

# **EVENT MENUS**



DALLAS/ADDISON MARRIOTT QUORUM BY THE GALLERIA 14901 Dallas Parkway, Dallas, TX 75254 Phone: 972.661.2800

### **Continental Breakfast Buffets**

Priced Per Person, One Hour Continuous Service Time Enhancement options available on Page 3

Continental 27

Assorted Juices

Assorted Breakfast Breads, Croissants, Muffins, and Danish Seasonal Fruit and Berries Butter, Jams, and Jellies

Starbucks Regular and Decaffeinated Coffee and Teavana Teas

### Enhanced Continental

35

Assorted Juices

Assorted Bagels, Croissants, Breakfast Breads, Muffins and Danish Seasonal Fruit and Berries Assortment of Individual Cereals with Whole Milk, 2% Milk, Skim Milk, and Soy Milk Hard Boiled Eggs

Assorted Individual Fruit Yogurts

Butter, Jams, Jellies, Peanut Butter Honey and Cream Cheese Starbucks Regular and Decaffeinated Coffee and Teavana Teas

\*Almond Milk upon request

### **Enhancements**

Priced Per Person

Homestead Gristmill Grits - Local Cheddar, Butter, Texas Honey, Brown Sugar	8
Steel Cut Oatmeal - Brown Sugar, Cranberries, Nuts, Local Honey	8
Cereal Bar - Assorted Cereals, House-Made Granola, Whole, 2% Milk, Skim, and Soy Milk	9
Individual Breakfast Sandwiches & Burritos	8
<ul> <li>Honey Glazed Ham, Fried Egg and White Cheddar on English Muffin</li> </ul>	
Bacon, Egg Scramble, and Provolone on Croissant	
Sausage, Scrambled Eggs on House-Made Biscuit	
Sausage, Scrambled Egg, Cheddar Cheese on Bagel	
Chorizo, Scrambled Eggs, Monterrey Jack Cheese Breakfast Burrito	
<ul> <li>Green Goddess Breakfast Burrito - *Vegetarian (Vegan upon request) - Served on Spinach Tortilla, Avocado, Spinach, Sweet Potato, Organic Egg, Black Beans, Jack Cheese, Shitake Bacon, Cilantro Pesto Dressing. Served with Salsa and Fresh Limes on the side</li> </ul>	
Build Your Own Parfaits Vanilla and Strawberry Yogurt, Seasonal Berries, House-Made Granola, and Texas Honey	11
Biscuit Bar – House-Made Biscuits, Pepper Sausage Gravy, Country Sausage Patties, Bacon, Maple Pecan Butter, Berry Preserves	11
Omelet Station - Honey Ham, Bacon, Heirloom Tomatoes, Local Cheeses, Spinach, Wild Mushrooms, Roasted Peppers, Fresh Herbs, and Charred Tomato Salsa	13
Waffle Bar - House-Made Waffles, Seasonal Berries, Chantilly Cream, Real Maple Syrup Option: Add Fried Chicken	11 18
Avocado Toast Bar - Smashed Fresh Avocado, Shredded Chicken, Bacon, Sundried Tomatoes, Assortment of Cheeses, Diced Tomatoes, Minced Onion, Sliced Jalapenos, Soft Hard-Boiled Eggs, House Salsa, White and Wheat Toast	14
Smoked Salmon - Norwegian Smoked Salmon, New York Bagels, Chive Cream Cheese, Tomatoes, Be Onion, Capers, Diced Eggs   15	∍rmuda

### **Breakfast Buffets**

Priced Per Person, One Hour Continuous Service Time

Minimum of 25 guests required

Labor Fee of \$150 Applied to All Breakfast Buffet Functions under 25 people

Breakfast Buffets include Chilled Juices, Iced Water, Starbucks Regular and

Decaffeinated Coffee and Teavana Teas

The Quorum Classic	43	Southern Junction	45
Croissants, Muffins, and Danish		House-Made Biscuits and Saus	age Gravy
Sliced Fresh Fruit and Berries		Honey Butter & Strawberry Pre	serves Seasonal Fruit
Scrambled Eggs		and Berries	
Thick Cut Bacon		Scrambled Eggs with Bell Pepp	oers & Onions
Sausage Patties		Off-the-Bone Ham	
Roasted Breakfast Potatoes		Brown Sugar Bacon	
Assorted Individual Fruit Yogurts		Breakfast Potatoes	
		Cheddar & Jalapeno Waco G	Gristmill Stoneground
Healthy Start	47	Grits	
Whole Grain Muffins		Breakfast Potatoes	
Grape Salad with Mint & Simple	Syrup Dressing	Blueberry Smoothie Shots	
Scrambled Egg White Frittata wi	th Sundried		
Tomato, Spinach, & Grilled As	sparagus	Sol Feliz	46
Green Goddess Breakfast Burrito	served with	Sliced Fresh Fruit and Berries	
House Salsa and Fresh Limes		Chili Reno Frittata Bake	
Chicken Apple Sausage		Chorizo Picadillo	
Turkey Bacon		Thick Cut Bacon	
Steel Cut Oatmeal served with B	Brown Sugar,	Warm Flour and Corn Tortillas	
Cranberry and Texas Pecans		Papas Bravas	
		Pico de Gallo, Salsa Verde, Gu	Jacamole,
		Grated Jack Cheese, and C	Citrus Crema
		Agua Fresca	

### **Plated Breakfast**

Priced Per Person

Plated Breakfasts include Chilled Juices, Breakfast Bread Basket, Starbucks Regular and Decaffeinated Coffee and Teavana Teas

All American 30

Scrambled Eggs, Choice of Bacon, Ham OR Sausage, Roasted Breakfast Potatoes, Roasted Tomato and Grilled Asparagus

Texas Burrito 32

Scrambled Eggs, 18 Hour House Smoked Brisket, Black Beans, Pico de Gallo, Jack Cheese, Breakfast Potatoes, Grilled Jalapeno, Ranchero Salsa

Frittata 32

Sundried Tomato, Basil, House-Made Ricotta, Baby Spinach, Bacon, Breakfast Potatoes, Grilled Asparagus

Steak and Eggs 38

Petite Filet, Scrambled Eggs, Breakfast Potatoes with Caramelized Onions, Roasted Tomato, and Grilled Asparagus

## **BRUNCH**

### **Brunch Buffet**

Priced Per Person, One Hour Continuous Service Time

Minimum of 25 guests required

Labor Fee of \$150 Applied to Brunch Buffet Functions under 25 people

Brunch Buffet includes Chilled Juices, Iced Water, Starbucks Regular and

Decaffeinated Coffee and Teavana Teas

Quorum Brunch 48

Sliced Seasonal Fruit and Berries

Bagel Bar with Various Bagel, Cream Cheese, Cinnamon Cream Cheese, Honey Butter, House Signature
Jelly

Build Your Own Yogurt with Vanilla and Strawberry Yogurt, Fresh Blueberry, Raspberry, Blackberry, Strawberry Preserves, House-Made Granola

Avocado Toast with Rye Bread, Guacamole, Sundried Tomatoes, Queso Fresco, Micro Green Mix, Ginger-Scallion Dressing

Southwest Scrambled Eggs

Farmer's Market Hash Skillet with Hash Browns, Mushroom, Spinach, Roasted Pepper, Chopped Bacon, Mix Cheddar, and Chives

Bacon Bar with Regular Bacon, Jalapeno Bacon, Maple Syrup Black Pepper Bacon

Option: Add on Shrimp, Smoked Salmon, Shredded Chicken

All Prices are subject to 28% service charge and prevailing Sales Tax. Prices are subject to change without notice.

