



Event Menus

OMNI FRISCO HOTEL AT THE STAR
EVENT MENUS



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-  vegetarian
-  vegan
-  gluten-free
-  dairy-free
-  contains nuts

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








PLATED BREAKFAST

All plated breakfasts include breakfast pastries or muffins with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice.

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



CLASSIC

scrambled eggs  
fruit & berries  
country potatoes, sage, garlic 



MEATS | SELECT ONE

applewood-smoked bacon, smoked ham or
link sausage
48 per person



HUEVOS RANCHEROS

two fried eggs, chorizo, black beans, corn tortillas,
jack cheese, ranchero salsa
fruit & berries  
46 per person



CREPE

apple chicken sausage & sweet potato hash
fruit & berries  

QUICHE | SELECT ONE

lorraine 
applewood-smoked bacon, green onions,
gruyère cheese
spinach, shiitake mushroom, prosciutto,
colby jack cheese
cherry tomato, zucchini, herbs,
parmesan cheese 
46 per person

TRADITIONAL BENEDICT

poached eggs, shaved ham, toasted english muffin,
hollandaise
frisée salad, lemon drizzle 
fruit & berries 
50 per person



CONTINENTAL BREAKFAST



Continental breakfasts include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed juice.

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FRISCO CONTINENTAL

fruit & berries 

steel-cut oatmeal, brown sugar, pecans, raisins  

assorted yogurts  

assorted cold cereals with milk

assorted pastries and croissants

toasted bagels, cream cheese

hard-boiled eggs  

sausage kolaches

42 per person





BREAKFAST BUFFET



All breakfast buffets include assorted breakfast pastries, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed juice. Prices are based on 90 minutes of continuous service. 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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BUILD YOUR OWN STARTERS | SELECT ONE

- cold cereals, whole & skim milks
- cheddar cheese & chive grits 
- steel-cut oatmeal, brown sugar, pecans, raisins 





POTATOES | SELECT ONE

- baked hash browns, cheddar cheese, green onion 
- country potatoes, peppers, onions 
- roasted marble potatoes, herb oil

MEATS | SELECT TWO







- pork link sausage
- apple chicken sausage 
- applewood-smoked bacon 
- turkey bacon

EGGS | SELECT ONE




- scrambled eggs 
 - country scramble | sharp cheddar cheese, black forest ham and scallions 
 - vegetable scramble | roasted tomatoes and chives 
 - migas scramble | tortilla chips, onions, chorizo, peppers and queso fresco 
- 54 per person

ENHANCEMENTS

COLD

- assorted individual yogurts | 6 each
- chia pudding parfait | assorted flavors & toppings   | 8 each
- tropical fruit cups | mango, lychee, papaya, kiwi, pineapple   | 8 each
- house granola & yogurt bowl, seasonal fruit, hemp seeds  | 8 each
- deviled eggs | chives, dijon mustard  | 48 per dozen
- assorted breakfast pastries & breads, cultured butter, house jam | 72 per dozen
- assorted bagels & cream cheeses | 72 per dozen
- gluten-friendly breakfast breads | 72 per dozen

HOT

- steel-cut oatmeal, brown sugar, pecans, raisins   | 8 each
- breakfast croissant | scrambled eggs, american cheese, applewood-smoked bacon | 8 each
- poached egg bowl | curried chickpeas, quinoa, avocado, sweet potato hash  | 9 each





ACTION STATIONS

Action stations are enhancements to a breakfast buffet. Chef attendant required on Omelet Station and Pancake Bar at 160 per chef with one chef per 25 people. A juice station attendant is required. A minimum of three (3) stations is required unless accompanied by a buffet.

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OMELET STATION

made-to-order farm-fresh eggs & egg whites

ACCOMPANIMENTS

black forest ham, applewood-smoked bacon, pork sausage, smoked salmon, tomatoes, mushrooms, onions, bell peppers, spinach, jalapeños, cheddar, goat & feta cheeses

18 per person | attendant required

BAGEL BAR

assorted bagels

ACCOMPANIMENTS

cream cheese | regular, honey almond, herb

house jam, cultured butter

smoked salmon, red onions, capers, tomatoes, arugula

smoked turkey, sliced havarti cheese, dill pickle spears, whole-grain mustard, dijon mustard

16 per person

BREAKFAST TACOS

flour tortillas, verde & roja salsas

CHORIZO, EGG & CHEESE

chorizo, eggs, cilantro, jack cheese

8 each

BACON, EGG & CHEESE

slab bacon, eggs, sharp cheddar cheese

8 each

POTATO, EGG & CHEESE

crispy potatoes, jack cheese, eggs, hot sauce

7 each

PANCAKE BAR

cooked-to-order buttermilk & whole-grain pancakes

ACCOMPANIMENTS



syrup | bourbon barrel maple, mixed berry

cultured butter, chocolate shavings, whipped cream, powdered sugar

12 per person | attendant required

JUICE STATION SELECT TWO

POWER GREENS

spinach, cucumber, celery, lemon, ginger, apple, parsley  

THE DETOXIFIER

beets, carrots, lemon, ginger, apple  

THE VISION

carrots, oranges, ginger, turmeric  

SWEET CARROT

apple, carrot, parsley  

15 per person | attendant required



MORNING BREAKS

All A.M. breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of service.

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DOUGHNUTS & COFFEE SNACKS

assorted doughnuts, fruit, sausage kolaches


BEVERAGE

cold-brew coffee


20 per person

BUILD YOUR OWN TRAIL MIX


NUTS & SEEDS

raw almonds, cashews, sunflower seeds, pepitas,
pecans 


DRIED FRUITS

toasted coconut, blueberries, apricots, mangos,
cherries 

GRAINS

granola, plantain chips, toasted peruvian corn 

SWEETS

yogurt raisins, m&m's®,
chocolate-covered cherries 

22 per person

MORNING TOAST SELECT TWO

AVOCADO TOAST

seeds, pickled carrots, baby tomatoes 

FRUIT & NUT TOAST

grapes, apples, almonds, honey 

TOMATO & BACON TOAST

basil pesto, shaved pecorino

SMOKED SALMON TOAST

caper spread, cucumbers, pickled onions

BANANA TOAST

peanut butter, bananas, chia, honey 

20 per person

MORNING CABOODLE SNACKS

vanilla yogurt, fresh berries, almond house granola 

multigrain bread, nut butter, local honey 

seasonal whole fruits

BEVERAGES

naked juices® | red machine, green machine,
blue machine

27 per person





AFTERNOON BREAKS

Afternoon breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices based on 30 minutes of service. Breaks require a minimum of 25 people. For groups below the minimum, a fee of 10 per person will be added.

