



**JW** MARRIOTT  
HOUSTON BY THE GALLERIA

# CATERING MENU

INSPIRED SPACES.  
MINDFUL MEETINGS.

At JW Marriott Houston by The Galleria, we orchestrate a meeting experience that is both seamless and memorable while allowing your group to indulge in the ultimate luxury – a quietly powerful success story. Every detail is attended to with a sense of purpose, and every need is met with care and precision.



## CHEF CHRISTOPHER FRANCIS

Originally from Trinidad and Tobago, Chef Christopher Francis has more than 15 years of experience in Culinary Arts. He has worked for five hotels throughout his experience in Houston, Arizona, and Florida.

Chef Francis has a flavor-forward vision and loves to always surprise and delight his guests with the beautiful contrast of sweet and spicy flavors.

## CHEF JULIO CESAR VALDIVIA

Originally born and raised in Lima, Peru, Chef Julio Cesar is passionate about gastronomy, new flavors, textures and ingredients. Being a globetrotter, he found traveling and exploring different cultures to be very inspiring when it comes to his approach to cooking and the storytelling behind each dish.

Chef Valdivia has more than 14 years of experience as an Executive Chef in hotels in Peru, Colombia, Dubai, India, Costa Rica and now in Houston, and worked as a cook since the age of 16.



# BREAKFAST

## BUFFETS

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*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CONTINENTAL BREAKFAST | 31

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Breakfast Cereals With Whole, 2% & Skim Milk

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

### GRIFFIN CONTINENTAL | 33

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Steel Cut Oatmeal, Dried Fruits, Brown Sugar

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

### JW CONTINENTAL | 36

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Breakfast Cereals With Whole, 2% & Skim Milk

Steel Cut Oatmeal, Dried Fruits, Brown Sugar

Housemade Granola Parfaits

Sausage, Egg & Cheddar Biscuit

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

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# BREAKFAST

## BUFFETS

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*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### ALL AMERICAN BUFFET | 38

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Scrambled Eggs

Bacon & Sausage Links

Roasted Yukon Gold Breakfast Potatoes

Housemade Granola With Whole & 2% Milk

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

### HEALTHY START BREAKFAST | 42

Assorted Naked Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Low Fat & Greek Yogurts

Housemade Granola With Whole & 2% Milk

Homestead Steel Cut Oats

Multi Grain Pancakes & Maple Syrup

Egg White Scramble, Spinach, Roasted Tomatoes & Sweet Potatoes

Chicken Apple Sausage

Seven Grain Bread, White Bread, Wheat Croissants, Muffins

Assorted All Natural Marmalades, Jams & Light Cream Cheese

### TEXAS BREAKFAST BUFFET | 42

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Caramelized Banana Pecan French Toast

Steel Cut Oats

Free Range Scrambled Eggs, Texas 1015 Sweet Onions, Poblano Peppers, Queso Fresco

Holmes Smokehouse Pecan Wood Smoked Bacon, Country Style Elgin Sausage

Crispy Red Skin Potato Hash

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

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# BREAKFAST

## A LA CARTE

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### BREAKFAST SANDWICHES

#### **Brisket & Biscuit | 9**

House Smoked Brisket, Cage Free Egg, Buttermilk Biscuit

#### **Smart Start | 10**

Turkey Sausage, Spinach & Egg White Frittata, Swiss Cheese, Whole Wheat English Muffin

#### **Farmer's Sandwich | 10**

Ham, Gruyere Cheese, Fried Egg, Butter Croissant

#### **JW Galleria | 10**

Cage Free Egg, Pepper Bacon, Tillamook Cheese, English Muffin

#### **Spicy Breakfast Burrito | 10**

Mexican Chorizo, Farm Fresh Scrambled Eggs, Pepper Jack Cheese

#### **Huevos Rancheros Burrito | 10**

Refried Beans, Mexican Rice, Scrambled Eggs, Roasted Tomato Chili Sauce, Queso Fresco

#### **Potato, Egg & Cheese Burrito | 10**

Cage Free Egg & Local Cheddar Cheese

### CHEF CRAFTED PLATED BREAKFAST

#### **Custom Three Course**

Chef will work with client to customize a plated breakfast to their liking and pricing.

### STATIONS

#### **Breakfast Taco Station | 19**

Cheesy Eggs, 8-Hour Short Rib, Chorizo, Chipotle Chicken, Mexican Salsa, Salsa Verde, Pico de Gallo

#### **Fresh Start | 18 + Chef Attendant (150)**

Sliced Fresh Fruit & Berries, Housemade Almond Granola, Baked Blueberry & Cranberry Apple Muffins, Kind Bars, Smoothie Station, Fresh Made-to-Order Juice Station

#### **Crêpe Station | 16 + Chef Attendant (150)**

Banana Nutella, Strawberry Cream, Bacon, Egg, Cheddar Cheese

#### **Omelet Station | 17 + Chef Attendant (150)**

Ham, Bacon, Onion, Tomato, Mushroom, Peppers, Jalapeño, Spinach, Mexican Salsa

### ENHANCEMENTS

*For groups under 50 guests*

#### **Agave Braised Pork Belly | 16**

Tempura Fried Egg & Bourbon Black Pepper Maple Syrup

#### **Roasted Yukon Potato Hash | 16**

8-Hour Short Rib, Poached Egg, Green Chili Hollandaise

#### **Huevos Rancheros | 16**

Fried Egg, Mexican Salsa, Queso Fresco, Refried Beans

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# COFFEE BREAKS

## OFFERINGS

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### LA PANADERIA | 24

Assorted Mexican Sweets & Breads; Individual Salsas, Fried Tortilla Chips, Chef Made Guacamole, Mexican Sodas

### BUILD YOUR OWN ICE CREAM STATION | 24

Vanilla, Chocolate & Strawberry Ice Cream; Mini Chocolate & Vanilla Waffle Cones; Assorted Toppings

### WORLD SERIES CHAMPS | 24

Mini Corn Dogs, Warm Soft Pretzel Rods with Shiner Beer Cheese Sauce, Mustard Chips & Salsa, Ball Park Popcorn, Cracker Jacks, Assorted Soft Drinks

