CONTINENTAL

All continental breakfasts include Westrock™ medium blend shade grown coffee and Tea forte® Teas.

To ensure optimal freshness, buffets are served for one hour.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SUNDANCE KID

Fresh orange juice and cranberry juice
Chef’s select fruits of the season, assorted flavored yogurts
Freshly baked muffins including low fat, Danish, banana and walnut breakfast breads
Preserves, sweet honey butter, unsalted butter
32 per person

HEALTHY CONSCIENCE

Fresh orange juice and cranberry juice
Chef’s select fruits of the season
Strawberry yogurt, house-made granola
Kashi® cereals, whole, skim and soy milk
Whole wheat croissants, low fat blueberry muffins, multigrain bread
Organic local jams, Texas honey, sweet honey butter, unsalted butter
34 per person
**BUFFET**

*Breakfast buffets include assorted chilled juices, Westrock™ medium blend shade grown coffee and Tea forte® Teas.*

*To ensure optimal freshness, buffets are served for one hour. Minimum of 25 guests.*

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**THE FULL AMERICAN**

Farmer’s market fruit platter  
Assorted fruit yogurts, granola  
Steel cut oatmeal, brown sugar, Texas pecans, raisins  
Scrambled eggs, sausage links, applewood smoked bacon  
Daily breakfast potatoes  
Assorted breakfast bakeries with butter and selection of preserves  
Sliced wheat, sourdough and multigrain breads, Texas honey, sweet honey butter, unsalted butter  
**40 per person**

**THE FULL TEXAN**

Farmer’s market fruit platter  
Assorted fruit yogurts, granola  
Homestead gristmill cheese grits with cheddar, chopped smoked bacon  
Texas pecan honey buns  
Scrambled eggs, pico de gallo, pepper jack cheese, tres chili salsa  
Daily breakfast potatoes, applewood smoked bacon, cilantro green chili chicken sausage  
Assorted breakfast bakeries with butter and selection of preserves  
Buttermilk biscuits, cream gravy  
**42 per person**

**SOUTH OF THE BORDER**

**BUILD YOUR OWN BREAKFAST TACOS**

Scrambled eggs, barbacoa, skillet diced potatoes  
Scrambled eggs, sausage, smoked bacon, tomato, onion  
Scrambled low calorie eggs, black beans, cilantro, jalapeño, scallions  
Cheddar, pepper jack cheeses  
Salsa Casera, roasted tomatillo and pico de gallo  
Cinnamon sugar orejas, classic concha pan dulce  
Farmer’s market fruit platter  
**44 per person**
**PLATED**

Plated breakfast selections include seasonal mini parfait, chilled orange juice, fresh baker’s basket, Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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**THE CLASSIC**

Scrambled eggs, ranch style potato wedges sautéed with peppers and onions
Applewood smoked bacon, link sausage
33 per person

**CATTLE DRIVER**

Scrambled eggs, diced onions, tomatoes, smoked cheddar cheese
Miniature chicken-fried black angus steak, cream gravy
34 per person

**DAYBREAK TWO STEP**

Almond and cornflake crusted French toast, berry compote, maple syrup
Soft scrambled eggs, crispy smoked bacon
34 per person

**DON’T FENCE ME IN**

Egg white frittata with cage free egg whites, spinach, feta, roasted tomatoes, herbed crostini
Turkey bacon
35 per person
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STEEL CUT OATMEAL
Brown sugar, Texas pecans, raisins, seasonal fruit compote
7 per person

ENGLISH MUFFIN SANDWICH
Shaved honey ham, scrambled eggs, cheddar cheese
8 each

CROISSANT BREAKFAST SANDWICH
Scrambled eggs, Texas cheddar and applewood smoked bacon
8 each

SAUSAGE BISCUIT SANDWICH
Scrambled eggs, pork sausage patty, sharp cheddar cheese
8 each

SOFT BREAKFAST TACOS
CHOOSE ONE
Scrambled eggs, cheddar, bacon and sausage
Scrambled eggs, potato, chorizo hash, pepper jack cheese
Scrambled egg, black bean, charred onions, scallion, queso fresco
Salsa Casera, roasted tomatillo, pico de gallo
8 each

SAUSAGE KOLACHES
Plain sausage, sausage and cheese, sausage with jalapeños and cheese
Dijon, spicy and whole grain mustards
7 each

FRESHLY BAKED BUTTERMILK BISCUITS
Texas honey, sausage gravy
Minimum of 25 guests
7 per person

SOUTHERN STONE GROUND GRITS
Chopped smoked bacon, smoked cheddar, scallions
Minimum of 25 guests
7 per person

CHEESE AND CHARCUTERIE BOARD
Assorted meats and sliced cheeses, cornichons, pickled pearl onions, gourmet mustard
Minimum of 25 guests
10 per person

SMOKED SALMON
Sliced tomato, onion, capers, cream cheese, sour cream, assorted bagels
Minimum of 25 guests
14 per person
STATIONS

To ensure optimal freshness, buffets are served for one hour. Minimum of 25 guests. One attendant per 80 guests.

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MADE-TO-ORDER OMELETS
Diced ham, chopped bacon
Whole eggs and egg whites, all natural egg substitute
Mushrooms, onions, tomatoes, red and green bell peppers
Fire roasted salsa
Cheddar cheese
16 per person
Attendant required; 150 per attendant

GRILLED BREAKFAST SANDWICH
Scrambled eggs, roasted tomatoes and smoked ham
Spicy avocado aioli
Sourdough baguette
13 per person
Attendant optional; 150 per attendant

GOLDEN GRIDDLE PANCAKES
Buttermilk, sweet potato
Pure maple syrup, whipped cream, sweet honey butter, unsalted butter
Colorful sprinkles, chocolate chips, pecans, blueberries
13 per person
Attendant optional; 150 per attendant

TEXAS TOAST
GRIDDLED SWEET TOAST | THREE STYLES
Traditional, brioche, cinnamon raisin
Pure maple syrup, warm chocolate sauce, mixed berry compote, whipped cream, sweet honey butter, unsalted butter
13 per person
Attendant optional; 150 per attendant

BREAKFAST QUICHE
Smoked bacon, caramelized onion, Swiss cheese quiche
Chicken sausage, spinach, scarmoza cheese, roasted tomato, egg white quiche
Roasted tomato, egg white quiche
Cheddar cheese, chorizo, potato hash quiche
14 per person

YOGURT GRANOLA PARFAIT BAR
Vanilla and strawberry yogurt, plain Greek yogurt
Granola, frosted flakes, organic crispy rice, wheat flakes
Berry compote, strawberry orange marmalade, pecans, almonds
10 per person
TIME OUT

Breaks include Westrock™ medium blend shade grown coffee and Tea forte® Teas, bottled water and assorted Coca Cola® brand soft drinks. All breaks are served for 30 minutes. Minimum of 25 guests.

