



CATERING  
*menu*

**University Inn**  
Hotel & Conference Center

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Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice.  
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# BREAKFAST

## PLATED

Entrées are served with coffee and tea. All entrées require a 100% guarantee. If two entrées are chosen, the higher price will be charged per plate.

### **BUILD YOUR OWN PARFAIT** | GF

Vanilla Greek yogurt, granola, sliced almonds, and assorted seasonal berries. | 6

### **BREAKFAST WRAP**

Three scrambled eggs, bacon, green onions, potatoes, house-made salsa and cheddar cheese all rolled in a flour tortilla. Served with fresh fruit. | 9

### **CAMAS PRAIRIE FRITATTA** | GF

Hardwood smoked bacon, ham, sausage, scrambled eggs, cheese and grilled Yukon potatoes with onions and peppers. | 10

### **SPRING VALLEY BREAKFAST** | GF

Choice of: two strips of hardwood smoked bacon, two sausage links or ham steak. Served with two scrambled eggs and sliced Yukon potatoes grilled with onions and peppers. | 10

### **TRIPLE BERRY CHEESE BLINTZ**

Three warm cheese blintz, topped with a house-made triple berry topping. Served with your choice of two pieces of bacon, ham steak or two sausage links. | 11

## BUFFETS

Buffets are served with coffee and tea. Buffets require a 100% guarantee and a 25 person minimum.

Buffets available for carry out, delivery, or dine in service.

### **HEART OF THE ARTS BREAKFAST**

Full toasting station with assorted bagels, sliced breads and croissants. Featuring Lox smoked salmon, capers, red onion, cream cheese and hard boiled eggs. Served with jams and jellies, honey, butter and yogurts. | 11

### **GEM STATE BREAKFAST BUFFET**

Belgium waffles with butter, maple syrup, bacon, scrambled eggs, and a yogurt parfait bar with vanilla Greek yogurt, granola, sliced almonds, and assorted seasonal berries. | 13

### **SUNRISE BUFFET**

Choice of: hardwood smoked bacon, ham or sausage. Served with scrambled eggs, Yukon grilled potatoes, classic French toast with butter and syrup and a fresh fruit display. | 15

### **UNIVERSITY INN BUFFET**

Omelets made-to-order with spinach, mushrooms, tomatoes, green onions, diced ham, bacon, sausage, and shredded Jack and cheddar cheeses. Served with pancakes with butter and syrup, Yukon grilled potatoes and a fresh fruit display. | 19

Gluten Free: GF

Locally Inspired 

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# LUNCH

## SALADS

Entrées are served with fresh baked rolls, butter, coffee and tea. Dessert not included. All entrées require a 100% guarantee.

If two entrées are chosen, the higher price will be charged per plate.

### CLASSIC CHICKEN CAESAR SALAD

Chopped romaine lettuce tossed with seasoned croûtons, shredded Parmesan cheese and our classic Caesar dressing. Topped with grilled breast of chicken. | 10

### CHEF SALAD | GF

Romaine hearts, topped with sliced turkey, grape tomatoes, cucumbers, hard cooked egg, Provolone cheese, diced bacon and avocado. Served with your choice of dressing. | 11

### SPRING CHICKEN SALAD | GF

Organic spring greens with grilled chicken breast, raisins, candied walnuts, matchstick apples, Gorgonzola, and finished with our citrus vinaigrette. | 12

### MAIFUN CHICKEN SALAD | GF

Shredded Iceberg and Napa cabbage, bay shrimp, marinated chicken, cilantro, pepperoncini, red bell peppers, our house-made Maifun dressing and topped with crispy rice noodles. | 13

### CRAB LOUIE | GF

Crisp romaine lettuce and crab tossed with house Louie dressing, topped with hard cooked egg, poached asparagus tips, avocado, cucumber and grape tomatoes. | 14

## SANDWICHES

Entrées are served with coffee, tea and choice of side: French fries, wedge cut fries or potato salad. Upgrade side to fresh fruit or side salad for 1.50. Dessert not included. All entrées require a 100% guarantee. If two entrées are chosen, the higher price will be charged per plate.

