We’ve set the stage for your event at Gaylord Texan.

The residential allure of our building is no coincidence. Our family of catering managers, professional chefs, sommeliers, and banquet staff look forward to welcoming you and your guests to our home.

Our team is committed to designing each of your events with passion and creativity. Indulge your senses and enjoy the experience. The award winning culinary staff will delight you with flavorful presentations of the finest ingredients. And, please ask questions. We are passionate about our food and cannot wait to share our ideas with you!

Our promise to you is to provide personalized, flawless service while creating lasting memories—and we will prove ourselves one plate, one drink, one gesture at a time.

We look forward to hosting you and your guests!
**Continental Breakfast**

**Sunrise $35**
- Selection of Orange, Apple and Cranberry Juice
- Seasonal Fruits
- Chef’s Selection of Breakfast Breads, Pastries, Muffins and Croissants
  - Cinnamon Spice Butter, Sweet Cream Butter & Preserves
- Individual Fruit & Greek Yogurts
- Housemade Granola
- French Roast Coffees and Select Teas

**Lone Star $37**
- Selection of Orange, Apple and Cranberry Juice
- Seasonal Fruits
- Chef’s Selection of Breakfast Breads, Pastries, Muffins and Croissants
  - Cinnamon Spice Butter, Sweet Cream Butter & Preserves
- Individual Fruit & Greek Yogurts
- Housemade Granola
- Assorted Cold Cereals
  - Golden Raisins, Blueberries, Whole and Skim Milk
- French Roast Coffees and Select Teas

*Pricing per person & based on one (1) hour of service. Continental Breakfasts requesting sit down service will be subject to an additional $3.00++ per person. Events with less than 50 guests will be subject to an additional $100 preparation & labor charge.*

All items are subject to a 25% taxable service charge and 8.25% sales tax. Fees are subject to change. Items may vary based on season.

Gaylord Texan Resort & Convention Center • 1501 Gaylord Trail • Grapevine, TX 76051 • 817-778-1000
**Traditional Breakfast $50**

Selection of Orange, Apple and Cranberry Juice

Seasonal Fruits

Chef’s Selection of Breakfast Breads, Pastries, Muffins and Croissants

Cinnamon Spice Butter, Butter & Preserves

**Choice of:**

Vanilla Yogurt, Berry, Granola Parfaits

Cottage Cheese, Tropical Fruit Parfait

OR

**Assorted Cold Cereals**

Golden Raisins, Blueberries, Whole and Skim Milk

OR

**Warm Cereal Station**

Oatmeal and Cream of Wheat Strawberry Blend, Assorted Milk, Brown Sugar, Maple Syrup, Toasted Almonds, Cinnamon, Assorted Berries

Scrambled Eggs

Crispy Pecan Wood Smoked Bacon

Choice of Chicken Apple Sausage, Country Sausage, Turkey Jalapeño Sausage

Chef’s Daily Breakfast Potatoes

French Roast Coffees and Select Teas

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**Enhanced Breakfast $55**

Selection of Orange, Apple and Cranberry Juice

Seasonal Fruits

Chef’s Selection of Breakfast Breads, Pastries, Muffins and Croissants

Cinnamon Spice Butter, Butter & Preserves

**Choice of:**

Vanilla Yogurt, Berry, Granola Parfaits

Cottage Cheese, Tropical Fruit Parfait

OR

**Assorted Cold Cereals**

Golden Raisins, Blueberries, Whole and Skim Milk

OR

**Warm Cereal Station**

Oatmeal and Cream of Wheat Strawberry Blend, Assorted Milks, Brown Sugar, Maple Syrup, Toasted Almonds, Cinnamon, Assorted Berries

**Scrambled Eggs**

Vegetable Frittata

Egg, Kale, Green Onion, Mushroom, Feta, Smoked Tomato Cream

**Choice of:**

Cinnamon Oatmeal Pancakes OR Nutella® Baileys French Toast

Crispy Pecan Wood Smoked Bacon

Choice of Chicken Apple Sausage, Country Sausage, Turkey Jalapeño Sausage

Chef’s Daily Breakfast Potatoes

French Roast Coffees and Select Teas

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BREAKFAST

Breakfast Enhancements

**Omelet Made to Order $12.50**
Diced Ham, Country Sausage, Bacon, Jalapeños, Tomatoes, Spinach, Arugula, Mushrooms, Assorted Peppers, Queso Fresco, Mixed Cheddar, Mozzarella, Salsa Rojas, Avocado Serrano Salsa
*Attended*

**Cinnamon Oatmeal Pancakes $9.50**
Mixed Berry Compote, Maple Syrup
*Attended Action Station or Added to Existing Buffet*

**Cowboy Sandwich $9**
Chorizo, Eggs, Cheddar, Lime Cilantro Aioli, Jalapeño Cheddar Bagel

**Breakfast Street Tacos $7**
Jalapeño Turkey Sausage, Egg, Queso Fresco
OR
Egg, Roasted Potatoes, Grilled Peppers

**Nutella® Baileys French Toast $9.50**
Strawberry Compote, Maple Syrup
*Attended Action Station or Added to Existing Buffet*

**Eggs Benedict Bar $10.50**
Poached Egg, Lemon Parmesan Hollandaise, Spiced Pine-Nut, Creamed Spinach Potato Cake
Poached Egg, Creamed Corn Hollandaise, House BBQ, Jalapeño-Brisket Potato Cake
*Attended*

**Warm Cereal Station $9.50**
Oatmeal and Cream of Wheat Strawberry Blend, Milk, Brown Sugar, Assorted Berries, Maple Syrup, Toasted Almonds, Cinnamon

