

Event Menus

A photograph of a long outdoor dining table set for an event. The table is covered with a white tablecloth and is set with white linens, glassware, and silverware. In the center of the table are several large, colorful floral centerpieces in wooden planters. The background is a blurred outdoor setting with greenery and other tables.

OMNI DALLAS HOTEL
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

All menus and prices are subject to change.



PLATED

All plated breakfasts are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Accompanied by a selection of petite breakfast pastries, muffins and butter.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CLASSIC TWO EGGS

Vine and tree-ripened fruits and berries

Herb scrambled eggs

Choose one | Applewood-smoked bacon, ham, link sausage

Breakfast potatoes

38 per person

CLASSIC EGGS BENEDICT

Vine and tree-ripened fruits and berries

Two poached eggs, shaved Canadian bacon, English muffin, hollandaise sauce

Asparagus and pear tomatoes

Roasted fingerling potatoes

41 per person | maximum 400 people

VEGETABLE FRITTATA

Spinach, egg whites, goat cheese, roasted peppers, zucchini and white onions

Roasted fingerling potatoes with caramelized onions, chicken sausage

38 per person



BUFFET

All breakfast buffets are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and orange, cranberry and grapefruit juices. Buffets under 25 people are subject to a \$150 small group fee.

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CUSTOMIZED BUFFET

STARTERS | CHOOSE ONE

Cold cereal selections, chilled whole and skim milk

Southern-style grits with butter

Steel-cut oatmeal, brown sugar, pecans and raisins

EGGS

Scrambled eggs | Plain and fluffy with choice of toppings

TOPPINGS | CHOOSE TWO

Pico de gallo

Shredded Cheddar

Shredded mozzarella cheese

Diced tomatoes and sliced green onions

Tortilla strips and sliced jalapeños

Diced ham

Red and yellow bell peppers

Chopped spinach

Marinated sun-dried tomato strips

Salsa, tomatillo sauce

Sautéed wild mushrooms

POTATOES | CHOOSE ONE

Hash brown potatoes | Pan-fried and salted

Country potatoes | Diced and sautéed with sweet onions and peppers

Roasted red potatoes | Herbs, olive oil, Parmesan cheese and Gruyère cheese

Sliced homestyle potatoes and onions

BREAKFAST PROTEINS CHOOSE TWO

Link sausage

Patty sausage

Grilled Black Forest ham

Applewood-smoked bacon

Canadian bacon

Turkey bacon

Chicken sausage

ACCOMPANIMENTS

Vine and tree-ripened fruit, melon and berries

Breakfast breads, mini pastries, muffins and bagels

Whipped butter and sweet honey butter

Whipped plain and strawberry cream cheese

50 per person



STATIONS

Chef attendant required at 150 per chef, with one chef per 100 people and maximum of two hours of service. Scrambled eggs may be prepared with Egg Beaters upon request. Turkey bacon or turkey sausage may be selected as a substitution at no additional charge.

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OMELETS COOKED-TO-ORDER

Farm-fresh eggs and egg whites

Black Forest ham, applewood-smoked bacon, turkey, pork sausage and chorizo

Tomatoes, mushrooms, onions, bell peppers, spinach and jalapeños

Cheddar, Swiss and feta cheeses

20 per person

BAGEL BAR

Assorted bagels

Plain, honey almond and herb cream cheeses

Fruit preserves and Vermont butter

Smoked salmon, shaved red onions, capers, tomatoes, smoked turkey, cornichons, sliced smoked Gouda and chives

Whole-grain mustard and Dijonnaise

21 per person

BISCUIT BAR

Buttermilk, black pepper and sweet potato biscuits

Sausage gravy, country ham and mini chicken-fried chicken

Local honey, preserves, whipped cinnamon butter and whipped butter

20 per person

PANCAKE BAR

Buttermilk and whole wheat pancakes

Vermont maple and white chocolate pecan syrup

Shaved chocolate and Chantilly crème

18 per person

BREAKFAST TACO BAR

South Philly breakfast taco | Shaved rib-eye, caramelized onions and Cheese Whiz

Crunchy and soft shell tacos | Spicy beef, scrambled eggs, pepper jack cheese and cheese sauce

Egg white tacos | Egg whites, spinach, mushrooms and goat cheese

Salsa fresca and salsa verde

21 per person

QUINOA BOWL

Quinoa, shredded coconut, sliced almonds, pecans, walnuts, mixed dried fruit, chocolate chips, chia seeds, maple syrup, honey and brown sugar

Whole bananas and fresh berries

Maple syrup, honey, almond milk and soy milk

20 per person



CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Based on one hour of continuous service.

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DALLAS CONTINENTAL

Vine and tree-ripened fruits, melons and berries

Steel-cut oatmeal, brown sugar, pecans and raisins

Yogurt station | Greek, vanilla and fruit yogurt with fresh and dried berries and granola

Assorted dry cereals with chilled whole, skim and soy milks

Breakfast breads, muffins, cinnamon buns and bagels

Sweet jams, whipped butter and sweet honey butter

Whipped plain and strawberry cream cheeses

42 per person

WEST END CONTINENTAL

Melons and seasonal berries

Assorted dry cereals with chilled whole, skim and soy milks

Individual vanilla and flavored yogurts with granola

Breakfast breads, Danishes and muffins

Sweet jams and whipped butter

39 per person



ENHANCEMENTS

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CHILLED SELECTION

Assorted cold cereals with chilled whole, soy and skim milks | 6 per person

Assorted individual fruit yogurts | 6 each

Signature breakfast breads, muffins and pastries with butter | 60 per dozen

Gluten-friendly breakfast breads and butter | 72 per dozen

Farm-fresh hard-boiled eggs | 20 per dozen

Fruit skewers, poppy seeds and honey-yogurt dip | 6 per person

Fruit and berry smoothie shooters | 5 per person

House-made granola and yogurt station | Toasted sweet and savory nuts, grains, dried fruits, yogurt, honey, milk and cinnamon | 10 per person

