

DINING MENUS



*Rocco Terrigno*

*A Terrigno*

*Osteria de Medici*

*Dinner Appetizers  
Cold Selection*



1. Roasted Garlic Prawns  
with Goat's Cheese, Tomato Bruschetta, Sherry Vinaigrette \$17.00
2. Duo Smoked Duck and Duck Prosciutto  
with Dried Berries, with Brie and Forest Mushroom Salad \$16.00
3. Prosciutto Melone  
Cantaloupe Wrapped with Prosciutto \$16.00
4. Antipasto Misto  
An Assortment of Mediterranean Marinade Vegetables & Italian Cold Cuts \$16.00
5. Salmone Affumicato  
Smoke Salmon Dotted with Capers and Onions, Sprinkled with  
Extra Virgin Olive Oil and Lemon \$18.00
6. Carpaccio alla Fiorentina  
Thinly Sliced Filet Dotted with Capers and Sprinkled with  
Lemon and Balsamic Vinaigrette \$20.00

*Hot Selection*

1. Grilled Portabella Mushroom  
on Polenta with Cambozola Cream \$13.00
2. Scampì alla Osteria  
Baby Lobster Prepared in a Delicate Garlic and Butter Sauce \$22.95
3. Gamberi alla Paesana  
Shrimp in a Classic White Wine and Lemon Sauce \$17.00
4. Calamari Fritti  
Deep fried baby squid served with a Warm Marinara Sauce \$12.00
5. Lumaghe all' Aglio  
Escargot Baked and Subtly Basted with Garlic Butter \$12.00
6. Mussels Marinara  
Placed in a Fine White Wine and Spicy Tomato Sauce \$14.95

## *Palate Refreshers*



1. Fruit Sorbet \$5.00  
Pink Grapefruit, Lemon, Lime
2. "Spirited" Sorbet \$5.00  
Champagne, Gin and Cranberry or Watermelon Vodka Mint
3. Frosted Grapes marinated in Calvados \$8.00  
served in a martini glass

## *Dinner Soups*

1. Clam Chowder \$9.95
2. Yellow Tomato Soup \$9.95  
with Basil Oil
3. Wild Mushroom Soup \$9.95  
with Garlic Herb Crème Fraîche
4. Minestrone alla Osteria \$8.95  
Mediterranean Garden Vegetable Soup
5. Zuppa Pavese \$8.95  
Poached Eggs, Broth, Parmesan, and Croutons
6. Tortellini in Brodo \$9.95  
Tortellini Pasta in a Mouth-watering Broth
7. Stracciatella alla Romana \$8.95  
Parmesan and Osteria's White Egg Broth

## *Dinner Salads*



1. Spring Mix Salad \$8.00  
with Asiago Cheese in a Cucumber Ring Creamy Pesto Garlic Dressing
- 2.. Salad "Maison" \$7.00  
Butterleaf, Radicchio, Belgian Endive, Tomatoes, Cucumber and Onion  
Sprouts Raspberry Vinaigrette
3. Baby Greens \$8.50  
with Chili Roasted Peppers Pistachio Crusted Goat Cheese Balsamic Vinaigrette
4. Insalata alla Osteria \$7.00  
Bouquet of Fresh Garden Greens Dressed with Creamy Italian Dressing
5. Ceasar Salad \$12.00  
Prepared in Osteria's Distinctive Way
6. Insalata Pomodori \$12.00  
Romano Tomatoes Topped with Balsamic, Extra Virgin Olive Oil Vinaigrette
7. Pomodori alla Caprese \$14.00  
Tomato Salad with Special Italian Boconcini Cheese

## *Polli (Chicken)*

1. Petto di Pollo alla Griglia \$26.00  
Broiled Chicken Speckled with Green and Red Peppers
2. Pollo Vino Bianco \$26.00  
Sauteed Chicken prepared in an Delicious White Wine Sauce, Served  
with an Assortment of Mediterranean Vegetables
3. Petto di Pollo Bolognese \$26.00  
Oven Baked Breaded Chicken Fashioned with Capacolo Ham,  
Mozzarella and Tomato Sauce

# *Osteria de Medici*

20110th St. NW Calgary, Alberta T2N1V5

Local - 403.283.5553 Fax - 283.5558

Catering professionals can create a package to suit any specific needs. Private rooms to accommodate small or large groups.  
Impeccably designed rooms with 14' ceilings, fireplace, full audio/visual, & private bathrooms to ensure an elegant setting.

