
CIOCIARO
CLUB
Social Events
MENUS & PACKAGES

appetizers

CIOCIARO
CLUB

MENU PACKAGE

appetizers

BUTLER STYLE APPETIZERS (1 HOUR)

(recommended 4-5 pieces per person)

Chicken or Beef Skewers *GF
$24 per dozen

Assorted Crostini Roasted Red Peppers or Olive Tapenade
$18 per dozen

Bocconcini & Tomato Skewers GF
$18 per dozen

Bruschetta
$20 per dozen

Vegetable Spring Rolls with Chili Sauce
$22 per dozen

Pizza Triangles
$14 per dozen

Mozzarella Sticks
$22 per dozen

Italian Sausage Medallions *GF
$10 per dozen

Arancini
$28 per dozen

Chicken Puff Pastry *
$26 per dozen

Bacon Wrapped Shrimp *
$32 per dozen

Mini Meatballs GF *
$18 per dozen

Shrimp Cocktail
$30 per dozen

Sausage Stuffed * Mushrooms
$24 per dozen

Mini Quiche *
$20 per dozen

STATIONED OPTIONS

The Social Spread

$18/person (1 hour)

Assorted Italian Deli Meats - Capicollo, Genoa Salami, Mortadella

3 Types of Assorted Cheeses

Assorted Mixed Nuts

Variety of Breads - Mini Panini, Italian White Rolls, Pizza Rosa

Assorted Olives

*VG Vegan | V Vegetarian | GF Gluten Free | * Not Halal*

MENU PACKAGE

appetizers

Cured & Crafted

$24/person (1 hour)

Assorted Italian Deli Meats - Capicollo, Genoa Salami, Prosciutto

Assorted Crostini, Focaccia, Pizza Rosa

Tomato & Roasted Red Pepper Bruschetta

Assorted Mixed Nuts

Grilled Vegetables - Eggplant, Zucchini, Roasted Red Peppers, Artichoke Hearts

Imported Parmesan, Provolone

Assorted Olives

Antipasto Deluxe

$39/person (1 hour)

Cold

Focaccia Rosemary
Pizza Rosa
Assorted Italian Rolls
Assorted Mix Nuts
Prosciutto
Salami

Bocconcini Cheese
Assorted Crostini
Grape Tomatoes
Grilled Vegetables
Assorted Olives
Assorted Domestic Cheese
Assorted Imported Cheese

Antipasto Di Mare
Crab Legs
Smoked Salmon
Shrimp Cocktail
Sushi
Oysters

Hot

Arancini
Chicken Wings
Fried Olives
Fried Ravioli
Assorted Quiches
Sausage Medallions
Mini Meatballs

Beef Satay
Chicken Satay
Wood Burning Pizza
Mozzarella Sticks
Bacon Wrapped Shrimp
Porchetta Roll
Lamb Chops

Grilled Squid
Mussels Marinara
Fried Calamari
Grilled Shrimp
Seared Scallops
Seafood Risotto
Whole Salmon

**Some Items May Be Substituted*

family style

CIOCIARO
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MENU PACKAGE
family style

Specialty
$87/person

Assorted Rolls & Butter

Antipasto Extravaganza
roasted eggplant, zucchini, red peppers, artichoke hearts and assorted olives,
with prosciutto, salami, tomato caprese, and bocconini cheese

Tortellini or Ricotta Filled Ravioli with Fresh Tomato Sauce

Mixed Green Salad
radicchio, romaine, iceberg, grape tomato, cucumber

Choice of Chicken from Option #2 (ref. page 10)

Seasoned Roasted Potatoes or Red Skin Potatoes

Chateau Briand, Certified AAA Beef Tenderloin with Gravy, Leeks and Button Mushrooms