Bagels, smoked salmon, cream cheese, sliced tomatoes, capers, chives and red onions | 15 per person

HOT SELECTION

Hot steel-cut oatmeal with brown sugar, raisins and pecans | 6 each

Breakfast croissant | Eggs, sharp Cheddar, applewood-smoked bacon and basil aioli | 10 each

Traditional eggs Benedict | English muffin, shaved Canadian bacon and hollandaise | 11 each
maximum of 400

English muffin sandwich | Scrambled eggs, chipotle ketchup, American cheese, Texas sausage patty and applewood-smoked bacon | 11 each

Best Damn Egg Sandwich | Fried eggs, bacon, Texas Cheddar, chives and Sriracha aioli on a brioche bun | 11 each



BREAKS

All A.M. breaks are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of service. Upgrade to doughnuts cooked to order for 500, includes machine and attendant fee.

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DOUGHNUT HOLE BREAK

Powdered sugar, chocolate and cinnamon sugar
doughnut holes

Sausage kolaches

Chocolate-dipped applewood-smoked bacon

Fresh berry shooters

Chilled milk and chocolate milk

24 per person | cooked-to-order available

BUILD-YOUR-OWN TRAIL MIX

Sweet toasted granola and toasted coconut

Toasted almonds, sunflower seeds and
chocolate chunks

Dried papayas, dried mangoes, pecans, raisins and
pumpkin seeds

Banana chips, mini marshmallows, pistachios and
dried cranberries

Cashews and yogurt-covered raisins

Fresh whole fruit

26 per person

STRAWBERRY FIELDS

Mini strawberry shortcakes

Fresh strawberries and warm chocolate

Strawberry yogurt pretzels

Strawberry & banana smoothies

23 per person

BACON BREAK

Crispy brown sugar-cured pork belly bacon and
habanero maple syrup

Applewood-smoked bacon & cheddar biscuits with
white gravy

The King's sandwich | Peanut butter, bananas and
applewood-smoked bacon on a Hawaiian roll

24 per person

FRESHNESS

Grapefruit, strawberry and apple juice

Mini quinoa squares

Edamame hummus

Assorted Kashi bars

Quinoa almond shooters

Iced and hot Numi green tea

22 per person



AFTERNOON

All afternoon breaks are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of service.

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ICE CREAM

Fudgesicles, Drumsticks, ice cream novelties and frozen treats

Ice-cold floats with homestyle vanilla ice cream, root beer or orange soda

24 per person

COOKIES AND MILK

Chocolate chip, peanut butter, oatmeal raisin and sugar cookies

Milk trio | Whole, chocolate and strawberry

22 per person

POPCORN

Individual bags of popcorn | Butter, caramel, white Cheddar and Sriracha ranch

Spiced snack mix | Cracker Jack, smoked almonds and wasabi peas

Assorted bottled soft drinks

22 per person

LONE STAR

Mini corn dogs and Shiner Bock barbecue sauce

Ballpark dogs in pastry

Pretzel sticks, warm cheese dip and mustard

Sweet Texas pecans, Cracker Jack and peanuts

Dr Pepper served on ice

27 per person

CANDY JAR

Mini candy bars, M&M's, Gumdrops, Peppermint Patties, Hershey's Kisses, Hot Tamales, jelly beans and Bit-O-Honey

Yogurt-covered raisins and chocolate-covered pretzels

Bottled root beer, orange and grape sodas

22 per person

FIESTA

Warm salted tortilla chips

Charred tomato salsa, spicy habanero salsa and guacamole

Beef queso dip

Fried applewood-smoked bacon jalapeños

Churros

Assorted Jarritos sodas

27 per person

TASTE OF TEXAS

Frito pie station | Mini cornbread, corn chips, Texas chili, redneck Cheddar and diced onions

Mini buttermilk pie tart, pecan pralines and salt water taffy

Sweet and unsweetened classic iced tea served with mint

26 per person



CUSTOM

All create-your-own breaks are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of continuous service.

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CREATE-YOUR-OWN

SALTY | CHOOSE ONE

Salted and smoked almonds
Individual bags of pretzels
Beef jerky
Buttered and salted popcorn
Dried wasabi peas
Salted caramels
Mixed nuts
Corn chips, cheese puffs and Chex mix
Mini corn dogs with mustard
Beef sticks

SWEET | CHOOSE ONE

Assorted truffles
Pecan pralines
Butterscotch pudding shooters
Assorted miniature cookies
Assorted cake pops
Assorted miniature candy bars
Brownies
Blondies
Chocolate-dipped macaroons
Assorted miniature cupcakes

FRUITY | CHOOSE ONE

Fresh whole fruit
Fruit cups
Berry smoothie shooters
Miniature fruit tarts
Fruit, granola and yogurt parfaits
Chocolate-dipped strawberries
Dried fruit | Cranberries, banana chips, candied pineapples and apricots

GLUTEN-FRIENDLY CHOOSE ONE

Corn tortilla chips with charred tomato salsa
Rice cakes with peanut butter
Hard-boiled eggs
Cereal bars
Caprese skewers
Spinach and artichoke dip with crudité
Chocolate-covered dried fruits
Spiced pecans

HEALTHY | CHOOSE ONE

Hummus shooters
Vegetable crudité shooters
Spicy edamame
Babybel and The Laughing Cow cheese wedges with crackers
Yogurt-dipped quinoa bars
Celery sticks and almond butter
Veggie juice shots
Bran mini muffins

35 per person



ENHANCEMENTS

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COFFEE BREAK ENHANCEMENTS

Whole fruits | 3.5 each

Vine and tree-ripened fruits, melons and berries | 9 per person

Granola and candy bars | 5 each

Assorted energy and low-carb bars | 6 each

Warm baked soft pretzels with whole-grain mustard | 7 each

Gluten-friendly cookies | 70 per dozen

Brownies | 60 per dozen

Blondies | 60 per dozen

Rice Krispies squares | 52 per dozen

Lemon bars | 56 per dozen

Tortilla chips, salsa fresca, salsa verde and guacamole | 12 per person

Assorted bags of chips and pretzels | 5 per bag

Mini Babybel and The Laughing Cow cheese wedges with crackers | 50 per dozen

Vegetable crudité shooter with buttermilk ranch | 5.25 each

Individual bags of trail mix and dried fruits | 6 each

Assorted Häagen-Dazs ice cream novelties and frozen fruit bars | 6 each

Cookies | Chocolate chip, oatmeal, peanut butter and sugar | 60 per dozen



PLATED

All plated lunches are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, classic iced tea, starter, entrée, market vegetables, artisan bread basket, butter and dessert.