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SMOOTHIE STATION SELECT TWO

tropical coconut, berry & banana, kale & ginger,
almond & cocoa, pineapple, beet & berry  
20 per person



CRAVE POPCORN INDIVIDUAL BAGS OF POPCORN

seasonal variety  

BEVERAGES

assorted novelty sodas
22 per person

FIESTA SNACKS

corn tortilla chips, roasted tomatillo salsa,
guacamole, salsa rojo, pico de gallo, queso,
assorted hot sauces, pickled jalapeños  



BEVERAGES


assorted seasonal agua frescas
20 per person

ENHANCEMENT


frozen margaritas
13 each

CORNUCOPIA

apple wedges, celery & carrot sticks, grapes,
strawberries, imported cheese  

nutella®, peanut butter, caramel, ranch dips 
22 per person


COOKIES AND CREAM COOKIES

chocolate chip, peanut butter, oatmeal raisin,
white chocolate & macadamia nut 

CREAM

whole, chocolate & strawberry milk trio
vanilla ice cream
22 per person

TEXAS STATE FAIR

funnel cake fries, cinnamon sugar, strawberry sauce,
whipped cream 

mini corn dogs, spicy mustard

applewood-smoked bacon-wrapped quail & jalapeño
popper 

25 per person

LEMONADE STAND

mint lemonade

lemon bars 

lemon shortbread cookies 

mini strawberry lemonade cupcakes 

24 per person










BREAKS








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BUILD YOUR OWN SWEET | SELECT ONE

- fruit kolaches 
- football whoopie pies 
- assorted mini fruit pies 
- pecan bars 
- black & white cookies 
- chocolate crunch bar 
- caramelized marshmallow & chocolate
brownie skillet 

SALTY | SELECT ONE

- big tex[®] cornmeal corn dog, texas honey mustard
- texas beef jerky 
- spiced nut mix  
- white cheddar popcorn  
- house potato chips, caramelized onion dip 
- warm soft pretzel bites, mustard 

SAVORY | SELECT ONE

- caprese salad skewers, balsamic vinaigrette  
- crispy yuca cheese bites, cilantro lime aioli 
- white bean hummus, fresh baby vegetables  
- three-seed crackers, pimento spread
- sausage kolaches
- 25 per person



BUILD-YOUR-OWN BREAKS

Select à la carte options.

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ENHANCEMENTS

whole fruits | 60 per dozen

vine & tree-ripened fruits, melons and berries | 13 per person

baked pretzel sticks, whole-grain mustard | 7 each

gluten-friendly cookies | 84 per dozen

brownies | 72 per dozen

blondies | 72 per dozen

rice krispies® squares | 52 per dozen

lemon bars | 56 per dozen

lime bars | 56 per dozen

tortilla chips, fresh salsa, salsa verde, guacamole | 14 per person

assorted bags of chips and pretzels | 5 per bag

mini babybel® and the laughing cow® cheese wedges and crackers | 50 per dozen

vegetable crudité shooter, buttermilk ranch 🍷 | 7 each

assorted ice cream novelties, frozen fruit bars | 6 each

assortment of cookies | chocolate chip, oatmeal, peanut butter, white chocolate & macadamia nut | 72 per dozen

individual bags of trail mix and dried fruit | 6 each

assorted candy bars | 4 each

glazed cinnamon rolls | 72 per dozen

french macarons | 54 per dozen





PLATED LUNCH


All plated lunches are served with artisan bread and butter, Stance regular and decaffeinated coffee and classic black iced tea.


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STARTERS | SELECT ONE

SOUPS

chicken tortilla 


loaded baked potato | applewood-smoked bacon, green onion, sour cream, cheddar cheese 


classic basil tomato | with or without house parmesan croutons 


new england clam chowder

SALADS


baby lettuce, sherry vinaigrette, fresh herbs, shaved radishes, shaved carrots 

classic caesar, anchovies, romaine, parmigiano-reggiano cheese, croutons 

little gem lettuce wedge, grilled gem hearts, tomato vinaigrette, herb breadcrumbs, blue cheese 


tuscan kale, parmesan cheese, cannellini beans, roasted peppers, lemon vinaigrette 

roasted baby carrots & red quinoa salad, toasted coriander vinaigrette, fried raisins

southwest chickpea salad, black beans, roasted corn, black olives, cilantro, tomato, lime vinaigrette 


ENTRÉES | SELECT ONE

CHOPPED CAULIFLOWER

golden raisin & caper relish, brown butter, cauliflower à la nage 

52 per person

STUFFED CHICKEN

chorizo, chihuahua cheese queso, roasted baby zucchini, corn pudding, lime butter 


62 per person

HERB-ROASTED CHICKEN

potato mash, brussels sprouts, rosemary jus 

58 per person

ROASTED BAY OF FUNDY SALMON

dill new potatoes, roasted asparagus, lemon butter sauce 


60 per person

BRAISED SHORT RIB

whipped potatoes, glazed baby carrots, haricots vert 

62 per person

PETITE FILET OF BEEF

horseradish-glazed carrots, buttered yukon potatoes, red wine sauce 

68 per person

ROASTED GARLIC SHRIMP

four-cheese tortellini, artichokes, spinach, tomatoes, roasted garlic cream

58 per person



PLATED LUNCH

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DESSERTS | SELECT ONE

carrot cake, sweet cream frosting 🌱

classic cheesecake, yuzu & berry sauce, whipped cream 🌱

chocolate decadence cake, vanilla sauce, caramel drizzle 🌱🌱

classic fruit tart, raspberry sauce 🌱

chocolate pecan tart, caramel sauce 🌱

lemon meringue tart, strawberry sauce






LUNCH BUFFETS


All buffet lunches include Stance regular and decaffeinated coffee and classic black 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