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## **BREAKS**

### **Themed Breaks**

Priced Per Person, Minimum of 10 guests required, 30 Minutes of Continuous Service Enhancement Option: Add assorted soft drinks, bottled water, and hot teas for \$5 per person

20	Recharge	26
a Nuts,	Texas Hummus with Lavash Assorted Mixed Nuts Granola Bars Individual Yogurts	
20	Whole Fruit	
Chef's	Tapas Goat Cheese Truffles Serrano Ham Compressed Melon	28
21	Manchego Cheese and Lavash	
	Citrus Marinated Olives Bacon Wrapped Dates Non-Alcoholic Sangria	
21	Brunch Break	27
	Build Your Own Parfait with Vanilla and Str Yogurt, House-Made Granola, Fresh Be Fruit, Honey, Chocolate Shavings, and Compote Bacon Bar with 3 Types of House Specialty	rries, Dried Berry
	Italian Bites	27
<b>23</b> ked	Antipasto Gazing Table Bruschetta Bar Olive Tapenades Cannolis Assorted Mini Cheesecakes	
25	The Big Game	28
	Mini Hot Dogs Brisket Nachos Pulled Pork Sliders Chili Dusted Potato Chips with Roasted Or Craft Root Beer and Ginger Ale	nion Dip
	a Nuts,  20 Chef's  21  21	a Nuts,  Texas Hummus with Lavash Assorted Mixed Nuts Granola Bars Individual Yogurts Whole Fruit  Chef's  Tapas  Goat Cheese Truffles Serrano Ham Compressed Melon Manchego Cheese and Lavash Citrus Marinated Olives Bacon Wrapped Dates Non-Alcoholic Sangria  Brunch Break  Build Your Own Parfait with Vanilla and Str Yogurt, House-Made Granola, Fresh Be Fruit, Honey, Chocolate Shavings, and Compote Bacon Bar with 3 Types of House Specialty  Italian Bites  Antipasto Gazing Table Bruschetta Bar Olive Tapenades Cannolis Assorted Mini Cheesecakes  The Big Game Mini Hot Dogs Brisket Nachos Pulled Pork Sliders Chili Dusted Potato Chips with Roasted On

## **BREAKS**

### **Beverage Breaks**

Priced Per Person

All Day - Up to 9 Hours of service Half Day - Up to 5 Hours of service
Beverage Break Includes:
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Assorted Hot Teavana Teas
Bottled Water
Assorted Pepsi Soft Drinks
Station Includes:
Half and Half Creamer
Whole and Skim Milk
Sugar and Sugar Substitutes Packets
Honey
Lemon Wedges

All Prices are subject to 28% service charge and prevailing Sales Tax. Prices are subject to change without notice.

40 25

## **BREAKS**

### A La Carte

From the Bakery		Marketplace	
Priced Per Dozen		Priced Per Item	
Assorted Breakfast Breads	50	Whole Market Fruit	3
Freshly Baked Cookies	50	Assorted Yogurts	3
Double Chocolate Chunk Brownies	50	Assorted Bags of Chips	3
White Chocolate Walnut Blondie Bars	50	Assorted Candy Bars	4
Assorted Bagels with Cream Cheese	50	Indiv. Bags of Trail Mix	4
Assorted Local Scones Paired with Flavored	ł	Assorted Energy/Granola Bars	6
Cream Cheese Fillings	54	Greek Yogurt Parfaits	7
Cupcakes: Choose from Dark Chocolate, \	/anilla	Priced Per Dozen	
Bean, or Red Velvet	58	Bags of Fresh Popped Popcorn	40
		Texas Size Pretzels	40
Beverages		Assorted Ice Cream Bars (includes cart)	50
Priced Per Item		Priced Per Person	
Assorted Pepsi Soft Drinks	5.50	Apples & Pear Wedges, Peanut Butter & Caramel	7
Bottled Water	5.50	Sliced Fresh Fruit & Berries Display	7
Naked Juice	8		
Regular & Sugar Free Red Bull	8		
Local Lucky Layla Yogurt Smoothies	7		
Local Holy Kombucha	8		
Local Texas Squeezed Teas & Lemonades	6		
Starbucks Frappuccino's and Double Shots	8		
Priced Per Gallon			
Regular & Decaffeinated Coffee	97		
Assorted Hot Tea	85		
Assorted Chilled Juices	50		

## LUNCH

### **Boxed Salads, Sandwiches & Wraps**

Each Menu Item Priced at \$41 Per Person

Served Chilled with Individual Bag of Chips, Chef's Selection of Whole Fruit,

Freshly Baked Cookie and Choice of Bottle Water or Pepsi Soft Drink.

Client to Specify Order Count of Each Sandwich/Wrap. Please Choose a Maximum of (3) Three menu items.

All Sandwiches can be served as wraps, upon request.

Hot Sandwich Buffet Display add \$8 per person

#### **Quorum Cobb**

Crisp Greens, Grilled Chicken, Ham, Diced Egg, Tomatoes, Cucumber, Blue Cheese, Bacon, Ranch, and Bread Stick

#### Caesar

Romaine Lettuce, Grilled Chicken, Shredded Parmesan, Sundried Tomato, Caesar Dressing, and Bread Stick

### **Berry Salad**

Arugula, Mix of Fresh Berries, Boursin, Smoked Pecans, Balsamic Dressing, and Bread Stick

### **Turkey and Swiss**

Smoked Turkey, Garlic Aioli, Swiss, Lettuce, Roma Tomato, on Pretzel Bun

### Pesto Chicken

Pesto Chicken, Fresh Mozzarella, Arugula, Basil, Roma Tomato, on Ciabatta, and side of Balsamic

### **Roast Beef**

Rare Top Round, White Cheddar, Caramelized Onions, Garlic Aioli, on Brioche

### Vegetable Wrap

Grilled Seasonal Vegetables, Ripe Tomato, Roasted Peppers, Ginger Scallion Dressing, on Spinach Tortilla

### Chicken Bacon Caesar Wrap

Grilled Chicken, Bacon, Lettuce, Tomato, Shaved Parmesan Cheese, Caesar Dressing, on Flour Tortilla

## LUNCH

### **Plated Lunch**

Priced Per Person

All Plated Lunches include Choice of One (1) Starter, One (1) Entrée, and One (1) Dessert,
Bread Service, Starbucks Regular and Decaffeinated Coffee, Teavana Tea Service, Iced Water and Iced Tea

### Starter | Soup or Salad

- Charred Tomato Basil Bisque with Parmesan Crostini
- Chef's Daily Choice of Soup
- Quorum House Salad Field Greens, House Pickled Onions, Cherry Tomatoes, Cucumbers, Balsamic Dressing
- Caesar Salad Romaine, Shredded Parmesan,
   Sundried Tomato, Garlic Croutons, House Smoked
   Caesar Dressing
- Berry Salad Arugula, Strawberry, Blueberry, Blackberry, Raspberry, Smoked Candied Pecans, Boursin Cheese, Sorghum Balsamic Vinaigrette
- Asian Slaw Salad Mix Greens with Slaw,
   Edamame, Mandarin Orange, Wonton Crisp,
   Ginger Sesame Dressing