**Vegetarian Frittata $8.50**
Egg, Kale, Green Onion, Mushroom, Feta, Smoked Tomato Cream

**Texan Strata $8.50**
House-Smoked Brisket, Egg, Poblano, Onion, Pepper Jack, BBQ Cream

**Breakfast Croissant $9**
Egg, Cheddar, Onion, Peppers, Lemon Cilantro Aioli

**Bullet Smoothie Station $9.50**
Apple, Celery, Mint, Lime, Kale, Coconut Water Strawberry, Banana, Hemp Seed, Almond Milk
*Attended, Maximum of 75 Guests*

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# MEETING BREAKS

## Morning Break Packages

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fruit and Nuts</strong> $17</td>
<td></td>
<td>Assorted Whole Fruits, Individual Pre-made Smoothies to Include, Housemade Energy Bars, Individual Bags of Banana Chips and Yogurt Pretzels, bubly™ Sparkling Water, Lemon Lemon Sparkling Lemonade ©.</td>
</tr>
<tr>
<td><strong>Morning Pick Me Up</strong> $16</td>
<td></td>
<td>Build Your Own Parfait, Vanilla Yogurt, Mixed Berries, Housemade Granola, Daily Cereal Clusters, Pineapple Cashew Danish, Orange Cranberry Coffee Cake Bars, Individual Bottles of Juice.</td>
</tr>
<tr>
<td><strong>Fresh and So Sweet</strong> $16</td>
<td></td>
<td>Trio of Flavors, Infused Seasonal Fruits, Honey Goat Cheese Scones, Chocolate Covered Banana Chips, Cayenne Candied Nuts, Duo of Housemade Fruit Spritzers.</td>
</tr>
<tr>
<td><strong>Energy Boost</strong> $19</td>
<td></td>
<td>Individual Fresh Fruit Salad Cups, Blueberry and Cranberry Scones, Peanut Butter Cereal Clusters, Build Your Own High Energy Mix, Housemade Granola, Dark Chocolate Chips, Coconut Chips, Dried Blueberries, Dried Cherries, Dried Pineapple, Cashews, Walnuts and Seasoned Pecans, bubly™ Sparkling Water, Mountain Dew Kickstart®.</td>
</tr>
<tr>
<td><strong>Havana Treats</strong> $17</td>
<td></td>
<td>Guava Honey Ricotta Pastelitos, Chocolate Almond Bars, Brazilian Nut, Macadamia Nut, Cashew, Coconut Flake Mix, Individual Bags Dried Pineapple, Papaya and Mango, Flavored Coconut Water, Bottled Cold Coffees.</td>
</tr>
</tbody>
</table>

*Pricing per person & based on 30 minutes of service. Please consult your catering manager for pricing details if considering a break package to extend beyond 30 minutes.*

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## Meeting Breaks

### Afternoon Break Packages

<table>
<thead>
<tr>
<th>Break Package</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ballpark</strong> $22</td>
<td>Beef and Cheddar Sliders, Mini Hot Dogs, Mustard and Relish, Soft Pretzels, IPA Cheese Sauce, Cheddar and Caramel Popcorn, Lemon Lemon Sparkling Lemonade®</td>
</tr>
<tr>
<td><strong>Cookies and Milk</strong> $12</td>
<td>Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Individual Bottles of Milk</td>
</tr>
<tr>
<td><strong>Quick Grabs</strong> $18</td>
<td>Individual cups of the following: Housemade Blackberry Preserves and Cashew Butter, Celery &amp; Carrot Sticks, Ancho-Lime Hummus, Housemade Pita Chips, Mint Cucumber Greek Yogurt Raita, Housemade Lavosh, Assorted French Macarons, Nut and Dried Fruit Bark, bubly™ Sparkling Water, Pure Leaf Tea®</td>
</tr>
<tr>
<td><strong>Skinny Break</strong> $18</td>
<td>Root Vegetable Chips, Roasted Cauliflower White Bean Dip, Marinated Dragon Fruit, Lychee Infused Yogurt Sauce, Ginger Hoisin Chicken Moo Shu Lettuce Wraps, Nut and Dried Fruit Chocolate Bark, IZZE FUSIONS™, bubly™ Sparkling Water</td>
</tr>
<tr>
<td><strong>Tex Mex Favorites</strong> $20</td>
<td>Tortilla Chips, Salsa Rojas, House-Pickled Jalapeños, Queso, Black Bean, Corn, Cilantro, Pepper Jack Empanada, Citrus Aioli, Chipotle Spiced Almonds, Individual Cups of Texas Caviar, Agua Fresca</td>
</tr>
<tr>
<td><strong>Truck Stop</strong> $25</td>
<td>BBQ Pulled Pork Mini Cornbread Muffins, Fudge Bars, Housemade Beef Jerky, BBQ and Ranch Chicharon, Cajun Southern Boiled Nuts, Stubborn® Bottled Sodas</td>
</tr>
</tbody>
</table>

### Add Beverages to Any Break Package

- Add French Roast Coffees and Select Teas +$4
- Add Soft Drinks and Bottled Waters +$3
- Add French Roast Coffees, Select Teas, Soft Drinks, Bottled Waters +$6

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MEETING BREAKS

A la Carte Selections

**Beverages Priced Per Gallon**
- French Roast Coffees, Select Teas ........................................ $105
- Iced Tea ................................................................. $83
- Orange, Cranberry or Apple Juice ..................................... $83
- Lemonade .................................................................... $82

**Beverages Priced A la Carte**
- Assorted Soft Drinks Pepsi Products ................................ $5.75
- Still and Sparkling Bottled Waters ................................. $5.75
- Assorted Soft Drinks Coke Products ............................... $6.75
- Gatorade®, Lipton Teas® & Energy Drinks .................... $6.50
- Individual Fruit Juices .................................................. $6.50
- Starbucks® Frappucino® ............................................... $7.25
- Naked Juices .................................................................. $6.75

**Beverage Package**
French Roast Coffees and Select Teas, Soft Drinks and Bottled Water
All day (Maximum of eight (8) hours and available in one location) $34
Half day (Maximum of four (4) hours and available in one location) $19

**VIP Beverage Package**
French Roast Coffees and Select Teas, 1893 Pepsi Premium Soft Drinks, VOSS Water, Pure Leaf
Tea House Collection, Starbucks Iced Coffee Black, Starbucks Doubleshot Espresso
All day (Maximum of eight (8) hours and available in one location) $45
Half day (Maximum of four (4) hours and available in one location) $28

**Cold Drip Coffee Bar $15**
Slow, Cold Dripped Coffee Served Over Ice and Choice of Orange Cardamom Whole Milk, Mocha Half and Half, Vanilla Cinnamon Infused Almond Milk
Maximum of 30 minutes.