### BUILD YOUR OWN CUPCAKE & CAKE POP STATION | 25

Vanilla, Chocolate & Red Velvet Cupcakes; Bourbon Vanilla, Milk Chocolate & Strawberry Shortcake Frosting; Sprinkles, Oreos, Reese's Peanut Butter Cup, Toasted Coconut & Chopped Nuts

### GO GREEN | 24

Terra Chips, Sun Chips, Kind Bars, Fresh Fruit Kabobs, Honeydew Infused Water, Assorted Greek Yogurts, Crudit  Shots

### RE-ENERGIZE | 25

Assorted Energy & Power Bars, Cliff Bars, Whole Fresh Fruit, Assorted Zapp's Chips, Bottled Naked Juices, Assorted Energy Drinks

### I'M GOING NUTS | 24

Candied Maple Pecans, Cinnamon Sugar Walnuts, Rosemary Scented Walnuts, Roasted Garlic & Sea Salt Macadamia Nuts, Chocolate Covered Almonds, Spicy Mexican Peanuts

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# COFFEE BREAKS

## A LA CARTE

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### SWEET TREATS

#### **Assorted Breakfast Breads | 54 per dozen**

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones, Lemon Pound Cake, Cinnamon Strudel, Marmalade, Assorted Jams

#### **Assorted Cookies | 54 per dozen**

Chocolate Chip, Peanut Butter, Oatmeal Raisin

#### **Assorted Desserts | 54 per dozen**

Brownies, Blondies, Lemon Bars, Rice Krispy Treats

#### **Churros | 54 per dozen**

Mexican Chocolate

### BEVERAGES

#### **Illy® Regular & Decaffeinated Coffee | 86 per gallon**

#### **Dammann Frères® Tea | 86 per gallon**

#### **Freshly Squeezed Lemonade | 65 per gallon**

#### **Iced Tea | 65 per gallon**

#### **Assorted Regular, Diet & Caffeine Free Pepsi® Drinks | 5 each**

#### **Chilled Mineral & Spring Waters | 5 each**

### SNACKS

#### **Whole Fresh Fruit | 4 each**

Chef's Seasonal Selection

#### **Assorted Health Bars | 6 each**

Granola, Nutri-Grain, Energy & Protein

#### **Salted Warm Soft Pretzels | 54 per dozen**

Stone Ground Yellow Mustard

#### **Assorted Candy Bars | 6 each**

Snickers, Milky Way, Kit Kat, M&M's & Hershey's Milk Chocolate

#### **Assorted Trail Mix | 6 per guest**

Raisins, Nuts, Peanuts, Dried Fruit

#### **Vegetable Crudit  Display | 12 per guest**

Housemade Ranch Dip

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# LUNCH

## PLATED

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### SALADS

#### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

#### Roasted Red & Golden Beet Salad

Arugula, Chevre, Candied Pecans, Red Onion, White Balsamic Vinaigrette

#### Southwestern Salad

Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

#### Chopped Salad

Romaine, Spring Mix, Heart of Palm, Grape Tomatoes, Cucumber, Grilled Corn, Radish, Pepitas, White Balsamic Vinaigrette

#### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

#### Mixed Green Salad

Cherry Tomatoes, European Cucumbers, Shredded Carrots, Radish, White Balsamic Honey Vinaigrette

### DESSERTS

#### Tiramisu Parfait

Espresso Chocolate Cream, Chantilly Cream, Chocolate Croquant

#### Italian Cream Cake

Vanilla Caramel Glaze & Macerated Berries

#### Triple Chocolate Mousse Cake

Vanilla Whipped Cream

#### Strawberry Cheesecake

Fresh Strawberry, Graham Cracker, Pistachio Dust

### ENTRÉES

#### Chef's Selection of Seasonal Fish | Market Price

Smoked Tomato & Parmesan Polenta, Silver Queen Corn Succotash, Fried Leeks, Lemon Butter

#### Pan Seared Salmon | 54

Toasted Pecans, Wild Rice Pilaf, Char Grilled Broccolini, Citrus Chardonnay Sauce

#### Herb Roasted Chicken | 54

Crème Fraîche Potatoes, Roasted Brussels Sprouts, Chicken Thyme

#### Shiner Bock Chicken | 54

Cheddar Mashed Potatoes, Truffle BBQ Vinaigrette, Roasted Brussels Sprouts & Bacon

#### Cajun Chicken | 54

Creole Mustard, Elgin Sausage Pilaf, Corn Succotash, Rice

#### Grilled Flatiron Steak | 57

Roasted Garlic Potato Puree, Sautéed Green Beans, Tomato Confit, Au Poivre Sauce

#### Grilled New York Strip | 59

Chili Herb Fingerling Potatoes, Lemon Butter Asparagus, Roasted Shallot, Bordelaise Sauce

#### Pecan Torte

Bourbon Caramel Cream

#### Quarto Leches

Coconut Milk & Strawberries

#### Fresh Fruit Tart

Seasonal

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE TWO LUNCH BUFFET | 62

#### SALADS | CHOOSE TWO

##### **Strawberry Salad**

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

##### **Caesar Salad**

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

##### **Mixed Green Salad**

Cherry Tomatoes, European Cucumbers, Shredded Carrots, Radish, White Balsamic Honey Vinaigrette

##### **Grape Tomato Salad**

Hydro Cucumbers, Feta Cheese, Basil Pesto, Lemon Oil

##### **Iceberg Wedge**

Apple Wood Smoked Bacon, Blue Cheese Crumbles, Grape Tomatoes, Vidalia Onions, Blue Cheese Dressing

#### STARCH SIDE | CHOOSE TWO

Cilantro Rice, Sea Salt Roasted Fingerling Potatoes, Roasted Garlic Smashed Potatoes, Butter Poached New Potatoes

#### VEGETABLE SIDE | CHOOSE TWO

Char Grilled Broccolini, Herb Roasted Seasonal Vegetables, Sweet Creamed Corn, Roasted Cauliflower & Broccoli

