

Barquet Menu



Hilton Garden Inn Denver Cherry Creek

600 S. Colorado Blvd. Denver, CO 80246 303 754 9800 www.hgicherrycreek.com

Breakfast

Breakfast Buffets

Continental
\$12/Per Person

Chilled Juices, Assortment Of Danish, Croissants, Muffins, Scones, Fresh Fruit & Berries, Breakfast Breads With Butter, Jams And Preserves Includes Coffee (Regular and Decaf) & Assortment Hot Teas

Bolder Boulder
\$14/Per Person

Chilled Juices, Sliced Fresh Fruits & Berries, Honey Oat Granola With Dried Fruits, Low Fat Milk, Assorted Yogurts, Assorted Bagels With Cream Cheese, Assorted Muffins, Fruit Breads With Butter, Jams And Preserves.
Includes Coffee (Regular And Decaf) & Assortment Hot Teas

\$16 Durango
\$16/Per Person
\$21/Per Per For Groups Under 20

Chilled Juices, Sliced Fresh Fruits & Berries, Granola Parfaits, Jalapeno Corn Muffins, Burritos With Chorizo, Egg, Potato, Green Chili And Crema Fresca, Croissants With Butter, Jams And Preserves.
Includes Coffee (Regular And Decaf) & Assortment Hot Teas

Cherry Creek
\$18/Per Person
\$23/Per Per For Groups Under 20

Chilled Juices, Sliced Fresh Fruits And Berries, Oatmeal With Dried Fruits & Honey, Whole & Skim Milk, Scrambled Eggs With Cheddar, Bacon, Sausage Links, Breakfast Potatoes, Danish, Muffins, Croissants, Scones With Butter, Jams And Preserves.
Includes Coffee (Regular And Decaf) & Assortment Hot Teas

Enhancements

Ham Breakfast Croissants	\$6	Croissant Filled With Shaved Ham, Cheddar & Scrambled Eggs
Bacon Breakfast Bagels	\$6	Bagel Filled with Scrambled Eggs, Bacon & Pepper Jack Cheese
Breakfast Burritos	\$6	Scrambled Eggs, Chorizo Sausage, Diced Potatoes, & Jack Cheese In A Flour Tortilla Served With Salsa Rojo, Green Chili & Sour Cream
Vanilla Orange French Toast	\$5	Brioche Bread Served With Cinnamon Whipped Butter And Maple Syrup
Buttermilk Pancakes	\$5	Pancakes Served With Fresh Berries, Whipped Butter And Maple Syrup

Al La Carte Enhancements

Muffins	\$32.00/dozen	Cereal & Milk	\$3.50/person
Croissants	\$32.00/dozen	Bagels, Salmon, Cream Cheese	\$8.00/person
Danish	\$32.00/dozen	Fresh Fruit & Berries	\$4.50/person
Scones	\$32.00/dozen	Fruit Yogurts	\$3.00/each
Bagels	\$32.00/dozen	Kashi Bars/Nutrigrain Bars	\$2.50/each

Lunch

Buffets

20 Guest Minimum For Buffet Pricing. Groups Less Than 20 Add \$5 To Buffet Price.
All lunch buffets include coffee (regular & decaf) & iced tea.

Butcher Block Deli

\$22/Per Person

Chef's Soup Creation, Chopped Cobb Salad (Romaine, Egg, Tomato, Gorgonzola, Avocado, Bacon), Roasted New Potatoes Salad (Sweet Onions, Fresh Dill, Dijon Vinaigrette), Hand Sliced Meats (Mesquite Smoked Turkey, Honey Cured Ham, Roast Beef, Salami), Variety Of Sliced Cheeses (Swiss, Cheddar, Provolone, Pepper Jack), Locally Baked Breads & Rolls, Assorted Kettle Style Chips, Sliced Tomatoes, Red Onion, Leaf Lettuce, Deli Pickles, Mayonnaise, Pesto Spread, Spicy Dijon, Freshly Baked Cookies & Brownies.