**Executive Meeting Set $15**
VOSS Water, Seasoned Nuts, Dried Fruits, Chocolate Expresso Beans
Pre-set at each place setting. Maximum of 50 guests. Pricing per person.

**From the Bakery Priced Per Dozen**
- Assorted Breakfast Breads, Muffins and Croissants ........ $60
- Toaster Station, Variety of Bagels, Cream Cheese ........ $65
- Assorted Scones, Fresh Cream, Seasonal Berries ........ $60
- Assorted Cookies by the Dozen .................................... $60
- Mascarpone Brownies ................................................. $60
- Italian Lemon, Orange, Raspberry Cookie Bars ............ $66
- Assorted Cake Pops ...................................................... $72
- Red Velvet and Chocolate Whoopie Pies .................... $72
- German Chocolate, Vanilla, Red Velvet, Carrot Mini Cupcakes $60
- Assorted French Macarons ......................................... $72
- Assorted Dessert Miniatures ........................................ $72
- Soft Warm Pretzels, IPA Cheese Sauce ...................... $60
- Pretzel Knots, Salted Caramel Sauce and Honey Mustard $48

**Snacks Priced Per Person**
- Tortilla Chips, Traditional Salsa, Guacamole ................ $12
- Fresh Vegetable Display, Traditional Hummus and Buttermilk Ranch $14
- Seasonal Sliced Fruit Display ...................................... $12

**Snacks Priced Per Item**
- Whole Fruit .......................................................... $4
- Individual Cup of Fresh Vegetables with Hummus and Buttermilk Ranch $7
- Individual Fruit, Yogurt, Granola and Mint Parfait ........ $7
- Individual Cottage Cheese, Tropical Fruit, Cinnamon, Agave Parfait $7
- Individual Assorted Fruit and Greek Yogurts ................ $5
- Cold Dry Cereals (Includes Whole & Skim Milk) ........ $5.50
- Assorted Protein and Kind Bars ............................ $5
- Assorted Candy Bars ................................................ $5
- Individual Bags of Trail Mix ..................................... $5
- Individual Bags of Chips and SMART Popcorn .......... $5
- Häagen-Dazs Ice Cream Bars ..................................... $7.25
- Infused Waters and Teas .......................................... $180 per 2 Gallon Container

**Review flavor combinations with your Event Manager.**

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LUNCH

Plated Lunch
Choose One Salad, One Entrée and One Dessert

Salads

House Salad
Mixed Greens, Radish, Tomato, Cucumber,
House Buttermilk Dressing

Spinach Salad
Spiced Cashews, Pickled Watermelon Rind, Shaved Goat
Cheese, Agave-White Balsamic Vinaigrette

Romaine Salad
Shaved Pecorino, Pretzel Shards, Smoked Chili
Caesar Dressing

Desserts

Strawberry Rhubarb Chiffon

Lemon Meringue Pie
Drunken Cherries

Mudslide Tower

Crème Brûlée Cheesecake

Plated Lunch Entrées

Grilled Chicken $50
Smoked Paprika Cream, Pickled Red Onion
Roasted Fingerling Potato Hash
Roasted Seasonal Vegetables

Texas Marinated Chicken $50
Agave-Grapefruit Vinaigrette, Shaved Collard and Pickled
Pepper Slaw
Smoked Gouda Couscous Mac and Cheese
Black Pepper Honey Roasted Carrots

Buttermilk Fried French Cut Chicken Breast $50
Bourbon-Honey “Hot Sauce”, Garlic Swiss Chard Slaw
Sorghum Sherry Brussels Sprouts
Habañero Creamed Corn

Marinated Salmon $52
Miso-Soy Molasses Marinade
Ginger-Carrot Puree
Yuzu Soy Sautéed Bok Choy, Toasted Sesame Seeds

Maple-Cider Braised Short Rib $56
Citrus-Dijon Slaw
Whipped Sweet Potatoes
Rosemary Roasted Root Vegetables

All Plated Lunches will be served with Housemade Breads, French Roast Coffee and Select Teas.

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Gaylord Texan Resort & Convention Center • 1501 Gaylord Trail • Grapevine, TX 76051 • 817-778-1000
Lunch Buffets

Pricing is per guest. Menus selected for day-of-week service priced at $60. Menu selected for non-day-of-week service priced at $68.