### TURKEY CLUB CROISSANT

Tender sliced turkey breast with smoked bacon, avocado, lettuce, tomato and mayo on a croissant. | 13

### GRILLED CHICKEN CALIFORNIA CLUB

Grilled chicken breast, cheddar, bacon, avocado, iceberg lettuce, tomato and mayo on a toasted Kaiser bun. | 13

### 1516 BURGER

Half pound Angus beef patty on a toasted brioche bun with garlic dill pickles, sweet onions, sliced tomato and Seasons' aioli. | 14

(Or substitute the Vegetarian Beyond patty)

Add: Cheese or Mushrooms. | 1.50      Add: Bacon | 2

### PRIME RIB AU JUS

Tender sliced beef with Provolone cheese, horseradish aioli and caramelized onions. Served on a toasted hoagie bun. | 14

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# LUNCH

## PLATED

All entrées are served with freshly baked rolls, butter, coffee and tea. If two entrées are chosen, the higher priced item will be charged per plate.  
Dessert not included. All entrées require a 100% guarantee.

### **COUGAR GOLD MAC & CHEESE**

Local WSU Cougar Gold cheese sauce, tossed with cavatappi pasta, crispy breaded chicken, served with garlic bread. | 13

### **VEGETARIAN TOFU STIR FRY**

Grilled tofu, with red bell peppers, sugar snap peas, bok-choy, garlic and fresh ginger, tossed with rice noodles, house teriyaki sauce, and served in a won-ton bowl. | 13

### **SMOKED CHICKEN PENNE**

House-smoked chicken with garlic, onions, sliced Portabello mushroom, simmered in a white cheddar cheese sauce. Topped with toasted garlic crostini in place of rolls and butter. | 16

### **BACON WRAPPED MEATLOAF**

House-made meatloaf, served with whipped Yukon potatoes, seasonal vegetables, red wine gravy and onion rings. | 17

### **LIGHT SALMON PICCATA**

Grilled salmon, simmered in a light piccata sauce, garlic, onion, capers, lemon and butter, with spring vegetables, served over angel hair pasta. | 17

## GRAB AND GO

Grab and go meals are boxed and ready for carry out, delivery, or dine in service.

### **BOXED LUNCHES**

Choice of turkey, ham, tuna, or veggie with cheese, lettuce, tomato and red onion.  
All come with a piece of whole fruit, chips, cookie and bottled water. | 13  
(Does not include coffee or tea)

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# LUNCH

## **BUFFETS**

Buffets are served with coffee and tea. Buffets require a 100% guarantee and a 25 person minimum.

Buffets available for carry out, delivery, or dine in service. To order lunch buffet for dinner add \$4.

### **BAKED POTATO AND CHILI BAR**

Large Idaho baked potatoes with butter, sour cream, shredded cheddar cheese, green onions, bacon crumbles and chili. Includes mixed green salad, assorted dressings, fresh baked rolls and butter. | 13

### **SOUP AND SALAD BAR**

Chef's soup of the day.

Spring greens, chopped romaine, shredded carrots, diced cucumber, grape tomatoes, black olives, Parmesan, Jack and cheddar cheeses, diced chicken, bacon, croûtons, assorted dressings, Chef's choice pasta salad, pea salad, rolls and butter. | 14

### **DELI MEAT AND CHEESE SANDWICH BAR**

Sliced turkey, beef, and ham with cheddar, Swiss and Provolone cheeses and assorted breads and condiments. Served with soup, chips and potato salad. | 17

Add: fresh avocado, fruit display, chipotle aioli, pesto mayo, sun-dried tomato aioli, crispy bacon and fresh croissants. | 5

### **FAJITAS OR TACO BAR**

Your choice of either grilled beef strips, traditional seasoned beef or chicken. Served with grilled onions, peppers, shredded cheddar cheese, lettuce, refried beans, diced tomatoes, green onions, sliced black olives, corn and flour tortillas, house-made salsa, sour cream and tortilla chips. | 17

### **ITALIAN BUFFET**

Boneless, skinless breast of chicken encrusted with Parmesan cheese, served with penne pasta, marinara and Alfredo sauces. Served with mixed green salad, seasonal vegetables and garlic bread. | 17

### **SMOKEHOUSE BUFFET**

Huckleberry chicken breast, huckleberry ribs, macaroni salad, cornbread with honey butter, potato wedges, chipotle BBQ and huckleberry BBQ sauces on the side. Served with grilled corn on the cob and mixed green salad with assorted dressings. | 20

