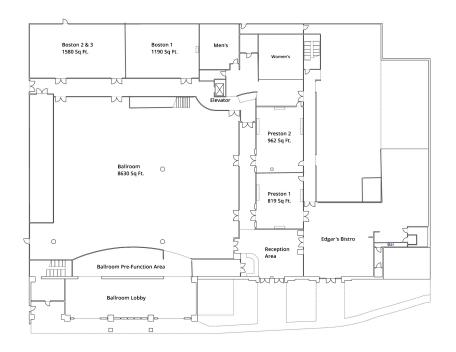


## EVENTS & CATERING PACKET

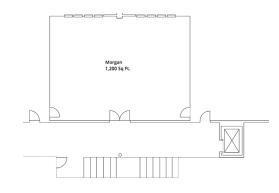
5171 Eisenhower Parkway, Macon, Georgia 31206 478.471.4389

ANDERSONCONFERENCECENTER.COM

## FLOOR PLANS







1st Floor

2nd Floor Morgan & Balcony

Mtg. Space	Area (Sq. Ft.)	Rounds	Theater	Classroom	U-Shape	Reception	Dinner/ Dance	Exhibits 8 x 10
1st Floor - Downsta	irs							
Ballroom Lobby	1,543	-	-	-	-	-	-	-
Ballroom Pre-Function	860	-	-	-	-	-	-	-
Ballroom *	8,630	440	740	300	90	650	408	45
Preston 1	819	32	60	24	24	50	-	5
Preston 2	962	37	70	24	24	60	-	5
Preston 1 & 2	1,781	80	90	48	-	100	56	10
Boston 1	1,190	42	98	30	24	80	-	14
Boston 2&3	1,580	72	120	42	30	100	-	18
Boston 1-3	2,770	144	230	84	58	175	120	32
2nd Floor - Upstairs								
Morgan	1200	64	80	45	33	80	-	13
Morgan Balcony	-	-	-	-	-	-	-	-
Milani **	875	-	-	-	-	30	_	-

<sup>\*</sup> With Stage 32 x 12

All room sets are based on no additional equipment. Additional equipment will alter the max set.

<sup>\*\*</sup>Milani is a video conference room only

## CATERING/CONFERENCE SPACE





By choosing our services you have made a great investment in our community. Proceeds from your event will go towards supporting our local Goodwill job services programs and Helms College to help others achieve abundant living in the Augusta and surrounding areas.

Please make an appointment to see our event space and discuss the details. Thank you, and we look forward to meeting you!









## **BREAK PACKAGES**

30 minutes

#### PACKAGE A

#### \$15 per person

#### Selection of:

- Bagged Popcon
- Candy Bars
- Bagged Potato Chips
- · Soft Drinks & Bottled Water

#### PACKAGE B

#### \$14 per person

#### Selection of:

- Granola Bars or Trail Mix
- Vegetable Crudite Cups or Fresh Fruit Cups
- Selection of Soft Drinks & Bottled Water

#### PACKAGE C

#### \$16 per person

#### Selection of:

- Bakehouse Cookies
- Bakehouse Brownies
- Soft Drinks
   & Bottled Water

#### BEVERAGE PACKAGE

\*\*If no food is ordered\*\*

1 hour

#### COLD BEVERAGE PACKAGE

#### \$12 per person

#### Selection of:

- Soft Drinks
- Bottle Water
- Juices

## HOT BEVERAGE PACKAGE

#### \$9 per person

- Regular Coffee
- Decaf Coffee
- Hot Tea
- Condiments

#### **BEVERAGE STATION**

#### by the gallon

- Sweet Tea \$35
- Unsweet Tea \$35
- Lemonade \$30
- Punch *\$35*
- Coffee **\$45**
- Iced Water free

NOTICE: Service Charges and State Sales Tax

## **BREAKFAST**

#### CONTINENTAL BREAKFAST

#### \$19 per person

- Assorted Breakfast Pastries
  Preserves
- Yogurt Parfait Fresh Berries, Granola
- Steel Cut Oatmeal Assorted Toppings
- Assorted Muffins
- Fresh Mixed Fruit
- · Apple or Orange Juice
- Infused Water

