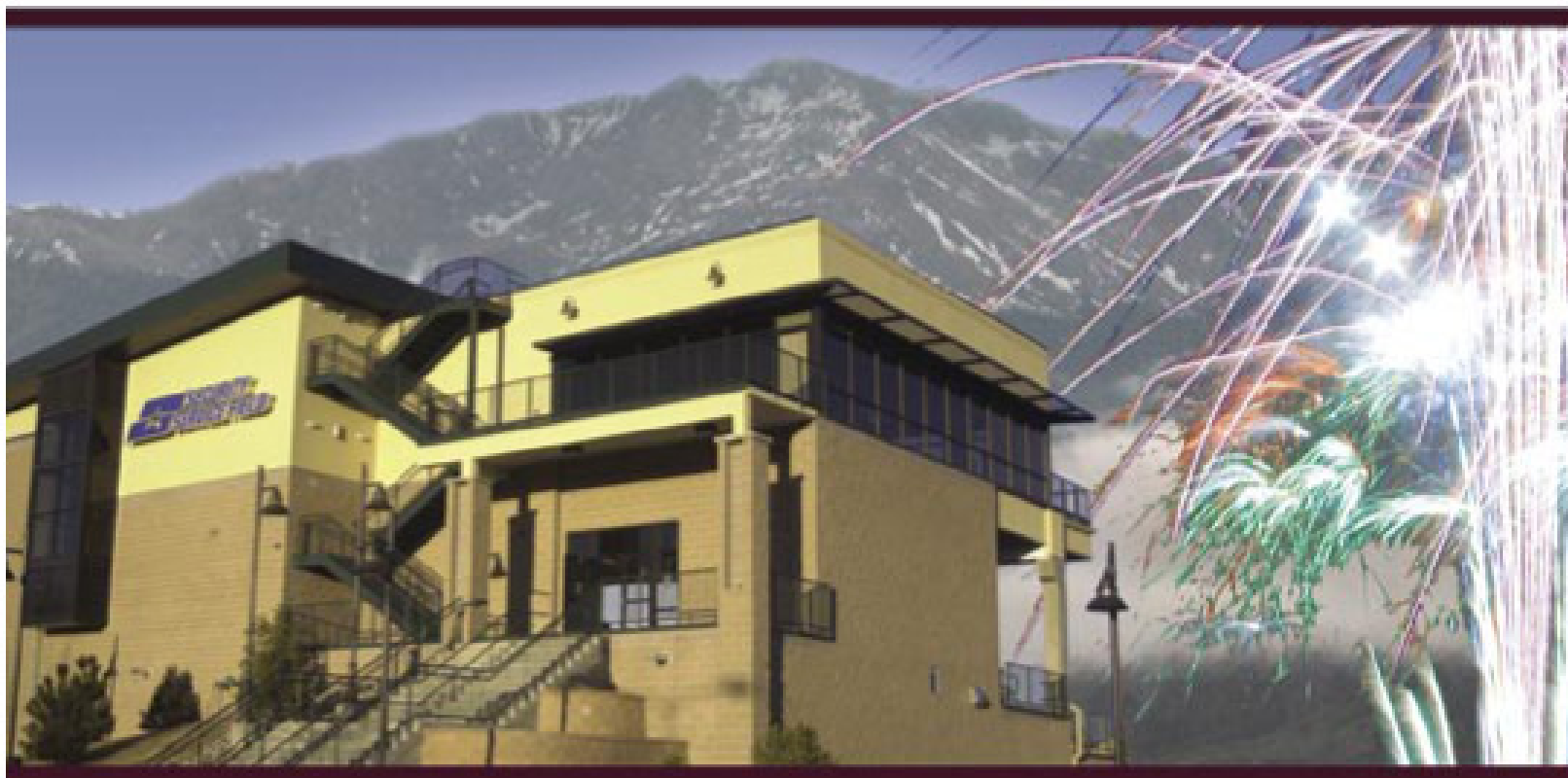



DIAMOND CREATIONS
CATERING
Colorado Springs



At

 **SECURITY SERVICE FIELD**



Diamond Creations Banquet Menu

Welcome,

In August of 2005 the Sky Sox completed the largest renovation in team history. This \$6.5 million dollar renovation covered many areas of Security Service Field and included the Sky Sox Centennial Banquet Hall, Coors Picnic Terrace and a full-scale catering kitchen. The Sky Sox can now accommodate groups from 25 to 2,500 people for any occasion in one of the most unique venues in Colorado Springs.