Fiesta

\$24/Per Person

Tomato Tortilla Soup With Queso Fresco, Sonoran Caesar (Romaine Hearts, Radicchio, Cojita Cheese, Tomato, Cornbread Croutons & Crisp Tortillas), Warm Flour Tortillas, Salsa Rojo, Corn Relish, Guacamole, Crema Fresca, Pepper Jack, Jalapenos, Shredded Lettuce, Grilled Chicken With Tomatillos & Cilantro, Beef Barbacoa (Red Chili Sauce With Peppers & Onions), Cumin Spiced Rice With Tomatoes & Scallions, Green Chile & Cheese Enchiladas, Strawberry Cinnamon Churros, Caramel Flan.

Badda Bing

\$24/Per Person

Warm Parmesan Breadsticks, Baby Spinach Salad (Radicchio, Pancetta, Egg, Tomato, Red Onion & Creamy Italian Dressing), Salad (Fresh Mozzarella, Roma Tomato, Grilled Yellow Peppers, Who Basil, Balsamic Vinaigrette), Rosemary Grilled Chicken Breast With Lemon Butter, Artichokes & Capers, Baked Rigatoni With Spicy Sausage, Ricotta Cheese & Tomato-basil Marinara, Gourmet Flatbreads (Tomato, Mozzarella, Basil & Pesto, Goat Cheese, Mushroom), Tiramisu With Fresh Berries & Biscotti.

Rocky Mountain Grill

\$26/Per Person

"Smokey Red " Chili With Crispy Tortillas & Sour Cream, Masculine Greens Salad (Pecans, Dried Apples, Smoked Bacon, Buttermilk Ranch), Ancho Dijon Potato Salad (Tomato, Scallion, Jalapeños), Mesquite Smoked Beef Brisket With Espresso BBQ Sauce, Grilled Chicken With Cilantro Lime Pesto, Campfire Beans, Jalapeno Corn Muffins, Crisp Apple Crumble, Key Lime Pie.

Plated

Plated Lunches Include Salad, Entrée, Dessert, Freshly Baked Rolls, Whipped Butter, Coffee (Regular /Decaf), & Iced Tea

Choice of One Salad:

Mesculun Farm Greens With Cucumber, Kalamata & Plum Tomato
Heart Of Romaine With Shaved Reggiano & Focaccia Croutons
Baby Spinach With Smoked Bacon, Chopped Egg And Red Onion

Choice of One Entrée:

\$24 Prosciutto Wrapped Chicken Scaloppini With Capers, Smashed Potatoes, Broccoli & Lemon Butter
\$24 Crispy Rosemary Chicken With Pancetta Mac N' Cheese, Steamed Asparagus, & Tomato Chutney
\$26 Sesame Soy Salmon With Coconut Rice, Wilted Spinach, Papaya Relish & Hot Sweet Drizzle
\$28 Top Sirloin With Garlic Roasted New Potatoes, Petite Green Beans & Caramelized Onion Jus
\$30 Chicken Saltimbocca & Salmon Filet With Seasonal Vegetables, Whipped Chive Potatoes
\$38 Grilled Petite Filet With Creamed Spinach, Potato Cake, Roasted Mushrooms, Spring Carrots & Bordelaise

Choice of One Dessert:

Flourless Chocolate Cake With Melba Sauce
Individual New York Cheesecake With Strawberries
Old Fashioned Carrot Cake With Chantilly Cream
Caramel Apple Tart With Cinnamon Cream
Tiramisu With Fresh Berries & Biscotti
Seasonal Fresh Fruit Plate With Honey Mint Yogurt
Family Style Cookie & Brownie Trays

Plated "Lite" Fare

Plated Lunches Include Entrée, Dessert, Freshly Baked Rolls, Whipped Butter, Coffee (Regular /Decaf), & Iced Tea