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STARTERS | CHOOSE ONE SOUPS

Chicken tortilla | Southwestern spices

Baked potato | Applewood-smoked bacon and scallions

Homestyle chicken noodle

Basil tomato

SALADS

Classic Caesar | Romaine hearts, Parmesan cheese, croutons and Caesar dressing

Wedge | Iceberg lettuce, blue cheese crumbles, applewood-smoked bacon, tomatoes and blue cheese buttermilk dressing

Texas chopped | Diced cucumbers, chopped applewood-smoked bacon, grape tomatoes, sliced red onions and chipotle ranch

Spinach | Frisée, green peas, poached pears, Texas blue cheese crumble, sweet tomatoes, spiced pecans and citrus chili vinaigrette

Seasonal peach | Crispy prosciutto, local lettuce assortment, creamy brie, green beans and peach balsamic dressing

Tomato mozzarella | Shredded Brussels sprouts, greens, crispy fried bread, extra virgin olive oil, smoked salt, basil oil and aged balsamic vinegar

ENTRÉES | CHOOSE ONE ROASTED SALMON

Spinach potato hash, beet purée and cucumber yogurt relish

60 per person

CHORIZO AND CHEESE-STUFFED CHICKEN

Chayote slaw, spiced yellow rice and roasted tomato relish

58 per person

PECAN-CRUSTED CHICKEN

Garlic mashed potatoes, seasonal vegetables medley, and roasted corn butter sauce

58 per person

FILET OF BEEF

Grilled asparagus, mushroom bread pudding and bordelaise sauce

65 per person

DESSERTS | CHOOSE ONE DR PEPPER CHOCOLATE CAKE

Cherry sauce and vanilla Chantilly crème

STRAWBERRY SHORTCAKE MARTINI

Mint gel and almond crumble

CLASSIC NEW YORK CHEESECAKE

Berry sauce

LEMON MERINGUE TART

Basil gel and citrus Chantilly crème

FRUIT TART

Berry sauce, vanilla cream and edible floral confetti



EXECUTIVE DELI BUFFET

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SOUPS | CHOOSE ONE

Texas chili

Baked potato | Applewood-smoked bacon and scallions

Chicken tortilla | Southwestern spices

Tomato | Basil pesto and garlic croutons

Minestrone

Chicken noodle

SALADS | CHOOSE THREE

ICEBERG WEDGE

Applewood-smoked bacon crumbles, blue cheese, tomatoes, carrots, beets and blue cheese dressing

CAESAR

Parmesan cheese, garlic croutons and Caesar dressing

COBB

Chicken, blue cheese crumbles, applewood-smoked bacon, tomatoes, eggs, cucumbers and green goddess dressing

SOUTHWEST QUINOA SALAD

Corn, sweet peppers, green onions, cilantro, olive oil and Champagne vinaigrette

PASTA SALAD

Rotini with diced garden vegetables, basil white balsamic vinaigrette

NEW POTATO SALAD

Haricots vert, pancetta, white Cheddar and Dijon vinaigrette

BOSTON BIBB

Mandarin oranges, strawberries, Texas blue cheese, honey & rosemary balsamic dressing

BABY ARUGULA

Arugula, kale, radicchio, apricots, red onions, grape tomatoes and lemon thyme-vinaigrette

TRICOLOR LENTIL SALAD

Curry vegetables and za'tar vinaigrette

CHINESE CHICKEN SALAD

Noodles, field greens, Napa cabbage, cashews, Mandarin oranges, mushrooms, wontons and honey mustard dressing

FRUIT SALAD

Seasonal melons, berries and grapes



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GOURMET SANDWICHES AND WRAPS | CHOOSE THREE

THE ITALIAN

Salami, soppressata, pastrami, provolone, marinated sun-dried tomatoes, lettuce and basil aioli on amoroso roll

ROAST BEEF

Black olive relish, horseradish aioli, peppers and watercress on focaccia bread

BLACK FOREST HAM

Lettuce, tomatoes, Swiss cheese, tart cherry and Dijon mustard on seven-grain bread

OLD FASHIONED CHICKEN SALAD

Butter lettuce and vine-ripened tomatoes on jalapeño-cheddar bread

TUNA SALAD SANDWICH

Butter lettuce and vine-ripened tomatoes on multigrain hearth bread

TURKEY SANDWICH

Swiss cheese, applewood-smoked bacon, avocado, tomatoes, mayonnaise and mustard dressing on sourdough

SMOKED CHICKEN & BLACK BEAN WRAP

Local lettuce, tomatoes, black beans, corn, chili cilantro & lime aioli in a tomato wrap

HONEY MUSTARD CHICKEN

Local lettuce, tomatoes, arugula and feta on ciabatta

GRILLED VEGGIE WRAP

Grilled vegetables, lettuce and roasted pepper olive tapenade in a spinach tortilla wrap

