



Meeting and Convention Information

It's Extraordinary...

Meeting Like This.

We are one of the region's most versatile conference and banquet venues, offering more than 21,000 square feet of flexible renovated banquet and meeting space. From conventions and trade shows to receptions and awards banquets, our experienced meeting professionals and banquet team are well-equipped to craft solutions for any event. With genuine smiles and personalized attention to your event, our staff will go above and beyond to ensure exceptional service for you and your guests! Experience the difference by choosing the best at the Ramada Oasis!



Meeting Planner Package | \$28.95 per person

PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Bagels | Sliced, Seasonal Fresh Fruit | Butter, Cream Cheese & Preserves
Selection of Chilled Juices | Freshly Brewed Regular and Decaffeinated Coffee & Tea

MID MORNING BREAK

Refresh Coffee Service | Add Assorted Soft Drinks & Bottled Water

LUNCHEON SELECTION

Choose any sandwich or salad selection from the luncheon menu
- OR -

Choose any plated or one entrée buffet option from the luncheon menu | *add \$2.00 per person*

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water | Coffee & Iced Tea | Assorted Cookies & Snack Mix

AUDIO-VISUAL

Package includes speaker's podium with microphone and a screen.

Executive Coffee Service Package | \$16.95 per person

PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Bagels | Sliced, Seasonal Fresh Fruit | Butter, Cream Cheese & Preserves
Selection of Chilled Juices | Freshly Brewed Regular and Decaffeinated Coffee & Tea

MID-MORNING BREAK

Refresh Coffee Service | Add Assorted Soft Drinks & Bottled Water

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water | Coffee & Iced Tea | Assorted Cookies & Snack Mix

21% service charge and applicable sales tax. Prices are subject to change.



CONTINENTAL BREAKFAST

The Traditional | \$7.95 per person

Assorted Breakfast Pastries, Muffins & Bagels | Sliced, Seasonal Fresh Fruit | Butter, Cream Cheese & Preserves
Selection of Chilled Juices | Freshly Brewed Regular and Decaffeinated Coffee & Tea

The Deluxe Continental | \$9.95 per person

Assorted Breakfast Pastries, Muffins & Bagels | Sliced, Seasonal Fresh Fruit | Butter, Cream Cheese & Preserves
Assorted Individual Cold Cereals | Whole & Skim Milk | Assorted Yogurt | Selection of Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee & Tea

PLATED BREAKFAST

Plated Breakfast Selections served with Chilled Juice, Ice Water, Freshly Brewed Regular and Decaffeinated Coffee & Tea

The Sunrise | \$9.95 per person

Fluffy Scrambled Eggs | Breakfast Potatoes | Choice of one: Bacon, Sausage or Ham
Fresh Fruit Garnish | Biscuits with Butter & Preserves

Breakfast Quiche | \$10.95 per person

Classic Quiche with Bacon, Cheese & Onion | Breakfast Potatoes
Sliced, Seasonal Fresh Fruit | Biscuits with Butter & Preserves

BREAKFAST BUFFET

Minimum of 30 Guests

Breakfast Buffets served with Chilled Juice, Ice Water, Freshly Brewed Regular and Decaffeinated Coffee & Tea

The All American | \$10.95 per person

Fluffy Scrambled Eggs | Bacon | Sausage or Ham | Breakfast Potatoes | Biscuits & Gravy
Sliced, Seasonal Fresh Fruit | Breakfast Breads with Preserves

The Oasis | \$13.95 per person

Breakfast Strata | Fluffy Scrambled Eggs | Bacon | Sausage or Ham | Breakfast Potatoes | Biscuits & Gravy
Cinnamon Swirl French Toast with Maple Syrup | Sliced, Seasonal Fresh Fruit | Breakfast Breads with Preserves

Mid-Morning Brunch | \$14.95 per person

Breakfast Strata | Glazed Ham or Turkey Breast | Hash Brown Casserole | Cinnamon Rolls or Muffins
Bacon | Hot Cinnamon Apples | Green Beans | Garden Salad with Dressings | Chef's Dessert

Add bread bowl with two soup options for \$2.00 per person

21% service charge and applicable sales tax. Prices are subject to change.



