



**MARRIOTT
DALLAS/ADDISON
QUORUM**



EVENTS MENU

All Prices are subject to 27% 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



Breakfast

Continental Breakfast

Priced Per Person

One Hour Service Time

Enhancement options available on page 3

Continental Breakfast Buffet | 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 Breakfast Buffet | 30

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.

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Breakfast

Enhancements

Priced Per Person

One Hour Service Time

All Stations require a Minimum of 25 guests.

** One Chef Attendant per 150 guests at \$150.

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

Build Your Own Parfaits ~ Vanilla and Strawberry Yogurt, Seasonal Berries, House-Made Granola, and Texas Honey | 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 | 11 *Add Fried Chicken | 18

Biscuit Bar ~ House-Made Biscuits, Pepper Sausage Gravy, Country Sausage Patties, Bacon, Maple Pecan Butter, Berry Preserves | 11

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, Bermuda Onion, Capers, Diced Eggs | 15

Individual Breakfast Sandwiches | 8

Choices include:

- Honey Glazed Ham, Fried Egg and White Cheddar on English Muffin
- Bacon, Egg Scramble, and Provolone on Croissant
- Sausage, Scrambled Eggs on House-Made Biscuit
- Sausage, Scrambled Egg, Cheddar Cheese on Bagel

Individual Breakfast Burritos | 8

Choices Include:

- Chorizo, Scrambled Eggs, Monterrey Jack Cheese Breakfast Burrito
- 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
-

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Breakfast

Breakfast Buffets

Priced Per Person

One Hour Service Time

Breakfast Buffets include Chilled Juices, Iced Water, Starbucks Regular and Decaffeinated Coffee and Teavana Teas

Labor Fee of \$100 Applied to All Breakfast Buffet Functions under 25 people

Minimum of 15 people Required

The Quorum Classic | 38

Croissants, Muffins, and Danish

Sliced Fresh Fruit and Berries

Scrambled Eggs

Thick Cut Bacon

Sausage Patties

Roasted Breakfast Potatoes

Assorted Individual Fruit Yogurts

Southern Junction | 39

House-Made Biscuits and Sausage Gravy

Honey Butter and Strawberry Preserves Seasonal

Fruit and Berries

Southern Scrambled Eggs with Bell Peppers and

Onions

Off-the-Bone Ham

Brown Sugar Bacon

Breakfast Potatoes

Cheddar and Jalapeno Waco Gristmill Stoneground

Grits

Healthy Start | 44

Whole Grain Muffins

Grape Salad with Mint and Simple Syrup Dressing

Scrambled Egg White Frittata with Sundried

Tomato, Spinach, and Grilled Asparagus

Green Goddess Breakfast Burrito served with

House Salsa and Fresh Limes

Chicken Apple Sausage

Turkey Bacon

Steel Cut Oatmeal served with Brown Sugar,

Cranberry and Texas Pecans

Breakfast Potatoes

Blueberry Smoothie Shots

Sol Feliz | 40

Sliced Fresh Fruit and Berries

Chili Reno Frittata Bake

Chorizo Picadillo

Thick Cut Bacon

Warm Flour and Corn Tortillas

Papas Bravas

Pico de Gallo, Salsa Verde, Guacamole, Grated

Jack Cheese, and Citrus Crema

Agua Fresca

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Breakfast

Plated Breakfast

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

Texas Burrito | 32

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

All American | 30

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

Baguette French Toast | 30

Baguette with Egg Batter, Texas Peaches and Brown Sugar, Strawberries, Chicken Apple Sausage

Steak and Eggs | 38

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

Frittata | 32

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Brunch

Brunch Buffet

Priced Per Person

One Hour Service Time

Brunch Buffets include Chilled Juices, Iced Water, Starbucks Regular and Decaffeinated Coffee and Teavana Teas

Labor Fee of \$100 Applied to All Breakfast Buffet Functions under 25 people Minimum of 15 people

Required

Quorum Brunch | 42

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

**Add on Shrimp, Smoked Salmon, Shredded Chicken

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Breaks

Breaks

Priced Per Person

30 Minutes of Continuous Service

Breaks do not include Beverages

Minimum of 10 guests required

Coffee House Delight | 25

Coffee Cake Crumble
Assorted Breakfast Breads
Scones/cants
Assorted Freshly Baked Pastries
Assorted Seasonal Whole Fruit