**Sunday - Hot Sandwiches**
- **Corn Potato Chowder**
- **Charred Broccoli Salad**
  - Dried Cranberries, Blueberries, Sunflower Seeds, Poppy Seed Greek Yogurt Dressing
- **Marble Potato Salad**
  - Arugula, Caramelized Onions, Cilantro, Smoked Paprika Aioli
- **Ham and Cheese**
  - Housemade Ham, Sherry Onions, Swiss, IPA Mustard, House Pretzel Roll
- **Turkey Torpedo**
  - Roast Turkey, Fontina, Texas Mustard Greens, Lemon Herb Aioli, Oil-Cured Tomato, Housemade Smoked Gouda Sourdough
- **Portobello Panini**
  - Soy Marinated Portobello Mushroom, Havarti, Kale, Shallot Vinaigrette, Miso Mustard, Whole Wheat Roll
- **Salt and Vinegar Housemade Chips**
- **Carrot Cake**
  - Cream Cheese Icing
- **Warm Chocolate Caramel Blondie**
- **Macadamia Tart**
  - Macadamia Brittle
- **French Roasted Coffees and Iced Tea**

**Monday - BBQ**
- **Jalapeño Slaw**
- **Grain Mustard Scallion Potato Salad**
- **House Salad**
  - Mixed Greens, Radish, Tomato, Cucumber, House Buttermilk Dressing
- **Sliced Brisket**
  - House BBQ Sauce
- **Grilled BBQ Chicken**
  - Pickled Red Onion
- **Blackened Salmon**
  - Grain Mustard Vinaigrette, Garlic Sautéed Kale
- **Smoked Gouda Mac and Cheese**
- **Molasses Glazed Carrots**
- **Mini Cornbread Muffins and Honey Butter**
- **Warm Apple Crisp**
  - Honey Almond Crumble
- **Whiskey Pecan Tart**
  - Candied Pecans
- **Chocolate IPA Bar**
  - Shiner Bock Chocolate Cream
- **French Roasted Coffees and Iced Tea**

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Lunch Buffets

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Tuesday - Southwest
Southwest Salad
Romaine, Roasted Corn, Tomatoes, Pickled Radish, Cilantro, Avocado Lime Ranch
Chilled Quinoa and Smoked Chili Shrimp Salad
Roasted Poblano Peppers, Arugula, Champagne Grapefruit Vinaigrette
IPA Grapefruit Brined Pork Tenderloin
Bacon Mustard Glaze
Oven Roasted Seasonal White Fish
Agave-Prickly Pear
IPA-Honey Brined Chicken Breast
Smoked Paprika Cream Sauce, Cipollini Onions
Cilantro, Spinach, Poblano Grits
Pepper Jack Cheese
Molasses Sherry Roasted Seasonal Vegetables
Housemade Rolls
Dulce de Leche Cheesecake Bar
Black and White Bread Pudding
Bourbon Cream
Lemon Lime Pot de Crème
French Roasted Coffees and Iced Tea

Wednesday - Southern Italian
White Bean Kale Soup
Wheat Berry Salad
Roasted Mushrooms, Grilled Sweet Red Bell Peppers, Fig-Balsamic Vinaigrette
Spinach Salad
Roasted Mushrooms, Feta, Tomatoes, Cured Olives, Basil, Red Wine Vinaigrette
Chicken Parmesan
Arrabbiata Tomato Sauce, Mozzarella
Seared Seasonal Fish
Preserved Lemon Olive Oil, Sautéed Garlic Spinach
Carbonara Pasta
Sweet Peas, Bacon Lardons, Cavatappi, Basil
Roasted Broccolini and Seasonal Squash
Prosciutto Margarita Pizza
Prosciutto, Fresh Mozzarella, Tomatoes, Fresh Basil, Arugula
Cappuccino Mousse Parfait
Cocoa Nibs
Sweet Cheese Roulaude
Candied Dried Fruit
Amaretto Panna Cotta
Toasted Almond Crumble
French Roasted Coffees and Iced Tea

Thursday - Taste of Texas
Texas Field Greens Salad
Pickled Watermelon Rinds, Shaved Goat Cheese, Candied Cashews, Apple Cider Vinaigrette
Cucumber Fennel Salad
Sautéed Swiss Chard, Spiced Pecan Vinaigrette
Ancho Rubbed Chicken
Smoked Chili Cream
Chili Rubbed Flank Steak
Texas Chow Chow
Caramelized Onion Mashed Potatoes
Roasted Seasonal Vegetables
Housemade Rolls
Dr. Pepper® Chocolate Cake
Cherry Cream
Grapefruit Posset
Candied Grapefruit
Mixed Berry Hill Country Cobbler
Corn Meal Streusel
French Roasted Coffees and Iced Tea

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Friday - Tex Mex

Vegetable Pozole
Radish and Cabbage Garnish

Mixed Greens
Roasted Corn, Avocado, Red Onion, Tomato, Cilantro Lime Vinaigrette

Pickled Jalapeño Slaw
Napa Cabbage, Lime

Build Your Own Tacos
Smoked Chili Grilled Chicken
Pork Al Pastor, Roasted Pineapple, Mint
Ancho-Lime Marinated Shrimp
Queso Fresco, Pico de Gallo, Avocado Serrano, Salsa Diablo

Warm Flour Tortillas

Black Bean Spanish Rice

Mushrooms, Poblano, Onion, Squash

Strawberry Margarita Tart
Tequila Soaked Strawberries

Kahlua Soaked Pecan Cake
Dark Chocolate

Creme Catalina

Orange Cinnamon Custard
Dark Chocolate

French Roasted Coffees and Iced Tea

Saturday - Heart Healthy

Lime Coconut Bisque

Roasted Cauliflower, Farro Salad

Smashed Cucumber Salad
Snap Peas, Red Bell Pepper, Arugula, Szechwan Vinaigrette

Build Your Own Salad
Romaine, Field Greens
Red Curry Chicken
Yuzu-Lemon Grass Marinated Shrimp
Bulgolgi Beef

Toppings
Peppers, Edamame, Wonton Strips, Carrots, Orange, Napa Cabbage, Kimchi
Tamarind Vinaigrette and Avocado Sesame Vinaigrette

Chinese Steamed Buns

Mango Coconut Parfait

Yogurt Sesame Bar

Matcha Tea Roulade

French Roasted Coffees and Iced Tea

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Standard $48

Choice of Three Sandwiches/Wraps

Texas Turkey Club Sandwich
House-Smoked Turkey, Chipotle Cheddar, Lettuce, Cucumber, Lime Cilantro Avocado Spread, Smoked Gouda Sourdough