## *Dinner Entrées*

### *Manzo (Beef)*



- |    |   |         |
|----|---|---------|
| 1. | Grilled "AAA" Alberta Beef Tenderloin & Breast of Chicken<br>Horseradish glaze and Smoked Tomato Chutney                              | \$38.00 |
| 2. | Medaglioni Pizzaiola<br>Medallions of Filet Mignon Served in a Delicious Tomato Sauce   | \$35.00 |
| 3. | Filetto alla Zingara<br>Pan Seared Filet Mignon Finished in a Fine Red Wine Sauce and Topped<br>with Mushrooms, Red and Green Peppers | \$34.00 |
| 4. | Bistecca al Pepe<br>Pan Seared Medallions of Filet Mignon Served in a Unique<br>Pepper Corn, Brandy Sauce                             | \$38.00 |
| 5. | Medaglioni del Musicista<br>Filet Mignon in a Subtle Red Wine and Demi-Glas Sauce Layered<br>with Artichoke Hearts                    | \$34.00 |
| 6. | Filetto alla Griglia<br>Broiled Filet Mignon Accompanied by Sauce Béarnaise   | \$37.00 |
| 7. | Roasted Rack of Lamb<br>Roasted to Perfection and Topped with a Brandy Demi-Glas Sauce  | \$45.00 |

## *Frutti di Mare (Seafood)*



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|----|--|--------------|
| 1. | Baked Seabass<br>with Ratatouille Crust Chevre Cheese Sauce                                      | \$34.00      |
| 2. | Seared Ahi Tuna<br>with Orange Lemon Preserve  | \$36.00      |
| 3. | Scampì alla Osteria<br>Baby Lobster tails prepared in a garlic & extra virgin olive oil sauce    | \$42.00      |
| 4. | Gamberi Portofino<br>Shrimp in a white wine sauce, green peas with mushrooms served over risotto | \$35.00      |
| 5. | Seafood Platter<br>An assortment of the freshest seafood   | \$50.00      |
| 6. | Cozze alla Marinara<br>Mussels set in a tantalizing white wine & tomato sauce                    | \$24.00      |
| 7. | Scampì Cardinale<br>Baby Lobster tails prepared in a delicate brandy cream sauce                 | \$42.00      |
| 8. | Argosta..<br>Lobster prepared in a lightly spiced marinara & white wine sauce with linguini      | Market Price |
| 9. | Sogliola Dover alla Mugnaia<br>Sole baked in a fine white wine & lemon sauce                     | Market Price |

*Veal*

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|-----|--|---------|
| 1.  | Veal Pizzaiola<br>Medallions of Veal Served in a Unique Garlic, White Wine Tomato Sauce                              | \$35.00 |
| 2.  | Scaloppine all Osteria<br>Medallions of Veal Set in a Mouth-watering Brandy, Cream Sauce with Scallops and Mushrooms | \$35.00 |
| 3.  | Scaloppine Toscanini<br>Sauteed Veal shaped in a Fine White Wine Tomato and Mushroom Sauce                           | \$35.00 |
| 4.  | Scaloppina Maria Helena<br>Medallions of Veal Served with Asparagus in a Subtle White Wine Mushroom Cream Sauce      | \$35.00 |
| 5.  | Saltimbocca alla Romana<br>Pan Seared Veal in Fine White Wine Sauce, Layered with Capicollo Ham & Mushrooms          | \$35.00 |
| 6.  | Bocconcini Buon Gustao<br>Rolled Veal with Mozzarella, Capicollo Ham and Mushrooms in a Tantalizing Brandy Sauce     | \$35.00 |
| 7.  | Piccata al Marsal<br>Medallions of Veal Drizzled with Sweet Marsala Wine Sauce                                       | \$35.00 |
| 8.  | Piccatine al Limone<br>Medallions of Veal Served in a Tantalizing White Wine Lemon Sauce                             | \$35.00 |
| 9.  | Scaloppa Parmigiana<br>Medallions of Veal Topped with Mozzarella Cheese and Served in a Characteristic Tomato Sauce  | \$35.00 |
| 10. | Cotoletta alla Milanese<br>Breaded Veal Sprinkled with Fine White Wine and Lemon                                     | \$35.00 |