### **Entrees**

### Cauliflower Steak 48

Assorted Grilled Vegetables, Grilled Asparagus, Organic Arugula, Cherry Tomatoes, Pickle Red Onion, Lemon Vinaigrette

Miso Tofu 50

Miso Tofu with Sesame Bok Choy, Garlic Ginger Jasmine Rice with Carrots and Edamame

### Quorum Signature Chicken 52

Garlic Herb Marinated Airline Chicken, with Cider and Butter Sauce, Creamy Risotto, Herbed Zucchini/Squash

### Parmesan Crusted Chicken

Garlic Mashed Potatoes, Broccolini with Onion Tomato Citrus Sauce

#### **Desserts**

- Crème Brulee topped with Berries
- Flourless Chocolate Cake with Blackberries
- Lemon Tart with White Chocolate Mousse
- New York Cheesecake

#### Glazed Salmon

55

Sweet Chili Glazed Skin on Salmon, Miso Polenta, Stir Fried Seasonal Vegetable, Toasted Tuxedo Sesame Seed

#### Brisket Enchilada

56

House Smoked Brisket, Christmas Salsa (Ranchero and Tomatillo), Roasted Corn Salad, Black Bean, and Citrus Crema

#### **Red Wine Braised Short Rib**

58

Red Wine Demi Braised Short Rib, Grilled Asparagus, Honey Roasted Carrots, Truffle Mashed Potato, Tabaco Onion

- Wild Berry Shortcake with Grand Marnier Crème
- Mom's Texas Chocolate Sheet Cake
- Key Lime Pie with Raspberry Sauce

All Prices are subject to 28% service charge and prevailing Sales Tax. Prices are subject to change without notice.

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## **LUNCH BUFFETS**

### Deli Lunch

Priced Per Person

Minimum of 25 guests required

Labor Fee of \$150 Applied to All Lunch Buffet Functions under 25 people

Lunch Buffets include Iced Water, Iced Tea, Starbucks Regular and

Decaffeinated Coffee and Teavana Teas

Quorum Deli 53

Quorum Salad

Classic Potato Salad

Tomato Basil Soup with Pesto Croutons

Build Your Own Sandwiches:

House-Made Chicken and Walnut Salad, Cotto Salami, Hickory Ham, Smoked Turkey, Garlic Rubbed Roast Beef, Swiss, Provolone, Cheddar

House-Made Potato Chips Relish Display

Artisan Bread Display Cookies and Brownies

Chef's Deli 55

Choice of Tomato Basil Soup with Pesto Croutons or Broccoli and Cheese Soup

The Italian Sandwich

Italian Salami, Soppressata, Smoked Ham, Mortadella, Provolone, Tomato, Shaved Lettuce, Olive & Pepper Relish, Italian Dressing

The Dip

Garlic Rubbed Roast Beef Thinly Sliced, Caramelized Onions, Melted Swiss Cheese, & House-Made Au Jus The Turkey Clubhouse

Smoked Turkey, Crispy Bacon, Heirloom Tomato, Avocado, Lettuce, Red Onion, Garlic Aioli on Brioche Garden Vegetable Wrap

Fire Grilled Garden Vegetables, Spinach Tortilla, House Made Vinaigrette

Berry Salad

Pasta Bocconcini

Vegetable Crudité Platter

House Made Potato Chips

**Assorted Cakes** 

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## **LUNCH BUFFETS**

Priced Per Person

Minimum of 25 guests required

Labor Fee of \$150 Applied to All Lunch Buffet Functions under 25 people

Lunch Buffets include Iced Water, Iced Tea, Starbucks Regular and

Decaffeinated Coffee and Teavana Teas

### Osaka Buffet 57

Celery Root and Truffle Soup Crispy Vegetable Eggroll

Asian Slaw Salad with Ginger Scallion Vinaigrette

Teriyaki Chicken

Stir Fried Vegetable Mix

Brussel Sprout Salad - Fried Brussel Sprouts tossed in Sweet Chili Sauce, Mint, Cilantro, Thai Basil,

Jalapenos, and Thinly Sliced Onions

Garlic Stir Fried Rice

Peppered Beef Steak w/ Broccoli & Mushrooms Assorted Macaroons

### Southern Comfort 57

Baked Potato Soup Crispy Pancetta & Smoked Gouda

Iceberg Wedge Salad with Tomatoes, Bacon, Bleu Cheese, Scallions and Buttermilk Ranch

Bacon Wrapped Meatloaf with Tomato Jam

Buttermilk Fried Chicken

Garlic Mashed Potatoes with Country Gravy

Classic Mac and Cheese

**Braised Collard Greens** 

Mom's Texas Chocolate Sheet Cake

Red Velvet Cake

#### All American Salute

Texas Chili

Quorum Salad

Texas BBQ Basted Chicken

Hamburgers, Franks & Brats

Voodoo Beer Cheese

Assorted Sliced Cheese

Relish Display

House-Made Chips and Fritos

Steak Fries and Onion Rings

Baked Potato Bar with all the toppings

Peanut Butter Brownies

Apple Pie

#### Cactus Blossom

58

58

Tortilla Chips with Roasted Salsa & Chorizo Queso Mango Ceviche

Nopales Salad

Grilled Beef & Chicken Fajitas with Seasoned Peppers & Onions

Vegetable Fajitas, Portobello Mushrooms with Seasoned Peppers & Onions

Spanish Rice

Choice of Borracho Black Beans or Refried Beans

Warm Flour and Corn Tortillas

Sopapillas with Cinnamon Sugar and Mexican Chocolate Dipping Sauce

### Taste of Italy

Italian Wedding Soup

Caesar Salad

Antipasto Salad

Bruschetta Board - Rustic Artisan Breads, Olive Tapenade, Sliced Italian Meats and Cheeses

Tuscan Chicken - Tender Chicken Breasts, Fresh Tomatoes, Spinach, Crispy Pancetta, in Herb

Homemade Texas Size Meatballs & Marinara Sauce

Butter and Herb Linguini

Cream Sauce

4 Cheese Vegetable Lasaana

Grilled Summer Squash and Eggplant

Dark Chocolate Dipped Cannoli

Tiramisu

All Prices are subject to 28% service charge and prevailing Sales Tax. Prices are subject to change without notice.

