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CHATEAU  
ON THE LAKE  
RESORT AND CONVENTION CENTER

415 North State Highway 265 Branson, Missouri 65616

[www.ChateauontheLake.com](http://www.ChateauontheLake.com) (417) 334-1161

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# BREAKFAST

## SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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## Continental Breakfast | \$20

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple, Cranberry and Grapefruit Juices

Assorted Soft Drinks

Requires a \$50 Attendant Fee up to 75 Guests.

An Additional \$25 Fee per 75 Guests.

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## All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

## Plated Breakfast

Priced Per Person

### All American | \$23

Scrambled Eggs

Choice of Bacon or Sausage

Breakfast Potatoes

### Carb-Conscious Breakfast | \$23

Scrambled Eggs

Choice of Bacon or Sausage

Fresh Tomatoes

### Vegetarian Breakfast Quiche | \$25

Fresh Vegetable-Sundried Tomato Quiche

Asparagus Spears, Fresh Tomato Salsa

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



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## Healthy | \$32

Assorted Selection of Market Style Sliced Fruit

Individual Homemade Granola and Yogurt Parfaits

Scrambled Eggs (Egg Beaters)

Turkey Bacon

Chicken Apple Sausage

Roasted Yukon Potato Wedges with Parsley

Fresh Baked Low-Fat Bran and Blueberry Muffins

Butter, Jams, Fruit Preserves and Honey

Bagels and Low-Fat Cream Cheese

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

## Hearty | \$30

Assorted Selection of Market Style Sliced Fruit

Assorted Cold Cereals and Milk

Bagels and Cream Cheese

Crunchy French Toast with Vanilla Citrus Butter, Banana & Strawberries

Scrambled Eggs

Bacon and Sausage

Breakfast Potatoes

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Chilled Apple, Orange, Cranberry and Grapefruit Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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## Enhancements

Individual Low-Fat Fruit Yogurts	\$4
Oatmeal with Dried Fruit	\$3
Served with Brown Sugar and Raisins	
Fresh Blueberry, Granola and Yogurt Parfaits	\$5
Hard Boiled Eggs (Dozen)	\$24
Seasonal Fruit Display	\$8
Assorted Hot Breakfast Sandwiches (Dozen)	\$72
House Made Biscuits and Gravy	\$3

Designed to compliment your breakfast selection.

Enhancements are served individually for your health assurance.

## Action Stations | per person

Waffle or Pancake Station \$8

With your choice of Blueberries, Pecans, Chocolate Chips,  
Whipped Cream and Flavored Butter

Omelet Station \$10

With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage,  
Cheese and Spinach

Action stations may not be ordered as stand alone.

Requires a \$50 attendant fee up to 75 guests.

An additional \$25 fee per 75 guests.

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# BREAKS

## DELIGHT

muffins  
juices  
nuts  
popcorn  
pretzels  
cakes  
soda  
cappuccino

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## **Sweet Treats | \$18**

An Assortment of Tasty Fresh Fruit Pies  
Praline Pecans, Peanut Brittle  
Mini Red Velvet Cupcakes with Cream Cheese Frosting

## **Energizer | \$20**

Yogurt, Trail Mix, Energy Bars  
Fruit Smoothies  
Regular and Sugar Free Energy Drinks  
Bottled Natural Juices

## **Ballpark Break | \$18**

Fresh Popped Popcorn and Cracker Jacks, Warm  
Jumbo Soft Pretzels (Salted with Mustard)  
Mini Corn Dogs  
Root Beer Soda

## **Nature's Snacks | \$20**

Yogurt Covered Nuts, Raisins and Pretzels  
Trail Mix, Energy Bars, Granola Bars  
Assorted Fruit Smoothie Shooters

## **Chocolate, Chocolate | \$18**

Chocolate Cheesecake Bites  
Chocolate Dipped Pretzels  
Double Chocolate Brownies  
Chocolate Ganache Cupcakes

All breaks include gourmet coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.



