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EVENTS

333 John Q. Hammons Parkway, Springfield, Missouri 65806

www.UPSpringfield.com | (417) 864-7333

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BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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Continental Breakfast | 18.00

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.

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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 | 24.00

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Carb-Conscious Breakfast | 24.00

Scrambled Eggs

Choice of Bacon or Sausage Links

Fresh Tomatoes

Vegetarian Breakfast Quiche | 26.00

Fresh Vegetable-Sundried Tomato Quiche

Asparagus Spears, Fresh Tomato Salsa

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Healthy | 32.00

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 | 34.00

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 Turkey 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

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Enhancements

Individual Low-Fat Fruit Yogurts (Dozen)	28.00
Oatmeal with Dried Fruit	3.00
Served with Brown Sugar and Raisins	
Fresh Blueberry, Granola and Yogurt Parfaits	4.00
Hard Boiled Eggs (Dozen)	24.00
Seasonal Fruit Display	5.00
Assorted Hot Breakfast Sandwiches (Dozen)	60.00
House Made Biscuits and Gravy	4.00

Designed to compliment your breakfast selection.

Enhancements are served individually for your health assurance.

Action Stations | 18.00 per person

Waffle or Pancake Station

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

Omelet Station

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.

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BREAKS

DELIGHT

muffins
juices
nuts
popcorn
pretzels
cakes
soda
cappuccino

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Sweet Treats | 15.00

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

Energizer | 18.00

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

Ballpark Break | 18.00

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

Nature's Snacks | 18.00

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

Chocolate, Chocolate | 19.00

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 per Half Hour.

Minimum 10 guests

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

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All-Day Beverage Package | 23.00

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	3.50
Non-Sparkling Bottled Water	3.50
Sparkling Mineral Water	4.50
Assorted Chilled Bottled Iced Tea	4.50
Red Bull (Regular & Sugar Free)	5.50

The following items are Priced per Gallon

Freshly Brewed Starbucks Coffee / Assorted Herbal Teas	50.00
Orange Juice	40.00
Fresh Squeezed Lemonade	40.00
Brewed Iced Tea with Lemons	40.00

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The following items are priced per dozen | 40.00

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Croissant with Assorted Fillings

Chocolate Fudge Brownies and Blondies

Warm Jumbo Pretzels served with Mustard

Freshly Baked Cookies

Items are served individually for your health assurance

All breaks require a \$50 attendant fee up to 75 guests per Half Hour. An additional \$25 per 75 guests per Half Hour.
Minimum 10 guests

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The following items are priced individually

Assorted Candy Bars	4.00
Fresh Whole Fruit	2.50
NutriGrain Bars	3.00

Priced Per Person

Fiesta	6.00
Tri Colored Tortilla Chips with Salsa, Guacamole & Queso	
Bleu Cheese Chips	6.00
Kettle cooked chips with Bleu Cheese, Bacon and Green Onions	

All breaks require a \$50 attendant fee up to 75 guests per Half Hour
Minimum 10 guests

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LUNCH

ESSENCE

salads
hamburgers
fish
beef
pasta
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sandwiches

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PLATED

Roasted Chicken Breast | 32.00

Roasted Chicken Breast with Parmesan Mash, Asparagus and Parisian Jus

Grilled Salmon | 35.00

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

Seared Sliced Beef | 36.00

Sliced Seared Beef with Parmesan Mash, Seasonal Vegetables

Cheese Tortellini | 26.00

Tortellini with Creamy Pesto Sauce

You may add Grilled Shrimp or Chicken| 7.00

Priced per person served with house salad, artisan bread and chef's selection of desserts.

Minimum 14 guests

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PLATED

Classic Grilled Chicken Caesar Salad | 29.00

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

Substitute Shrimp or Beef Tenderloin | 34.50

Chicken BLT Salad | 29.00

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

Blackened Salmon Salad | 32.00

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

Cobb Salad | 29.00

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 and chef's selection of dessert.