OR

Frittura Mista
scallops, shrimp, white fish, and calamari

Rapini or Roasted Grilled Mixed Vegetables

Tiramisu or New York Cheesecake with Berry Coulis or Bacio Chocolate Cake

Coffee, Tea

Ciociaro Choice
$79/person

Assorted Rolls & Butter

Fried Calamari Topped with Vegetable Fritti
zucchini, red peppers, and onions

Penne or Rigatoni with Tomato Basil or Meat Sauce

Mixed Green Salad
radicchio, romaine, iceberg, grape tomato, cucumber

Choice of Chicken from Option #1 (ref. page 10)

Seasoned Roasted Potatoes or Red Skin Potatoes

Roast Veal Gravy and Button Mushrooms

OR

Beef Scallopini

Roasted Grilled Mixed Vegetables

Assorted Tartufo or Vanilla Raspberry Ice Cream Crepes

Coffee, Tea

MENU PACKAGE
family style

The Ciociaro Classic (Halal)
$59/person

Assorted Rolls & Butter
Fattoush, Hummus, Pita
Penne or Rigatoni with Tomato Basil Sauce
Golden Roasted Rosemary Chicken
Seasoned Roasted Potatoes
Tender Roast Beef with Gravy and Button Mushrooms
Green Beans & Baby Carrots
Strawberry Shortcake or Bacio Chocolate Cake
Coffee, Tea

The Ciociaro Classic
$56/person

Assorted Rolls & Butter
Antipasto Italiano
capicollo, salami, cheese, celery, olives
Penne or Rigatoni with Tomato Basil Sauce
Mixed Green Salad
radicchio, romaine, iceberg, grape tomato, cucumber
Golden Roasted Rosemary Chicken
Seasoned Roasted Potatoes
Tender Roast Beef with Gravy and Button Mushrooms
OR
Italian Sausage with Peppers and Onions
Green Beans & Baby Carrots
Strawberry Shortcake or Bacio Chocolate Cake
Coffee, Tea

plated gourmet dinners

CIOCIARO
CLUB

MENU PACKAGE
plated gourmet dinners

Appetizers

BREAD

Ciociaro Specialty Bread Basket $6
sliced baguette, breadsticks, focaccia pizza rosa

Focaccia and Pizza Rosa $4

Assorted Rolls & Butter $2

ANTIPASTO

Antipasto Di Mare $14
baby shrimp, squid, cuttlefish, octopus, olives marinated in olive oil, vinegar, and lemon

Calamari Fritte $12

Antipasto Ciociaro $10
prosciutto, melon, breadsticks, bocconcini cheese, salami, olives

Pasta

Seafood Ravioli $16
*butter sage sauce recommended

Cannelloni/Manicotti $16

Meat Lasagna $14

Ricotta Cheese Filled Ravioli $12

Meat Filled Tortellini $12

Gnocchi $12

Penne or Rigatoni $10

Sauces

Blush

Tomato Basil

Signature Ciociaro Meat

Soup & Salad

SOUP

Italian Wedding $9
served with mini meat balls

Butternut Squash $10

Cream of Broccoli $9

Roasted Red Pepper $9

Acini di Pepe $9
italian mini pasta noodle with chicken in chicken broth

SALAD

Cranberry & Arugula $10
with lemon oil dressing and parmesan cheese

Cucumber Roll $9
with Ciociaro's house dressing

Signature Caesar Salad $9
with croutons, bacon, and parmesan crisp

*VG Vegan | V Vegetarian | GF Gluten Free | * Not Halal*

MENU PACKAGE
plated gourmet dinners

Main Course

Veal Chop $37
9-12oz served with peppercorn cognac glaze

Braised Beef Short Rib $32
served with barolo wine sauce

Filet Mignon $38
6oz served with au jus
cooked medium

Chateau Briand $32
served with red wine reduction

Chicken Florentine $29
stuffed with spinach and swiss cheese

Frittura Mista $32
fried seafood platter
shrimp, calamari, white fish, scallops

Roast Rack of Lamb MP
served with pan juices, fresh herb, garlic and olive oil sauce