Choice of One Entrée

\$18 Chicken Cobb Salad With Romaine, Grilled Chicken, Avocado, Stella Blue, Chopped Egg & Ranch Dressing
\$20 Grilled Tiger Prawn Caesar Salad With Romaine Hearts, Caesar Dressing, Asiago & Focaccia Croutons
\$18 Turkey Avocado Wrap In Herbed Tortilla With Baby Greens Salad & Fresh Fruit Skewer
\$18 Mini Croissant Sandwiches With Bay Shrimp & Chicken Salad, Red Skin Potato Salad, Fresh Fruit Skewer
\$20 Grilled Vegetable Ravioli With Wilted Spinach, Artichokes, Marinated Tomatoes & Red Pepper Coulis

Choice of One Dessert

Flourless Chocolate Cake With Melba Sauce
Individual New York Cheesecake With Strawberries
Old Fashioned Carrot Cake With Chantilly Cream
Caramel Apple Tart With Cinnamon Cream
Tiramisu With Fresh Berries & Biscotti
Seasonal Fresh Fruit Plate With Honey Mint Yogurt
Family Style Cookie & Brownie Trays

Boxed Lunches

Sandwiches & Wraps

\$18.50 Veggie Focaccia With Grilled Squash, Eggplant, Roasted Peppers, Farm Greens & Hummus

\$18.50 Shaved Roast Beef With Tomato, Sweet Onion, Crisp Lettuce, Swiss & Dijon Mayo

\$18.50 Grilled Chicken Caesar Wrap With Hearts Of Romaine, Plum, Tomatoes, Parmesan, & Caesar Dressing

\$18.50 Mesquite Turkey Wrap With Applewood Bacon, Lettuce, Tomato, Avocado & Chipotle Mayo

\$18.50 Cashew Chicken Salad, Bibb Lettuce, Tomato, Smoked Bacon & Orange Aioli

\$18.50 Special Healthy Choice With Grilled Chicken Kebab

All boxed lunches include:

Pesto Pasta Salad

Whole Fresh Fruit

Kettle Style Chips

Chef's Choice of Cookie, Brownie or Dessert Bar

Breaks & Extras

Break Packages

Refuel \$6/Per Person	Assorted Soft Drinks, Bottled Water, Freshly Brewed House Blend Coffee, Assortment Of Teas, Milk, Cream, Sugar & Flavored Syrups
Refresh \$9/Per Person	Kashi Bars, Nutri-Grain Bars, Whole Fresh Fruit, Assorted Soft Drinks, Bottled Water, Freshly Brewed House Blend Coffee, Assortment Of Teas, Milk, Cream, Sugar & Flavored Syrups
Milk & Cookies \$10/Per Person	House Baked Jumbo Cookies, Rocky Road Brownies, Raspberry Crumb Bars, Ice Cold Chocolate, Whole & Skim Milk
Ball Park \$12/Per Person	Giant Soft Pretzels With Spicy Mustard, Mini Hot Dogs With All The Fixins, Popcorn, Peanuts, Cracker Jacks, Assorted Candy Bars, Sodas & Bottled Water
Wild Wild West \$14/Per Person	Spicy Beef Jerky, Fresh Corn Tortilla Chips, Guacamole, Chile Con Queso, Jalapeño Poppers with Ancho Pepper Jam, Arizona Iced Teas & Bottled Waters
Energy \$14/Per Person	Bagel Chips With Hummus & Olives, Mini Banana-Oat Bran Muffins, Sliced Fruit & Berries, Mountain Man Trail Mix, Bottled Smoothies, Waters & Energy Drinks