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## All-Day Beverage Package | \$17

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

### The following items are Priced Individually

Assorted Regular and Diet Sodas	\$3
Non-Sparkling Mineral Water	\$4
Sparkling Mineral Water	\$5
Assorted Chilled Bottled Juices	\$5
Red Bull (Regular & Sugar Free)	\$5

### The following items are Priced per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas	\$56
Orange Juice	\$32
Fresh Squeezed Lemonade	\$42
Iced Tea	\$42

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The following items are priced per dozen |

Breakfast Pastries, Breads, Muffins or Croissants **\$38**

Bagels with Assorted Cream Cheese **\$38**

Croissant with Assorted Fillings **\$42**

Chocolate Fudge Brownies or Blondies **\$36**

Hot Jumbo Pretzels served with Mustard **\$40**

Freshly Baked Cookies **\$36**

Items are served individually for your health assurance

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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The following items are priced individually

Assorted Candy Bars **\$4**

Fresh Whole Fruit **\$2**

Granola Bars/Energy Bars **\$4**

Priced Per Person

Tri Colored Tortilla Chips with Salsa, Guacamole & Queso **\$12**

Bleu Cheese Chips **\$8**

Kettle cooked chips with Bleu Cheese, Bacon and Green Onions

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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# LUNCH

## ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

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## Roasted Chicken Breast | \$27

Roasted Chicken Breast with Parmesan Mash, Asparagus and Parisian Jus

## Grilled Salmon | \$29

Salmon served with Fingerling Potatoes, Seasonal Vegetables, Feta Cheese and Sundried Tomatoes

## Seared Sliced Beef | \$36

Sliced Seared Beef with Parmesan Mash, Seasonal Vegetables

## Cheese Tortellini | \$25

Tortellini with Creamy Pesto Sauce

You may add Grilled Shrimp	\$32
Chicken	\$29

Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.



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## Classic Grilled Chicken Caesar Salad | \$20

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing

Substitute Shrimp \$27

Beef Tenderloin 4oz \$36

## Chicken BLT Salad | \$24

Grilled Chicken Breast, Mixed with Field Greens, Chopped Applewood Smoked Bacon, Avocados, Tomatoes

## Blackened Salmon Salad | \$24

Spiced Blackened Salmon with Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

## Cobb Salad | \$20

Chopped Chicken and Bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions, and Crumbled Bleu Cheese

## Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese, Vidalia Onion

Priced per person served assorted artisan rolls, chef's selection of dessert and iced tea.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## Hearty Wraps | \$22

Choose From Grilled Chicken Breast, Seared Sliced Beef & Blue Cheese, Or Vegetarian Option With Crisp Romaine, In Spinach Wrap

## Smoked Turkey Breast | \$19

Sliced Smoked Turkey Breast with White Cheddar Cheese, Ripened Tomatoes, Butter Lettuce with a Lemon Aioli on Ciabatta

## Fresh Mozzarella and Tomatoes | \$17

Fresh Mozzarella drizzled with Basil Pesto, topped with Yellow & Red Tomatoes, Bibb Lettuce, Roasted Pepper Hummus on Rosemary Focaccia Bread

\*All Sandwich Selection Will Be Individually Packaged For Your Safety

Add Soup Du Jour | 4 Per Person

All sandwiches served with potato chips, pickles, pasta salad, chef's selection of dessert and iced tea.

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## Healthy | \$30

Fresh Greens with Assorted Market Style Toppings and Dressings

Artichoke and Tomato Salad in Herb Vinaigrette

Roasted Chicken Breast with Herb Au Jus

Seared Salmon with a Lemon Caper Sauce

Rice Pilaf

Seasonal Fresh Vegetables

## Deli | \$28

Chop Salad with Vinaigrette and Buttermilk Ranch Dressings

Tortellini & Grilled Vegetable Salad

Homemade Southern Cole Slaw Salad

Sea Salt Lemon Pepper Potato Chips

Sliced Beef Sandwiches with Bleu Cheese and Arugula, Tomato on Brioche

Turkey and Smoked Gouda with Bacon, Green Leaf Lettuce on Focaccia

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas and iced tea and chef's selection of desserts.