#### MODIFIED CONTINENTAL

#### \$15 per person

- Assorted Muffins
- Fresh Cut Fruit
- Regular / Decaf Coffee
- Apple or Orange Juice
- Infused Water

#### HOT BREAKFAST BISCUITS

#### \$40 per dozen

- Bacon, Egg and Cheese
- Egg and Cheese
- Fried Chicken Cutlet
- Sausage
- Sausage, Egg and Cheese
- · Ham, Egg and Cheese

#### BREAKFAST GRAND BUFFET

\$21 per person

- Assorted Breakfast Pastries
   Preserves
- Fresh Mixed Fruit
- Scrambled Eggs
- Bacon or Sausage or Turkey Sausage
- Breakfast Potatoes
   Diced Fried Potatoes, Onions and Peppers
   or Stone Ground Cheddar Grits
- Apple or Orange Juice and Infused Water

#### ADDITIONAL ITEMS

(\$5 per person)

**Biscuits and Gravy** 

Buttermilk Pancakes Whipped Buter, Syrup

French Toast Powdered Sugar, Syrup

NOTICE: Service Charges and State Sales Tax

## **BOX LUNCH OPTIONS**

All boxed lunches are served with cutlery, condiments and bottled water.

SANDWICH (Select Two)	SIDES (Select One)	
TURKEY CLUB Turkey, Bacon, Lettuce, Tomato  TAVERN HAM & CHEDDAR Tavern Ham, Lettuce, Tomato, White Cheddar  ROAST BEEF Roast Beef, Provolone, Arugula, Pickled Red Onion  CHICKEN SALAD Green Leaf Lettuce	ZAPPS POTATO CHIPS  COLESLAW  SOUTHERN POTATO SALAD  PASTA SALAD  BROCCOLI SALAD	
GRILLED VEGETABLE WRAP Mixed Grilled Vegetables, Herb Cream Cheese Spread, Flour Tortilla	DESSERTS BAKEHOUSE COOKIES	
ADDITIONAL SIDES OR DESSERTS (\$5 per person)	OR BROWNIES Chocolate Chip, Oatmeal Raisin, Fudge Brownie, Blondie	

## \$18/person

### SOUP, SALAD & SANDWICH LUNCH BUFFET

Served with iced tea.

SALADS (Select One)

#### SANDWICHES (Select Two)

#### MIXED GREENS

Tomato, Cucumber, Carrot, Red Onion House Vinaigrette or Ranch Dressing

#### CAESAR SALAD

Parmesan, Romaine Lettuce, Croutons, Caesar Dressing

#### SPINACH SALAD

Baby Spinach, Goat Cheese, Pecans, Bacon, Roasted Tomatoes, Balsamic Vinaigrette

SOUP (Select One)

**CREAM OF TOMATO** 

CLASSIC CHICKEN NOODLE

BROCCOLI AND CHEDDAR

**DESSERT** 

## BAKEHOUSE COOKIES AND BROWNIES

Chocolate Chip, Oatmeal Raisin, Fudge Brownie, Blondie

#### **TURKEY CLUB**

Turkey, Bacon, Green Leaf Lettuce, Tomato

#### TAVERN HAM AND CHEDDAR

Tavern Ham, Green Leaf Lettuce, Tomato, White Cheddar

#### **ROAST BEEF**

Roast Beef, Provolone, Arugula, Pickled Red Onion

#### CHICKEN SALAD

Green Leaf Lettuce

#### GRILLED VEGETABLE WRAP

Mixed Grilled Vegetables, Herb Cream Cheese Spread, Flour Tortilla

## \$27/person

## HORS D'OEUVRES

#### **DISPLAYS**

#### **VEGETABLE CRUDITÉS & DIPS**

#### \$9 per person

Assorted Vegetables, Focaccia Crostini, Pimento Cheese Dip, Hummus, Spinach-Artichoke Dip

#### CHARCUTERIE DISPLAY

#### \$14 per person

Selection of Cured Sausages and Meats, Imported Olives, Marinated Vegetables, Peppers, Assorted Jams, Balsamic Glaze, Focaccia Crostini