Al la Carte Beverages

Coffee – House Blend Regular or Decaf	\$32/Gallon
Selection Hot Teas & Hot Water	\$28/Gallon
Freshly Brewed Iced-Tea	\$26/Gallon
Lemonade	\$26/Gallon
Assorted Sodas	\$3/Each
Bottled Water	\$3/Each
Chilled Juice (Choice of Orange, Cranberry, Apple)	\$26/Gallon
Chilled Juice (Choice of Tomato, Grape, V8, Pineapple, Grapefruit)	\$3/Bottle
Energy Drinks	\$4/Each
Specialty Waters	\$4/Each
All Day Beverage Service (Includes Regular & Decaf Coffee, Hot Tea, Variety Of Sodas)	\$9/Per Person

Enhancements

House Baked Cookies (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia)	\$34/Dozen
Rocky Road Brownies	\$38/Dozen
Raspberry Crumble Bars	\$38/Dozen
Candy Bars (Snickers, Milky Way, Twix, M & Ms)	\$3/Each
Assortment Ben & Jerry's Ice Cream Bars (Cookie Doug, Heath Crunch, Cherry Garcia)	\$4.50/Each
Assortment Ben & Jerry's Ice Cream Cups (Cherry Garcia, Chocolate Fudge Brownie)	\$4/Each
Chips & Dips (Chips with Salsa & Guacamole or Kettle Chips with Spinach Artichoke Dip or Pita Chips With Roasted Pepper Hummus)	\$6/Per Person
Seasonal Vegetable Crudités & Roasted Pepper Hummus	\$5/Per Person
Seasonal Sliced Fruit & Berries	\$4.50/Per Person

Dinner

Buffets

20 Guest Minimum For Buffet Pricing. Groups Less Than 20 Add \$5 To Buffet Price.

Clayton Lane

\$35/Per Person

Season Soup - Chef's Daily Creation, Crisp Greens Salad with Apples, Pecans, Goat Cheese & Honey Dijon Dressing, Season Sliced Fruits & Berries With Honey Mint Yogurt, Prosciutto Wrapped Chicken Scaloppini With Capers & Lemon Butter, Beef Sirloin Medallions With Roasted Mushrooms & Marsala Reduction, Herbed New Potatoes, Sautéed Green Beans, Ricotta Cheese Cake With Fresh Strawberries, Flourless Chocolate Torte With Chambord Whipped Cream, Coffee (Regular /Decaf), & Iced Tea

Polo Grounds

\$45/Per Person

Soup, Chopped Salad With Mixed Greens, Asparagus, Tomato, Egg, Smoked Bacon & Bleu Cheese Dressing, Apple Waldorf Salad With Almonds, Dates, Celery & Poppy Seed Dressing), Chicken Valdostana With Sun Dried Tomatoes, Kalamatas, Portabellas & Marsala Reduction, Salmon With Orange Fennel Relish & Lemon Butter, Garlic Rosemary Crusted Prime Rib With Natural Jus & Horseradish, Yukon Potatoes With Caramelized Onions, Balsamic Asparagus, Crème Brulee Cheesecake & Cappuccino Mousse Torte, Coffee (Regular /Decaf), & Iced Tea

Plated Dinners

All Plated Dinners Include Salad, Rolls With Butter, Coffee (Regular & Decaf), Iced Tea & Dessert

Choice Of One Salad

Organic Greens With Oranges, Fennel, Strawberries, Pecans & Raspberry Vinaigrette
Bibb Lettuce Wit Roasted Beets, Candied Walnuts, Goat Cheese & Honey Dijon Dressing
Hearts Of Romaine With Radicchio, Grated Reggiano, Focaccia Croutons & Caesar Dressing