Minimum 14 guests

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

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Hearty Wraps | 29.00

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

Smoked Turkey Breast | 29.00

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

Fresh Mozzarella and Tomatoes | 28.00

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

Minimum 14 guests

All sandwiches served with potato chips, pickles, pasta salad, 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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BUFFET

Healthy | 35.00

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 | 32.00

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 chef's selection of desserts.

Minimum 10 guests

All lunches require a \$250 attendant fee up to 75 guests

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

ALL DAY PACKAGE

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Executive Full Day | 92.00

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

Soup of the Day

Chef's Choice Salad

One Hot Entrees

Starch and Seasonal Vegetables

Dinner Rolls

Coffee, Iced Tea and Soft Drinks

Dessert Bar

Private Afternoon Break

Regular and Decaffeinated Coffee

Fresh Brewed Iced Tea

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. Minimum 10 guests

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RECEPTION

ESSENCE

canapes

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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Tomato Bruschetta	4.75
Andouille, Mozzarella Stuffed Olive Skewer	5.75
Turkey Pastrami Wrapped Melon	4.75
Chipotle Roasted Shrimp, Mango Relish	6.75
Smoked Salmon on Lavash	6.75
Jumbo Shrimp Cocktail	8.50 *
Beef Tenderloin with Raspberry and Onion Crostini	14.00 *
Assorted Sushi	16.00 *
Crab Claws with Louise Sauce	18.00 *

** or current market price based upon availability*

Cold Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests
(up to one hour of service)

Minimum 24 guests

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

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Spanakopita	6.00
Miniature Beef Wellington	6.00
Salmon & Goat Cheese in Phyllo	6.00
Pear & Almond Brie	6.00
Andouille & Cheese Puff	6.00
Vegetable Pot Sticker	6.00
Vegetable Egg Rolls	6.00
Scallops Wrapped in Bacon	*8.00
Panko Fried Shrimp	*8.00
Seared Scallops and Seaweed Salad	*9.00

** or current market price based upon availability*

Hot Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests

Minimum 24 guests

(up to one hour of service)

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

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Antipasto Display 7.00

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

Market Style Crudit  5.50

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Market Style Fruit Display 5.00

Assorted Seasonal Sliced Fruit with Minted Yogurt Dip

International Cheese Display 6.00

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.
(up to one hour of service)

Minimum 24 guests

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The following items are priced per dozen

Assorted Petit Fours	42.00
Chocolate Covered Strawberries	36.00
Assorted Chocolate Dipped Fruit	36.00
Mini Crème Brulee	48.00
Mini Cheesecake	42.00
Mini Seasonal Fruit Cobbler	42.00
Mini Mousse Parfait	42.00

The following items are priced per person

Assorted Cakes, Pies and Tarts	5.50
Bread Pudding with Caramel Sauce	6.50
All About Chocolate	6.00
Truffles, Éclairs, Chocolate Mousse, Flourless Chocolate Cake, Petit Fours	

All stations require a \$50 attendant fee up to 75 guests.

(for service up to one hour)

Minimum 24 guests

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Caesar Salad Station | 12.00

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

Asian Chop Salad | 12.00

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

Pasta Station | 15.00

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 | 16.00

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

Dim Sum Station | 18.00

Vegetable Eggroll, Crab Rangoon, Pork Pot Stickers and Shrimp Shu Mai with Thai Chili Sauce and Organic Soy Sauce

Tostada Station | 18.00

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

All action stations required attendant fee of \$125 up to 75 guests.
Minimum of two Action stations required.

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Carving Stations

Prime Rib (Serves 40) | 550.00

Caramelized Onions, Horseradish Sauce and Rolls

Roasted Young Turkey Breast (Serves 35-40) | 350.00

Cranberry Relish, Chive Mayonnaise and Artisan Bread

Roasted Pork Loin (Serves 35-40) | 300.00

Fruit Compote, Whipped Sweet Potatoes and Rolls

Roasted Beef Tenderloin (serves 25) | 625.00

Dried Chili Port Demi-Glace Sauce and Rolls

Whole Poached Salmon | 400.00

Lemon Dill Aioli

All carving stations required attendant fee of \$150 up to 75 guests

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DINNER

FLAVOR

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Soup Enhancements

Priced Per Person

Soup | 8.00

Broccoli & Cheese

Baja Chicken Enchilada

Chicken Noodle

Southwest Chili

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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 and Buttermilk Herb Dressing