#### CHEESE BOARD

#### \$8 per person

Selection of Domestic and Imported Cheeses, Artisan Crackers

#### JUMBO GULF SHRIMP DISPLAY

\$30 per dozen (min. 3 dozen)

Lemon Aioli, Cocktail Sauce, Sweet Chili Sauce

#### FRUIT DISPLAY

\$9 per person

Assorted Seasonal Cut Fruit

Small Tray (25 people) \$150 Medium Tray (50 people) \$300 Large Tray (100 people) \$575

#### SLIDER STATION

\$48 per dozen (min. 3 dozen) (Choose Flavors)

BEEF SLIDERS - Smoked Gouda, Bacon Jam, BBQ Aioli, Pickle, Yeast Roll

PULLED BBQ CHICKEN OR PORK SLIDERS – Pulled BBQ Chicken or Pork, Sweet Heat BBQ Sauce, Creamy Slaw

#### HORS D'OEUVRES (HOT)

#### Priced by the dozen

VEGETABLE SPRING ROLLS Sweet and Sour Sauce	_ \$32
CHICKEN WINGS Sweet Heat BBQ, Buffalo, Sweet Chili	_\$40
MEATBALLSBBQ or Sweet and Sour	_ \$32
CHICKEN TENDERSRanch and Honey Mustard	_\$34
MINI CRAB CAKESCajun Remoulade	_\$68
COCONUT SHRIMP	\$50
BURNT PORK BELLY ENDS Cider BBQ Glaze, House Pickle	\$55
CHICKEN SATAY  Sweet Chili or Peanut Sauce	_\$38

#### HORS D'OEUVRES (COLD)

#### Priced by the dozen

TOMATO BRUSCHETTA	\$34
Tomato, Garlic, Onion, Basil, Balsamic and Extra Virgin Olive Oil	
MARINATED MOZZARELLA AND TOMATO SKEWERS	\$36
PIMENTO CHEESE CROSTINI	\$32
SOUTHERN STYLE DEVILED EGGS	\$36
ONION JAM AND GOAT CHEESE CROSTINI	\$32

## LUNCH OR DINNER PACKAGES

Includes water, tea, rolls and butter

SALADS	(Select One)	
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#### VEGETABLES (Select One)

#### ARUGULA & GRILLED PEACH SALAD

shallots, goat cheese, candied pecans, lemon mustard vinaigrette

#### MIXED GREEN SALAD

Tomato, Cucumber, Red Onion, Shaved Carrot Choice of House Vinaigrette or Ranch Dressing

#### CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

#### **GREEN JACKET SALAD**

Romaine Lettuce, Grape Tomatoes, Parmesan, Green Onions, Fried Pita Chips, Green Jacket Dressing

#### **ICEBERG WEDGE**

Iceberg Wedge, Tomatoes, Red Onion, Bacon, Chive, Crumbled Blue Cheese, Buttermilk Blue Cheese Dressing

#### SPINACH SALAD

Baby Spinach, Goat Cheese, Pecans, Bacon, Roasted Tomatoes Balsamic Vinaigrette

**COLE SLAW** 

SOUTHERN POTATO SALAD

PASTA SALAD

**BROCCOLI SALAD** 

MIXED SEASONAL VEGETABLES

STEAMED BROCCOLI

SAUTEED GREEN BEANS

MARINATED GRILLED VEGETABLES

PAN ROASTED BRUSSELS SPROUTS with Bacon

ROASTED HONEY GLAZED CARROTS

**GRILLED ASPARAGUS** 

NOTICE: Service Charges and State Sales Tax

## LUNCH OR DINNER PACKAGES (CONT.)

#### ENTRÉES (only one fried item)

BUFFET (Select Two) | PLATED: (Select One) | ADDITIONAL ENTREE: (\$7 per person)

HERB MARINATED

CHICKEN

GRILLED BBQ CHICKEN

SOUTHERN FRIED

CHICKEN

TUSCAN CREAM

CHICKEN

LEMON GARLIC

CHICKEN

CHICKEN MARSALA Pork

**BABY BACK RIBS** 

ROASTED HERB

PORK LOIN

MAPLE-MUSTARD

**GLAZED HAM** 

APPLE-BOURBON

GLAZED BONELESS PORK CHOPS

Beef

BEEF TENDERLOIN

MEDALLIONS (+\$4)