Veal Parmigiana $29
served with tomato basil sauce, parmesan cheese, and uniondale mozzarella

Chicken Parmigiana $27
served with tomato basil sauce, parmesan cheese, and uniondale mozzarella

Baked Atlantic Salmon $32
served with lemon butter caper sauce

Braised Cod Livornese $30
topped with black olives, capers, green onions, tomato sauce, and white wine glazed

Branzino Livornese $32
topped with black olives, capers, green onions, tomato sauce, and white wine glazed

See Sales Manager for two-protein combination pricing

Specialty Main Course Substitution

Eggplant Parmesan *V* $24

Roasted Vegetable Strudel *V VG* $25

Stuffed Pepper *V VG GF* $24
served with tomato basil rice

Starch & Vegetables

STARCH

Dauphinoise Potatoes $4
thinly sliced potatoes baked in cream and garlic

Croquette Potatoes $4

Garlic Mashed Potatoes $2

Spanish Rice $2

Spinach Risotto $2

VEGETABLES

Asparagus Bundle $4

Heirloom Carrots $4

Grilled Roasted Mixed Vegetables $3

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MENU PACKAGE
plated gourmet dinners

Dessert

Tiramisu $9
served with chocolate drizzle and fresh strawberries

New York Cheesecake $9
served with berry topping and flavoured wafer

Chocolate Pear $9
chocolate dipped pear shaped vanilla ice cream with berry coulis

Assorted Tartufo $8
served with seasonal berry sauce

Cinnamon Apple Galette $9
topped with caramel and baker's sugar

Crepes $9
vanilla raspberry ice cream crepes with whipped cream

Bacio Chocolate Cake $8

Coffee & Tea
(Included)

Gourmet Chicken Offerings

OPTION 1

Bruschetta Chicken
breast topped with a savory Italian-style tomato salsa

Chicken Cacciatore
mixed pieces with peppers and onions in tomato sauce
can be served breaded or not

Chicken Marsala
breast in a marsala wine sauce, mushrooms optional

Chicken Parmigiana
lightly breaded breast topped with tomato sauce and mozzarella

Chicken Royale
breast in a brandy sauce with roasted red peppers

Lemon Chicken
breast in a light lemon sauce

OPTION 2

Chicken Mediterranean
stuffed with provolone, sundried tomato, mushrooms, parsley

Chicken Florentine
stuffed with swiss cheese and spinach

Chicken Cordon Bleu
stuffed with swiss cheese and ham

Chicken Pasquale
stuffed with mozzarella, sundried tomato, prosciutto in a creamy garlic sauce

Chicken Romana
stuffed with bocconcini cheese, prosciutto, sage

late night

selection

CIOCIARO

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MENU PACKAGE
late night selection

Late Night Selection

King Pizza (32 slices) $48/pizza

cheese only

cheese, pepperoni

cheese, pepperoni, mushroom

vegetarian - *cheese tri-coloured, sliced black olives, and red onion*

meat lovers

Nacho Bar $12/person

tortilla chips with amazing toppings with hot nacho cheese sauce, ciociaro chilli, chopped onions, chopped peppers, olives, guacamole, salsa, and sour cream

Potato Martini Bar $11/person

Buttery mashed potatoes served in a Martini Glass and your toppings of hot beef gravy, blue cheese, cheddar cheese, bacon bits, chopped green onions, fried onions, fried mushrooms and sour cream

Poutine Stand $10/person

crispy french fries, cheese curds, gravy, bacon bits, pulled pork and fried onions

Build Your Own Pulled Pork Sliders $12/person

mini buns with pulled pork, coleslaw, onion jam and spicy mayo

Middle Eastern $11/person

tabbouleh, chickpea hummus, baba ghanoush and roasted red pepper hummus, assorted olives, sundried tomatoes served with mini pita bread

