

OMNI FRISCO HOTEL

EVENT MENUS





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PLATED

All plated breakfasts are served with your choice of petite breakfast pastries or muffins with butter, Westrock regular coffee, decaffeinated coffee, hot tea service and orange juice.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CLASSIC

Scrambled eggs

Fruit and berries

Country potatoes with sage and garlic

MEATS | CHOICE OF ONE

Bacon, smoked ham or link sausage

42 per person

QUICHE

Chicken apple sausage and sweet potato hash

Fruit and berries

QUICHE | CHOICE OF ONE

Lorraine

Applewood bacon, green onions and Gruyere

Spinach, shiitake mushroom, prosciutto, and Colby Jack

Cherry tomato, enoki mushroom, herbs and Parmesan cheese

40 per person

HUEVOS RANCHEROS

Two poached eggs, chorizo, black beans, corn tortillas, Jack cheese and ranchero salsa

Fruit and berries

41 per person

TRADITIONAL BENEDICT

Poached eggs and shaved ham on toasted English muffin with hollandaise

Frissee salad with lemon drizzle

Fruit and berries

42 per person



CONTINENTAL

All continental breakfasts are served with your choice of Westrock regular coffee, decaffeinated coffee, hot tea service and orange juice.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change

FRISCO CONTINENTAL

Fruit and berries

Steel-cut oatmeal served with brown sugar, pecans and raisins

Fruit yogurt, plain yogurt and assorted dry cereal with whole or skim milk

Toasted and assorted European breads

Hard-boiled eggs

Sliced ham, salami and smoked turkey

Assorted soft and hard cheeses

Bircher muesli

39 per person





BUFFET

All buffet breakfasts are served with your choice of Westrock regular coffee, decaffeinated coffee, hot tea service and orange, cranberry or grapefruit juices. Breakfast buffets include fruit, berries, breakfast bread, mini pastries, muffins and bagels served with cultured butter, house-made jam and cream cheese.

Breakfast buffets require a minimum of 25 people. For groups below the minimum, a fee of 6 per person will be added.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BUILD YOUR OWN

STARTERS | CHOICE OF ONE

Cold cereal selections served with whole and skim milk

Cheddar-chive grits

Steel-cut oatmeal served with brown sugar, pecans and raisins

EGGS

Scrambled eggs

Migas scramble with tortilla chips, onions, chorizo, peppers and queso fresco | *additional 3 per person*

Country scramble with sharp cheddar, smoked country ham and scallions | *additional 3 per person*

Mushroom scramble with Gruyere, thyme and chives | *additional 3 per person*

POTATOES | CHOICE OF ONE

Crispy hash browns and roasted new potatoes with rosemary, garlic confit, olive oil and sea salt

Country potatoes with sharp cheddar, scallions and black pepper

MEATS | CHOICE OF TWO

Pork link sausage

Chicken apple sausage

Smoked pork bacon

Turkey bacon

44 per person

ENHANCEMENTS

COLD

Assorted individual yogurts | 4.5 each

Chia pudding shot with assorted flavors and toppings | 5 each

Tropical fruit cups | mango, lychee, papaya, kiwi and pineapple | 5 each

House-made granola and yogurt bowl with seasonal fruit and chia seeds | 7 each

Acai bowls | 8 each

Deviled eggs with chives and Dijon mustard | 30 per dozen

Assorted breakfast pastries and breads served with cultured butter and house-made jam | 60 per dozen

Assorted bagels and cream cheeses | 60 per dozen

Gluten-free breakfast breads | 72 per dozen

HOT

Steel-cut oatmeal served with brown sugar, pecans, and raisins | 6 each

Breakfast croissant with scrambled eggs, American cheese and bacon | 8 each

Poached egg bowl served with curried chickpeas, quinoa, avocado and sweet potato hash | 8 each

Quiche with kale, mushrooms, ham, cheese, potato and chorizo | 72 per pie (12 slices)



STATIONS

Chef attendant required on Omelet Station, Pancake Bar and Raw Juice Bar at 160 per chef, with one chef per 25 people. Action stations are enhancements to the full breakfast buffet. Tacos require a minimum of 25 tacos. Juice will be served in carafes.

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OMELET STATION

Made-to-order farm fresh eggs and egg whites

ACCOMPANIMENTS

Black forest ham, bacon, pork sausage, chorizo, smoked salmon, tomatoes, mushrooms, onions, bell peppers, spinach, jalapeños, cheddar, Swiss cheese and feta

18 per person

BAGEL BAR

Assorted bagels

ACCOMPANIMENTS

Cream cheese | regular, honey-almond and herb
House-made jam and cultured butter

Smoked salmon, red onions, capers, tomatoes and arugula

Smoked turkey, sliced Havarti cheese, dill pickle spears, whole-grain mustard and Dijon mustard

15 per person

BISCUIT AND CORNBREAD BAR

Buttermilk biscuits and cornbread

ACCOMPANIMENTS

Creamy sausage gravy, country ham and mini buttermilk fried chicken

Local honey, house-made jam and cultured butter

Hot sauce, sweet pickles and pickled peppers

15 per person

PANCAKE BAR

Cooked-to-order buttermilk and buckwheat pancakes

ACCOMPANIMENTS

Syrup | bourbon barrel maple, blueberry and strawberry

Cultured butter, chocolate shavings and powdered sugar

10 per person

BREAKFAST TACOS

Flour tortillas served with verde and roja salsas and seasonal relish

CHORIZO, EGG AND CHEESE

Chorizo, eggs, cilantro and Jack cheese

8 each

BACON, EGG AND CHEESE

Slab bacon, eggs and sharp cheddar

8 each

POTATO, EGG AND CHEESE

Crispy potatoes, Jack cheese, eggs and hot sauce

7 each

RAW JUICE BAR

POWER GREENS

Spinach, cucumber, celery, lemon, ginger, apple and parsley

THE DETOXIFIER

Beets, carrots, lemon, ginger and apple

THE VISION

Carrots, oranges, ginger and turmeric

SWEET CARROT

Apple, carrots and parsley

10 per person



MORNING

Morning breaks are served with your choice of Westrock regular coffee, decaffeinated coffee and hot tea. Prices based on 30 minutes of service.

