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WELCOME

Thank you for considering Tower Club Dallas for your upcoming event. It is our pleasure to assist you throughout the planning process. Tower Club Dallas provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 250 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views on the 48th Floor to gourmet cuisine, our experienced service staff and certified Event Directors stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event hosted at Tower Club Dallas receives personalized service with a number of complimentary amenities, including but not limited to:

- Newly renovated event spaces
- On-site banquet manager and captains
- Four-hour event block with setup access (1) hour prior to the event
- In-house black or charcoal grey table linens and napkins
- Chameleon chairs and banquet tables
- Flatware, glassware, and silverware
- Complementary Wi-Fi

In the following pages you will find more information about Tower Club Dallas' many menu options, amenities, capabilities and more. Feel free to contact our Private Events Team at 214.220.0403 with any questions you may have. We look forward to working with you.





BREAKFAST **BUFFET**

Priced Per Person. Menu Includes Fresh Brewed Coffee and Water

CONTINENTAL BREAKFAST | 36

freshly baked selection of danishes, muffins, croissants, preserves & sweet butter, seasonal fruit berry display

AMERICAN BREAKFAST | 44

scrambled eggs, breakfast potatoes, apple-wood smoked bacon, waffles with maple syrup, toast with butter and jam, assorted glazed donuts, seasonal fruit, berry display

COUNTRY BREAKFAST | 46

pork sausages, biscuits & gravy, cast iron scrambled eggs, breakfast potatoes, toast with butter and jam, yogurt with peach marmalade, iced cinnamon rolls

ADD - ONS

BREAKFAST SANDWICHES | 8

egg, cheese, & choice of sausage or ham

ASSORTED BREAKFAST TACOS | 6

egg, cheese, & choice of sausage or ham

CLUB MADE PARFAITS | 9

granola, organic vanilla yogurt, and seasonal berries

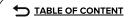
SEASONAL FRUIT SMOOTHIES | 11

SMOKED SALMON GRAV LOX | 15

lemon, red onion, heirloom tomato, capers, dill, cream cheese

OVERNIGHT OATS | 8

choice of blueberry, coconut, or cinnamon







PLATED **BREAKFAST**

Priced Per Person, Menu includes Fresh Brewed Coffee & Water

TOWER CLUB CLASSIC | 34

Scrambled eggs, applewood smoked bacon, home-style potatoes, seasonal fruit

HUEVOS RANCHEROS | 36

Scrambled eggs, chorizo, jack cheese, black beans, tomato salsa, flour tortilla

HEALTHY LIFESTYLE | 38

Egg white frittata: mushrooms, spinach, onions, peppers, roasted tomato salsa, grilled turkey sausage, fresh berry bowl

BREAKFAST ACTION **STATION**

\$150 Chef Attendant required. Minimum of 25 Guests per station. Priced per person. Service is open for 2 hours.

OMELET STATION | 20

Made-to-order omelets prepared by our chef.

Choose from a selection of egg or egg whites and an assortment of toppings, including turkey, ham, bacon, bell peppers, onions, spinach, mushrooms, tomatoes, jalapenos, pico de gallo, and assorted cheeses

BELGIAN WAFFLE & PANCAKE STATION | 20

Made-to-order Belgian waffles and fluffy pancakes prepared fresh by our chef.

Customize your creation with a variety of delicious toppings and accompaniments, including pure organic maple syrup, whipped cream, chocolate sauce, assorted fruits, candied nuts, powdered sugar, butter, whipped cream, and a selection of sweet and savory add-ons





SNACK SELECTIONS

Priced Per Person

Grab & Go | 20

assorted candy bars, mixed nuts, individual bags of chips, popcorn, granola bars

Sweet Lover's Break | 18

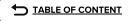
assorted whole cookies & brownies

HEALTH NUT | 20

vegetable crudités with hummus & ranch dip, assorted whole fruit, granola & protein bars

POPCORN STATION | 16

rosemary parmesan bacon, lemon grass thai chili, habanero







BEVERAGES

Beverages charged on quantity consumed.