Grilled Cheese & Dips $12/person

assorted classic aged cheddar cheese, creamy havarti cheese, brie cheese and gouda served with roasted red pepper dip, sweet tomato jam and onion relish

Dessert Table Stations

(minimum 75 person order)

Dolce Ciociaro Sweets $15/person

assorted decadent cakes, pies, gourmet cookies, pastries - manned by our staff for service assistance

Cupcakes & Cannoli $10/person

vanilla, chocolate and red velvet cupcakes along side custard, ricotta and lemon filled cannoli
new world and old world meets

Italian Pastry Bar $7.95/person

assorted pastries dessert table
chef's choice

Chocolate Fountain $11/person

with fresh seasonal fruit, berries, pretzels and marshmallows beautifully displayed

Fruit Fiesta $7.95/person

add fresh seasonal fruit display to any package noted above

Specialty Touches $6.95/person

ciociaro club table design of customer's supplied fruit and pastries

Cake Cutting Fee $2.50/person

stationed service for cutting and serving the wedding cake

Cake Cutting Fee $3/person

table service for cutting and serving the wedding cake directly to guests

All homemade and outside vendor food requests must be approved in advance, with the exception of a traditional wedding cake. Please note, additional fees may be applied if approval is not given.

All pricing in the social events package are subject to change without notice.

bar

CIOCIARO
CLUB

BAR PACKAGE
bar

BAR OPTIONS

Permit Bar
$17.95/person

The host of the function must provide the beer, wine, liquor and L.C.B.O. Special Occasion Permit. The Ciociaro Club will provide all glasses, soft drinks, juices, mixes, condiments and labor for a charge of $17.95 per person

Consumption Bar
Bartender Fee $175

The host will provide drinks at no charge to the guests. The Club will supply drinks and charge the host on a consumption basis. The final invoice will be issued immediately following the event and is due upon receipt

Cash Bar
Bartender Fee $175

The Club will supply everything needed to operate the bar. Guests purchase their own drinks

Pop and Juice Only Bar
$8.95/person

For a non-alcoholic option, we provide an unlimited pop and juice only bar

Champagne
$2.50/person

Available Butler-style or stationed, if you choose to serve champagne to your guests. Champagne glasses and strawberries are available for an additional charge

Signature Drinks

A fun way to personalize any event. All recipes must be submitted no later than one week prior to your event for approval and to ensure all ingredients and components can be sourced on time. Associated fees may apply depending on type of bar option contracted

BAR PACKAGE

bar

CONSUMPTION BAR

Standard

Domestic Beer $6.95
blue, budweiser, bud light, coors light, OV

Wine $6.95
house selections by glass
donini, white and red

Liquor $6.95
house gin, vodka, wiser special, ballentines, lamb's rum

Bottle of Wine $31.95 1L
house selections $25.95 750mL

Premium

Beer $7.50
corona, heineken, peroni

Liquor $9.00
absolute vodka, beefeater gin, spiced rum, bacardi rum, crown

Wine
varies by selection - $*depends on selection

Juice

apple, orange, cranberry, and pineapple

Pitcher of Juice $11

Glass of Juice $2.50

Pop

pepsi, 7up, gingerale, and diet pepsi

Pitcher of Pop $11

Glass of Pop $2.50

deposit and rentals

CIOCIARO
CLUB

ROOM INFORMATION
deposit and rentals

2026 Rental and Deposit Schedule
Rates apply to banquet events with food service.
Business events or events without food service are subject to increased rental fees.