STARTERS

texas red chili, cheddar cheese, chopped onions, pickled jalapeños, cornbread 

heirloom tomato & cucumber, pickled red onion, herb vinaigrette 

ENTRÉES

barbecue pulled pork, white bread, sour pickles, raw onions, jalapeños 

grilled barbecue chicken, mustard barbecue sauce, pineapple 

jalapeño & cheese sausage, caramelized peppers & onions

ACCOMPANIMENTS

creamy mustard potato salad 

creamed corn casserole

baked beans

DESSERTS


fruit cobbler tart


chocolate pecan tart

64 per person

CALI LUNCH BUFFET

STARTERS


baby lettuce, aged sherry vinaigrette, picked herbs, shaved carrots  

quinoa salad, feta, cucumber, tomato, oregano vinaigrette 


ENTRÉES

herb roasted chicken, chimichurri 

bay of fundy salmon, herb butter broth 

grilled flat iron steak, tomato & olive relish, black pepper jus 

ACCOMPANIMENTS

thyme-glazed carrots, cardamom yogurt, walnuts, marjoram 

wilted greens, chard, kale, shallot confit, lemon  

artisan breads & crackers, cultured butter, texas extra virgin olive oil

DESSERTS

strawberry shortcake 

dark chocolate torte, young olive oil, whipped cream  

72 per person



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REGIONAL MEXICAN

STARTERS

chicken tortilla soup  

little gem salad, avocado, pickled sweet peppers, grilled corn  

ENTRÉES

grilled chicken fajita  

grilled beef fajita  

ACCOMPANIMENTS

flour & corn tortillas

peppers & onions

warm tortilla chips, salsa verde, charred tomato salsa

cilantro rice  

refried black beans, scallions, queso fresco

diced red onion, cilantro, pico de gallo, cheddar cheese, sour cream

DESSERTS

tres leches cake 

mexican chocolate cake

66 per person

ENHANCEMENT



freshly made guacamole 



10 per person

ITALIAN

STARTERS


fava bean pasta e fagioli soup  

grilled radicchio & arugula, white balsamic, parmigiano-reggiano cheese, extra virgin olive oil  

crisp vegetable & farro salad, red wine, herb vinaigrette  

ENTRÉES

braised short ribs, sage jus, gremolata  

chicken piccata, caper, garlic brown butter  

bolognese, fresh herbs, pecorino, penne pasta

ACCOMPANIMENTS

sautéed green beans & tomatoes  

tuscan-style roasted potatoes  

artisan breads & crackers, cultured butter, texas extra virgin olive oil

DESSERTS

tiramisu 

panna cotta  

64 per person




LUNCH BUFFETS

All buffet lunches include Stance regular and decaffeinated coffee and classic black 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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ALL-AMERICAN

STARTERS


smoked brisket chili, cheddar cheese, sour cream, green onion, diced red onion 

iceberg lettuce, crisp applewood-smoked bacon, blue cheese, pickled red onion, spiced pecans, ranch dressing

dijon vinaigrette potato salad 

ENTRÉES

grilled black angus burgers 

all-beef hot dogs 

grilled chicken breasts 

ACCOMPANIMENTS

mac & cheese

sliced cheddar, swiss & american cheeses

lettuce, sliced tomato, pickle spears

mayonnaise, yellow mustard, ketchup

bbq spiced chips, onion rings

DESSERT

apple pie

chocolate twinkie 

62 per person




BUFFETS


All buffet lunches are served with freshly brewed Stance regular and decaffeinated coffee and classic black 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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SANDWICH BAR

SOUPS | SELECT ONE

chicken tortilla 

loaded baked potato | applewood-smoked bacon, green onion, sour cream, cheddar cheese 


classic basil tomato | with or without house parmesan croutons 


new england clam chowder, oyster crackers

SALADS | SELECT TWO

baby lettuce, aged sherry vinaigrette, picked herbs, shaved carrots

classic caesar | anchovy dressing, parmigiano-reggiano cheese, sourdough croutons, romaine hearts

creamy potato salad, grain mustard, celery, pickled shallots, dill, parsley 

seasonal fresh fruit salad  


GOURMET SANDWICHES & WRAPS SELECT THREE


smoked turkey breast, sprouts, leaf lettuce, sliced tomato, gruyère cheese, honey wheat bread

mortadella, coppa, prosciutto, salami, lettuce, sliced tomato, provolone cheese, soft batard

chicken salad, crisp lettuce, sliced tomato, potato roll

smoked ham & cheese, sweet onion jam, potato bread

charred eggplant wrap, hummus, tahini, cucumber, peppers 

fresh mozzarella, baby arugula, sliced tomato, hawaiian sea salt, reduced balsamic, extra virgin olive oil, herb focaccia 

DESSERTS | SELECT TWO

lemon bars 

cheesecake bites 

carrot cupcakes 

62 per person

ENHANCEMENTS HOT SANDWICHES

chicken parmesan, marinara, basil, provolone cheese

french dip, provolone, au jus

turkey, bacon, cheese, sourdough

5 per person | per selection



BOXED LUNCH

Boxed lunches include a side, chips, whole fruit, cookie and Nestle Pure Life bottled water. Gluten-friendly and vegan bread available on request. Boxed lunches require a minimum of 10 people. For groups below the minimum, a fee of 10 per person will be added.