Mushroom and Onion

Demi

HOME STYLE

**MEATLOAF** 

**COUNTRY FRIED** 

STEAK

Sawmill Gravy

**BRAISED SHORT** 

RIBS (+\$4)

with Cabernet

Demi-Glace

BOURBON GLAZED

FLANK STEAK

Seafood

BALSAMIC -FIG GLAZED SALMON

(+\$2

FRIED CATFISH

SAUTEED SHRIMP

AND GRITS

Tasso Gravy

**BLACKENED TILAPIA** 

LEMON-PARSLEY COD

NY CHEESECAKE

PECAN TARTLET

PEACH COBBLER

RED VELVET CAKE

STARCHES (Select One)

ROASTED FINGERLING POTATOES

HERB MASHED POTATOES

WILD RICE PILAF

WHIPPED SWEET POTATOES

SMOKED GOUDA MAC & CHEESE

STONE GROUND CHEDDAR GRITS

LOADED MASHED POTATOES

DESSERT (Select One)

ASSORTED COOKIES

(Buffet Only)

ASSORTED BROWNIES

(Buffet Only)

**BANANA PUDDING** 

(Buffet Only)

CHOCOLATE LAYER CAKE

TIRAMISU

STRAWBERRY SHORT CAKE

LEMON CREAM

SHORT CAKE

TUXEDO TRUFFLE

MOUSSE CAKE

ADDITIONAL STARCH OR DESSERT: (\$5 per person)

Lunch Buffet \$29/person Lunch Plated \$31/person

Dinner Buffet \$38/person Dinner Plated \$40/person

NOTICE: Service Charges and State Sales Tax

## **MEXICAN BUFFET**

Served with iced tea rolls and butter.

SALADS (Select One)	ENTRÉE (Select Two)
CHOPPED SALAD Romaine, Black Beans, Jicama, Grilled Corn, Tomatoes, Peppers, Avocado, Cotija Cheese Lime Vinaigrette	CHICKEN ENCHILADAS Corn Tortilla, Shredded Chicken, Mixed Cheese, Enchilada Sauce, Cilantro STREET TACOS
MEXICAN CAESAR SALAD Romaine, Avocado, Fried Tortilla Strips, Cotija Cheese, Caesar Dressing	Tequila-Lime Chicken, Blackened Tilapia, Carnitas, Shredded Red Cabbage, Cilantro, Onion
SIDES (Select Two)	CHILE RELLENOS Poblano Peppers, Chorizo, Queso, Rice, Cilantro
STREET CORN	MARINATED FLANK STEAK Sliced and served with Classic Mole Sauce
MEXICAN RICE	
REFRIED BEANS	FAJITAS Chicken and Steak, Onions, Bell Peppers, Flour Tortillas, Pico de Gallo, Guacamole
GRILLED VEGETABLES	Vegetarian dish available upon request.
ROASTED ZUCCHINI	
	DESSERT (Select One)
ADDITIONAL ENTRÉE (\$7 per person)	TRES LECHES
ADDITIONAL SIDES OR DESSERTS	FLAN
(\$5 per person)	CHURROS
	I I

## \$35/person

NOTICE: Service Charges and State Sales Tax

## SOUTHERN BUFFET

Served with iced tea rolls and butter.

SALADS (Select One)

ENTRÉE (Select Two - only one fried item)

**HEIRLOOM TOMATO SALAD** 

Red Onion, Chives, Herb Vinaigrette

ARUGULA AND GRILLED PEACH SALAD

Shallots, Goat Cheese, Candied Pecans, Lemon-Mustard Vinaigrette

MIXED GREEN SALAD

Tomato, Cucumber, Red Onion, Shaved Carrot Choice of House Vinaigrette or Ranch Dressing Bacon Vinaigrette

SIDES (Select Two)

