

Event Menus

A photograph of a long outdoor dining table set for an event. The table is covered with white linens and set with glassware, plates, and folded napkins. Several colorful floral centerpieces in wooden planters are placed along the table. The background is a blurred outdoor setting with greenery and other tables.

OMNI PGA FRISCO RESORT & SPA
EVENT MENUS



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Buffets require a minimum of 25 people; a charge of 250 will be applied for groups with fewer than 25 guaranteed, per meal period.

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

CONTINENTAL

sliced fruits & berries **gf vg**

breakfast pastries, sweet loaves, butter, preserves

assorted cereals

skim, whole, 2%, almond & soy milks **n**

steel-cut oatmeal, fresh berries,
brown sugar, raisins **vg**

48 per person

NORTH TEXAS SUNRISE

sliced fruits & berries **gf vg**

greek yogurt, berries, granola, dried fruits

steel-cut oatmeal, fresh berries,
brown sugar, raisins **vg**

frittata | tomato, mozzarella, basil **gf**

sliced smoked salmon **df gf**

assorted bagels, cream cheese, onions,
tomatoes, capers

herb grilled asparagus **gf vg**

52 per person

PGA CLASSICS

sliced fruits & berries **gf vg**

breakfast pastries, sweet loaves, butter, preserves

assorted cereals

skim, whole, 2%, almond & soy milks **n**

steel-cut oatmeal, fresh berries,
brown sugar, raisins **vg**

scrambled eggs, salsa roja, salsa verde **gf**

applewood-smoked bacon,
old-style sausage links **df gf**

breakfast potatoes **gf vg**

59 per person



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LEGACY DRIVE

sliced fruits & berries **gf vg**
 assorted breakfast pastries
 steel-cut oatmeal, fresh berries,
 brown sugar, raisins **vg**
 scrambled eggs **gf**
 roasted marble potatoes o'brien **gf vg**
 applewood-smoked bacon,
 old-style blueberry sausage **df gf**
 cinnamon french toast, bourbon maple syrup
 cheddar biscuits, chorizo gravy,
 salsa roja, salsa verde
 67 per person

EXECUTIVE

sliced fruits & berries **gf vg**
 cornbread muffins, whipped butter
 scrambled eggs
 flour tortillas, corn tortillas **gf**
 smoked brisket migas **gf vg**
 borracho beans **gf vg**
 bbq green chili potatoes **df gf**
 chorizo sausage, old-style blueberry sausage,
 applewood-smoked bacon
 queso fresco, salsa roja, salsa verde,
 shaved lettuce, sour cream
 70 per person

PROSPER

sliced fruits & berries **gf vg**
 steel-cut oatmeal, fresh berries,
 brown sugar, raisins **vg**
 scrambled eggs **gf**
 herb grilled sirloin **df gf**
 applewood-smoked bacon **df gf**
 twice-cooked bravas-style potatoes,
 caramelized peppers, onions **gf vg**
 biscuits, country gravy, salsa roja, salsa verde
 griddle cakes, whipped butter, maple syrup
 75 per person



BREAKFAST STATION ENHANCEMENTS

Breakfast enhancements must be in addition to a breakfast buffet. Chef attendant required at 300 per chef, with one chef per 75 people. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people; a charge of 250 will be applied for groups with fewer than 25 guaranteed, per meal period.

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WAFFLES

BELGIAN WAFFLES

vanilla whipped cream, marinated strawberries, sliced bananas, barrel-aged maple syrup, powdered sugar

16 per person | attendant required

ENHANCEMENT

flambé | bananas foster, cherries jubilee *gf*

14 per person | attendant required

OMELET STATION

farm-fresh eggs & egg whites made to order *df gf*

onions, tomatoes, chives, bell pepper, mushrooms, spinach, jalapeños

applewood-smoked bacon, sausage, black forest ham, chorizo *df gf*

cheddar cheese, feta, queso fresco

30 per person | attendant required

CARVING

COLD-SMOKED SALMON CHOOSE ONE

dill & juniper

pastrami *df gf*

classic smoked *df gf*

capers, eggs, shaved onions, cream cheese, bagels *df gf*

22 per person | attendant required

MAPLE-GLAZED PORK BELLY

cured, applewood-smoked & roasted, maple sugar *df gf*

22 per person | attendant required



PLATED BREAKFAST

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AMERICAN STYLE

family-style sliced fruit, assorted breakfast pastries

breakfast potatoes, scrambled eggs,
blistered cherry tomatoes *gf*

applewood-smoked bacon,
pork breakfast sausage *df gf*

60 per person

FRITTATA

family-style sliced fruit, assorted breakfast pastries

old-style blueberry sausage, breakfast potatoes,
roasted half tomato *df gf*

CHOOSE ONE

denver | ham, cheddar cheese, mushrooms,
bell pepper, onions *gf*

florentine | baby spinach, gruyère cheese,
shallots *gf*

lorraine | applewood-smoked bacon,
swiss cheese, onions *gf*

52 per person



BREAKFAST ENHANCEMENTS

All breakfast tacos and sandwiches require a minimum order of 1 dozen each.

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BREAKFAST ENHANCEMENTS

cinnamon rolls | 82 per dozen

muffins, croissants, danishes | 78 per dozen

assorted scones | 65 per dozen

individual coffee cakes | 72 per dozen

assorted cereals, berries, skim, whole, 2%, almond & soy milks **n** | 36 per person

gluten-friendly muffins, sweet loaves **gf** | 84 per dozen

assorted bagels, cream cheese | 75 per dozen

sliced seasonal fresh fruits **gf vg** | 17 per person

whole fruit **gf vg** | 48 per dozen | 1 dozen minimum

individual assorted flavored yogurts | 5 each

yogurt parfait | yogurt, honey, granola, fruit | 9 each

assorted breakfast bars | nutri-grain | 5 each

hard-boiled eggs | 28 per dozen

BREAKFAST TACOS

bacon, egg, cheese, flour tortilla | 12 each

chorizo, egg, cheese, flour tortilla | 12 each

chopped brisket, potato, egg, cheese, flour tortilla | 14 each

sweet potato, egg, cheese, flour tortilla | 10 each

ACCOMPANIMENTS

pico de gallo, salsa roja, salsa verde **df gf**

BREAKFAST SANDWICHES

buttermilk biscuit sandwich | scrambled egg, bacon, cheddar cheese | 12 each

english muffin sandwich | fried egg, shaved ham, cheddar cheese | 14 each

rajas brioche sandwich | scrambled egg, sautéed peppers, onion, mushrooms, pepper jack cheese | 12 each



BREAKS

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BUILD YOUR OWN TRAIL MIX

sweet toasted granola, shaved coconut, sliced almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios, chocolate chips, mini pretzels, mini m&m's *n*