#### ENTRÉES | CHOOSE TWO

##### **Herb Roasted Chicken Breast**

Tomato Confit & Spring Onion Butter

##### **Mesquite Smoked Chicken**

Housemade BBQ Demi Glace

##### **Soy & Honey Glazed Atlantic Salmon**

Citrus Salsa

##### **Balsamic Grilled Flank Steak**

Roasted Cipollini Onions & Worcestershire Jus

##### **Four Cheese Tortellini**

Mozzarella, Provolone, Fontina & Parmigiana Reggiano Cheeses, English Peas, Roasted Tomatoes, Artichokes, Asiago Cream Sauce

#### DESSERT | CHOOSE TWO

##### **White Chocolate Mousse, Crème Anglaise & Berries**

##### **Angel Food Cake, Strawberry Coulis & Chantilly Cream**

##### **Éclair Au Chocolate**

##### **Caramelized Banana Pudding**

##### **Pecan Strudel**

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE TWO LUNCH BUFFET | 69

#### SALADS | CHOOSE TWO

##### **Shredded Kale & Brussels Sprout Salad**

Dried Cranberries, Grana Padano, Toasted Almonds, Red Onion, Extra Virgin Olive Oil

##### **Caesar Salad**

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

##### **Tomato Caprese**

Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Glaze

##### **Chopped Romaine**

Marinated Tomatoes, Cotija Cheese, Greek Olives, Roasted Peppers, Chipotle Lime Ranch

##### **Greek Salad**

Olives, Tomatoes, Cucumbers, Red Onion, Feta Cheese, Creamy Oregano Dressing

##### **Mixed Green Salad**

Grilled Asparagus, Tomatoes, Pancetta, Manchego Cheese, Pink Peppercorn Vinaigrette

#### STARCH SIDE | CHOOSE TWO

Cheddar Mashed Potatoes, Manchego Mac & Cheese, Herb Roasted Fingerling Potatoes, Mascarpone Mashed Potatoes, Yuzu Jasmine Rice

#### VEGETABLE SIDE | CHOOSE TWO

Smoked Corn Succotash, Lemon Brussels Sprouts, Garlic Green Beans with Shallots & Thyme, Roasted Jumbo Asparagus, Gruyere Cream Spinach

#### ENTRÉES | CHOOSE TWO

##### **Grilled Chicken Marsala**

Wild Mushroom Demi Glace

##### **Grilled Rosemary Chicken**

Roasted Shallot Chicken Jus

##### **Grilled New York Strip**

BBQ Demi Glace & Bourbon Glazed Mushrooms

##### **Seared Mahi Mahi**

Lemon Beurre Blanc & Crispy Capers

##### **Roasted Vegetable Ravioli**

Heirloom Tomato Sauce, Crispy Leeks, Asiago Cheese

##### **Pan Seared Red Fish**

Citrus Chardonnay

#### DESSERT | CHOOSE TWO

##### **Quatro Leches & Coconut Cream**

##### **Salted Caramel Turtle Cheesecake**

##### **Strawberry Mousse Parfait**

##### **Vanilla Bean Panna Cotta & Berry Compote**

##### **Traditional Crème Brûlée**

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### LA TRATTORIA | 59

#### Focaccia Rolls

#### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

#### Argodolce Salad

Cucumbers, Grape Tomatoes, Red Onion, Oregano, Sweet Vinegar

#### Baked Ziti Bolognese

Penne Pasta, Ground Beef Bolognese, Parmesan Cheese, Basil

#### Basil Pesto Pizza

Grape Tomatoes, Arugula, Artichokes, Olives, Mozzarella & Pecorino Cheese

#### Wild Mushroom & Italian Sausage

Salami, Caramelized Onions, Fresh Mozzarella Cheese

#### Desserts

Classic Tiramisu & Vanilla Pana Cotta

### BACKYARD BBQ | 58

#### Sweet & Tangy Coleslaw

Green & Red Cabbage, Carrots, Mayo, Chipotle Pepper

#### Southern Style Macaroni Salad

Pasta, Mayo, Diced Carrots, Bell Peppers, Celery

#### Char-Grilled Hamburgers & Hot Dogs

Brioche Hamburger Rolls & Hot Dog Buns

#### Grilled Chicken Breast

Bratwurst & Sauerkraut

#### Accompaniments

Sliced Cheeses, Lettuce, Tomato, Onion, Dill Pickles, Ketchup, Mustard, Mayo

#### Desserts

Brownies & Cookies, Grand Marnier & Blackberry Jam 'Adult' S'more

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### SOUTHERN TEXAS CLASSICS | 55

#### Sweet Cornbread & Parker House Dinner Rolls With Honey Butter

##### Mixed Green Salad

Cherry Tomatoes, European Cucumbers, Shredded Carrots, Radish, White Balsamic Honey Vinaigrette

##### Baby Spinach Salad

Watercress, Mixed Greens, Goat Cheese, Whole Grain Vinaigrette

##### King Ranch Chicken Casserole

Corn Tortillas, Cream of Chicken & Mushroom Soup, Blend of Cheeses

##### Tomato Glazed Meatloaf

Ground Beef, Bread Crumbs, Eggs, Ketchup, Salt & Pepper

##### Sides

Redneck Cheddar Mashed Potatoes & Green Beans

##### Desserts

Bourbon Pecan Pie & Peach Pie with Vanilla Ice Cream

### BUILD YOUR OWN SALAD BAR | 53

##### Greens

Baby Spinach, Mixed Greens, Chopped Romaine

##### Sides

Grape Tomatoes, Olives, Black Beans, Beets, Shaved Onion, Garbanzo Beans, Artichoke Hearts, Cucumbers, Roasted Corn, Peppers, Bacon, Chopped Eggs, Cheddar Cheese, Blue Cheese Crumbles, Croutons

##### Protein Toppings

Chimichurri Steak, Lemon Basil Grilled Shrimp, Achiotte Grilled Chicken

##### Dressings

Choice Of Dressings

##### Desserts

Angel Food Cake with Strawberry Coulis & Chantilly Cream, Caramelized Banana Pudding, Pecan Streusel

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### THE MAIN STREET DELI | 59

#### Handcrafted Soup

##### Texas Cobb Salad

Chopped Eggs, Tomatoes, Roasted Corn, Poblano Peppers, Queso Fresco, Black Beans, Cilantro Jalapeño Ranch Dressing