Here at Security Service Field, the Sky Sox catering and event planning department take that extra step to ensure that your event is not only memorable, but easy to plan! Here are some of the features we now offer that set your event apart from others:

- Tailor made menus at affordable prices
- Your own professional event planner
- Unique Views of Pikes Peak
- Surround your guests in 360° views
- State-of-the-art Jumbo-tron video options
- Plan your reception to coincide with a baseball game for twice the entertainment
- Plan your reception on a non-game day and have the whole stadium to yourself
- The Centennial Banquet Hall features the latest in Audio/Visual capabilities including: wireless microphone, projector and 150" screen for slideshows and presentations with full wireless access. Three 27" suspended flat screen TVs, full DVD and video options.

Come in and take a look around for yourself. Please give us a call and we will take you on a personal tour of our facility.

Sincerely,
Chris S. Evans
Executive Chef
Diamond Catering

*Banquets • Receptions • Private Parties • Weddings • Proms • Holiday Parties • Conventions • Trade Shows
Corporate Conferences • Breakout Meetings • Business After Hours • Class Reunions*



BREAKFAST

Fresh Baked Goods	All our baked goods are served with sweet butter and assorted jams.	
	Assorted Muffins – per dozen	\$21.75
	Euro Danish – per dozen	\$21.75
	Mini Croissants – per dozen	\$21.75
	Assorted Bagels & Cream Cheese – per dozen	\$21.75
	Assorted Doughnuts – per dozen	\$21.75
The Continental	Fresh Muffins, Danish, Breakfast Breads & Bagels, Assorted Preserves, Sweet Butter & Cream Cheese, Assorted Fresh Juices, Fresh Brewed Coffee & Tea	\$9.95
	ADD Fresh Fruit Display	\$3.00
“A Light Start” Breakfast	Sliced Fresh Seasonal Fruit, Assorted Fruit Yogurts, A Selection of Cold Cereals with Ice Cold Milk, Fresh Bran Muffins, Assorted Fresh Juices, Coffee & Tea	\$10.95
Traditional Morning Breakfast	Fresh Fruit, Scrambled Eggs, Crisp Bacon, Country Sausage, Breakfast Potatoes, Fresh Baked Muffins & Pastries, Assorted Preserves, Sweet Butter, Assorted Fresh Juices, Coffee & Tea	\$12.95
	ADD Buttermilk Pancakes	\$3.00
	ADD Cinnamon French Toast	\$3.00
	ADD Belgian Waffles	\$3.00
Omelet Action Station	Sliced Fresh Seasonal Fruit, Crisp Bacon, Country Sausage, Breakfast Potatoes, Omelet Station with Fresh Toppings, Assorted Muffins, Danish and Bagels, Assorted Preserves, Sweet Butter & Cream Cheese, Assorted Fruit Juices, Coffee & Tea	\$17.95
	ADD Buttermilk Pancakes	\$3.00
	ADD Cinnamon French Toast	\$3.00
	ADD Belgian Waffles	\$3.00

All prices are per person plus an 18.5% service charge & applicable sales tax.



COFFEE SERVICES, BREAKS & REFRESHMENTS

The Summit Service

\$15.00

Morning

An Assortment of Fresh Baked Pastries and Breads,
Assorted Preserves and Sweet Whipped Butter,
Assorted Fresh Juices, Fresh Brewed Coffee,

Mid-Morning Refresh

Refresh Coffee, Juices Service

Afternoon

Assorted Fresh Baked Jumbo Cookies and Chocolate
Brownies, Refresh Coffee, Bottled Water and Soda Service

The Executive Service

\$18.00

Morning

Fresh Fruit, Assorted Fruit Yogurts,
An Assortment of Fresh Baked Pastries and Breads,
Fruit Preserves and Sweet Whipped Butter, Assorted
Fruit Juices, Fresh Brewed Coffee,

Mid-Morning Refresh

Refresh Coffee Service

Afternoon

Assorted fresh baked gourmet cookies, Chocolate Covered
Strawberries, Rice Krispy Treats, Refresh Coffee, Service,
Bottled Water and Soda Service



All prices are per person plus an 18.5% service charge & applicable sales tax.