32 per person

GRANOLA & YOGURT BAR

strawberry & plain yogurts *gf*

nuts, granola, fresh berries, coconut shavings *n vg*

22 per person

DOUGHNUTS & KOLACHES

doughnuts | chocolate-glazed, strawberry-glazed, sprinkled

cinnamon sugar cake doughnut holes

kolaches | sausage, jalapeño & cheddar

36 per person

SMOOTHIE STATION CHOOSE TWO

strawberry & banana *gf*

açaí & blueberry *gf*

peach & pineapple *gf*

ACCOMPANIMENT

granola bites *gf*

22 per person

HOUSE-PRESSED JUICES

beet & apple *gf vg*

pineapple, citrus & turmeric *gf vg*

cucumber & melon *gf vg*

22 per person

BOBA TEA

TEAS | CHOOSE TWO

thai milk tea *gf*

taro milk tea *df*

milk tea *gf vg*

TOPPINGS | CHOOSE TWO

passion fruit popping boba *gf vg*

strawberry popping boba *gf vg*

lychee jelly *gf vg*

honey boba *gf vg*

32 per person



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AN AFTERNOON DIP

housemade potato chips, onion dip
pretzels, beer cheese dip
pimento cheese, grilled bread, crackers
29 per person

QUESO BAR

traditional queso blanco *gf*
chorizo cheddar queso *gf*
roasted poblano queso *gf*
pico de gallo, guacamole, olives, sour cream,
diced tomatoes, scallions, corn tortilla chips
34 per person

LONGHORN TAILGATE

texas twinkie | bacon-wrapped smoked
chicken-stuffed jalapeño
sausage kolaches
bbq potato chips, hatch chile ranch dip
42 per person

TEXAS BRUSCHETTA

pimento cheese, shaved radish
heirloom tomato & mozzarella toast,
basil, balsamic pearls
avocado toast, sunflower seeds & sprouts
30 per person

CRUDITÉS

crisp raw vegetables
green goddess dressing, hummus, baba ganoush *gf*
pita, seeded crackers
24 per person

CHARCUTERIE PLATTER

cured salami, prosciutto, shaved italian capicola
mustard, marinated tomatoes, artichokes,
olives, peppers
marinated mozzarella, gorgonzola, parmesan cheese
assorted artisan breads, crackers
52 per person

ARTISAN CHEESE

assorted imported & domestic cheeses
dried fruits, honeycomb, housemade jam,
sea salt spiced nuts
assorted artisan breads, crackers
46 per person



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SWEET, SALTY & SAVORY

SWEET | CHOOSE ONE

cinnamon sugar churro bites, chocolate sauce

dark chocolate sea salt tart

brownie pops

SALTY | CHOOSE ONE

soft pretzel sticks, warm pub ale cheese dip,
whole-grain honey mustard

housemade potato chips, herb onion dip

texas beef jerky *gf*

SAVORY | CHOOSE ONE

cheese & pepper quesadilla, sriracha sour cream

sausage & jalapeño kolaches

texas toast, pimento dip

38 per person

LOCAL POPCORN

locally sourced, sweet & savory seasonal variety
(individually pre-packaged)

22 per person

ENHANCEMENT

specialty ribbon & sticker with logo
(3 weeks lead time required)

5 per person

COOKIES & MILK

chocolate chip, oatmeal & peanut butter cookies *n*

gluten-friendly cookies *gf*

whole, chocolate, strawberry & oat milks

24 per person

CANDY SHOP

assorted miniature candy bars

build your own bag | m&m's, reese's pieces, skittles,
swedish fish, hot tamales, nerds, gummy bears,
sour gummy worms, licorice sticks

26 per person

ICE CREAM MACARONS

assorted ice cream macaron sandwiches *gf*

dairy-free alternative available upon
advanced request

22 per person

MARGARET'S ICE CREAM

ice cream | vanilla, chocolate, tx praline

sauces | chocolate, raspberry, sea salt caramel

toppings | crushed pretzels, crushed oreo, pecans,
gummy bears, sprinkles, fruity pebbles, cherries *n*

cones | sugar, waffle

dairy-free alternative available upon
advanced request

37 per person | attendant required



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LIFE GIVES YOU LEMONS

lemon & poppyseed pound cake
lemon cheesecake mousse **gf**
limoncello meringue tart
lemon sugar cookies
lemon shortbread bar
house-squeezed lemonade, agave
35 per person

DON'T GO BACON MY HEART

bacon & chocolate chip cookies
spicy bacon jerky **df gf**
chocolate bacon bark **n gf**
bacon & nutella beignets **n**
bacon sticky buns
44 per person

HOLE IN ONE

putt-putt doughnut holes
bunker banana pudding
carrot cake golf ball pops **n**
mini chocolate golf course cupcakes
arnold palmer | lemonade, iced tea
44 per person

OLDIES BUT GOODIES

all items are housemade versions
cosmic brownies
pb&j uncrustables **n**
chocolate whoopie pie
mini strawberry poparts
brown butter rice krispies bar **gf**
capri-suns
36 per person



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À LA CARTE

tortilla chips, salsa, guacamole,
queso | 14 per person

assorted cookies | 70 per dozen

brownies | 70 per dozen

blondies | 70 per dozen

lemon bars | 70 per dozen

gluten-friendly cookies and
brownies *gf* | 75 per dozen

rice krispies bars *gf* | 64 per dozen

assorted häagen-dazs ice cream bars | 9 each

mixed nuts *n* | 45 per pound

individually bagged potato chips | 5 each

individually bagged pretzels | 5 each

individually bagged yogurt-covered pretzels | 6 each

cracker jack | 5 each

granola bars | 5 each

candy bars | 5 each

assorted energy, protein, low carb bars | 7 each

individually bagged trail mix *n* | 7 each

individually bagged assorted nuts *n* | 8 each

individually bagged smart pop | 6 each

individually bagged beef jerky | 12 each



PLATED LUNCH

All plated lunches are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea, iced tea and rolls and butter.

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MULLIGAN

MIXED GREENS SALAD

pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette *gf vg*

SEARED CHICKEN BREAST

butter milk & scallion whipped potatoes, roasted heirloom baby carrot, herbed chicken jus *gf*

CARROT CAKE

grated carrot sponge, cream cheese icing, candied walnuts *n*

70 per person

IRON

WEDGE SALAD

iceberg lettuce, pickled red onion, hard-boiled egg, applewood-smoked bacon, grape tomato, blue cheese dressing *gf*

PAN-SEARED SALMON

loaded potatoes delmonico, sautéed squash, dill cream *gf*

LEMON & RASPBERRY TART

lemon curd, fresh raspberries, texas honey meringue

76 per person

TEE

CAESAR SALAD

baby kale & romaine caesar, grilled corn, tomato, parmesan cheese, miso & anchovy dressing *gf*

HORSERADISH & THYME GRILLED PETITE FILET

cheddar grits, sweet baby peppers, sautéed green beans, mushroom demi-glace *gf*

DARK CHOCOLATE & RASPBERRY

raspberry cream, dark chocolate, french macaron *n gf*

84 per person

TRIPLE BOGEY

BURRATA SALAD

fig preserve, seasonal berries, quinoa granola, lemon oil *gf*

ROSEMARY & PEPPERCORN BEEF TENDERLOIN

goat cheese & herb polenta cake, roasted baby carrots & balsamic onions, thyme-infused veal jus *gf*

CARAMEL CRUNCH BAR

walnut brownie cake, dulce de leche chocolate mousse *n*

92 per person



BOXED LUNCH

Select three sandwiches and/or salads. All boxed lunches include chips, potato salad, whole fruit, a chocolate chip cookie and bottled water.