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DOUGHNUTS AND COFFEE

SNACKS

Assorted doughnuts

Fruit and sausage kolaches

BEVERAGE

Cold brew coffee

20 per person

BUILD YOUR OWN TRAIL MIX

NUTS AND SEEDS

Almonds, cashews, pepitas, sesame seeds and pecans

DRIED FRUIT

Peaches, coconuts, blueberries, apricots, mangoes and cherries

GRAINS

Granola, popcorn, grape nuts and Cheerios

SWEETS

Yogurt raisins, peanut butter chips, M&M's and crushed Oreo cookies

20 per person

MORNING TOAST

AVOCADO TOAST

Seeds, pickled carrots and ricotta

FRUIT AND CHEESE TOAST

Grapes, apples, almonds and ricotta-honey spread

TOMATO BACON TOAST

Basil pesto and shaved pecorino

SMOKED SALMON TOAST

Caper spread, cucumbers and pickled onions

BANAY-NAY TOAST

Cashew butter, bananas, chia and honey

20 per person | choice of two

24 per person | choice of three

THE MORNING GOOP

SNACKS

Vanilla yogurt, fresh berries with house-made granola

Multi-grain bread with cashew butter, cultured butter and local honey

Whole fresh fruits

NAKED JUICES

Red Machine, Green Machine, and Blue Machine

25 per person



AFTERNOON

Afternoon breaks are served with your choice of Westrock regular coffee, decaffeinated coffee and hot tea. Prices based on 30 minutes of service.

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SMOOTHIE STATION

FLAVORS

Triple-berry blend, peach-mango-banana and pineapple-coconut. Smoothies blended fresh-to-order.

20 per person | 16 oz tumbler

25 per person | custom 16 oz tumbler

CRAVE POPCORN

POPCORN

Seasonal variety

BEVERAGES

Assorted novelty sodas

20 per person

FIESTA

SNACKS

Tortilla chips, roasted tomatillo salsa, guacamole, salsa roja, pico de gallo, chili con carne, assorted hot sauces and mango chile

BEVERAGES

Assorted seasonal agua fresca

22 per person

CORNUCOPIA

Apple wedges, celery and carrot sticks, grapes, strawberries with Nutella, peanut butter, caramel, ranch dips and Amber Valley Port Derby cheese

20 per person



TEA SANDWICHES

SANDWICHES | CHOICE OF THREE

Cucumber

Smoked chicken salad

Egg

Tomato caprese

Crab and mango

Ham, brie and apple

HOT TEA

Assorted variety

28 per person

SWEET HAPPINESS BREAK

CANDY

Seasonal variety

BEVERAGES

Bottles root beer, orange and grape soda

22 per person

Additional 150 | Logo can be added with a minimum notice of 10 business days. Logo provided by client.

COOKIES AND CREAM

COOKIES

Chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut

CREAM

House-made vanilla ice cream

Whole, chocolate and strawberry milk trio

20 per person



BREAKS

Build your own breaks are served with your choice of Westrock regular coffee, decaffeinated coffee, hot tea, Nestle Pure Life bottled water, assorted Pepsi and Dr Pepper brand soft drinks.

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BUILD YOUR OWN

SWEET | CHOICE OF ONE

Fruit kolaches

Football whoopie pies

Chewy chocolate and caramel bars

Assorted mini sweet pies

Marshmallow and peanut butter brownie with Nutella frosting

Caramelized marshmallow chocolate brownie skillet

Mini strawberry apple crumble cake

Key lime cookies

SALTY | CHOICE OF ONE

Smoked paprika and Parmesan cheese straws

Big Tex cornmeal corn dog and Texas honey mustard

Texas beef jerky

Caramelized bourbon pecans

White cheddar popcorn

House-made warm potato chips and caramelized onion dip

Sweet and salty candied pepitas

SAVORY | CHOICE OF ONE

White bean hummus and roasted fresh baby vegetables

Shrimp cocktail pinwheels in cilantro tortillas

Caprese salad balsamic vinaigrette skewers

Sausage kolaches

Three-seeded crackers and pimento spread

Sautéed shishito peppers

20 per person



BUILD YOUR OWN

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ENHANCEMENTS

Granola and candy bars | 4 *each*

Assorted bags of chips and pretzels | 4 *each*

Assorted energy and low carb bars | 5 *each*

Assorted 100 calorie packs | 5 *each*

Vegetable crudité shooter with buttermilk ranch
5.25 *each*

Individual bags of trail mix and dried fruit | 6 *each*

Assorted ice cream novelties and frozen fruit bars
6 *each*

Baked pretzel sticks and whole-grain mustard | 7 *each*

Vine and tree-ripened fruits, melons and berries
13 *per person*

Tortilla chips with fresh roja and verde salsas and
guacamole | 14 *per person*

Whole fruits | 46 *per dozen*

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

Rice Krispies squares | 52 *per dozen*

Lemon bars | 56 *per dozen*

Lime bars | 56 *per dozen*

Assortment of cookies | chocolate chip, oatmeal,
peanut butter and white chocolate macadamia
56 *per dozen*

Brownies | 60 *per dozen*

Blondies | 60 *per dozen*

Gluten-free cookies | 70 *per dozen*



BEVERAGES

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SELECTIONS

Bottled juices | 5 *each*

Assorted Naked juices | 7 *each*

Assorted Pepsi and Dr Pepper regular and diet soft drinks | 5 *each*

Nestle Pure Life | 5 *each*

Aqua Panna | 6 *each*

San Pellegrino sparkling water | 6 *each*

Westrock regular coffee, decaffeinated coffee and hot tea selection | 92 *per gallon*

Iced tea | 80 *per gallon*

SPECIALTY

Red Bull | 7 *each*

Sugar-free Red Bull | 7 *each*

Bottled iced tea | 6 *each*

INFUSED WATER

Raspberry-mint, lemon-thyme, cucumber-mint, strawberry-basil, and watermelon-rosemary

50 *per gallon*

LEMONADE

House-made lemonade, lavender-thyme lemonade, blackberry-mint lemonade

50 *per gallon*

ALL DAY

Westrock regular coffee, decaffeinated coffee, hot tea selection, assorted Pepsi and Dr Pepper soft drinks, Nestle Pure Life and San Pellegrino sparkling water

30 *per person* (5 hours or more)

15 *per person* (4 hours or less)



PLATED

All plated lunches are served with your choice of artisan bread and butter, Westrock regular coffee, decaffeinated coffee and iced tea.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

SOUPS

Smoked chicken Azteca soup

Loaded baked potato soup with bacon, green onion, sour cream and cheddar cheese

Classic tomato and basil soup with house-made Parmesan croutons

New England clam chowder

SALADS

Baby lettuce with sherry vinaigrette, fresh herbs, shaved radishes and shaved carrots

Classic Caesar with anchovies, Parmigiano-Reggiano, croutons and romaine lettuce

Little gem lettuce wedge with grilled gem hearts, tomato vinaigrette, herb breadcrumbs and blue cheese

Beet and avocado salad with carrots, celery roots, mustard vinaigrette and snow peas

Roasted baby carrots and red quinoa salad with toasted coriander vinaigrette and fried raisins

Southwest chickpea salad with avocado smear, black beans, roasted corn, black olives, cilantro, tomato and lime vinaigrette

ENTRÉES | CHOICE OF ONE

Chopped cauliflower served with a golden raisin caper relish, brown butter and cauliflower á la nage

50 per person

Stuffed chicken served with chorizo, chihuahua cheese queso, roasted baby zucchini, corn pudding and lime butter

50 per person

Herb-roasted chicken served with potato mash, Brussels sprouts and rosemary jus

50 per person

Roasted salmon served with dill new potatoes, raw asparagus salad and lemon crème fraîche

54 per person

Braised short rib served with whipped potatoes and glazed baby carrots and hari coverts

54 per person

Petite filet of beef served with horseradish glazed carrots, buttered Yukon Gold potatoes and red wine sauce

58 per person



PLATED

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DESSERTS | CHOICE OF ONE

Crème brûlée orange cream tart

Classic cheesecake with yuzu berry sauce and whipped cream

Lemon meringue tarte with ginger sauce and cardamom cream

Chocolate decadence cake with vanilla sauce and caramel drizzle

Classic fruit tart with raspberry sauce

Chocolate pecan tarts with caramel sauce

Lemon meringue cheesecake with strawberry sauce





BUFFETS

All buffet lunches are served with your choice of Westrock regular coffee, decaffeinated coffee and iced tea. Lunch buffets require a minimum of 25 people. For groups below the minimum, a fee of 10 per person will be added.