##### Tomato & Cucumber Salad

Dill Vinaigrette

##### Roasted Turkey Sandwich

Brie Cheese, Watercress, Grilled Peach Marmalade Pepper Aioli, Rosemary Focaccia

##### Roast Beef Sandwich

Brazos Valley Goat Cheese, Marinated Sun Dried Tomatoes, Caramelized Onions, Arugula, Garlic Aioli, Ciabatta

##### Caprese Sandwich

Pesto, Beefsteak Tomato, Fresh Mozzarella Cheese, Baby Arugula, Balsamic Reduction, Rosemary Focaccia

##### Sides

Assorted Chip Bags & Seasonal Fruit Salad

##### Desserts

Angel Food Cake with Strawberry Sauce & Chantilly Cream, Bourbon Pecan Tarts, Fudge Brownies





# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### EL MERCADO | 59

#### Chicken Posole

Cooked Chicken, Oregano, Guajillo Pepper, Salt & Pepper

#### Red Chili & Chicken Tamales

Corn Flour Guajillo Peppers, Chicken Stock, Vegetable Lard, Red Chili

#### Sides

Beef Skirt Steak Fajitas & Frijoles Negros Spanish Rice

#### Sopapillas With Honey

Fried Pastry Bread

#### Accompaniments

Iceberg Lettuce, Radish, Roasted Corn, Oaxaca Cheese, Poblano Rajas, Escabeche, Charred Corn Guacamole, Tortilla Chips, Flour Tortillas

#### Toppings & Salsas

Jalapeño Ranch, Housemade Salsa, Salsa Verde, Pico De Gallo, Mexican Crema, Queso Fresco

#### Desserts

Mexican Wedding Cookies, Horchata Pudding with Vanilla Cream & Mexican Chocolate

### THE JW SMOKEHOUSE | 59

#### Ranch Rolls and Chipotle & Chive Biscuits

Honey Butter

#### Sides

Traditional Coleslaw, Mustard Potato Salad, Dutch Oven BBQ Beans, Milk & Butter Braised Corn

#### House Mesquite Smoked Beef Brisket

Housemade BBQ Sauce

#### Grilled Rosemary Brick Chicken

Olive Oil, Garlic, Butter, Fresh Rosemary

#### Desserts

Peach Cobbler with Vanilla Ice Cream & Caramelized Banana Pudding with Pecan Streusel

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### HEALTHY LUNCH OPTION NUMBER ONE | 59

#### Mixed Green Salad

Grilled Corn, Radish, Grape Tomatoes, European Cucumber, Feta Cheese, Lemon Honey Vinaigrette

#### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

#### Garlic Rosemary Chicken

Roasted Shallot & Wild Mushroom Demi Glace

#### Pan Seared Red Fish

Citrus Chardonnay Sauce

#### Sides

Garlic Green Beans & Parker House Dinner Rolls

#### Desserts

Fuji Apple Tart & Seasonal Sorbet

### HEALTHY LUNCH OPTION NUMBER TWO | 59

#### Super Foods Salad

Quinoa, Tabouli, Dill, Mint, Pico De Gallo, Tzatziki, Italian Salsa Verde, Cucumbers, Tomatoes

#### Power Grain Bowl

Lentils, Quinoa, Brown Rice, Tzatziki, Cucumbers, Dill, Tomatoes, Feta Cheese, Pine Nuts

#### Baked Salmon

Braised White Beans, Crispy Leeks, Tomato Fondue, Citrus Vinaigrette

#### Roasted Organic Chicken Breast

Black Rice Pilaf, Grilled Brussels Sprouts, Herb Natural Jus

#### Sides

Parker House Dinner Rolls

#### Desserts

Seasonal Fresh Fruit & Berries, Angel Food Cake with Papaya Pineapple Salsa

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# DINNER

## PLATED

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

## SALADS

### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

### Shredded Kale & Brussels Sprout Salad

Dried Cranberries, Grana Padano, Toasted Almonds, Red Onion, Extra Virgin Olive Oil

### Roasted Beet Salad

Red & Golden Beets, Baby Arugula, Pine Nuts, Herb Chevre, Smoked Honey Vinaigrette

### Southwestern Salad

Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

### Chopped Salad

Romaine, Spring Mix, Heart of Palm, Grape Tomatoes, Cucumber, Grilled Corn, Radish, Pepitas, White Balsamic Vinaigrette

### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

### Iceberg Wedge

Apple Wood Smoked Bacon, Blue Cheese Crumbles, Grape Tomatoes, Vidalia Onions, Blue Cheese Dressing

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# DINNER

## PLATED

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

## ENTRÉES

### Chef's Selection of Seasonal Fish | Market Price

Selection of Sides

### Roasted Mahi Mahi | 72

Pecan Rice Pilaf, Char Grilled Broccolini, Champagne Butter Sauce

### Soy Glazed Salmon | 72

Yuzu Scented Jasmine Rice & Crispy Baby Bok Choy

### Pan Roasted Red Fish | 74

Saffron Paella, Gulf Shrimp, Clams, Mussels, Chorizo, Grilled Zucchini, Artichoke, Peppers, Tarragon-Lobster Broth

### Herb Roasted Chicken | 68

Mascarpone Mashed Potatoes, Garlic Green Beans, Thyme Chicken Jus

### Grilled Organic Chicken | 79

Roasted Garlic Mashed Potatoes, Pan Roasted Brussels Sprouts, Basil Pesto

### Pan Seared Chicken | 68

Cheesy Stack Potatoes, Grilled Baby Zucchini, Cipollini, Demi Glace

### Filet Mignon | 88

White Cheddar Mash, Lemon Butter Grilled Asparagus, Malbec Beef Jus

## DESSERTS

### Texas Pecan Pie

Vanilla Caramel Sauce

### Italian Cream Cake

Amaretto Anglaise & Macerated Berries

### Lemon Meringue Tart

Citrus Glaze

### Opera Cake

Espresso & Almond, Ganache

### Grilled New York Strip | 82

Steak Olive Oil Roasted Fingerling Potatoes, Charred Brussels Sprouts, Smoked Demi Glace