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ALL DAY BEVERAGES
Westrock™ medium blend shade grown coffee and Tea forte® Teas, assorted Coca Cola® brand soft drinks, bottled water
8 hour maximum service time
34 per person

FRUIT BREAK

SNACKS
Mini apple cupcake with Westrock™ coffee cream
Assorted fruit kolaches, cherry turnovers
Petite honeydew strawberry mint salad
Pineapple and grape salad with toasted coconut

BEVERAGES
Homemade strawberry lemonade
19 per person

HIT THE TRAIL, BOSS

BUILD-YOUR-OWN TRAIL MIX
Dried cranberries, raisins, dried cherries, cashews, whole almonds, pecans, wasabi peas, pumpkin seeds, sunflower seeds, banana chips, mini M&Ms®, chocolate chips, yogurt raisins, dried pineapple, dried apricots

BEVERAGES
Bottled natural juices
21 per person

CANDY COUNTER THROWBACK

SNACKS
M&Ms®, jelly beans, gummy bears, yogurt covered pretzels, candied pecans, chocolate covered almonds, Reese’s Peanut Butter Cups®, malted milk balls, cherry sours, assorted packaged popcorn

BEVERAGES
Dr Pepper® ice cream floats
19 per person

COOKIES AND MILK

HOME BAKED COOKIES
Chocolate chip, dark chocolate, sugar, peanut butter
Brownie bites, blondie bites

BEVERAGES
Chilled individual flavored milks
18 per person

YOU KNOW YOU’RE IN TEXAS WHEN...

SNACKS
Texas beef jerky
Caramelized marshmallow chocolate brownie skillet
Caramelized bourbon pecans
White cheddar popcorn
Chili-lime tortilla chips with roasted tomato salsa

BEVERAGES
Housemade lemonade, Dr Pepper®
23 per person
BREAKS

BREAKS include Westrock™ medium blend shade grown coffee and Tea forte® Teas, bottled water and assorted Coca Cola® brand soft drinks. All breaks are served for 30 minutes. Minimum of 25 guests.

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MOKARA SPA SUPERFOOD

SNACKS
Seasonal fruit skewers with raspberry honey Greek yogurt
Housemade pumpkin and chia seed granola bar
Cucumber and dill cheese sandwich, multigrain toast
Spinach and paprika chicken pinwheel, sundried tomato, basil spread
Assorted vegetable sticks and pita chips
Avocado, ranch, edamame hummus

BEVERAGES
Pineapple and basil infused water
24 per person

AFTER SCHOOL SNACK

SNACKS
Pimento cheese and ham pinwheel, sundried tomato tortillas
Apple wedges, celery, carrot sticks with Nutella®, caramel and ranch dips
Crustless peanut butter, banana and honey sandwiches
Chocolate dipped pretzel sticks
Homemade hostess cupcakes

BEVERAGES
Fresh lemonade, fruit punch
22 per person

BUILD-A-BREAK (CHOICE OF THREE)

SWEET
Assorted mini Texas pies
Marshmallow peanut butter brownie with Nutella® frosting
Dark chocolate brownie bites
White chocolate and macadamia blondie bites
Strawberry vanilla mini cake verrine
Espresso and dulce de leche mousse verrine
Housemade pumpkin seed granola bar
Assorted fruit kolaches
Apple and cherry turnover
Chocolate chip cookies, peanut butter cookies

SAVORY
Tomato, caraway and parmesan twists
Texas beef jerky
Sea salt pretzel bites, cherry mustard
White cheddar popcorn, jalapeño butter popcorn
Edamame hummus with pita crisp
Spinach and paprika chicken roll, sundried tomato, basil spread
Roasted tomato and tres chili salsa, tortilla chips
Assorted sausage and cheese kolaches
Farmer’s vegetable sticks with avocado ranch
Housemade bbq spice potato chips, caramelized onion and sour cream dip
24 per person
À LA CARTE

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BEVERAGES, SNACKS AND TREATS

Yogurt and granola parfait with fruit compote | 8 each
Fresh fruit and berry display, Texas honey yogurt dip, local peach blueberry dip | 14 per person
Assorted individual fruit yogurts | 4 each
Assorted Greek yogurts | 5 each
Breakfast bakeries: croissants, muffins and Danishes | 60 per dozen
Assorted bagels with fresh herb cream cheese, cream cheese and butter | 60 per dozen
Assorted freshly baked scones with preserves and sweet honey butter | 60 per dozen
Assorted granola bars | 5 each
Clif® and Power Bars® | 5 each
Häagen-Dazs® assorted ice cream bars | 6 each
Chocolate chip, peanut butter, white chocolate macadamia or oatmeal raisin cookies | 60 per dozen
Double chocolate brownies | 60 per dozen
White chocolate and macadamia blondies | 60 per dozen
Traditional lemon squares | 60 per dozen
House BBQ potato chips, pretzels, roasted nuts | 26 per pound
Deluxe mixed nuts | 30 per pound

Pirate’s Booty® and local flavored popcorn | 5 each
Individually packaged pretzels and chips | 5 each
Individually packaged snack mix and trail mix | 5 each
Individually packaged yogurt covered pretzels, chocolate or yogurt covered raisins | 5 each
Assorted candy bars | 3 each
Warm old time German pretzels, creole mustard, roasted jalapeño cheese sauce | 60 per dozen
100 calorie packaged snacks | 4 each
Local corn tortilla chips, fire roasted salsa | 6 per person
Local corn tortilla chips, fire roasted salsa, guacamole, queso | 14 per person
Westrock™ medium blend shade grown coffee | 98 per gallon
Tea forte® Teas | 96 per gallon
Bottled still water, sparkling water | 5.50 each
Assortment of Texas bottled teas | 5.50 each
Assorted Coca Cola® brand soft drinks | 5.50 each
Iced tea, housemade lemonade or sparkling fruit punch | 96 per gallon
Bottled juices | 6 each
Bottled fruit smoothies | 6 each
Sports drinks | 7 each
Regular and sugar free Red Bull® energy drinks | 8 each
PLATED

Lunch selections include salad, dessert, baker’s basket, Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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SALAD OR SOUP
(CHOICE OF ONE)

PETITE ROMAINE SALAD
Parmesan crostini, creamy roasted garlic dressing

PETITE FIELD GREENS
Shaved rainbow carrots, pear tomatoes, spiced pepitas, raspberry walnut vinaigrette

BABY ICEBERG WEDGE
Bleu cheese crumble, crisp bacon, tomato, bleu cheese dressing

ENHANCEMENTS

BABY SPINACH SALAD
Strawberry, spiced pecans, feta, pickled onions, carrots, pomegranate vinaigrette
4 per person