BREAKS & REFRESHMENTS

- Assorted, Individual Cereals | \$3.00 each
- Assorted, Individual Yogurt | \$2.00 each
- Assorted Whole Fruit | \$1.75 each
- Breakfast Sandwiches | \$4.25 each
Select one: Sausage, Egg & Cheese | Ham, Egg & Cheese | Bacon, Egg & Cheese
- Assorted Breakfast Pastries or Muffins | \$23.00 per dozen
- Petite Chocolate, Almond & Apricot Filled Croissants | \$23.00 per dozen
- Bagels with Cream Cheese | \$23.00 per dozen
- Chilled Juice | \$14.00 per carafe
- Milk | \$14.00 per carafe
- Freshly Brewed Regular and Decaffeinated Coffee | \$21.00 per gallon
- Freshly Brewed Iced Tea | \$21.00 per gallon
- Hot Tea | \$1.75 per bag
- Hot Chocolate | \$2.00 each
- Country Style Lemonade | \$2.00 per bottle
- Oasis Punch | \$21.00 per gallon
- Soft Drink Selection | \$2.00 each
- Bottled Water | \$2.00 each
- Snack Mix | \$2.50 per person
Select three: Chex Mix | Pretzels | Potato Chips | Trail Mix | Mixed Nuts | Chips & Salsa
- NutriGrain or Granola Bars | \$1.75 each
- Assorted Cookies | \$20.00 per dozen
- Gourmet Filled Cookies | \$22.00 per dozen
- Fudge Brownies | \$20.00 per dozen
- Dessert Bar Variety | \$25.00 per dozen

Healthy Alternative | \$6.95 per person

Sliced Seasonal Fresh Fruit | Assorted, Individual Yogurt | Granola Bars
Assorted Soft Drinks & Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee & Tea

Chocolate Lover's Delight | \$6.95 per person

Fudge Brownies | Double Chocolate Chip Cookies | Sliced Seasonal Fresh Fruit
Assorted Soft Drinks & Bottled Water | Freshly Brewed Regular & Decaffeinated Coffee & Tea

The Cheese Board | \$6.95 per person

Gourmet Cheese & Cracker Display | Vegetable Display with Roasted Red Pepper Dip
Assorted Soft Drinks & Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee & Tea

7th Inning Stretch | \$7.95 per person

Warm Soft Pretzels with Cheese Sauce & Mustard | Tortilla Chips | Salted Peanuts | Assorted Cookies
Freshly Brewed Iced Tea | Country Style Lemonade | Assorted Soft Drinks & Bottled Water

Monkey Business | \$7.95 per person

Monkey Bread | Whole Bananas | Banana Nut Muffins | Trail Mix
Assorted Soft Drinks & Bottled Water | Freshly Brewed Regular & Decaffeinated Coffee & Tea

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SANDWICH SELECTIONS

*Sandwich selections served with: Choice of Potato Chips, Sliced Fresh Fruit, Pasta Salad, Potato Salad, or Fresh Garden Salad (add \$1.00) | Fudge Brownies or Assorted Cookies
Pickle Spear | Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea*

Oasis Croissant Club | \$12.95 per person

Ham, turkey, peppered bacon, Swiss cheese, lettuce and tomato served on a flaky croissant

Roast Beef Onion Kaiser | \$11.95 per person

Roast beef, Swiss cheese, lettuce, tomato, red onion, and roasted garlic mayonnaise served on a fresh onion Kaiser Roll.

Santa Fe Turkey | \$11.95 per person

Smoked Turkey Breast, sliced cheddar cheese, crispy peppered bacon, lettuce, tomato and chipotle mayonnaise on split top sourdough bread.

The New Yorker | \$12.95 per person

Pastrami, seasoned corned beef, and Swiss cheese piled high on marbled rye bread.

Chicken Caesar Wrap | \$11.95 per person

Grilled chicken, romaine lettuce, parmesan cheese, Caesar dressing, and balsamic glaze wrapped in a garlic herb tortilla.

Boxed Lunch | \$12.95 per person

*Your choice of any of the above items served to go with
Potato chips or whole fruit | Cookies | Soda or bottled water*

SALAD SELECTIONS

*Salad selections served with Warm Rolls & Butter | Fudge Brownies or Assorted Cookies
Freshly Brewed Regular & Decaffeinated Coffee & Tea*

Fiesta Grilled Chicken Salad | \$12.95 per person

Grilled cilantro-lime chicken breast, red onions, wedge tomatoes, red bell peppers, shredded cheddar, and black bean and corn salsa served on a bed of romaine and iceberg lettuce and topped with tortilla crisps. Served with homemade cilantro-lime vinaigrette or chipotle ranch dressing.