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## **LUNCH BUFFETS**

Priced Per Person

Minimum of 25 guests required

Labor Fee of \$150 Applied to All Lunch Buffet Functions under 25 people

Lunch Buffets include Iced Water, Iced Tea, Starbucks Regular and

Decaffeinated Coffee and Teavana Teas

### The PIQNIQ 58

Garden Vegetable Soup
Berry Salad
Chopped Butter Lettuces Salad Mixed with Fresh
Radicchio, Green Onions, Crispy Wontons,
Lemon Vinaigrette
Grilled Vegetable Board
Piqniq Pasta Salad
Sweet & Spicy Shrimp
Herb Marinated Beef and Vegetables
Citrus & Soy Marinated Chicken
Elote (Street Corn)
Jasmin Rice
Sorbet with Fresh Seasonal Fruit

### Texas Roadhouse 60

Jalapeno Cornbread and Biscuits Classic Potato Salad Mixed Cabbage Coleslaw Slow Roasted BBQ Beef Brisket House Smoked 18 Hour Pork Ribs BBQ Dry Rub & Grilled Chicken Bacon Braised Green Beans Garlic Mashed Potatoes Grilled Corn on the Cobb Peach Cobbler

### The Executive 63

Lobster Bisque
Chef's Salad Display
Summer Endive Shrimp Ceviche
Red Wine Braised Short Ribs with Fried String Onions
Honey & Soy Glazed Seabass with Grilled Pineapple and
Mint Relish
Brown Butter & Cider Roasted Chicken
Fire Grilled Assorted Vegetables
Glazed Baby Carrots and Asparagus
Wild Mushroom Risotto
Truffle Mashed Potatoes
Assorted Cheesecakes

## **DINNER**

### **Plated Dinner**

Priced Per Person

All Plated Dinners include Choice of One (1) Starter, One (1) Entrée, and One (1) Dessert, Bread Service, Starbucks Regular and Decaffeinated Coffee, Teavana Tea Service, Iced Water and Iced Tea

### Starter

Choice of (1) one:

- Lobster Bisque with Brandy Cream Swirl
- Fresh Asparagus Bisque with Crispy Bacon Shallot Cream and Crouton
- Knife and Fork Caesar Romaine Heart, Shaved Grana Padano, Garlic Cornbread Crouton, Classic Dressing
- Quorum House Salad Mixed Field Greens, Pickled Red Onions, Heirloom Cherry Tomatoes, English Cucumbers, Balsamic Dressing
- Baby Iceberg Wedge Local Blue Cheese Crumbles, Heirloom Cherry Tomatoes, Crispy Bacon, House Ranch Dressing
- Asian Slaw Salad Mixed Field Greens, Shredded Cabbage, Edamame, Mandarin Oranges, Wonton Crisp, Ginger Scallion Vinaigrette
- Berry Salad Herb Cheese Spread, Arugula, Strawberries, Blackberries, Raspberries, Blueberries, Candied Smoked Pecans, and Sorghum Balsamic Dressing

### **Entrees**

### Soy Marinated Portobello Steak

60

Grilled Soy Marinated Portobello Steak with Red Pepper Coulis, Roasted Garden Vegetables and Boursin Polenta

### Italian Vegetable Pasta

60

Italian Vegetable Pasta with Roasted Tomato, Artichoke, Mushroom, Eggplant, Squash, and Parmesan with Grilled Crostini

### **Lemon Thyme Chicken**

75

Roasted Airline Chicken Breast with Lemon Garlic Au Jus, Wild Mushroom and Spinach Risotto, and Grilled Summer Squash

### Crab Cake Crusted Wild Alaskan Halibut

77

Crab Cake Crusted Wild Alaskan Halibut with Lemon Burr Blanc Sauce, Spring Vegetable Cous Cous, and Herb Roasted Seasons Best Vegetables

Seared Salmon 77

Parmesan Cream Risotto, Grilled Carrots and Asparagus, Lemon Butter Sauce

## **DINNER**

### **Plated Dinner**

Priced Per Person

All Plated Dinners include Choice of One (1) Starter, One (1) Entrée, and One (1) Dessert, Bread Service, Starbucks Regular and Decaffeinated Coffee, Teavana Tea Service, Iced Water and Iced Tea

### **Entrees** (continued)

### Merlot Braised Beef Short Ribs

80

Braised Beef Short Ribs with Merlot Pan Reduction with Smoked Gouda Mashed Potatoes and Honey Roasted Carrots

Filet Mignon 85

Filet Mignon with Cabernet Demi Glaze, Caramelized Pearl Onion, Truffle Mashed Potatoes, and Grilled Asparagus

### **Duo Plates**

### Pecan Crusted Chicken and Honey Glazed Salmon

85

Pecan Crusted Chicken and Honey Glazed Salmon with Pomegranate Sauce, Garlic Mashed Potatoes, Fire Grilled Vegetable

### Lemon and Thyme Chicken and Mojo Shrimp

85

Lemon and Thyme Chicken and Mojo Shrimp with Spice Caper Sauce, Cipollini Onion, Roasted Rainbow Carrots and English Peas, Forbidden Rice

### **Braised Short Ribs and Halibut**

95

Braised Short Ribs with Cabernet Pan Jus, Grilled Halibut, Roasted Squash, Braised Fingerling Potatoes

### **Petite Filet Mignon and Seabass**

105

Peppercorn Demi Glaze, Garlic Mashed Potatoes, Assorted Grilled Vegetables

### Dessert

Choice of (1) one:

- New York Cheesecake with Berry Compote
- Lemon Tart with White Chocolate Mousse
- Wild Berry Shortcake with Grand Marnier Creme
- Flourless Chocolate Cake with Blackberries
- White Chocolate Mousse Dinner

## **DINNER**

### **Buffet Dinner**

Priced Per Person

Minimum of 25 guests required

Labor Fee of \$150 Applied to All Dinner Buffet Functions under 25 people
Dinner Buffets include Iced Water, Iced Tea, Starbucks Regular and
Decaffeinated Coffee and Teavana Teas

Bourbon Street 90 The Party 105

Chicken and Sausage Gumbo
Quorum Salad
Crab and Shrimp Louie Salad with Avocado
and Cherry Tomato
Spicy Fried Chicken with Hot Honey Mustard

Dipping Sauce Blackened Red Fish with Cajun Cream Sauce

Red Beans and Rice

Maque Choux

Grilled Creole Ratatouille

Fried Hushpuppies with House-Made Tartar Sauce

Warm Bread Pudding with Frangelico Anglaise

The Addison 103

Baby Arugula and Spinach Salad with Roasted Beets, Goat Cheese, and Walnuts Orecchiette Pesto Salad Pan Seared Salmon with Ginger Soy Glaze Roasted Tenderloin with Merlot Demi Grilled Chicken with Herbed Burr Blanc Garlic Bistro Potatoes Sautéed Haricot Verts with Bacon Vinaigrette Truffle Parmesan Risotto White Chocolate Mousse Cake Whoopie Pies Charcuterie Board with Artisan Cheeses and Cured Meats

Caesar Salad with Cornbread Croutons

Strawberry and Goat Cheese Salad with Smoked Pecans

Prime Rib with Au Jus and Horseradish Cream Sauce

Herb Roasted Chicken with Artichoke & Sundried Tomato Relish

Lobster Mac n' Cheese

Garlic Brussel Sprouts with Crispy Pancetta

Grilled Herbed Baguettes

Assorted Macaroons

Petit Fours

### **Display**

Priced Per Person, 90 Minute Continuous Service Time
Display Stations do not include Beverages. Beverages are charged on Consumption

### **Rustic Breads and Dip Display**

14

Baguettes, Ciabatta, Grilled Naan, House Made Chips, Bread Sticks and Choice of Three Dips: \*Dip Choices: House-Made Hummus, Basil Pesto, Marinara, House-Made Ranch Rip, Onion Dip, Spinach & Artichoke Dip, Guacamole, Ranchero Salsa

Seasonal Fruit Display

Fresh Honeydew, Cantaloupe, Pineapple, Raspberries, Strawberries, Blueberries, Blackberries with Honey Yogurt Dipping Sauce