Garden Salad

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

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Grill Seared Chicken Breast | 38.00

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

72 Hour Braised Beef Short Rib | 42.00

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

Beef Tenderloin | 49.00

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

Grilled Atlantic Salmon | 46.00

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

Cheese Tortellini | 32.00

Tortellini with Creamy Pesto Sauce

May add Grilled Shrimp or Chicken | 39.00

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

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Minimum 10 guests

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Tuscan Dinner | 45.00

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 | 45.00

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 Primavera

Pesto Chicken with Fire Roasted Tomatoes

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

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Minimum 24 guests

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BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

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Bar Service Packages

BARTENDER FEE per every 100 guests up to 5 hours	150.00
HOSTED BEER, WINE & SODA BAR Budweiser, Bud Light, Michelob Ultra Canyon Road Chardonnay, Moscato and Cabernet Sauvignon Coke, Diet Coke, Sprite	26.00
HOSTED WELL BAR Budweiser, Bud Light, Michelob Ultra, Corona, Heineken Conciere Whiskey, Conciere Gin, Conciere Vodka, Conciere Silver Rum, Conciere Spiced Rum, Conciere Scotch, Conciere Tequila Canyon Road Chardonnay, Moscato and Cabernet Sauvignon Coke, Diet Coke, Sprite	32.00
HOSTED PREMIUM BAR Budweiser, Bud Light, Michelob Ultra, Corona, Heineken Jim Beam Whiskey, Canadian Club Whiskey, New Amsterdam Gin, Pinnacle Vodka, Cruzan Silver Rum, Cruzan Spiced Rum, J&B Scotch, Sauza Gold Tequila Canyon Road Chardonnay, Moscato and Cabernet Sauvignon, La Marca Prosecco Coke, Diet Coke, Sprite	46.00
HOSTED SUPER PREMIUM BAR Budweiser, Bud Light, Michelob Ultra, Corona, Heineken, Blue Moon, Sam Adams Jack Daniels Whiskey, Crown Royal Whiskey, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Rum, Sauza Blue Tequila, Dewar's Scotch, Tito's Vodka William Hill Chardonnay and Cabernet, Mirassou Pinot Noir, Rosehaven Rose, Starborough Sauvignon Blanc, La Marca Prosecco	56.00

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

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Bar Service Based on Consumption

	Cash	Hosted
Bartender Fee per every 100 guests up to 5 hours	150.00	150.00
Imported Beer	7.00	6.50
Domestic Beer	6.00	5.50
House Wine/By the Glass	7.00	6.50
Premium Wine/By the Glass	8.00	7.50
Well Cocktail	6.00	5.50
Premium Cocktail	7.00	6.50
Super Premium Cocktail	8.00	7.50
Bottled Water	4.00	3.50
Red Bull	6.00	5.50
Soft Drinks and Juices	4.00	3.50

Table Wine Service on Consumption

Attendant Fee per every 100 guests	150.00
House Wine	25.00
Chateau Souverain Merlot	25.00
Alamos Malbec	35.00
William Hill Chardonnay or Cabernet	35.00
Tribute Sauvignon Blanc	35.00
La Marca Prosecco	50.00
Domaine Carneros Brut	

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 on Ice

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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Meeting Accessories

Flipchart Package | 45.00

Flip Chart Pad, Easel, Colored Markers

Additional Post It Pad \$35.00

Whiteboard with Dry Erase Markers | 45.00

LCD Meeting Room Support Package | 150.00

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

LCD Meeting Room Projection Package | 400.00

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

Ultimate Presentation Package | 550.00

HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable, Remote Clicker with Pointer, Podium, Wireless Microphone, Patch to House Sound, 4 Channel Mixer