Chicken Caesar Salad | \$11.95 per person

Marinated chicken breast, crispy romaine lettuce with a creamy Caesar dressing, garlic croutons, Parmesan cheese, and cherry tomatoes.

Chef Salad | \$11.95 per person

Mixed greens with ham, turkey breast, cheddar cheese, wedge tomatoes, hard boiled eggs, red onions, and seasoned homemade croutons with choice of dressing.

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PLATED LUNCHEON

All entrées include Oasis Signature Salad | Chef's Starch & Vegetable | Chef's Dessert
Warm Rolls with Butter | Freshly Brewed Regular & Decaffeinated Coffee & Tea

Chicken Marsala | \$13.95 per person

Sautéed breast of chicken with mushrooms, chives and Marsala wine sauce.

Crispy Dijon Chicken | \$14.95 per person

Dijon-dipped chicken breast breaded with panko and baked to perfection.
Topped with a creamy Mornay sauce.

Rosemary Chicken | \$13.95 per person

Chicken breast marinated in fresh rosemary and olive oil, then seasoned and grilled.

Hot Bacon Chicken | \$13.95 per person

Grilled chicken marinated in hot bacon dressing and topped with fresh pico de gallo, mozzarella, and bacon.

Bistro Medallions | \$14.95 per person

Grilled medallions of beef tenderloin topped with green peppercorn demi glace.

CAB Roast Beef | \$16.95 per person

Certified Angus Roast Beef oven roasted and topped with a traditional demi glace.

Dijon Pork Medallions | \$14.95 per person

Roasted medallions of tender pork topped with a zesty Dijon sauce.

Mediterranean Chicken Pasta | \$14.95 per person

Penne pasta tossed with grilled chicken, roasted red peppers, feta cheese, red onions, cherry tomatoes, kalamata olives, Greek seasoning, and olive oil.

Tilapia Oasis | \$13.95 per person

Tilapia filet roasted in Caribbean seasonings and topped with a seasonal salsa.

21% service charge and applicable sales tax. Prices are subject to change.



LUNCHEON BUFFET

Minimum of 30 Guests

Add \$2.00 per person for buffet service to less than 30 people.

All entrées include Chef's Dessert and Freshly Brewed Regular and Decaffeinated Coffee & Tea

Delicatessen Buffet | \$15.95 per person

Specialty Breads & Deli Rolls | Sliced Turkey Breast | Roast Beef | Smoked Ham
Cheddar, Swiss, American, & Pepper Jack Cheese | Lettuce | Sliced Tomatoes | Red Onions | Pickle Spears
Mustard & Mayonnaise | Potato Salad or Chips | Fresh Garden Salad with Dressings | Sliced Fresh Fruit

Barbecue Buffet | \$15.95 per person

Choice of two entrées: Sliced BBQ Brisket | BBQ Chicken Breast | Pulled Pork
Sweet Corn | Baked Beans | Red Bliss Potato Salad | Coleslaw | Warm Rolls with Butter

Italian Buffet | \$14.95 per person

Choice of two entrées: Meat or Vegetable Lasagna | Manicotti | Cannelloni | Chicken Alfredo
Italian House Salad | Fresh Vegetable Ragout | Italian Style Green Beans | Garlic Bread Sticks

Fiesta Buffet | \$14.95 per person

Burrito Bar (seasoned ground beef, black beans, pico de gallo, cheese, guacamole, sour cream, & salsa)
Served with choice of one: Chicken or Beef Fajitas | Chicken or Beef Enchiladas
Spanish Rice | Refried Beans | Tortilla Chips with Salsa

Oriental Buffet | \$14.95 per person

Choice of two entrées: Teriyaki Beef | Cashew or Sweet & Sour Chicken | Szechuan Pork
Oriental Salad | Steamed or Fried Rice | Eggrolls or Crab Rangoon

The Oasis Buffet

\$14.95 one entrée | \$16.95 two entrées (each price per person)

Choice of one salad: Oasis Signature Salad | Caesar Salad | Fresh Fruit Salad | Pasta Salad
Chef's Selection of Seasonal Vegetables | Appropriate Starch | Warm Rolls with Butter

Entrée Choices:

Crispy Dijon Chicken
Chicken Marsala
Hot Bacon Chicken
Oven Roasted Turkey Breast
Bistro Medallions
Certified Angus Roast Beef
Peach Glazed Roasted Pork Loin
Virginia Baked Ham
Tilapia Oasis

21% service charge and applicable sales tax. Prices are subject to change.