GOURMET BOXED LUNCHES

New Yorker	Deli Turkey, Ham, Roast Beef With Swiss And Cheddar Cheese Served On A Fresh Deli Bun With Lettuce And Tomatoes, Bag Of Chips, Fresh Whole Fruit, Jumbo Cookie, Soda Products	\$13.25
Tuscan	Pesto Chicken On Focaccia Bread With Pesto Mayonnaise Swiss Cheese, Lettuce And Tomatoes Marinated Pasta Salad, Fresh Whole Fruit, Jumbo Cookie, Soda Products	\$13.25
Napa Valley	Grilled Vegetable Stuffed In A Spinach Wrap And A House Herbed Spread, Marinated Pasta Salad, Fresh Whole Fruit, Jumbo Cookie, Soda Products	\$13.25
Roman	Chicken Caesar Salad Wrap With Cherry Tomatoes, Parmesan Cheese And Croutons, Pasta Salad, Fresh Whole Fruit, Jumbo Cookie, Soda Products	\$13.25
Pacific	Fresh Tuna Salad Served On Fresh Wheat Bread, Lettuce & Tomatoes, Chips, Fresh Whole Fruit, Jumbo Cookie, Soda Products	\$13.25
Americana	Crisp Bacon, Heirloom Tomatoes & Chilled Iceberg Lettuce Served On Fresh Sourdough Bread, Bag Of Chips, Fresh Whole Fruit, Jumbo Cookie, Soda Products	\$13.25
Parisian	Maple Glazed Ham & Swiss On A Fresh Baked Croissant With Whole Grain Mustard, Bag Of Chips, Fresh Whole Fruit, Jumbo Cookie, Soda Products	\$13.25



All prices are per person plus an 18.5% service charge & applicable sales tax.

SALADS ON THE GO

Salads on the Go

\$ 13.00

All to Go salads include a fresh dinner roll and butter, cookie and canned Pepsi product, choice of dressing, Ranch, Balsamic, Italian, Raspberry Vinaigrette and Caesar

Traditional Chef's Salad

Tossed Greens With Roasted Turkey, Honey Baked Ham, Sharp Swiss, Aged Cheddar, Topped With Cherry Tomatoes, Sliced Cucumber And Olives

Classic Chicken Caesar

Fresh Chopped Romaine Lettuce Garnished With Sliced Black Olives, Shredded Parmesan Cheese, Homemade Herbed Croutons, Sliced Cherry Tomatoes.

Asian Chicken Salad

Bok Chow, Napa Cabbage Tossed With Shitake, Bamboo Shoots, Water Chestnuts, Peppers, Shaved Red Onions And Marinated Grilled Chicken With A Sesame Ginger Dressing.

California Cobb Salad

Mixed Greens Topped With Sliced Grill Chicken, Diced Hard Boiled Egg, Diced Tomatoes, Crumbled Bacon, Blue Cheese Crumbles, Avocado, Scallions And Cheddar Cheese.

Teriyaki Steak Salad

Teriyaki Marinated Flank Steak Served On Top Of Mixed Greens With Sliced Mushrooms, Sliced Red Onions, Tomato Wedges And Wonton Crisps With A Sesame Ginger Dressing