### Shiner Bock Braised Short Rib | 80

Caramelized Shallot Mashed Potatoes & Bourbon Brown Sugar Glazed Baby Carrots

### Roasted Vegetable Ravioli | 55

Porcini Truffle Cream, Crispy Leeks, Grana Padano

### Heirloom Tomato & Sweet Corn Risotto | 55

Spring Onion & Parmigiana Reggiano

### Tri Colored Tortellini | 55

Spring Peas, Mitaki Mushrooms, Smoked Baby Tomatoes, Fontina Cream Sauce

### Herb Organic Chicken & Pan Seared Atlantic Salmon | 99

Chili Roasted Fingerling Potatoes & Grilled Broccolini

### Grilled Petite Filet & Chimichurri Jumbo Shrimp Duo | 99

Roasted Garlic Mash & Butter Braised Green Beans

### Seared Filet Mignon & Roasted Gulf Red Fish Duo | 105

Crispy Potato Hash & Roasted Brussels Sprouts

### Chocolate Mousse Cake

Vanilla Bean Cream

### Tiramisu

Baileys & Cocoa Powder

### Fresh Fruit Tart

Seasonal

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# DINNER

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE THREE DINNER BUFFET | 88

#### SALADS | CHOOSE THREE

##### **Caesar Salad**

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

##### **Strawberry Salad**

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

##### **Grape Tomato Salad**

Hydro Cucumbers, Feta Cheese, Basil Pesto, Lemon Oil

##### **Mixed Green Salad**

Cherry Tomatoes, European Cucumbers, Shredded Carrots, Radish, White Balsamic Vinaigrette

##### **Chop House Salad**

Grilled Corn, Grape Tomatoes, Avocado, Cucumbers, Radish, Carrots, Jalapeño Ranch

#### STARCH SIDE | CHOOSE TWO

Cilantro Rice, Olive Oil Roasted Fingerling Potatoes, Butter Braised Baby Potatoes, Roasted Garlic Mashed Potatoes, Texas Sweet Potato Mash, Roasted Tomato & Mascarpone Heirloom Grits

#### VEGETABLE SIDE | CHOOSE TWO

Char Grilled Broccolini, Italian Herb Roasted Zucchini & Squash, Roasted Cauliflower & Broccoli, Bourbon Brown Sugar Baby Carrots, Sea Salted Sweet Plantains, BBQ Cream Corn

#### ENTRÉES | CHOOSE THREE

##### **Tuscan Marinated Atlantic Salmon**

Citrus Butter & Heirloom Tomato Confit

##### **Pan Roasted Mahi Mahi**

Olives, Tomatoes, Capers, Yellow Tomato Garlic Broth

##### **Oven Roasted Chicken Breast**

Wild Mushrooms, Chardonnay & Artichoke Cream Sauce

##### **Seared Cajun Chicken Breast**

Creole Mustard Cream Sauce

##### **Worcestershire Marinated Flank Steak**

Roasted Shallots & Smoked Demi Glace

##### **Grilled Beef Sirloin**

Caramelized Onions & Bordelaise Sauce

##### **Roasted Vegetable Ravioli**

Porcini Mushroom Cream & Shaved Asiago Cheese

#### DESSERT | CHOOSE THREE

##### **Nutella Pound Cake, Vanilla Cream**

##### **Bread Pudding, Makers Mark Crème Anglaise**

##### **Strawberry Romanoff Grand Mariner, Fresh Cream**

##### **Warm Apple Cobbler, French Vanilla Ice Cream**

##### **Salted Caramel Pecan Cheesecake**

##### **Angel Food Cake, Pineapple Salsa**

*Each meal function listed is a maximum of two hours of service time.*

*Prices are per person unless otherwise indicated, exclusive of 25% service charge & 8.25% applicable taxes.*



# DINNER

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE THREE DINNER BUFFET | 97

#### SOUP | CHOOSE ONE

##### **Lobster Bisque**

Dry Sherry & Tarragon Cream

##### **Roasted Tomato**

Parmigiana & Basil Oil

##### **Smoked Green Chicken Chili**

Posole

#### STARCH SIDE | CHOOSE TWO

Red Neck Cheddar Mashed Potatoes, Manchego Mac & Cheese,  
Smoked Gouda Grits, Sundried Tomato & Grilled Corn, Risotto Sea Salt  
Roasted Root Vegetables, Rosemary Roasted Potatoes

#### VEGETABLE SIDE | CHOOSE TWO

Smoked Corn Succotash, Lemon Butter Brussels Sprouts, Garlic Green  
Beans, Citrus Asparagus, Mexican Street Corn, Pecan Rice Pilaf

#### SALADS | CHOOSE TWO

##### **Tomato Caprese Salad**

Beefsteak Tomato, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

##### **Shredded Kale & Brussels Sprout Salad**

Dried Cranberries, Grana Padano, Toasted Almonds, Red Onion, Extra  
Virgin Olive Oil

##### **Greek Salad**

Olives, Tomatoes, Cucumbers, Red Onion, Feta Cheese, Creamy  
Oregano Dressing

##### **Caesar Salad**

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons,  
Caesar Dressing

##### **Roasted Red & Golden Beet Salad**

Arugula, Chevre, Candied Pecans, Red Onion, White Balsamic  
Vinaigrette

##### **Southwestern Salad**

Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy  
Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

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# DINNER

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE THREE DINNER BUFFET | 97

#### ENTRÉES | CHOOSE THREE

##### **Grilled New York Strip**

Bourbon Glazed Mushrooms

##### **Rosemary & Sea Salt Crusted Beef Tenderloin**

Merlot Demi Glace

##### **Roasted Red Fish**

Lemon Butter Emulsion & Crispy Capers

##### **Chef's Selection of Seasonal Fresh Fish**

Seasonal Sides

##### **Tri Colored Tortellini**

Gulf Shrimp, Spring Peas, Wild Mushrooms, Fontina Cream Sauce

##### **Shiner Bock Chicken**

Honey Grilled Chicken & Fresh Herbs

##### **Pan Seared Chicken Breast**

Herb Marinated

#### DESSERT | CHOOSE THREE

##### **Nutella Pound Cake, Vanilla Cream**

##### **Bread Pudding, Makers Mark Crème Anglaise**

##### **Strawberry Romanoff Grand Mariner, Fresh Cream**

##### **Warm Apple Cobbler, French Vanilla Ice Cream**

##### **Salted Caramel Pecan Cheesecake**

##### **Angel Food Cake, Pineapple Salsa**

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# DINNER

BUFFET

Served with freshly brewed regular and decaffeinated coffee and hot tea.