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TEXAS STAR BUFFET

SALADS

Texas red chili with cheddar, chopped onions, pickled jalapeños and house-made cornbread

Melon salad with baby arugula, pickled jalapeño and mint drizzle

Grilled corn salad with pickled onions, nopales, mint, cotija cheese and lime dressing

ENTRÉES

Barbecue pulled pork served with white bread, sour pickles, raw onions and jalapeños

Grilled barbecue chicken served with mustard barbecue sauce and pineapple

Smoked kielbasa sausage served with caramelized peppers and onions

ACCOMPANIMENTS

Creamy mustard potato salad

Creamed corn casserole

Cast-iron beans

DESSERTS

Fruit cobbler with crème anglaise

Chocolate pecan tart

53 per person

CALI LUNCH BUFFET

STARTERS

Chilled avocado and tomatillo soup with feta, cilantro and roasted tomato puree

Baby lettuce with aged sherry vinaigrette, picked herbs and shaved carrots

Wilted greens with chard, kale, mustard, shallot confit and lemon

ENTRÉES

Herb roasted chicken served with chimichurri, roasted garlic and herb jus

Seared salmon served with herb-butter broth and raisin chutney

Grilled flat iron steak served with tomato-olive relish, horseradish jus and black pepper

ACCOMPANIMENTS

Thyme-glazed carrots with cardamom yogurt, walnuts and marjoram

Beet and avocado with carrots, celery roots, mustard vinaigrette and snow peas

Artisan breads and crackers with cultured butter and Texas extra virgin olive oil

DESSERTS

White chocolate kiwi tart with vanilla creme

Caramel custard with raspberry syrup and tuile

Dark chocolate torte with young olive oil and whipped cream

58 per person



BUFFETS

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ITALIAN LUNCH

STARTERS

Fava bean pasta e fagiolo soup

Grilled raddichio and endive with white balsamic, Parmigiano-Reggiano and extra virgin olive oil

Pole bean salad with salami, green olives and basil

Crisp vegetable and farro salad with red wine and herb vinaigrette

ENTRÉES

Braised short ribs served with sage jus and gremolata

Chicken picatta served with caper-garlic brown butter

House-made bolognese with fresh herbs and pecorino

ACCOMPANIMENTS

Roasted eggplant and squash with tomato, garlic and herbs

Tuscan-style roasted potatoes

Artisan breads and crackers with cultured butter and Texas extra virgin olive oil

DESSERTS

Tiramisu

Cannoli

Amaretti

54 per person

REGIONAL MEXICAN

STARTERS

Smoked chicken Azteca soup

Roasted corn with black beans, diced tomato, cilantro, cotija, tahin and crème fraîche

Little gem salad with avocado, pickled sweet peppers and grilled corn

ENTRÉES

Ancho braised chicken served with crema, cotija and avocado

Grilled beef fajita served with tomatillo relish and chipotle glaze

ACCOMPANIMENTS

Flour and corn tortillas

Mushrooms and rajas

Warm tortilla chips, charred tomato salsa, salsa verde and guacamole

Cilantro rice

Refried black beans topped with scallions and queso fresco

Diced red onion, cilantro, pico de gallo, cheddar and sour cream

Fresh made guacamole | *additional 10 per person*

DESSERTS

Tres leches cake

Mexican chocolate cake

Sopapilla cheesecake pie

58 per person



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ALL AMERICAN

STARTERS

Smoked brisket chili with cheddar, sour cream, green onion and diced red onion

Iceberg lettuce with crisp bacon, blue cheese, pickled red onion, spiced pecans and ranch dressing

Red potato and Dijon vinaigrette salad

Poppy seed coleslaw

ENTRÉES

Grilled Black Angus burgers

Griddled jumbo hot dogs

Grilled chicken breast

ACCOMPANIMENTS

French fries, onion rings and tater tots

Sliced cheddar, Swiss and American cheese

Lettuce, sliced tomato, red onion and pickle spears

Mayonnaise, yellow mustard and ketchup

DESSERT

Apple pie

Chocolate Icebox pie

Peach cobbler

52 per person

COMFORT BUFFET

STARTERS

Cream of tomato and basil soup

Waldorf salad with fresh celery, apples, walnuts, and grapes tossed in a lemon aioli

Grilled chicken and wild rice salad with toasted almonds, dried cranberries tossed in a fig vinaigrette

ENTRÉES

House-made meat loaf with assortment of diced vegetables and herbs, topped with a wild mushroom demi

Chicken pot pie with peas, carrots, and a cream sauce served with buttermilk biscuit crumble

Penne pasta tossed with rock shrimp and a creamy lemon dill sauce

Freshly rolled lasagna with red wine braised beef and house-made marinara

ACCOMPANIMENTS

Whipped potatoes

Mac and cheese gratin

Green beans with sautéed peppers and onions

DESSERT

Carrot cake cobbler with cream cheese glaze

Salted caramel brownies

60 per person



BUFFETS

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SANDWICH BAR

SOUPS | CHOICE OF ONE

Smoked chicken Azteca soup

Loaded baked potato soup with bacon, green onion, sour cream, cheddar cheese on the side

Classic tomato and basil soup with house-made Parmesan croutons

New England clam chowder served with oyster crackers

SALADS | CHOICE OF TWO

Baby lettuce with aged sherry vinaigrette, picked herbs and shaved carrots

Classic Caesar with anchovy dressing, Parmigiano-Reggiano, sourdough croutons and romaine hearts

Olive oil potato salad with grain mustard, celery, pickled shallots, dill and parsley

Roasted baby carrots and red quinoa salad with toasted coriander vinaigrette and fried raisins

Seasonal fresh fruit salad

GOURMET SANDWICHES AND WRAPS | CHOICE OF THREE

Smoked turkey breast served on multi-grain bread with sprouts, grain honey mustard, pickles and Gruyere cheese

Served on ciabatta with mortadella, coppa, prosciutto, roasted peppers, balsamic and extra virgin olive oil

Smoked ham and cheese served on potato bread with sweet onion jam

Charred eggplant wrap with hummus tehina, feta, cucumbers, and peppers

Roasted chicken salad with sprouts, butter lettuce on nine grain bread

Chicken Parmesan with marinara, basil and provolone | *additional 5 per person*

French dip with au jus | *additional 5 per person*

Turkey and cheese served with bacon on sourdough *additional 5 per person*

DESSERTS

Cookies

Blondies

Brownies

52 per person



BOXED

Boxed lunches are served with quinoa salad, chips, whole fruit, cookie and Nestle Pure Life bottled water. Gluten-free and vegan bread available on request.