ROASTED BUTTERNUT SQUASH SOUP
Cinnamon crème fresh
4 per person

ROASTED TOMATO SOUP
Basil croutons
4 per person

ENTRÉES (CHOICE OF ONE)

PAN SEARED ACHIOTE CHICKEN BREAST
Garlic mashed potatoes, asparagus, TX Whiskey® glaze
46 per person

GRILLED FRENCH CHICKEN
Peach bbq sauce, potato au gratin, roasted carrots
46 per person

SOUTHWESTERN CHICKEN ROLL
Cheesy grit cake, chipotle cream sauce, haricot verts
48 per person

HERB CRUSTED SNAPPER
Vegetable couscous, heirloom carrots, yellow tomato chutney
50 per person

HORSERADISH SALMON
Sautéed chard, cauliflower potato mash, orange caper cream
46 per person

BBQ SMOKED BRISKET
Spicy blueberry glaze, cheddar crushed fingerlings, charred carrots
48 per person

GUAJILLO CHIMICHURRI CARNE ASADA
Red rice, charred vegetable medley
50 per person
Lunch selections include dessert, baker’s basket, Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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**ENTRÉE SALADS (CHOICE OF ONE)**

**GRILLED MARINATED FLAT IRON STEAK SALAD**
Iceberg wedge with Maytag bleu cheese, roasted tomatoes, pickled radishes, candied onions, pine nuts, green goddess dressing
40 per person

**ROASTED ROSEMARY CHICKEN SALAD**
Mixed greens, shaved fennel, haricot verts, tomato salpicon, citrus balsamic
39 per person

**DESSERT (CHOICE OF ONE)**

**TEXAS HONEY PECAN PIE VERRINE**
Torched marshmallow cream

**DOUBLE CHOCOLATE TART**
Salted caramel, strawberry coulis

**NO-BAKE STRAWBERRY CHEESECAKE JAR**
Graham cracker and chocolate crumble, chantilly cream

**LEMON MERINGUE PIE**
Raspberry coulis

**TRES LECHES**
Strawberry, vanilla cream, dulce de leche

**FLOURLESS CHOCOLATE CAKE**
Mixed berry compote, chantilly cream
BUFFET

Buffet selections include Westrock™ medium blend shade grown coffee and Tea forte® Teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 guests.

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MAGNOLIA AVENUE

SALAD AND SOUP
Mesclun mix, romaine, cucumber, carrots, buttermilk ranch dressing, lemon-herb vinaigrette
Roasted butternut squash salad, charred Russian kale, farro grains, cranberry dressing
Greek salad, feta cheese
Chinese chicken salad
Roasted tomato basil soup, parmesan focaccia crouton

GRILLED SANDWICHES
Grilled vegetable wrap, roasted garlic hummus, spicy tuna salad, mini hoagies
Bbq brisket slider, pretzel roll, creamy coleslaw
Grilled ham and pimento cheese on brioche, sharp cheddar, pimento aioli

DESSERTS
Tiramisu verrine
Carrot cake
Chocolate caramel tart
54 per person

STOCKYARD

SALAD
Romaine, petite greens, tomato, onions, jicama, buttermilk ranch, chipotle honey cilantro vinaigrette
Texas caviar salad, black-eyed peas, charred corn, citrus vinaigrette

ENTRÉES
House smoked spice rubbed beef brisket, sweet bbq Westrock™ coffee glaze
Slow cooked sliced pork, roasted peach bbq sauce

ACCOMPANIMENTS
Sweet jalapeño corn muffins
Roasted red skin potato salad, bacon, scallions, poblano aioli
Texas red neck cheddar macaroni
Fire roasted carrots and squash
Borracho beans

DESSERTS
Honey pecan peach cobbler
Double chocolate marshmallow brownie skillet
52 per person
BUFFET

Buffet selections include Westrock™ medium blend shade grown coffee and Tea forte® Teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 guests.

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BACKYARD GRILL

SALAD
Baby romaine and iceberg mix, tomato, onion, candied walnuts, bacon, crumbled bleu cheese, creamy garlic parmesan dressing, herb vinaigrette

ENTRÉES
Grilled house blend hamburgers
Herbed chicken breasts
Jalapeño cheddar cheese sausage

SIDES
Cajun potato wedges
House smoked baked beans

ACCOMPANIMENTS
Green leaf lettuce, sliced tomato, pickle spears, pickled jalapeños
Swiss, mild cheddar, crumbled bleu cheeses
Caramelized onions, sautéed mushroom, crispy bacon
Brioche buns, pretzel rolls
Ketchup, mustard, mayonnaise

DESSERTS
Blueberry maple cobbler
Chocolate tartlets
Mini cheesecake

56 per person

MEDITERRANEAN

SALAD AND SOUP
Mixed greens, carrots, cucumber, olives, feta, Italian vinaigrette, white balsamic
Caprese, baby tomato, buffalo mozzarella, basil
Cucumber and onion salad with feta cheese, parsley, lemon vinaigrette
Cannelloni bean and kale soup

STARTERS
Lemon hummus, pita chips
Artichoke, sundried tomato and goat cheese flatbread

ENTRÉES
Seared salmon, salsa puttanesca
Grilled chicken, rosemary cream
Roasted red pepper rigatoni, fresh basil, parmesan
Pistachio ricotta cannoli
Grilled pesto vegetables

DESSERTS
Olive oil lemon cake
Dark chocolate profiteroles

56 per person
BUFFET

Buffet selections include Westrock™ medium blend shade grown coffee and Tea forte® Teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 guests.

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COMIDA DE CANTINA

STARTER
Chili lime tortilla chips, roasted tomato and scallion salsa, avocado salsa, cotija cheese

SALAD
Black bean, charred corn and tomato salad, jalapeño lime dressing
Chipotle chicken salad, jicama, peppers, onions, mango cilantro vinaigrette
Romaine lettuce, heirloom tomato, cucumber, spiced pepitas, Tapatio ranch

ENTRÉES
Oaxaca chicken mole, roasted sesame
Green chile pork, tomatillos
Fire roasted vegetable enchiladas

ACCOMPANIMENTS
Slow cooked pinto beans with cumin
Cilantro tomato rice
Warm flour tortillas

DESSERTS
Tres leches, whipped cream, strawberries
Churros, spiced chocolate sauce
Capirotada, cinnamon cream sauce

54 per person

FARMER’S MARKET

SOUP
Roasted corn chowder

SALAD BAR
Romaine, garden mix, baby spinach
Heirloom tomatoes, peppers, cucumbers, carrots, onions, broccoli, olives, garbanzo beans, red kidney beans, artichoke hearts
Bleu crumble, feta, parmesan
Caramelized pecans, roasted pepitas, dried cranberries
House smoked sliced chicken, pan roasted diced turkey, citrus chilled shrimp
Homemade corn bread, soft rolls
Honey balsamic, cilantro lime ranch, broken citrus herb vinaigrette

ENHANCEMENTS
Salad tossed to order
Attendant required; 150 per 80 persons
Freshley carved churrasco with basil chimichurri
9 per person
Grilled horseradish salmon | 9 per person

DESSERTS
Fruit salad, apple turnover
Pecan chocolate fudge
54 per person
BUFFET

Buffet selections include Westrock™ medium blend shade grown coffee and Tea forte® Teas. To ensure optimal freshness, buffets are served for one hour. Minimum of 25 guests.