DESSERTS

Strawberry shortcake

Fruit tart

Chocolate pecan tart

60 per person



BUFFET

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COWBOY

STARTERS

Texas chili | Applewood-smoked bacon and jalapeño cornbread

Texas chop salad | Iceberg lettuce, tomatoes, cucumbers, red onions, applewood-smoked bacon, scallions, queso fresco and jalapeño ranch dressing

Creamy potato salad

Black beans, roasted peppers and corn salad

ENTRÉES

Coffee-rubbed smoked brisket and house-made barbecue sauce

Grilled chicken breast and mustard barbecue sauce

Smoked pork sausages, caramelized onions and peppers

ACCOMPANIMENTS

Old fashioned creamed corn

Ranchero beans

DESSERTS

Fruit cobbler

Vanilla bean ice cream

Chocolate pecan tart

69 per person

WINE COUNTRY

STARTERS

Spinach and brie soup

Tomato tapenade, olive tapenade, basil-infused oil, chili oil and artichoke dip with sliced rustic breads

Asparagus salad | Eggs, balsamic drizzle and extra virgin olive oil

Field greens salad | Marinated artichokes, tomatoes, cucumbers and cabernet dressing

ENTRÉES

Herb-seared chicken | Creamed leeks and chardonnay sauce

Slow-roasted salmon | Beurre rouge sauce

Roasted beef | Peppercorn shiraz sauce

ACCOMPANIMENTS

Roasted root vegetables

Balsamic & honey-tossed fingerling potatoes

DESSERTS

Chocolate bread pudding and vanilla sauce

Apple tart

Strawberry panna cotta

69 per person



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ITALIAN

STARTERS

Tuscan pasta e fagioli soup

Display of sliced rustic breads, basil oil and rosemary oil

Caesar salad | Grated Parmesan cheese, garlic croutons and Caesar dressing

Orzo salad | Orzo, lemon, spinach, pine nuts and citrus dressing

Tomato & mozzarella salad | Tomatoes, basil, Paula's fresh mozzarella, arugula and basil dressing

ENTRÉES

Barolo wine-braised beef | Mushrooms

Chicken Marsala | Mushrooms, onions, linguini, garlic and olive oil

Bow tie pasta | Shrimp, scallops, salmon, spinach, onions, grape tomatoes and dill cream sauce

ACCOMPANIMENTS

Italian vegetables sautéed with aged balsamic vinegar

Tuscan-style Parmesan cheese potatoes and rosemary

DESSERTS

Tiramisu

Cannoli

Amaretti

69 per person

SOUTH OF THE BORDER

STARTERS

Chicken tortilla soup | Cilantro, sour cream and crispy tortilla strips

Southwest Caesar salad | Romaine lettuce, queso Cotija, Southwest Caesar dressing and croutons

Cilantro-marinated tomatoes, queso Cotija, pickled red onions and pepitas

ENTRÉES

Vegetarian enchilada suizas

Marinated beef and chicken fajitas with flour and corn tortillas

ACCOMPANIMENTS

Fresh corn tortilla chips, shredded Cheddar and sour cream

Charred tomato salsa, salsa verde and guacamole

Southwestern rice

Borracho beans

DESSERTS

Tres leches cake

Mexican chocolate cake

Sopapilla cheesecake pie

69 per person



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COMFORT FOOD

STARTERS

Chicken dumpling soup

Baby iceberg wedge salad | Candied applewood-smoked bacon crumbles and dill ranch

Fredericksburg potato salad

Pimento cheese spread, toasted crostini, carrots and celery sticks

ENTRÉES

Garlic-brined and Texas-spiced fried chicken

Barbecue pork chops with tobacco onions and fried jalapeños

Beef sausage with chipotle wagon wheel pasta, sweet peppers and herb butter sauce

ACCOMPANIMENTS

Buttered corn cobettes

Baked pork and beans

DESSERTS

Banana pudding

Pecan bread pudding with vanilla bourbon sauce

66 per person

HILL COUNTRY ARTISAN

STARTERS

Shiner Bock Cheddar soup

Local greens, sweet onions, radicchio, endives, pistachios and stone fruit dressing

Grilled vegetable salad with balsamic reduction

Applewood-smoked bacon mac & cheese salad

ENTRÉES

Roasted chicken breast | Rice pilaf, tomatoes, capers and olives in sofrito & white wine butter sauce

Seared beef medallions | Pearl onions, artichokes, Super Sweet 100 tomatoes, confit new potatoes and rosemary beef jus

Gulf mahi-mahi | Vegetable couscous and tomato basil butter

ACCOMPANIMENTS

Fresh seasonal vegetables sautéed with fine herb butter

DESSERTS

Snickerdoodle cookies

Texas sheet cake

Chocolate peanut butter pie

66 per person



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ASIAN

STARTERS

Egg drop soup | Green onions and crispy wontons

Marinated Asian noodle salad | Baby spinach, Napa cabbage, cashews, Mandarin oranges and honey mustard dressing

Mixed greens | Hearts of palm, sprouts, cherry tomatoes and ginger soy dressing

Japanese cucumber salad | Wakame, carrots and toasted sesame

ENTRÉES

Ginger beef stir-fry | Stir-fried vegetables and garlic & chili ponzu sauce

Sweet chili-glazed sesame salmon

Stir-fried sesame chicken with pineapple plum sauce

ACCOMPANIMENTS

Stir-fried sesame chicken with pineapple plum sauce

Steamed rice

Sesame vegetable fried rice

DESSERTS

Mango tartlets

Almond cookies

69 per person



PLATED

All plated dinners are served with your choice of starter, entrée and dessert, artisan bread basket, butter, Stance coffee and Numi tea service. You may choose to serve a soup and salad course for an additional 8 per person. Turn any soup “en croûte” for an additional 4 per person.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

Classic lobster bisque | Brandy cream
New England clam chowder
Creamy wild mushroom
Sherry & potato dumpling soup
Roasted chicken & corn bisque
Creamy asparagus | Lemon cream
Pecan butternut squash bisque | En croûte