ITALIAN | 86

**Marinated Olives**

Roasted Peppers, Extra Virgin Olive Oil, Lemon, Herbs

**Caesar Salad**

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

**Tomato Caprese**

Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Glaze

**Antipasto Display**

Tomatoes, Cheese, Basil, Balsamic Glaze, Oreganata

**Pan Roasted Mediterranean Bass**

Yellow Tomato Saffron Broth

**Rigatoni**

Beef Short Rib Bolognese

**Chicken Scallopini**

Lemon Caper Sauce & Gremolata Zucchini

**Oreganata**

Baked Shrimp or Fresh White Fish, Oregano Bread Crumbs, Parsley, Lemon Zest, Garlic

**Desserts**

Olive Oil Whipped Potato Tiramisu, Cannoli, Italian Wedding Cake Bites

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# DINNER

## BUFFET

Served with freshly brewed regular and decaffeinated coffee and hot tea.

### TEXAS BBQ | 88

#### Jalapeño Corn Muffins & Country Biscuits

Honey Butter

#### House Smoked Pork Ribs

Caramelized Onions

#### Mesquite Smoked Beef Brisket

Shiner Bock BBQ Sauce

#### Rotisserie Style Chicken

Rosemary Jus

#### Sides

Green Bean Salad, Mustard Potato Salad, Peach Coleslaw, Sausage Links, Cowboy Beans, Country Style Creamed Corn

#### Accompaniments

Sliced White Onions, Pickles, House Pickled Jalapeños, Mustard, BBQ Sauce, Sliced White Bread

#### Desserts

Peach Cobbler with Vanilla Ice Cream, Salted Caramel Pecan Cheesecake, Banana & Rum Pudding Pâte à Choux

### SOUTHERN TEXAS TABLE | 88

#### Southwestern Salad

Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

#### Texas Hill Country Artisan Cheese

Fresh & Dried Fruits, Nuts, Grain Breads, Natural Honey Comb

#### Pan Roasted Red Fish & Crawfish

Mushroom Cream

#### Roasted Free Range Chicken

Mustard Slaw & Truffle BBQ Vinaigrette

#### Dry Chili Rubbed Petite Tenderloin

Rosemary Jus

#### Sides

Roasted Root Vegetables & Corn Maque Choux

#### Desserts

Bourbon Pecan Tart, Ruby Rio Grapefruit Bundt Cake, Buttermilk Pie

Each meal function listed is a maximum of two hours of service time.

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# RECEPTION

## ACTION STATIONS

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*Chef Attendant required for all stations, one attendant per 50 guests, 150 per attendant.*

### BUILD YOUR OWN BANANA SPLIT | 19

**Ice Cream** | Chef's Selection

**Sweets** | M&M's, Reese's Pieces, Chopped Snickers

**Toppings** | Hot Fudge, Caramel Sauce, Cherries, Mixed Berries, Whipped Cream, Chocolate Shavings

### SALAD STATION | 22

Mixed Lettuce, Assorted Toppings, Assorted Selection of Grains, Chef's Choice of Two Proteins

### QUESADILLA STATION | 22

Smoked Beef Brisket, Achiote Chicken, Chile Lime Shrimp, Mexican Salsa, Salsa Verde, Chipotle Sour Cream, Charred Corn Guacamole

### KOREAN POT STICKERS | 22

**Pot Stickers** | Chicken Lemongrass, Pork, Shrimp, Vegetable

**Accompaniments** | Sweet Chili Sauce, Ponzu Sauce, Sweet & Sour Sauce, Chinese Hot Mustard

### ASIAN STIR FRY | 24

Bulgogi Beef, Gochujang Honey Shrimp, Korean BBQ Pork, Peppers, Onions, Garlic, Scallion, Sugar Snap Peas, Kimchi, Mushrooms, Carrots, Baby Bok Choy

### MAC & CHEESE BAR | 24

**Cheeses** | Classic & Jalapeño Jack Cheese

**Proteins** | Chorizo, Rock Shrimp, Grilled Chicken

**Toppings** | Roasted Mushrooms, Blistered Tomatoes, Crispy Bacon, Grilled Asparagus

### PASTA STATION | 25

**Pasta** | Penne, Bowtie, Rigatoni

**Protein** | Baby Shrimp, Basil Garlic Chicken, Mini Meatballs

**Vegetables** | Asparagus, Olives, Peppers, Onions, Mushrooms, Basil, Chopped Garlic, Artichokes, Broccoli, Sundried Tomatoes

**Sauces** | Spinach Alfredo & Housemade Tomato

### SHRIMP & GRITS | 27

Marinated Gulf Shrimp, Smoked Beef Brisket, Gritsmill Grits, Tasso Ham, Bacon Jalapeño, Tomatoes, Spring Onions, Mushrooms, Smoked Gouda, Fontina, Cheddar Cheese

### MEXICAN STREET TACOS STATION | 28

**Baja Shrimp Tacos** | Mexican Shrimp, Baja Slaw, Cilantro Vinaigrette, Queso Fresco, Corn Tortilla

**Al Pastor Tacos** | Marinated Sliced Pork, Diced Onions, Cilantro, Fresh Lime, Corn Tortilla

**Barbacoa Braised Beef Tacos** | Salsa Verde, Grilled Onions, Queso Fresco

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# RECEPTION

## CARVING STATIONS

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*Chef/Attendant required for all stations, one attendant per 50 guests, 150 per attendant.*

### OVEN ROASTED TURKEY | 490

Orange Cranberry Chutney & Horseradish Aioli

### HERB ROASTED PRIME RIB | 665

Caramelized Onion Jam, Rosemary Veal Jus, Brioche Buns

### JW SMOKE PRIME RIB BBQ | 685

Demi, Parker House Rolls, Jalapeño White Cheddar Corn Bread

### JW BBQ BEEF BRISKET | 510

Housemade BBQ Sauce, Pickled Local Vegetables, Jalapeño White Cheddar Corn Muffins