Gallon of Freshly Brewed Coffee

Gallon of Tea 15

Coffee Add-Ons

creamer & sugar

BEVERAGE STATIONS

Priced per person. Half day is under 4-hour event; Full day is over 4-hour event. Replenished throughout the event.

Half-Day Beverage Station

23

29

1 per person

fresh brewed coffee, selection of hot teas, assorted soft

drinks, assorted juices & bottled water

Full-Day Beverage Station

40

fresh brewed coffee, selection of hot teas, assorted soft $% \left(1\right) =\left(1\right) \left(1\right) \left($

drinks, assorted juices & bottled water







LUNCH **BUFFET**

Priced Per Person

MADE IN ITALY BUFFET | 58

MINESTRONE SOUP

PENNE PASTA BOLOGNESE

CHICKEN PICCATA

lemon butter sauce and capers

SHRIMP SAUTÉ

prosciutto, garlic, tomatoes, baby spinach

ROASTED BROCCOLINI

SEASONAL SQUASH

WARM GARLIC FOCACCIA

TIRAMISU

TEX - MEX BUFFET | 66

MEXICAN COBB SALAD ROASTED

corn, cotija cheese, applewood-smoked bacon, tortilla strips, avocado ranch

TORTILLA SOUP

FAJITA BEEF & CHICKEN

QUINOA MIX

black beans, corn, jalapeños

CHEDDAR CHEESE, PICO DE GALLO, JALAPEÑOS, GUACAMOLE, SALSA

FLOUR & CORN TORTILLAS

ROASTED CORN, BLACK BEANS, SPANISH RICE, TORTILLA CHIPS

APPLE CINNAMON EMPANADAS & TRES LECHES







LUNCH **BUFFET**

Priced Per Person

THE DELI | 52

GRILLED TOMATO BISQUE

parmesan cheese

SEASONAL MIXED GREEN SALAD

assorted toppings and dressings

POTATO SALAD

TOWER CLUB COLESLAW

SLICED DELI CUTS

roast beef, mortadella, smoked turkey, corned beef

FRESH BREAD

baguette, marble rye, sourdough

FRESH VEGETABLES

red onion, bibb lettuce, tomato, jalepeño, pepperoncini, olives

SLICED CHEESE BOARD

swiss, provolone, cheddar

KOSHER PICKLES, MAYONNAISE, DIJON MUSTARD, BASIL PESTO

SLICED FRUIT, ASSORTED COOKIES, AND BROWNIES

MADE IN TEXAS BUFFET | 68

HOUSE SALAD

BUILD YOUR OWN BBQ/BRISKET SANDWICHES

PIT SMOKED TURKEY

MAC-N-CHEESE

PORK-N-BEANS

WHITE BREAD

SELECTION OF BBQ SAUCES

TOWER CLUB COLESLAW

PECAN PIE & FRUIT DISPLAY





PLATED LUNCH

Menu includes fresh brewed coffee & iced tea. Quantities and Selection for Salads, Entrées, Sides & Desserts are Due (10) Days Before Event

SALADS (SELECT ONE)

Market Salad

local greens, candied walnuts, seasonal fruit, goat cheese, tomatoes, honey-lime vinaigrette

Classic Caesar

crisp romaine, herbed croutons, anchovies, parmesan, crispy capers, creamy caesar dressing

House Salad

seasonal baby greens, carrots, tomatoes, cucumber, balsamic vinaigrette

Greek Salad

mixed greens, feta cheese, tomatoes, kalamata olives, red onion, dill tzatziki

ENTRÉES (SELECT ONE)

Roasted Salmon | 50 Wild Mushroom Pasta | 40

Lemon Pesto Chicken | 48 Rosewood Texas Short Rib | 60

Chicken Parmesan | 54

SIDES (SELECT TWO)

Broccolini Creamy Orzo Pasta Truffle Whipped Potatoes Seasonal Vegetables Fingerling Potatoes

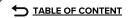
DESSERT (SELECT ONE)

New York Cheesecake with berry coulis

Layered Chocolate Cake with milk chocolate shavings

All food & beverages are subject to service charge (currently 23%) & sales tax (currently 8.25%)

Pricing valid through Dec 31, 2025







HORS D'OEUVRE SELECTIONS

Minimum of 25 Pieces Per Selection. Priced Per Piece.