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HOUSTON STREET DELI

SALAD AND SOUP
Baby mix greens, romaine, cherry tomato, cucumber, feta cheese, sliced olives, citrus vinaigrette, Caesar dressing
Panzanella salad, haricot verts, cherry mozzarella, lemon parsley dressing
Minestrone soup with parmesan

DELI SELECTIONS
Deli style potato salad, butchers pepper mayonnaise, parsley
Roast beef, country ham, smoked turkey
Mild cheddar, Italian provolone, Swiss
Brioche roll, jalapeño cheese loaf, sliced white and multigrain bread
Boston bibb, sliced tomato, kosher pickles, pepperoncini
Mayonnaise, dijon mustard, ketchup, garlic aioli
House made bbq chips

DESSERT
Red velvet whoopie pies
Miniature fruit tart
New York cheesecake
52 per person
**Á LA CARTE**

Minimum of 36 pieces per order.

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**HOT HOR D’OEUVRES**

Mini quiche florentine
Wild mushroom tart, Swiss cheese
Guava cayenne empanada, sweet chili tequila dip
Vegetable samosa, mint yogurt dip
Sesame chicken tenders, Texas honey mustard sauce
Cashew chicken spring rolls, spicy plum sauce
Bbq honey chili chicken lollipops
7 per piece

Maryland lump crab cake, creole aioli
Hawaiian coconut shrimp, pineapple chili sauce
Lobster and street corn empanada, roasted garlic lemon aioli
Chili lime chicken kabob, avocado cilantro sauce
Barbacoa beef taquito, paprika queso
Brisket and smoked cheddar quesadillas, roasted habanero lime sour cream
8 per piece

**COLD HORS D’OEUVRES**

Hummus beiruty, pita chip, parsley
Caprese skewer, balsamic reduction, basil oil
Spicy cucumber gazpacho shooter
Watermelon, feta, balsamic, basil
Curried chicken salad, crushed peanuts, waffle basket
Prosciutto wrapped grilled asparagus
Smoked duck and fig, waffle basket
7 per piece

Dill shrimp salad tartlets
Smoked salmon rillette, herb crostini
Cured tuna tartare, avocado purée, waffle cup
Chilled jumbo shrimp, lemon horseradish ketchup
Cajun crab salad, citrus aioli, endive
Grilled filet mignon, Deep Ellum bleu cheese, roasted tomato crostini
Seared smoked pepper steak, chimichurri, endive
8 per piece
To ensure optimal freshness, stations are served for one hour for reception and two hours for dinner. Minimum mix of five stations, displays and carvings. Minimum of 25 guests.

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DISPLAYS

PETITE SALAD
Southwestern Caesar salad with chopped romaine, jalapeño cheddar crostini, black beans, grilled corn
Chef’s chop with iceberg lettuce, crumbled bleu cheese, bacon bits, chopped egg
Local garden greens with crispy pancetta, heirloom tomatoes, artichoke hearts, marinated olives
Creamy roasted garlic, chipotle cilantro ranch, Texas honey balsamic
24 per person

DIPS AND SPREADS
Carrots, bell peppers, jicama, cucumber, heirloom baby tomatoes
Corn tortilla chips, sliced baguette, lavosh, pita chips
Sundried tomato aioli, cilantro lime ranch
Black bean hummus, roasted tomato salsa
19 per person

SUSHI BAR
Selection of California rolls and Nigri sushi: tuna, salmon, cream cheese and vegetable
Pickled ginger, wasabi, soy sauce
Based on 5 pieces per person
32 per person

DIM SUM STATION
Selection of steamed and fried dim sum potstickers, sui mei, dumplings, wontons and spring rolls
Soy, spicy chili sauce, sweet chili garlic sauce, plum sauce
24 per person

THAT’S A WRAP
Thai basil chicken
Green curry tofu
Jasmine rice with scallions
Bibb lettuce, pickled sprouts, veggie straws, spicy mustard, sweet chili garlic sauce, plum sauce
24 per person

CAMPFIRE CHILI BAR
Classic Texas chili with bacon
Pumpkin turkey chili with scallions
Smoky vegan chili with red beans
Crunchy toasted pepitas, pico de gallo, sour cream, cheddar cheese, fritos, sliced jalapeño cheddar bread, poblano corn bread
24 per person

ENHANCEMENTS
ENHANCEMENTS

To ensure optimal freshness, stations are served for one hour for reception and two hours for dinner. Minimum mix of five stations, displays and carvings. Minimum of 50 guests.

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ALL ABOUT THAT MAC
Habanero bacon macaroni, yellow cheddar, roasted poblano
Chipotle chicken baked fusilli, smoked gouda, caramelized onions
Wild mushroom garganelli, sundried tomatoes, pine nuts, truffle brie, shredded parmesan, red chili flakes, chili oil
24 per person

FRIED POTATO BAR
Thick cut potato fries, truffle parmesan seasoning
Sweet potato waffle fries, herb garlic tossed
House made chips, smoky bbq spice
Roasted poblano cheese sauce, honey bbq sauce, buttermilk ranch, chipotle aioli, shredded cheddar, pico de gallo
19 per person

CHILLED SEAFOOD
Shrimp | 3 pieces
Crab claws | 2 pieces
Mussels | 2 pieces
Zesty horseradish cocktail sauce, lemon aioli, mustard sauce
Lemon and lime wedges
30 per person

CHEESE AND CHARCUTERIE
Selection of international and local cheeses and cured meats
Green and red grapes, fig chutney, Texas honey, assorted nuts
Marinated olives, wholegrain mustard
Cheese lavosh, herb focaccia sliced baguette, assorted crackers
24 per person

TEXAS CHEESE DISPLAY
Wood board of Brazos Valley cheese, select soft, semi-soft, hard and bleu cheese
Green and red grapes, fig chutney, Texas honey, toasted mixed nuts, toasted pecans
Lavosh, sliced baguette, assorted crackers
19 per person
ENHANCEMENTS

To ensure optimal freshness, stations are served for two hours. Minimum mix of five stations, displays or carvings. An attendant may be required for each station; one attendant per 80 guests. Minimum of 25 guests.