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# DINNER

## PLATED CHICKEN ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

All entrées are served with: choice of Yukon Gold mashed potatoes, rosemary red potatoes or wild rice pilaf. • Chef's choice vegetables • Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter • Coffee and tea

### CHICKEN CORDON BLEU

6-ounce chicken breast, wrapped in smoked ham, oven roasted and finished with a rich bleu cheese sauce and Gorgonzola crumbles. | 20

### PARMESAN CRUSTED CHICKEN

Boneless breast of chicken encrusted with grated Parmesan cheese and Italian pan roasted herbs. Choice of creamy pesto or an artichoke and mushroom sauce. | 20

### FREE RANGE ROASTED LEMON CHICKEN & TRUFFLES

French-cut chicken breast, pan roasted with mushrooms, finished with a lemon cream sauce and truffle oil. | 20

### CHICKEN COEUR D'ALENE | GF

French-cut chicken breast, stuffed with St. Maries wild rice pilaf mixed with dried raisins and toasted walnuts, oven roasted and finished with a huckleberry demi-glace. | 20

## PLATED PORK ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

All entrées are served with: choice of Yukon Gold mashed potatoes, rosemary red potatoes or wild rice pilaf. • Chef's choice vegetables • Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter • Coffee and tea

### BABY BACK PORK RIBS | GF

Half rack of pork ribs charbroiled and slowly smoked with a huckleberry barbecue sauce. | 18

### BACON WRAPPED PORK LOIN

Topped with caramelized onions and mushrooms. Finished with a rich cabernet demi-glace. | 20

### BROILED PORK CHOPS

Pork loin chop, char grilled, finished with garlic butter, served with spiced apple sauce. | 17

Gluten Free: GF

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# DINNER

## PLATED BEEF ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

All entrées are served with: choice of Yukon Gold mashed potatoes, rosemary red potatoes or wild rice pilaf. • Chef's choice vegetables • Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter • Coffee and tea

**8-OZ FLAT IRON** • GF | 24

**12-OZ NEW YORK** • GF | MRKT PRICE

**12-OZ RIB EYE** • GF | MRKT PRICE

**BASEBALL CUT SIRLOIN** | GF  
8-ounce center cut char-grilled top sirloin. | 25

**PRIME RIB** | GF  
Slow roasted prime rib served with our burgundy au jus and horseradish sauce. | 27  
(Minimum order: 20 people)

## PLATED SEAFOOD ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

All entrées are served with: Mixed green salad and choice of dressing • Coffee and tea

### TIGER PRAWN SCAMPI

Prawns sautéed with onions, garlic, capers and tomatoes in a white wine-lemon butter sauce. Served over angel hair pasta with a side of seasonal vegetables and garlic crostini. | 18

### LOBSTER MAC AND CHEESE

Choose one preparation: Jalapeño and Bacon or Classic White Crème Sauce. Sautéed lobster meat, tossed with our house chardonnay cream sauce, Gruyere cheese and cavatappi pasta. Served with garlic sourdough toast. | 22

### SEAFOOD ALFREDO

Shrimp, scallops, Alaskan cod and clams simmered in our chardonnay cream sauce with fresh basil and sun-dried tomatoes on fettuccine noodles. Served with garlic toast. | 22

### PLANKED SALMON OSCAR | GF

Pacific salmon roasted on a cedar plank, topped with deep sea red crab meat, asparagus tips and hollandaise sauce with choice of roasted red potatoes, Yukon mashed potatoes or rice pilaf. Served with seasonal vegetables, rolls and butter. | 27

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# DINNER

## PLATED VEGETARIAN ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

All entrées are served with: Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter • Coffee and tea



### PACIFIC NORTHWEST LENTIL LASAGNA

House-made lentil lasagna with Missoula lasagna sheets and ricotta cheese. | 13

### VEGETABLE PESTO PASTA

Steamed seasonal vegetables and penne pasta tossed with a basil pesto cream sauce, topped with Parmesan cheese. | 13

(Gluten free pasta available.)