Build Your Own Trail Mix | 20

Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts,
White Chocolate Chips, M&Ms, Raisins, Cherries,
Apricots, Dried Papaya, and Dried Pineapple

Donut Shop | 20

Assortment of Donuts to include:
Glazed, Chocolate Glazed, Blueberry Cake, and Chef's Daily
Specialty Flavored Donut
Coffee and Hot Chocolate Station

Brunch Break | 27

Build Your Own Parfait with Vanilla and Strawberry
Yogurt, House-Made Granola, Fresh Berries, Dried Fruit,
Honey, Chocolate Shavings, and Berry Compote
Bacon Bar with 3 Types of House Specialty Bar

The Cookie Jar | 23

Assortment of 3 Different Chef's Choice Freshly Baked
Cookies, Iced Cold 2%, Almond, Chocolate and
Strawberry Milk

Sweet and Salty | 21

Assorted Nuts and Candies Popcorn
Assorted Individual Bagged Chips Dried
Fruit
Wasabi Pea Mix

Tapas | 28

Goat Cheese Truffles
Serrano Ham
Compressed Melon
Manchego Cheese and Lavash
Citrus Marinated Olives
Bacon Wrapped Dates
Non-Alcoholic Sangria

South of Border | 21

Spiced Blue Corn Tortilla Chips
House- Made Guacamole
Fire Roasted Salsa
Chili Con Queso
Non-Alcoholic Margaritas
Mini Trè Leches

Recharge | 26

Texas Hummus with Lavash
Assorted Mixed Nuts
Granola Bars
Individual Yogurts
Whole Fruit

Italian Bites | 27

Antipasto Gazing Table
Bruschetta Bar
Olive Tapenades
Cannolis
Assorted Mini Cheesecakes

The Big Game | 28

Mini Hot Dogs
Brisket Nachos
Pulled Pork Sliders
Chili Dusted Potato Chips with Roasted
Onion Dip
Craft Root Beer and Ginger Ale

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Breaks

Beverage Breaks

Priced Per Person

ALL DAY up to 9 Hours of service | 40

HALF DAY up to 5 Hours of service | 25

Beverage Break Package 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 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

A La Carte

A La Carte Breaks

From the Bakery

Assorted Breakfast Breads | 50 dz Assorted
Freshly Baked Cookies | 50 dz Double
Chocolate Chunk Brownies | 50 dz
White Chocolate Walnut Blondie Bars | 50 dz
Assorted Bagels with Cream Cheese | 50 dz
Assorted Sconescants: Scones Paired with
Flavored Cream Cheese Fillings (L) | 54 dz
Cupcakes ~ Choice of: Dark Chocolate, Vanilla
Bean, or Red Velvet | 58 dz

Beverages

Assorted Chilled Juices | 50 gal
Assorted Pepsi Soft Drinks | 5 ea Bottled
Water | 5 ea
Naked Juice | 5 ea
Regular & Sugar Free Red Bull | 5 ea
Lucky Layla Yogurt Smoothies (L) | 5 ea
Holy Kombucha (L) | 6
Texas Squeeze Teas and Lemonades (L) | 5 each
Starbucks Frappuccino's and Double Shots | 5
Regular & Decaffeinated Coffee | 100 per Gallon
Assorted Hot Tea | 100 per Gallon

(L) Local Product

Marketplace

Whole Market Fruit | 3 pc
Sliced Fresh Fruit & Berries Display | 7pp
Bags of Fresh Popped Popcorn | 40 dz
Texas Size Pretzels | 40 dz
Assorted Ice Cream Bars (includes cart) | 50 dz Indiv.
Bags of Trail Mix | 4 ea
Assorted Yogurts | 3 ea
Assorted Bags of Chips | 3 ea
Assorted Candy Bars | 4 ea
Greek Yogurt Parfaits | 7 ea
Apples & Pear Wedges with Peanut Butter & Caramel | 7pp
Assorted Energy/Granola Bars | 6 ea

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Box Lunch

Salads and Sandwiches

Priced Per Person

One Hour Service Time

Served Chilled ~ with Individual Bag of Chips, Chef's Selection of Whole Fruit, and a Chef's Selection Choice of Freshly Baked Cookie.

Please Choose a Maximum of (3) Three.

*Client to Specify Amount of Each Sandwich/Wrap. Served with Choice of Bottle Water or Pepsi Soft Drink.