Ham Sandwich
House-Cured Ham, Gruyère, Lettuce, Tomato, Maple Grain Mustard, Poppy Seed Brioche Roll

Roast Beef Sandwich
House-Roasted Sliced Top Round Beef, Havarti, Pickle, Tomato, Horseradish Stout Aioli, Sea-Salt Pretzel Bun

Roasted Seasonal Vegetable Wrap
Harissa Hummus, Arugula, Pickled Onion, Red Bell Pepper

Each Individually Bagged Lunch will include:

Individually Packaged Salad
Gemelli Pasta, Sundried Tomatoes, Basil, Arugula, Roasted Red Pepper, Herb Vinaigrette

One Piece of Whole Fruit

One Bag of Chips

One Chocolate Chip Cookie

One Bottled Water

Condiment and Utensil Packet

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RECEPTION

Hors D’oeuvres  All Hors D’oeuvres $8 per piece. Minimum of 40 pieces per item.

Cold

- Caprese Skewer
- Pasilla Poached Shrimp
  Tomatillo Avocado Salsa
- Sweet Chili Vegetable Summer Roll
- Thai Beef Salad
  Wonton Chip, Green Papaya Relish
- Chicken Curry Salad
  Toasted Naan “Points”, Pickled Grape
- Spicy Tuna Sushi Roll
- Vegetarian Roll
- Pimento Deviled Egg
  Prosciutto Crisp, Cilantro
- Chilled Peruvian Potato, Crab Salad
- Blackberry “Spritzer” Crostini
  Gin, Goat Cheese, Arugula
- Caponata Crostini
  Sicilian Eggplant Salad, Lemon Ricotta

Hot

- BBQ Pulled Pork Mini Corn Bread Muffin
  House Pickle, Cheddar
- House-Smoked Beef Brisket Skewers
  Apple Cider BBQ Glaze
- Shrimp & Chorizo Skewer
  Spanish Chili Aioli
- Maryland Crab Cake
  Classic Remoulade
- Potato Croquette
  Smoked Cheddar, Avocado Serrano
- Cured Tomato Basil Arancini
- Black Bean, Corn, Cilantro & Pepper Jack Empanada
  Salsa Verde
- Jamaican Jerk Beef Empanada
  Mango Chutney
- Ancho-Lime Chicken & Queso Fresco Empanadas
  Chef Butta’s Ranch

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RECEPTION

Reception Stations

Charcuterie Board $26
Array of Cheeses and Meats, Chef’s Assorted Condiments, Housemade Breads

Ceviche Bar $32
Tuna Poke
Shrimp Ceviche
Seasonal White Fish Ceviche
Peruvian Yellow Chili

Texan Seafood Display $38
Cocktail Crab, Spicy Guajillo Boiled Jumbo Shrimp, Hot Cajun Crab Dip, Housemade Chips, Texas Whiskey Cocktail Sauce, Remoulade, Drawn Butter, Spicy Pecan Mignonette

Sushi/Sashimi Bar $38
Yellow Tail Tuna, Ahi Tuna, Salmon Sashimi
Crab Roll, Crispy Shrimp Roll, Vegetable Roll, Tuna Roll, Fresh Grated Wasabi, House Pickled Ginger, Ponzu, Soy Sauce

Chop Chop Salad Bar $23
Chopped Romaine, Bacon, Garlic Lime Shrimp, Grilled Chicken, Pickled Onions, Bourbon Pecans, Drunken Goat Cheese, Oil Cured Tomatoes, Pickled Watermelon Rind, House Black Garlic Ranch Pomegranate-Molasses Vinaigrette

Mac and Cheese Bar $24
Brisket Mac and Traditional Mac
Toppings to Include: Scallions, Spinach, Caramelized Onions, Crispy Bacon, Herb Roasted Bread Crumbs, Chicharrones

Wing Bar $22
Mango Habanero, Classic Buffalo, Lemon Pepper
Buffalo Cauliflower “Wings”
Celery, Carrots, House Blue Cheese & Ranch
4 Total Pieces per Person

Pasta Station $26
Penne Pasta, Preserved Lemons, Arugula, Fresh Basil, Extra Virgin Olive Oil, Ricotta Salata Cheese
Rigatoni Bolognase, Classic Meat Sauce, Parmesan Cheese
Shrimp and Corkscrew Pasta, Sundried Tomato, Spinach, Mascarpone Cheese Sauce

New Orleans Favorites $28
Shrimp and Grits
Chicken Andouille Jambalaya
Mini Muffalatas, Provolone, Salami, Mortadella, Ham, Olive Salad, Sesame Roll

Build Your Own Texan Waffle & Tots $22
Tater Tots, BBQ Pulled Pork, Pepper Jack Cheese, Caramelized Onions, Pickled Onion, BBQ Crema
Waffle Fries, Sautéed Mushrooms, Peppers, Smoked Gouda, Queso Fresco, Scallions, Avocado Serrano, Sour Cream, Salsa Verde

Slider Station $28
House-Ground Beef Slider, Bacon-Onion Jam, Cheddar, Sesame Brioche
Italian Pork Meatballs, Smoked Tomato Ragu, Mozzarella, Sourdough
Jerk Marinated Chicken, Mango Relish, Pickled Cabbage Slaw, Pretzel Bun
Salt and Vinegar Tater Tots

Street Taco Station $28
Smoked Chili Grilled Chicken
Ancho-Lime Marinated Shrimp
Mushrooms, Poblano, Onion, Squash
Queso Fresco, Pico de Gallo, Salsa Verde, Salsa Diablo
Warm Flour Tortillas

Empanada Bar $27
Black Bean, Corn, Cilantro Pepper Jack, Salsa Verde
Jamaican Jerk Beef, Mango Chutney
Ancho-Lime Chicken and Queso Fresco, Chef Butta’s Ranch
4 Total Pieces per Person