### Fresh Vegetable Crudité

17

Baby Carrot, Asparagus, Celery, Peppers, Heirloom Cherry Tomatoes, English Cucumbers, Broccoli, and Radish

Antipasto Display 22

Prosciutto, Artisan Salamis, Local Cured Meats, Olive Tapenade, Italian Cheeses, Grilled Crostini

### Cheese, Fruit, and Nut Display

22

Craft Cheeses, House Roasted Nuts, Kiln Dried Fruits, Local Honey, Flatbreads and Baguettes

### **Smoked Salmon Display**

24

Norwegian Smoked Salmon, Capers, Pickled Red Onions, Diced Tomatoes, Sliced Cucumbers, Cream Cheese, Lavash

Oceanside 40

Butter Poached Jumbo Shrimp, Oysters on the Half Shell, Ceviche Shooters, Grilled Lemons, House Made Cocktail and Remoulade Sauce

### Hors D' Oeuvres

Priced Per Piece, 50 Piece Minimum Required Per Selection

### Hot Hors D' oeuvres

Black Bean Empanada with Charred Tomato Relish	7
Parmesan Mushroom Risotto Bites with Sun Dried Tomato Pesto	7
Mini Sliders with Brazos Valley Cheddar, Onion Jam	7
Mini Crab Cakes with Cajun Remoulade	8
Arepa - Pulled Chicken, Grilled Scallion, Cotija Cheese	8
Coconut Fried Shrimp with Pineapple Relish	9
Tempura Shrimp with Sweet Chili Dipping Sauce	9
Fried Chicken and Waffles with Maple Glaze	9
Beef Wellington with Merlot Demi	10
Bacon Wrapped Shrimp with Peach Pico	10
Lamb Chop Lollipop with Mint Demi	10
Cold Hors D' oeuvres	
Chilled Crab and Avocado Shooter served with Tortilla Triangles	7
Bruschetta - Fresh Mozzarella and Roasted Cherry Tomato	7
Caprese Salad Bites - Fresh Mozzarella, Pear Tomatoes, Fresh Basil with Balsamic Reduction	7
Asparagus Prosciutto - Mascarpone Smear	7
Endive Spoon - Roasted Pear, Blue Cheese Mousse	7
Antipasto Skewers with Pesto Dip	8
Smoked Salmon Cone with Chive Cream Cheese Mousse	9
Lobster BLT with Shallot Aioli	9
Ceviche Spoons - Lime Dressing, Microgreens	9
Shrimp Cocktail - Horseradish Sauce, Lemon	9

### **Presentation Stations**

Priced Per Person, 90 Minute Continuous Service Time
Stations do not include Beverages. Beverages are charged on Consumption

#### Build Your Own Salad Bowl

20

Chopped Romaine, Mixed Greens, Kale, Spinach, Diced Chicken, Ham, Chopped Bacon, Olives, Hard Boiled Eggs, Carrots, Cucumbers, Red Onion, Radishes, Chickpeas, Heirloom Cherry Tomatoes, Parmesan, Cheddar Cheese, Feta, Bleu Cheese Crumbles, Croutons, Choice of Dressings: Caesar Dressing, Ranch Dressing, Balsamic Dressing, Italian, and Oil & Vinegar. Grilled Tofu upon request

Nacho Station 22

Tortilla Chips, Carne Asada, Grilled Chicken, Black Beans, Queso, Guacamole, Sour Cream, House Pickled Jalapenos, Pico de Gallo, Cheddar Cheese, Cotija Cheese, Queso, Cilantro, Lime, and Ranchero Salsa.

Add On Option: Pairing Margarita Shooters \$6 per person

Quesadilla Station 23

Three Cheese and Mushroom Smoked Chicken and Pepper Jack Cheese Fajita Steak and Queso Blanco Roasted Corn Salad Blue Corn Tortilla Chips with Pico De Gallo, Ranchero Salsa, Sour Cream and Guacamole

Slider Station 24

Grass Fed Angus Beef, Texas Cheddar and Caramelized Mushrooms Gulf Crab Cakes, Micro Greens and Lemon Aioli House Smoked Pulled Pork, Texas BBQ Sauce, Tobacco Onions Southern Fried Chicken, Smoked Ranch Coleslaw, Bread and Butter Pickles House-Made Potato Chips

Shellfish Bar 700

25 of each item per station (total 100 pieces per station)

Jumbo Shrimp, Jonah Crab Claws, Oysters on the Half Shell, Lobster Shooters, Remoulade, Cocktail Sauce, Grilled Lemon

### **Action Stations**

Priced Per Person, 90 Minutes Continuous Service Time
Chef Attendant Required per 100 guests. \$150 per Attendant
Stations do not include Beverages. Beverages are charged on Consumption

Potato Bar 23

Whipped Yukon Gold Potatoes piped into a Martini Glass

Toppings to include: Chopped Bacon, Smoked Chicken, Cheddar Cheese, Parmesan, Blue Cheese, Chives, Caramelized Onions, Marinated Mushrooms, Sundried Tomatoes, and Topped with Warm Beurre Blanc Sauce

Whipped Sweet Potatoes piped into a Martini Glass

Toppings to include: Chopped Bacon, Salted Bourbon Caramel, Brown Sugar and Cinnamon, Candied Pecans, Warm Beurre Blanc Sauce, Torched Mini Marshmallows

Risotto Station 26

Creamy Arborio Rice, Andouille Sausage, Lump Crab, Saffron Thread, Chopped Bacon, Wild Mushrooms, English Peas, Asparagus, Diced Tomatoes, Roasted Garlic, Shallots, Red Peppers, Parmesan, Goat Cheese, Chives, and Truffle Oil

Mac and Cheese 28

Macaroni and Elbow Pasta, Three Cheese Sauce, Classic Cheese Sauce, 18 Hour Smoked Brisket, Smoked Chicken, Chopped Country Ham, Pancetta, Roasted Asparagus, Sundried Tomatoes, Roasted Corn, Broccoli, Roasted Red Peppers, Chives, Truffle Oil, Parmesan Bread Crumble

Taco Station 30

Carne Asada with Cotija Cheese, Cilantro, Salsa Rojo Grilled Chili Chicken with Shredded Cabbage Slaw, Shredded Carrot, Salsa Verde, and Cilantro Pork Pastor with Diced Pineapple, Red Onion, and Salsa Rojo Marinated Portobello Mushrooms with Shredded Slaw, Sriracha Aioli, and Cilantro Flour and Corn Tortillas

Dim Sum 32

Chicken Satay Skewer, Pork Bao Buns, Vegetable Spring Rolls, Eggrolls
Build Your Own Stir Fry - Chicken, Shrimp, Carrot, Water Chestnuts, Cabbage, Peppers, Green Peas,
Scallions, Ginger, Broccoli, Garlic, Onion, Jalapeno, Snow Peas, Zucchini, Baby Corn
Lo Mein Noodles and Steamed Jasmin Rice

### **Dessert Stations**

Priced Per Person, 90 Minute Continuous Service Time Stations do not include Beverages. Beverages are charged on Consumption

Viennese Station 20

Choice of (4)

Cookies

Mini Tarts

Assorted Macaroons

Assorted Mini Shooters

Cheesecake Spoons

Brownie Bites

Strawberries and Cream Tarts

Mini Bread Pudding Bites

**Assorted Cupcakes** 

Petit Fours

**Chocolate Covered Strawberries** 

Mini Crème Brulee

Seasonal Fruit Display

### **Camp Fire Smores Station**

20

Graham Crackers, Marshmallows, Chocolate Bars, Cookies and Cream Bar, Peppermint Patty, Reese's Peanut Butter Cup, and Almond Joys

Ice Cream Bar 22

(Minimum of 40 Guests Required)

Chocolate and Vanilla Ice Cream, Chocolate Chips, Cherries, Whipped Cream, Warm Chocolate Sauce, Caramel Sauce, Sprinkles, and Oreo Crumbles

### **Carving Stations**

Priced Per Person

Stations do not include Beverages. Beverages are charged on Consumption

Chef Attendant Required at \$150 per Chef, with 1 per 100 guests and maximum 2 hours of service.