*Vegetarian Entrées\* @ Pastas*

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|-----|--|---------|
| 1.  | Penne Arabbiata*<br>Prepared in a Spicy Tomato Sauce   | \$22.00 |
| 2.  | Tortellini alla Medici<br>Set in a Delicate Cream & Pesto Sauce Brightened<br>with a Splash of Tomato Sauce          | \$23.00 |
| 3.  | Fettuccine alla Gigi<br>Prepared in a Tantalizing Tomato Cream Sauce with<br>Cappocollo Ham, Onions and Mushrooms    | \$24.00 |
| 4.  | Agnolotti<br>Delicately filled with four different types of cheese and served<br>in a black truffle cream sauce      | \$24.00 |
| 5.  | Linguine Pescatore<br>Serenade in a Fine White Wine Tomato Sauce Served with Mussels,<br>Shrimp, Scampi and Scallops | \$35.00 |
| 6.  | Lingue alla Vongole<br>Fresh Clams Sprinkled with a Fine White or Red Wine Sauce                                     | \$26.00 |
| 7.  | Spaghetti Carbonara<br>Formed in a Special Egg Yolk, Whole Pepper and Parmesan Sauce                                 | \$22.00 |
| 8.  | Gnocchi Piemontese<br>Prepared in a Delicious Sage and Tomato Sauce  | \$22.00 |
| 9.  | Fusilli Matriciana<br>Livened in a Fine White Wine Tomato Sauce, Speckled with Onions,<br>Mushrooms and Italian Ham  | \$24.00 |
| 10. | Cannelloni alla Osteria<br>Served in a Distinctive Béchamel and Tomato Sauce   | \$23.00 |
| 11. | Penne Al Salmone<br>Prepared with Smoked Salmon in a Subtle Cream, Brandy and Mushroom Sauce                         | \$25.00 |
| 12. | Pasta Con Salsiccia<br>Speckled with Red and Green Peppers and Homemade Italian Sausages                             | \$25.00 |

## *Dinner Desserts*



Maximum 125  
people

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|----|---|---------|
| 1. | Chocolate Cake<br>with Bitter Chocolate Cream and Chambord Liqueur  | \$12.00 |
| 2. | Vienna Truffle Chocolate Tower<br>with Blood Orange Coulis  | \$9.00  |
| 3. | Pears alla Amaretto<br>Poached Pears Sprinkled with a Caramelized Amaretto Topping                                | \$12.00 |
| 4. | Tiramisu Osteria<br>Lady Fingers Dipped in Espresso Café and Italian Liqueur Topped<br>with Rich Marscapone Cream | \$9.00  |
| 5. | Cream Carmel<br>Flan Custard with Caramelized Italian Liqueur   | \$9.00  |
| 6. | Tartufo<br>Imported Italian Chocolate Ice Cream   | \$9.00  |
| 7. | Cassata Siciliana<br>Traditional Sicilian Layered Ice Cream with Fruits   | \$9.00  |
| 8. | Gelato<br>Italian Ice Cream in a Variety of Flavors   | \$9.00  |
| 9. | Fragole al Pepe<br>Fresh blueberries and strawberries flambe over a white chocolate<br>truffle ice cream          | \$14.00 |

## *Osteria Set Menus*



### *Menu #1*

Wild Mushroom Soup  
(with Garlic Herb Crème Fraîche)

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Spring Mix Salad  
(Mixed baby greens with Asiago Cheese Creamy Pesto Garlic Dressing)

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Fresh Seafood of the Day (Tuna, Artic Char, Salmon, Sea Bass)  
(Broiled and Sprinkled with Peppers in a Balsamic, Extra Virgin Olive Oil Vinaigrette)

or

Tenderloin of "AAA" Alberta Beef  
(with Caramelized Onion and Cabernet Jus)

or

Pollo Vino Bianco  
(Sauteed chicken prepared in a Delicious White Wine Sauce, Served with an Assortment of Mediterranean Vegetables)

~ ~ ~

Pears alla Amaretto  
(Poached Pears Sprinkled with a Caramelized Amaretto Topping)

or

Tiramisu Osteria  
(Lady Fingers Dipped in Espresso Café and Italian Liquor Topped with Rich Marscapone Cream)

or

Tartufo  
(Imported Italian Chocolate Ice Cream)

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Cheese and Fresh Fruit Platter

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Coffee, Decaffeinated Coffee and Tea