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SANDWICHES | CHOICE OF TWO

SMOKED TURKEY BREAST

Served on multi-grain bread with sprouts, grain honey mustard, pickles and Gruyere

ITALIAN

Served on ciabatta with mortadella, coppa, prosciutto, roasted peppers, balsamic and extra virgin olive oil

SMOKED HAM AND CHEESE

Served on potato bread with sweet onion jam

ROASTED CHICKEN SALAD

With sprouts, butter lettuce served on nine grain

CHARRED EGGPLANT WRAP

With hummus, tehina, cucumber and peppers

43 per box



HORS D'OEUVRES

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WARM

TALLEGGIO ARANCINE

With arugula pesto

DE-CONSTRUCTED RUEBEN

Served de-constructed, pumpernickel toast point

STUFFED MUSHROOMS

Italian sausage, Tillamook cheddar and herbs

CHICKEN MEATBALL

With plum barbecue sauce

VEGETABLE SAMOSA

With yellow curry sauce

6 per piece

SZECHUAN BEEF SKEWER

With chili and scallions

MINI BEEF WELLINGTON

With chimichurri hollandaise

CHAMPAGNE POACHED SALMON CAKE

With salmon caviar

NEW ENGLAND CRAB CAKE

With Asian jam and lobster ginger sauce

COCONUT SHRIMP

With sweet chili sauce

BUTCHER MEATBALL

With peppercorn cream sauce

7 per piece

CHILLED

FRESH MELON

With prosciutto, fresh Thai basil and sea salt

CAPRESE SKEWER

With arugula pesto

ASIAN PEAR

With quince chutney on a cheese crisp

BLACKENED SHRIMP

With pineapple vanilla sauce on a toast point

SMOKED SALMON MOUSSE

With lemon and chive aioli served in a sesame cone

MANGO CRAB SALAD

With avocado mousse and corn tartlet

ROASTED TOMATO

With feta, basil, olives, Hawaiian pink salt on a crisp

PIMENTO CHEESE

With bacon on a crisp

SHAVED PARMIGIANO-REGGIANO

With lavender honey on a crostini

6 per piece

SMOKED CHICKEN TACO

With micro salad, avocado and lime cream

YELLOWFIN TUNA

With compressed melon, mint and jalapeño

ROSEMARY BEEF TENDERLOIN

With fennel, crème fraîche and scallion on a crostini

7 per piece



DISPLAYS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

LOCAL CHEESE

Selection of locally made cheeses

Served with preserves, honeycomb, fresh fruit, seeded crackers and artisan breads

20 per person

CHARCUTERIE

Selection of fresh and dried sausages, pates and prosciutto

Served with mustards, house pickles and sourdough

20 per person

CRAB LEGS

Served with drawn butter

20 per person

CAPTAIN CLINE'S SEAFOOD TOWER

Poached shrimp, oysters, clams and ceviche salad

Served with smoked cocktail sauce, rémoulade and lemons

30 per person

MEZZE

Hummus tehina, baba ganoush, dolmas, marinated mushrooms, marinated feta, marcona almonds, pita, tzatziki, fattoush salad, olives and crudité

24 per person

FRUIT DISPLAY

Vine and tree-ripened fruits, melons and berries

13 per person

HONEYCOMB DISPLAY

Served with nut breads, assorted dried fruit and nuts, fresh pears and apples

20 per person

BRUSCHETTA AND DIP

Crostini, fresh tortilla chips and pita

Sweet pea, prosciutto and Parmesan

Mozzarella, tomato and basil

Olive tapenade

Warm boursin cheese, crab, artichoke and spinach dip

Black bean, roasted corn, chorizo, avocado, lime and cilantro

20 per person



DISPLAY STATIONS

Chef attendant required at 160 per attendant with one attendant per 100 people. A minimum of (4) four stations is required.

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SUSHI DISPLAY

Display includes (4) four pieces per person of rolls and sushi with a maximum of (3) three sushi. Chopsticks, soy sauce, wasabi, and pickled ginger are included.

ROLLS

California roll with snow crab mix, avocado and cucumber, sprinkled with sesame

Alaska roll with snow crab mix, avocado and cucumber topped with Scottish salmon and avocado

Philadelphia roll with smoked salmon, cream cheese, avocado and cucumber

Eel roll with baked eel, cucumber and avocado, served with eel sauce

Dragon roll with snow crab mix, avocado and cucumber topped with baked eel, served with eel sauce

Caterpillar roll with baked eel and cucumber, topped with avocado, served with eel sauce

Rainbow roll with snow crab mix, avocado and cucumber topped with tuna, Scottish salmon, yellowtail, shrimp and avocado

Salmon skin roll with crispy salmon skin, pickled carrot, avocado and cucumber

Veggie roll with asparagus, avocado, marinated carrot, kanpyo, cucumber and sprouts

Spicy tuna roll with spicy tuna and cucumber

Spicy Salmon roll with spicy salmon and cucumber

Yellowtail roll with chopped yellowtail and scallions

Cucumber roll

SUSHI | CHOICE OF THREE

Tuna "Maguro"

Yellowtail "Hamachi"

Kanpachi

Salmon "Sake"

Seared Tuna

Albacore Tuna

Smoked Salmon

Tai (Japanese Snapper)

Snapper

32 per person



CARVING

Chef attendant required at 160 per attendant with one attendant per 100 people. A minimum of (4) four stations is required.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CARVING STATION

PORK PORCHETTA

Fennel, citrus, red pepper and dark chocolate mole sauce

18 per person (minimum 25 people)

SMOKED BRISKET FLAT

Barbecue merlot sauce

19 per person (minimum 25 people)

CEDAR PLANK SMOKED SALMON

Lemon and dill creme

20 per person (minimum 25 people)

LEMON AND ROSEMARY BRINED TURKEY BREAST

Cranberry and basil sauce

20 per person (minimum 20 people)

SALT AND HERB CRUSTED PRIME RIB

Dijon demi

26 per person (minimum 40 people)

SHALLOT AND HERB MARINATED TENDERLOIN

Horseradish demi

28 per person (minimum 25 people)

RACK OF LAMB PERSILLADE

Roasted garlic and mint jus

28 per person (minimum 40 people)