PLATED DINNER

All entrées include: Oasis Signature Salad | Chef's Appropriate Starch & Vegetable | Chef's Dessert
Warm Rolls with Butter | Freshly Brewed Regular & Decaffeinated Coffee & Tea

Napa Valley Chicken | \$18.95 per person

Roasted airline chicken breast with white wine and lemon beurre blanc.

Caribbean Jerk Chicken with Mango Salsa | \$18.95 per person

Chicken Breast grilled with Caribbean Jerk seasonings and topped with a mango salsa.

Saltimbocca Chicken | \$22.95 per person

Chicken breast stuffed with slices of prosciutto wrapped around a blend of sage, rosemary and garlic with Swiss and American cheese topped with parmesan and Italian herbs.

Chicken Roulade | \$21.95 per person

Chicken breast stuffed with sun-dried tomatoes, goat cheese, spinach, and topped with red pepper cream sauce.

Pepper Encrusted Beef Tenderloin | \$36.00 per person

Pepper encrusted tenderloin slow roasted to perfection and topped with a bourbon sauce.

Greek Bistro Medallions | \$22.95 per person

Slices of tender Beef Medallions topped with roasted grape tomatoes, red onions, olive oil, roasted garlic, and Feta cheese and garnished with Italian seasoning.

Prime Rib | \$26.95 per person

Select cut of Prime rib cooked to perfection and served with au jus and horseradish.

K.C. Strip Steak | \$32.00 per person

10oz K.C. Strip Steak served with a classic demi glace, peppercorn demi glace, or mushroom port demi glace.

Bourbon Pork Medallions | \$19.95 per person

Pork Medallions sautéed with Portobello mushrooms and topped with bourbon sauce.

Bacon Wrapped Pork Filet | \$21.95 per person

Grilled pork filet wrapped in bacon and topped with a sweet Chipotle glaze.

Crab Stuffed Flounder | \$24.95 per person

Lemon and herb encrusted filet of flounder stuffed with crab and topped with lemon beurre blanc.

Smokey Applewood Glazed Salmon | \$21.95 per person

Seared Atlantic Salmon with an applewood smoked cider reduction.

21% service charge and applicable sales tax. Prices are subject to change.



DINNER BUFFET

Minimum of 30 Guests

Add \$2.00 per person for buffet service to less than 30 people.

All entrées include Chef's Dessert and Freshly Brewed Regular and Decaffeinated Coffee & Tea

Italian Buffet | \$19.95 per person

Choice of two entrées:

Meat or Vegetable Lasagna | Manicotti | Cannelloni | Chicken Marsala | Veal Parmesan
Caesar Salad | Tomato Cream Gnocchi | Fresh Vegetable Ragout | Fresh Garlic Bread Sticks | Tiramisu

Barbecue Buffet | \$21.95 per person

Choice of two entrées: Sliced BBQ Brisket | BBQ Chicken Breast | Pulled Pork | BBQ Spare Ribs
Country Garden Salad | Sweet Corn | Country Style Green Beans | Baked Beans
Deviled Egg Potato Salad | Coleslaw | Warm Rolls with Butter

Tropical Buffet | \$24.95 per person

Choice of two entrées:

Caribbean Jerk Chicken with Mango Salsa | Chicken & Pineapple Skewers | Crab-Stuffed Flounder
Beef Medallions with Bourbon Sauce | Sweet & Tangy Pork Medallions
Salad with Mandarin Oranges & Citrus Vinaigrette | Sliced Fresh Fruit Salad | Wild Rice Pilaf
Key Largo Vegetable Blend | Roasted Corn with Cumin Butter | Warm Rolls with Butter

The Oasis Dinner Buffet

\$22.95 two entrées | \$26.95 three entrées (each price per person)

Choice of two salads: Oasis Signature Salad | Caesar Salad | Fresh Fruit Salad | Pasta Salad
Chef's Selection of Seasonal Vegetable | Appropriate Starch | Warm Rolls with Butter

Entrée Choices:

Rosemary Chicken
Caribbean Jerk Chicken
Napa Valley Chicken
Saltimbocca Chicken
Oven Roasted Turkey Breast
Bistro Medallions with Peppercorn Sauce
Greek Bistro Medallions
CAB Roast Beef
Prime Rib (add \$4.00)
Peach Glazed Pork Medallions
Bacon Wrapped Pork Filet
Virginia Baked Ham
Smokey Applewood Salmon

21% service charge and applicable sales tax. Prices are subject to change.