Choice Of One Entrée

\$24 Conchiglie Aglio Olio With Roasted Red Peppers, Spinach, Portabella Mushrooms & Garlic Wine Sauce
\$28 Chicken Saltimbocca Served With Sage Fontina Roasted New Potatoes, Broccolini & Marsala Sauce
\$28 Pan Seared French Chicken Breast With Pine Nut Rice Pilaf, Grilled Asparagus & Sherry Butter
\$28 Vegetable Wellington With Spicy Pomodoro And Seasonal Vegetables
\$32 Pesto Crusted Salmon With Lemon CousCous, Baby Spinach, Yellow Pepper Sauce & Tomato Garlic Confit
\$38 Dijon & Pepper Crusted Strip Steak With Roasted Garlic Mashed Potatoes, Fresh Asparagus & Mushroom Ragù
\$45 Grilled 8oz Filet Mignon With Fontina Gratin, Petit Green Beans & Cabernet Reduction
\$32 Sun Dried Tomato Crusted Salmon & Mediterranean Chicken Roulade With Fingerling Potatoes & Green Beans

Choice Of One Dessert

Ultimate Chocolate Blackout Cake	Crème Brulee Cheesecake
Strawberry Amaretto Torte	Cappuccino Mousse Cake
White Chocolate Key Lime Tart	Bourbon St. Pecan Pie
Tiramisu	

Carving Stations

Herb Rubbed Boneless Turkey Breast	Cranberry Orange Relish & Whole Grain Rolls	\$200.00/Each Serves 20 People
Spiral Cut Smoked Ham	Spicy Honey Glaze, Pommery Mustard & Sourdough Rolls	\$200.00/Each Serves 20 People
Shallot Porcini Crusted Beef Tenderloin	Caramelized Onions, Boursin Spread & Mini Baguettes	\$295/Each Serves 16 People
Colorado Rack of Lamb	Ancho Red Chili Jam	\$60/Each Rack of 8 Chops
Garlic Dijon Crusted Roast Beef	Creamy Horseradish Sauce & Onion Rolls	\$250/Each Serves 35 People

Reception

Displays

Fruits De Mers	Jumbo Shrimp & Crab Claws, Cocktail Sauce, Fresh Lemon & Tabasco	\$3.75 Per Piece
Seasonal Sliced Fruit & Berries	With Honey Mint Dipping Sauce	\$4.50 Per Person
Season Best Vegetable Crudites	Tomato Aioli, Hummus, Spinach Artichoke Dip	\$5.00 Per Person
Imported & Domestic Cheeses	Napoleon Grapes, Dried Fruits, Artisan Breads	\$7.00 Per Person
Antipasto Display	Italian Cured Meats, Regional Cheeses, Olives, Marinated Vegetables, Italian Breads	\$8.00 Per Person

Hors D'Oeuvres

Minimum Of 50 Pieces Per Selection

Hot

\$3.25 Per Piece

Crispy Artichoke Heart With Herbed Goat Cheese
Crispy Crab Cake With Lemon Horseradish Aioli
Filo Tart With Grilled Asparagus & Gruyere
Firecracker Shrimp With Sweet Chili Glaze
Kalua Pork Empanadas With Spicy Orange BBQ
Parmesan Crusted Chicken Brochette With Tomato Pesto
Mini Chicken Quesadillas With Chipotle Crema
Chicken Cashew Spring Roll With Spicy Plum Sauce
Mini Tomato Basil Pizzas

Cold

\$3.25 Per Piece

Minimum Of 25 Pieces Per Selection

Gorgonzola, Candied Walnut & Pear Crostini
Ratatouille Stuffed Artichoke Bottom
Smoked Salmon & Boursin Mousse On Pumpernickle
Crab & Mango Salad In Cucumber Cup
Brie & Raspberry Preserve Filo
Beef Carpaccio Crostini With Dijon & Cornichon
Seared Ahi & Wasabi Cream On Crisp Won Ton
Cherry Tomato, Mozzarella & Kalamata Skewer
Assorted Tea Sandwiches – Egg Salad, Chicken Salad & Cucumber Watercress