ENHANCEMENTS

ADD A STARCH

Loaded whipped potato, cheddar, sour cream and scallions

Tricolor roasted fingerling with confit garlic

Au gratin potato, cheddar and bacon

Roasted sweet potato and parsnip

Cilantro rice pilaf

8 per person

ADD A VEGETABLE

Green bean almandine, peppers and red onion

Grilled asparagus and black truffle butter

Brussels sprouts, bacon and maple

Roasted carrots and bourbon glaze

Italian vegetable medley with basil butter

8 per person



SMALL PLATES

Chef attendant required at 160 per attendant with one attendant per 100 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SMALL PLATES

BBQ GLAZED PORK BELLY

Cheddar grits, citrus demi and micro greens

12 per person

BLACKENED SHRIMP

Butter grits, spiced sauce and micro greens

12 per person

SLICED CHICKEN ROULADE

With spinach and mozzarella, smoked tomato risotto and lemon gastric

12 per person

BRAISED SHORT RIB

Smoked whipped potato and merlot sauce

14 per person

HARA BHARA KABAB

Yellow curry sauce, cucumber, red onion and yogurt sauce

15 per person

NEW ZEALAND LAMB CHOP

White bean, kale ragout, roasted garlic and shallot sauce

18 per person

HOUSE SMOKED SALMON

Cucumber, pickled red onion salad and lemon dill vinaigrette

16 per person

SEARED SCALLOPS

Pancetta, pea risotto and yellow coconut curry

16 per person

SLICED TENDERLOIN OF BEEF

Cauliflower puree and coconut red curry sauce

18 per person

HERB CRUSTED VENISON LOIN

Braised red cabbage and red chimichurri

22 per person



ACTION STATIONS

Chef attendant required at 160 per attendant with one attendant per 100 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

STREET TACOS | CHOICE OF TWO

Includes mini corn and flour tortillas griddled fresh to order. Served with sour cream, cheddar, cotija, red and green salsa and limes.

Slow-roasted pork carnita with grilled pineapple slaw

Achiote chicken with avocado and lime cream

Beef fajita with sautéed peppers and onion

Blackened redfish with apple cider and poblano slaw

Mushroom rajas

22 per person

Fresh made guacamole | additional 10 per person

SHRIMP AND GRITS

Anson Mills rice grits, kefir butter, Gulf white shrimp, 'nduja pan sauce and shaved charred Brussels sprouts

25 per person

POKÉ BAR

PASTA

Carolina gold rice, black rice and vegetable noodles

ACCOMPANIMENTS

Spicy ahi, hamachi-mango, chili shrimp, sweet braised tofu and mushrooms

Avocado, cilantro, sesame paste and tamarind sauce

27 per person

RYE-SOTTO BAR

Arborio, rye grain, roasted mushrooms, cured tomatoes, rendered pancetta, roasted seasonal squash, lemon and thyme peas, braised rapini, sliced scallions, bird seed, asparagus slivers, crumbled goat cheese, shaved pecorino, grated Parmesan cheese, cultured butter and fresh herbs

24 per person

ROASTED AND SMASHED POTATO BAR

POTATOES | CHOICE OF TWO

Peruvian purple

Roasted fingerling

Smashed Yukon Gold potatoes

Whipped sweet potato

ACCOMPANIMENTS

Applewood smoked bacon, chives, sour cream, fresh herbs, caramelized onions, brown sugar, candied pecans, shredded cheddar, pepper Jack cheese, cultured whipped butter, whipped chipotle butter and arugula pesto spread

20 per person



ACTION STATIONS

Chef attendant required at 160 per attendant with one attendant per 100 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

MAC AND CHEESE STATION | CHOICE OF TWO

Aged cheddar, pancetta, and green onion

Pulled brisket, white cheddar and onion straws

Chorizo, poblano, cotija and tomatillo salsa

Boursin, spinach, red bell peppers and red onion

Swiss chard, Italian sausage, mascarpone, tomato and balsamic drizzle

22 per person

BUILD YOUR OWN ELOTE BAR

Roasted corn, mayonnaise, Tajín, cilantro, cotija, lime, red onion, pico de gallo, salsas and scallions

18 per person

BUILD YOUR OWN SALAD

GREENS

Baby arugula, Romaine and Baby Kale

SIDES

Hard boiled diced eggs, bell peppers, shaved Brussels sprouts, diced radishes, diced cucumbers, cauliflower, raw broccoli, jicama, chickpeas, diced mushroom, spinach, snow peas, tomatillo, tomatoes, pepperoncini peppers, croutons, shredded carrots, diced pickled beets, olives, sun flower seeds, golden raisins and candied pecans

DRESSINGS

Balsamic vinaigrette, Italian, creamy ranch, vinegar, olive oil and salt and pepper

PROTEIN | CHOICE OF ONE

Diced grilled chicken | *additional 10 per person*

Shrimp | *additional 10 per person*

Skirt steak strips | *additional 10 per person*

22 per person



PLATED DINNER

All plated dinners are served with your choice of artisan bread and butter, Westrock regular coffee, decaffeinated coffee and hot tea. Price based on entrée selected. All seafood offerings are subject to change based on seasonality. Preselect choice of (3) three entrées, additional 10 per person with 72 business hours required. Choice of tableside entrée service, additional 25 per person with a maximum of (3) three entrée options. Tableside entrée service is available for a maximum of 70 people. Starters are available for an additional cost.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

STARTERS

COMPRESSED WATERMELON

Feta, vanilla oil, fig balsamic and micro greens

Additional 10 per person

GOLDEN BEET

Asparagus, cotija cheese, spiced pecans and arugula

Additional 10 per person

AHI TUNA TARTAR

Gazpacho, tomato sorbet and Thai basil

Additional 12 per person

HOUSE SMOKED SALMON

Avocado and lemon cream, crumbled egg and potato strings

Additional 12 per person

GLAZED PORK BELLY

Smoked potato puree and crisp root vegetable

Additional 15 per person

BUTTER POACHED SCALLOPS

Asparagus, mushroom risotto and lemon vinaigrette

Additional 17 per person

JUMBO LUMPED CRAB CAKE

Lemon grass ginger sauce and tomato jam

Additional 17 per person

SPICED PECAN FOIE GRAS

Wilted greens, black vinegar and carrot sauce

Additional 17 per person

POACHED JUMBO SHRIMP

Traditional horseradish cocktail sauce and grilled lemon

Additional 17 per person

SOUPS OR SALADS | CHOICE OF ONE

SOUPS

Tomato bisque, grilled cheese croutons and basil cream

Crab bisque, crab salad, brioche croutons and lemon chive cream

French onion soup, gruyère croutons and beef broth

Smoked chicken, hominy, black beans, cilantro, radish and tomatillo

Cream of asparagus, pork and shrimp siu mai and lemon cream

SALADS

Local greens, shaved carrot, radish, cucumber, grape tomatoes and red wine vinaigrette