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ACTION STATIONS

SLIDE INTO TEXAS | CHOOSE THREE
Mini chicken fried chicken, spicy aioli, granny apple slaw

House blend beef burger, Westrock™ coffee
caramelized onion, cheddar, sriracha mayonnaise

Green chili pulled pork, pickled red onions, jicama
carrot slaw, queso fresco

Jumbo lump crab cake with charred corn, lemon
saffron aioli, candied jalapeño

Seared vegan slider, avocado mash, spicy cabbage slaw

Truffle parmesan thick cut potato fries
Roasted garlic aioli, spicy mustard, tomato ketchup

28 per person
Attendant optional; 1 of each per person

COWTOWN TAQUERIA
Guajillo braised short rib
Chipotle citrus chicken
Roasted pineapple mahi-mahi
Warm flour and corn tortillas
Salsa Casera, pico de gallo, refried beans, crema, feta cheese, cilantro, lime, spicy onions, shredded lettuce

26 per person
Attendant required; 150 per attendant

QUESADILLA MEXICANA
Pulled chipotle chicken
Cumin carne asada
Monterey jack, oaxaca cheese and red neck cheddar
Barracho beans
Sour cream, roasted tres chili salsa, pico de gallo, scallions

26 per person
Attendant optional; 150 per attendant

PASTA PRESENTATION
Spinach ricotta ravioli with smoked tomato sauce
Rigatoni with veal ragout
Orecchiette with chicken alfredo
Garlic breadsticks, shredded parmesan, red chili flakes, chili oil, single pressed olive oil

26 per person
Attendant optional; 150 per attendant
To ensure optimal freshness, stations are served for two hours. Minimum mix of five stations, displays or carvings. An attendant may be required for each station unless otherwise noted; one attendant per 80 guests. Minimum of 25 guests.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

**ACTION STATIONS**

**SATAY STREET**
Curried lemongrass chicken, spicy peanut sauce
Gochujang pork, spicy ponzu sauce
Ginger and kaffir lime shrimp, lime wasabi aioli
Steamed ginger rice
Cucumber, jicama, carrot slaw

*24 per person*
*Attendant optional; 150 per attendant*

**ASIAN STIR-FRY**
Korean beef, red chili sauce, bean sprouts
Chinese Kung Pao chicken, peppers, cashew nuts
Thai tofu and bamboo green curry, onions, basil
Coconut jasmine rice
Vegetable fried noodles
Soy, sweet chili garlic, chili sambal

*26 per person*
*Attendant optional; 150 per attendant*
To ensure optimal freshness, stations are served for one hour for reception and two hours for dinner. Minimum mix of five stations, displays or carvings. An attendant is required for each station; one attendant per 80 guests. 150 per attendant. Minimum of 25 guests.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

### CARVING STATIONS

**PRIME RIB OF BEEF**
Dry spice rubbed, slow roasted for six hours
Roasted garlic and sour cream mashed potatoes, horseradish cream, natural jus
500 each (serves 25)

**WESTROCK™ COFFEE RUBBED HOUSE SMOKED BEEF BRISKET**
Bacon jalapeño mac and cheese, blueberry bbq sauce
350 each (serves 20)

**PEPPER CRUSTED BEEF TENDERLOIN**
Assorted dollar rolls, mushroom ragout, red wine cherry demi
500 each (serves 20)

**KOREAN CHILI RUBBED BBQ PORK LOIN**
Shredded cabbage slaw, coconut bamboo rice
300 each (serves 25)

**CLOVE STUDDED HONEY GLAZED BONE-IN HAM**
Apple raisin chutney, sweet potato mash
350 each (serves 35)

**“LECHON ASADO” SUCKLING PIG**
Garlic herb mojo, Cuban rice and peas
450 each (serves 40)

**GARLIC ALMOND CRUSTED LEG OF LAMB**
Saffron pilaf, mint yogurt sauce
400 each (serves 20)

**ROASTED WHOLE TURKEY**
Traditional potato purée, cranberry chutney, gravy
325 each (serves 25)

**FENNEL AND LEMON CRUSTED SALMON**
Roasted vegetable couscous, citrus butter sauce
300 each (serves 15)

**BANANA LEAF WRAPPED MAHI-MAHI**
Coconut steamed rice, charred corn and pineapple salsa
300 each (serves 15)
To ensure optimal freshness, stations are served for two hours as an accompanying element of a full reception menu. An attendant may be required for each station; one attendant per 80 guests. Minimum of 25 guests.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

**SWEET TREAT STATIONS**

**COBBLER**
Apple raisin, pear pistachio, Texas seasonal berry cobblers
Vanilla bean ice cream, whipped cream, crème anglaise
18 per person

**PETITE DESSERTS**
Espresso crème brûlée tartlet, assorted petit fours
S'mores pot de crème verrine
Strawberry peanut butter cheesecake
Chocolate mousse trio verrine
Truffles
Assorted French macarons
22 per person

**BEAN THERE, DONE THAT**
Westrock™ medium blend shade grown coffee and Tea forte® Teas
Assorted flavored syrups
Rock candy swizzle sticks, shaved chocolate, cinnamon, nutmeg, whipped cream
14 per person

**CUPCAKE WORKSHOP**
House baked Belgian chocolate, red velvet, carrot and Tahitian vanilla cupcakes
Freshly piped vanilla butter cream, fudge and cream cheese frosting
Toppings include assorted candies, chocolate flakes, peels, croquants, crushed Oreos®, candied nuts
19 per person
Attendant required; 150 per attendant

**TX WHISKEY® FLAMBEED STRAWBERRY CHEESECAKE**
Texas goat cheese cheesecake topped with TX Whiskey® flambéed strawberries
Crushed honey pecans
15 per person
Attendant required; 150 per attendant
Bring out your inner chef and competitor with a cooking challenge. We provide the ingredients, work stations, tools and chef guidance.