All lunches require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Executive Full Day | \$110 per person

## Private Morning Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Sliced Fresh Fruit and Assorted Breakfast Breads

## Corporate Lunch Buffet

Soup of the Day, Salad Bar

Deli Selection of the Day

Hors D'Oeuvres of the Day

Two Hot Entrees

Action Station

Starch and Seasonal Vegetables

Rolls and Assorted Breads

Coffee, Iced Tea and Soft Drinks

Dessert Bar

## Private Afternoon Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Assortment of Snacks and Treats

## Meeting Space

General Session with Standard Set Up

One Discounted Breakout Room if More Than 50 Guests, If Needed

## Deluxe Audio-Visual Package

Screen

High Speed Wireless Internet

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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# RECEPTION

## ESSENCE

canapes

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese



# RECEPTION

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Tomato Bruschetta	\$3.50
Andouille, Mozzarella Stuffed Olive Skewer	\$4
Turkey Pastrami Wrapped Melon	\$5
Chipotle Roasted Shrimp, Papaya Mango Relish	\$7
Smoked Salmon on Lavash	\$4.50
Jumbo Shrimp Cocktail	\$10
Beef Tenderloin with Raspberry and Onion Crostini	\$5.25
Assorted Sushi	\$10
Oyster Shooter with Vodka, American Caviar	\$8
Crab Claws with Louise Sauce	\$12

## Cold Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Spanakopita	\$3.75
Miniature Beef Wellington	\$4
Salmon & Goat Cheese in Phyllo	\$4.50
Pear & Almond Brie	\$4
Andouille & Cheese Puff	\$4.50
Vegetable Pot Sticker	\$3.50
Vegetable Egg Rolls	\$3.50
Scallops Wrapped in Bacon	\$5
Panko Fried Shrimp	\$6.50
Seared Scallops and Seaweed Salad	\$8

## Hot Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## Antipasto Display \$15

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats

## Market Style Crudité \$8

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

## Market Style Fruit Display \$10

Assorted Seasonal Sliced Fruit with Minted Yogurt Dip

## International Cheese Display \$14

Assorted International and American Cheeses, Artisan Crackers and Assorted Jams and Spreads

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

# RECEPTION

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The following items are priced per dozen

Assorted Petit Fours	\$42
Chocolate Covered Strawberries	\$market price
Assorted Chocolate Dipped Fruit	\$42
Mini Crème Brulee	\$48
Mini Cheesecake	\$48
Seasonal Fruit Cobbler	\$42
Mini Mousse Parfait	\$42

The following items are priced per person

Assorted Cakes, Pies and Tarts	\$8
Bread Pudding with Whiskey Sauce	\$7
All About Chocolate	\$12
Truffles, Éclairs, Chocolate Mousse, Flourless Chocolate Cake, Petit Fours	

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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## Caesar Salad Station | \$12

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Kalamata Olives, Artichokes, Grilled Chicken and Roasted Bay Shrimp with a Creamy Caesar Dressing

## Asian Chop Salad | \$15

Water Chestnuts, Shiitake Mushrooms, Bamboo Shoots, Julienne Peppers, Crispy Won Ton Skins with Grilled Chicken and an Orange Ginger Vinaigrette Dressing

## Pasta Station | \$17

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce  
Penne Pasta with Shaved Asiago Cheese and Marinara Sauce  
Farfalle with herb Oil, Roasted Tomatoes and Spinach with Reggiano Parmesan

## Slider Station – Pick Two | \$16

Pulled Pork, Crab Cake, Fried Chicken, Beef with Bleu Cheese and Caramelized Onion or BBQ Pulled Pork served with Homemade Potato Chips

## Tostada Station | \$18

Chipotle Shrimp, Grilled Chicken, Carne Asada served with Cilantro, Diced Onions, Tortillas and Guacamole, Cheese, Sour Cream

All action stations required attendant fee of \$50 up to 75 guests.

An additional \$25 per 75 guests.

Action stations may not be ordered as stand alone.



