

ALL DAY MEETING PACKAGES

Designed for a minimum of (25) people

Service for less than (25) people will be assessed a 75.00 set-up fee

Southwest Chief......\$38++per person

THE CONTINENTAL

Indigo Bakery Basket of Freshly Baked Muffins, *Biscuits* Nutbreads * Cream Cheese * Sweet Butter and Preserves * Fresh Melon and Seasonal Berries * Decanters of Assorted Chilled Juices * 2% Milk * Skim Milk * Locally Sourced Freshly Brewed Regular and Decaffeinated Coffee * Hot Tea

MID-MORNING COFFEE REFRESH

Little Red Caboose

Assorted Ham and Turkey Sandwiches House-made Potato Chips* Fresh Garden Salad with Lemon Vinaigrette*Tia Gloria's Potato Salad* Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

We want Candy

Assortment of Candy popcorn*mini-cookies *canned soda-pop

Panhandle Northern Railway......\$43++per person

THE CONTINENTAL

Indigo Bakery Basket of Freshly Baked Muffins, *Biscuits* Nutbreads * Cream Cheese * Sweet Butter and Preserves * Fresh Melon and Seasonal Berries * Decanters of Assorted Chilled Juices * 2% Milk * Skim Milk * Locally Sourced Freshly Brewed Regular and Decaffeinated Coffee * Hot Tea

MID-MORNING COFFEE REFRESH

IRON BENDER BUFFET

*Fiesta Salad * Freshly made Tortilla Chips * Salsa Mexicana * Marinated Char Broiled Chicken and Grilled Onions and Peppers * Carnitas Adobo * Spanish Rice * Charro Beans with Cilantro * Flour and Corn Tortillas * Green Chili Salsa * Pico de Gallo * Guacamole * Shredded Cheddar and Jack Cheeses * Sour Cream * Roasted Jalapenos * Chef's Dessert * Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

BAKERS DOZEN

Fresh Baked Chocolate Chunk Cookies * Macadamia-White Chocolate Cookies * Oatmeal-Raisin Cookies * Decadent Chocolate Caramel Nut Brownies * Chocolate Milk

Grapevine Vintage Railroad......\$48++per person

THE CONTINENTAL

Indigo Bakery Basket of Freshly Baked Muffins, *Biscuits* Nutbreads * Cream Cheese * Sweet Butter and Preserves * Fresh Melon and Seasonal Berries * Decanters of Assorted Chilled Juices * 2% Milk * Skim Milk * Locally Sourced Freshly Brewed Regular and Decaffeinated Coffee * Hot Tea

MID-MORNING COFFEE REFRESH

BOXCAR BUFFET

Soup Du Jour * Mixed Green Salad with Roma Tomatoes * Cucumber * Kalamata Olives * Grilled Vegetable Salad * Char-Grilled Ribeye Skewers * Mesquite Grilled Chicken on Sautéed Greens * Cream Cheese Mashed Potatoes* Corn on the Cobb* Rolls and Butter * Chef's Dessert * Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

A COUNTRYSIDE AFTERNOON

Imported and Domestic Cheeses * Fresh Vegetable Crudités with Dips * Crusty French Baguettes and Crackers * Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream

BREAKFAST BUFFETS

Intended specifically to serve lunch in your meeting room

In other locations is subject to an additional 3.00 per person charge

Indigo Bakery Basket of Freshly Baked Muffins, *Biscuits* Nutbreads * Cream Cheese * Sweet Butter and Preserves * Fresh Melon and Seasonal Berries * Decanters of Assorted Chilled Juices * 2% Milk * Skim Milk * Locally Sourced Freshly Brewed Regular and Decaffeinated Coffee * Hot Tea

Indigo Bakery Basket of Freshly Baked Muffins, *Biscuits* Nutbreads * Cream Cheese * Sweet Butter and Preserves * Fresh Melon and Seasonal Berries * * Fluffy Scrambled Eggs * Thick Sliced Smokehouse Bacon * Sausage Links * Fresh Country Style Breakfast Potatoes *Decanters of Assorted Chilled Juices * 2% Milk * Skim Milk * Locally Sourced Freshly Brewed Regular and Decaffeinated Coffee * Hot Tea

LUNCH BUFFETS

Intended specifically to serve lunch in your meeting room

In other locations is subject to an additional 3.00 per person charge

Assorted Ham and Turkey Sandwiches House-made Potato Chips* Fresh Garden Salad with Lemon Vinaigrette*Tia Gloria's Potato Salad*Chefs Dessert*Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

*Fiesta Salad * Freshly made Tortilla Chips * Salsa Mexicana * Marinated Char Broiled Chicken and Grilled Onions and Peppers * Carnitas Adobo * Spanish Rice * Charro Beans with Cilantro * Flour and Corn Tortillas * Green Chili Salsa * Pico de Gallo * Guacamole * Shredded Cheddar and Jack Cheeses * Sour Cream * Roasted Jalapenos * Chef's Dessert * Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

DINNER BUFFETS

Designed for a minimum of (25) people

Service for less than (25) people will be assessed a 75.00 set-up fee

THE DINING CAR\$25++ PER PERSON

*Fiesta Salad * Freshly made Tortilla Chips * Salsa Mexicana * Marinated Char Broiled Chicken and Grilled Onions and Peppers * Carnitas Adobo * Spanish Rice * Charro Beans with Cilantro * Flour and Corn Tortillas * Green Chili Salsa * Pico de Gallo * Guacamole * Shredded Cheddar and Jack Cheeses * Sour Cream * Roasted Jalapenos * Chef's Dessert * Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