### PEPPER CRUSTED BEEF TENDERLOIN | 650

Roasted Garlic Mashed Potatoes & Wild Mushrooms Demi Glace

### BEEF WELLINGTON | 675

Puff Pastry, Mushroom Duxelles, Pernod Cream Spinach, Wild Mushroom Veal Jus

### WHOLE SMOKED HAWAIIAN STYLE SUCKLING PIG | 500

Pineapple Chutney & Caramelized Onions

### WHOLE ROASTED RED FISH | 475

Escabeche Onions, Cilantro Lime Slaw, Cucumbers, Jalapeño, Salsa Verde

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# RECEPTION

## DISPLAY STATIONS

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*Chef/Attendant required for all stations, one attendant per 50 guests, 150 per attendant.*

### MARINATED VEGETABLE DISPLAY | 20

Portobello Mushroom, Zucchini, Squash, Onions, Asparagus, Jalapeño Ranch Dip

### DESSERT TABLE | 20

Texas Pecan Pie Tart, Tiramisu Parfaits, Strawberry Cheesecake, White Chocolate Mousse Parfait, Noras Bread Pudding

### SLIDER STATION | 21

Carolina Pulled Pork Slider, Classic Bacon Burger, Classic Cheddar Burger, Fried Chicken Sandwich, Crispy Pickle

### TATER TOT BAR | 22

Cheddar Cheese Sauce, Smoked Bacon, Scallion, Tomatoes, Beef Short Rib Chili, Black Beans, Pickled Jalapeños, Sour Cream, Ketchup, Mustard

### IMPORTED & LOCAL CHEESE DISPLAY | 23

Assorted Crackers, Lavash, Crostini, Artisan Breads, Berries, Grapes

### SMOKED SALMON DISPLAY | 23

Chopped Egg, Capers, Tomatoes, Cucumbers, Red Onion, Cream Cheese, Mini Bagels, Rye Toast

### MEDITERRANEAN DISPLAY | 25

Dolmas, Gigante Beans, Artichoke Hearts, Marinated Yellow & Red Tomatoes, Kalamata Olives, Feta Cheese, Mini Mozzarella Balls, Hummus, Grilled Pita Bread

### DEL MAR | 32

Jonah Crab Claws, Jumbo Shrimp Cocktail, Oysters in the Half Shell, Pei Mussels

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# RECEPTION

## HORS D'OEUVRES

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*Menu offerings must be ordered in quantities of fifty or more.*

### HOT

#### **Garden | 6**

Quatro Mini Mac & Cheese Bite  
Kale & Vegetable Dumpling  
Brie En Croute  
Mini Vegetable Quesadilla  
Tomato Basil Arancini  
Spanakopita  
Vietnamese Spring Roll

#### **Beef | 7**

Mini Beef Wellington

#### **Chicken | 6**

Chicken Empanada  
Chicken Teriyaki Dumpling  
Soy & Honey Braised Chicken Lollipop

#### **Sea | 7**

Shrimp Dumpling  
Mini Coconut Shrimp Spring Roll  
BBQ Shrimp & Grits  
Gulf Coast Crab Cake, Lemon Aioli  
Lobster Empanada

#### **Pork | 6**

Andouille Sausage En Croute  
Lemongrass Pork Pot Sticker  
Hawaiian Style BBQ Pulled Pork, Cheddar Biscuit  
Mini Chinese Pork Bao Buns  
Mini Cuban Sandwich

### CHILLED

#### **Garden | 6**

Caprese Skewer, Grape Tomato, Mozzarella, Basil, Olive Oil, Balsamic  
Antipasta Skewer, Manchego, Greek Olive, Salami

#### **Beef | 7**

Beef Tenderloin, Herb Crostini, Caramelized Onion, Bleu Cheese Butter

#### **Chicken | 6**

Smoked BBQ Chicken Salad, Fillo Shell  
Tomato Stuffed Chicken Salad

#### **Sea | 7**

Mango Shrimp Shooter (Glassware must be ordered)  
Lobster Bruschetta, Peppers, Onions, Truffle Oil  
Smoked Salmon Bilini, Dill Cream, Fresh Caviar, Chive

*Each meal function listed is a maximum of two hours of service time.*

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# BAR SERVICE

OFFERINGS

150 for four hours per bar, 25 for each additional hour, one bartender per 75 guests.

CALL BAR		HOSTED BAR		CASH BAR	
One Hour	27	Call Mixed Drink	10 per drink	Call Mixed Drink	12 per drink
Two Hours	35	Premium Mixed Drink	12 per drink	Premium Mixed Drink	14 per drink
Three Hours	43	Imported Beer	8 per bottle	Imported Beer	10 per bottle
Four Hours	51	Domestic Beer	7 per bottle	Domestic Beer	9 per bottle
		Craft Beer	8 per drink	Craft Beer	10 per drink
PREMIUM BAR		House Wine	9 per glass	House Wine	12 per glass
One Hour	31	Soft Drinks	5 per drink	Soft Drinks	5 per drink
Two Hours	39	Mineral Water	5 per bottle	Mineral Water	5 per bottle
Three Hours	47				
Four Hours	55				

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# BAR SERVICE

## OFFERINGS

150 for four hours per bar, 25 for each additional hour, one bartender per 75 guests.