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## Carving Stations

### Prime Rib (Serves 30) | \$450

Caramelized Onions, Horseradish Sauce and Rolls

### Roasted Young Turkey Breast (Serves 30) | \$240

Cranberry Relish, Chive Mayonnaise and Artisan Bread

### Roasted Pork Loin (Serves 30) | \$230

Fruit Compote, Whipped Sweet Potatoes and Rolls

### Roasted Beef Tenderloin (serves 20) | \$425

Dried Chili Port Demi-Glace Sauce and Rolls

### Whole Poached Salmon | \$295

Lemon Dill Aioli



All carving stations required attendant fee of \$150 up to 75 guests. An additional \$25 per 75 guests.

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# DINNER

## FLAVOR

salads

fish

poultry

beef

desserts

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## Soup Enhancements for Dinner Buffets

Priced Per Person

### Soup | \$7

Broccoli & Cheese

Baja Chicken Enchilada

Chicken Noodle

Southwest Chili

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## Salads

Included in Menu Price

### Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

### Spinach Salad

Farmer's Baby Spinach, Pickled Onion, Dried Cranberries, Feta Cheese, Served with Champagne Vinaigrette

### Iceberg Wedge Salad

Wedge of Iceberg Lettuce with Bacon, Crumbled Bleu Cheese and Topped with a Tomato Relish

### Garden Salad

Organic Greens, Cucumbers, Julienned Carrots and Tomatoes with Garlic Croutons

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



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## Grill Seared Chicken Breast | \$38

Grill Seared Chicken Breast with Chef's Choice of Vegetable and Starch with Fire Roasted Red Pepper Sauce

## 72 Hour Braised Beef Short Rib | Market Price

Braised Short Rib with Chef's Choice of Vegetable and Starch with Demi-Glace

## Beef Tenderloin 8oz | \$58

Beef Tenderloin with Chef's Choice of Vegetable and Starch with Demi-Glace

## Grilled Atlantic Salmon | \$43

Grilled Atlantic Salmon with Chef's Choice of Vegetable and Starch with Lemon Herb Sauce

## Cheese Tortellini | \$36

Tortellini with Creamy Pesto Sauce

May add Grilled Shrimp \$42

Chicken \$41

Entrée prices include iced tea, bread, house salad and chef's selection of dessert.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



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## Tuscan Dinner | \$48

Tuscan Vegetable Pasta Salad

Caesar Salad

Roasted Corn, Peppers and Red Onion Salad

Chicken Cacciatore

Seared Salmon with a Meyer Lemon Basil Relish

Wild Mushroom Risotto with Parmigiano Cheese Tomato Relish

Season Fresh Savoy Cabbage Slaw

Chefs Assortment of Cakes and Pies

## Savory Dinner | \$68

Tomato and Cucumber Salad with Red Onion Vinaigrette

Spinach Salad with Roasted Mushrooms, Tomatoes, Gorgonzola Cheese, dressed with a House Made Herb Vinaigrette

Wild Rice Salad

Beef Short Ribs with Jack Daniel's BBQ Sauce

Pasta with Chicken and Goat Cheese Sauce

Beef Medallions with Balsamic Glazed Onions

Chef's Appropriate Starch and Vegetables

Chef's Assorted Cakes and Pies



Dinner priced per person. All dinners require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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# BEVERAGE

## ENJOY

martinis  
champagne  
margaritas  
red wine  
white wine  
beer  
non-alcoholic

# BEVERAGE

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## Bar Service Based on Consumption

	Cash	Hosted
Cocktails	\$7.50	\$7
Imported Beer	\$6.50	\$6.25
Domestic Beer	\$5.50	\$5.25
House Wine/By the Glass	\$6.50	\$6.50
Premium Wine/By the Glass	\$9	\$8.50
Mineral Water	\$4	\$4
Red Bull	\$5	\$5
Soft Drinks and Juices	\$3	\$3