*Soup Du Jour * Mixed Green Salad with Roma Tomatoes * Cucumber * Kalamata Olives * Grilled Vegetable Salad * Char-Grilled Ribeye Skewers * Mesquite Grilled Chicken on Sautéed Greens * Cream Cheese Mashed Potatoes* Corn on the Cobb* Rolls and Butter * Chef's Dessert * Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

*Soup Du Jour *Indigo Wedge Salad with Blue Cheese Crumbles, Bacon, Heirloom Tomatoes, Creamy Blue Cheese Dressing *Mesquite Grilled Petite Filet*Roasted Fingerling Potatoes*Bourbon Glazed Carrots*Sautéed Rainbow Chard with Bacon** Chef's Dessert * Locally Sourced Regular and Decaffeinated Coffee * Hot Tea * Iced Tea * Milk

MEETING BREAK AWAYS

We want Candy	
Assortment of Candy popcorn*mini-cookies *canned soda-pop	
BAKERS DOZEN\$9++ PER PERSON	
Fresh Baked Chocolate Chunk Cookies * Macadamia-White Chocolate Cookies * Oatmeal-Raisin Cookies * Decadent Chocolate Caramel Nut Brownies * Chocolate Milk	
THE COUNTRYSIDE. \$10++ PER PERSON	
Imported and Domestic Cheeses * Fresh Vegetable Crudités with Dip * Crusty French Baguettes and Crackers * Bunches of Grapes on the Vine and Plump Ripe Strawberries with Whipped Mascarpone Cream*Watermelon Agua Fresca*	

BREAK A LA CARTE

Baskets of Whole Fresh Fruit	\$25++ per dozen
Seasonal Selection to include Apples * Oranges * Bananas	
Sliced Fresh Fruit and Seasonal Berries	\$3++ PER PERSON
Freshly Baked Muffins, Croissants, Bagels and Nutbreads	\$30++ per dozen
Bagels and Cream Cheese with Preserves	\$30++ per dozen
Freshly Baked Cookies	\$30++ per dozen
Chocolate Chunk Cookies * Macadamia Nut White Chocolate Cookies * Oatmeal-Raisin Cookies	
Chocolate Chunk Cookies * Macadamia Nut White Chocolate Cookies * Oatmeal-Raisin Cookies Decadent Brownies	\$30++ per dozen
Decadent Brownies	\$26++ per dozen
Decadent Brownies	\$26++ PER DOZEN \$2++ PER PERSON

BEVERAGE A LA CARTE

Locally Sourced Freshly Brewed Coffee	\$25.00++ PER GALLON
Blackberry Jasmine Iced Tea	\$15.00++ GALLON
Assorted Hot Tea	\$1.50++ PER BAG
Aqua Panna	\$4++ EACH
San Pellegrino	\$4++ EACH
Assorted Coca Cola Soft Drinks	\$3++ EACH

ALL PRICES QUOTED ABOVE DO NOT INCLUDE A 22% SERVICE CHARGE AND 8.25% TAX

SPIRITS * WINES * BEERS * NON-ALCOHOLIC BEVERAGES

The sales and service of alcoholic beverages are regulated by the State of Texas.

 $As \ a \ licensee, \ this \ hotel \ is \ responsible \ for \ the \ administration \ of \ these \ regulations.$

It is therefore a policy that alcoholic beverages cannot be brought into the hotel from the outside

BARTENDER CHARGES

A bartender fee of 75.00 will be charged if 300.00 in revenue is not realized Additional bartenders available at 100.00 per bartender

CASH BAR

House Labels	\$5.75++ PER DRINK
Call Labels	\$6.25++ PER DRINK
Premium Labels	\$7.75++ PER DRINK
House Wine	\$6.50++ PER DRINK
Domestic Beer	\$4.50++ PER DRINK
Craft Beer	\$6.50++ PER DRINK
Imported Beer	\$6.00++ PER DRINK
Mineral Waters	AS EE DED DDD HA
7-22-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2-	\$3.75++ PER DRINK
Cordials and Liquors	

COCKTAIL PACKAGES

Unlimited beverage service charged per person * 21 years and over

Based on event guarantee

Your Choice of:

House Cocktail Package	
House Liquors * Domestic Beer * House Wine * Assorted Soft Drinks	
First Hour	\$10.00++
Second Hour	\$7.00++
Additional Hour(s)	\$4.75++
Call Cocktail Package	
Call Liquors * Domestic Beer * Upgraded Wines * Assorted Soft Drinks	
First Hour	\$11.00++
Second Hour	\$8.00++
Additional Hour(s)	\$4.75++
Premium Cocktail Package	
Premium Liquors * Domestic Beer * Imported Beer * Upgraded Wines * Assorted Soft Drinks	
First Hour	\$12.00++
Second Hour	\$9.00++
Additional Hour(s)	\$5.75++

ALL PRICES QUOTED ABOVE DO NOT INCLUDE A 22% SERVICE CHARGE AND 8.25