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SANDWICHES & SALADS

THE ITALIAN

soppressata, capicola, prosciutto, lettuce, tomato
provolone, giardiniera, ciabatta

HAM & BRIE

arugula, caramelized onions, fig dijonaise,
whole-grain bread

CHICKEN CAESAR WRAP

romaine, cherry tomatoes, shaved parmesan,
flour tortilla

HOUSE ROAST BEEF

arugula, focaccia,
blue cheese & caramelized onion aioli

TURKEY CLUB WRAP

smashed avocado, pepper jack cheese,
applewood-smoked bacon, lettuce, tomato,
whole wheat tortilla

PIMENTO BLT

pimento cheese, candied bacon, lettuce,
tomato, ciabatta bread

GRILLED VEGGIE WRAP

roasted garlic hummus, baby arugula,
summer squash, roasted peppers,
spinach tortilla **vg**

BLACKENED SHRIMP CAESAR SALAD

romaine lettuce, shaved parmesan,
garlic croutons, caesar dressing

CHICKEN COBB SALAD

iceberg lettuce, grape tomatoes, roasted corn,
applewood-smoked bacon, blue cheese,
hard-boiled egg, ranch dressing **gf**

TUSCAN CHOPPED SALAD

mixed greens, roasted peppers, artichoke, chickpeas,
marinated tomato, balsamic dressing **gf vg**
70 per person



LUNCH BUFFETS

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CHEF'S SANDWICH BOARD

SOUP & SALADS

chef's seasonal soup

mixed greens salad | cucumber, tomato, carrot, radish, croutons, champagne vinaigrette & ranch dressing

pasta salad | roasted tomato, pepperoncini, marinated artichokes, olives, garbanzo beans, italian herb vinaigrette **vg**

SANDWICHES

turkey blt wrap | avocado, pepper jack

roast beef sandwich | blue cheese, grilled onion, horseradish aioli, arugula, focaccia

caprese sandwich | sliced fresh mozzarella, tomato, pesto, arugula, ciabatta

ACCOMPANIMENTS

assorted bagged chips

dijon mustard, mayonnaise

DESSERTS

chocolate chip, oatmeal raisin & chocolate chunk cookies

lemon bars

chocolate fudge brownies

76 per person

ITALIAN TABLE

SOUP & SALADS

kale & white bean soup | roasted garlic, fennel **gf vg**

caesar salad | romaine, shaved parmesan, croutons, grape tomatoes, caesar dressing

antipasti | ciliegine mozzarella, red onion, roasted red pepper, pepperoncini, grape tomato, marinated olives, marinated artichokes, pesto, balsamic reduction **gf**

ENTRÉES

fennel-rubbed salmon, balsamic onions, artichokes, herb salsa verde **df gf**

pizzaiola rosemary grilled sirloin, olives, garlic stewed tomatoes, capers, oregano **df gf**

pesto primavera pasta, sautéed squash, asparagus, peppers, shaved parmesan

DESSERTS

chocolate-dipped tiramisu cannoli

limoncello meringue tartlets

79 per person



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TEX-MEX

SOUP & SALADS

smoked chicken tortilla soup **df gf**

chopped iceberg salad | black beans, pico de gallo, cheese, red onion, tortilla strips, cilantro & lime vinaigrette

ENTRÉES

black bean empanadas **vg**

pork al pastor, charred pineapple, cilantro **df gf**

chicken, sweet peppers & onions **df gf**

flour tortillas, corn tortillas

ACCOMPANIMENTS

charro beans **df gf**

green chile rice **gf vg**

tortilla chips, salsa, queso, sour cream, pico de gallo, shredded lettuce

DESSERTS

cinnamon-sugar churros, chocolate sauce

mini caramel flan **gf**

82 per person

SOUTHERN HOSPITALITY

SOUP & SALADS

smoked chicken & sausage gumbo

southern cobb salad | baby romaine, tomatoes, hard-boiled egg, cajun roasted sweet potato, black-eyed peas, pickled okra, ranch dressing **gf**

spinach & frisée salad | pecans, pickled red onion, strawberries, peach & brown sugar vinaigrette **n gf vg**

ENTRÉES

southern sticky chicken, sweet peppers, pickled okra, brown sugar bbq sauce **df gf**

n'awlins-style bbq shrimp, lemon, worcestershire, cajun butter **gf**

ACCOMPANIMENTS

cheddar white corn grits **gf**

almond green beans, herb butter **n gf**

DESSERTS

southern banana pudding

classic buttermilk pie

86 per person



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GOURMET BURGER BAR

SALADS

golden potato & egg salad *df gf*

cabbage slaw *df gf*

MAINS

poblano & cheddar mac & cheese

grilled chicken breasts *df gf*

charbroiled omni select blend beef burgers *df gf*

beyond burgers available upon advance request

TOPPINGS

lettuce, tomatoes, pickles, sliced red onions

maple-cured bacon, cheddar cheese, swiss cheese, monterey jack cheese

mayonnaise, ketchup, bbq sauce, mustard

DESSERTS

berry cheesecake tart

mini s'mores cupcake

76 per person

TACO BAR

SALADS

romaine & radicchio salad | black beans, charred corn, tomato, queso fresco, cilantro & lime vinaigrette, ranch *gf*

PROTEINS | SELECT TWO

chicken tinga *df gf*

mojo pork *df gf*

ancho-rubbed chile & lime shrimp *df gf*

ACCOMPANIMENTS

sautéed fajita vegetables *gf vg*

flour tortillas, corn tortillas, pico de gallo, cotija, shredded cheddar, shaved lettuce, sour cream, salsa roja, salsa verde

hominy casserole | queso fresco, tomato, chorizo, green chile *gf*

arroz rojo *gf vg*

DESSERTS

wedding cookies *n*

tres leches cake

75 per person



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NORTH TEXAS BBQ

SALADS & DIPS

seven-layer dip, corn tortilla chips

texas coleslaw *df gf*

mixed greens | cucumber, tomato, peppers, ranch dressing, balsamic vinaigrette *gf*

MEATS

chopped brisket sandwich | bbq sauce, pickles *df*

jalapeño & cheddar smoked sausage, onions & peppers *gf*

bbq chicken *df gf*

ACCOMPANIMENTS

baked beans *df gf*

sweet corn elote, queso fresco, poblano crema *gf*

buttered cornbread

tajín-dusted watermelon wedges *vg*

DESSERTS

texas peach cobbler

banana cream tart

86 per person



PASSED HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 2 dozen each.