18 to 60; 28 per person
60 to 90; 33 per person

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

**CHEF COOKING CHALLENGE**

**GUACAMOLE CHALLENGE**
Classic | Avocados, tomatoes, onions, garlic, limes, jalapeños, cilantro
Unexpected | Serranos, tropical fruit, basil, currants, pine nuts, olives, feta cheese, roasted corn, diced bacon, roasted peppers
Seasonal | Selection of spices, hot sauces, soy sauce
Includes chef mystery ingredients, tortilla chips, presentation bowls

**SALSA CHALLENGE**
Fresh | Texas tomatoes, avocados, habaneros, mango, cucumber, lime juice
Roasted | Tomatoes, tomatillos, jalapeños, poblanos, sweet corn
Chopped | Cilantro, onions, candied jalapeños, garlic
Spices | Chipotle, paprika, cayenne, chili powder, cumin, dried oregano, black pepper, salt
Includes chef mystery ingredients, tortilla chips, presentation bowls

**MARGARITA CHALLENGE**
Liquor | Gold and silver tequila, Grand Marnier, Cointreau, Chambord
Mix | Triple sec, blue curacao, Midori, agave nectar, simple syrup, Zing Zang, fresh lime juice
Fruit | Limes, lemons, watermelon, honeydew, cantaloupe, strawberries, blueberries
Includes ice and three types of glassware

**SANGRIA CHALLENGE**
Wine | Cabernet sauvignon, merlot, chardonnay, white zinfandel
Mix | Triple sec, rum, brandy, agave nectar, simple syrup, pineapple, orange juice, club soda, Sprite®, lemonade mix, punch mix
Fruit | Watermelon cubes, oranges, red and green apples, strawberries, lemons and limes
Includes ice and three types of glassware

**Pricing per challenge based on number of people.**
18 to 60; 28 per person
60 to 90; 33 per person
RECEPTION STATIONS

Two chef attendants required per 150 guests. 150 per attendant; minimum of 25 guests.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

CULTURAL DISTRICT

PASSED HORS D’OEUVRES
Cashew chicken spring rolls, spicy plum sauce
Vegetable samosa, mint yogurt dip
Curried chicken salad, crushed peanuts, waffle basket

DIM SUM STATION
Selection of steamed and fried dim sum
Potstickers, sui mei, dumplings, wontons and spring rolls
Soy, spicy chili sauce, sweet chili garlic sauce, plum sauce

WRAP IT GREEN
Thai basil chicken
Green curry tofu
Bibb lettuce, pickled sprouts, veggie straws
Spicy mustard, sweet chili garlic sauce, plum sauce

ASIAN STIR-FRY
Korean beef, red chili sauce, bean sprouts
Chinese Kung Pao chicken, peppers, cashew nuts
Thai tofu and bamboo green curry, onions, basil
Coconut jasmine rice
Vegetable fried noodles
Soy, sweet chili garlic, chili sambal

KOREAN CHILI RUBBED BBQ PORK LOIN
Chef carved
Shredded cabbage slaw, coconut bamboo rice

PETITE DESSERT DISPLAY
Coconut tapioca pudding in verrine
Almond honey darsaan, cinnamon chocolate sauce
Green tea tiramisu
Passion fruit no-bake cheesecake verrine, sesame crumble
130 per person
BUFFET
To ensure optimal freshness, all dinner buffets will be served for two hours maximum. Dinner buffets include Westrock™ medium blend shade grown coffee and Tea forte® Teas. Minimum of 50 guests.
Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

STOCKYARDS BBQ

SALAD
Mixed local greens, tomato, cucumber, carrots, spiced pecans, cheddar cheese, bacon bits, chipotle ranch, white balsamic vinaigrette

ENTRÉES
Spice rubbed smoked beef brisket, house bbq sauce
Bone-in roasted chicken, local beer glaze
Smoked jalapeño and cheese sausage, TX Whiskey® sauce

ACCOMPANIMENTS
Country style coleslaw, crema, mayonnaise dressing
Texas honey mustard potato salad, scallions
Fire roasted vegetable skewers
Baked chili mac and cheese
Smoked ranchero beans
Jalapeño corn muffins with chili lime butter and maple butter

DESSERTS
Baked brownie skillet
Traditional pecan pie
Blueberry peach cobbler

BEST PICNIC EVER

STARTERS
Iceberg wedges, crisp romaine, tomatoes, bleu cheese crumble, pickled red onions, bacon, bleu cheese dressing, buttermilk ranch
Cucumber and tomato salad, herb vinaigrette
Black forest ham and macaroni salad

ENTRÉES
Grilled beef strip loin, hunter's sauce
Smothered pork chops, tomato chutney
Chicken fried chicken, pepper gravy

ACCOMPANIMENTS
Roasted garlic crushed potatoes
Grilled market vegetables

DESSERTS
Carrot cake whoopie pie
Strawberry shortcake verrine
Chocolate sea-salt caramel cheesecake

90 per person
To ensure optimal freshness, all dinner buffets will be served for two hours maximum. Dinner buffets include Westrock™ medium blend shade grown coffee and Tea forte® Teas. Minimum of 50 guests.

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**OMNI CANTINA**

**STARTERS**
Mixed garden greens, romaine, heirloom tomato, cucumber, jicama, spiced pepitas, cilantro lime vinaigrette, roasted jalapeño ranch

Green pasole, hominy, cilantro, lime, queso fresco

Chili lime tortilla chips, roasted tomato scallion salsa, avocado salsa, cotija cheese

Avocado and black bean salad, charred corn, tomato, lemon chili dressing

**ENTRÉES**
Carne asada, roasted jalapeño chimichurri

Tequila lime mahi-mahi, roasted corn pico de gallo

Chicken tamale, salsa verde

Cheese enchiladas, salsa roja

**ACCOMPANIMENTS**
Slow cooked cumin pinto beans

Cilantro rice

**DESSERTS**
Churros, spiced chocolate sauce

Dulce de leche capirotada

Tres leches, whipped cream, strawberries

90 per person

**TEX-MEX CLASSICS**

**STARTERS**
Black bean soup, cilantro, sour cream

Tri-colored tortilla chips with queso and pico de gallo

Grilled watermelon and queso fresco salad, fresno pepper dressing

Three bean and avocado salad, cilantro lime vinaigrette

**ENTRÉES**
Grilled beef fajita, charred peppers

Chipotle sliced chicken, grilled onions

Green chili pork carnitas

**ACCOMPANIMENTS**
Fajita spice tossed grilled vegetables, refried beans, tomatillo rice, warm tortillas

Roasted tomato salsa, salsa verde, habanero salsa, cheddar cheese, sour cream

**DESSERTS**
Cinnamon sugar sopapillas

Honey Aztec chocolate cheesecake

Coconut tres leches, meringues

86 per person
BUFFET

To ensure optimal freshness, all dinner buffets will be served for two hours maximum. Dinner buffets include Westrock™ medium blend shade grown coffee and Tea forte® Teas. Minimum of 50 guests.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

ASIAN BEAT

STARTERS
Tom Yum soup, fresh coriander, sambal, chili oil, soy
Glass noodle and chicken salad, wakame, sesame dressing
Fried tofu and bean sprouts salad, peanut sauce
Steamed dim sum with vegetable, pork and chicken siu mai, sambal, chili oil, soy

ENTRÉES
Korean bbq sliced beef
Thai green curry chicken
Stir fried tofu and green beans

ACCOMPANIMENTS
Singaporean egg fried noodles
Steamed jasmine rice

DESSERTS
Coconut tapioca pudding in verrine
Chai tea spiced bread pudding, cinnamon caramel
Green tea tiramisu