### GRILLED VEGETABLE | GF

Zucchini, yellow squash, eggplant, tomatoes and roasted garlic topped with fresh mozzarella. | 14

### EGGPLANT CAPRESE

Breaded eggplant Parmesan, stacked with fresh mozzarella and basil, finished with tomato sauce and balsamic greens. | 15

### EGGPLANT ROLLITINI | GF

Roasted eggplant stuffed with ricotta cheese, spinach, shallots and garlic. Topped with zesty tomato marinara. | 15

### GNOCCHI STUFFED BELL PEPPERS

Potato dumplings with our house chardonnay cream sauce, sun-dried tomatoes, mozzarella and Parmesan cheeses, baked inside a bell pepper. | 17

### PORTOBELLO NAPOLEON | GF

Portobello mushrooms stacked with wilted spinach, grilled eggplant, roasted bell peppers and rich goat cheese with red pepper coulis over polenta. | 17

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# DINNER

## PLATED VEGAN ENTRÉES

Entrées require a 100% guarantee. If two entrées are chosen, the higher priced item will be charged per plate.

All entrées are served with: Mixed green salad and choice of dressing • Fresh baked artisan rolls and butter • Coffee and tea

### THE BEYOND BURGER | GF

Vegan Beyond burger patty, lettuce, tomato, onion and garlic dill pickles. Served on a gluten free bun or as a lettuce wrap. | 16

### LENTIL SALAD | GF

Served with grilled and chilled tofu, peppers and curry vinaigrette. | 15

### TOFU STIR FRY | GF

Gluten-free teriyaki marinated tofu sautéed with vegetables and served with jasmine rice. | 15


### TOMATO BASIL CAPPELLINI | GF

Ripe Roma tomatoes, fresh basil, garlic, light vegetable broth.  
Made with zucchini pasta strings. | 16

### BEYOND LASAGNA BOLOGNESE | GF

Made with our Vegan Beyond Burger, layered with vegan cheese, veggie pasta sheets, marinara sauce and oven roasted. | 18

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# DINNER

## BUFFETS

Buffets are served with freshly baked artisan rolls, butter, coffee and tea. Buffets require a 100% guarantee and a 25 person minimum.

Buffets available for carry out, delivery, or dine in service.

### THE PALOUSE

Your choice of two of the following entrées:

Sirloin roast with au jus served by a personal carver

✦ Huckleberry Grilled Chicken Breast

Parmesan Seared West Coast Snapper

Grilled Portobello Napoleon

Accompanied by farmer's market salad, seasonal vegetables and your choice of Yukon mashed potatoes, rosemary red potatoes or wild rice pilaf. | 28

### PACIFIC NORTHWEST

Your choice of two of the following entrées:

Prime Rib Carving Station with horseradish and au jus

Cedar Planked Salmon Oscar

Lemon Chicken and Truffles

✦ Pacific Northwest Lentil Lasagna

Accompanied chef's choice salad, choice of rosemary roasted red potatoes, Yukon mashed potatoes or wild rice pilaf and seasonal vegetables. | 35

### ITALIAN DINNER BUFFET

Chicken parmesan, eggplant moussaka and grilled eggplant baked with Béchamel and tomato sauce. Accompanied by pasta with marinara and Alfredo sauces, Caesar salad, vegetables sautéed in basil pesto and garlic bread in place of rolls and butter. | 23

### IDAHO BUFFET

Sliced brisket with huckleberry and chipotle barbecue sauces, mesquite chicken breast, Yukon mashed potatoes, seasonal vegetables and mixed green salad with assorted dressings. | 25

### BARBECUE BUFFET

Santa Maria tri-tip grilled and smoked with a smoked paprika, garlic, salt and pepper rub. Huckleberry chicken, accompanied with a mixed green salad, ruby red potato salad, garlic green beans, and corn bread with honey butter in place of rolls and butter. | 25

Gluten Free: GF

Locally Inspired ✦

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# DESSERTS

## DESSERTS

Priced per person

**TIRAMISU** | 3

**STRAWBERRY SHORTCAKE** | 3

 **PACIFIC NORTHWEST LENTIL CARROT CAKE** | 3

**CHOCOLATE MOUSSE** | GF | 3.50

**CHOCOLATE TORTE** | GF | 3.50

**NEW YORK CHEESECAKE** | 3.50

Plain, Strawberry, Lemon-drop,  
Bananas Foster or Candy Bar

**ASSORTED DESSERT BARS** | 3.50

7-Layer Bar, Blondie, Loaded Chocolate Brownie, Summer Berry,  
Lemon Crumb, Chocolate Peanut Butter Stack or Cinnamon Apple Swirl

 **TILLAMOOK SUNDAE BAR** | 5

Two ice cream flavors with all the fixings

## VEGAN DESSERTS

Fruit Crisp

Seasonal Sorbet

Vegan Chocolate Brownie

Fresh Fruit Cup

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# APPETIZERS

## APPETIZER TRAYS

Priced per person. Minimum order 20 people.