*All Sandwiches can be served as wraps, upon request.

*Hot Sandwich Buffet Displayed add \$8 per person

Quorum Cobb | 38

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

50/50 Caesar | 38

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

Berry Salad | 38

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

Turkey and Swiss | 38

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

Pesto Chicken | 38

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

Roast Beef | 38

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

Vegetable Wrap | 38

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

Chicken Bacon Caesar Wrap | 38

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Lunch

Plated Lunch (Page 1 of 2)

Priced Per Person

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

Starter | Soup or Salad

Choice of (1) one:

- 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
- 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
- 50/50 Caesar Salad ~ Half Baby Kale, Half Romaine, Shaved Parmesan, Sundried Tomato, Lavash, House Smoked Caesar Dressing

Entrees

Red Wine Braised Short Rib | 50

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

Glazed Salmon | 48

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

Quorum Signature Chicken | 47

Garlic Herb Marinated Airline Chicken, with Cider and Butter Sauce, Creamy Risotto, Herb Crusted Tomato Relish

Nashville Hot Chicken | 46

Buffalo Buttermilk Marinated, Hand Battered Fried Chicken, Tabasco Honey, Coleslaw Mix, Biscuit with Honey Butter

Brisket Enchilada | 47

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Lunch

Plated Lunch *(Page 2 of 2)*

Priced Per Person

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

Entrees *(continued)*

Miso Tofu | 45

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

Grilled Zucchini Bundles| 44

Grilled Zucchini Bundles with Vegetable Cous Cous, Marinara and Lemon Oil

Desserts

Choice of (1) one:

- New York Cheesecake
- Crème Brulee topped with Berries
- Flourless Chocolate Cake with Blackberries
- Lemon Tart with White Chocolate Mousse
- Wild Berry Shortcake with Grand Marnier Crème
- Mom's Texas Chocolate Sheet Cake
- The Elvis Presley - Grilled Bananas, Sorghum Bourbon Molasses, Banana Pudding, Vanilla Wafers, Vanilla Bean Whipped Cream

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Lunch Buffets

Deli Lunch Buffet

Priced Per Person

Minimum of 25 guests is required

Lunch Buffets are served with Iced Water, Iced Tea, Starbucks Regular and Decaffeinated Coffee & Teavana Teas

Labor Fee of \$100 Applied to All Lunch Buffet Functions under 25 people

Quorum Deli | 45

Tomato Basil Soup with Pesto Croutons

Quorum Salad

Classic Potato Salad

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 | 52

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

Berry Salad

Pasta Bocconcini

Vegetable Crudit  Platter

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, Sliced Avocado, Lettuce, Red Onion, Garlic Aioli on Brioche Bread

Garden Vegetable Wrap~ Fire Grilled Garden Vegetables wrapped in Spinach Tortilla, House Made Vinaigrette

House Made Potato Chips

Assorted Cakes

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Lunch Buffets

Buffet Lunch (Page 1 of 2)

Priced Per Person

Minimum of 25 guests is required

Lunch Buffets are served with Iced Tea, Starbucks Regular and Decaffeinated Coffee & Teavana Teas

Labor Fee of \$100 Applied to All Lunch Buffet Functions under 25 people

The Executive | 63

Lobster Bisque
Chef's Salad Display
Endive Ceviche Board
Red Wine Braised Short Ribs with Charred
Tomato Compote
Honey & Soy Glazed Seabass with Grilled Pineapple
and Mint Relish
Brown Butter & Cider Roasted Chicken
Fire Grilled Vegetable Board
Glazed Rainbow Carrots
Wild Mushroom Risotto
Truffle Mashed Potatoes
Assorted Cheesecakes

The Dragon Box | 52

Thai Coconut Curry Soup
Crispy Vegetable Eggroll
Asian Slaw Salad with Ginger Scallion Vinaigrette
Teriyaki Chicken
Waterfall Beef
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
Fortune Cookies and Assorted Macaroons

Cactus Blossom | 54

Tortilla Chips with Roasted Salsa ad Chorizo Queso
Mango Ceviche Spoons
Nopales Salad
Tequila Lime Chicken with Charred Tomato Relish
Achiote Rubbed Carne Asada with Peppers and
Onions
Borracho Black Beans
Warm Flour and Corn Tortillas
Sopapillas with Cinnamon Sugar and Mexican Chocolate
Dipping Sauce

