butternut Squash,  
Breaded Shrimp**

**Carrot and Coconut Slaw, Raisins**

### HOT BUFFET

**Yellow Rice Pilaf**  
**Grilled Zucchini and Cured Tomatoes**  
**Roasted Snapper, Plantain, Creole  
Butter Sauce**

### CURRY POT

**Jamaican Coconut Curry Seafood:**  
Shrimp, Grouper, Clams and Mussels  
**Bold Trinidadian Curry Chicken,**  
Potatoes

**Pumpkin and Chickpeas Curry**

### DESSERTS

Eclairs, Key Lime Pie, Black Forest Cake, Coffee Chocolate Brownie,  
Myers Rum Double Layer Chocolate Cake, Mango Coconut Cheesecake

#### Hot Desserts

Rum and Raisins Bread Pudding, Vanilla Sauce

### CARVING

**Jerk Spiced Pork Loin**  
Major Grey Mango Chutney  
**Slow Roasted Leg of Lamb**  
**Banana Leaf Wrap Whole Grouper**

# BUFFETS *(continued)*

## SEAFOOD BAKE

\$185.00

### BREAD

#### SOUP / SALAD

Lobster Bisque, Soft Bread Roll

Char Grilled Octopus

Lemon Caper Dressing

Shrimp and Avocado Cocktail

Served in a Mason Jar

Smoked Flaked Mahi-Mahi Salad

Flat Leaf Parsley, Citrus Segments

Greek Style Pearl Cous-Cous

Feta Cheese, Oregano Dressing

Fire Roasted Corn and Zucchini

Island Coconut Rum Sauce

### HOT BUFFET

Black Beans and Rice

Farmers Vegetables Cooked in Tomato Sauce

Baked Lobster Macaroni and Cheese

Thyme Roasted Whole Chicken

Seafood Boil

Clams, Shrimp, Conch, Mussels, Corn, Andouille Sausage, Baby Potatoes

### FROM THE GRILL

Spiny Lobster Tail with Garlic Melted Butter

Petit Medallion of Beef and Red Wine Jus

### DESSERT

Coconut Tart, Carrot Cake, Peanut Cake, Potato Bread,

Guava Duff, Coconut Gizzarda, Fruit Cake, Pineapple Upside Down Cake

## TASTE OF ASIA

\$155.00

### SOUP / SALADS

Thai Coconut Curry and Chicken Soup

Shiitake Mushrooms

Mixed Baby Lettuce Salad

Roasted Sesame-Ginger Dressing

Vietnamese Rice Noodle Salad

Peanut Dressing, Scallions

Spicy Beef Salad

Mint, Cucumber, Bell Pepper,

Tamarind Vinaigrette

Sweet and Sour Cucumber Salad

Chili, Cilantro

Sesame Prawns and Mango Salad

### HOT BUFFET

Ginger, Egg Fried Rice

Stir-Fried Asian Inspired Vegetables

Mongolian Beef

Scallions

Hoisin Glazed Lamb Loin Chop

Sesame Seed

Braised Chicken Thighs

Yellow Curry Sauce, Lemongrass

Teriyaki Glazed Salmon

Steamed Jasmine Rice

### DESSERT

Chili Chocolate Square

Lychees Coconut Salad

Tahitian Vanilla Bean Crème

Brulee and Cashew Nut Brittle

Coconut Tapioca Pudding with

Ginger Anglaise Sauce

## BORN IN THE USA

\$135.00

### SOUP / SALADS

New England Conch Chowder,

Oyster Crackers

Three Beans Salad

Red Onion, Corn and Sundried Tomato

Shredded Buffalo Chicken Salad

Romaine Lettuce Jalapeno, Cilantro

Guacamole and Roasted Tomato

Salsa, Pita Chips

Potato Salad

Bacon Ranch Macaroni Salad

### HOT BUFFET

Pan Seared Mahi-Mahi

Homemade Chili Con Carne

Baked Potato with Trimmings

Grilled Corn on the Cobb

### WINGS TIME

Baked Wings, Buffalo Wings,

Sticky BBQ Wings

### DESSERTS

Mixed Berry Cake

Two-Layer Vanilla Cake with Blackberries, Raspberries, Blueberries, Strawberries, Whip, Mascarpone Cheese, topped with White Chocolate Curls.