THEMED BUFFET OPTIONS

*minimum 20 people

	<u>Lunch</u>	<u>Dinner</u>
Deli Lunch Buffet	\$18.95	\$20.95
Garden Green Salad with Assorted Dressings Marinated Pasta Salad Fresh Condiment Tray Potato Chips Fresh Baked Rolls Assortment of Deli Meats & Cheeses (Ham, Roast Beef, Turkey, Swiss, Sharp Cheddar, Pepper Jack) Jumbo Cookies or Chocolate Brownies Pepsi products		
		\$3.00
		\$5.95
Italian Lunch Buffet	\$19.95	\$21.50
Caesar Salad with Garlic Croutons Warm Garlic Breadsticks Zucchini & Yellow Squash Medley Linguini with Basil Tomato Marinara or Creamy Alfredo Homemade Beef Lasagna (Vegetable Lasagna Optional) Chicken Marsala Assorted Cheesecakes Pepsi product		
		\$4.25 per person
		\$4.25 per person
Western BBQ	\$22.95	\$24.95
Tossed Green Salad with Assorted Dressings Country Potato Salad Garden Vegetable Display Ranch Style Baked Beans Corn on the Cob with Butter Honey BBQ Chicken B.B.Q. Glazed Ribs Jalapeno Cheddar Cornbread Apple Cobbler Pepsi product		

All prices are per person plus an 18.5% service charge & applicable sales tax.



THEMED BUFFET OPTIONS

	<u>Lunch</u>	<u>Dinner</u>
Tex-Mex Station	\$17.95	\$21.50
Crisp Garden Greens with Assorted Dressings		
Spanish Rice		
Old Style Refried Beans		
Crisp Corn Shells		
Seasoned Beef		
Warm Flour Tortillas		
Grilled Marinated Chicken with Onions & Peppers		
Assorted Jumbo Cookies and Brownies		
Pepsi product		
ADD Chili Verde	\$4.95	
ADD Cheese Enchiladas	\$4.95	
ADD Homemade Tamales	\$4.95	
Hawaiian Luau	\$22.95	\$26.95
Spinach Salad		
Fresh Rolls and Butter		
Aloha Sweet Potatoes		
Coconut Scallion Sticky Rice		
Kahlua Pork		
Teriyaki Chicken		
Fresh Seasonal Fruit Display		
Assorted Fruit Cheesecakes & Cakes		
Pepsi product		
Asian Flair	\$22.95	\$26.95
Chinese Chicken Salad with Toasted Sesame dressing		
Fresh Rolls and Butter		
Vegetables Stir Fry		
Ginger Chicken topped with Pineapple Salsa		
Oriental Fried Rice		
Teriyaki Beef		
Chocolate dipped Fortune Cookies		
Pepsi product		

All prices are per person plus an 18.5% service charge & applicable sales tax.



CREATE YOUR OWN BUFFET

	<u>Lunch</u>	<u>Dinner</u>
Buffet Selection #1 Choice of One Salad Choice of One Vegetable Choice of One Side Dish Choice of One Entrée from Selection A Gourmet Rolls and butter Chef's Dessert Table Soda and Coffee Service	\$20.95	\$22.95
Buffet Selection #2 Choice of Two Salads Choice of One Vegetable Choice of Two Side Dishes Choice of One Entrée from Selection A Choice of One Entrée from Selection B Chef's Dessert Table Gourmet Rolls and butter Soda and Coffee Service	\$24.95	\$28.95
Buffet Selection #3 Choice of Two Salads Choice of One Vegetable Choice of Two Side Dishes Choice of Two Entrées from Selection A Choice of One Entrée from Selection B Gourmet Rolls and butter Chef's Dessert Table Soda and Coffee Service	\$29.95	\$32.95



All prices are per person plus an 18.5% service charge & applicable sales tax.