### **Smoked Honey Glazed Country Ham**

(Serves 35 guests)

Grain Mustard, Pineapple Chili Chutney, Warm
Pretzel Rolls

### Cider Brined Free Range Roasted Turkey Breast

(Serves 15 guests)

Warm Dinner Rolls, House Made Orange Cranberry
Chutney, Pan Gravy

#### Prime Rib

(Serves 35 guests) **600**Warm Dinner Rolls, Au Jus, Horseradish Cream

### Black Pepper Crusted Flank Steak

(Serves 15 guests)

Charred Corn and Tomato Relish and Flour and Corn Tortillas

#### 18 Hour Oak Smoked Brisket

(Serves 20 guests) 350
Texas BBQ Sauce, Cornbread Muffins

### Cedar Plank Salmon

(Serves 8 guests)

Sambal Maple Glaze, Grilled Lemons, Grilled

Artisan Bread

### Apple & Green Cabbage Stuffed Pork Loin

(Serves 30 guests) **375** Chambord Demi, Honey Roasted Peaches, Warm Dinner Rolls

### Colorado Rack of Lamb

(Serves 8 guests) 75 Mini Demi and Warm Artisan Rolls

### **Carving Station Accompaniments**

(Priced per item per guest)

### **Vegetable Selection:**

Roasted Brussel Sprouts with Crispy Bacon and Parmesan
Caesar Salad
Berry Salad
The Quorum Salad
Grilled Asparagus
Southern Green Beans with Bacon and Caramelized Onion
Honey Glazed Rainbow Carrots
Jalapeno and Apple Coleslaw
Classic Ratatouille
Lemon & Garlic Broccolini

### Starch Selection:

Whipped Garlic Mashed Potatoes 3 Cheese Mac n' Cheese Wild Mushroom & Parmesan Risotto Boursin Polenta Spring Vegetable Cous Cous Southern Creamed Corn Bistro Garlic Potatoes BBQ Baked Beans

### **Hosted Open Bar Packages**

Priced Per Person, Per Hour

Base Bartender Fee of \$140 per Bartender for up to 2 Hours, \$70 each additional hour, per Bartender, 1 Bar per 100 guests
Hosted bar packages include: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock, Corona, Heineken, Dos Eques, Craft and Regional Beers, House Chardonnay, House Cabernet, Beringer White Zinfandel, Assorted Pepsi Soft Drinks and Bottled Water

### Core Premium Core Well

Grey Goose Vodka, Patron Silver Tequila, Crown Royal Blended Whiskey, Knob Creek Bourbon Whiskey, Johnnie Walker Black Label Scotch, Mount Gay Eclipse Gold, Hennessey VS, Tanqueray 10 Gin and Courvoisier VS Cognac

First Hour	32
Second Hour	16
Third Hour	12
Fourth Hour	10

Each additional hour after 4 hours of bar service \$9 per hour

### Core Call

Absolut Vodka, Bacardi Superior, Johnnie Walker Red Label Scotch, Jack Daniels Tennessee Whiskey, Seagrams VO Canadian Whiskey, 1800 Silver Tequila and Tanqueray Gin

First Hour	30
Second Hour	14
Third Hour	11
Fourth Hour	9

Each additional hour after 4 hours of bar service \$8 per hour

Smirnoff Vodka, Beefeater Gin, Jim Beam White Label Bourbon, Canadian Club Blended Whiskey, Jose Cuervo Especial Gold Tequila, Grants Scotch and Bacardi Superior

First Hour	28
Second Hour	12
Third Hour	10
Fourth Hour	8

Each additional hour after 4 hours of bar service \$7 per hour

### **Beer and Wine Only**

First Hour	22
Second Hour	10
Third Hour	8
Fourth Hour	6

Each additional hour after 4 hours of bar service \$6 per hour

### **Hosted Bar Based on Consumption**

Priced Per Drink on Consumption Basis

Base Bartender Fee of \$140 per Bartender for up to 2 Hours, \$70 each additional hour, per Bartender, 1 Bar per 100 guests
Hosted Bars Include: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock, Corona, Heineken, Dos Eques, Craft and
Regional Beers, House Chardonnay, House Cabernet, Beringer White Zinfandel, Assorted Pepsi Soft Drinks and Bottled Water

### Core Premium | 12

Grey Goose Vodka, Patron Silver Tequila, Crown Royal Blended Whiskey, Knob Creek Bourbon Whiskey,
Johnnie Walker Black Label Scotch, Mount Gay Eclipse Gold, Hennessey VS, Tanqueray 10 Gin and
Courvoisier VS Cognac

Chateau Chardonnay, Seven Falls Cabernet, Beringer White Zinfandel

### Core Call | 11

Absolut Vodka, Bacardi Superior, Johnnie Walker Red Label Scotch, Jack Daniels Tennessee Whiskey, Seagrams VO Canadian Whiskey, 1800 Silver Tequila and Tanqueray Gin

### Core Well | 10

Smirnoff Vodka, Beefeater Gin, Jim Beam White Label Bourbon, Canadian Club Blended Whiskey, Jose Cuervo Especial Gold Tequila, Grants Scotch and Bacardi Superior

### Premium Wine | 12

Chateau Chardonnay, Seven Falls Cabernet, Beringer White Zinfandel

### House Wine | 11

Canyon Road Chardonnay, Canyon Road Cabernet, Beringer White Zinfandel

Imported Beer | 8.50

Domestic Beer | 7.50

Craft and Regional Beer | 8

Non- Alcoholic Beer | 5

Assorted Pepsi Soft Drinks and Bottled Water | 5.50

All Prices are subject to 28% service charge and prevailing Sales Tax. Prices are subject to change without notice.