### CHIPS AND SALSA | GF

Dried California chili pods with tomatoes, onions, garlic, cilantro and lime juice, served with tortilla chips. | 2

### HEIRLOOM TOMATO BRUSCHETTA

Served on grilled baguette slices with heirloom tomatoes, fresh mozzarella and basil. | 2.50

### SEASONAL FRUIT DISPLAY | GF

A selection of our freshest seasonal fruit. | 2.50

### MEDITERRANEAN VEGETABLE PLATTER | GF

Our selection of grilled vegetables marinated in olive oil, herbs de Provence and garlic served with roasted red pepper dipping sauce. | 2.50

### VEGETABLE CRUDITE | GF

The freshest vegetables of the season served with ranch dressing and balsamic vinaigrette. | 2.50

### DOMESTIC CHEESE DISPLAY

Chef's assortment of cheddar, provolone, gouda and Jack cheeses with an assortment of crackers. | 3

### SEVEN LAYER DIP | GF

Refried beans, sliced black olives, diced tomatoes, cheddar cheese, green onions, sour cream and salsa. Served with tortilla chips. | 2

## WINGS

Poached in chicken stock, breaded in house and fried to a crisp. Tossed in your favorite sauce: house buffalo or huckleberry barbecue. Served with Litehouse Bleu Cheese and ranch dressing. | 2

### SMOKED SALMON CANAPES

Lox style salmon served with herb cream cheese, on sliced baguettes. | 3.50

### MEDITERRANEAN HUMMUS

Pacific Northwest hummus, accompanied with feta, Kalamata olives, grape tomatoes and marinated artichoke hearts. Served with garlic crostini. | 2.75

### HOT SPINACH ARTICHOKE DIP

Fresh spinach and cream cheese served warm with sliced baguette bread. | 3.25

### DELI MEAT AND CHEESE TRAY

Sliced breast of turkey, roast beef and honey ham. Accompanied by sliced cheddar and Swiss cheeses, condiments and dollar rolls. | 4.75

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# APPETIZERS

## APPETIZER PACKAGES

20 person minimum. Appetizer packages available for carry out, delivery, or dine in service.

### **SIMPLY DELICIOUS**

Fresh Fruit Display  
Mediterranean Hummus  
Vegetable Crudite  
Tortilla Wrapped Pinwheels  
10 | per person

### **A STEP ABOVE**

Deli Meat and Cheese Tray  
Mediterranean Vegetable Platter  
Mushroom Rockefeller  
Idaho Potato Skins  
Vegetable Pot-stickers  
13 | per person

### **THE GRAND**

Spinach Artichoke Dip  
Heirloom Tomato Bruschetta  
Thai Cucumber Cups  
Fresh Fruit Display  
Smoked Salmon Canapes  
Grilled Chicken Satays  
16 | per person

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# HORS D'OEUVRES

## CHILLED

Prices are by the dozen.  
(Minimum order of 3 dozen)

### DEVEILED EGGS | GF

Traditional favorite with assorted toppers: olive, bacon and pimento. | 14

### THAI CUCUMBER CUPS | GF

With chicken, cilantro, lime and a chili sambal sauce or carrots, chili, ginger and cilantro with our house-made teriyaki sauce. | 15

### COUGAR GOLD PUFF PASTRIES

Puff pastry layered and rolled with WSU's Cougar Gold cheese and oven baked. | 18

### TORTILLA WRAPPED PINWHEELS

A variety of turkey and beef with cream cheese, spices and herbs, rolled into flavored tortillas. | 20

### SMOKED CHICKEN FILO CUPS

Rich cream cheese, chives, and smoked chicken in a crisp filo cup. | 23

## HOT

Prices are by the dozen.  
(Minimum order of 3 dozen)

### LENTIL-STUFFED MUSHROOMS | GF

Palouse lentils, onions and Parmesan cheese baked in a mushroom cap. | 17  
Substitute Italian sausage for lentils for an additional | 3