CREATE YOUR OWN BUFFET

Salad Selections

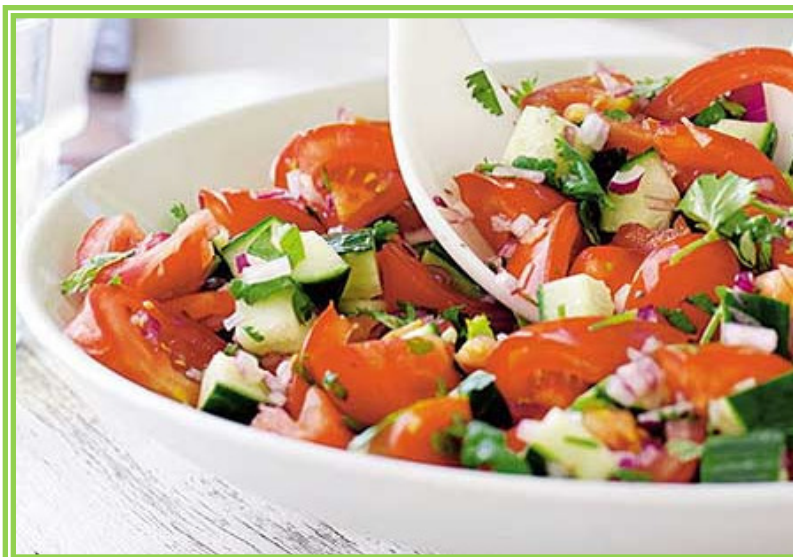
Mixed Garden Greens with Assorted Dressings
Caesar Salad with Garlic Croutons
Fresh Spinach Salad with Candied Pecans, Goat Cheese & Red Bell Pepper
Served with a Balsamic Vinaigrette
Cucumber, Heirloom Tomatoes, and Red Onion Salad
Fresh Seasonal Fruit Salad
Red Potato Salad
Marinated Pasta Salad

Vegetable Selection

Lemon Dill Buttered Carrots
Broccoli with Lemon Butter
Marinated Grilled Vegetables
Steamed Vegetable Mélange (Carrots, Zucchini, Squash, Cauliflower, Broccoli)
Green Beans with Caramelized Onions
Spaghetti Squash with Sweet Cinnamon Butter
Vegetables Provencal
Harvest Carrots
Steamed Asparagus with Caramelized Onions and Brown Butter

Side Dishes

Wild Rice Pilaf
Twice Baked Potatoes
Apple Walnut Stuffing
Rosemary Roasted New Potatoes
Roasted Garlic Mashed Potatoes
Caramelized Onion Mashed Potatoes
Lemon Rice
Potatoes Au Gratin
Wild Mushroom Risotto



All prices are per person plus an 18.5% service charge & applicable sales tax.



CREATE YOUR OWN BUFFET

Entrée Selection A

Chicken Dijonnaise

Tender 5oz breast of chicken baked with sun dried tomatoes and artichoke hearts

Mushroom Chardonnay Chicken

Seared chicken breast with herb chardonnay mushroom sauce

Honey Lemon Rosemary Chicken

Baked chicken glazed with honey and roasted garlic, topped with rosemary and lemon

Teriyaki Garlic Ginger Chicken

Marinated & rubbed with fresh ginger and topped with pineapple salsa

Baked Tilapia

Seasoned with lemon pepper and topped with a mango pineapple salsa

Bow Tie Pasta with Chicken

Served with artichokes, sun dried tomatoes in a garlic cream sauce

Creamy Chicken Alfredo

Served with linguini, roasted tomatoes, garlic and fresh basil

Burgundy Roast Beef

Slice top round of beef with rosemary burgundy port and shitake mushroom sauce

Beef Lasagna

Herb ricotta, Italian sausage, and three cheeses

London Broil with a Whiskey Marsala Sauce

Carved three peppercorn crusted flank steak marinated with a Jack Daniels Whiskey Marsala mushroom sauce

Portobello Pizza

Seasoned and grilled assorted vegetables topped with marinara and Parmesan

Eggplant Napoleon

Garden fresh vegetables seasoned and grilled stacked on top of an eggplant base

Marinated Center Cut Pork Loin

Served with Pineapple and mango salsa

Seasoned & Roasted Dijon Peppercorn Braised Pork Loin

Served with a 4 grain mustard cream sauce

Vegetable Lasagna

Layers of noodles served with vegetables and a rich creamy cheese sauce



All prices are per person plus an 18.5% service charge & applicable sales tax.