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SANDWICHES

SHAVED ROAST BEEF

cream of brie, arugula, caramelized onions, brioche bun

ITALIAN

mortadella, coppa, prosciutto, salami, lettuce, sliced tomato, provolone cheese, ciabatta

SMOKED HAM & CHEESE

aged cheddar cheese, crisp lettuce, sliced tomato, potato roll

MOZZARELLA & TOMATO

fresh mozzarella, baby arugula, sliced tomato, hawaiian sea salt, reduced balsamic, extra virgin olive oil, herb focaccia

CHARRED EGGPLANT WRAP

hummus, tahina, cucumber, peppers

SMOKED TURKEY BREAST

sprouts, green leaf lettuce, sliced tomato, gruyère cheese, honey wheat bread

SALAD

GRILLED CHICKEN CAESAR

parmesan cheese, croutons, romaine hearts, creamy garlic dressing

CHEF SALAD

black forest ham, roasted turkey, hard-boiled egg, tomato, cucumber, swiss cheese, romaine, ranch dressing

VEGETABLE SALAD

kale, arugula, quinoa, chickpeas, roasted broccoli & cauliflower, red cabbage, creamy sunflower orange vinaigrette

SIDE | SELECT ONE

cider coleslaw

cucumber & tomato salad

creamy potato salad

greek pasta salad

select three | 49 per person

select two | 45 per person




HORS D'OEUVRES

Requires a minimum of 25 pieces each to be ordered in increments of 25.


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VEGETARIAN

HOT

falafel fritter, lemon & garlic tahini sauce 
artichoke beignet, herbs, parmesan cheese
wild mushroom purse | mixed herbs, crispy phyllo
crispy edamame potsticker, sweet chili dipping sauce
vegetable samosa, yellow curry sauce


COLD

antipasto skewer | artichoke, olive, mozzarella,
roasted tomato, pesto sauce 
chickpea hummus, toasted pita, kalamata olive
peppered goat cheese, fig preserves, savory cone
green pea tartlet, cotija cheese, toasted seeds
8 per piece

HOT




maryland-style crab cakes, white remoulade sauce
shrimp & grits fritter, smoked bacon, cheddar cheese,
roasted poblano peppers
salmon oscar en croûte, crabmeat, spinach
maine lobster mac & cheese bites, five-cheese blend

COLD



smoked salmon tart, cucumber, lemon & dill cream,
crispy caper
baja shrimp cocktail, avocado, phyllo crisp
spicy tuna, sriracha, sesame, savory cone
american caviar, crème fraîche, potato crisp, chives
poached jumbo shrimp, horseradish cocktail, lemon 
10 per piece

SAVORY

HOT

chicken sriracha meatball, honey glaze
mini cheddar & bacon burger slider, sesame bun
beef wellington, black truffle, madeira wine
baked quail wellington
tandoori chicken skewer, mint yogurt 
brisket empanada, salsa, sour cream
applewood-smoked bacon bite, brown sugar glaze,
red chili flakes 
bbq pork & jalapeño cheese arepa 

COLD

shaved roast beef, horseradish cream,
pickled mustard seed crostini
stuffed date, blue cheese, smoked almond,
prosciutto 
pimento cheese deviled egg, crispy bacon,
chili flake 
10 per piece




SMALL PLATE STATIONS

A minimum of four stations is required unless accompanied by a buffet or plated dinner. Chef attendant required at 160 per attendant with one per 75 people.

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BBQ-GLAZED PORK BELLY

cheddar cheese grits, citrus demi-glace, microgreens 

14 per person | attendant required

BLACKENED SHRIMP

butter grits, spiced sauce, microgreens 


18 per person | attendant required

BRAISED SHORT RIB

smoked whipped potatoes, merlot sauce 


18 per person | attendant required

NEW ZEALAND LAMB CHOP

white bean & kale ragout, roasted garlic, shallot sauce 

24 per person | attendant required

SEARED SCALLOPS

pancetta, pea risotto, yellow coconut curry 

22 per person | attendant required

SLICED TENDERLOIN OF BEEF

cauliflower purée, coconut red curry sauce 

24 per person | attendant required

HERB-CRUSTED VENISON LOIN

braised red cabbage, red chimichurri 

28 per person | attendant required

ALDERWOOD-SMOKED SALMON

cucumber, pickled red onion salad, dill lemon vinaigrette 

18 per person | attendant required



DISPLAYS

A minimum of four stations is required unless accompanied by a buffet or plated dinner.

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CHEESE BOARD

selection of locally made cheeses

preserves, honeycomb, fresh fruit, seeded crackers, artisan breads

24 per person

CHARCUTERIE

fresh & dried sausages, prosciutto

mustards, house pickles, sourdough

25 per person

CRAB LEGS

drawn butter

market price per person


CAPTAIN WEAVER'S SEAFOOD TOWER

poached shrimp, oysters, ceviche salad

smoked cocktail sauce, rémoulade, lemons

market price per person

MEZE

hummus tahina, baba ganoush, dolmas, marinated mushrooms, marinated feta, marcona almonds, pita, tzatziki, olives, crudités 

24 per person

FRUIT DISPLAY

vine & tree-ripened fruits, melons, berries

18 per person

BRUSCHETTA & DIP

crostini, fresh tortilla chips, pita

sweet pea, prosciutto, parmesan cheese

mozzarella, tomato, basil

olive tapenade

warm boursin cheese, crab, artichoke, spinach dip

black bean, roasted corn, chorizo, avocado, lime, cilantro

24 per person



DISPLAY STATION

A minimum of four stations is required unless accompanied by a buffet or plated dinner.

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SUSHI DISPLAY

chopsticks, soy sauce, wasabi, pickled ginger

45 for 4 pieces per person | select up to 5 options person | 8 per additional piece per person

ROLLS

california roll | snow crab mix, avocado, cucumber, sesame

alaska roll | snow crab mix, avocado, cucumber, scottish salmon, avocado

philadelphia roll | smoked salmon, cream cheese, avocado, cucumber

eel roll | baked eel, cucumber, avocado, eel sauce

dragon roll | snow crab mix, avocado, cucumber, baked eel, eel sauce

caterpillar roll | baked eel, cucumber, avocado, eel sauce

rainbow roll | snow crab mix, avocado, cucumber, tuna, scottish salmon, yellowtail, shrimp, avocado

salmon skin roll | crispy salmon skin, pickled carrot, avocado, cucumber

veggie roll | asparagus, avocado, marinated carrot, kanpyo, cucumber, sprouts

spicy tuna roll | spicy tuna, cucumber

spicy salmon roll | spicy salmon, cucumber

yellowtail roll | chopped yellowtail, scallions

cucumber roll

NIGIRI

tuna (maguro)

yellowtail (hamachi)

octopus (tako)

salmon (sake)

seared tuna

albacore tuna

smoked salmon

snapper

fresh water eel (unagi)

shrimp (ebi)



CARVINGS

All carving stations include mini rolls. A minimum of four stations is required unless accompanied by a buffet or plated dinner. Chef attendant required at 160 per attendant, one per 75 people.