\$125.00 per person

A la Carte menu served with seasonal fresh vegetables, appropriate accompaniment, Rolls and butter, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## *A la Carte*



### *Menu #2*

Pre Select Soup

Minestrone alla Osteria  
(Mediterranean Garden Vegetable Soup)

or

Tortellini in Brodo  
(Tortellini Pasta in a Mouth-watering Broth)

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Pre Select Salad

Insalata Mista  
(Mixed Field Greens with Balsamic Vinaigrette)

or

Pomodori alla Caprese  
(Tomato Salad with Special Italian Boconcini Cheese)

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Choice of Entree

Bistecca al Pepe  
(Pan Seared Medallions of Filet Mignon Served in a Unique Pepper Corn, Brandy Sauce)

or

Fresh Seafood of the Day (Tuna, Artichoke, Salmon, Sea Bass)  
(Broiled and Sprinkled with Peppers in a Balsamic, Extra Virgin Olive Oil Vinaigrette)

or

Petto di Pollo alla Griglia  
(Broiled Chicken Speckled with Green and Red Peppers)

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Pre Select Dessert

Pears alla Amaretto  
(Poached Pears Sprinkled with a Caramelized Amaretto Topping)

Tiramisu Osteria  
(Lady Fingers Dipped in Espresso Café and Italian Liquor Topped with Rich Mascarpone Cream)

\$95.00 per person

## Menu #3



Antipasto Misto  
An Assortment of Mediterranean Marinade  
Vegetables & Italian Cold Cuts

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Stracciatella alla Romana  
(Parmesan and Osteria's White Egg Broth)

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Scaloppine Toscanini  
(Shaped in a Fine White Wine Tomato and Mushroom Sauce)

or

Agnolotti  
(Delicately filled with four different types of cheese  
and served in a black truffle cream sauce)

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Cream Carmel  
(Flan Custard with Caramelized Italian Liqueur)

or

Tiramisu Osteria  
(Lady Fingers Dipped in Espresso Café and  
Italian Liqueur Topped with Rich Marscapone Cream)

\$70.00 per person

## Menu #4

Cesar Salad  
Prepared in Osteria's Distinctive Way

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Insalata alla Osteria  
(Bouquet of Fresh Garden Greens Dressed with Creamy Italian Dressing)

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Grilled "AAA" Alberta Beef Tenderloin and Breast of Chicken

or

Petto di Pollo alla Griglia  
Broiled Chicken Speckled with Green and Red Peppers

or

Cannelloni alla Osteria  
Served in a Distinctive Béchamel and Tomato Sauce

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Tartufo  
Imported Italian Chocolate Ice Cream

\$75.00 per person

## Menu #5



Tortellini in Brodo  
(Tortellini Pasta in a Mouth-watering Broth)

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Agnolotti  
(Delicately filled with four different types of cheese  
and served in a black truffle cream sauce)

~ ~

Saltim Bocca alla Romana  
(Pan Seared Veal in a Fine White Wine Sauce, Layered with Capicollo Ham and Mushrooms)

or

Medaglioni del Musicista  
(Filet Mignon in a Subtle Red Wine and Demi-Glas Sauce Layered with Artichoke Hearts)

or

Fresh Seafood of the Day (Tuna, Artic Char, Salmon, Sea Bass)  
(Broiled and Sprinkled with Peppers in a Balsamic, Extra Virgin Olive Oil Vinaigrette)

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Tartufo  
(Imported Italian Chocolate Ice Cream)

\$83.00 per person

*Menu #6*



Our Christmas Special

Tortellini in Brodo  
(Tortellini Pasta in a Mouth-watering Broth)

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Pomodori alla Caprese  
(Tomato Salad with Special Italian Boconcini Cheese)

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Four Cheese Ravioli  
(Ravioli stuffed with four delectable Italian cheeses)

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Fruit Sorbet  
(Pink Grapefruit, Lemon, Lime)

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Scaloppine all Osteria  
Medallions of Veal Set in a Mouth-watering Brandy, Cream  
Sauce with Scallops and Mushrooms

or

Pollo Vino Bianco  
Prepared in an Delicious White Wine Sauce, Served with an Assortment  
of Mediterranean Vegetables

or

Fresh Seafood of the Day (Tuna, Artic Char, Salmon, Sea Bass)  
(Broiled and Sprinkled with Peppers in a Balsamic, Extra Virgin Olive Oil Vinaigrette)