COLD SELECTIONS | 8

Eggplant Caponata on Grilled Crostini
Citrus Prawns, Cocktail Sauce

Goat Cheese & Mushroom Artichoke Crostini

Wasabi Deviled Eggs

Smoked Salmon Crostini, Sour Cream

Tomato Basil Bruschetta, Italian Pancetta

Cilantro-Lime Ceviche Tostada

Heirloom Tomato, Avocado Toast

Cucumber Roll, Hummus, Avocado, Lemon Confit

Watermelon, Hamachi, Yuzu Kosho

Beet & Goat Cheese Vol-au-vent

HOT SELECTIONS | 9

Miniature Crab Cakes, Basil Aïoli

Curry Chicken Skewer, Raita

Potato Samosa, Tamarind Chutney

Argentinian Steak Skewer, Chimichurri Mushroom Arancini,

Marinara Cream

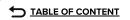
Chicken Empanadas, Chipotle Cream

Karage Fried Chicken Bites

Artichoke Beignets, Chipotle Gastrique

Coconut Shrimp

Roasted Cauliflower Toast, Golden Raisins, Sumac





GOURMET DISPLAYS

Minimum of 25 Guests Per Display. Priced Per Person. Minimum of 3 selections required when selecting a meal

CHARCUTERIE BOARD | 34

thinly sliced Italian cured meats, imported cheeses, marinated mushrooms, olives, peppers pickled vegetables, seasonal fruit, crackers, artisan bread

GARDEN DISPLAY | 32

full garden display with assorted seasonal vegetables and dips

CHIPS & DIP DISPLAY | 29

queso blanco, spinach artichoke dip, fresh tomato salsa, tortilla chips, pita chips

MEDITERRANEAN BAR | 34

roasted red pepper hummus, toasted pine nuts, avocado tzatziki, dill cream dip, spanakopita, olive oil with za'atar, olives, roasted garlic, bocconcini, pita chips, lavosh





STATIONS

\$150 Chef Attendant Required per 100 Guests, Minimum (3) Selections required when selecting a meal. Minimum of 25 Guests Per Station. Priced Per Person.

SALAD STATION | 25

Selection of two salads to create a deconstructed salad station

STREET TACOS STATION | 36

cochinita pibil pulled pork, short rib barbacoa, blackened chicken, mini corn tortillas, pico de gallo, queso fresco fire-roasted salsa, green chili-tomatillo salsa, tortilla chips

SLIDERS STATION | 28

(Choice of Two)
Served With French Fries & choice of Coleslaw or Potato Salad

Miniature Black Angus Hamburger redneck cheddar, truffle aïoli, spicy pickle

Grilled Jerk Chicken slaw, red pepper aïoli

Fried Green Tomatoes buttermilk coleslaw, pickled jalapeño

MAC & CHEESE STATION | 28

spicy chicken, bacon, broccoli, jalapeños, shrimp scampi, mushrooms, sautéed red onions, scallions





STATIONS

\$150 Chef Attendant Required per 100 Guests, Minimum (3) Selections required when selecting a meal. Minimum of 25 Guests Per Station. Priced Per Person.

ELOTE STATION* | 26

Our chef-attended Elote Station serves freshly prepared corn in a cup. Choose from a variety of flavorful fixings, including:

diced brisket, grilled chicken, queso fresco, cheddar cheese, tajín, lime wedges, mayo, crema, hot sauce, butter, pickled jalapenos, cilantro, pico de gallo, BBQ sauce

*requires (2) chef attendants

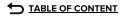
PASTA TOSS STATION* | 36

Choice of Penne or Farfalle Pasta grilled chicken, grilled shrimp broccoli, onions, peppers, mushrooms, spinach, tomatoes, roasted garlic alfredo sauce, marinara sauce, parmesan cheese, garlic bread

*requires (2) chef attendants

SUSHI STATION | 42

(Includes 4 pieces per person) spicy tuna roll, california roll sashimi salmon, yellowtail, shrimp pickled ginger, wasabi, soy sauce





BUTCHER **BLOCK**

\$150 Chef Attendant Required Per Station.

Minimum 25 Guests Per Display. Priced Per Station.