SALADS

Field greens salad | Radish, artichokes, crispy beans, cucumbers and red wine vinaigrette
Poached shrimp and baby green salad | Cucumber ribbons, sweet tomatoes and creamy oregano lemon dressing
Roasted beet salad | Mache, radicchio, goat cheese, pistachio crumble and hazelnut vinaigrette
Tomato panzanella salad | Fried focaccia croutons, shaved Parmesan cheese and tarragon tomato dressing
Macerated fig salad | Local field greens, manchego cheese, toasted tomato wedges, crispy pancetta and quince dressing
Niçoise salad | Local greens, haricots vert, roasted pepper & olive tapenade, pickled onions, potato confit and Champagne vinaigrette
Riesling-poached pear salad | Spinach, arugula, Texas blue cheese, candied pecans and honey mustard dressing
Kale and romaine Caesar salad | Tomatoes, Parmesan cheese, focaccia croutons and Caesar dressing



PLATED

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ENTRÉES

HERB-SEARED CHICKEN BREAST

Braised chicken breast coq au vin, red wine, applewood-smoked bacon lardons, wild mushrooms, herb spätzle, asparagus and red wine reduction

85 per person

GRILLED TEXAS-SPICED AIRLINE CHICKEN BREAST

Chorizo and poblano creamy grits, harissa-glazed vegetables and cumin & sherry chicken jus

84 per person

GRAIN MUSTARD & HONEY-GLAZED CHICKEN BREAST

Sweet corn risotto, vegetable jardinière and Madeira chicken jus

84 per person

GRILLED SALMON

Saffron vegetable couscous, cucumber & dill relish and herb butter sauce

90 per person

CABERNET-BRAISED SHORT RIB

Parmesan cheese potato purée, sautéed seasonal vegetables and bordelaise sauce

98 per person

FILET OF BEEF

Dauphinoise potatoes, shallot marmalade, seasonal vegetables and Marsala-scented demi-glace

100 per person

DUO ENTRÉES

MISO SEA BASS AND CABERNET-BRAISED SHORT RIB

Pommes purée, seasonal vegetables, chipotle mango relish and bordelaise jus

115 per person

HERB-SEARED BEEF TENDERLOIN AND PAN-SEARED SALMON

Potato pave, wilted greens, bordelaise and mustard butter sauce

113 per person

PAN-SEARED BEEF TENDERLOIN AND HERB GRILLED SHRIMP

Twice-baked chive & Cheddar potatoes, seasonal vegetables, lemon butter and sauce Robert

114 per person

SEARED AIRLINE CHICKEN BREAST AND SEARED DIVER SCALLOPS

Applewood-smoked bacon jam, fingerling potato confit, seasonal vegetables and cider butter sauce

112 per person



PLATED

All plated dinners are served with your choice of starter, entrée and dessert, artisan bread basket, butter, Stance coffee and Numi tea service. Chocolate Lava Cake must be served as a single dessert, preset not available.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

DESSERTS | CHOOSE ONE

CHOCOLATE CARAMEL CRUNCH CAKE

Caramel sauce and Chantilly crème

TURTLE CHEESECAKE

Fudge sauce, Chantilly crème and chocolate crumble

PISTACHIO STRAWBERRY TART

Tarragon gel and Chantilly crème

FRUIT TART

Berry sauce, vanilla cream and edible floral confetti

LEMON MERINGUE TART

Basil syrup and citrus cream

CHOCOLATE CARAMEL TART

Fudge sauce and chocolate crumble

DARK CHOCOLATE POT DE CRÈME MARTINI

Fudge sauce, almond espresso crumble and cocoa Chantilly crème

CHOCOLATE LAVA CAKE

Berry coulis

COCONUT MANGO MARTINI

Chantilly crème and toasted coconut

RED VELVET CAKE

Cherry coulis, dark chocolate Chantilly

CAJETA CHEESECAKE

Guava glaze

FUDGY FLOURLESS CHOCOLATE CAKE

Passion fruit curd and vanilla Chantilly crème *gf*



BUFFET

All dinner buffets are served with your choice of freshly brewed classic iced tea, Stance regular coffee, Stance decaffeinated coffee, artisan rolls and butter. Buffets under 25 people are subject to a \$150 small group fee.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SOUPS | CHOOSE ONE

- French onion
- Basil tomato
- Wild mushroom
- Chickpea vegetable soup
- Southwest corn chowder
- Potato & leek

SALADS | CHOOSE THREE

SOUTHWEST GARDEN

Roasted peppers, black beans, tomatoes, cucumbers, tortilla crisps and Southwestern ranch dressing

SPINACH

Red onions, dried berries, sliced almonds and house vinaigrette

GARDEN

Tomatoes, cucumbers, cheese, carrots, mushrooms and dressing selection

TOMATO MOZZARELLA

Dallas mozzarella, basil, fresh herbs and tomato vinaigrette

ROMAINE

Garlic croutons, shaved pecorino and Caesar dressing

MARINATED TOMATOES AND AVOCADO

Tangy cilantro dressing

BABY KALE

Grilled corn, roasted red bell peppers, feta, caramelized onions and red wine vinaigrette

ROASTED BEET

Roasted beets, candied pumpkin seeds, arugula, goat cheese and blood orange vinaigrette

NAPA CABBAGE

Sprouts, julienned carrots, roasted beets, goat cheese, toasted sunflower seeds and citrus soy vinaigrette

CHEF

Ham, turkey, Swiss cheese, Cheddar, eggs and dressing selection

MIXED GREENS SALAD

Strawberries, candied pecans and crumbled goat cheese



BUFFET

All dinner buffets are served with your choice of freshly brewed classic iced tea, Stance regular coffee, Stance decaffeinated coffee, artisan rolls and butter. Buffets under 25 people are subject to a \$150 small group fee.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE THREE

CHICKEN

Herb-seared chicken breast, roasted sausage, peppers, onions and tomato & fennel coulis