**BBQ BAKE BEANS** 

EDGARS SIGNATURE COLLARD GREENS

SMOKED GOUDA MAC & CHEESE

SAUTÉED GREEN BEANS

**MASHED POTATOES** 

**BLACK EYED PEAS** 

HONEY GLAZED CARROTS

RICE PILAF

ADDITIONAL ENTRÉE

(\$7 per person)

ADDITIONAL SIDES OR DESSERTS

(\$5 per person)

SOUTHERN FRIED OR BAKED CHICKEN

Hot Sauce, Local Honey

**BABY BACK RIBS** 

Sweet Heat BBQ Sauce

BBQ PULLED PORK

Sweet Heat BBQ, Carolina Gold BBQ Sauce

FRIED CATFISH

Cajun Remoulade

SHRIMP AND GRITS

Shrimp, Stone Ground Cheddar Grits,

Tasso Gravy

DESSERT (Select One)

RED VELVET CAKE

CHOCOLATE LAYER CAKE

**BANANA PUDDING** 

CHEF'S CHOICE COBBLER

## \$35/person

## ITALIAN DINNER BUFFET

Served with iced tea rolls and butter.

SALADS (Select One)

ENTRÉE (Select Two)

#### TOMATO MOZZARELLA SALAD

Sliced Tomatoes, Fresh Mozzarella, Pesto, Balsamic Glaze

#### CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

#### ITALIAN CHOPPED SALAD

Romaine, Radicchio, Iceberg, Celery, Red Onion, Tomatoes, Green Olives, Pepperoncini, Parmesan, Creamy Herb Dressing

SIDES (Select Two)

ROASTED FENNEL TOMATOES

**GREEN PEAS AND PANCETTA** 

ROASTED BRUSSELS SPROUTS

BROCCOLI RABE WITH PINE NUTS

FETTUCCINE TOSSED IN OLIVE OIL AND BASIL

**POLENTA** 

ROASTED HERB POTATOES

#### ADDITIONAL ENTRÉE

(\$7 per person)

#### ADDITIONAL SIDES OR DESSERTS

(\$5 per person)

CLASSIC LASAGNA (OR VEGETABLE LASAGNA) Ground Beef, Italian Sausage, Ricotta,

Ground Beef, Italian Sausage, Ricotta, Mozzarella, Pomodoro Sauce

#### TUSCAN CHICKEN

Spinach, Tomatoes, Garlic, Onions, Cream Sauce

#### SPAGHETTI AND MEATBALLS

SLICED FLANK STEAK PIZZAIOLA Marinara Sauce, Herbs, Extra Virgin Olive Oil

ITALIAN SAUSAGE AND PEPPERS
Italian Sausage, Onions, Peppers,
Pomodoro Sauce

Vegetarian dish available upon request.

DESSERT (Select One)

**TIRAMISU** 

VANILLA PANNA COTTA

ITALIAN CHOCOLATE CREAM CAKE

## \$35/person

NOTICE: Service Charges and State Sales Tax

## BAR PACKAGES

All guests over the age of 21 will be charged for the Bar Package rates regardless if they are drinking alcohol or not. Sparkling Wines are not included in the Bar Packages, but can be purchased separately.

#### BAR SETUP FEE, \$150

Includes mixers, garnish, glassware, setup and breakdown

#### **TOP SHELF**

Grey Goose | Patron Silver Pineapple Plantation Bombay Sapphire | Makers Mark | Casamigos | Hennessy D'usse VSOP

#### **PREMIUM**

Tito's | Johnnie Walker Red | Captain Morgan Tanqueray | Jack Daniels Absolute | Crown Royal Disaronno | José Cuervo

#### CALL

Dewar's Bacardi | Aviation Seagram's 7 Jim Beam Smirnoff

\*We may substitute any liquor with a comparable one based on availability.