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HOT

- quinoa-stuffed mushroom **gf vg** | 9 per piece
- baked spinach & feta in phyllo | 9 per piece
- crispy chicken potsticker,
sticky soy glaze | 10 per piece
- mac & cheese croquettes, green chile | 9 per piece
- jerk chicken satay,
pineapple salsa **df gf** | 10 per piece
- crab cake, cajun remoulade **df** | 14 per piece
- bacon-wrapped quail leg,
red chile maple syrup **df gf** | 11 per piece
- bacon-wrapped shrimp,
roasted garlic aioli **df gf** | 12 per piece
- twice-baked marble potato, short rib,
smoked gouda, green onion **gf** | 11 per piece
- boursin-stuffed artichoke, lemon aioli | 11 per piece
- lamb chop, harissa, salsa verde **df gf** | 14 per piece

DESSERT BITES

- fresh fruit tarts | 64 per dozen
- assorted french macarons **n gf** | 74 per dozen
- s'mores cones | 69 per dozen
- raspberry cream puffs | 69 per dozen
- chocolate-dipped madeleines | 59 per dozen
- dark & milk chocolate truffles **gf** | 69 per dozen
- caramel delights **gf** | 74 per dozen
- chocolate almond cake **n gf** | 74 per dozen

COLD

- antipasto skewer | cherry tomato,
artichoke, mozzarella, sweet pepper &
balsamic glaze **gf** | 9 per piece
- apricot & goat cheese truffle,
pistachio & lavender honey **n gf** | 9 per piece
- deviled egg | pickled mustard seeds,
crispy applewood-smoked bacon **df gf** | 8 per piece
- smoked salmon, boursin, smoked trout caviar,
chives, toast | 10 per piece
- orange-poached shrimp,
citrus cocktail sauce **df gf** | 11 per piece
- crab & mango salad,
cucumber boat **df gf** | 11 per piece
- peppered beef tenderloin carpaccio,
blue cheese aioli, candied walnuts **n gf** | 10 per piece
- ahi tuna tartare taco | avocado, tagarashi,
sesame yuzu aioli **df gf** | 13 per piece
- mini lobster roll profiterole,
pickled celery hearts | 13 per piece



DISPLAY STATIONS

A minimum of four stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service.

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CHEESE & CHARCUTERIE

assorted imported & domestic cheese

selection of sliced cured meats

mustard, dried fruits, honeycomb,
jam, toasted bread & crackers

52 per person

MEZZE

roasted garlic hummus, baba ghanoush,
cauliflower tabbouleh, tzatziki *gf*

marinated feta, haloumi *gf*

marcona almonds, olives, crisp vegetables, lavosh *n*
39 per person

PETITE SALADS

chopped cobb salad | tomato, onion, egg,
bacon, blue cheese dressing *gf*

farmer's salad | radishes, shredded carrots,
heirloom tomatoes, pickled red onions,
cucumber, herb ranch dressing *gf*

classic caesar salad | chopped romaine,
shaved parmesan, garlic anchovy dressing *gf*
36 per person

GOURMET SLIDER BAR

classic beef, cheddar cheese, pickle, thousand island,
ketchup, mustard | 132 per dozen

pulled pork, house 'q', smoked cheddar,
slaw | 120 per dozen

smoked chicken breast, pepper jack cheese,
green chile mayo | 120 per dozen

beyond burger *vg* | 132 per dozen

ENHANCEMENT

kettle potato chips

warm pimento cheese & garlic fontina fondue *gf*

bacon, green onions, pickled jalapeños
18 per person



DISPLAY STATIONS

A minimum of four stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service.

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

SUSHI DISPLAY

includes eight pieces per person

ROLLS | CHOOSE FIVE

california roll | snow crab, avocado, cucumber *df gf*

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

spicy tuna roll | spicy mayo, avocado, cucumber *df gf*

spicy salmon | spicy mayo, cucumber *df gf*

hamachi | avocado, cucumber, scallion *df gf*

veggie roll | jalapeño, avocado, marinated carrot, cucumber, sprouts *gf vg*

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

ACCOMPANIMENTS

soy sauce, wasabi, pickled ginger

chopsticks

86 per person

UNDER THE SEA

champagne-poached u-12 prawns | 144 per dozen

alaskan king crab | mkt price

shucked oysters on the half-shell | 108 per dozen

chilled lobster medallions, remoulade, whole-grain mustard cream sauce, warm drawn butter | 168 per dozen

ACCOMPANIMENTS

blood orange cocktail sauce, horseradish, tabasco sauce, lemon wedges, red wine & peppercorn mignonette



CARVING STATIONS

A minimum of four stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Chef attendants are 300 per chef, with 1 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.

GARLIC-RUBBED PRIME RIB OF BEEF

beef au jus, horseradish cream, dinner rolls

39 per person | minimum 45 | attendant required

THYME & BUTTER-BASTED ROASTED TURKEY BREAST

cornbread, cranberry marmalade, giblet gravy

32 per person | minimum 25 | attendant required

SMOKED BEEF BRISKET

bbq sauce, jalapeño & cheddar cornbread

34 per person | minimum 25 | attendant required

PEPPERED ROASTED PORK LOIN

apple & onion relish, roasted shallot demi-glace, silver dollar rolls

27 per person | minimum 25 | attendant required

PEPPER-CRUSTED ROASTED BEEF TENDERLOIN

peppercorn demi-glace, silver dollar rolls

52 per person | minimum 25 | attendant required

COUNTRY HAM

grilled pineapple, whole-grain mustard, silver dollar rolls

29 per person | minimum 25 | attendant required

BBQ ST. LOUIS-STYLE RIBS

bbq sauce, mustard mop sauce, jalapeño & cheddar cornbread

32 per person | minimum 25 | attendant required

CEDAR PLANK SALMON

dill cream, cowboy remoulade

32 per person | minimum 25 | attendant required



STATIONS

A minimum of four stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service.

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

MASHED POTATO BAR

MASHED POTATOES

truffle mashed potatoes *gf*

herb & parmesan mashed potatoes *gf*

roasted garlic mashed potatoes *gf*

TOPPINGS

applewood-smoked bacon, chives,
sour cream, cheddar cheese

34 per person

TOPPING ENHANCEMENTS

bbq pulled chicken *df gf* | 10 per person

pulled slow-cooked pork *df gf* | 12 per person

barolo-braised short ribs *df gf* | 16 per person

FLATBREAD

bbq pork, cheddar, grilled pineapple,
red onion, pepperoncini

deluxe | pepperoni, sausage, olive, onion,
mushroom, pepper, red sauce

mushroom, brie, caramelized onion,
arugula, truffle oil per person

ACCOMPANIMENTS

crushed red pepper, parmesan cheese, ranch
52 per person

PASTA BAR

PASTAS

three-cheese tortellini, wild mushroom mornay

penne, crushed tomatoes, torn basil,
asparagus tips, artichokes, english peas *vg*

rigatoni, basil pesto,
roasted tomatoes, baby peppers

TOPPINGS

applewood-smoked bacon, pine nuts, olives,
parmesan cheese, crushed red pepper flakes *n*

46 per person

TOPPING ENHANCEMENTS

grilled chicken breast *df gf* | 12 per person

sautéed shrimp *df gf* | 14 per person

barolo-braised short ribs *df gf* | 16 per person

STREET TACOS

FILLINGS | CHOOSE THREE

mojo pork *df gf*

chicken tinga *df gf*

blackened mahi-mahi *df gf*

black bean & corn *gf vg*

TOPPINGS

flour tortillas, corn tortillas, shredded lettuce,
cilantro, sour cream, pickled jalapeño, queso fresco,
shredded cheddar cheese, salsa roja, salsa verde

58 per person



STATIONS

A minimum of four stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Chef attendants are 300 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.