BALLROOM A

Deposit: $1,500
Rental: $750
$750 Plus $25 per guest, Less than 200 people
Max. capacity 250 *with dance floor*

BALLROOM B

Deposit: $1,500
Rental: $750
$750 Plus $25 per guest, Less than 200 People
Max. capacity 240 *with dance floor*

BALLROOM C

Deposit: $1,000
Rental: $500
$500 Plus $25 per guest, Less than 150 People
Max. capacity 200 *with dance floor*

BALLROOM A, B, & C

Deposit: ***Please contact Sales Manager***
Rental: $2,000
$2,000 Plus $25 per guest, Less than 650 People
Max. capacity 900 *with dance floor*

ROOM INFORMATION
deposit and rentals

BALLROOM A & B

Deposit: ***Please contact Sales Manager***
Rental: $1,500
$1,500 Plus $25 per guest, Less than 500 People
Max. capacity 650 *with dance floor*

BALLROOM B & C

Deposit: ***Please contact Sales Manager***
Rental: $1250
$1,250 Plus $25 per guest, Less than 350 People
Max. capacity 400 *with dance floor*

BALLROOM D

Deposit: $750
Rental: $200
Max. capacity 100

BALLROOM E

Deposit: $750
Rental: $200
Max. capacity 80

BALLROOM D & E

Deposit: $1,000
Rental: $400
Max. capacity 180

BALLROOM F

Deposit: $750
Rental: $200
Max. capacity 100

ROOM INFORMATION

deposit and rentals

OUTDOOR PAVILION

Deposit: $600
Rental: $600

MEETING ROOM

Deposit: $150,
72 People or Less: $200

AUDITORIUM

Deposit: $150,
48 People or Less: $200

FOYER CEREMONY

Deposit: $300
Rental: $300

GAZEBO CEREMONY

Deposit: $300
Rental: $300

CHAPEL CEREMONY

Deposit: $750
Rental: $750

ROOM INFORMATION
deposit and rentals

BAR MEETING ROOM

Deposit: $100,
32 People or Less: $100

GROUNDS CEREMONY

Deposit: $500, Rental: $750

Floor Plans

The floor plan for your event will be finalized when your guarantee for meals is received. The final number of guest tables depends on your final guarantee. Your final floor plan must be returned to us no later than SEVEN business days prior to your event. The floor plan should include the following:

a. Final head count is REQUIRED NO LATER THAN 14 DAYS PRIOR TO YOUR EVENT – number of guests including head table and vendors seated for a meal. Children must be included in the guarantee and are charged for as follows:
i) Children aged 4 years or less are no charge.
ii) Small children 4 years to ten years receive 15% discount of the contract meal price.

b. Specified seating – please number all tables outside the circle and indicate number of guests per table inside the circle – do all work on the floor plan given to you. Please try to maintain 10 guests per table. This assures guest comfort, ease of service and safe work practices for our staff. Alternate seating arrangements must be pre-approved by the Manager.

ROOM INFORMATION
deposit and rentals

c. Indicate highchairs or boosters at desired tables.

d. Indicate ALL special meals at desired tables. (see special meal request section)

e. Specific room requirements or special room layouts must be discussed and approved by the Manager at the time of contract completion.

f. Please ensure the decorators or florists have reviewed the floorplan (table placement, stage dimensions, etc…) in advance. All requests for any revisions must be complete no later than 1 week prior to the event. Room set ups will NOT BE changed once set up. If required, fees may apply.

Reminder: The more elements you put into your event (DJ, band, sweet/fruit table, cake table, gift table, etc.), the less room available for the dance floor and guest tables. Also, a combination of round and long tables can be used. Specific spacing between guest tables is required to ensure safe food service. Please consult the Manager for further details.

Please note: The Club does provide table stands when requested and numbers, but we do NOT provide place cards or table menus. Club is not responsible for the set up of stationary or wedding related items, unless discussed with Events Manager.

Music Fees & DJ/Band Information

SOCAN, plus tax, as per schedule - (tariff re writers & composers, based on room capacity)
RE-SOUND, plus tax, as per schedule - (tariff re artists & recording studios, based on room capacity) You will notice these charges on your invoice after your event.