88 per person
PLATED

Plated dinners include soup or salad, dessert, soft and multigrain rolls, unsalted butter and Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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SALAD OR SOUP
(CHOICE OF ONE)

Market greens, cucumber and carrot ribbons, onion, tomato, raspberry walnut vinaigrette
Grilled baby romaine, creamy roasted garlic dressing, parmesan crostini
Baby wedge, truffle bleu cheese dressing, tomato, crispy pancetta, pickled onions
Mesclun mix, roasted almonds, strawberries, Texas goat cheese, pomegranate lime emulsion
Caprese, heirloom tomato, buffalo mozzarella, arugula, saba, basil pesto
Roasted heirloom beet, goat cheese mousse, watercress, candied pecans, citrus vinaigrette
Heart of palm and heirloom tomato, avocado mint purée, feta, watercress, white balsamic
Smoked tomato bisque, basil parmesan twist
Cream of wild mushroom soup, porcini crostini

APPETIZERS (CHOICE OF ONE)

Lobster and charred corn bisque, gruyere crisp
Creole jumbo crab cake, frisee and radicchio salad, lemon caper aioli
Braised short rib ravioli, red wine cream sauce, shaved parmesan
Forest mushroom risotto, sundried tomato, asparagus, parmesan

Substitution; 5 per person
Add as fourth course; 9 per person
Plated dinners include soup or salad, dessert, soft and multigrain rolls, unsalted butter and Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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**ENTRÉE OR DUET (CHOICE OF ONE)**

**TEXAS SPICE RUBBED FILET MIGNON**
Parmesan mozzarella au gratin potatoes, grilled asparagus, guajillo chimichurri
88 per person

**CABERNET BRAISED SHORT RIB**
Roasted garlic mash, roasted broccolini and pearl onions
80 per person

**COFFEE RUBBED HOUSE SMOKED BEEF BRISKET**
Roasted poblano and habanero bacon mac and cheese, bourbon maple glazed carrots
72 per person

**TRES CHILI RUBBED CHICKEN**
Cheesy stone ground grits cake, roasted honey carrots, charred corn cream
68 per person

**TEXAS BEER BRINED CHICKEN**
Cowboy potato pie, charred broccolini, smoked bbq sauce
68 per person

**MEDITERRANEAN CHICKEN ROLL**
Spinach, sundried tomato, pine nuts, feta, fontina, vegetable saffron couscous, grilled market vegetables, roasted tomato and garlic cream
72 per person

**SEARED ATLANTIC SALMON**
Basil pesto orzo pasta, grilled asparagus, charred tomato chutney
72 per person

**FENNEL CRUSTED SNAPPER**
Cauliflower and potato purée, roasted heirloom carrots, lemon cream
75 per person

**ROSEMARY ROASTED CHICKEN AND SEARED BEEF FILET**
Horseradish and sour cream mash, market vegetables, red wine jus
86 per person

**STOCKYARD SMOKED BEEF BRISKET AND CHICKEN**
Country mashed potatoes, spiced green beans and carrots, roasted peach bbq sauce
78 per person

**CITRUS GLAZED JUMBO SHRIMP PRAWN AND PINK PEPPERCORN CRUSTED FILET MIGNON**
Celeriac root purée, cabernet mushrooms
92 per person

**HERB CRUSTED MAHI-MAHI AND BEEF FILET MIGNON**
Ginger sweet potato purée, grilled asparagus, tarragon chardonnay cream
88 per person
Plated dinners include soup or salad, dessert, soft and multigrain rolls, unsalted butter and Westrock™ medium blend shade grown coffee and Tea forte® Teas.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

DESSERT (CHOICE OF ONE)

DOUBLE CHOCOLATE TART
Salted caramel, strawberry coulis

FLOURLESS CHOCOLATE CAKE
Mixed berry compote, chantilly cream

STRAWBERRY CHEESECAKE
Oreo® crust, fresh strawberry and mint compote

LEMON MERINGUE PIE
Raspberry coulis

TRES LECHES
Strawberry, vanilla cream, dulce de leche

BANANA PECAN CARAMEL TART
Maple cream, chocolate shavings

TORCHED S’MORES CAKE
Honey marshmallow, Nutella® mousse, passionfruit sauce

PINEAPPLE UPSIDE DOWN CAKE
Key lime crème anglaise, toasted coconut

DESSERT UPGRADES

CHOCOLATE TRIO
Dark chocolate fudge torte
Salted peanuts and milk chocolate tartlet
White chocolate and candied orange verrine
7 per person

TROPICAL TRIO
Pineapple cupcake with torched meringue
Mango cheesecake verrine, sesame crumble
Passionfruit curd tart, glazed berries
7 per person
Unlimited beverage service; four hour maximum. Prices quoted are per person and based on full guaranteed number of guests for the event. Cashier and bartender fees required for bar service; $150 each per hour with a two hour minimum. Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

UNLIMITED PACKAGE BAR

CALL BRANDS
23 per person for the first hour
12 per person for the second hour
10 per person for each additional hour

PREMIUM BRANDS
25 per person for the first hour
13 per person for the second hour
11 per person for each additional hour

SUPER PREMIUM BRANDS
27 per person for the first hour
14 per person for the second hour
12 per person for each additional hour

BAR SELECTIONS

CALL BRAND SELECTION
Svedka Vodka, Seagram’s Gin, Bacardi Rum, Jim Beam Bourbon, J&B Scotch, Sauza Blanco Tequila, Hennessy VS Cognac

PREMIUM BRAND SELECTION
Ketel One Vodka, Tanqueray Gin, Mt. Gay Rum, Knob Creek Bourbon, Chivas Regal Scotch, Milagro Silver Tequila, Hennessy VS Cognac

TEXAS PREMIUM BRAND SELECTION
Tito’s Vodka, Enchanted Rock Vodka, Genius Gin, Treaty Oaks Rum, TX Whiskey, Rebecca Creek Whiskey, Republic Blanco Tequila

SUPER PREMIUM BRAND SELECTION
Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Woodford Reserve Bourbon, Crown Royal, Glenmorangie 10 Year Scotch, Milagro Silver Tequila, Hennessy VS Cognac

HOUSE WINE SELECTIONS
MAN Family Wines | Chardonnay, Merlot, Cabernet Sauvignon
10 per glass; 41 per bottle

TIER II WINE SELECTIONS
Wente Hayes Ranch, Livermore Valley, California | Chardonnay, Merlot, Cabernet Sauvignon
13 per glass; 48 per bottle

TIER III WINE SELECTIONS
Highway 12 Winery, Sonoma County, California | Chardonnay, Merlot, Cabernet Sauvignon
15 per glass; 58 per bottle