*Attendant Fee $200++ for up to 3 hours

*All items are subject to a 25% taxable service charge and 8.25% sales tax. Fees are subject to change. Items may vary based on season.
Gaylord Texan Resort & Convention Center • 1501 Gaylord Trail • Grapevine, TX 76051 • 817-778-1000
RECEPTION
Carving Stations

Char Rubbed Tomahawk $38
Texas Smoked Chimichurri, Assorted Salts, Creamed Spinach

BBQ Brisket and Sausage $29
House-Smoked Brisket and Smoked Sausage Assorted BBQ Sauces, Cornbread Muffins, IPA Honey Butter, Pickled Purple Cabbage Slaw

Maple-Mustard Roasted Whole Filet of Salmon $25
Maple-Mustard Glaze, Black Eyed Pea Braised Greens

Chargrilled Beef Tenderloin $34
Smoked Gouda Grits, House Brioche

Bourbon-Mustard Brined Pork Loin $25
Grapefruit-Agave Glaze, Sweet Potato Mash, Cheddar Herb Biscuit

Sage Cider-Brined Turkey $25
Andouille Corn Bread Stuffing, Apricot Bourbon Gravy, Texas Cranberry Jam, House Brioche

BBQ Rubbed Brick Oven Chicken $25
Corn and Lima Bean Succotash, Grain Mustard Slaw

All stations require a carver and will be subject to an additional $200 labor charge per carver, based upon a maximum of 3 hours.

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**Dessert Sampler – Choice of Four $25**
Chocolate Raspberry Pave, Mango Bomb, Peach Linzer Tart, Dark Chocolate Cherry Cheesecake, Cappuccino Mousse in Chocolate Cup, Chocolate Peanut Butter Parfait, Lemon Custard Pavlova Parfait, Mudslide Parfait, Butterscotch Salted Caramel Pudding, Amaretto Pot de Crème

**Liquid Nitrogen Ice Cream Bar $35**
*Vanilla and Chocolate Ice Creams*
Milk and White Chocolate Shavings, Mini M&Ms, Nuts, Praline Crumbles, Brandied Cherries, Mixed Berries, Chocolate and Caramel Sauces
*Attended Action Station

**All American Dessert Station $20**
*Fudge Brownie Sundaes*
Vanilla Ice Cream, Chocolate and Caramel Sauce

*Red Velvet Cupcakes*

*Whiskey Pecan Tarts & Apple Crumb Tarts*
*Attended Action Station

**French Sweets $20**
*Crepe Bar*
Warm Bananas Foster Sauce, Warm Chocolate Sauce, Fresh Mixed Berries, Whipped Topping

*Assorted French Macarons, Fresh Fruit Tarts, Pear Williams Tart*
*Attended Action Station

*Attendant Fee $200++ for up to 3 hours

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### Salads

- **Mixed Spring Greens**
  - Candied Pistachio, Champagne
  - Strawberries, Goat Cheese Crumbles
  - Sorghum Orange Vinaigrette

- **Baby Spinach & Radicchio**
  - Pickled Watermelon Rind, Rogue Blue
  - Toasted Cayenne Cashews, Tomato
  - Pickled Mustard Seed Vinaigrette

- **Roasted Root Kale Salad**
  - Baby Kale, Crumbled Goat Cheese, Pecans
  - Roasted Root Vegetables, Pomegranate Seeds, Lime-Blackberry Vinaigrette

- **Bibb Lettuce & Radicchio**
  - Radish, Tomato, Cucumber, Olive Oil
  - Focaccia Croutons, Housemade Buttermilk Lemon Ranch

- **Chopped Romaine**
  - Hard Boiled Egg, Parmesan Cheese
  - Focaccia Croutons, Black Garlic Caesar Dressing

- **Arugula & Lolla Rossa**
  - Red Quinoa, Grapefruit, Tomatoes, Toasted Sunflower Seeds, Honey Sherry Vinaigrette

### Single Entrée

- **Citrus Brined Chicken $90**
  - Lime Chipotle Vinaigrette
  - Cilantro Tossed Quinoa
  - Arugula, Preserved Lemon, Oil-Cured Tomatoes

- **Chorizo-Manchego Stuffed Chicken $90**
  - Lime-Saffron Yellow Pepper Puree
  - Hot Smoked Lima Bean and Farro Salad
  - Pickled Celery Strips

- **Seared Salmon $92**
  - Juniper-Lime Buerre Blanc, Fennel Mustard
  - Green Slaw, Peruvian Yellow Pepper
  - Whipped Purple Potatoes

- **Molasses Soy-Braised Short Rib $90**
  - Port-Mushroom Demi, Radish Slaw
  - Celery Root Mash

- **Sherry Honey-Rubbed Seared Beef Filet $102**
  - Charred Texas Corn Slaw
  - Black Garlic Whipped Potatoes

- **Manhattan Steak $98**
  - Texas Smoked Chimichurri, Citrus Herb
  - Charred Cipollini Onions
  - Black Garlic Spinach Bread Pudding
  - Carrot Puree

### Duo Entrées

- **Chicken & Shrimp $98**
  - Chicken Parmesan & Chardonnay Garlic
  - Shrimp, Smoked Tomato Ragu
  - Forbidden Rice Risotto, Garlic Sausage
  - Texan Mustard Greens, White Beans
  - Herbed Texan Oil

- **Chorizo-Manchego Stuffed Chicken $90**
  - Lime-Saffron Yellow Pepper Puree
  - Hot Smoked Lima Bean and Farro Salad
  - Pickled Celery Strips

- **Filet & Jumbo Crab Cake $120**
  - Beef Filet, Demi Glaze & Seared Jumbo Crab Cake, Chipotle Crème Fraiche
  - Herb Smashed Purple Potatoes
  - Charred Scallion Corn Puree