INDIAN SPICE

paneer tikka masala | fresh cheese marinated & roasted with peppers & onions **gf**

butter chicken | roasted yogurt-marinated chicken, tomato sauce **gf**

basmati rice | cashew, apricot, cardamon **n gf**

cucumber raita **gf**

garlic naan

44 per person

NOLA

bbq shrimp, worcestershire butter sauce **gf**

voodoo chicken slow-cooked in spicy cajun tomato sauce **gf**

red beans & rice | andouille sausage, beans, gravy, long grain rice **df gf**

46 per person

KOREAN

japchae | sweet potato noodles, sesame, mushrooms, sautéed peppers & onions **gf vg**

mushroom bulgogi | wild mushrooms braised in gochujang chile, soy sauce **gf vg**

korean-style brisket burnt ends, scallions, ginger, soy, sesame seed **df gf**

48 per person

EL MOLCAJETE CANTINA

freshly made guacamole in molcajetes

three housemade salsas, varying from mild to hot

corn tortilla chips, plantain chips

36 per person | attendant required



DESSERT STATIONS

A minimum of four stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Chef attendants are 300 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.

CHEF'S SWEET TOOTH

assorted mini cakes, tarts, truffles,
french macarons

36 per person

CHOCOHOLIC

assorted chocolate bark, truffles, mousse,
cakes, cookies, chocolate-dipped fruit

46 per person

CUPCAKE BAR

seasonal cupcake flavors,
assorted fillings & frosting

29 per person

ICE CREAM MACARONS

assorted ice cream macaron sandwiches *gf*

dairy-free alternative available upon
advanced request

22 per person

POPSICLES

assorted boozy, fruity & creamy popsicles

dairy-free & gluten-friendly alternatives available
upon advanced request

18 per person





DESSERT ACTION STATIONS

A minimum of four stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Chef attendants are 300 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.

GOIN' BANANAS

fresh bananas flambéed with dark rum,
butter, brown sugar

glazed doughnuts

vanilla ice cream, whipped cream

44 per person | attendant required

STATE FAIR

cotton candy

deep-fried cheesecake

chocolate-dipped oreo lollipop

cinnamon-sugar churros, chocolate sauce

52 per person | attendant required

GIVE ME S'MORES

graham crackers, jumbo flavored marshmallows,
reese's peanut butter cups, kit kat bars,
hershey's cookies 'n' cream bars,
housemade chocolate bars *n*

38 per person | attendant required

MARGARET'S ICE CREAM ICE CREAM

vanilla, chocolate, tx praline

dairy-free alternative available upon
advanced request

SAUCES

chocolate, raspberry, sea salt caramel

TOPPINGS

crushed pretzels, crushed oreo, gummy bears,
pecans, sprinkles, fruity pebbles, cherries *n*

CONES

sugar, waffle

FLOATS

root beer, cream soda, dr pepper

37 per person | attendant required



THREE-COURSE PLATED DINNERS

All plated dinners are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea, iced tea and rolls and butter. Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Up to 3 entrée selections offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

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

BIRDIE

WEDGE SALAD

baby iceberg, pickled red onion, hard-boiled egg, applewood-smoked bacon, grape tomatoes, blue cheese dressing *gf*

PAN-ROASTED CHICKEN BREAST

goat cheese & herb polenta cake, roasted baby carrots, balsamic pearl onions *gf*

DULCE DE LECHE CHEESECAKE

graham cracker crust, dulce de leche sauce, vanilla chantilly

112 per person

PAR

BABY GEM & APPLE SALAD

frisée, granny smith apples, parmesan, thyme-lemon vinaigrette *gf*

HERB-CRUSTED SALMON

roasted garlic smashed potatoes, lemon roasted asparagus, blistered heirloom cherry tomatoes *gf*

MEGA MANGO

mango & passion fruit mousse, orange chocolate dome, mango compote *gf*

122 per person

PUTTER

BURRATA SALAD

fig preserve, seasonal berries, quinoa granola, lemon oil *gf*

ROASTED SEA BASS

peruvian sweet potato mash, braised bok choy, heirloom baby carrots, citrus beurre blanc *gf*

DARK CHOCOLATE TORTE

gluten-friendly chocolate cake, chocolate mousse, cookie crumbles *gf*

130 per person



THREE-COURSE PLATED DINNERS

All plated dinners are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea, iced tea and rolls and butter. Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Up to 3 entrée selections offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

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

SHORTY

CAESAR SALAD

baby kale & romaine caesar, grilled corn, tomatoes, miso & anchovy dressing *gf*

MERLOT-BRAISED SHORT RIB

buttermilk whipped potatoes, french green beans, roasted heirloom baby carrots, veal reduction *gf*

MADAGASCAR BOURBON VANILLA MOUSSE

madagascar vanilla bean mousse, almond sponge cake, fresh berries *n gf*

130 per person

EAGLE

SPINACH & STRAWBERRY SALAD

endive, feta cheese, candied pecans, balsamic vinaigrette *n gf*

HERB & SEA SALT-RUBBED 8 OZ. BEEF TENDERLOIN

manchego & leek potato cake, roasted turnips, blistered heirloom cherry tomatoes, peppercorn brandy sauce *gf*

BOURBON TRIPLE-CHOCOLATE LAYER CUP

triple-chocolate mousse, chocolate cookie crumbles, salted caramel sauce *gf*

145 per person



FOUR-COURSE PLATED DINNERS

All plated dinners are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea, iced tea and rolls and butter. Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Up to 3 entrée selections offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

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

DIVOT SOUP

roasted sweet corn bisque, ancho chile cream,
toasted pumpkin seeds

MIXED GREEN SALAD

pickled red onion, cucumber, carrot,
grape tomato, balsamic vinaigrette *gf vg*

DUO OF SEARED CHICKEN BREAST & SEARED SALMON

boursin mashed potatoes, roasted broccolini &
cipollini onions, marsala cream *gf*

MEGA MANGO

mango & passion fruit mousse,
orange chocolate dome, mango compote *gf*

145 per person

BUNKER

JUMBO LUMP CRAB CAKE

herb aioli, charred corn relish

BEET & ARUGULA SALAD

whipped ricotta cheese, shaved fennel,
citrus segments, pomegranate dressing *gf*

DUET OF BEEF TENDERLOIN & JUMBO SHRIMP

smoked cheddar potato gratin,
french green beans, roasted heirloom baby carrots,
peppercorn brandy sauce *gf*

DARK CHOCOLATE TORTE

gluten-friendly chocolate sponge,
64% manjari ganache, fresh raspberries *gf*

165 per person





DINNER BUFFETS

All dinner buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea and iced tea. Prices are based on 2 hours of continuous service. Buffets require a minimum of 25 people; a charge of 250 will be applied for groups with fewer than 25 guaranteed, per meal period.