Menu includes freshly baked club rolls & butter

PEPPERCORN ROASTED BEEF STRIPLOIN | 30

creamy horseradish sauce, brandy-mustard sauce

PIT SMOKED TURKEY BREAST | 26

cranberry relish

SLOW ROASTED PRIME RIB | 36

horseradish cream, brandy-mustard sauce, natural jus

BEEF TENDERLOIN | 38

peppercorn sauce, brandy-mustard sauce

SUCKLING PIG | 50

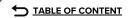
BBQ, chimichurri, mango pineapple salsa

ADD-ON SIDES | 6

Broccolini Mac & Cheese

Roasted Veggies Mashed Potatoes

Potato Salad







PLATED **DINNER**

Menu includes Freshly Brewed Coffee and Iced Tea.

SALADS (SELECT ONE)

360 Salad

local greens, spiced pecans, tomatoes, sun-dried cranberry, feta cheese, cucumber, balsamic vinaigrette

Artisan Romaine

queso fresco, candied pecans, blackberries, citrus vinaigrette

ENTRÉES (SELECT ONE)

Herb-Grilled Chicken | 76

Pan Seared Salmon | 82

Tarragon Crust Filet Mignon | 96

Petite Wedge Salad

texas bosque bleu cheese crumbles, cherry tomatoes, thick-cut bacon, chopped chives shallot, ranch dressing

Classic Caesar Salad

pecorino romano, house-made croutons, caesar dressing

Wild Mushroom Pasta | 64 Grilled NY Strip Steak | 90

SIDES (SELECT TWO)

Whipped Truffle Potatoes Roasted Asparagus

Wild Mushrooms

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Roasted Heirloom Fingerling Potatoes

Broccolini

Seasonal Vegetable Medley Three Grain Rice Pilaf

DESSERTS (SELECT ONE)

NEW YORK STYLE CHEESECAKE

berry coulis KEY LIME PIE whipped cream

CARROT CAKE

cream cheese icing

ladyfingers, mascarpone, strawberries

CHOCOLATE MOUSSE CAKE

chocolate buttercream icing

STRAWBERRY TIRAMISU

MULTIPLE ENTRÉE OPTIONS

Event hosts may select more than one entrée. The following charges will be accrued based upon your selections. Priced per person. Host must supply place cards designating the name of each guest's entrée selection.

Select up to (2) entrées for group	+2
Select up to (3) entrées for group	+3
Select up to (4) entrées for group	+4

DUO ENTRÉES

Filet Mignon & Shrimp | 120 Salmon & Beef Strip Steak | 115 Seared Airline Chicken Breast & Shrimp | 100 ADD - ON

6oz Lobster Tail | +25 per person







DESSERT **STATION**

Minimum of 20 guests. Priced per person.

ICE CREAM SUNDAE STATION | 16

choice of 3 flavored ice creams served with whipped cream, strawberry sauce, chocolate sauce, caramel sauce, sprinkles

CUPCAKE BAR | 20

vanilla, red velvet, double chocolate

COOKIE & BROWNIE DISPLAY | 16

assorted cookies and brownies

ASSORTED MINI DESSERTS | 14





DINNER **BUFFET**

Buffet includes soup du jour, house salad with ranch and vinaigrette dressing, choice of entrées, two sides, and one dessert. Served with fresh brewed coffee, iced tea, and a selection of hot tea. Buffet service open for 1.5 hours. Minimum of 20 guests. Priced per person.

> ONE ENTRÉE SELECTION | 75 TWO ENTRÉE SELECTION | 116 THREE ENTRÉE SELECTION | 156

ENTRÉES

PAN SEARED SALMON

cucumber-cilantro butter

SEASONAL WHITE FISH

chive-lemon butter

SMOKED TEXAS BRISKET

pickled onion, chipotle bbq sauce

MEATBALLS

marinara, parmesan, parsley

SIDES (SELECT TWO)

WHIPPED MASHED POTATOES HERB ROASTED BABY POTATOES SEASONAL VEGETABLE MEDLEY BALSAMIC ROASTED BUTTERNUT SQUASH

DESSERTS (SELECT ONE)