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CARVING STATIONS

CEDAR PLANK-ROASTED BAY OF FUNDY SALMON

lemon, dill cream

600 each | serves 25 people | attendant required

LEMON & ROSEMARY-BRINED TURKEY BREAST

cranberry & orange sauce

440 each | serves 20 people | attendant required

SALT & HERB ENCRUSTED PRIME RIB

dijon demi-glace

900 each | serves 30 people | attendant required

SHALLOT & HERB-MARINATED TENDERLOIN

horseradish demi-glace

640 each | serves 20 people | attendant required

RACK OF LAMB PERSILLADE

roasted garlic & mint jus

140 each | serves 4 people | attendant required


SMOKED BRISKET FLAT

merlot barbecue sauce


900 each | serves 35 people | attendant required


ENHANCEMENTS

STARCH

loaded whipped potatoes, cheddar cheese, sour cream, scallions 

roasted tricolor fingerlings, confit garlic  

au gratin potatoes, cheddar cheese, applewood-smoked bacon 

roasted sweet potatoes, parsnips  

cilantro rice, quinoa pilaf 

10 each per person

VEGETABLE

green beans amandine, peppers, red onion  

grilled asparagus, black truffle butter 

brussels sprouts, bacon, maple

roasted carrots, bourbon honey glaze  

italian vegetable medley, basil butter  

10 each per person



ACTION STATIONS

A minimum of four stations is required unless accompanied by a buffet or plated dinner. Chef attendant required at 160 per chef, with one chef per 75 people.

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

STREET TACOS

SELECT TWO

slow-roasted pork carnitas, grilled pineapple slaw ^{gf}

chicken fajita, avocado, lime cream ^{gf}

beef fajita, sautéed peppers, onion ^{gf}

blackened redfish, apple cider, poblano slaw ^{gf}

mushroom raja ^{gf v}

ACCOMPANIMENTS

mini corn & flour tortillas griddled fresh to order

sour cream, cheddar cheese, cotija cheese,
red & green salsas, limes

28 per person | attendant required

ENHANCEMENT

freshly made guacamole ^v

10 per person

RISOTTO BAR

arborio, roasted mushrooms, cured tomatoes,
rendered pancetta, roasted seasonal squash,
lemon & thyme peas, broccoli, sliced scallions,
asparagus slivers, shaved pecorino,
grated parmesan cheese, cultured butter,
fresh herbs ^{gf}

26 per person | attendant required

PASTA BAR

PASTA | SELECT TWO

penne, gemelli, tortellini

ACCOMPANIMENTS

grilled chicken or shrimp

roasted garlic alfredo or arrabbiata sauce

grilled mushrooms, garlic, parmesan cheese,
pine nuts, sun-dried tomatoes, red chili flakes

32 per person | attendant required

ROASTED & SMASHED POTATO BAR

POTATOES | SELECT TWO

peruvian purple ^{gf}

roasted fingerling ^{gf}

smashed yukon gold ^{gf}

whipped sweet potatoes ^{gf}

ACCOMPANIMENTS

applewood-smoked bacon, chives, sour cream,
fresh herbs, caramelized onions, brown sugar,
candied pecans, shredded cheddar cheese,
pepper jack cheese, whipped cultured butter

24 per person | attendant required

SHRIMP & GRITS

anson mills rice grits, kefir butter, gulf white shrimp,
'nduja pan sauce, shaved charred brussels sprouts ^{gf}

28 per person | attendant required



SIDE STATIONS


A minimum of four stations is required unless accompanied by a buffet or plated dinner.

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MAC & CHEESE STATION | SELECT TWO

aged cheddar cheese, pancetta, green onion
pulled brisket, white cheddar cheese, onion straws
chorizo, poblano, cotija cheese, tomatillo salsa
boursin, spinach, red bell peppers, red onion
roasted tomato, cheese blend, herb crumb
26 per person

FOCACCIA PIZZA STATION

margherita | tomato, basil, buffalo mozzarella
sausage & peppers | fennel sausage, onions,
roasted bell peppers, red sauce, oregano
mediterranean | chicken, artichoke, sun-dried tomato,
spinach, feta cheese, pesto cream sauce
gluten-friendly crust available 
21 per person | 4 per style

BUILD YOUR OWN SALAD GREENS

baby arugula, romaine, baby kale

TOPPINGS

hard-boiled eggs, bell peppers, brussels sprouts,
radishes, cucumbers, broccoli, chickpeas,
green peas, tomatoes, pepperoncini, croutons,
carrots, beets, olives, golden raisins,
candied pecans, feta cheese

DRESSINGS

balsamic vinaigrette, creamy ranch, vinegar,
olive oil, salt & pepper

24 per person

ENHANCEMENT | SELECT ONE

diced grilled chicken

garlic shrimp

grilled skirt steak

12 per person



PLATED DINNER

All plated dinners include artisan bread and butter, Stance regular and decaffeinated coffee and classic black iced tea. Price based on entrée selected. If multiple entrées are selected, all will be charged at the highest price. 3+ entrees options, will be an additional 10 per person. All seafood offerings are subject to change based on seasonality. Tableside entrée service, additional 35 per person, a maximum of two entrée options. Tableside entrée service is available for a maximum of 70 people.