#### HOST BAR PACKAGES

#### TOP SHELF

orTickets-\$12 each

#### PREMIUM

orTickets-\$10 each

#### CALL

Per Hour, Per Person-\$21 Per Hour, Per Person-\$18 Per Hour, Per Person-\$14 Tickets-\$8 each

#### BEER, WINE & SOFT DRINK PACKAGE

Per Hour, Per Person-\$12 Tickets-\$7 each

#### **BEERS**

Domestic: Bud Light, Budweiser, Michelob Ultra

Imported: Heineken, Corona

Craft Beer (Upon Request): (+\$7) Please inquire about current selections

#### **WINES**

White: Chardonnay, Pinot Grigio & Moscato

Red: Merlot, Cabernet

#### **NON-ALCOHOLIC**

Coca-Cola Diet Coke Sprite Gingerale Tonic Club Soda

#### **HOST BAR**

(Price Per Drink)

#### CONSUMPTION/CASH BARS

(Price Per Drink)

SOFT DRINKS \$2 **BOTTLED WATER \$2** DOMESTIC BEER \$4 IMPORTED BEER \$6 **HOUSE WINE BY GLASS \$7** CALL SELECTIONS \$8 PREMIUM SELECTIONS \$10 TOP SHELF SELECTIONS \$12

SOFT DRINKS \$3 **BOTTLED WATER \$3** DOMESTIC BEER \$5 **IMPORTED BEER \$7 HOUSE WINE BY GLASS \$8** CALL SELECTIONS \$9 PREMIUM SELECTIONS \$11 TOP SHELF SELECTIONS \$13

## **PLANNING**

#### **VENUE HOURS**

The Anderson Conference Center is available for booking between 6 a.m. and 12 a.m. daily, to include time allotted for setup and breakdown. Any exceptions maybe made at the discretion of the venue during the time of booking. Rental periods are for an 8 hour time period.

#### **EVENT SPACE**

The Anderson Conference Center reserves the right to change the function space contracted should the guest count change or as deemed necessary by the conference center. Sufficient space will be made available to accommodate meeting/function/exhibit requirements.

The Anderson Conference Center reserves the right to maximize space usage for all function space.

Standard room rentals include 2 hour access before the start time of an event.

Labor charges will be incurred if a group requests changes to the room setup after the room has been set. Group will be charged a minimum of \$175.00 per room.

#### **DECORATIONS**

Fastening or affixing objects to ceilings, painted surfaces, podiums, columns, fabric moveable walls, or decorative walls will only be allowed under certain circumstances and must be approved by the Anderson Conference Center. Only approved adhesive products can be used. No nails or tape will be allowed on any surface.

The use of candles is permitted if the flame is enclosed by glass one inch above the flame. Please check with your Event Manager and/ or Catering Manager for specifics regarding candle use. The use of glitters and confetti is not permitted. No helium balloons are allowed.

#### OVERTIME FEE

The overtime rate is \$300 per for one hour. The overtime fee is due upon arrival.

#### LINEN

The Anderson Conference Center offers table cloths for all tables, including exhibit tables. Our in-house table linens and napkins are available in white or black. Other colors may be offered, based on availability and advanced notice. In-house floor length linens available at \$10 each. (Limited supply)

#### **EXHIBIT TABLES**

The Anderson Conference Center will provide up to 5 table-top displays (6 or 8-foot tables) including standard linen, two chairs and one wastebasket at no charge during group program. A charge of \$50 per display will be charged for 6 displays and above. The Anderson Conference Center can provide extension cords, AV, etc. at a charge. Electrical fee \$50 in advance, \$75 day of event.

#### FOOD & BEVERAGES

The Anderson Conference Center does not allow any outside food or beverage to be brought on property at any time. All food and beverage products must be purchased from the Anderson Conference Center.

Due to food safety liability and the health department regulations, no food or beverage may be removed for the premises following any function.

To-go containers are strictly prohibited at our venue.

#### **MINIMUMS**

A minimum of 25 guests are required for food and beverages. If a group has less than 25 guests, a small group fee of \$150 will apply.

#### ALCOHOL POLICY

The Anderson Conference Center is regulated by the State Liquor Control Board. Per Georgia state law, alcoholic beverages of any kind will not be permitted to be brought into the premises by the patron or any of the patron's guests from the outside.

The Anderson Conference Center is the only licensee able to sell and serve liquor, beer and wine on premises. Georgia state law further prohibits the removal of alcoholic beverages purchased by the venue for client consumption.