- All equipment must come in through the southeast corridor service hallway.
- Set up must be a least 1-foot away from interior walls.
- Music provider must bring own stands, extension cords, microphones, etc.
- Club will provide one 8’ long table and one chair for DJ. Staging is not guaranteed.
- Takedowns must occur at the end of event.

Note: Volume levels may be limited at the discretion of Management. End of event is 1 am unless special arrangements are made.

venue policies

CIOCIARO
CLUB

VENUE
policies

Staging

A reasonable amount of platforms per event is included. Extra large or elaborate head tables and/or entertainment needs may be subject to a platform rental fee. The Manager will discuss this with you if platform rental becomes necessary.

Food

You will be billed for your final head count or “guarantee”, plus any additional meals served. If some guests do not attend and the Club serves less than your guaranteed number, you will be charged for your guarantee. Our food purchasing is based on your guarantee. DO NOT OVER OR UNDERESTIMATE! The Club ensures an ample supply of food for all your guests if a proper guarantee is given.

Any changes to your menu must be discussed with the Manager at least three week prior to your event in order to ensure food availability.

If you have fewer guests than you have guaranteed, the Club will package remaining food, IF ANY. The Club does not guarantee that there will be any remaining food. Your wishes in this regard must be made known to the Service Supervisor for your event prior to dinner being served.

Food must be taken out of the building at the end of the event. Events having the guaranteed number of guests or more do not generate any left overs. If you desire take out for home use, please arrange this prior to your event with the Manager.

Serving Time

The last serving time is 9:00 PM. Any service requested after this time will be subject to an additional late serving charge.

VENUE
policies

Special Meal Requests

The Manager would be pleased to discuss this further with you. Guests unable to partake of the menu ordered by the customer are offered alternative meals to accommodate dietary restrictions.

All special meals, including food allergies, must be requested at least one week in advance of the event. All food brought into our building must be pre-approved on the contract. The use of our kitchen is not permitted in keeping with current health and safety regulations.

Ciociaro Club makes an effort to accommodate special requests when possible. Should guests have questions regarding food ingredients, they are welcome to call the Club.

Alcohol And Other Deliveries

A special occasion permit must be obtained for ANY alcohol brought into the Club. The Club must retain a copy of your permit and original receipts on premises for the duration of your event. Customers should keep original permit and receipts in order to be able to return unopened alcohol.

Any alcohol deliveries for permit bars are accepted the day prior to your event between 1 pm and 4 p.m, only. All deliveries are accepted at the southeast corridor service hallway. Please report to the office upon arrival. Favors, decorating elements, etc. can also be accepted at this time. Please check with the office.

All opened or unused cases or bottles of alcohol must be taken out of the building at the end of the event. The Club CANNOT provide any additional alcohol if you run out of a specific item that is listed on your permit bar licence.

VENUE
policies

Contract Completion/Payment Policy

An initial deposit confirms and secures your booking with us. A payment schedule for the remaining balance shall be developed, mutually agreed upon and documented in the contract at the time of the reservation. Final guarantees are due 14 days prior to the event. At that time the adjusted full balance is due.

If there is an outstanding balance or if an amount is owed by the club to you an invoice or credit will be emailed to you within one week following your event. Any outstanding balance is due within 7 days of receiving the invoice. If a refund is owed to you, it will be processed automatically with the provided pre-authorized credit card form submitted.

Payments can be made by debit or credit card, cheque, cash, or bank draft, either in person or over the phone by calling the office. For credit cards, customers can also use a pre-authorization form for a secure, convenient payment. ALL DEPOSITS or payments made ARE NON-REFUNDABLE.

All contracts should be complete no later than 3 months prior to your event. Please make arrangements with the Sales and Events Manager to schedule an appointment in advance to do so.

Rentals, equipment, food or special services MUST BE REQUESTED and RECORDED ON THE CONTRACT prior to your event. If required at set up or day of event, associated fees will be invoiced to the customer after the event.