Baby iceberg, bacon, blue cheese crumbles, grape tomato, pickled red onion and ranch dressing

Grilled hearts of romaine, pulled Parmesan, croutons and Caesar dressing

Baby spinach, bacon, peppered goat cheese, baby peppers and roasted walnut vinaigrette

Baby kale, arugula, spinach, dried blueberries, almonds, cotija and orange vanilla vinaigrette



PLATED DINNER

All plated dinners are served with your choice of artisan bread and butter, Westrock regular coffee, decaffeinated coffee and hot tea. Price based on entrée selected. All seafood offerings are subject to change based on seasonality. Preselect choice of (2) two or more entrées, additional 10 per person with 72 business hours required. Choice of tableside entrée service, additional 25 per person with a maximum of (2) two entrée options. Tableside entrée service is available for a maximum of 70 people. Duo entrees available upon request with seasonal pricing

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

MAIN COURSE | CHOICE OF ONE

VEGETABLE WELLINGTON

Roasted root vegetables and red pepper coulis

65 per person

HERB MARINATED AIRLINE CHICKEN BREAST

Celery root puree and red bell pepper sauce

66 per person

BONELESS BEEF SHORT RIB

Smoked whipped potato and natural jus

68 per person

STUFFED CHICKEN BREAST

Stuffed with spinach, mushroom and mozzarella, griddled rosemary polenta and tomato arrabiata

68 per person

PETITE TENDERLOIN OF BEEF

Roasted wild mushroom ragout and duchess potato and roasted red pepper chimichurri

70 per person

COFFEE SPICED CRUSTED PORK TENDERLOIN

Soft herb polenta and barbecue demi

70 per person

CEDAR PLANK SALMON

Pea, thyme, and blistered tomato risotto and lemon cream sauce

72 per person

POACHED COD

Fava bean and root vegetable ragout and spiced tomato consommé

72 per person

TOMATO CRUSTED HALIBUT

Sweet pea mash, wild mushroom ragout and saffron sauce

74 per person

VANILLA POACHED SCALLOPS

Pea, mushroom, pancetta ragout with red curry and coconut sauce

75 per person

LAMB PERSILLADE

Butternut squash puree and roasted garlic jus

76 per person

THREE PEPPERCORN CRUSTED TENDERLOIN

Roasted fingerling potato and merlot sauce

79 per person

HERB CRUSTED SEA BASS

Sweet potato, spinach, shiitake mushroom and carrot ginger sauce

80 per person

BLACK TRUFFLE CRUSTED TENDERLOIN OF BEEF

Aged cheddar dauphinois with cabernet sauce

82 per person

NY STRIP AND SWEET PRAWNS

Served with pomme puree, New Zealand spinach and blood orange butt

94 per person



PLATED DINNER

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Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

DESSERT | CHOICE OF ONE

DARK CHOCOLATE TORTE

With an olive oil whip and a sea salt crunch

CARDAMON CHEESECAKE

With white chocolate, kiwis and graham crackers

KEY LIME PIE

With whipped cream and candied lime zest

CARAMEL CUSTARD

With sea salt, pecan cookies and thyme

GUAVA AND PISTACHIO TART

With pistachio-sesame tuile and lime sauce

CHOCOLATE-PECAN PIE

With a bourbon whip





BUFFETS

All buffet dinners are served with your choice of Westrock regular coffee, decaffeinated coffee and hot tea. Dinner buffets require a minimum of 30 people. For groups below the minimum, a fee of 10 per person will be added.

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HIGH ON THE HOG

STARTERS

Black-eyed peas and ham hock with collard greens and ham broth

Crispy pork confit with whole-grain dijonnaise and chives

Spinach and arugula with warm bacon vinaigrette, house pickles and raw corn

Chicory salad with endive, cilantro, avocado and country ham

Fry bread with whipped lardo and rosemary

ENTRÉES

Hot sauce glazed baby back ribs served with red jalapeño sauce and charred scallions

Green chili pork shoulder pozole served with tomatillo, pepitas, hominy and radish salad

Chili rubbed pork loin served with golden raisins and cilantro

SIDES

Braised bitter greens with pancetta and sherry vinegar

Country grits with aged cheddar and chives

Kale slaw with red cabbage, cilantro, mint and yogurt

DESSERT

Pineapple upside down cake with Maraschino cherries and vanilla

82 per person

NEW TEXAN

STARTERS

Corn and kaffir lime soup with pimentón, charred corn and nopales

Seeded guacamole with serrano peppers, lime, scallions and tortilla chips

Local lettuces with dill, mint, lime, Texas olive oil and shaved radishes

Dressed seasonal vegetables with cream of the season, lemon, Texas olive oil and fresh herbs

House-made cornbread with cultured butter and local honey

ENTRÉES

Brownsville stuffed breast of chicken with ranchero sauce, sour cream, cilantro and queso fresco

Smoked short ribs served with hominy casserole, pickled onions and parsley

Green chile pork pozole served with poblano, mushrooms, pepitas, hominy and tomatillo

SIDES

Pinto beans a la charra with slab bacon, Modelo and cilantro

Spicy charred okra with chili garlic oil

Cream corn with jalapeño and cotija cheese

DESSERT

Sticky pecan pudding with toffee sauce, whipped crème fraîche and candied pecans

78 per person



BUFFETS

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ITALIAN

STARTERS

Assortment of Italian cheese and meat served with calabrian peppers, giardiniera and assorted crisp flat breads and country breads

Baby arugula with shaved fennel, Parmiggiano-Reggiano, orange and oregano vinaigrette

Crisp little gem with cherry tomatoes, English cucumber, shaved carrots and asparagus topped with lemon basil vinaigrette

Prosciutto, melon, Parmiggiano-Reggiano and extra virgin olive oil

ENTRÉES

Lasagne alla bolognese

Seared salmon with capers, San Marzano tomatoes, Kalamata olive with white wine sauce

Seared breast of chicken with white balsamic demi, sautéed mushrooms and golden grapes

SIDES

Roasted fingerling potatoes

Crispy gnocchi with herbs and brown butter sauce

Roasted baby zucchini and squash with red drop peppers

DESSERT

Chocolate sponge cake with mirror chocolate glaze, mascarpone cheese, and mocha cream

Tiramisu

Cannoli filled with orange cream and chocolate chips

82 per person



BUFFETS

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BUILD YOUR OWN

SOUP | CHOICE OF TWO

Smoked chicken Azteca soup

Loaded baked potato soup with bacon, green onion, sour cream and cheddar cheese

Classic tomato and basil soup with house-made Parmesan croutons

New England clam chowder

SALADS | CHOICE OF TWO

Traditional Caesar salad with house-made croutons and Parmesan

Wild field greens with sweet peppers, English cucumber, radish, carrots, yellow tomato and balsamic vinaigrette

Israeli couscous with crab, bay shrimp, grilled scallions, bell peppers, arugula and creamy lemon dressing