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

NORTH TEXAS BBQ

STARTERS

cobb salad | hard-boiled egg, tomato, scallions, applewood-smoked bacon, blue cheese crumbles, blue cheese dressing *gf*

red bliss potato salad | red pepper, scallion, cheddar, sour cream *gf*

watermelon, cucumber, red onion & feta salad *gf*

SMOKED MEATS | CHOOSE THREE

oak-smoked brisket *df gf*

jalapeño & cheddar smoked sausage *gf*

pork ribs *df gf*

bbq chicken *df gf*

cedar-smoked salmon *df gf*

ACCOMPANIMENTS

bbq sauce *gf vg*

bbq beans, smoked bacon *df gf*

street corn, chipotle crema, cotija cheese, tajín *gf*

green chile mac 'n cheese

garlic toast

DESSERTS

dr pepper texas sheet cake *n*

pecan pie tarts *n*

banana bread pudding

140 per person

WILD GAME GRILL

STARTERS

pork green chili, sour cream, corn tortilla chips

mixed greens salad | sunflower seeds, honey, dried cherries, pickled onions, blue cheese, champagne vinaigrette *gf*

texas panzanella | cornbread, heirloom tomato, charred corn, honey, bourbon dressing

FRESH OFF THE GRILL

seared redfish, chile honey glaze *df gf*

herb-crusted rack of lamb *df gf*

grilled jerk-rubbed tx quail *df gf*

SIDES

smoked cheddar potato gratin, roasted tomato & green chile relish *gf*

dirty rice *df gf*

green beans, smoked bacon, caramelized onions *df gf*

DESSERTS

banana pudding

triple-chocolate brownie

key lime cheesecake

155 per person



DINNER BUFFETS

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STEAK HOUSE

STARTERS

wedge salad | hard-boiled egg, tomatoes, applewood-smoked bacon, scallions, blue cheese dressing *gf*

spinach & romaine chop salad | red onion, garbanzo bean, tomatoes, cucumber, croutons, horseradish & mustard vinaigrette

ENTRÉES

herb & sea salt-crusted ribeye *df gf*

cedar-smoked salmon *df gf*

ACCOMPANIMENTS

sautéed wild mushrooms, caramelized onions, thyme *gf vg*

twice-baked potato, sour cream, scallion, cheddar cheese *gf*

broccoli & cauliflower *gf vg*

creamed corn *gf*

DESSERTS

oreo cheesecake bites

lemon meringue tarts

carrot cake, cream cheese icing *n*

170 per person

ITALIAN

SALADS

arugula salad | shaved fennel, parmesan, radicchio, oregano lemon vinaigrette *gf*

cucumber salad | grape tomatoes, red onion, garbanzo bean, kalamata olives, dill & red wine vinegar *gf vg*

ENTRÉES

herb & horseradish flat iron steak, arugula, parsley, caper pesto *df gf*

roasted striped bass, artichoke, tomato, olive relish *df gf*

chicken saltimbocca | crispy sage, prosciutto, balsamic onion, marsala glacé *df gf*

ACCOMPANIMENTS

linguine aglio e olio | parsley, chile flake, parmesan, olive oil

brussels sprouts, mini sweet bell peppers, rosemary *gf vg*

DESSERTS

limoncello panna cotta

tiramisu verrine

chocolate-dipped pistachio biscotti *n*

160 per person



DINNER STATIONS

All dinner stations include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Buffets require a minimum of 25 people; a charge of 250 will be applied for groups with fewer than 25 guaranteed, per meal period. Chef attendants are 300 per chef, with one chef per 75 people.

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TOUR OF TEXAS ACROSS THE RIO GRANDE

black bean empanadas **vg**

tacos | smoked green chile chicken,
ancho-rubbed barbacoa beef **df gf**

flour tortillas, corn tortillas, shredded lettuce,
shredded cheddar cheese, pico de gallo, tomatoes,
chipotle salsa, jalapeño & avocado salsa verde

FRESH FROM THE GULF COAST

corn succotash | sweet bell peppers, peas **gf**

cajun shrimp & anson mills heirloom grits,
smoked bacon, sweet peppers, green onions **gf**

HILL COUNTRY

baby spinach salad, shaved vegetables,
bourbon & honey vinaigrette **gf vg**

sliced smoked beef brisket, bbq sauce **df gf**

hot link sausage **df gf**

jalapeños, pickles, red onions

texas coleslaw **df gf**

ranch-style beans **df gf**

cornbread muffins, honey wheat rolls

SOUTHFORK

texas turtle sheet cake **n**

buttermilk tart

warm sticky buns **n**

160 per person

TEXAS CANTINA SALADS

jicama & cabbage slaw, cilantro crema **gf**

baby romaine salad, peppers, onions,
radish, tequila lime dressing **gf vg**

fruit salad, tajín, agave tequila vinaigrette **gf vg**

redfish ceviche, onion, tomato, coconut **df gf**

STREET TACOS

pollo verde (chicken) **df gf**

camarones roja (shrimp) **df gf**

cauliflower al pastor **gf vg**

flour tortillas, corn tortillas, shredded lettuce,
pico de gallo, cilantro crema, cotija cheese,
salsa roja, salsa verde

CARVING

skirt steak, chimichurri sauce **df gf**

SIDES

cilantro rice **gf vg**

charro beans **df gf**

elotes **gf**

chicken empanadas **df**

black bean empanadas **vg**

DESSERTS

horchata rice pudding **n gf**

churros | cinnamon-sugar, dulce de leche,
chocolate sauce

mini tres leche

155 per person | attendant required



NON-ALCOHOLIC BEVERAGES

The minimum order for beverages served by the gallon is 1 gallon each. Beverage package pricing is valid in one location.