Carving Stations

Herb Rubbed Boneless Turkey Breast	Cranberry Orange Relish & Whole Grain Rolls	\$200.00/Each Serves 30 People
Spiral Cut Smoked Ham	Spicy Honey Glaze, Pommery Mustard & Sourdough Rolls	\$200.00/Each Serves 30 People
Shallot Porcini Crusted Beef Tenderloin	Caramelized Onions, Boursin Spread & Mini Baguettes	\$295/Each Serves 25 People
Colorado Rack of Lamb	Ancho Red Chili Jam	\$60/Rack of 8 Chops
Garlic Dijon Crusted Roast Beef	Creamy Horseradish Sauce & Onion Rolls	\$250/Each Serves 50 People

Bar

Cash Bars

Deluxe

Skyy Vodka
Sauzo Tequila
Bombay Gin
Bacardi Silver Rum
Jim Beam Whiskey
Canadian Club Blend
Cutty Shark Scotch

\$6.00/Per Drink

Upgraded

Absolut Vodka
Patron Silver Tequila
Bombay Sapphire Gin
Captain Morgan Rum
Maker's Mark Whiskey
Seagram's 7 Blend
Dewars Scotch

\$7.50/Per Drink

Top Shelf

Grey Goose Vodka
Patron Anejo Tequila
Magellan Gin
10 Cane Rum
Woodford Reserve Whiskey
Johnnie Walker Black Smooth
Seagram's 7 Blend
Grand Marnier

\$9.00/Per Drink

Cash Bar Beer & Wine

Domestic Beer \$5.00

Import & Micro Beers \$6.00

Wine \$7.00

Hosted Bar

	Deluxe	Upgraded	Top Shelf
One Hour	\$13.00	\$16.00	\$20.00
Two Hours	\$18.00	\$24.00	\$30.00
Three Hours	\$23.00	\$30.00	\$38.00
Four Hours	\$27.00	\$35.00	\$44.00

Drink Tickets

\$5.25 Each – Valid for deluxe bar liquors, beer & wine.
Minimum purchase of 25 tickets. Drink tickets must be purchased in increments of 25

Additional Costs

Bartenders are staffed 1 per 75 guests for 4 hours. A \$75 fee per bartender will be applied.

After first 4 hours additional bartender fee of \$25 per bartender per hour.

All Day Packages

Coffee & Soda Package

\$9.00 Per Person

Minimum of 20 people.

\$3.00 surcharge for each person under a minimum of 20 people.

Brook Package

\$32.00 Per Person

•Bolder Boulder or Continental Breakfast

With Coffee, Decaf & Assorted Hot Teas

•10 am Refresh of Coffee

•Choice Lunch Bars:

Eat Your Greens Salad Buffet

Mixed Field Greens and Chopped Romaine
Chopped Tomatoes, Cucumber Slices, Fresh Red Onion
Sliced Mushrooms, Grated Cheese, Croutons
Grilled Chicken Breast Strips
Focaccia Bread
Chef's Choice Dessert
Ice Water and Iced Tea

Deli Buffet

Variety of Deli Meats & Cheeses
Assortment of Breads
Sliced Tomatoes, Lettuce, Onions & Pickles
Kettle Style Potato Chips
Chef's Choice of Cookies and/or Brownies
Iced Water and Lemonade

Laurel Package

\$50.00/Per Person

•Bolder Boulder or Continental Breakfast

•AM - Refuel Break

•Choice of Any Lunch Buffet

Butcher Block Deli Buffet
Fiesta Buffet
Badda Bing Buffet
Rocky Mountain Grill Buffet

•PM – Refresh Break Package

Tulare Package -

\$60.00/person

- Durango or Cherry Creek Hot Breakfast Buffet
- AM - Refuel Break
- Choice of Any Lunch Buffet
 - Butcher Block Deli Buffet
 - Fiesta! Buffet
 - Badda Bing Buffet
 - Rocky Mountain Grill Buffet
- Choice of PM Break
 - Ball Park, Wild Wild West or Energy Break