Spinach salad with mandarin oranges, cotija, spiced pecans, red onion, sweet peppers and honey soy vinaigrette

Farro with roasted vegetables, greens and herbal Dijon vinaigrette

Shaved roots vegetables, roasted walnuts and mint citrus avocado, pistachios, rose water and spinach

Pearl couscous with dried cherries, goat cheese and arugula

SIDES | CHOICE OF TWO

Whipped potatoes

Roasted fingerling with roasted garlic oil and fresh herbs

Roasted sweet potato with spinach, shiitake mushroom and black vinegar

Cheddar au gratin potatoes

Wheat berries, almonds and currants

Saffron rice, peas, Spanish chorizo

Lemon and coriander basmati rice

Mac and cheese bake

VEGETABLES | CHOICE OF TWO

Squash, basil, goat cheese gratin

Balsamic-glazed baby carrots

Brussels sprouts, bacon and maple

Crispy garlic broccolini

Charred cauliflower and roasted red pepper chimichurri

Green bean, shiitake mushroom, thyme and shallots

DESSERT | CHOICE OF TWO

Pineapple upside-down cake with maraschino cherries and vanilla

Sticky pecan pudding with toffee sauce, whipped crème fraîche and candied pecans

Chocolate sponge cake with mirror chocolate glaze, mascarpone cheese and mocha cream

Cannoli filled with orange cream and chocolate chips

Tiramisu



BUFFETS

All buffet dinners are served with your choice of Westrock regular coffee, decaffeinated coffee and hot tea. Dinner buffets require a minimum of 30 people. For groups below the minimum, a fee of 10 per person will be added.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BUILD YOUR OWN (CONT.)

ENTRÉES

Herb roasted chicken served with dark chicken jus, roasted garlic and chives

Smoked flat iron with chimichurri sauce

Soy and sesame short ribs with spicy scallion and onion salad

Roasted chicken breast with kale, black-eyed pea ragout and charred tomato sauce

Vindaloo-spiced chickpeas and cauliflower

Seared salmon with lemon dill sauce

Blackened red fish with mango and habanero cream sauce

Balsamic and rosemary glazed pork with cranberry and orange chutney

90 per person | choice of two

100 per person | choice of three

Crusted tenderloin of beef with wild mushroom demi
Prosciutto and basil crusted chicken breast with
lemon-caper sauce

Herb crusted sea bass with herb gastrique

100 per person | choice of two

110 per person | choice of three



LATE NIGHT

Chef reserves the right to substitute seafood/fish dependent on market availability and/or seasonality. For menu requests submitted within 72 business hours of event, menu options will be chef's choice. Prices based on two hours of service. Breakfast Tacos require a minimum of 25 tacos.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BREAKFAST TACOS

Flour tortillas, verde and roja salsa and seasonal relish

POTATO, EGG AND CHEESE

Crispy potatoes, Jack cheese, eggs and hot sauce

7 each

CHORIZO, EGG AND CHEESE

Chorizo, eggs, cilantro and Jack cheese

8 each

BACON, EGG AND CHEESE

Slab bacon, eggs and sharp cheddar

8 each

MIDNIGHT MUNCHIES

Fries in a cone | 5 each

Tots in a boat | 5 each

Pretzel bites with beer cheese | 5 each

Mini corn dog with mustard, curry ketchup | 5 each

Mini waffle with buffalo chicken and ranch | 7 each

Mini Reuben sandwiches | 8 each

Mini cheeseburger with pickle | 8 each

Gruyère, pancetta and arugula grilled cheese soldier with tomato bisque and basil foam | 8 each



DESSERT STATIONS

Chef attendant required for Seasonal Fruit Cobbler, Build Your Own Ice Cream Sandwich Station, and Bananas Foster Station at 160 per chef, with one chef per 75 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SEASONAL FRUIT COBBLER

Cinnamon chantilly cream, vanilla ice cream and caramel sauce

16 per person

GOURMET CUPCAKES

Mini assorted cupcakes

8 each

DOUGHNUT DISPLAY

Assorted variety

10 per person

MINI TARTS

Chocolate, berry, coconut cream, key lime and cheesecake

16 per person

SWEET TREATS DISPLAY

Mini assorted cake pops, rice crispy treats, petit fours, truffles and French macarons

18 each

BANANAS FOSTER STATION

Bananas, dark and light rum, cinnamon, bananas liqueur and vanilla bean ice cream

20 per person

BUILD YOUR OWN ICE CREAM SANDWICH STATION

CHOICE OF COOKIE

Chocolate chip, double chocolate and peanut butter

CHOICE OF ICE CREAM

Vanilla and chocolate

SAUCES

Caramel, hot fudge and maraschino cherries

18 each



BEVERAGES

Hosted hourly bar package is served with your choice of sodas, San Pellegrino, still and sparkling water, fresh squeezed juices and cocktail mixers. Package bars provide you with an established price per person prior to the function and include beverages served at the bar only. Prices do not include service during dinner, tray passed or champagne toasts. Bartender required at 160 per bartender for the first four hours and 25 for each additional hour. One bartender per 75 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

HOSTED HOURLY PACKAGE

TROPHY

One hour | 20

Two hours | 30

Three hours | 40

Four hours | 50

Five hours | 60

STAR

One hour | 24

Two hours | 34

Three hours | 44

Four hours | 54

Five hours | 64

MVP

One hour | 28

Two hours | 38

Three hours | 48

Four hours | 58

Five hours | 68

LIQUOR

TROPHY

Svedka vodka

Seagram's gin

Bacardi Castillo rum

Evan Williams bourbon

J&B scotch

Sauza Blanco tequila

STAR

Absolut vodka

Beefeater gin

Bacardi rum

Jim Beam bourbon

Johnny Walker Red scotch

Hornitos Anejo tequila

Hennessy VS cognac

MVP

Tito's vodka

Aviation gin

Sailor Jerry rum

Elijah Craig bourbon

Monkey Shoulder scotch

Patron Silver tequila

Hennessy VSOP cognac



BEVERAGES

All wine tiers include Campo Viejo Cava sparkling wine.