Chocolate Walnut Pecan Pie

Drizzled Caramel Sauce

Croissant and Apple Pudding

Rum Anglaise Sauce

### FROM THE GRILL

Smoky Pork Ribs with Guava BBQ Sauce

All Beef Kosher Hot Dogs

Wagyu Beef Burger

### SIDES

Lettuce, Tomatoes, Pickles, Onions, Mustard,

Mayonnaise, Ketchup, Reggae Relish



# BUFFETS *(continued)*

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## TASTE OF MEDITERRANEAN

\$125.00

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### SOUP / SALAD

Minestrone Soup

**Greek Salad**

Tomato, Cucumber, Olives and Parsley Salad

**Pesto Panzanella**

Red Onions

**Marinated Artichoke Salad**

Roasted Bell Peppers

**Grilled Chicken and Orzo Pasta Salad**

Prosciutto, Melon and Arugula Salad

Balsamic Dressing

### HOT BUFFET

Parmesan Crusted Chicken

Caper Butter Sauce

Braised Beef Short Ribs

Mushroom Gravy

Seared Mahi-Mahi

Olive Salsa

### PASTA STATION

Choice of Pasta:

Penne, Spaghetti or Mushroom Ravioli

Choice of Protein:

Shrimp, Meatballs or Grilled Chicken

Choice of Sauce:

Alfredo Sauce, Tomato Sauce, Basil Pesto

### DESSERTS

White Chocolate Creme Brulee

Baklava

Lemon Meringue Tart

Vanilla Bean Panna Cotta

Assorted Flavor French Macarons

Brownie Chocolate Chip Cookies

Vanilla Custard



# AUDIO VISUAL PACKAGES

Please note that all audio visual package charges include equipment installation, usage as well as set up and breakdown labor. Fees are based on the 33% gratuity sliding scale. All equipment rental is subject a 10% VAT.

## TV Set Up

1 TV (65in flat screen)  
2 Qsc Powered Speakers  
Hdmi Chords and Cables

**Equipment Cost** \$198.00 (\$170.00 + 10% VAT)  
**Sliding Fee Based on 33%** \$59.40  
**Total Cost** \$257.40

## Wedding Ceremony Set Up

2 QSC Powered Speakers  
Cordless Microphone  
6 Channel Audio Mixer  
Chords and Cabling  
Portable Generator (Gazebo Power)

**Equipment Cost** \$385.00 (\$350.00 + 10% VAT)  
**Sliding Fee Based on 33%** \$115.40  
**Total Cost** \$500.50

## Formal Events

P.A. Sound System  
1 Cordless/Wired Microphone  
2 QSC Powered Speakers  
6 Channel Mixer  
Wiring  
Podium

**Equipment Cost** \$187.00 (\$170.00 + 10% VAT)  
**Sliding Fee Based on 33%** \$56.10  
**Total Cost** \$243.10

## Wedding Reception Set Up

4 QSC Powered Speakers  
2 18 inch Das Base Speakers  
1 Pioneer DJ Controller  
Wireless Microphone  
Up Lighting  
6 Channel Audio Mixer  
Chords and Cabling

**Equipment Cost** \$535.00 (\$485.00 + 10% VAT)  
**Sliding Fee Based on 33%** \$160.55  
**Total Cost** \$693.55

## Audio Visual Package

7ft Screen/draping  
Epson HD Projector  
Cordless/Wired Microphone  
2 QSC powered speaker  
6 Channel audio Mixer  
HDMI Chords and Cabling

**Equipment Cost** \$522.50 (\$475.50 + 10% VAT)  
**Sliding Fee Based on 33%** \$156.75  
**Total Cost** \$679.25