All American Salute | 52

Texas Chili
Quorum Salad
Texas BBQ Basted Chicken
Hamburgers
Franks and 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
Grilled Watermelon, Pineapple and Peach Platter
with Balsamic Pearls
Apple Pie

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Lunch Buffets

Buffet Lunch (Page 2 of 2)

Priced Per Person

Minimum of 25 guests is required

Lunch Buffets are served with Iced Tea, Starbucks Regular and Decaffeinated Coffee & Teavana Teas

Labor Fee of \$100 Applied to All Lunch Buffet Functions under 25 people

Southern Comfort | 54

Baked Potato Soup with Crispy Pancetta and 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

Texas Roadhouse | 56

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

Taste of Italy | 55

Italian Wedding Soup
50/50 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 Cream Sauce
Homemade Texas Size Meatballs & Marinara Sauce
Butter and Herb Linguini
4 Cheese Vegetable Lasagna
Grilled Summer Squash and Eggplant
Dark Chocolate Dipped Cannoli
Tiramisu

The PIQNIQ | 57

Garden Vegetable Soup
Berry Salad
Lettuce Wraps ~ Butter Lettuce, Chicken Do Chua, Crispy Wonton Strips, Asian Slaw, Ginger Scallion Vinaigrette, Sweet Chili Dipping Sauce
Grilled Vegetable Board
Piqniq Pasta Salad
Grilled Garlic Pita Bread
Sweet & Spicy Shrimp Skewers with Grilled Lemon
Herb Marinated Beef Skewers
Citrus & Soy Marinated Chicken Skewers
Elote (Street Corn)
Jasmin Rice
Sorbet with Fresh Seasonal Fruit

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Dinner

Plated Dinner (Page 1 of 2)

Priced Per Person

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

** Dual Entrée or A La Carte Pricing Available on Request

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
- 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

Lemon Thyme Chicken | 61

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

Merlot Braised Beef Short Ribs | 66

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

Crab Cake Crusted Wild Alaskan Halibut | 73

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

Filet Mignon | 76

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

Soy Marinated Portobello Steak | 48

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Dinner

Plated Dinner (Page 2 of 2)

Priced Per Person

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

** Dual Entrée or A La Carte Pricing Available on Request

Entrees (continued)

Seared Salmon | 68

Seared Salmon with Ginger Soy Glaze with Garlic Jasmine Rice, Sweet Chili Marinated Shitake Mushrooms, Edamame, and Brussel Sprout Mix

Italian Vegetable Pasta | 48

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

DUO PLATE(S)

Braised Short Ribs and Halibut | 85

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

Pecan Crusted Chicken and Honey Glazed Salmon | 83

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

Lemon and Thyme Chicken and Mojo Shrimp | 81

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

Black Pepper Crusted Flank Steak and Chili Rubbed Chicken | 81

Black Peppered Crusted Flank Steak and Chili Rubbed Chicken, Roasted Corn Succotash, Charred Tomato Relish, and Mashed Purple Potatoes

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
- The Elvis ~ Grilled Banana Parfait with Vanilla Wafers, Sorghum Bourbon Molasses, and Vanilla Bean Whipped Cream

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Dinner

Buffet Dinners

Priced Per Person

Minimum of 25 guests is required

Dinner Buffets are served with Iced Water, Iced Tea, Starbucks Regular and Decaffeinated Coffee & Teavana Teas

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

The Addison | 79

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
Chocolate Mousse Shooters
Whoopie Pies

Bourbon Street | 78

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
Maque Choux
Red Beans and Rice
Grilled Creole Ratatouille
Fried Hushpuppies with House-Made Tartar Sauce
Warm Bread Pudding with Frangelico Anglaise

The Party | 87

Charcuterie Board with Artisan Cheeses and Cured Meats
50/50 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
"The Elvis" Shooter ~ Grilled Bananas, Banana Pudding, Deep Fried Vanilla Wafers, Sorghum Bourbon Molasses, Vanilla Bean Whipped Cream

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Reception

Display

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

Fresh Vegetable Crudité | 15

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

Seasonal Fruit Display | 16

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

Rustic Breads and Dip Display | 14

Baguettes, Ciabatta, Grilled Naan, House Made Chips, Bread Sticks and Choice of Three Dips

Dips (Choose (3) Three)