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

STARTERS

COMPRESSED WATERMELON

feta, vanilla oil, fig balsamic, microgreens [gf](#) [v](#)

10 per person

GOLDEN BEET

asparagus, cotija cheese, spiced pecans, arugula [gf](#) [v](#)

10 per person

BURRATA CHEESE

heirloom tomatoes, marinated artichoke, arugula, savory granola, balsamic pearls [gf](#) [v](#)

12 per person

GLAZED PORK BELLY

smoked potato purée, crisp root vegetables [gf](#)

17 per person

BUTTER-POACHED SCALLOPS

asparagus, mushroom risotto, lemon vinaigrette [gf](#)

19 per person

JUMBO LUMP CRAB CAKE

lemongrass & ginger sauce, tomato jam

21 per person

POACHED JUMBO SHRIMP

traditional horseradish cocktail sauce, grilled lemon [gf](#)

19 per person

SOUP OR SALADS SELECT ONE

SOUPS

tomato bisque, grilled cheese croutons, basil cream

crab bisque, crab salad, brioche croutons, lemon & chive cream

roasted mushroom & leek, sage croutons

cream of asparagus, pork & shrimp shumai, lemon cream

SALADS

local greens, shaved carrot, radish, cucumber, grape tomatoes, red wine vinaigrette [gf](#) [v](#)

baby iceberg, bacon, blue cheese crumbles, grape tomatoes, pickled red onion, ranch dressing [gf](#) [v](#)

hearts of romaine, pulled parmesan cheese, croutons, caesar dressing [v](#)

baby spinach, bacon, peppered goat cheese, baby peppers, roasted walnut vinaigrette [gf](#)

roasted fruit salad, kale & frisée lettuces, toasted almonds, lemon vinaigrette [gf](#) [v](#)

heirloom tomato caprese, mozzarella, basil, balsamic, arugula, texas olive oil [gf](#) [v](#)




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ENTRÉES


VEGETABLE WELLINGTON

roasted root vegetables, red pepper coulis 
80 per person


HERB-MARINATED AIRLINE CHICKEN BREAST

celery root purée, red bell pepper sauce 
85 per person


STUFFED CHICKEN BREAST

spinach-stuffed, mushroom, mozzarella, griddled rosemary polenta, tomato arrabiata 
82 per person


COFFEE SPICE ENCRUSTED PORK TENDERLOIN

soft herb polenta, barbecue demi-glace 
74 per person

PETITE TENDERLOIN OF BEEF

roasted wild mushroom ragout, gratin potatoes, shallot jus 
98 per person


BONELESS BEEF SHORT RIB

smoked whipped potatoes and natural jus 
92 per person


BAY OF FUNDY SALMON

pea, thyme & blistered tomato risotto cake, lemon cream sauce
74 per person


TOMATO-CRUSTED HALIBUT

sweet pea mash, wild mushroom ragout, saffron sauce 
90 per person


VANILLA-POACHED SCALLOPS

pea, mushroom, pancetta ragout, red curry coconut sauce 
92 per person

HERB ENCRUSTED SEA BASS


sweet potato, spinach, shiitake mushroom, carrot & ginger sauce 
110 per person


THREE-PEPPERCORN ENCRUSTED TENDERLOIN

roasted fingerling potatoes, merlot sauce 
98 per person

ENHANCEMENT

pair duo with any entrée | select one

seared bay of fundy salmon, fennel beurre blanc  | 14 per person

roasted herb colossal shrimp (3), blood orange sauce  | 18 per person

chicken breast, chardonnay jus  | 14 per person

filet mignon, bordelaise sauce  | 32 per person

jumbo lump crab cake, romesco sauce | 22 per person

short rib, red wine reduction  | 14 per person





PLATED DINNER

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DESSERT | SELECT ONE

DARK CHOCOLATE TORTE

olive oil whip, sea salt crunch  

COFFEE CARAMEL DOME

raspberry sauce 

KEY LIME TART

whipped cream, candied lime zest 

CASSIS CHEESECAKE

candied pecans 

GUAVA & PISTACHIO TART

pistachio & sesame tuile, lime sauce

CHOCOLATE PECAN PIE

bourbon whipped cream 

LIME & MANGO CAKE

date & cashew crust 





DINNER BUFFETS



All buffet dinners include dinner rolls, freshly brewed Stance regular and decaffeinated coffee and classic black iced tea. Dinner buffets require a minimum of 40 people. For groups below the minimum, a fee of 10 per person will be added.


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NEW TEXAN

STARTERS


guacamole, serrano, lime, scallions, tortilla chips

local lettuces, dill, mint, lime, texas olive oil,
shaved radishes  

dressed seasonal vegetables, cream of the season,
lemon, texas olive oil, fresh herbs 

house cornbread, cultured butter, local honey


ENTRÉES

chorizo-stuffed chicken, lime butter,
queso cotija cheese, cilantro 

smoked short ribs, pickled onions, parsley 

green chile pork pozole, poblano, hominy, tomatillo 


SIDES

pinto beans a la charra, slab bacon, modelo beer,
cilantro 

spicy green beans, chili & garlic oil  

creamed corn, jalapeño, cotija cheese  

DESSERT

sticky pecan pudding, toffee sauce,
whipped crème fraîche, candied pecans 

90 per person



DINNER BUFFETS


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ITALIAN

STARTERS


assortment of italian cheese & meat,
calabrian peppers, giardiniera,
assorted crisp flatbreads, country breads


baby arugula, shaved fennel, orange,
parmigiano-reggiano cheese, oregano vinaigrette 

crisp little gem, cherry tomatoes, english cucumber,
shaved carrots, asparagus, basil lemon vinaigrette 

ENTRÉES

lasagna alla bolognese



seared bay of fundy salmon, capers,
san marzano tomatoes, kalamata olive,
white wine sauce 

seared breast of chicken, white balsamic demi-glace,
sautéed mushrooms, golden grapes 