- **Filet & Prawns $115**
  - Beef Filet, Pasilla Negra Demi & Cilantro Lime Marinated Prawns, Green Mole
  - Roasted Garlic Mashed Potatoes

- **Spinalis & Lobster Tail $135**
  - Beef Spinalis, Maple Roasted Onion, Bacon Ragout & Lobster Tail, Texas Grapefruit Buerre Blanc, Comte-Mascarpone Polenta

### Desserts

- **Chocolate Caramel Raspberry Tower**
  - Raspberry Coulis

- **Key Lime Tart**
  - Peach Brandy

- **Peach White Chocolate Tower**
  - Peach Brandy

- **Cappuccino Toffee Dome**
  - Chocolate Whiskey Cake

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*All Plated Dinners will be served with Seasonal Vegetables, Housemade Breads, French Roast Coffee and Select Teas.*

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### Texan Smoked Dinner Buffet $132

- **IPA Beef Barley Stew**
- **House Salad**
  - Mixed Greens, Cucumber, Tomato, Bacon, Light Ranch
- **Pickled Jalapeño Slaw**
  - Napa Cabbage, Purple Cabbage, Lime, Cilantro
- **Roasted Red Potato Salad**
  - Green Onion, Cider Dijon Vinaigrette
- **From The Category 5 Hurricane Smoker**
  - Texas Smoked Beef Brisket*
  - Dry Rubbed St. Louis Ribs
  - Beer Can Chicken Wings
  - Smoked Sausage
  - Hot Smoked Cedar Planked Salmon*

*BBQ Sauces to include: Habanero Mango, Caramelized Onion, Carolina Mustard, Alabama White

#### Sides
- Smoked Gouda Mac & Cheese
- Braised Collard Greens, Nueske’s Bacon
- Roasted Rainbow Carrots, Citrus-Molasses Glaze, Corn & Lima Bean Succotash

#### Desserts
- Banana Pudding Parfait, Nutella® Drizzle
- Buttermilk Pie Tart
- Strawberry Shortcake
- Ice Cream Soda Station

#### French Roast Coffees and Select Teas

*Attendant Fee $200++ for up to 3 hours
Events with less than 50 guests will be subject to an additional $100 preparation & labor charge.

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### Southern Dinner Buffet $110

- **Andouille-Chicken Gumbo**
  - Forbidden Rice, Assorted Tabasco Sauces
- **Farmers Salad**
  - Romaine, Radish, Hardboiled Egg, Pork Belly Lardons, Roasted Corn, Cucumber, Tomato, Avocado, Molasses-Mustard Vinaigrette
- **Southern Slaw**
  - Cabbage, Mustard Greens, Shredded Carrot, Cilantro, Red Onion, Buttermilk Dressing
- **Wild Rice Salad**
  - Bell Peppers, Arugula, Pecans, Dried Cherries, Citrus Vinaigrette
- **Southern Fried Chicken**
  - White & Dark Chicken, Texas Chow Chow
- **Cheddar Herb Biscuit**
- **Carolina Pulled Pork**
  - Sorghum Pickled Relish, Southern Spoon Bread

**“Shrimp N Grits”**
- Chipotle Marinated Prawns, Sherry Agave Vinaigrette, Charred Green Onion Grits, Aged White Cheddar

#### Sides
- Dripping Springs Peach Crisp
- Apple Crumb Tart
- Butterscotch Pudding

#### Desserts
- Orange Creamsicle Mousse
- Mexican Chocolate Parfait
- Horchata Rice Pudding
- Spiced Mango Chili Torte
- Red Velvet Cake, Toasted Marshmallows

#### French Roast Coffees and Select Teas

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### Grand Texan $145

- **44 Farms Chili**
  - Lime Crema, Pickled Jalapeño, Scallion, Cafetero, Corn Bread Muffins
- **Shrimp Salad**
  - Gulf Shrimp, Corn, Peppers, Frisée, Grain Mustard Lime Vinaigrette
- **Texas Caviar Salad**
  - Black Eyed Peas, Sweet Peppers, Fresh Corn
- **Gringo Sushi**
  - BBQ Pulled Pork, Pork Cracking, Sweet BBQ Drizzle
  - Buffalo Chicken, Blue Cheese, Pickled Celery, Buffalo Drizzle
- **Texan Seafood Display**
  - Cocktail Alaskan King Crab
  - Spicy Guajillo Poached Shrimp
  - Hot Cajun Crab Dip, Housemade Chips
  - Butta’s Butter Hot Sauce, Texas Whiskey Cocktail Sauce, Remoulade, Drawn Blackened Butter Sauce, Spiced Pecan Mignonette
- **Ancho-Lime Roasted Lobster**
  - Parmesan-Sherry Faro Risotto
- **Braised Short Rib**
  - Whiskey Cheddar Grits
- **Buffalo Fried Quail**
  - Pickled Celery Slaw, Black Garlic Ranch

#### Desserts
- Orange Creamsicle Mousse
- Mexican Chocolate Parfait
- Horchata Rice Pudding
- Spiced Mango Chili Torte
- Red Velvet Cake, Toasted Marshmallows

#### French Roast Coffees and Select Teas
Unlimited Beverage Packages
Priced per person. Includes complimentary bartender.
Includes Beer, Wine by the Glass, Mixed Drinks, Soft Drinks and Water.
Package does not include tableside wine service.