\*Batch Cocktails Pricing Per Batch and Based on Selection

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## Batch Cocktails

Choose from 3 of the following, batches prepared per 50 guests

Classic Margarita

Simple Cosmopolitan

Vodka Collins

Island Daiquiri

Perfect Manhattan

Old Fashioned

Negroni

Additional Costs for Premium Brands or Less Than 50 Guests

## Custom Cocktails Available

## Beer/Wine Selections

### Standard Selections

Budweiser, Bud Light, Michelob Ultra, Corona, Heineken

Canyon Road Chardonnay, Moscato and Cabernet Sauvignon

### Upgraded Selections

Includes all standard beer plus 3 of the following beers and wines

Blue Moon, Goose Island IPA, Dos XX, Modelo Especial,

Samuel Adams Boston Lager

William Hill Chardonnay and Cabernet, Mirassou Pinot Noir, Rosehaven Rose,  
Starborough Sauvignon Blanc, La Marca Prosecco

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camera

action



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Meeting Accessories ~ Contact the Onsite Property Catering Manager for Pricing

Flipchart Package \$45 per day

Whiteboard with Dry Erase Markers \$40 per day

LCD Meeting Room Projection Package Start at \$350 per day

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Support Package Start at \$175 per day

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

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## Meeting Accessories

High Speed Copier~ 3<sup>rd</sup> party vendor market price

Plain Paper     \$15 per ream

Facsimile        \$.75 per facsimile

Color Laser Jet Printer ~ 3<sup>rd</sup> party vendor market price

Laptop Computer \$150 per day

MAC Computer \$250 per day

Wireless Presenter with Laser Pointer \$35 per day

LED Up Lights Start at \$50 per day

Polycom Speaker Phone \$125 per day

Mixer start at \$45 per day

Podium Standing \$80 per day    Tabletop \$40 per day

Microphone Wired \$40 per day plus one time sound  
patch\$50

Wireless Microphone \$125 per day plus one time sound  
patch \$50

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## HSIA Capability

The Chateau on the Lake Resort has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

Flat rates are available

## Hybrid Meeting Package

Present to an audience at the hotel or anywhere in the world

Package Includes:

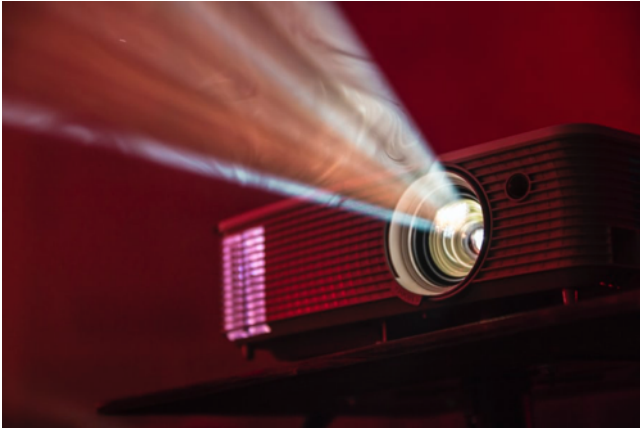
Hi Definition LCD projector

Lavalier Microphones

Increased Bandwidth per internet connection (up to 10 Mbps per connection)

Video conference capabilities are available and are designed and priced based on your meeting needs

Contact the Onsite Property Catering Manager for Pricing



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Atrium is committed to implementing processes to not only combat this virus, but promote healthy best practices that you can adopt at your own events during high-and low-risk time periods alike.

Atrium firmly believes that we must be the leaders in showcasing safe conferences while still allowing all attendees to have fun and book business.



Cleanliness Assured



**Temperature checks** will be conducted before entering the event.



**Indoor/outdoor spaces** will be used as much as possible.



**Cloth masks** will be required for attendees and staff at a minimum. KN95 masks will be provided for any attendee or staff who wants one.



**Larger aisle ways and one-way only aisles** in the trade show and appointment areas help manage traffic.



**Glove and hand sanitizer stations** will be available throughout the event.



**Education sessions** will be set up to allow for 6' space between chairs.



**Disinfectant foggers** will be placed in the exhibit hall area.



**F&B** will be provided in a no-contact way (i.e. pre-packaged food, no self-serve buffets).



**New appointment design** allows for social distancing measures and plexiglass shields will be placed on appointment tables.



There will be no large general sessions this year at Atrium.