CREATE YOUR OWN BUFFET

Entrée Selection B

Grilled Chicken with Gouda Sauce

Served with roasted corn cilantro relish

Roasted Red Pepper Chicken

Served over spinach and fresh roasted red peppers

Oven Roasted Quarter Chicken

Over roasted root vegetables and rosemary thyme au jus

Penne Pasta Provencal

Served with a combination of sautéed tomatoes, garlic, eggplant, mushrooms, onions olives and fresh herbs

Pesto Chicken Linguine

Julienne cut chicken tossed with a Pesto cream sauce and linguine topped with sun dried tomatoes, red onions, country olives and basil

Grilled Salmon with Beurre Blanc Sauce

Grilled, topped with tomato, onion, fresh lemon, dill, wine and butter sauce

Baked Halibut

Seasoned and baked with a dill, caper lemon butter

Tri Tip

Oven roasted Tri Tip served with a mushroom Merlot Demi glaze

Applewood Smoked Bacon Wrapped Pork Loin

Served with wild mushroom roasted garlic au jus

Florentine Stuffed Pork Loin

Filled with a special blend of sautéed spinach, onions, garlic, eggs and cheese and a cranberry apple chutney

Special Orders: Carving Station

Honey Glazed Smoked Ham (add \$5.00/person)

Served with a pineapple and honey sauce

Whole Roaster Turkey (add \$5.00/person)

Served with Corn Bread Stuffing and Giblet Gravy

Herb Encrusted Prime Rib (add \$5.00/person)

Served with au jus and assorted flavored horseradish sauces

Fresh garlic and herb Encrusted Beef Tenderloin (add \$5.00/person)

Served with a Wild Mushroom Demi glaze



All prices are per person plus an 18.5% service charge & applicable sales tax

COLD HORS D'OEUVRES

*All Platters serve 50 people

Deviled Eggs with Smoked Salmon	\$ 56.00
Italian and American Baguette Sandwiches	\$ 118.00
Smoked Salmon Crostinis	\$ 88.00
Mexican Tortilla Pinwheel Sandwiches	\$ 80.00
Prosciutto wrapped Grilled Asparagus	\$ 90.00
Mediterranean Pita chips with Hummus and Tzatziki Spread	\$ 65.00
Fruit and cheese Kabobs	\$ 90.00
Caprese Salad Kabobs	\$ 85.00
Roma Tomato and Basil Bruschetta with Garlic Crostini	\$ 65.00
Assorted dollar roll sandwiches	\$ 85.00
Smoked salmon on cucumber with dill herbed cream cheese	\$ 88.00
Shrimp with Snow Peas and Wasabi aioli on skewers	\$ 100.00
Filo Cups (Choice of 1)	\$ 115.00
A)Goat cheese, Pancetta, onion, parsley	
B) Sautéed mushrooms, country olives, chives and parmesan	
Leek and Swiss Tarts	\$ 115.00



All prices are per person plus an 18.5% service charge & applicable sales tax



HOT HORS D'OEUVRES

*All Platters serve 50 people

Gourmet Meatballs (Choice of 1 Swedish, Marinara, Teriyaki or B.B.Q.)	\$ 68.00
Crab or Italian sausage stuffed mushrooms	\$ 105.00
Spring rolls pork egg rolls with dipping sauces	\$ 105.00
Buffalo Wings with carrots, celery, Blue cheese and ranch dressings	\$ 95.00
Teriyaki Chicken Satee	\$ 88.00
Pork Pot Stickers with sweet chili and teriyaki sauce	\$ 90.00
Beef Satee with Thai peanut sauce (substitute another sauce)	\$ 88.00
Chicken Tender with ranch, B.B.Q. and honey mustard dip	\$ 92.00
Battered Mozzarella sticks with marinara and ranch	\$ 78.00
Cream cheese stuffed Jalapenos with salsa and sour cream	\$ 90.00
Taquitos with salsa and sour cream	\$ 70.00
Coconut Shrimp with Island salsa	\$ 118.00
Baby stuffed Potato skins with salsa and sour cream	\$ 68.00
Crab Cakes with a lemon dill caper dipping sauce	\$ 120.00



All prices are per person plus an 18.5% service charge & applicable sales tax



HORS D'OEUVRES PLATTERS

*Hors d'Oeuvre Platters – Serves 50

Fresh Seasonal Fruit Display with Raspberry Yogurt Sauce	\$170.00
Imported and Domestic Cheese Display served with Gourmet Crackers and Baguettes	\$195.00
Fresh Fruit and Domestic Cheese Display served with assorted Flat Breads and Crackers	\$275.00
Garden Vegetable Crudités with Pesto Dipping Sauce	\$155.00
Antipasto with Balsamic Grilled Vegetables, Italian Cheeses and Meats served with Focaccia	\$165.00
Chilled Pacific Tiger Prawns served with Cocktail Sauce and Lemons	\$285.00
Jalapeno Artichoke Dip, Spinach Dip, and Roasted Red Pepper Hummus served with Gourmet Crackers and Flatbreads	\$165.00