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BEER | CHOICE OF FIVE

DOMESTIC BEER

Bud Light

Miller Lite

Michelob Ultra

CRAFT & IMPORTED BEER

Stella Artois

Heineken

Corona Extra

Sam Adams Boston Lager

TEXAS

Lakewood Lager

Revolver Blood & Honey

VooDoo Ranger IPA

HOUSE BEER AND WINE PACKAGE

Package bar includes imports, domestics and craft brews, house red and white wines (Tier I)

One hour | 20 per person

Two hours | 30 per person

Three hours | 40 per person

Four hours | 50 per person

Five hours | 60 per person

WINE

TIER I

(Included with Trophy)

MAN, Coastal Region, South Africa | sauvignon blanc, chardonnay, merlot and cabernet sauvignon

40 per bottle

TIER II

(Included with Star)

Wente Hayes Ranch, Livermore Valley California | chardonnay, rose, merlot and cabernet sauvignon

52 per bottle

TIER III

(Included with MVP)

Decoy by Duckhorn, Sonoma County California | chardonnay, sauvignon blanc, merlot, pinot noir and cabernet sauvignon

60 per bottle



BEVERAGES

Prices quoted are based on a cash basis and include service charge and sales tax. Cash bar pricing does not apply to contracted food and beverage minimums.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CONSUMPTION BAR

Assorted Pepsi and Dr Pepper soft drinks | 6 each

Nestle Pure Life | 6 each

Aqua Panna | 7 each

San Pellegrino sparkling water | 7 each

Texas craft and imported beer | 8 each

Domestic beer | 7 each

Trophy cocktails | 10 each

Star cocktails | 11 each

MVP cocktails | 12 each

Wine by the bottle | see wine list

CASH BAR SERVICE

Assorted Pepsi and Dr Pepper soft drinks | 7 each

Nestle Pure Life | 7 each

Aqua Panna | 8 each

San Pellegrino sparkling water | 8 each

Texas craft and imported beer | 9 each

Domestic beer | 8 each

Trophy cocktails | 11 each

Star cocktails | 12 each

MVP cocktails | 13 each

Trophy house wines | 11 each

Star house wines | 12 each

MVP house wines | 13 each



WINE BY THE BOTTLE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SPARKLING AND CHAMPAGNE

Ruffino Prosecco, Veneto, Italy, NV | 48 per bottle

Campo Viejo Cava, Spain, NV | 45 per bottle

Chandon Rose Sparkling, California, NV | 68 per bottle

Chandon Brut Sparkling, California, NV | 65 per bottle

Veuve Clicquot Ponsardin, Yellow Label, Champagne, France, NV | 172 per bottle

Moet & Chandon, Imperial, Champagne, France, NV
185 per bottle

WHITE AND ROSÉ

Saint M Riesling, Pfalz, Germany | 48 per bottle

Kris Pinot Grigio, “Artist Cuvee”, delle Venezie Italy
49 per bottle

Santa Margherita Pinot Grigio, Italy | 70 per bottle

Loveblock Pinot Gris, Marlborough, New Zealand
68 per bottle

Merryvale Sauvignon Blanc, Napa Valley, California
70 per bottle

Miraval Rose, Cotes de Provence, France | 62 per bottle

Chateau D’esclans Rose, “Whispering Angel”,
Provence, France | 60 per bottle

Decoy by Duckhorn Sauvignon Blanc, Sonoma
County, California | 60 per bottle

Whitehaven Sauvignon Blanc, Marlborough, New
Zealand | 56 per bottle

Wente Vineyards Chardonnay, “Estate Grown”
Livermore Valley, California | 50 per bottle

Rombauer Chardonnay, Carneros, California
105 per bottle

Kendall – Jackson Chardonnay, “Vintner’s Reserve”,
California | 54 per bottle

RED

Altesino, Rosso Di Montalcino, Tuscany Italy
86 per bottle

Meiomi Pinot Noir, California | 58 per bottle

Elouan, Piont Noir, Oregon | 62 per bottle

Belle Glos “Clark & Telephone” Pinot Noir, Santa
Maria, California | 84 per bottle

Honoro Vera Merlot, Jumilla, Murcia, Spain | 44 per bottle

Duckhorn Merlot, Napa Valley, California | 84 per bottle

Charles Smith Wines Syrah, “Boom Boom”, Columbia
Valley, Washington | 54 per bottle

Terrazas De Los Andes Malbec, “Altos Del Plata”,
Mendoza Argentina | 46 per bottle

Daou Cabernet Sauvignon, Paso Robles, California
79 per bottle

Uppercut Cabernet Sauvignon, California | 56 per bottle

Robert Mondavi Winery Cabernet Sauvignon, Napa
Valley, California | 80 per bottle

Joel Gott Red Blend, Columbia Valley, Washington
57 per bottle

Abstract By Orin Swift Red Blend, California
104 per bottle

Faust Cabernet, Napa Valley, California | 90 per bottle



COCKTAILS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SPECIALTY STATIONS

TONIC BAR

Premium tonic choices

Garnishes of fruits, fruit peels, fresh herbs and spices

BLOODY MARY BAR

Absolut vodka, Beefeater gin or Hornitos Anejo tequila

Tomato juice, carrot juice and beet juice

Pickles, okra, olives, onions, bacon, lemons, limes, celery, cucumbers, horseradish, carrots, hot sauces and salts

SANGRIA SERVICE

Pitchers of sangria with assorted fruit garnishes at each table

Made from red or white wine, Bacardi rum, lemon juice and soda

12 per drink

CRAFT COCKTAILS

SPICY MANGO MARGARITA

Mango-Haberno Barmalade, Blanco tequila and triple sec

RASPBERRY-HIBISCUS SMASH

Raspberry-Hibiscus Barmalade, vodka and pineapple juice

GRAPEFRUIT WHISKEY SOUR

Grapefruit-Elderflower Barmalade, whiskey and Omni Sour

BLOOD ORANGE PALOMA

Blood Orange-Guava Barmalade, gin, grapefruit juice and Omni Sour

12 per drink

MOCKTAILS

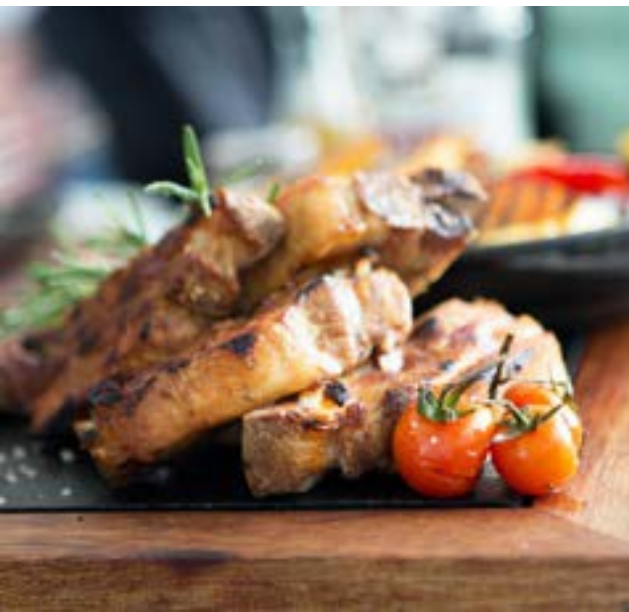
BLOOD ORANGE MADRAS

Blood Orange-Guava Barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni Sour and Angostura bitters

8 per drink



EVENT INFORMATION

Thank you for selecting Omni Frisco 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. As always, we would 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.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Frisco Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Frisco Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 100% of the total charges. Cancellations within 72 hours will be charged in full.

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 complete 30 minutes prior to the event start time.



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