SIDES

roasted fingerling potatoes  

crispy gnocchi, herb & brown butter sauce

roasted baby zucchini & squash,
red drop peppers  

DESSERTS

cherry pistachio cupcakes

budino pudding 

94 per person




DINNER BUFFETS


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BUILD YOUR OWN SOUPS | SELECT ONE


chicken tortilla soup 


loaded baked potato soup, bacon, green onion, sour cream, cheddar cheese 

classic basil tomato soup with or without parmesan croutons 


new england clam chowder


SALADS | SELECT TWO


traditional caesar salad, housemade croutons, parmesan cheese 

wild field greens, sweet peppers, english cucumber, radish, carrots, yellow tomato, balsamic vinaigrette 

israeli couscous, crab, bay shrimp, grilled scallions, bell peppers, arugula, creamy lemon dressing

spinach salad, mandarin oranges, cotija cheese, spiced pecans, red onion, sweet peppers, honey soy vinaigrette 

farro, roasted vegetables, greens, herbal dijon vinaigrette 

pearl couscous, dried cherries, goat cheese, arugula 

SIDES | SELECT TWO

roasted sweet potato, spinach, texas mushroom 

whipped potatoes 

roasted fingerlings, roasted garlic oil, fresh herbs 

cheddar au gratin potatoes 

roasted gnocchi, sage brown butter 

saffron rice, peas, spanish chorizo 

lemon & coriander basmati rice 

mac & cheese bake 

VEGETABLES | SELECT TWO

squash, basil, goat cheese gratin

balsamic-glazed baby carrots


brussels sprouts, bacon, maple


crispy garlic broccolini


charred cauliflower, roasted red pepper chimichurri


green bean, shiitake mushroom, thyme, shallots

DESSERT | SELECT TWO

pineapple upside-down cake, maraschino cherries, vanilla 

sticky pecan pudding, toffee sauce, whipped crème fraîche, candied pecans 

chocolate sponge cake, mirror chocolate glaze, mascarpone cheese, mocha cream 

cannoli | orange cream, chocolate chips 

tiramisu 




DINNER BUFFETS

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ENTRÉES


herb roasted chicken, dark chicken jus, roasted garlic, chives 

smoked flat iron, chimichurri sauce 


soy & sesame short ribs, spicy scallion, onion salad 

roasted chicken breast, kale, black-eyed pea ragout, charred tomato sauce 

vindaloo-spiced chickpeas, cauliflower 

seared salmon, lemon, dill sauce 


blackened redfish, mango & habanero cream sauce 


balsamic & rosemary-glazed pork, cranberry & orange chutney 


select two | 105 per person

select three | 115 per person

PREMIUM ENTRÉES

encrusted beef tenderloin, wild mushroom demi-glace 

prosciutto & basil-crusted chicken breast, lemon & caper sauce 

herb-crusted sea bass, herb gastrique 

select two | 115 per person

select three | 125 per person





LATE NIGHT

Prices based on two hours of service. Breakfast tacos require a minimum of 25 tacos.

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

BREAKFAST TACO BAR

flour tortillas, verde & roja salsas

POTATO, EGG & CHEESE

crispy potatoes, jack cheese, eggs, hot sauce

7 each | minimum 25

CHORIZO, EGG & CHEESE

chorizo, eggs, cilantro, jack cheese

8 each | minimum 25

BACON, EGG & CHEESE

slab bacon, eggs, sharp cheddar cheese

8 each | minimum 25

MIDNIGHT MUNCHIES

french fries | 8 each

mini hot dog | 5 each

warm pretzel, beer cheese sauce | 7 each

mac & cheese in a cup | 5 each

chicken tenders, ranch dip | 7 each

mini beef sliders | 8 each

doughnuts | 60 per dozen

mixed nuts | 72 per pound

spiced snack mix | 72 per pound

chicken wings | buffalo & bbq sauces | 6 each



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. A minimum of four stations is required unless accompanied by plated meal or buffet.

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GOURMET CUPCAKES

mini assorted cupcakes

10 per person

SWEET TREATS DISPLAY

mini assorted cake pops, cream puffs, petit fours, truffles, french macarons

21 per person

DOUGHNUT DISPLAY

assorted variety

12 per person

MINI TARTS

chocolate, berry, coconut cream, key lime, apple crumb

18 per person

MEMORIES

funnel cake fries, strawberry sauce

churros, dulce de leche

s'mores bars

21 per person

BANANAS FOSTER STATION

bananas, dark & light rums, cinnamon, banana liqueur, vanilla bean ice cream

24 per person | attendant required

BUILD-YOUR-OWN ICE CREAM SANDWICH STATION

COOKIES

chocolate chip, double-chocolate, peanut butter

ICE CREAMS

vanilla, chocolate

TOPPINGS

caramel, hot fudge, maraschino cherries

22 per person | attendant required

SEASONAL FRUIT COBBLER

cinnamon chantilly cream, vanilla ice cream, caramel sauce

18 per person | attendant required



NON-ALCOHOLIC BEVERAGES

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

- stance regular or decaffeinated coffee | 105 per gallon
- assorted numi hot teas | 105 per gallon
- classic black iced tea | 95 per gallon
- bottled juices | 6 each
- assorted pepsi and dr pepper soft drinks | 6 each
- pure life water | 6 each
- acqua panna natural spring water | 7 each
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 50 per carafe
- s.pellegrino sparkling mineral water | 7 each
- assorted kohana canned coffee drinks | 7 each
- red bull | energy drink or sugarfree | 8 each
- gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 7 each
- s.pellegrino essenza flavored sparkling mineral water | 7 each
- naked fruit juice & smoothies | 7 each

- coconut water | 8 each
- enroot cold brew tea | 7 each

BEVERAGE PACKAGE À LA CARTE

- stance regular and decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
- full day | 48 per person | up to 8 hours
- half-day | 30 per person | up to 4 hours

INFUSED WATER SELECT ONE

- raspberry & mint
- lemon & thyme
- cucumber & mint
- strawberry & basil
- watermelon & rosemary
- 50 per person



BAR MIXOLOGY

Hosted hourly bar package is , sodas, S.Pellegrino, still and sparkling water, freshly squeezed juices and cocktail mixers. Package bars include beverages served at the bar only. Prices do not include service during dinner, tray-passed or champagne toasts. Bartender required at 160 per hour for four hours and 25 per bartender per additional hour. One bartender is required per 75 people.

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HOSTED HOURLY PACKAGE

TROPHY

one hour | 27 per person
two hours | 37 per person
three hours | 47 per person
four hours | 57 per person
five hours | 67 per person

STAR

one hour | 31 per person
two hours | 41 per person
three hours | 51 per person
four hours | 61 per person
five hours | 71 per person

MVP

one hour | 35 per person
two hours | 45 per person
three hours | 55 per person
four hours | 65 per person
five hours | 75 per person

LIQUOR

TROPHY

vodka | svedka
gin | seagram's
rum | castillo
bourbon | jim beam
scotch | j&b
tequila | sauza blanco

STAR

vodka | absolut
gin | beefeater
rum | bacardí
bourbon | old forester
scotch | johnnie walker red label
tequila | milagro silver
cognac | hennessy vs

MVP

vodka | tito's handmade
gin | the botanist
rum | sailor jerry
bourbon | maker's mark
scotch | monkey shoulder
tequila | patrón silver
cognac | hennessy vsop



BAR MIXOLOGY

All wine tiers include Campo Viejo Cava sparkling wine.