The legal drinking age in Georgia is 21. Proper identification is required when attending a function with alcohol to be served. The Anderson Conference Center reserves the right to refuse service to any person who visibly appears to be intoxicated.

No shots or pitchers of alcohol will be served under any circumstances for any event.

We require 1 Bartender per every 100 guests. Each bartender is \$150 (includes 4 hours), \$35 for each additional hour.

## PLANNING (CONT.)

#### **GUARANTEE**

Guaranteed attendance for your event must be received by the sales team seven (7) days prior to your event date. The guarantee numbers provided are not subject to reduction and charges will be applied accordingly. You will be billed either for that number or the number of guests served, whichever is greater.

In some instances, more notice may be required due to menu complexity, holidays, delivery, or other constraints.

Guarantee increases received 72 hours or less prior to the event, shall incur a 10% price surcharge per person for the additional guests if the increase is above 5% of the guarantee. Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing.

#### **MENUS**

All menu prices are subject to change without prior notice unless they are on a Banquet Event Order signed by the client and returned to the Anderson Conference Center.

To assure availability of menu items, your selections should be submitted to the Catering team four weeks prior to your scheduled event.

Food and Beverage from packaged coffee breaks, continental breakfasts, breakfasts and luncheons are not transferable to other breaks.

Lunch menus are offered from 11 a.m. – 2 p.m. Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service. All special meals must be included in the guarantee number.

#### FEES FOR CHILDREN

Children ages 0-2: no charge; children ages 3-10 children packages/pricing applies.

#### ADDITIONAL FEES

#### **SHERIFFS**

#### \$40 each per hour

to include 30 minutes prior and post event. Required for all groups that will have a bar, anticipate 250 or more guests in attendance and/or are scheduled late nights or weekends (Friday to Sunday).

#### FIRE MARSHALS

#### \$40 each per hour

to include 30 minutes prior and post event. Required for all groups that anticipate 250 or more guests in attendance.

#### **CUSTODIANS**

#### \$25 each per hour

to include 30 minutes prior and post event. Custodial fees may apply for larger events as deemed necessary by the venue.

## ANCILLARY PRICE LIST

ITEM	PRICE/EACH
Ballroom flying HD Double LCD Projectors w/	
(19' x 14') Screen (Formatted to use as a package)	\$450
Portable Projector (2 in stock)	\$100
Portable 5x5 Screen (2 in stock)	\$100
Portable 10x10 Screen (2 in stock)	\$150
Preston Monitors	\$100
Handheld Wireless Microphone Ballroom	\$100
Lapel Microphone Ballroom	\$125
Portable Sound (Wired Microphone w/ Speakers)	\$150
Standing Podium (5 in stock)	\$50 Standing
Table Top Podium (1 in stock)	\$30 Table Top
Conference Telephone	\$100
Easels (8 in stock)	\$15
Flip Chart w/Pad and 3 Markers (5 Available)	\$35
White Board w/3 Markers (4 Available)	\$25
AV Tech Fee \$7	75/Hr (4 Hr Minimum)
Police \$4	10/Hr (4 Hr Minimum)
Fire Marshal (250 or more people) \$4	10/Hr (4 Hr Minimum)
Bartender Fee \$150 for up t	o 4 Hrs; \$35/Addt'l Hr
1 Comp Per Table 85in Tablecloth Black or White (charge for ext	tra) \$6
Floor Length Tablecloths 120s (Black/Blue/Cream)	\$10
Spandex Chair Covers (Black up to 350 max./White up to 300 max.)	\$2
Cotton/Poly Boxed Chair Covers (White)	\$1
Chef Fee	\$150/Hr
Buffet Server Fee (Includes 4 servers)	\$80/Hr/Buffet Line
Vendor Table (Table, Linen, 2 Chairs)	\$50
Chargers (Gold/Silver)	\$1
Decoration Bundle, per person (Chair Cover, Chair Band, Charge	er) \$3
Photocopies (Black & White or Color) \$.20 B	lk & White/ \$.30 Color
HDMI Cord	\$15

# THANK YOU!



478.471.4389 | information@edgarshospitality.com

5171 Eisenhower Parkway, Macon, Georgia 31206
ANDERSONCONFERENCECENTER.COM