DALLAS/ADDISON MARRIOTT QUORUM BY THE GALLERIA 14901 Dallas Parkway, Dallas, TX 75254 Phone: 972.661.2800

### Cash Bar Based on Consumption

Priced Per Drink on Consumption Basis

Base Bartender Fee of \$140 per Bartender for up to 2 Hours, \$70 each additional hour, per Bartender, 1 Bar per 100 guests

Cashier Fee of \$140 per Cashier for up to 2 Hours, \$70 per additional hour, per Cashier

All Cash Bars include: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Shiner Bock, Corona, Heineken, Dos Eques, Craft and Regional Beers, House Chardonnay, House Cabernet, Beringer White Zinfandel, Assorted Pepsi Soft Drinks and Bottled Water

### Core Premium | 13

Grey Goose Vodka, Patron Silver Tequila, Crown Royal Blended Whiskey, Knob Creek Bourbon Whiskey, Johnnie Walker Black Label Scotch, Mount Gay Eclipse Gold, Hennessey VS, Tanqueray 10 Gin and Courvoisier VS Cognac

### Core Call | 12

Absolut Vodka, Bacardi Superior, Johnnie Walker Red Label Scotch, Jack Daniels Tennessee Whiskey, Seagrams VO Canadian Whiskey, 1800 Silver Tequila and Tanqueray Gin

### Core Well | 11

Smirnoff Vodka, Beefeater Gin, Jim Beam White Label Bourbon, Canadian Club Blended Whiskey, Jose Cuervo Especial Gold Tequila, Grants Scotch and Bacardi Superior

### Premium Wine | 13

Chateau Chardonnay, Seven Falls Cabernet, Beringer White Zinfandel

### House Wine | 12

Canyon Road Chardonnay, Canyon Road Cabernet, Berginer White Zinfandel

Imported Beer | 9

Domestic Beer | 8

Craft and Regional Beer | 8.50

Non- Alcoholic Beer | 5.50

Assorted Pepsi Soft Drinks and Bottled Water | 5.50

### Wine Menu

Priced Per Bottle

White Wine		Red Wine		
<b>Pinot Grigio</b> Canyon Road Pighin Friuli	40 50	Cabernet Sauvignon Canyon Road Seven Falls Freak Show	40 50 70	
Chardonnay Canyon Road Chateau St Jean Kim Crawford	40 52 70	<b>Pinot Noir</b> Canyon Road Mark West Kim Crawford	40 50 70	
<b>Sauvignon Blanc</b> Canyon Road Kim Crawford	40 70	<b>Merlot</b> Canyon Road Seven Falls	40 50	
<b>Blush</b> Beringer Vineyards White Zinfandel	40			
<b>Moscato</b> Canyon Road	40			
Champagne and Sparkling Wine Freixenet Blanc de Blancs Moet & Chandon White Star Veue Clicquot Brut	40 120 150			

## **Executive Meeting Packages**

### **Quorum Elite Package**

Minimum of 25 Guests Required.

Meeting Packages are priced at \$102 per person plus applicable tax and service charge.

Package Includes meeting room rental and Wi-Fi.

#### **Continental Breakfast**

Assorted Juices

Assorted Breakfast Breads, Croissants, Muffins, and Danish Seasonal Fruit and Berries

Butter, Jams, and Jellies

Starbucks Regular and Decaffeinated Coffee and Teavana Teas

### **Lunch Buffet**

Caesar Salad

Antipasto Salad

Bruschetta Board

Rustic Artisan Breads, Olive Tapenade, Sliced Italian Meats and Cheeses

Tuscan Chicken

Tender Chicken Breast, Fresh Tomatoes, Spinach, Crispy Pancetta, Herb Cream Sauce

Homemade Texas Size Meatballs & Marinara Sauce

Butter and Herb Linguini

Grilled Summer Squash and Eggplant

Dark Chocolate Dipped Cannoli

Tiramisu

#### Afternoon Break

Spiced Blue Corn Tortilla Chips

House-Made Guacamole

Fire Roasted Salsa

Chili Con Queso

Non-Alcoholic Margaritas

Mini Très Lèches

## **Executive Meeting Packages**

### **Addison Elite Package**

Minimum of 25 Guests Required.

Meeting Packages are priced at \$102 per person plus applicable tax and service charge.

Package Includes meeting room rental and Wi-Fi.

### **Continental Breakfast**

Assorted Juices

Assorted Breakfast Breads, Croissants, Muffins, and Danish Seasonal Fruit and Berries

Butter, Jams, and Jellies

Starbucks Regular and Decaffeinated Coffee and Teavana Teas

### **Lunch Buffet**

Tortilla Chips with Roasted Salsa & Chorizo Queso

Mango Ceviche

Nopales Salad

Grilled Beef & Chicken Fajitas with Seasoned Peppers & Onions

Vegetable Fajitas, Portobello Mushrooms with Seasoned Peppers & Onions

Spanish Rice

Borracho Black Beans

Warm Flour and Corn Tortillas

Sopapillas with Cinnamon Sugar and Mexican Chocolate Dipping Sauce

### Afternoon Break

Texas Hummus with Lavash

Assorted Mixed Nuts

Granola Bars

Individual Yogurts

Whole Fruit

## **TECHNOLOGY**

### Meeting Necessities & Accessories, Lighting, Video, Office

24 Hour Advance Notice is Required for any Audio-Visual Cancellations or a Half Price Charge will be Assessed.

Microphones		Screen and Projector Packages	
Hardwire Standing Microphone Podium Microphone Wireless Lavaliere Wireless Handheld	75 75 200 200	Packages include Necessary Cables, Projector Cart of Small Venue Package Includes LCD 3000 Lumens & 8x8 Screen Medium Venue Package	575
Mixers and Audio Patch		Includes LCD 4500 Lumens & 10x10 Screen	800
4 Channel Mixer 12 Channel Mixer 16 Channel Mixer 32 Channel Mixer House Sound Patch per Salon E or F House Sound Patch per Ballroom Section (Salon A, B, C, D, G, H, I, J) Laptop Audio Patch Mixers are Required for 2 or More Inputs into Sound System  Audio Equipment  JBL EON Speaker (1) JBL EON Speaker (2) JBL EON Speaker (4) Computer Speaker	75 150 250 400 100 25 100 House 250 350 600 50	Meeting Accessories  Flipchart Easel (No Pad) Tripod Easel Flipchart Package Flipchart Package with Post-It Pads White Board (3'x4') White Board (4'x'6') Extension Cord Power Strip Power Run (1 per 4 guests) Pipe & Drape (Black) Pipe & Drape (White)  Video  42" LED Confidence Monitor 55" LED Monitor and Stand 70" LED Monitor and Stand	25 20 75 90 40 75 20 20 40 25 per FT 50 per FT
5x5 Tripod	50	Lighting	
8x8 Tripod 10x10 Cradle 7x12 Fast Fold (Front & Rear 16:9 Ratio)	90 175 300	Gobo with Custom Lights Glass Gobo Photographic Color Custom Logo Leko Light	300 600 150
Projection		Lighting Tree LED Par Can Up lights	125 90
LCD Data Projector 6000 Lumens LCD Data Projector 4500 Lumens LCD Data Projector 3000 Lumens HD Seamless Video Switcher Wireless Presenter	850 650 450 650 50	Stage Lighting Package (Floor Supported) Package includes all dimmers, Lighting Board, Lig Installation and All Cords Taped Down  Office	950
Bring your own Projector Packages		Laptop Computer	350
Packages include Screen, Power Strip, Ex Cord, Projector Cart, Audio Visual Set Up / Assistance		Printer Laser Jet (Black and White) Printer Laser Jet (Color) Copy Machine per Week 10 Day Notice Required	175 400 700
Quorum Package 1 (8x8 Screen) Quorum Package 2 (10x10 Screen)	175 200	Fax Machine	100

## **TECHNOLOGY**

### Conference Phones, Internet, and Technicians

24 Hour Advance Notice is Required for any Audio-Visual Cancellations or a Half Price Charge will be Assessed.

#### **Conference Phones**

Standard Phone with Dial 9 Line	100
Polycom Conference Phone with Dial 9 Line	250

### **High Speed Internet Access**

Wired High Speed/Secure Internet Connection (one)

Wireless High Speed/ Secure Internet Connection - See Price Breakdown Below

Number of	Simple	Superior
Participants	(Email and Simple Web	(Media Streaming, Email, Media Rich
1 device per person	Browsing)	Mobile Apps, and Large File Downloads)
<25 guests	25 per person (3 Mbps)	35 per person (10 Mbps)
25- 50 guests	15 per person (5 Mbps)	25 per person (15 Mbps)
51- 100 guests	7 per person (8 Mbps)	15 per person (22 Mbps)

Bandwidth ranges are for the entire group and not per person.