TIER IV WINE SELECTIONS
Franciscan, Napa Valley, California | Chardonnay, Merlot, Cabernet Sauvignon
18 per glass; 70 per bottle
Host bar service; four hour maximum. Prices quoted are per person and based on full guaranteed number of guests for the event. Cashier and bartender fees required for bar service; 150 each per hour with a two hour minimum.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

**BEVERAGE PRICING**

**SOFT DRINKS**
- **Consumption bar** | 5.50 per drink
- **Cash bar** | 5.50 per drink

**BOTTLED WATER (SPARKLING AND STILL)**
- **Consumption bar** | 5.50 per drink
- **Cash bar** | 5.50 per drink

**FRUIT JUICES**
- **Consumption bar** | 6 per drink
- **Cash bar** | 6 per drink

**HOUSE WINE**
- **Consumption bar** | 10 per drink
- **Cash bar** | 11 per drink

**HOUSE SPARKLING WINE**
- **Consumption bar** | 10 per drink
- **Cash bar** | 11 per drink

**CRAFT AND IMPORTED BEER**
- **Consumption bar** | 9 per drink
- **Cash bar** | 10 per drink

**DOMESTIC BEER**
- **Consumption bar** | 8 per drink
- **Cash bar** | 9 per drink

**COCKTAILS (CALL BRANDS)**
- **Consumption bar** | 10 per drink
- **Cash bar** | 11 per drink

**COCKTAILS (PREMIUM BRANDS)**
- **Consumption bar** | 11 per drink
- **Cash bar** | 12 per drink

**COCKTAILS (SUPER PREMIUM BRANDS)**
- **Consumption bar** | 12 per drink
- **Cash bar** | 13 per drink

**CORDIALS**
- **Consumption bar** | 12 per drink
- **Cash bar** | 13 per drink

**BREWS IN THE BALLROOM AND DOWNTOWN DISTILLED**
Enhance the experience for your event with a local brewery or distillery. 2-4 local breweries or distilleries will offer tastings of their seasonal, classic and adventurous offerings.

Engage with the experts, try a few sips, then hit the bars in the ballroom for a full pour.

250 per brewery or distillery expert. 750 setup fee. Beers and spirits charged per consumption based on host bar pricing.
Thank you for selecting Omni Fort Worth Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES
An array of creative, specialty gifts is available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES
All food and beverages at Omni Fort Worth Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Fort Worth Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

GUARANTEES
The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

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 set-ups will be complete 30 minutes prior to the event start time.
The following standards are provided to assist you in scheduling and budgeting your banquet events:

**SERVING**

Continental breakfasts will be served for one hour. Coffee breaks will be served for 30 minutes. Breakfast, Lunch and Dinner Buffets will be served for one and one half-hours. Food and beverages will be replenished and refreshed as necessary during the times listed above and broken down and removed promptly.

**FUNCTION ROOMS AND SIGNAGE**

Omni Fort Worth Hotel reserves the right to reallocate event space based on levels of business, increases or decreases in attendance, or maintenance issues. Any additional meeting space needed that is not outlined in the contract will be an additional charge. Inquiries should go to your Conference Services Manager, who will see if the additional space is available. Signs or decorations brought into the hotel by the guest must be approved prior to arrival.

Registration tables and signage/banners may be located outside the immediate entrance to the respective function room only. Rooms will be set up as outlined on the banquet event order. A 150 labor surcharge will be charged if changes occur once the room has been set.

**OUTDOOR FUNCTIONS**

The hotel reserves the rights to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather. Outdoor events will be moved inside automatically if the weather report four hours prior to the start of the event predicts a 40% chance of rain or if the safety of our guests or employees is at risk. If the decision is delayed or changed by the client, and it necessitates the hotel to set both the indoor and outdoor event space, a 5 per person fee will be charged. Local noise ordinances require that entertainment at outdoor events end at 9pm.

**PRICES AND SURCHARGES**

A customary service charge will be added by the hotel to all charges per banquet event orders at a rate of 24%. In the state of Texas, this service charge is subject to sales tax. These charges will be noted on your banquet event order as (++). The following surcharges/labor charges will apply:

- 75 surcharge for events in guest rooms (including hospitality suites).
- 150 bartender charge per bartender, two hour minimum. Additional hours will be charged at 75 per bartender per hour. A cashier charge of 150 is required for all cash bars, two hour minimum. 150 uniformed chef charge for in-room preparation or carving for two hours per chef.
**EVENT INFORMATION**

**GUARANTEE**
A minimum guarantee of 25 people is required for buffet service. One single-sided buffet line will be provided for every 75 people guaranteed. For choice of plated entrée selections, guarantee information listed above will apply. It is the responsibility of the meeting planner to provide a guest list noting each choice and provide place cards denoting selection.

**ENTRÉE SELECTION**
Selection for all sit down menus is limited to one entrée item. If you desire to offer your guests more than one item, our Chef will be glad to prepare a customized duet plate for your group. Please refer to price and surcharges listed above for exceptions. Consideration will be given for medical, vegetarian or religious needs. In these instances, the exact number of special substitute entrées is to be specified with the guarantee received 48 hours prior to the event, and will be charged the same price.

**SEATING AND LINEN**
Round tables for 10 people are the standard for breakfast, lunch and dinner. Seating is not provided for continental breakfasts or receptions. If seating is required, a $75 surcharge will apply. Omni Fort Worth Hotel provides quality linens. Special requests for linens not in our inventory can be made through the Conference Services department at an additional charge.

**AUDIOVISUAL SERVICES**
Encore Event Technologies is a fully equipped audio visual company. If you have any questions regarding these services, please contact the Encore office located at Omni Fort Worth Hotel at 817-350-4047. Charges for audio visual services will be billed to your master account.
Omni Hotels & Resorts is proud to have a strategic partnership with Westrock Coffee Company. As a meeting planner partner of ours, you have the opportunity to make a difference with each gallon. Westrock™ uses direct trade to cultivate long-term relationships with the farmers who grow the coffee in Rwanda. They are able to personally connect with farmers to offer higher compensation based on the coffee’s quality, as well as training and educational opportunities.

Through their Agribusiness Training Program, they are able to teach farmers improved agricultural practices in an environmentally and socially sustainable way. These partnerships provide opportunities for farmers and their families to have their basic necessities like education, access to clean water, and healthcare fulfilled.

While Westrock™ can be found in some stores, the blend found at Omni Fort Worth Hotel is exclusive and cannot be purchased. It is full-flavored, yet smooth with notes of honeysuckle. It’s a perfect cup. Thank you for being a part of having a global impact. And cheers to a great cup of joe.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.
Omni Fort Worth Hotel • 817-535-6664
OmniHotels.com/FortWorth