HORS D'OEUVRES

All prices for cold and hot selections are listed per 50 pieces.

Cold Selections

- **Jumbo Shrimp Cocktail** | \$150.00
- **Chicken and Sun Dried Tomato Bruschetta** | \$95.00
- **White Bean & Candied Bacon Bruschetta** | \$95.00
- **Zesty Shrimp & Cream Cheese Tarts** | \$115.00
- **Assorted Petite Cheesecakes** | \$100.00
- **Gourmet Cheese & Cracker Display**
 - Small (serves 50) | \$125.00
 - Large (serves 100) | \$225.00
- **Vegetable Display with Roasted Red Pepper Dip**
 - Small (serves 50) | \$100.00
 - Large (serves 100) | \$175.00
- **Antipasto Display**
 - Small (serves 50) | \$125.00
 - Large (serves 100) | \$225.00
- **Seasonal Fresh Fruit Display with Honey Yogurt Dip**
 - Small (serves 50) | \$125.00
 - Large (serves 100) | \$225.00
- **Deli Tray with a Variety of Deli Meats, Dollar Rolls, & Condiments**
 - Small (serves 50) | \$150.00
 - Large (serves 100) | \$275.00
- **Tortilla Chips with Spinach-Artichoke Dip, Guacamole, and Salsa**
 (serves 50) | \$75.00
- **Tortilla Chips with Salsa**
 (serves 50) | \$50.00

Hot Selections

- **Jumbo Crabmeat Stuffed Mushrooms** | \$125.00
- **Miniature Crab Cakes** | \$125.00
- **Crab Rangoon** | \$95.00
- **Pear & Brie with Almonds in Phyllo** | \$150.00
- **Miniature Carnitas Cups** | \$90.00
- **Chicken & Pineapple Skewers** | \$110.00
- **Chicken & Pesto Phyllo Blossoms** | \$75.00
- **Vegetable Spring Rolls with Sweet Thai Chili Sauce** | \$50.00
- **Miniature Chicken Thai Sate** | \$110.00
- **Breaded Cannelloni Bites with Marinara** | \$75.00
- **BBQ or Swedish Meatballs** | \$75.00
- **Fried Artichokes, Goat Cheese & Parmesan** | \$150.00
- **Spinach Artichoke Rangoon** | \$75.00

21% service charge and applicable sales tax. Prices are subject to change.



HORS D'OEUVRES PACKAGES

*Minimum of 50 Guests
(Priced for two hours of service)*

Package 1 | \$21.95 per person

Gourmet Cheese & Cracker Display
Vegetable Display with Roasted Red Pepper Dip
Seasonal Fresh Fruit Display with Honey Yogurt Dip
Chicken & Sun-Dried Tomato Bruschetta
Vegetable Spring Rolls with Sweet Thai Chili Sauce
Breaded Cannelloni Bites with Marinara
Chicken & Pineapple Skewers
BBQ or Swedish Meatballs
Gourmet Filled Cookies
Freshly Brewed Coffee & Iced Tea

Package 2 | \$25.95 per person

Gourmet Cheese & Cracker Display
Vegetable Display with Roasted Red Pepper Dip
Seasonal Fresh Fruit Display with Honey Yogurt Dip
Antipasto Display
White Bean & Candied Bacon Bruschetta
Jumbo Crabmeat Stuffed Mushrooms
Zesty Shrimp & Cream Cheese Tarts
Chicken & Pineapple Skewers
Bananas Foster Bites
Freshly Brewed Coffee & Iced Tea

Add Carver to Above Packages | \$3.00 per person

Chef to Carve your choice of one: Virginia Baked Ham, Oven Roasted Turkey, or CAB Round Roast Beef accompanied by Dollar Rolls & Condiments

CARVING STATION

*Carving stations accompanied by a Carver, Dollar Rolls & Condiments
(Each station below serves approximately 100 people)*

Steamship Round | \$495.00

Virginia Baked Ham | \$300.00

Oven Roasted Turkey | \$300.00

Ask your catering manager for a specialized hors d'oeuvres menu.

21% service charge and applicable sales tax. Prices are subject to change.



BAR BEVERAGE

Charged by consumption, to the host, or to the individual.

A \$50.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.