NEW YORK STYLE CHEESECAKE CHOCOLATE MOUSSE CAKE

PENNE PASTA

tomato, basil & parmesan sauce

CHICKEN MARSALA

mushrooms, marsala sauce

CHICKEN PICCATA

capers, toasted garlic

ADD ON ENTRÉE

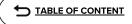
ROASTED BEEF SIRLOIN | 90

BACON BRUSSELS SPROUTS SAUTÉED MUSHROOMS SMOKED GOUDA MAC & CHEESE

THREE GRAIN RICE PILAF

TRES LECHES CAKE

CARROT CAKE





BAR

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a \$135 Cashier's Fee and a \$175 Bartender's Fee per 100 guests. The service of alcoholic beverages is regulated by the Texas Alcoholic Beverage Commission. Priced per drink or glass.

SOFT DRINKS: \$6

MINERAL WATER: \$8

DOMESTIC BEER: \$8

IMPORTED BEER: \$9

HOUSE WINE or CHAMPAGNE: \$14

TIER 1: \$12

TIER 2: \$14

TIER 3: \$18

MOCKTAIL: \$10

OPEN CONSUMPTION

Guests are responsible for purchasing drinks. The host is responsible for a \$135 Cashier's Fee and a \$175 Bartender's Fee per 100 guests. The service of alcoholic beverages is regulated by the Texas Alcoholic Beverage Commission. Priced per drink or glass.

SOFT DRINKS: \$6

MINERAL WATER: \$8

DOMESTIC BEER: \$8

IMPORTED BEER: \$9

HOUSE WINE or CHAMPAGNE: \$14

TIER 1: \$12

TIER 2: \$14

TIER 3: \$18

MOCKTAIL: \$10





BAR PACKAGES

Bar packages may be purchased for all guests in attendance for your chosen length of time. The host is charged per person regardless of the amount ordered. Guests under 21 years of age will be charged \$15.00 plus tax and service fee per person for unlimited non-alcoholic beverages. No Alcoholic Beverages of any kind may be brought in or taken out of Tower Club Dallas. A \$175 Bartender Fee per 75 guests is required. Brands are subject to availability. Substitutions may be required, based on product availability.

TIER 1

1 hour: \$26 | 2 hours: \$38 | 3 hours: \$49 | 4 hours: \$60 | Additional hour: \$12

Imported & Domestic Beers

WINE: (Choose 3 to be offered day of event)

Mionetto Prosecco, Korbel Champagne, Charles and Charles Rose, Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon

LIQUOR:

Conciere Vodka, Espolon Tequila, Conciere Gin, Conciere Rum, Jack Daniel's Whiskey, Jim Beam White Label Bourbon, Conciere Scotch

TIER 2

1 hour: \$31 | 2 hours: \$43 | 3 hours: \$57 | 4 hours: \$70 | Additional hour: \$14

Imported & Domestic Beers

WINE: (Choose 3 to be offered day of event)

Mionetto Prosecco, Mumm Napa Sparkling, Coppola Diamond Rose, Coppola Diamond Sauvignon Blanc, The Wines of Francis Coppola Chardonnay, The Wines of Francis Coppola Pinot Noir, The Wines of Francis Coppola Cabernet Sauvignon

LIQUOR:

Tito's Handmade Vodka, Lalo Tequila, Beefeater Gin, Bacardi Rum, Maker's Mark Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch





BAR PACKAGES

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TIER 3

1 hour: \$36 | 2 hours: \$50 | 3 hours: \$64 | 4 hours: \$78 | Additional hour: \$18

Imported & Domestic Beers

WINE: (Choose 3 to be offered day of event)

Mionetto Prosecco, Whispering Angel Rose, Chandon Brut Rose, Moet Brut Imperial, Brancott Sauvignon Blanc, Sonoma-Cutrer Chardonnay, Justin, Paso Robles Cabernet Sauvignon

LIQUOR:

Belvedere Vodka, Cincoro Blanco Tequila, Appleton Rum, Bombay Sapphire Gin, Woodford Reserve Bourbon, Whistle Pig Rye, Macallan 12 Scotch

BEER & WINE

1 hour: \$22 | 2 hours: \$30 | 3 hours: \$38 | 4 hours: \$46 | Additional hour: \$12