1 Hour Package
Deluxe Brand ......................................... $25
Resort Brand......................................... $28

2 Hour Package
Deluxe Brand ......................................... $37
Resort Brand......................................... $40

3 Hour Package
Deluxe Brand ......................................... $49
Resort Brand......................................... $52

4 Hour Package
Deluxe Brand ......................................... $60
Resort Brand......................................... $63

Beverages Charged Upon Consumption
Bartender charges $200++ each (Per 3 hours)
Cocktail Servers charges $150++ each (Per 3 hours)

Resort Brand Cocktails ................................ $15
Deluxe Brand Cocktails ................................. $13
Cordials.................................................. $15
Resort Varietal Wine by the Glass .................. $15
Deluxe Varietal Wine By the Glass ................. $13
Domestic Bottled Beer ................................. $8
Imported/Premium Bottled Beer ................. $9
Craft Bottled Beer ...................................... $10

Resort Brand Spirits
Grey Goose Vodka
Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Whiskey
Maker’s Mark Whiskey
Crown Royal Blended Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Brandy

Deluxe Spirit Brands
Absolut Vodka
Bacardi Superior Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Jack Daniel’s Whiskey
Seagram’s VO Blended Whiskey
1800 Silver Tequila
Courvoisier VS Brandy

Texas Alcoholic Beverage Commission requires all pricing be taxed at 8.25%.
## BEVERAGES

### Wine by the Bottle

<table>
<thead>
<tr>
<th>Texas Favorites</th>
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<tbody>
<tr>
<td>Becker, Chardonnay (Hill Country, Texas)</td>
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</tr>
<tr>
<td>Fall Creek, Viognier (Hill Country, Texas)</td>
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</tr>
<tr>
<td>Llano Estacado, Cabernet Sauvignon (High Plains, Texas)</td>
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<td>Messina Hof, Cabernet Franc (High Plains, Texas)</td>
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<tbody>
<tr>
<td>Segura Viudas Brut Cava (Penedés, Spain)</td>
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<tr>
<td>Roederer Estate (Anderson Valley, United States)</td>
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<thead>
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<th>Champagne</th>
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<td>Veue Clicquot (Reims, France)</td>
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<th>Prosecco</th>
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<td>Mionetto Organic Prosecco (Treviso, Italy)</td>
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<th>Riesling</th>
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<td>Chateau Ste. Michelle (Columbia Valley, United States)</td>
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<tr>
<td>Dr. Loosen “L” (Mosel, Germany)</td>
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<th>Sauvignon Blanc</th>
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<tr>
<td>Chateau St. Jean (Sonoma Valley, United States)</td>
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<tr>
<td>Kim Crawford (Marlborough, New Zealand)</td>
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<td>Brancott Estate (Marlborough, New Zealand)</td>
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<th>Pinot Grigio</th>
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<tr>
<td>Salmon Creek (Napa Valley, California)</td>
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<td>Livio Felluga (Collio, Italy)</td>
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<td>Van Duzer (Williamette Valley, United States)</td>
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<tr>
<td>Estancia “Pinnacles Ranches” (Monterey, United States)</td>
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<td>J.J. Morris (Napa, California)</td>
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<td>Ferrari Carano (Alexander Valley, United States)</td>
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<tr>
<td>Rombauer Vineyards (Napa Valley, United States)</td>
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<td>Cakebread Cellars (Napa Valley, United States)</td>
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<td>Tablas Creek “Côte de Tablas” Paso Robles</td>
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<th>Rosé</th>
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<td>Chateau Miraval (Provence, France)</td>
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<th>White Zinfandel</th>
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<td>Mark West (California, United States)</td>
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<td>La Crema (Sonoma, United States)</td>
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<td>Etude (Carmen, United States)</td>
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<th>Zinfandel</th>
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<th>Malbec</th>
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<tr>
<td>Tinto Negro “Limestone Block” (Argentina)</td>
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<th>Blended Treasures</th>
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<td>The Prisoner (Napa Valley, United States)</td>
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<tr>
<td>Papillon (Napa Valley, United States)</td>
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Catering Guidelines

Banquet Agreement
All reservations and agreements are made upon and are subject to the guidelines of Gaylord Texan and the following conditions:

Function Rooms
Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated. Increased room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel’s discretion for the attendance, with notification, if attendance increases or decreases.

Food and Beverage
Due to liability and legal restrictions, no outside food or beverages of any kind may be brought into the Hotel by the customer, guest or exhibitors. Gaylord Texan is the only licensed authority to sell and serve liquor for consumption on the premises. Texas law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Gaylord Texan reserves the right to refuse alcohol service to anyone. Gaylord Texan will supply cash bars on customer request. All drink prices will include tax and service charge. Each cash bar must incur a minimum of $500 (inclusive). The customer will be responsible for the difference of actual sales, up to the $500 per bar.

Tax
All federal, state and municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon and the patron agrees to pay for them separately.

Catering Fees
There is a 25% service charge and a 8.25% sales tax added to all food and beverage charges. The 25% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 2 hours or less. Refreshment breaks are based on 30 minutes or less. Additional charges may incur for extending hours of service. A $100 service charge will apply to all catered meal functions of less than 50 guests. Cooking and carving stations are subject to a $200 fee per attendant/chef. Bartender and Cashier fees are $200 (up to 3 hours) per bartender/cashier. Cashier charges will be applied to all cash bars and cash concessions. There will be a $75 fee per attendant to collect tickets or check badges for event food functions as requested. Gaylord Texan reserves the right to charge set up fees for all non-meal events. A meal is defined as breakfast, lunch or dinner.

Pop-Up Fees
The Hotel reserves the right to add an $85 fee to all “pop-up” requests. A “pop-up” is classified as an event that is requested for the Hotel (minimum 25 people) within 72 hours of the actual event.

Food and Beverage Guarantee
Ten (10) working days prior to all food and beverage functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guarantee. The guaranteed number of guests for all food and beverage functions must be submitted to the catering department by 10:00 a.m., three (3) business days prior to the date of the function. If the guarantee is not received by the cutoff date/time, the Hotel will assume that the “expected” number of guests noted at the top of the banquet event order or the expected number of guests submitted to catering ten (10) working days prior to the event, is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated food and beverage functions, the Hotel will set seating for three percent (3%) over the guarantee for all group events with a maximum over set of fifty (50). Food will only be prepared for the guarantee, not the overset.

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