### SWEDISH MEATBALLS | GF

In your choice of sour cream demi-glace or sweet and sour sauce. | 19

### IDAHO POTATO SKINS

Golden crisp with cheddar cheese, bacon bits and green onion served with sour cream and salsa. | 19

### VEGETABLE POT STICKERS

Served with sweet and sour sauce and honey mustard. | 19

### GRILLED CHICKEN SATAYS | GF

Grilled chicken on a bamboo skewer, drizzled with sweet chili sauce, chopped cilantro and sesame seeds.  
Served with teriyaki and Thai peanut sauce. | 30

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# SNACKS

## MORNING

**BAGELS WITH CREAM CHEESE** | 2.50 each

**CAKE DONUTS** | 20 per dozen

**BREAKFAST BREADS** | 20 per dozen

**MINI COFFEE CAKES** | 15 per dozen

**MUFFINS** | 2 each

**MINI MUFFINS** | 13 per dozen

**WHOLE FRUIT** | 1.50 each

**YOGURT** | 2 each

## AFTERNOON

**ASSORTED COOKIES** | 20 per dozen

**FANCY MIXED NUTS** | 22 per pound

**CHOCOLATE BROWNIES** | 20 per dozen

**BAR MIX** | 20 per gallon

**PRETZELS** | 15 per gallon

**POPCORN** | 10 per gallon

## CHOCOLATE FOUNTAIN

30 person minimum

Chocolate fountain with imported Belgium chocolate.

Served with skewers of fresh strawberries, rice crispy squares, pound cake and pretzel sticks. | 6 per person

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# REFRESHMENTS

## HOT BEVERAGES

### COFFEE

*Regular and Decaffeinated*

Pot - serves six | 12

Air pot - serves fifteen | 30

Urn - serves thirty-six | 72

**HOT TEA** | 2 per bag

**HOT CHOCOLATE** | 2 per packet

**SPICED CIDER** | 2 per packet

## COLD BEVERAGES

### JUICE

8 cup pitcher | 14

10 oz bottle | 4

### SODA

8 cup pitcher | 10

12 oz bottle | 2.25

**BOTTLED WATER** | 2 per bottle

**ICED TEA** | 13 per pitcher / 52 per dispenser

**FRUIT PUNCH** | 13 per pitcher / 52 per dispenser

**LEMONADE** | 13 per pitcher / 52 per dispenser

**MILK** | 14 per pitcher

**SPARKLING CIDER** | 10 per bottle

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# REFRESHMENTS

## **BAR CHARGES:**

\$100 minimum sales per hour with a 2 hour minimum for staffed bar service.

## **HOSTED OR NO HOST COCKTAILS:**

**WELL DRINKS** | 4.50

**PREMIUM BRANDS** | 6

**TOP SHELF** | Varies by type

**HOUSE WINE BY THE GLASS** | 6

Cabernet, Merlot, Chardonnay, Pinot Grigio or White Zinfandel

**HOUSE CHAMPAGNE** | 11 per bottle

**DOMESTIC BOTTLED BEER** | 4.50

**BOTTLED CRAFT BEER** | 5.50

**DOMESTIC BEER KEGS** | 325

**CRAFT BEER KEGS** | 500

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# S E R V I C E S

## AUDIO - VISUAL

Equipment charged per day

LCD Projector & Screen	\$ 160
Laptop Computer	\$ 50
Power Strip	\$ 5
Flip Chart	\$ 30
White Board	\$ 30
Standard Microphone (podium, wired or table-top)	\$ 10
Wireless Microphone (hand-held or lapel)	\$ 50
House-sound with personal devise	\$ 25
Maui Speaker Towers	\$ 200/tower (max 2)
Television with DVD	\$ 50
Projector Screen	\$ 40
Polycom Speaker Phone	\$ 50
Dedicated IT Assistance (IT Expert in-room)	\$ 50/hour (1 hour minimum)

Additional equipment available upon request.

All audio-visual equipment must be reserved at least two weeks prior to the date of the function.

## UP LIGHTS

Up Lights (Options: red, blue, turquoise, purple, white, green, yellow)	\$15/per light
DMX Board (Connects lights to sound system for light show effects)	\$100

## WIRELESS INTERNET SERVICE

Complimentary wireless high-speed Internet service is available throughout our hotel and conference center. Hardwired Internet access ports are also available in ten of our convention center rooms (Idaho, Washington, Palouse, Empire, University, Silver, Gold, Centennial, Appaloosa, Regents).