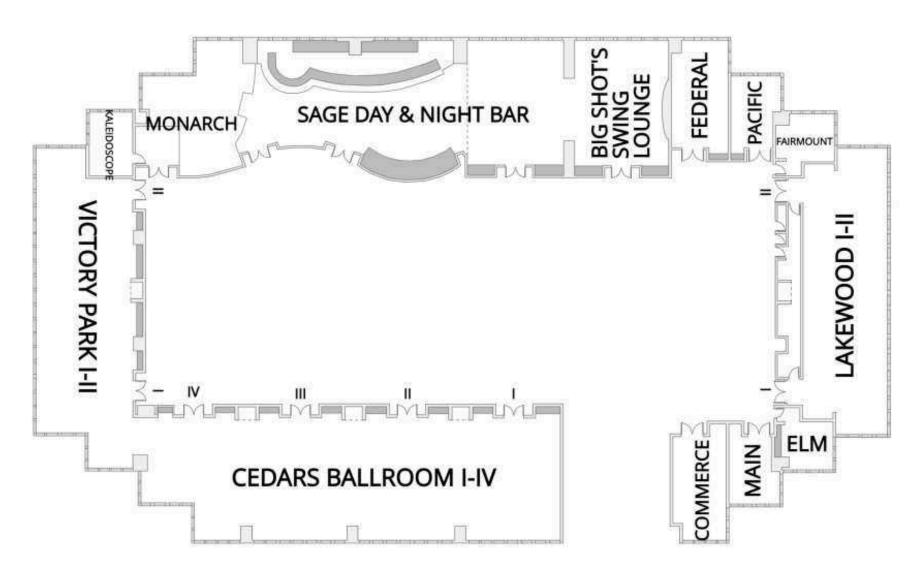
Imported & Domestic Beers

WINE: (Choose 3 to be offered day of event)

Mionetto Prosecco, Charles and Charles Rosé, Three Thieves Pinot Grigio, Three Thieves Chardonnay, Three Thieves Pinot Noir, Three Thieves Cabernet Sauvignon, Korbel Champagne



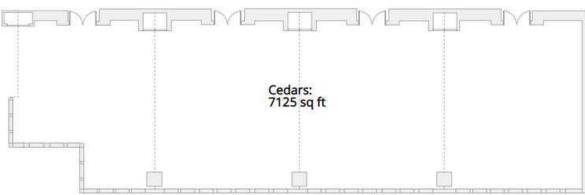
FLOOR **PLANS**





CEDARS **BALLROOM**

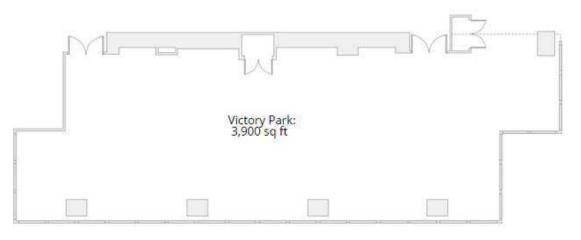
Square Ft	7125
Reception	400
Seated	250
Theater	300





VICTORY PARK **BALLROOM**

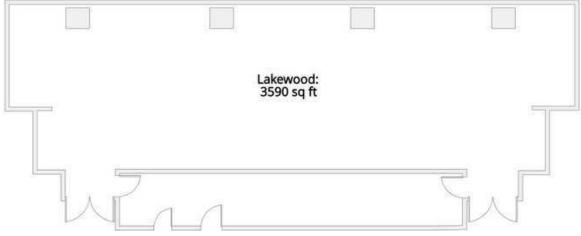
Square Ft	3900
Reception	200
Seated	120
Theater	180





LAKEWOOD **BALLROOM**

Square Ft	3590
Reception	120
Seated	80
Theater	150





EVENT GUIDELINES & POLICIES 2025

MINIMUM FOOD & BEVERAGE REQUIREMENT

All non-member events require a room rental fee. Invited Club members receive 50% off room fees. All private dining rooms have minimum food & beverage revenue requirements. Food and beverage items (exclusive of tax & service charge) will apply to the minimum. The difference will be charged as an unmet minimum if actual charges do not meet the established food & beverage minimum.