House-Made Hummus, Basil Pesto, Marinara, House-Made Ranch Dip, Onion Dip, Spinach & Artichoke Dip, Guacamole, Ranchero Salsa

Antipasto Display | 19

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

Cheese, Fruit, and Nut Display | 18

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

Smoked Salmon Display | 20

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

Oceanside | 30

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Reception

Hors D' Oeuvres

***Hors D'oeuvre Price is per Piece – Minimum of 50 Pieces Required per Selection.

Hot Hors D'oeuvres

Black Bean Empanada ~ Charred Tomato Relish | 6
Parmesan Mushroom Risotto Bites ~ Sun Dried
Tomato Pesto | 6
Southwest Egg Rolls ~ Sweet and Sour Glaze | 6
Mini Sliders ~ Brazos Valley Cheddar, Onion Jam | 6
Mini Crab Cakes ~ Cajun Remoulade | 6
Coconut Fried Shrimp ~ Pineapple Relish | 8
Beef Wellington ~ Merlot Demi | 8
Tempura Shrimp ~ Sweet Chili Dipping Sauce | 8
Fried Chicken and Waffles ~ Maple Glaze | 8
Bacon Wrapped Shrimp ~ Peach Pico | 8
Arepa ~ Pulled Chicken, Grilled Scallion, Cotija
Cheese | 6
Lamb Chop Lollipop ~ Mint Demi | 9

Cold Hors D'oeuvres

Chilled Crab and Avocado Shooter ~ Tortilla
Triangles | 6
Shrimp Cocktail ~ Horseradish Sauce, Lemon | 9
Bruschetta ~ Fresh Mozzarella and Roasted Cherry
Tomato | 6
Texas Hummus Bites ~ BBQ Pita | 6
Ceviche Spoons ~ Lime Dressing, Microgreens | 9
Antipasto Skewers ~ Pesto Dip | 7
Smoked Salmon Cone ~ Chive Cream Cheese Mousse | 9
Lobster BLT ~ Shallot Aioli | 9
Seared Sea Scallop ~ Orange Ginger Glaze, Snow Pea
Slaw | 9
Asparagus Prosciutto ~ Mascarpone Smear | 6
Endive Spoon ~ Roasted Pear, Blue Cheese Mousse | 6

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Reception

Reception Packages

Priced Per Person

Reception Packages includes self-serve Iced Tea and Iced Water Stations

Items will be Refreshed for Times Specified and Will be Removed after an Additional 30 Minutes of Service

Choose of Hot/Cold Hors D' oeuvres and Stations start on page 23

Basic Reception | 28

**Service Time of 45 minutes of Continuous Service*

Choice of Vegetable Crudit  or Seasonal Fresh Fruit Display Station

(2) Choices of Hot Hors d' oeuvres

(2) Choices of Cold Hors d' oeuvres

Light Reception | 36

**Service Time of 60 minutes of Continuous Service*

One Display Station

(3) Choices of Hot Hors d' oeuvres

(2) Choices of Cold Hors d' oeuvres

Heavy Reception | 48

**Service Time of 90 minutes of Continuous Service*

Two Display Station

One Action Station

(3) Choices of Hot Hors d' oeuvres

(3) Choices of Cold Hors d' oeuvres

*Chef Attendant required at \$175 per attendant, per 100 guests

Quorum Signature Reception | 85

**Service Time of 90 minutes of Continuous Service*

Seasonal and Specialized Menu Created for Group by Chef with up to 8 selections

Display Station

(2) Presentation Stations

(1) Carving Station - Includes one attendant for up to 100 guests. Additional Attendant is \$175 per 100 guests.

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Reception

Presentation Stations

Priced Per Person

Presentation Stations do not include Beverages. Beverages are charged on Consumption.

90 Minutes Service Time

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

** Pairing Margarita Shooters | 6 **

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 | 500

– 100 pc per station

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Reception

Action Stations

Priced Per Person
Action and Dessert Stations do not include Beverages. Beverage are charged on Consumption.
90 Minutes Service Time

**Requires Station Attendant Fee (per 75 guests) | 175

**Risotto Station | 25

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 | 24

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

**Dim Sum | 28

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

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 Burr 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 Burr Blanc Sauce, Torched Mini Marshmallows

**Taco Station | 25

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Reception

Dessert Stations

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

Viennese Station | 18

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

Ice Cream Bar (*Minimum of 40 people*) | 22

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

Camp Fire S'mores Station | 18

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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Reception