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

BEER | SELECT FIVE DOMESTIC

bud light
miller lite
michelob ultra

CRAFT & IMPORTED

stella artois
heineken
corona extra
samuel adams boston lager
voodoo ranger ipa

TEXAS

lakewood lager
revolver blood & honey ale

HOUSE BEER & WINE PACKAGE

package bar includes imported, domestic & craft
brews, house red & white wines

one hour | 25 per person
two hours | 35 per person
three hours | 45 per person
four hours | 55 per person
five hours | 65 per person

WINES

TROPHY

campo viejo | cava brut
bulletin place | sauvignon blanc, chardonnay, merlot,
cabernet sauvignon
48 per bottle

STAR

campo viejo | cava brut
wente hayes ranch | chardonnay, rosé, merlot,
cabernet sauvignon
58 per bottle

MVP

campo viejo | spain | cava brut
decoy by duckhorn | rosé, sauvignon blanc,
chardonnay, pinot noir, merlot, cabernet sauvignon
65 per bottle



BAR MIXOLOGY

Prices quoted are based on cash basis and include service charge and sales tax. Cash bar spend does not apply to contracted food and beverage minimums. Bartender required at 160 per house for four (4) hours and 25 per bartender per additional hour. One bartender is required per 75 people. Cashier required for cash bar at 160 per cashier. One cashier is required per 75 people.

Prices are subject to 26% service charge and 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

acqua panna | 7 each

s.pellegrino sparkling water | 7 each

domestic beer | 8 each

texas craft and imported beer | 9 each

trophy cocktails | 11 each

star cocktails | 12 each

mvp cocktails | 15 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

acqua panna | 8 each

s.pellegrino sparkling water | 8 each

domestic beer | 8 each

texas craft and imported beer | 9 each

trophy cocktails | 11 each

star cocktails | 12 each

mvp cocktails | 15 each

star and mvp house wines | 15 each





WINE RACK

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

SPARKLING AND CHAMPAGNE

- ruffino | veneto, italy | prosecco | 48 per bottle
- campo viejo | spain | cava brut | 48 per bottle
- chandon | california | rosé sparkling | 68 per bottle
- chandon | california | brut sparkling | 65 per bottle
- veuve clicquot ponsardin yellow label | france | champagne | 172 per bottle
- moët & chandon impérial | france | champagne | 185 per bottle

WHITE AND ROSÉ

- santa margherita | italy | pinot grigio | 70 per bottle
- chateau d'esclans whispering angel | provence, france | rosé | 60 per bottle
- merryvale | napa valley, california | sauvignon blanc | 65 per bottle
- decoy by duckhorn | sonoma county, california | sauvignon blanc | 65 per bottle
- wente vineyards estate grown | livermore valley, california | chardonnay | 58 per bottle
- kendall-jackson vintner's reserve | california | chardonnay | 54 per bottle
- orin swift mannequin | california | chardonnay | 80 per bottle
- decoy by duckhorn | california | chardonnay | 65 per bottle

RED

- decoy by duckhorn | california | pinot noir | 65 per bottle
- meiomi | california | pinot noir | 58 per bottle
- elouan | oregon | pinot noir | 62 per bottle
- belle glos clark & telephone | santa maria, california | pinot noir | 84 per bottle
- joel gott | columbia valley, washington | red blend | 57 per bottle
- j. lohr pure paso | paso robles, california | proprietary red blend | 64 per bottle
- the prisoner wine company unshackled | california | cabernet sauvignon | 60 per bottle
- daou | paso robles, california | cabernet sauvignon | 79 per bottle
- faust | napa valley, california | cabernet sauvignon | 135 per bottle
- decoy by duckhorn | california | cabernet sauvignon | 65 per bottle



SPECIALTY COCKTAILS

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

SPECIALTY STATIONS

TONIC BAR

premium tonic choices

fruits, fruit peels, fresh herbs & spices

12 per drink

BLOODY MARY BAR

absolut vodka, beefeater gin or hornitos añejo tequila

tomato juice, carrot juice, beet juice

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

12 per drink

SANGRIA

assorted fruit garnishes

red or white wine, bacardi rum, lemon juice, soda

12 per drink

CRAFT COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar

SPICY MANGO MARGARITA

mango-haberno barmalade, blanco tequila, triple sec

RASPBERRY-HIBISCUS SMASH

raspberry-hibiscus barmalade, vodka, pineapple juice

GRAPEFRUIT WHISKEY SOUR

grapefruit-elderflower barmalade, whiskey, omni sour

BLOOD ORANGE PALOMA

blood orange-guava barmalade, gin, grapefruit juice, omni sour

12 per drink





SPECIALTY MOCKTAILS

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MOCKTAILS

“WHISKEY” SOUR

tea, honey, lemon, cherry garnish

8 each

LEMON & BLUEBERRY MOJITO

fresh blueberries, mint, lemon, lime, simple syrup,
sparkling lime

8 each

SPICY GRAPEFRUIT GINGER FIZZ

fresh blueberries, mint, lemon, lime, simple syrup,
sparkling lime

8 each

“TEQUILA” SUNRISE

grenadine, lime juice, sprite, orange slice, cherry

8 each

“LIMONCELLO” SPRITZ

fresh lemon juice, lemon sparkling water, lemon

8 each



EVENT INFORMATION

Thank you for selecting Omni Frisco Hotel at The Star for your upcoming event. We look forward to providing you, 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, balloon sculptures, photography, music, entertainment, themed parties. As always, 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.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Frisco Hotel at The Star must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Texas. Omni Frisco Hotel at The Star 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 50% of the total charges. Cancellations within 72 hours will be charged in full.

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.

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.

FOOD AND BEVERAGE GUARANTEE

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.





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