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

BEVERAGES À LA CARTE

regular or decaffeinated coffee | 150 per gallon

assorted hot teas | 110 per gallon

classic black iced tea | 110 per gallon

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | 110 per gallon

soft drinks | pepsi, diet pepsi, pepsi zero,
mountain dew, diet mountain dew, starry,
dr pepper, diet dr pepper | 9 per can

pure life water | 9 per bottle

acqua panna natural spring water | 9 per bottle

aquafina water (aluminum bottle) | 10 per bottle

s.pellegrino sparkling mineral water | 9 per bottle

s.pellegrino essenza flavored sparkling mineral
water | 9 per can

assorted bubly sparkling water | 9 per can

topo chico sparkling mineral water | regular, lime,
grapefruit | 10 per bottle

coconut water | 10 per bottle

gatorade and powerade sports drinks

g2 grape, fruit punch, zero glacier,
zero lemon-lime | 9 per bottle

naked fruit juice & smoothies | 10 per bottle

pure leaf tea | 10 per bottle

assorted kohana canned coffee drinks | 10 per can

red bull | energy drink or sugarfree | 10 per can

assorted celsius energy drink | 10 per can

water bubbler with

5-gallon water jug | 250 per location

5-gallon water jug refills | 85 each

INFUSED WATER | CHOOSE ONE

lemon & blueberry

strawberry & lime

cucumber & mint

grapefruit & basil

100 per gallon

LEMONADE | CHOOSE ONE

freshly squeezed lemonade, agave

lavender & thyme lemonade

ginger lemonade

120 per gallon

AGUA FRESCA | CHOOSE ONE

prickly pear

watermelon & lime

hibiscus

120 per gallon

BEVERAGE PACKAGES

stance regular & decaffeinated coffee,
assorted numi hot teas, iced tea, soft drinks,
bottled still water, sparkling water

full day | 65 per person | 8 hours

half day | 40 per person | 4 hours



BAR MIXOLOGY

Bartenders are 300 per bartender for up to four hours with one bartender per 75 people.
Cash bar pricing is inclusive of service charge and tax.

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

BRANDS

CRAFT

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

PREMIUM

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

CALL

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

BEERS

DOMESTIC | CHOOSE THREE

budweiser, bud light, coors light, miller lite

IMPORTED, CRAFT & HARD SELTZER | CHOOSE FOUR

heineken, corona, dos equis, modelo especial,
blue moon belgian white, samuel adams boston
lager, voodoo ranger juicy haze ipa,
shiner bock, white claw black cherry seltzers,
white claw mango seltzers, white claw lime seltzers

NON-ALCOHOLIC | CHOOSE ONE

heineken O.O, athletic brewing run wild ipa

WINES

wine by the bottle pricing is only permitted when
serving wine tableside

HOUSE WINES

bulletin place | australia | chardonnay,
sauvignon blanc, merlot, cabernet sauvignon

campo viejo | spain | cava brut

15 per glass | 60 per bottle

TIER II WINES

hayes ranch | california | chardonnay, rosé,
merlot, cabernet sauvignon

17 per glass | 68 per bottle

TIER III WINES

decoy by duckhorn | california | chardonnay,
sauvignon blanc, rosé, pinot noir,
merlot, cabernet sauvignon

19 per glass | 76 per bottle



BAR MIXOLOGY

Bartenders are 300 per bartender for up to four hours with one bartender per 75 people. Cashiers are 300 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per bartender or cashier, per hour.

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

PACKAGES

all package bars include choice of three domestic, four imported, craft & hard seltzer, one non-alcoholic, house wines, soft drinks and bottled water.

CRAFT

one hour | 46 per person
two hours | 64 per person
three hours | 82 per person
four hours | 100 per person

PREMIUM

one hour | 42 per person
two hours | 58 per person
three hours | 74 per person
four hours | 90 per person

CALL

one hour | 34 per person
two hours | 48 per person
three hours | 62 per person
four hours | 76 per person

BEER, WINE & SELTZER

one hour | 36 per person
two hours | 50 per person
three hours | 64 per person
four hours | 78 per person

HOST BAR

craft brands | 21 per drink
premium brands | 19 per drink
call brands | 17 per drink
domestic beer | 12 per drink
imported & craft beer | 13 per drink
hard seltzer | 13 per drink
non-alcoholic beer | 12 per drink
house wine | 15 per drink
tier ii wine | 17 per drink
tier iii wine | 19 per drink
assorted soft drinks | 9 per can
pure life bottled water | 9 per bottle

CASH BAR

cash bar pricing is inclusive and sales do not apply towards food and beverage minimums. the minimum spend required is 1,500 per bar; shortages will be charged to the group's master account.

craft brands | 24 per drink
premium brands | 22 per drink
call brands | 20 per drink
domestic beer | 15 per drink
imported & craft beer | 16 per drink
hard seltzer | 16 per drink
non-alcoholic beer | 15 per drink
house wine | 18 per drink
assorted soft drinks | 12 per can
pure life bottled water | 12 per bottle



BAR MIXOLOGY

Bartenders are 300 per bartender for up to four hours with one bartender per 75 people. Additional hours are 150 per bartender, per hour. The minimum quantity order per cocktail or mocktail is 30 drinks; shortages will be charged to the group's master account.

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

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails to any bar. signature cocktails are made with craft brands.

GRAPEFRUIT WHISKEY SOUR

elijah craig bourbon, grapefruit-elderflower barmalade, omni sour

21 per drink

SPICY MANGO MARGARITA

patrón silver tequila, mango-habanero barmalade, orange liqueur, omni sour

21 per drink

APPLE-PEAR CRUSH

tito's handmade vodka, apple-pear barmalade, orange liqueur, omni sour

21 per drink

BLOOD ORANGE PALOMA

patrón silver tequila, blood orange-guava barmalade, grapefruit juice, omni sour

21 per drink

MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar.

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime

14 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters

14 per drink



BAR STATIONS

Bartenders are 300 per bartender for up to four hours, with one bartender per 75 people. Additional hours are 150 per bartender, per hour. The minimum quantity order per bar station is 30 drinks; shortages will be charged to the group's master.

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

MIMOSA & BELLINI

campo viejo, spain, cava brut

juices | orange, cranberry, pineapple, grapefruit

peach purée

toppings | pomegranate seeds, blueberries, blackberries, raspberries, strawberry slices, fresh mint, fresh basil

18 per drink

BLOODY MARY & MARIA

tito's handmade vodka (bloody mary)

patrón silver tequila (bloody maria)

omni's bloody mary mix

toppings | lemon & lime wedges, tabasco, worcestershire sauce, celery salt, kosher salt, ground pepper, pickled green beans, celery stalks, pimento-stuffed olives, green olives, dill pickle spear, applewood-smoked bacon

21 per drink

MICHELADA & CHELADA

corona extra, dos equis, modelo especial

clamato juice (michelada)

toppings | lime wedges, tajín, cholula hot sauce, tapatio hot sauce, soy sauce, worcestershire sauce, pimento-stuffed olives, green olives, celery stalks, carrot sticks

18 per drink

RANCH WATER

patrón silver tequila

topo chico sparkling mineral water

lime juice

toppings | lime wedges, mint, cilantro, basil, sliced jalapeños, orange slices, grapefruit slices, cucumber slices, tajín

21 per drink

MARGARITAS

casamigos blanco tequila

spicy cucumber & jalapeño margarita

watermelon & mint margarita

lime margarita

all margaritas are served on the rocks.
frozen margaritas are available at additional cost, with advance request.