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Cassata Siciliana  
Traditional Sicilian Layered Ice Cream with Fruits

\$150.00 per person

## *Cold Canapés*



1. Mille-Feuille of Smoked Salmon and Dill Cream Cheese on Pumpernickel \$30.00/dozen
2. Forest Mushroom with Roasted Garlic on Reggiano Crisp \$30.00/dozen
3. Bocconcini and Charred Pepper wrapped with Prosciutto \$30.00/dozen
4. Beef Tenderloin Carpaccio on Cheese Straws \$30.00/dozen

## *Hors d'œuvres*

1. Chili Garlic Prawns, Lime Basil Aioli \$46.00/dozen
2. Stuffed Portabella Mushroom with Artichoke Spinach Pâté \$30.00/dozen
3. Rosemary and Garlic marinated Lamb Chop \$65.00/dozen
4. Chicken Saltimbocca \$32.00/dozen

## *Reception Items*

1. Selection of Sandwiches: \$12.95
  - Roast AAA Roast Beef with Horseradish on Focaccia Bread  
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  - Cumin Rubbed Turkey Breast with Cajun spiced Aioli on Pretzel Bun  
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  - Maple Ham & Smoked Gouda with Mustard Spread on Ciabatta Bread  
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  - Tomato, Avocado  
Caramelized Onion & Roasted

*Reception Items - continued -*



- 2. Antipasto platter with Prosciutto, Capicola, Salamí, Bocconcini and Provolone, Assorted Olives, Pickles and marinated Vegetables \$7.00 per person
- 3. Shrimp Tower served with Cocktail and Marie Rose sauce \$350.00 for 100 pcs
- 4. Pre-sliced Smoked Salmon with appropriate condiments (1kg = 40 slices) serves 30 \$150.00 per kg
- 5. Shucked Oysters on ice with traditional garnishes (seasonal) \$300.00 for 100pcs
- 6. Domestic and Imported Cheese display with Fruit garnish and Crackers  
Small \$90.00 serves 10 Medium \$270.00 serves 30 Large \$540.00 serves 60
- 6. Wheel of Baked Camembert, topped with Pine Nuts, fresh Peppers and Brown Sugar served with French Baguette \$150.00 serves 50
- 7. Vegetable Crudit  with assorted Dips  
Small \$ 40.00 serves 10 Medium \$120.00 serves 30 Large \$240.00 serves 60
- 8. Tomato Bruschetta with Mediterranean Style Chips \$30/450 gram crock (serves 20 people)

*Reception Items*

- 1. Platter of seasonal fresh Fruit  
Small \$ 50.00 serves 10 Medium \$150.00 serves 30 Large \$300.00 serves 60
- 2. Chocolate Dipped Strawberries \$30.00 per dozen
- 3. Obsession's Chocolates and Truffles \$ 3.00 per piece
- 4. Mixed Nuts (450g) \$12.00
- 5. Party Mix \$10.00

Ice Carvings  
Allow us to customize your ice design

Price subject to design

\*\*\*Service charges will apply to Ice Carvings provided by outside sup

## Wedding Cakes



Let our Pastry Chef create the main attraction at dessert time with a beautiful wedding cake or we can recreate one you have already fallen in love with.

Price subject to design

## Stand Up Receptions

(Minimum of 50 people)  
Based on 12 pieces per person

### Italian

Roma Tomato Bruschetta with Toasted Bread  
Assorted Vegetable Antipasto  
Caesar Salad  
Marinated Shrimp, Scallop, Mussels & Squid  
Prosciutto, Salami, Capicola and Provolone Cheese with Ciabatta buns  
Mild Sausage with Fennel, Leek, Tomatoes and Black Olives  
Chicken Saltimbocca  
Assorted freshly baked Pizza and Flat Bread  
Calamari with Spicy Tomato Sauce  
Pasta Bar with attending Chef service for two hours  
Cheese Tortellini, Bow Tie and Penne  
Pesto, Alfredo and Tomato sauce

\$65.00 per person

### Mediterranean

Greek Salad  
Marinated Vegetable Platter  
Spicy Gazpacho  
Zahtar with Artichoke, Olive and Tomato Bruschetta  
Turkish Flat Bread  
Spanish Paella with Shrimp, Squid, Mussels and Spicy Sausage  
Tabouli, Babaganoush, Tanini Dips  
Spanakopita  
Mediterranean Roasted Lamb Leg  
Sharwama station with attending Chef service for two hours  
Lemon and Garlic marinated Lamb and Chicken in Mini Pita