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Meeting Accessories



4 Channel Mixer	75.00
50" Flat Screen TV	250.00
A/V Cart with Power	75.00
A/V Technician Fee	80.00/hr
Black Pipe & Drape	12.00/ft
Conference Speaker Phone	125.00
Outside Phone Line	90.00/day
Confidence Monitor	250.00
Dry Erase Board	45.00
Easel	10.00
Extension Cord	10.00
Getner Interface Teleconference System	200.00
Laptop Computer	200.00
Microphone—Lavalier	135.00
Microphone—Wireless Handheld	135.00
Screen—9x12 Fast Fold	300.00
Screen—Ceiling Drop Down	75.00
Screen—Tripod	135.00
Spider Power Box—Small	75.00
Spider Power Box—Large	130.00
Switcher	55.00
Sound Patch Fee	75.00
Portable Sound System	90.00
Power Strip	15.00 /each
Printer (Includes One Ream of Paper)	125.00
Remote Clicker with Pointer	30.00
Up Lighting (Blue, Red, Green, Yellow, Purple, OR White)	\$50.00/each

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

TECHNOLOGY

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[TECHNOLOGY](#)

HSIA Capability

The University Plaza Convention Hotel & EXPO / Old Market has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$18.00 per connection and goes down to \$5.00 per connection over 150 people.
Flat rates are available

Hybrid Meeting Package

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

Package Includes:

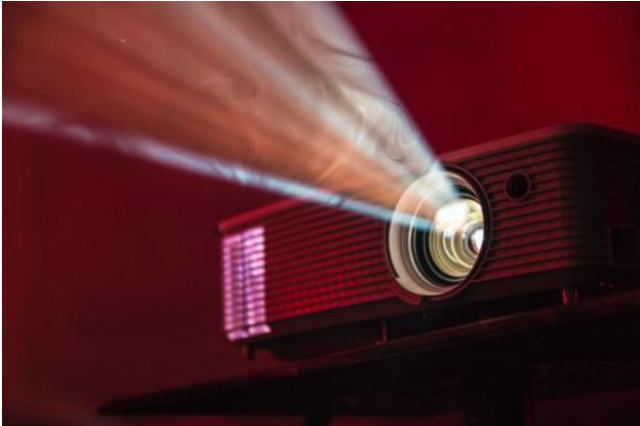
Hi Definition LCD projector

Lavalier Microphones

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

Packages Begin at \$2,500

Video conference capabilities are available and are designed and priced based on your meeting needs, please ask your coordinator.



CLEANLINESS ASSURED



Cleanliness Assured

Atrium Hospitality is well prepared to welcome you back with our hands over our hearts. Cleanliness Assured is our enhanced safety standards and protocols for our national hotel portfolio.

Developed by specialists in keeping you healthy and safe, our Cleanliness Assured program emphasizes higher safety standards through:

- ✓ team member training
- ✓ rigorous cleaning
- ✓ proper hygiene
- ✓ food safety
- ✓ physical distancing



Return Assured knowing we're using EPA-approved hospital-grade disinfectants and adapting workplace behaviors.



Stay Assured knowing our guest rooms have been cleaned, disinfected and inspected prior to each stay.



Relax Assured knowing we're cleaning public spaces more frequently. Enjoy single-serve, made-to-order, and to-go food and beverage options.



Gather Assured knowing we're keeping pace in real time with physical distancing requirements and safe food handling guidelines.

WORKING TOGETHER FOR YOU

We're collaborating with the world's well-known hotel brands on higher safety standards. Cleanliness Assured meets the American Hotel & Lodging Association (AHLA) Safe Stay initiative launched in response to COVID-19.

OUR HIGHER SAFETY STANDARDS COAST TO COAST

- ✓ 84 hotels
- ✓ Well-known hotel brands
- ✓ 20,899 guest rooms/suites
- ✓ 28 states
- ✓ 3 million+ sq. ft. of event space
- ✓ Federal, state and local regulatory compliance

ONLY THE BEST FOR YOU

We're disinfecting with confidence using EPA-approved products from Ecolab, a global leader in infection prevention solutions.

SAFE GATHERINGS - FIT TO YOUR VISION

- ✓ Professional meeting specialists
- ✓ Venue virtual tours
- ✓ Interactive seating diagrams
- ✓ Digital event check-in
- ✓ Hybrid meetings
- ✓ Individually boxed meal options
- ✓ Team member PPE