Old fashioned buttermilk & honey-fried chicken with secret spices

Hawaiian shoyu-glazed chicken, green onions and mango relish

BEEF

Slowly braised short ribs and brown sugar barbecue glaze

Garlic & soy-rubbed grilled flank steak

Beef shawarma with yogurt sauce

FISH

Pan-seared salmon with grain mustard beurre blanc

Cumin and lime-crust Gulf fish with sofrito butter sauce

Grilled mahi-mahi with lemongrass butter sauce

PORK

Texas-smoked pork ribs

Sweet & sour cherry-glazed pork loin

PASTA

Farfalle pasta with ratatouille vegetables and garlic chicken jus

Orecchiette pasta with smoked sausage, chicken, Texas Cheddar and marinara sauce

SIDES | CHOOSE TWO

Fresh green beans with almonds, shallots and tomatoes

Four-cheese macaroni

Sautéed vegetable jardinière

Baked pasta gratin

Butter asparagus and baby carrots

Buttermilk mashed potatoes

Roasted root vegetable hash

Horseradish & applewood-smoked bacon potatoes

Loaded grits

Herb-roasted fingerling potatoes

Broccoli and Cheddar gratin

DESSERTS | CHOOSE ONE

Seasonal fruit cobbler and ice cream

Fruit tart

Fruit parfait

Chocolate fudge torte

Chocolate layer cake

Double-chocolate panna cotta

Red velvet cake

Lemon cheesecake

Homestyle banana pudding

130 per person



À LA CARTE

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CHILLED HORS D'OEUVRES

Zucchini and spinach garden rolls | 9 each

Tuna poke on crisp wontons with pickled ginger and wakame | 9.5 each

Hummus phyllo cup with fried chickpeas and Kalamata olives | 9 each

Watermelon, feta, lime & passion fruit glaze and micro sprouts served on a spoon | 9 each

Duck prosciutto-wrapped asparagus with Gorgonzola cheese mousse | 9.5 each

Truffle foie gras mousse on crisp raisin nut bread | 10.5 each

Brie mousse tart with red grapes | 9 each

Seared cumin beef on focaccia with chimichurri aioli | 10.5 each

Smoked salmon, black pepper and lemon mascarpone on pumpernickel | 9.5 each

Poached shrimp with lime & cayenne cream on an English cucumber | 9.5 each

Mexican shrimp gazpacho shooters | 9.5 each

Tomato & basil bite tart top with Parmesan cheese | 9 each

Farmhouse brie with citrus marmalade on crostini | 9 each

Smoked salmon with wasabi crème fraîche, crispy potatoes, capers and cilantro on sesame crisp | 9.5 each

Herb & garlic cheese-stuffed date | 9 each

Spiced lamb loin with caramelized onions and blue cheese on brioche | 10.5 each

STICKS

Chilled prawn with spicy sauce served between chopsticks | 9.5 each

Heirloom tomatoes and buffalo mozzarella stick | 9.5 each

PROFITEROLES

Wild mushroom profiterole with Boursin | 8.5 each

Crab salad profiterole with mango and pickled radish | 9.5 each



À LA CARTE

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

HOT HORS D'OEUVRES

Jalapeño chicken & applewood-smoked bacon skewer with agave glaze | 9.5 each

Black bean & Cotija cheese quesadilla with tomatillo dipping sauce | 9 each

Japanese meatball skewer with sweet chili Sriracha glaze and shaved scallions | 9.5 each

Fried shrimp dragon roll with lime and plum sauce | 9.5 each

Peking duck spring roll with sweet & spicy glaze | 10.5 each

Applewood-smoked bacon-wrapped Brussels sprouts | 9.5 each

Parmesan cheese-breaded artichoke crisp with garlic aioli | 9 each

Brie & raspberry en croûte | 9 each

Breaded Boursin mushrooms with choron sauce | 9 each

Lobster mac-n-cheese with cognac butter | 10.5 each

Shrimp & chorizo brochette with pineapple habanero gastrique | 9.5 each

Vegetable brochettes with harissa aioli | 9 each

Lobster & sweet corn empanada with tomatillo dipping sauce | 10.5 each

Truffled mushroom arancini with red pepper marinara | 9.5 each

Crab & corn fritters with chipotle aioli | 9.5 each

Guava barbecue applewood-smoked bacon-wrapped scallops | 10.5 each

Applewood-smoked candied bacon jam tart | 9 each

Omni signature crab cake with rémoulade | 9.5 each

Cilantro & citrus bacon-wrapped scallops | 9.5 each

Crisp Boursin-stuffed mushroom | 8.5 each

Crispy Asiago cheese asparagus | 8.5 each

STICKS

Chicken satay with peanut sauce | 9 each

Chicken & waffle satay with maple butter | 9.5 each

Tandoori yogurt-marinated chicken skewer with mango chutney | 9 each

Korean beef skewer with scallion sauce | 9 each

Churrasco beef skewer with cilantro sauce | 9 each



DISPLAYS

Little Glass Salads display is layered in single-portion glasses. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

STATIONS

ARTISAN CHEESE

House-made toasted nuts, dried fruits, gourmet breads, crackers and jars of preserves and honey

27 per person

GOURMET CHEESES, SALAMI AND OLIVES

Domestic & imported cheeses, salami, house-made toasted nuts, dried fruits, selection of marinated olives, artisanal breads, jars of preserves and honey, house-infused mustards and pickled vegetables

35 per person

MEDITERRANEAN

Hummus, baba ganoush, tabouli, cucumber & tomato salad, olives, warm pitas, dried fruits, dates and nuts