Dessert Displays – Serves 50 (All platters can be split in half)

Chocolate Dipped Strawberries (100 pieces)	\$225.00
Cheesecake Indulgence (50 pieces)	\$115.00
Assorted Cream Puffs, Tarts (50 pieces)	\$155.00
Gourmet Dessert Bar Selection (100 pieces)	\$195.00
Sundae Bar with Assorted Toppings	\$190.00
Assorted Cookies and Brownies (100 pieces)	\$165.00
Assorted Petit fours (100 pieces)	\$180.00



All prices are per person plus an 18.5% service charge & applicable sales tax



SNACKS AND BEVERAGES

Snacks (Serves 25 people)

Mini Hard Pretzels	\$ 19.00
Fresh Corn Tortilla with Salsa Fresca	\$ 37.00
Queso Dip with Tri-Colored Chips	\$ 41.00
Kettle Chips and Onion Dip	\$ 38.00
Mixed Nuts	\$ 35.00
Fresh Popped Popcorn	\$ 23.00
Assorted Gourmet Cookies	\$ 25.00
Double Chocolate Brownies	\$ 38.00
Gourmet Dessert Bars	\$ 40.00

Beverage Service

Coffee	Small pot	\$ 22.95
	Large pot	\$ 45.00
Hot Chocolate	Small pot	\$ 15.95
	Large pot	\$ 45.00
Tea Service	Large pot	\$ 28.00
Juice (Orange, Cranberry or Apple)	Per Carafe	\$ 14.95
Individual Bottled Water	Each	\$ 3.00
Individual Soda	Each	\$ 3.25
Lemonade	Per Pitcher	\$ 9.00
Iced Tea	Per Pitcher	\$ 9.00
Fruit Punch	Per Pitcher	\$ 9.00

Bar Service

Full Cash or Hosted Bar Service	
Bartender Fee (Flat Rate)	\$ 75.00
Call Liquor	\$ 7.00
Imported Beer	\$ 7.00
Domestic Beer	\$ 5.50
Wine Service (per glass)	\$ 6.50
Wine Service (per bottle)	\$ 36.00
Kegs	\$ 250 - \$300.00

Beer Selections

- Coors
- Coors Light
- Coors Non-Alcoholic
- Killian's Red
- Miller
- Miller Light
- Molson Canadian
- Molson Canadian Light
- Mike's Cranberry
- Mike's Hard Lemonade
- Heineken
- Corona Light
- Corona

Wine Selection

- Chardonnay
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Pinot Grigio
- Pinot Noir
- Champagne



All prices are per person plus an 18.5% service charge & applicable sales tax



ADDITIONAL SERVICES AND POLICIES

Menu Planning

Diamond Creations offers the finest in progressive regional ingredients enhanced by culinary techniques and products from both local and international origins. Our Chefs are constantly creating and preparing new dishes. If you are unable to find a suitable choice in the menu package, our experienced menu planners will be happy to offer alternative selections. We can also prepare any personal favorites that you request.

Service & Tax

We will add an 18.5% Food and beverage service fee (this is not a gratuity) and applicable 7.4 % sales tax for all events. If you have tax exempt status, we require a tax exemption form when booking your event.

Rentals

Our catering staff can coordinate your needs with florists, disc jockeys, bands, bakeries, audio visual companies, and rental companies because we know your time is valuable. All rental invoices will be passed on to the client at their expense.

Linen

Diamond Creations will provide white linen with the purchase of food and beverage. Any special requirements for colored linen must be made at least (14) days in advance of the scheduled function. Additional charges will be incurred by the client for any special linen specifications not received (14) days prior to the function. Customers not purchasing food or beverage with linen needs will be subject to a linen charge.