BEVERAGE	CASH BAR	HOSTED BAR
House Liquor	\$4.25 per drink	\$4.00 per drink
Premium Liquor	\$5.25 per drink	\$5.00 per drink
Super-Premium Liquor	\$6.25 per drink	\$6.00 per drink
Domestic Bottled Beer	\$3.25 per bottle	\$3.00 per bottle
Imported Bottled Beer	\$4.25 per bottle	\$4.00 per bottle
House Wine	\$5.00 per glass	\$20.00 per bottle
Soda	\$2.00 per drink	\$1.75 per drink
Bottled Water	\$2.00 per bottle	\$1.75 per bottle

Cash Bar prices include sales tax.

Domestic Keg | \$275.00 per keg

Budweiser | Bud Light | Coors Light | Miller Light

House Wine

*Sycamore Lane Cabernet Sauvignon (CA) | Sycamore Lane Chardonnay (CA)
Sycamore Lane Merlot (CA) | Sycamore Lane White Zinfandel (CA)*

House Liquors

*Svedka Vodka | Bacardi Light Rum | Dewars White Label Scotch | Jim Beam Bourbon | Seagram's Extra Dry Gin
Sauza Gold Tequila | Trave Amaretto | Emmitt's Irish Cream | Kamora Coffee Liqueur*

Premium Liquors

Absolut Vodka | Tanqueray Gin | Jack Daniel's Whiskey | Jose Cuervo Gold Tequila | Jagermeister

Super-Premium Liquors

Grey Goose Vodka | Bombay Sapphire Gin | Crown Royal Whiskey | Dewars Black Label Scotch

HOSTED BEVERAGE PACKAGES

Including: Cocktails | Wine | Domestic Beers | Soft Drinks | Bottled Water

House & Call Packages

Bottled Beer | House & Call Liquors | House Wines

Bar By The Hour | \$10.00 per person for first hour, plus \$4 per person for each additional hour

Premium Package

Bottled Beer | House & Call Liquors | Premium Liquors | House wines

Bar by the Hour | \$12.00 per person for first hour, plus \$5 per person for each additional hour

21% service charge and applicable sales tax. Prices are subject to change.



AUDIO-VISUAL EQUIPMENT

The cost to use the Ramada's tables, chairs, and table linens is included in the room rental fee for general meetings and catering functions. If equipment requested exceeds the Ramada's general inventory, additional charges may apply. Tables for tabletop vendors, exhibits, and displays are priced separately.

Vendor booth space is also available to include 8' x 10' pipe and draped booth space, clothed and skirted 8' table, chairs, electrical access, and a wastebasket. Pricing available through your catering manager.

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| <ul style="list-style-type: none"> - Plasma TV (27" screen) w/Cart \$50.00 - VHS Player \$25.00 - DVD Player \$25.00 - TV, DVD or VHS Player, Cart \$75.00 - CD Player \$25.00 - Screen, Portable (6' x 6') \$30.00 - LCD Projector, Portable \$150.00 - Overhead Projector \$40.00 - Power Strip \$10.00 - Extension Cord \$5.00 - AV Cart \$10.00 - Stage Lighting (per hour) \$50.00 - Patch Fee (for house sound) \$25.00 - Easel Tripod \$10.00 - Flip Chart/Dry Erase Board \$30.00 - Pipe & Drape (per 10'w x 14'h) \$60.00 | <ul style="list-style-type: none"> - Floor Podium w/Microphone \$30.00 - Tabletop Podium w/Microphone \$30.00 - Portable PA System w/Microphone \$100.00
<i>Includes 2 speakers & a 6-channel amplifier</i> - Corded Handheld Microphone \$25.00 - Wireless Handheld Microphone \$50.00 - Wireless Lavalier Microphone \$75.00 - Risers (per 4' x 8' section) \$60.00 - Dance Floor (12' x 18') \$175.00 - Dance Floor (Convention Center 18' x 24') \$250.00
<i>Each additional 3' x 3' square \$15.00</i> - Convention Center Projector Package \$250.00
<i>Includes 2 screens and 2 LCD Projectors</i>
<i>Add Camera \$50.00</i> - Convention Center Patch Fee
<i>CD Player \$25.00</i>
<i>DJ or Band (approval required) \$100.00</i> |
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AUDIO-VISUAL SERVICES

If an AV Technician is required to operate AV equipment beyond the initial setup prior to the event, a \$50.00 per hour fee will be applied. The rate is \$50.00 for any amount of time up to one hour, plus \$50.00 for each additional hour. Groups providing an AV technician must receive approval from hotel management prior to the event. The Ramada reserves the right to refuse the services of any outside AV technician or DJ.

21% service charge and applicable sales tax. Prices are subject to change.