Carving Stations

All Carving Stations Require a Carving Attendant (Maximum of Two Hours) | 175 per Carver | per 75 Guests

Smoked Honey Glazed Country Ham (serves 35 guests) | 375

Grain Mustard, Pineapple Chili Chutney, Warm Pretzel Rolls

Cider Brined Free Range Roasted Turkey Breast (serves 30 guests) | 350

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

Prime Rib (serves 45 guests) | 600

Warm Dinner Rolls, Au Jus, Horseradish Cream

Black Pepper Crusted Flank Steak (serves 35 guests) | 300

Charred Corn and Tomato Relish and Flour and Corn Tortillas

18 Hour Oak Smoked Brisket (serves 30 guests) | 250

Texas BBQ Sauce, Cornbread Muffins

Cedar Plank Salmon (serves 10 guests) | 80

Sambal Maple Glaze, Grilled Lemons, Grilled Artisan Bread

Apple & Green Cabbage Stuffed Pork Tenderloin (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 | 8 each

Vegetable Selection:

Roasted Brussel Sprouts with Crispy Bacon and Parmesan
50/50 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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Beverage

Hosted Open Bar Per Hour Packages

Priced Per Person

Open Bar for Per Person for specified time period.

Base Bartender Fee | \$250 per Bartender for up to 4 Hours, \$50 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

Grey Goose Vodka, Patron Silver Tequila, Crown Royal Blended Whiskey, Knob Creek Bourbon Whiskey, Johnnie Walker Black Label Scotch, Mount Gay Eclipse Gold, Hennessy 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***

Core Well

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***

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Beverage

Hosted Bar Drinks Based on Consumption

Priced per Drink on consumption basis, based on actual drink consumed. Please see Hosted and Cash Bar for Pricing

Bartender Fee | \$ 250 per Bartender for up to 4 Hours, \$50 per additional hour, per Bartender (1 Bar per 100 guests)

All 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, Hennessy 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 | 10

Chateau Chardonnay, Seven Falls Cabernet, Beringer White Zinfandel

House Wine | 9

Canyon Road Chardonnay, Canyon Road Cabernet, Beringer White Zinfandel

Imported Beer | 8

Domestic Beer | 7

Craft and Regional Beer | 7

Non- Alcoholic Beer | 5

Assorted Pepsi Soft Drinks and Bottled Water | 5

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Beverage

Cash Bar

Priced per Drink on consumption basis, based on actual drink consumed. Please see Hosted and Cash Bar for Pricing

Bartender Fee | \$ 250 per Bartender for up to 4 Hours, \$50 per additional hour, per Bartender

Cashier Fee | \$ 250 per Bartender for up to 4 Hours, \$50 per additional hour, per Cashier

All 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, Hennessy VS, Tanqueray 10 Gin and Courvoisier VS Cognac
Chateau Chardonnay, Seven Falls Cabernet, Beringer White Zinfandel

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 | 11

Chateau Chardonnay, Seven Falls Cabernet, Beringer White Zinfandel

House Wine | 10

Canyon Road Chardonnay, Canyon Road Cabernet, Beringer White Zinfandel

Imported Beer | 9

Domestic Beer | 8

Craft and Regional Beer | 8

Non- Alcoholic Beer | 6

Assorted Pepsi Soft Drinks and Bottled Water | 5

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

Beverage

Wine Menu

White Wine

Pinot Grigio

Canyon Road | 40

Pighin Friuli | 48

Chardonnay

Canyon Road | 40

Chateau St Jean | 52

Kim Crawford | 68

Sauvignon Blanc

Canyon Road | 40

Kim Crawford | 68

Blush

Beringer Vineyards White Zinfandel | 40

Moscato

Canyon Road | 40

Champagne and Sparkling Wine

Freixenet Blanc de Blancs | 40

Moet & Chandon White Star | 120

Veue Clicquot Brut | 150

Red Wine

Cabernet Sauvignon

Canyon Road | 40

Seven Falls | 48

Freak Show | 68

Pinot Noir

Canyon Road | 40

Mark West | 48

Kim Crawford | 68

Merlot

Canyon Road | 40

Seven Falls | 48

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

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

Hardwire Standing Microphone | 50
Podium Microphone | 50
Wireless Lavalier | 175
Wireless Handheld | 175