## TELEPHONE SERVICES

A credit card is required for additional charges that may be incurred.  
Basic set-up charge of \$50 (includes a phone).

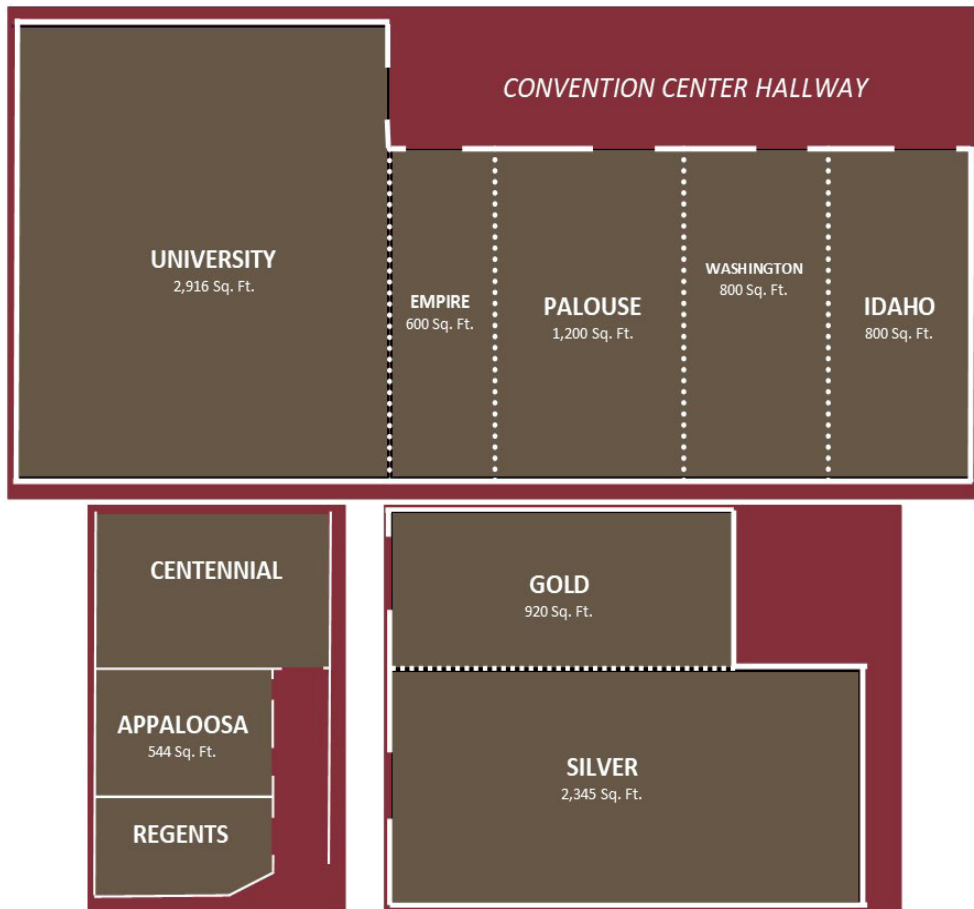
## CATERING DELIVERY SERVICES

Drop off delivery available in Moscow city limits \$25. Outside Moscow city limits charged at \$1/mile rate (one way). For catering equipment pricing, please contact the Director of Catering for details.

Gluten Free: GF

Locally Inspired 

PLEASE NOTE: All prices subject to change without notice.  
All prices are subject to 19% service charge and 6% Idaho State sales tax.



ROOM	SIZE	SQ. FT	CLASSROOM (W/TABLES)	THEATRE (CHAIRS)	DINING (RND S OF 8 / 9)
UNIVERSITY	54 X 54	2916	120	230	160 / 180
EMPIRE	15 X 40	600	20	60	32 / 36
PALOUSE	30 X 40	1200	60	120	72 / 81
WASHINGTON	20 X 40	800	40	80	48 / 54
IDAHO	20 X 40	800	40	80	48 / 54
GOLD	23 X 40	920	36	56	40 / 45
SILVER	35 X 67	2345	96	200	128 / 144
CENTENNIAL	33 X 30	990	48	104	48 / 54
APPALOOSA	32 X 17	544	24	56	32 / 36
REGENTS	20 X 16	320	—	—	12
LATAH	19 X 26	494	—	—	20