25 per person

SUSHI

Assorted handcrafted maki sushi, nigiri sushi and sashimi

37 per person | based on four pieces per person

JUMBO SHRIMP

Jumbo shrimp, cocktail sauce, chilled miso mustard sauce and mignonette

8 each | minimum order 50 pieces

LITTLE GLASS SALADS CHOOSE TWO

CAESAR

Grilled chicken, romaine, Parmesan cheese, garlic croutons and Caesar dressing

JUMBO LUMP CRAB COBB

Avocado, eggs, tomatoes, cucumbers and blue cheese dressing

GREEK

Feta, olives, red onions, mixed greens, roasted red peppers and Greek dressing

SALAD NIÇOISE

Seared tuna, potatoes, beans, mixed greens and mustard vinaigrette

ARUGULA

Pine nuts, Parmesan cheese and balsamic vinaigrette

HEIRLOOM TOMATO & MOZZARELLA

Basil and balsamic vinaigrette

20 per person



STATIONS

Chef attendant required at 150 per attendant per 100 people for stations with an asterisk. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CARVING

TEXAS LOW AND SLOW SALT & PEPPER BRISKET

Brown sugar barbecue sauce, sweet rolls and coleslaw

30 per person

ROASTED CIDER-GLAZED TURKEY BREAST

Cornbread chorizo stuffing, turkey gravy and soft rolls

27 per person

CHIMICHURRI-GLAZED BEEF TENDERLOIN

Parmesan cheese mashed potatoes, red wine demi-glace and béarnaise sauce

35 per person

SWEET SOY-GLAZED PORK LOIN

Vegetable fried rice and mango relish

28 per person

SMOKED PRIME RIB

Brioche rolls, au jus and warm applewood-smoked bacon potato salad

30 per person

POTATO SKIN BAR

Twice-baked Yukon Gold potatoes

Toppings | Barbecue brisket, Texas Cheddar, green onions, pork mojo with queso fresco, Buffalo chicken with blue cheese crumbles, tomatoes and basil with mozzarella

30 per person

LETTUCE WRAPS CHOOSE TWO

Sugar & salt-roasted pork belly

Grilled flat iron steak

Teriyaki chicken

Sweet & sour cucumbers and carrots, marinated noodles, spicy sauce, marinated tofu, chilled sesame spinach, mustard seed sauce, sweet plum sauce and spicy sambal

27 per person

ITALIAN | CHOOSE TWO

Wild mushroom ravioli with pesto sauce

Bow tie pasta, grilled chicken and sun-dried tomatoes with Alfredo sauce

Fettuccine with Asiago truffle cream, wild mushrooms and spinach

Gnocchi with roasted chicken, applewood-smoked bacon and roasted tomato & Madeira butter sauce

Parmesan cheese, rustic breads, garlic & rosemary-infused oils and balsamic vinegar

28 per person

SALMON, SHRIMP & TUNA POKE

Fresh tuna with ponzu, salmon with lemongrass and shrimp with sweet citrus chili sauce

Warm rice salad

Toppings | Mangoes, scallions, sprouts, green onions, cucumbers, pickled mushrooms, Sriracha and soy sauce

37 per person



STATIONS

Chef attendant required at 150 per attendant per 100 people for stations with an asterisk.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

GRILLED CHEESE

Vermont Cheddar and mozzarella with basil sauce

Country ham and Cheddar

Mozzarella and Italian sweet sausage

Tomato soup and kettle chips

30 per person

FLATBREADS

Margherita | Tomatoes, basil and mozzarella

Brisket | Barbecue sauce, caramelized onions and Pepper Jack cheese

Chicken Alfredo | Spinach and mozzarella

27 per person

SLIDERS | CHOOSE THREE

Angus beef with ketchup, mustard and pickles

Fried chicken with peppercorn gravy

Asian pork with hoisin sauce

Turkey burger with cranberry chutney and caramelized onions

Black bean burger with chipotle aioli

Warm fried chips, ketchup, cheese sauce and chopped salad with ranch dressing

30 per person

SANDWICHES OF THE WORLD | CHOOSE THREE

CHEESESTEAK

Fried onions, shaved rib-eye and Cheese Whiz on amoroso roll

CORNER BEEF

Sliced corned beef, Thousand Island dressing, Swiss cheese and sauerkraut on toasted rye bread

CHICKEN-FRIED CHICKEN

Buttermilk-marinated chicken and peppercorn gravy on a potato bun

LOBSTER ROLL

Poached lobster salad on a potato hoagie

CHICKEN BÁNH MÌ

Served with Sriracha aioli and warm herb chips

34 per person

STREET TACOS

Mini salad | Hearty greens, roasted peppers, black beans and citrus dressing

Achiote shredded chicken, ropa vieja beef and blackened fish

Crunchy corn tortillas, flour tortillas, pico de gallo and crumbled queso

Rice, beans, fire-roasted salsa and spicy habanero salsa

34 per person



STATIONS

Chef attendant required at 150 per attendant per 100 people for stations with an asterisk.

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DIM SUM

Shrimp shumai and char siu bao

Vegetable spring roll

Pork har gow with ginger soy sauce and sweet chili sauce

Sesame vegetable fried rice | Carrots, onions, mushrooms and peas

Crispy chicken with sesame fried rice

33 per person

THE AVOCADO

Fresh, stuffed avocado salad

Thai beef salad with sweet chili sauce

Southwest chicken salad with spicy Tabasco

27 per person

GUACAMOLE

Cilantro, jalapeños, black beans, corn, lime, habaneros and queso fresco

Mango, red peppers, onions, avocado and tomatillo sauce

Yellow peppers and tomatoes

25 per person



DESSERTS

Chef attendant required for Bananas Foster and Build-Your-Own Ice Cream Sandwich stations at 150 per attendant per 100 people. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

COBBLER

Berry cobbler

Cinnamon Chantilly crème, vanilla ice cream and caramel sauce

20 per person

BANANAS FOSTER STATION

Bananas flambéed with rum and rich butter caramel sauce

Vanilla ice cream and cinnamon

25 per person

GOURMET CUPCAKES

Vanilla wedding cake | Vanilla cupcake with vanilla frosting

PB&J | Vanilla cupcake filled with jam and topped with peanut butter frosting

Chocolate salted caramel | Chocolate cupcake filled with salted caramel and topped with chocolate frosting and caramel drizzle