Alcohol Policy

Diamond Creations does not serve alcoholic beverages to minors. If a minor is found consuming alcoholic beverages, Diamond Creations reserves the right to terminate the function at the host's expense. The host agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that Diamond Creations, in its sole discretion, may refuse service to any guest. All cash/hosted full bars must accompany food & beverage provided by Diamond Creations. Diamond Creations does not permit outside food or beverages to be brought in any catered function.

Payment & Account Policy

It is required that the Catering Sales Office (719-304-5616) be notified of the exact number of attendees by noon, fourteen (14) days prior to the event. The minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. If the Catering Sales Office receives no guarantee, we will then consider your minimum guarantee given at the time your event was booked as the guarantee. A signed contract, along with a **50%** deposit, is required to confirm the date of your event. The remaining balance must be received fourteen (14) days prior to the start of the event. It is our policy that food and beverage not consumed by the client shall remain with Diamond Creations for liability and health reasons.



ADDITIONAL SERVICES AND POLICIES

Cancellations

Deposit is refundable if cancellation is received no later than sixty (60) days prior to the function. Should the client cancel the event less than sixty (60) business days, the deposit paid shall be non-refundable. Should the client cancel the event less than thirty (30) days before the confirmed date of the event, the client will be charged the full contract price of the agreement.

Damages

CLIENT agrees to pay for all damage and/or injury done to facility and personnel during event contracted. Diamond Creations reserves the right to terminate the function at CLIENTS expense if damage or injury occurs.

Lost Articles & Shipments

Any shipments of materials (i.e., literature, equipment, etc.) are the sole responsibility of the CLIENT. Diamond Creations must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival. Diamond Creations is not liable for any lost materials. All freight and shipping charges are the sole responsibility of the CLIENT.

Security & Liability

Diamond Creations will exercise all reasonable care to safeguard property/individual while during the catered event. However, Diamond Creations shall assume no responsibility whatsoever for any loss, injury, or damage to persons or property that may be sustained by reason of occupancy during event. All security or other protective services desired by CLIENT must be arranged for with and by special agreement with Diamond Creations.



SECURITY SERVICE FIELD

Room Rental Rates & Capacity

Conference & Suite Rooms	Total Price	Cocktail Reception	Classroom Capacity	Reception Capacity
Banquet Hall** ◇	\$350.00	250	200	180
Hall of Fame** During season	\$75.00	65	50	40
Field Rental*	\$1000.00	-	-	-
Parking Lot Rental	\$2000.00	-	-	-
Banquet Hall (No Food)*	\$550.00	250	200	180
China Rental (Per Person)	\$ 3.00			

*Based upon availability

◇ With food purchases over \$1600.00 Dollars

* All rates are per day, subject to availability. Rates are subject to change without notice. Set-up and cleaning fees may be incurred if no food or beverage is purchased.

** A standard day is defined as 7 a.m. to Midnight for leases. Additional hours will be charged to leases at \$100 per hour for room usage.

Audio/Video Equipment Prices (Additional Equipment Items upon Request)

150" Projection Screen	\$ 35.00	Big Screen TV	\$ 75.00
Microphone (Centennial Room only)	\$ 30.00	Podium w/Microphone	\$ 40.00
Desktop LCD Data Projector	\$ 40.00	Mixer	\$ 60.00
Laptop Computer	\$ 75.00	Additional Sound System - Includes Mic w/Stand	\$ 50.00
Laptop Computer with Zip Drive	\$ 95.00	Slide Projector	\$ 70.00
Overhead Projector	\$ 70.00	VCR	Free
Lapel Microphone	\$ 70.00	Tripod Easel	\$ 30.00
27" TV	Free	Dance Floor (15' x 15')	\$725.00
Speaker on Stand with Two Inputs	\$ 80.00	Flipchart with Easel and 2 Markers	\$ 65.00
DVD Player	Free	Exhibit Tables – (1) 8' Table, (2) Chairs, Skirting & Linen	Free
3' x 4' Whiteboard with Stand and 2 Markers	\$ 65.00		
CD Player	Free	4' x 8' Riser (Each Staging)	\$ 195.00



Break Down the Walls of Your Conference Room for Your Next Business Seminar!