Mixers and Audio Patch

4 Channel Mixer | 75
12 Channel Mixer | 150
16 Channel Mixer | 250
32 Channel Mixer | 400
House Sound Patch per Salon E or F | 100
House Sound Patch per Ballroom Section
(Salon A, B, C, D, G, H, I, J) | 25
Audio Patch Cable | 100
Laptop Audio Patch | 100
** Mixers are Required for 2 or More Inputs into
House Sound System

Audio Equipment

JBL EON Speaker (1) | 250
JBL EON Speaker (2) | 350
JBL EON Speaker (4) | 600
Computer Speaker | 50

Screens

5x5 Tripod | 50 8x8 Tripod | 90 10x10 Cradle | 175
7x12 Fast Fold (Front and Rear 16:9 Ratio) | 300
9x12 Fast Fold (Front and Rear Projection) | 350

Projection

LCD Data Projector 6000 Lumens | 850
LCD Data Projector 4500 Lumens | 650
LCD Data Projector 3000 Lumens | 450
HD Seamless Video Switcher | 550
Wireless Presenter | 50
VGA Cables 5'-15' | 15
VGA Cables 25'-50' | 25

Bring your own Projector Packages

Quorum Package 1 (8x8 Screen) | 175
Quorum Package 2 (10x10 Screen) | 200
** Packages include Screen, Power Strip, Extension Cord, Projector Cart,
Audio Visual Set Up / Support Assistance

Screen and Projector Packages

Small Venue Package (includes LCD 3000 Lumens and 8x8
Screen with Necessary Cables, Projector Cart and Support) | 575
Medium Venue Package (includes LCD 4500 Lumens and 10x10
Screen with Necessary Cables, Projector Cart and Support) | 800

Meeting Accessories

Flipchart Easel (No Pad) | 25 Tripod Easel | 20
Flipchart Package | 75
Flipchart Package with Post-It Pads | 90 White Board (3'x4') | 40
White Board (4'x6') | 75 Extension Cord | 20 Power Strip | 20
Power Run (1 per 4 guests) | 40
Pipe & Drape (Black) | 20 per foot
Pipe & Drape (White) | 25 per foot

Video

24" LED Monitor | 250
42" LED Confidence Monitor | 450
42" LED Monitor and Stand | 450
55" LED Monitor and Stand | 650

Lighting

Gobo with Custom Lights | 300
Glass Gobo Photographic Color Custom Logo | 600
Leko Light | 150
Lighting Tree | 125
LED Par Can Up lights | 70
Stage Lighting Package (Floor Supported) | 750 *
* Includes all dimmers, Lighting Board, Lighting Trees,
Installation and All Cords Taped Down

Office

Laptop Computer | 350
Printer Laser Jet (Black and White) | 175
Printer Laser Jet (Color) | 400
Copy Machine per Week | 700
** Copiers Require 10 Day Notice
Fax Machine | 100

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

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) | 75

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

Number of Participants *1 device per person	Simple (Email and Simple Web Browsing)	Superior (Media Streaming, Email, Media Rich 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.

** 101+ Guests ~ We are happy to assess your large meetings to develop a customized solution

** 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 | \$250 - \$1000 per room, per day, depending on size of room

Labor Fees

Audio Visual Technicians

Minimum 4 Hours

Monday – Friday 7am – 5pm | 75

After 5pm, Weekends or Holidays | 100

Camera Operator

Minimum 4 Hours | 100 per hour

Exhibits

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

Power for Exhibit Booth | One Time Fee of 40 per Booth

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

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. Any 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- Seven Percent (27%) 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 are \$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 \$175 for a minimum of 2 hours of service; additional hours are \$50 per attendant/ per hour. (One attendant per 100 guests is required).

Bartender and Cashier Fees

Bartender fee is \$250 for up to 4 hours per Bartender. (One Bartender per 75 guests). Cashier fee is \$250 for up to 4 hours per Cashier (One Cashier per 100 guests). Additional hours of \$50.00 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

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.

General Information

Additional 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 24 hours of beginning of function, a labor fee may be charged. Charges begin at \$200.00 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.

Credit Card Processing Fee

Hotel will assess a 2% processing fee for ALL credit card payments for rooms/tax and/ or banquets charges applied to the Master Account. Group cancellations also be charged a 2% processing fee for any credit cards used.

All Prices are subject to 27% service charge and prevailing Sales Tax. Prices are subject to change without notice.