Chocolate cupcake | Ganache, chocolate frosting and fudge drizzle

21 per person

SWEET TREATS DISPLAY

Lollipop cake bites

Chocolate bark

Assorted truffles

Assorted mini pastries

French macarons

Gourmet Rice Krispies treats

Brownies

23 per person

BUILD-YOUR-OWN ICE CREAM SANDWICH STATION

Cookies | Chocolate chip, double-chocolate and peanut butter

Ice Cream | Vanilla and chocolate

Toppings | Caramel and hot fudge sauce

23 per person



NON-ALCOHOLIC

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BEVERAGES

Stance regular or decaffeinated coffee | 128 per gallon

Assorted Numi hot teas | 128 per gallon

Classic black iced tea | 128 per gallon

House-made lemonade | 128 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 128 per gallon

Naked fruit juice & smoothies | 8 per drink

CONTINUOUS BEVERAGE SERVICE

Half-day | Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

30 per person

CONTINUOUS BEVERAGE SERVICE

Full-day | Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

50 per person

INFUSED WATER

Watermelon & rosemary

Lemon & thyme

Citrus, blackberry & sage

Strawberry & basil

Raspberry & mint

25 per gallon

SOFT DRINKS AND WATER

Assorted soft drinks | 7 per drink

Pure Life water | 7 per drink

Acqua Panna natural spring water | 7 per drink

S.Pellegrino Essenza flavored sparkling mineral water | 7.5 per drink

S.Pellegrino sparkling mineral water | 7.5 per drink

SPECIALTY BEVERAGES

Red Bull | Energy Drink or Sugarfree | 8 per drink

Assorted Kohana canned coffee drinks | 8 per drink

Starbucks frappuccino | 8.5 per drink

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 per drink

Coconut water | 8 per drink

Enroot cold brew tea | 8 per drink



BEVERAGES

A minimum of 300 in cash bar revenue is required, any difference will be billed to the client's master account. Host will pay for drinks as consumed. One bartender charge per 100 people. Bartender charge of 150 per bartender. Cashier charge of 150 per cashier. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's Handmade
Gin | The Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardí
Bourbon | Old Forester
Scotch | Johnnie Walker Red
Tequila | Milagro Silver
Cognac | Hennessy VS

CALL

Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

CORDIALS

Rémy Martin VSOP
Disaronno Amaretto
Grand Marnier
Baileys Irish Cream
Cointreau
Kahlúa

BEERS & OTHERS

SIGNATURE

Coors Light, Budweiser, Bud Light, Miller Lite, Heineken O.O (non-alcoholic)

PREMIUM

Shiner Bock, Blue Moon, Samuel Adams Boston Lager, Corona Light, Dos Equis, Fat Tire Amber Ale, Truly Hard Seltzer, Angry Orchard hard cider and Rahr's Blonde

HOUSE WINE

Bulletin Place | Australia Chardonnay
Unoaked, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SOFT BEVERAGES

Soft drinks, still water, sparkling water and fruit juices

PRICING

Cordials | 14 per drink
Craft brands | 16 per drink
Premium brands | 14 per drink
Call brands | 12 per drink
Signature beer | 8.5 per drink
Premium bottled beer | 9.5 per drink
House Wine Selection | 11 per drink
Soft drinks | 7 per drink
Still water | 7 per drink
Sparkling water | 7.5 per drink



BEVERAGES

Host will pay for drinks as consumed. Bartender charge of 150 per bartender. We reserve the right to substitute a vintage year with a vintage of similar quality. Price is subject to change without notice based on available vintage.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

HOST PACKAGE BAR

Includes Signature Beer, Premium Beer, House Wine and Soft Beverages

CRAFT

First hour | 35 per person
Two hours | 50 per person
Three hours | 65 per person
Four hours | 80 per person
Each additional hour | 17 per person

PREMIUM

First hour | 31 per person
Two hours | 44 per person
Three hours | 57 per person
Four hours | 70 per person
Each additional hour | 14 per person

CALL

First hour | 27 per person
Two hours | 38 per person
Three hours | 49 per person
Four hours | 60 per person
Each additional hour | 12 per person

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum, or gin | Mango-habanero Barmalade, pineapple juice and Omni Sour

APPLE-PEAR CRUSH

Vodka or gin | Apple-pear Barmalade, orange liqueur and Omni Sour

Add 4 per person to package price
Add 17 per drink for Consumption Bars

MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

12 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

12 per drink



WINE RACK

Bartenders are \$200 per bartender for up to four hours with one bartender per 75 people. Additional hours are \$100 per bartender. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SPARKLING WINES

Campo Viejo | Spain | cava brut | 48 per bottle

Chandon | California | rosé | 79 per bottle

Chandon | California | brut | 72 per bottle

WHITE & BLUSH

TIER I

Bulletin Place | Australia

Sauvignon Blanc, Chardonnay

50 per bottle

TIER II

Hayes Ranch

Sauvignon Blanc, Chardonnay, Rosé

57 per bottle

TIER III

Decoy by Duckhorn

Sauvignon Blanc, Chardonnay, Rosé

67 per bottle

RED

TIER I

Bulletin Place | Australia

Merlot, Cabernet Sauvignon

50 per bottle

TIER II

Hayes Ranch | California

Merlot, Cabernet Sauvignon

57 per bottle

TIER III

Decoy by Duckhorn | California

Merlot, Cabernet Sauvignon

67 per bottle



EVENT INFORMATION

Thank you for selecting Omni Dallas Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties. We will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list and pricing.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Dallas Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas. Omni Dallas Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be completed 30 minutes prior to the event start time.



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CONTACT INFORMATION