DEPOSITS & PAYMENTS

A non-refundable deposit of 25% of the estimated cost is due upon contract signing to confirm your reservation. The remaining payment schedule for 2nd and final deposit will be outlined in your Private Event Agreement.

SERVICE CHARGE & SALES TAX

A taxable service charge of 23% and sales tax of 8.25% will be added to the final subtotal of the bill. This is in addition to any stated food and beverage minimum and room rental if applicable. Sales tax is not charged to groups with 501(3)c exemption status with a sales tax exemption certificate on file with the club prior to the event. All menu prices are subject to change

PARKING

Guests may park in the Santander Tower garage located directly below our building up to 30 minutes prior to the start of your event. Guests must present their parking ticket to the receptionist to receive validated parking at \$10 per car added to the host's bill. After 6:00 pm each weekday and all day Saturday and Sunday, the doors on the Elm Street side of the building are locked for security reasons. Please have your guests enter on the Pacific Avenue side of the building. 1660 Pacific Ave

VENDORS

Vendor forms, dock requests, and early arrival parking must be submitted for approval to your private events director no later than 14 days before your event. Your private event director can provide a Preferred Vendor List after the event is confirmed. The host is welcome to use outside vendors.

GUARANTEES & CANCELLATIONS

The guaranteed number of guests for your event must be submitted no later than 10 days prior to your event. Once the final guarantee is given, the number can be increased. However, it cannot be decreased. If the guaranteed number is not submitted, the estimated count will serve as the guarantee without any penalty. Should you exceed the guarantee, Tower Club will make every effort to serve your selections but reserves the right to substitute items of equal price & quality. Additional fees will be added for day-of accommodations. Cancellations must be received in writing. If a cancellation of your event occurs, the following will be applied:

90-120 DAYS BEFORE YOUR EVENT: 50% of the estimated costs
45-89 DAYS BEFORE YOUR EVENT: 75% of the estimated costs
LESS THAN 45 DAYS BEFORE YOUR EVENT: 90% of the estimated costs

OVERTIME CHARGES

A standard event is four hours. Additional time may be purchased in one-hour increments of \$750. If the additional hour goes after 12:00 AM, the hourly rate increases to \$1,500. Host is welcome to use outside vendors.

DAMAGE OR LOSS

The Tower Club is not responsible for any damage or loss to any items or valuables belonging to the event host, host's guests, or contractors prior to, during, or after any function. The club reserves the right to inspect all private functions. Host is responsible for any damage done to facilities caused by their guests or vendors. A cleaning fee may be assessed if extensive cleaning is required in the clubs or in any part of the building or its grounds



AUDIO & VISUAL

The club has audio/visual capabilities for all events, including meetings, corporate functions, and celebrations, with flexible event spaces designed to meet specific needs and budgets. We also offer AV services, music and entertainment coordination – please ask your Event Sales Director.

SCREENS & PROJECTORS:

Ballroom Screen/Projector	\$300
LED Smart TV	
with your own TV equipment/laptop	
65" LCD TV	\$225
85" LCD TV	\$275
ZOOM TV	\$275
MICROPHONES & ACCESSORIES:	
Podium	\$75
Wireless Microphone/Lavalier	\$80
Clickshare	\$50
Polycom Speaker Phone	\$35
STAGING, FLOORING & LIGHTING:	
Uplights	
Stage	\$500
Riser 6x8	\$100
DanceFloor	\$500 - \$1500
OTHER EQUIPMENT & SUPPLIES	
Virtual Meeting Device (OWL)	\$400
HDMI	\$5
Flip Chart with White Board	\$30
Display Easle	\$25
Power Tools	\$10
Bose Speaker	\$250
LABOR	
A/V Technician	\$100 PER HOUR





CONTACTUSTODAY

214.220.0403 | WW.TOWERCLUB. OM

1601 ELM STREET | SANTANDER TOWER, 48TH FLOOR | DALLAS, TX 75201

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.

All Food and Beverage Purchases are Subject to an Automatic 23% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary. Requirements. @INVITED INC. All rights reserved. 45188 0819 SS