21 per drink



WINE RACK

Bartenders are 300 per bartender for up to four hours with one bartender per 75 people.
Additional hours are 150 per bartender, per hour.

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

SPARKLING

chardon | napa valley, california |
brut sparkling | 78 per bottle
chandon | napa valley, california |
brut sparkling rosé | 78 per bottle
gruet | new mexico | brut sparkling | 70 per bottle
gloria ferrer | sonoma county, california |
brut sparkling | 85 per bottle
j. vineyards & winery | russian river valley, california |
cuvée 20 | brut sparkling | 110 per bottle

WHITE

LIGHT INTENSITY

girard | napa valley, california |
sauvignon blanc | 85 per bottle
rodney strong | sonoma county, california |
sauvignon blanc | charlotte's home | 80 per bottle

MEDIUM INTENSITY

chalk hill | california |
sauvignon blanc | 80 per bottle
orin swift | russian river valley, california |
sauvignon blanc | blank stare | 115 per bottle

FULL INTENSITY

ferrari-carano | sonoma county, california |
chardonnay | 80 per bottle
simi | sonoma coast, california |
chardonnay | 80 per bottle
william hill estate winery | napa valley, california |
chardonnay | 85 per bottle
j. vineyards & winery | russian river valley, california |
chardonnay | 110 per bottle

ROSÉ

château d'esclans | whispering angel, france |
rosé | 80 per bottle
château miraval | france | rosé | 85 per bottle

RED

LIGHT INTENSITY

browne family vineyards | willamette valley, oregon |
pinot noir | heritage | 80 per bottle
talbott | monterey, california |
pinot noir | kali hart | 85 per bottle
the four graces | willamette valley, oregon |
pinot noir | 85 per bottle
hahn | santa lucia highlands, california |
pinot noir | slh | 115 per bottle

MEDIUM INTENSITY

chateau ste. michelle | columbia valley, washington |
cabernet sauvignon | indian wells | 80 per bottle
justin | paso robles, california |
cabernet sauvignon | 115 per bottle

FULL INTENSITY

roth | alexander valley, california |
cabernet sauvignon | 85 per bottle
iconoclast | napa valley, california |
cabernet sauvignon | 110 per bottle

NON-ALCOHOLIC

fre | california | sparkling brut | 50 per bottle
fre | california | chardonnay | 50 per bottle
fre | california | cabernet sauvignon | 50 per bottle



EVENT INFORMATION

Thank you for selecting Omni PGA Frisco Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers creative, nutritious, balanced choices designed for a positive lifestyle. Our experienced and professional catering and conference services team is available to assist you in creating a memorable experience for you and your guests.

As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

The exact number of guests attending a function is due 72 business 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. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. If your final count exceeds your guarantee during your event, the resort will charge for the additional guests served.

FUNCTION SPACE & ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase beyond capacity, or decrease below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the resort. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup and teardown times are subject to room availability. Please arrange your arrival and departure times with your event manager.

OVERSET

The resort will overset up to 5% of your guarantee. Food will only be prepared for the number of guaranteed attendees provided by the client. The resort is prepared to serve 3% over the guaranteed number, but will not be held responsible for service if this percentage is exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional cost.

CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount and may incur an additional charge.

SCHEDULING

Client agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hours as indicated. Starting at 30 minutes after the contracted event end time, the resort may assess an increased fee depending on the size and location of your event.



EVENT INFORMATION

DECOR, EQUIPMENT & ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested to be moved by the client and will be accommodated on a case-by-case basis based on staff availability and liability. Any events left with significant clean-up above and beyond what is expected will incur an appropriate fee assessed by the hotel. Prior to your arrival, decorations brought into the resort must be approved by your event manager. Any use of open flame is not permitted; all candles must be LED. The following items are not permitted for use in event spaces without prior approval on hotel property (See your CSM for details): open flames, fog machines, smoke machines, sparklers, cold sparks, generators, tents, drones, pyrotechnics, automobiles, golf carts, rice, birdseed, loose glitter and confetti. Any items brought onto resort property must be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.

ALCOHOLIC BEVERAGE SERVICE

Omni PGA Frisco Resort is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a resort associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Resort policy does not permit serving of shots at banquet events. All alcoholic beverage sales must conclude no later than 1:30 AM. Opened bottles are not allowed to be removed from the premises. Alcoholic items purchased through the resort may not leave the premises and will remain property of the resort.

FOOD & BEVERAGE

Omni PGA Frisco Resort, as a licensee, is responsible for the administration, sale and service for alcoholic beverages in accordance with the applicable statutes of the Code of Texas and the regulation of the Texas Alcoholic Beverage Commission. When serving alcoholic beverages, the state minimum age will be observed. The hotel reserves the right to refuse alcoholic beverage service to any person that, in the hotel's sole judgment, seems intoxicated.

No food or beverage is permitted to enter or leave the hotel by the event host or guests.

Rain calls for outdoor functions must be made no later than 12:00 PM on the day prior to the event. The resort reserves the right to make the final decision on whether the function will be outdoors or indoors depending on weather conditions.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee, 72 business hours prior to the event. If no dietary requests are specified, the resort reserves the right to provide special meals for no greater than 3% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged; please allow additional time for these last-minute requests. Kosher and Halal meals may be ordered through your CSM, no later than 7 business days prior to event.

breakfast | 175 per person

lunch | 200 per person

dinner | 200 per person



EVENT INFORMATION

MEAL SERVICE

Breakfast and lunch are designed to be serviced in 90 minutes. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to 2 hours of service.

Breakfast menus must stop service by 10:00 AM.

Lunch menus must stop service by 3:00 PM.

Dinner service must stop by 11:00 PM.

Events starting later than the designated times may incur an additional charge.

Standard buffets require a minimum of 25 people at the full menu price. Please see your event manager for special accommodations for groups of fewer than 25 people. Receptions require a minimum of four total stations. Singular stations may not be ordered in lieu of a full meal service. All stations must be guaranteed for a minimum of 80% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time, taken to go and cannot be served for more than two hours total.

All menus are subject to revision based on ingredient availability or seasonality. The resort requires the client to provide and distribute meal indicators for plated meals with multiple options.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon by 12:00 PM the day prior to the event. In the event that the weather backup is used after that cut-off time has passed, a labor fee may be assessed by the resort. If a weather backup is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10:00 PM. Events may continue beyond the 10:00 PM limit without excessive noise.

PERSONAL ITEMS LEFT ON-SITE

Groups will be responsible for the taking of all personal items at the conclusion of the program. Omni PGA Frisco Resort will not assume or accept any responsibility for damages to, or loss of, any merchandise or articles left at the resort prior to, during or following any event. Items found by resort associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner. The resort will not store decor items overnight.

PROPERTY DAMAGE

As a client, you are responsible for any damage to any part of the resort during the period of time that you, your attendees, employees, independent contractors or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, columns, windows or ceilings without prior approval. If this occurs, the resort will require the signage to be removed immediately. Any damages will be the responsibility of the client and charges will be added to the final bill.



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