Maraschino Package-

\$90.00/person

- Durango or Cherry Creek Hot Breakfast Buffet
- AM - Refuel Break
- Choice of Lunch Buffet
 - Butcher Block Deli Buffet
 - Fiesta! Buffet
 - Badda Bing Buffet
 - Rocky Mountain Grill Buffet
- Choice of PM Break
 - Choice of Ball Park, Wild Wild West or Energy Break
- Dinner Choices:
 - Clayton Lane Buffet
 - Plated Dinner Options(Include salad and dessert):
 - Plated Pesto Crusted Salmon
 - Dijon & Pepper Crusted Strip Steak
 - Duet Plate Salmon & Chicken

Audio Visual Equipment

Rental of Built In A/V Equipment

Projection Screen	\$50.00	
LCD Projector	\$125.00	
LCD Package	\$175.00	
85" Plasma Monitor	\$150.00	*Bing Room Only

Video Equipment

VHS Video Package	\$120.00
27" Monitor, VHS Player, Cart & Drape	
DVD Video Package	\$140.00
27" Monitor, DVD Player, Cart & Drape	
20" LCD Monitor	\$125.00
37" LCD Monitor	\$250.00
42" Plasma TV With Base/Stand	\$350.00
50" Plasma TV With Base/Stand	\$450.00
DVD Player	\$40.00

Computer/Data Projectors

XGA LCD Data Package	\$275.00
LCD Data Projector, 8 Ft Screen, Cart & Drape	
XGA LCD Data/Video Projector	\$250.00

Projection Screens

Tripod Screens (6 Ft, 7 Ft, 8Ft)	\$25.00
-----------------------------------	---------

Lighting Equipment

Theatrical Lighting Package	\$300.00
4 Leko Fixtures, 2 Dim Packs, Light Board, 2- 10 Ft Treet With Boom & Base	
19 Or 26 Degree Source 4 Leko	\$25.00
Source 4 Par Light Fixture	\$25.00
Elation LED Upright	\$35.00
Colorblasts LED Light	\$75.00
12 Channel Light Console	\$50.00
Lighting Dim Pack	\$35.00

Audio Equipment

Boardroom PA Package	\$55.00
Mixer/Amp, Small Speaker With Stand	
Small PA Package	\$125.00
Wired Mic, Mixer/Amp, 2 Small Speakers With Stands	
Large PA Package	\$250.00
Wired Mic, Mixer/Amp, Four Medium Speakers With Stands	
Wired Mic	\$30.00
Wireless UHF Mic (Handheld/Lavalier)	\$95.00
PSM Microphone (Conference Recording)	\$30.00
Laptop/MP3 Player Audio	\$10.00
4 Channel Mixer	\$30.00
8 Channel Mixer	\$50.00
CD Player	\$35.00
Marantz MP3 Recorder	\$95.00
Marantz Cassette Recorder	\$35.00

Miscellaneous

Mini DVD Camcorder With Tripod	\$85.00
Flipchart With Pad & Markers	\$35.00
Whiteboard & Markers	\$35.00
Wireless Computer Mouse With Laser	\$30.00
Skirted Projection Cart	\$25.00
Display Easel	\$8.00
Extension Cord With Power Strip	\$5.00

Computers

Rates Quoted Based On Needs

Technician Labor Rates

Meet & Greet	\$65.00/Flat Rate
Sunday – Saturday During Day	\$50.00/Per Hour
Over Night Hours/Holidays	\$75.00/Per Hour
4 Hour Minimum applies for hourly scheduling	

The prices listed above are rental rates for each day of use for each unit used. If you would like a technician to remain with your meeting, labor charges apply. Some sets may require additional labor costs. The price list represents only a partial list of an extensive inventory available. Please contact your service manager with Hilton Garden Inn Denver Cherry Creek to obtain additional information for specific needs. Please note, all function rooms have built in LCD projectors and drop down projection screens, pricing for in house rentals at top of form apply for function spaces. Rental of LCD projector and projection screen are only needed when use is required outside of function room.