<p>BEER</p> <p><b>Domestic</b>   Michelob Ultra, Samuel Adams Boston Lager, Miller Lite</p> <p><b>Imported &amp; Craft</b>   Corona Extra, Heineken 0.0 (Non-Alcoholic), Red Bull &amp; Red Bull Sugar Free, Karbach Hopadillo, Blue Moon Belgian White</p> <p><b>Seltzer</b>   Truly Hard Seltzer</p>	<p>CALL BAR</p> <p><b>Bourbon</b>   Maker’s Mark</p> <p><b>Canadian</b>   Canadian Club</p> <p><b>Scotch</b>   Dewar’s White Label</p> <p><b>Gin</b>   Tanqueray</p> <p><b>Vodka</b>   Absolut 80</p> <p><b>Rum</b>   Bacardi Superior &amp; Captain Morgan Original Spiced Rum</p> <p><b>Tequila</b>   Patron Silver</p> <p><b>Cognac</b>   Hennessy VS</p> <p><b>Whiskey</b>   Jack Daniels</p> <p><b>Additional Spirits</b>   Carpano Classico Dry Vermouth, Carpano Classico Sweet Vermouth, Combier Original Triple Sec</p>	<p>PREMIUM BAR</p> <p><b>Bourbon</b>   Knob Creek</p> <p><b>Canadian</b>   Crown Royal</p> <p><b>Scotch</b>   Johnnie Walker Black Label</p> <p><b>Gin</b>   Bombay Sapphire</p> <p><b>Vodka</b>   Grey Goose</p> <p><b>Rum</b>   Bacardi Superior &amp; Captain Morgan Original Spiced Rum</p> <p><b>Tequila</b>   Casamigos Silver</p> <p><b>Cognac</b>   Hennessy Priviege VSOP</p> <p><b>Whiskey</b>   Jack Daniels</p> <p><b>Additional Spirits</b>   Carpano Classico Dry Vermouth, Carpano Classico Sweet Vermouth, Combier Original Triple Sec</p>
<p>HOUSE WINE   38 PER BOTTLE</p> <p>Mumm, Brut, Napa</p> <p>Chandon Garden Spritz 187 MI</p> <p>Flying Blue, Rosé</p> <p>Flying Blue, Pinot Grigio</p> <p>Flying Blue, Chardonnay</p> <p>Flying Blue, Sauvignon Blanc</p> <p>Flying Blue, Red Blend</p> <p>Flying Blue, Cabernet Sauvignon</p>		
<p>CORDIAL ENHANCEMENTS   9 PER DRINK</p> <p>Korbel Brandy, Amaretto Di Saronno, Bailey’s Irish Crème, Kahlua, Frangelico, Romana Sambuca, Southern Comfort</p>		

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# ADDITIONAL DETAILS

## GUARANTEED ATTENDANCE

For all catered functions, a final attendance figure must be specified by 12 noon, 72 business hours prior to the event. This figure will be considered a guarantee and not subject to reduction. We will however, set the banquet room for 5% over the guarantee and be prepared to serve 3% over the guarantee. If multiple entrées are chosen for a plated meal, the price of the highest priced entrée will apply to all meals. Menu change fees will also apply with changes within 10 days of arrival.

## ROOM ASSIGNMENTS

Function or meeting space is subject to reassignments, based on numbers of guests expected and set up required.

## EVENT SETUP

Please specify the seating format for your function such as theatre, rounds, classroom or conference style. Customized seating diagrams with numbered table numbers are available upon request. Requirements for easels, podiums, corkboards, registration tables, etc. should also be communicated. Set change fees will apply with changes to pre-approved sets within 24 hours of function time.

## BILLING

Full payment and credit card authorizations for events shall be made in advance ten (10) business days prior to the event date, by cashier's check or credit card. The same applies for corporate accounts, unless credit has been established with the approval of our accounting department. If payment is not received as outlined in our billing agreement, then by signing your banquet event orders, you are authorizing the hotel to charge the credit card on file.

## BANNERS & SIGNS

Placement of banners and signs must be coordinated with your hotel contact, to ensure your safety. Banners and signs must be professional quality that can be posted or hung and in keeping with the hotel image. A limited number of easels are available free of charge. Hanging of banner is 5 for 3 ft wide and 10 for larger banners.

## COAT ROOM & DOOR GREETER

Coat room attendants are available upon request. An applicable fee of 25 per hour with a minimum of four hours is required for an attendant.

## AUDIO VISUAL EQUIPMENT

PSAV will address all your needs on sound, lighting, audio visual equipment and high speed internet. Competitive price list is available through your hotel contact. Connection and tapping fees are applicable when outside A/V products or companies are used.

## DECORATION

The hotel offers a choice of several colors of linen as well as votive candles to enhance your table setting. Other options are available at additional cost. Please ask event manager of additional options.

## SECURITY

The Hotel shall not assume responsibility for damage to or loss of any merchandise or articles left in the Hotel prior to or following an event. Arrangements may be made for security of exhibits, merchandise, or articles set up prior to your event through your hotel contact. No open fire is permitted inside the hotel. Any religious ceremonies or rituals, the host must obtain the necessary permit from the fire department and is responsible for any fees associated with the permit. Strict adherence to the regulations of the permit, at the time of the function, is required. If additional security is required, additional costs will apply.

## ELECTRICAL, TELEPHONE & INTERNET REQUIREMENTS

The Hotel does charge for electrical, telephone and internet hook-ups. Should any be required, the Hotel must be notified in advance and the charges will be posted to the patron's master account.

## LABOR CHARGES

Carvers (1 per 50), Bartenders (1 per 75 with max of 4 hours; 25 for each additional hour), Cashiers (1 per 75 with max of 4 hours; 25 for each additional hour). Station Attendants (1 per 50) & Cocktail Servers (1 per 50) are at a fee of 150 each plus tax. For any meal that has less than 25 guests in attendance, a 7 surcharge per person will apply. All labor charges are taxable at a rate of 8.25%. Other fees may apply should your event attendance not meet the minimum number required.

## PROVISION OF FOOD & BEVERAGE

The patron, their guests or invitees will not be permitted to bring food and/or beverages of any kind into the Hotel. Only pre-approved exceptions (i.e. wedding cakes, etc.) will be allowed with written approval from event manager. Any leftover items cannot be removed from event per Hotel liability.

## SERVICE CHARGE:

All food, beverage, audio visual and room rentals/set up fees will have a 25% taxable service charge applied.

## OVERTIME SERVICE

Breakfast services are based on a 1 hour duration. Luncheon functions on a 1.5 hour duration. Dinner only service on a 2 hour duration. Reception/Dinner functions on a 5 hour duration. Cocktail Party/ Reception functions on a 3 hour duration. Functions lasting longer than the above time limits are subject to additional labor charges and service fees. Also, any food functions beginning prior to 7:00 am or extending beyond 1:00 am are subject to additional labor charges and service fees.

## ALCOHOLIC BEVERAGES

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license), the hotel will require that beverages be dispensed only by Hotel bartenders and servers. The Hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and/or (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