\$65.00 per person

## Dessert Buffets



Our dessert buffets may be added to a dinner menu or a stand up reception.  
Price includes Coffee, Decaffeinated Coffee and Tea  
(Minimum 50 people)

### Death by Chocolate Buffet Suggested items to include:

|                                                                                |                                  |
|--------------------------------------------------------------------------------|----------------------------------|
| Black Forest Cake                                                              | Chocolate and Pear Tart          |
| Checkerboard Torte                                                             | Chocolate and Passion Fruit Tart |
| Chocolate Brownies                                                             | Chocolate Eclairs                |
| Amaretto Marble Cheesecake                                                     | Chocolate Mousse                 |
| Chocolate Croquembouche                                                        | Royal Cake                       |
| Profiteroles                                                                   | White Chocolate Mousse Cake      |
| Vienna Truffle Cake                                                            | Triple Chocolate Terrine         |
| Chocolate Pizza                                                                | Chocolate Cheesecake             |
| Chocolate Blondies                                                             | Helene Cake                      |
| Opera Slice                                                                    | Chocolate Mousse Cake            |
| Chocolate Creations of the Day                                                 |                                  |
| Triple Chocolate Fondue Station with Fruit Kebabs, Pound Cake and Banana Bread |                                  |

Dinner \$(price upon request) per person Reception \$(price upon request) per person

### Pastry Buffet Suggested items to include:

|                            |                       |
|----------------------------|-----------------------|
| Assorted Baked Cheesecakes | Chocolate Eclairs     |
| Carrot Cake                | Cream Horns           |
| Fresh Fruit Flan           | Cream Puffs           |
| Crème Caramel Terrine      | Fruit Tartlets        |
| Mocha Torte                | Hazelnut Rolls        |
| Fruit Strudel              | Lemon Rolls           |
| Assorted Mousse Cakes      | Opera Slice           |
| Assorted Charlottes        | Rum Balls             |
| Strawberry Swans           | Napoleon Slices       |
| Lemon Meringue Tartlets    | Miniature Paris Brest |

Dinner \$(price upon request) per person Reception \$(price upon request) per person

## *Banquet Bar*



Beverages for your function may be purchased on either a cash or host basis.

|                           |        |
|---------------------------|--------|
| Premium Brands            | \$6.25 |
| Deluxe Brands             | \$7.75 |
| Domestic Beer             | \$5.75 |
| Imported Beer             | \$6.50 |
| Soft Drinks               | \$2.50 |
| House Wine                | \$8.00 |
| Imported Liqueurs, Brandy | \$8.50 |
| Port, Martinis            | \$8.50 |

## *Specialty Beverages*

|                                |          |                  |
|--------------------------------|----------|------------------|
| Fruit Punch                    | \$100.00 | serves 30 people |
| Alcoholic Fruit Punch          | \$200.00 | serves 30 people |
| Sparkling Wine/Champagne Punch | \$250.00 | serves 30 people |

## *Audio & Visual Equipment*



To meet all of your needs, Osteria De Medici provides the following state-of-the-art technologies and traditional accessories to make your event affordable and accommodating.

|                                     | *Our Daily Rate | Competitors Daily Rate |
|-------------------------------------|-----------------|------------------------|
| LCD Video Projector                 | Complimentary   | \$390.00               |
| Wireless Mouse                      | Complimentary   | \$40.00                |
| 6' Motorized Projection Screen      | Complimentary   | \$200.00               |
| CD Player                           | Complimentary   | \$75.00                |
| Microphone                          | Complimentary   | \$20.00                |
| Laptop Computer                     | Complimentary   | \$100.00               |
| Printer                             | Complimentary   | \$50.00                |
| Boardroom Speaker Phone             | Complimentary   | \$50.00                |
| Kyocera Mita High Speed Photocopier | Complimentary   | \$.35/copy             |
| Extension Cords & Power Bars        | Complimentary   | \$15.00                |
| ADSL Internet connection            | Complimentary   | \$100.00               |
| Tri-pod Board/Flip Chart            | Complimentary   | \$50.00                |

For more advanced requests and technical consultations our event coordinator will be happy to assist you.