Appropriate waivers, if any, will be presented to you along with the contract. The Manager will go over relevant details regarding any waivers at that time.
If you have any questions, please do not hesitate to call us at 519-737-6153.

All pricing in the social events package are subject to change without notice. The cost of your contract will be determined on the prices in effect on the date the contract is completed.

rules and guidelines

CIOCIARO
CLUB

VENUE
rules & guidelines

Contract Completion/Payment Policy

Contact the Sales Manager for all venue rules and guidelines

Vendor Guidelines

- A complete list of all vendors and any associated subcontractors must be submitted to and approved by the Manager prior to the event. All vendors and their associates are required to hold valid certifications and carry adequate insurance coverage, including proof of liability insurance, as applicable. The client is responsible for ensuring that all vendors meet these requirements and for providing the necessary documentation upon request. Failure to comply may result in the denial of vendor access to the premises.
- All vendors/set up people must work in a manner that promotes their own safety as well as the safety of our employees and guests. Vendors and customers must provide their own personal protection equipment, ladders, manlifts, etc. Depending on the event, vendors/customers may be required to sign a waiver. If so, the waiver will be provided prior to the event at the time of contract completion.
- All outside vendors must report to the office upon arrival. All deliveries are to come through the receiving door at the southeast corridor. All vendors must work in a manner that promotes their safety and the safety of our employees and guests.
- No fireworks or confetti are permitted in the Salons or in the Foyer.
- All ceiling mounted décor must be pre-approved by the Manager. Further, nothing can be taped, screwed in or otherwise affixed to any wall, trim or ceiling. Any damages incurred will be assessed and invoiced to the contracted customer.
- The Club does not decorate any rental spaces. All design elements should be pre-approved by the Manager to ensure suitability within the Salon.
- We do not permit guests or vendors to use our kitchen for any reason, due to current health & safety regulations.
- All floor wraps must receive prior approval from the manager before installation and must be removed at the conclusion of the event. If the wraps are not removed by the client, the Club will proceed with removal; however, the Club will not be responsible for any damage to the wrap, and the contracted client will be billed for all associated removal costs.

VENUE
rules & guidelines

Electronic Presentations

The Ciociaro Club offers various services for our customers to make electronic presentations to their guests.

- Data Projector (fixed in ABC portable in other salons)
- Screen (fixed in ABC, DE, F portable in other salons)
- WI-FI internet at no extra charge

Rental fees may apply, internet access is not guaranteed as it depends on the service provider, no service technician on-site

If presentations require the use of a computer and software (example: Power Point), the customer must provide:

- Their own laptop with multi-monitor capability and necessary cables
- The program required to run the presentation
- In-house technical service is not provided, but can be arranged, market pricing.

Please note: Ciociaro Club makes this equipment available for rental. Customers are responsible for the technical integrity of the presentation. It is recommended that our banquet customers make arrangements with our office to test presentations a few days prior to the event.

Additional Equipment

additional fees may apply

• T.V.
• DVD Player
• LCD Projectors
• Control Booth
• Polycom Conference Phone
• Podium
• Easel
• Flipchart
Manlift Rental $175 per day

• Wireless Slide Projector Remote Control
• Professional Audio System with hidden built-in speakers
• Separate or interconnected sound system in every Salon
• Microphones (stand, cordless, lapel)
• Built-in 12'x14' overhead projection screens (Salons A-B-C)
• Tripod screens 5'x5' -6'x6' -8'x8'

All prices listed are subject to applicable taxes.

VENUE
rules & guidelines

Manlift Usage Policy

1. Reservation: Use of a manlift must be scheduled in advance for the event day.
2. Operator Requirements: The manlift operator must be fully certified and insured. Proof of certification and insurance must be submitted to the manager prior to use.
3. Safety Requirements: Operators are required to wear a safety harness and appropriate personal protective equipment (PPE) at all times while operating the manlift.

*Failure to comply with these requirements may result in denial of manlift use.

NOTES
for the couple