For Meeting with 101 or more Guests: Customized solutions are available upon request.

Available bandwidth in the Meeting Space is up to 100+ Mbps.

Additional Bandwidth requires advance notice and may be an additional charge.

### Outside AV Allowance Fee per room, per day, depending on size of room

\$250 - \$1000

#### **Labor Fees**

### **Audio Visual Technicians**

Minimum 4 Hours, Priced Per Hour

Monday – Friday 7am – 5pm

After 5pm, Weekends or Holidays

150

### **Camera Operator**

Minimum 4 Hours, Price Per Hour

### **Exhibits**

Exhibit Booths with 1 Table, 2 Chairs, Trash Can and Pipe and Drape

Power for Exhibit Booth, One Time Fee per Booth

Request Quote
40

## **GENERAL INFORMATION**

### **Hotel Event Information**

### **General Menu Information**

Current menus and prices are subject to change without notice. We will make every effort to adjust menus to conform to religious and/or dietary preferences. Our Sales and Events Team, along with our Culinary Team, will gladly customize a menu to meet your specific needs.

### **Outside Food and Beverage**

No Food, Beverage, including alcohol shall be brought into the Hotel by patron or attendees from outside sources without special permission from the Hotel. The Hotel reserves the right to charge for such services.

### Food and Beverage and Dietary Restrictions

All Food and Beverage served in the Hotel is to be provided by the Hotel. Any dietary restrictions must be communicated to the Event Manager at least 10 days prior to the event to ensure the Culinary Team can accommodate these needs. All alcoholic beverages are to be served on the Hotel premises only by Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to (1) request proper identification (Photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's Judgement appears intoxicated.

#### Food to Go

Due to strict health code, to-go containers are not allowed (unless menu has specifically been customized as a to-go meal). All food and beverage must be consumed in the Banquet Space while under control of the hotel.

### **Service Charge**

Service Charge is subject to change without notice until written guarantee is confirmed. Room Rental, Food, Beverage, and Audio-Visual prices quoted are subject to a Twenty-Eight Percent (28%) taxable service charge and 8.25% State Sales Tax. It is Texas State Law that taxes are charged on a service charge. Tax Exempt Organizations must provide the Hotel with Texas State Exception Certificates prior to their functions.

### Labor Fees (Buffet Setup Attendant, Carver)

Labor fees of \$150 are applied for all catered meals for 25 guests or less. These fees are based on final guaranteed number of people for each function.

Attendant/Carver Fee is \$150 for a maximum of 2 hours of service; additional hours are \$70 per attendant/ per hour. One attendant per 100 guests is required.

### **Bartender and Cashier Fees**

Bartender fee is \$140 for up to 2 hours per Bartender. One Bartender per 100 guests. Cashier fee is \$140 for up to 2 hours per Cashier. One Cashier per 100 guests. Additional hours of \$70.00 per hour per bartender or cashier.

### **Shipping and Receiving**

Shipments to the hotel must include: Company Name, Event Manager Name, Company Contact Name, and Date of Function, Handling charges will be access based on the size and weight of the packages. Charges will be posted to the Group Master Account. The Hotel cannot guarantee the availability of storage for boxes that arrive more than 10 days prior to the start of the program. Please ask your Event Manager for the complete shipping and receiving instructions and information document.

### Security

The Hotel will not assume liability or responsibility for the loss or damage of any merchandise left at the hotel prior to, or following, a function. Arrangements can be made for security of exhibits, merchandise or display items prior to your event through the Events Department.

### Outside Audio Visual Allowance Fee

Audio Visual equipment is available at competitive rates through our in-house Audio-Visual Department. For guests who wish to bring along outside audio visual equipment, fees range from \$250 to \$1,000 per room, per day depending on size of room/s. Due to safety concerns and potential trip hazards, all cables and/or cords must be secured to the floor

## **GENERAL INFORMATION**

### **Hotel Event Information**

### **Meeting Space**

Your Event Manager will work with you to provide the most appropriate room for your event. The number of expected guests determines room selections. The Hotel reserves the right to reassign the room to better accommodate your guests.

Room Rental fees, if applicable will be applied if the group attendance drops significantly below the contracted Food & Beverage minimum.

If room sets change from agreed upon set-up within 72 hours of beginning of function, a labor fee may be charged. Charges begin at \$250.00 per room. If additional meeting space is added after signature of the contract additional room rental may be applied. Should an event run past the agreed upon conclusion time, any overtime wages or other expenses occurred may be the responsibility of the patron. Items such as tables, risers, stanchions, and any other standard Hotel equipment will be provided to the customer at no charge. However, should customer requests go beyond the hotel inventory, rental for requested will be paid for by the customer.

### Signs/Banners

The Hotel Management must approve signage provided by the group, and it is expected they will meet accepted standards of professionalism. Signs or Banners requiring nails, tacks, tape, etc. will NOT be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner- hanging fee starts at \$75.00 and increases based on the complexity of the installation.

#### **Outside Vendors**

Hotel is not responsible for injury or loss sustained on its property by service providers not directly employed by the Hotel. Release of liability documentation must be provided by your group for any vendor who will supply goods and/or services to be used at any time during the course of your event. Please ask your Hotel Event Manager or refer to your hotel sales contract for more detailed information about required documentation.

### **Hotel Policy**

A guarantee of attendance to each function is due to your Event Manager 72 business hours in advance of your first day of event(s). If not given the estimated number of attendances from the Sales Agreement will become the billable guarantee. When guarantee is given, the number provided will become the final guarantee, and is not subject to reduction. If the actual attendance exceeds the guaranteed number, additional charges per person will be added to the final bill. Banquet Event Orders must be signed by authorized representative of the group and returned to the Events Department prior to the first function start date. Please ask your Event Manager when signed event orders and final guarantees are due for your group.

### **Seating Arrangements**

The following seating styles are available. Classroom, Theatre, U-Shape, Conference, Hollow Square, Crescent Rounds, and /or Full Rounds. Round Tables of ten (10) are our standard. Requests for Round Tables of eight (8) will be honored with space permitting. Requests for Classroom at 2 per 6 ft or 3 per 8 ft will be honored with space permitting. Other table arrangements are available where equipment permits. If any major changes occur after the room has been set according to the approved and signed Event Orders, a minimum of \$250 setup fee will apply.

### **Payment and Deposits**

Full Payment shall be made 10 business days in advance of the function unless credit has been established with the hotel credit department. An advance deposit is required to confirm any facility or function on a definite basis.