

# BANQUET MENU

2023





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**BREAKFAST**

# BOXED BREAKFAST

Start your day with a beautifully presented gourmet Boxed Breakfast. Served in safe, hygienic, compostable disposables with you and your guest's health & safety in mind. All Boxed Breakfasts include fresh fruit, a cup of coffee and orange juice. Groups of 30 guests or less may select one type of Boxed Breakfast for their function.

## **TACO TRUCK BOX \$19 | Per Box**

Two Breakfast Soft Tacos filled with Chorizo/Egg/Potatoes or Sausage/Egg/Peppers, Crisp Breakfast Potatoes and Roasted Salsa

## **SUNRISE BREAKFAST SANDWICH BOX \$19 | Per Box**

English Muffin, Egg, Cheese, & Smoked Bacon, Crispy Breakfast Potatoes

23% Taxable Service Charge and 8.25 Sales Tax will be added to all charges.  
All menus and prices are subject to change. Menu valid through December, 2023.

# BREAKFAST BUFFETS

Breakfast is the most important meal of the day, so why not make a statement with one of our Breakfast Buffet selections. Breakfast Buffets are served for one hour with a minimum of 30 guests.

## CONTINENTAL BREAKFAST | \$22 Per Guest

Fresh Orange and Cranberry Juice Station  
Freshly Brewed Caffeinated Coffee Station  
Chef's Selected Fruits of the Season  
Berry Flavored Yogurt Cups  
Freshly Baked Assorted Muffins, Croissants & Breakfast Pastries  
Oatmeal with sides of Brown Sugar, Texas Pecans, Dried Fruit  
Fruit Preserves, Whipped Butter Chips

## THE ALL AMERICAN | \$25 Per Guest

Freshly Brewed Caffeinated Coffee, Breakfast Tea & Orange Juice Station  
Seasonal Melons & Berries  
Morning Baked Muffins, Assorted Danishes & Croissants  
Scrambled Eggs  
Applewood Smoked Bacon  
Crispy Breakfast Potatoes  
Oatmeal with sides of Brown Sugar, Texas Pecans, Dried Fruit

## TACO BUZZ!! | \$25 Per Guest

Freshly Brewed Caffeinated Coffee Station  
Farmer's Market Fruit Platter  
3 Breakfast Tacos Stations:  
    Scrambled Eggs, Chorizo, Queso Fresco, Pico de Gallo  
    Scrambled Eggs, Smoked Bacon, Cheese  
    Scrambled Eggs, Sautéed Peppers, Onions & Tomatoes  
    Shredded Cheddar & Flour Tortillas  
Fried Potatoes





**MEETING  
BREAKS**

# BREAK OPTIONS

Designed to take your meeting to the next level, our specialty Break Options and packages can help break up a long day and keep your guests engaged and focused. All Breaks are served for up to thirty minutes. Serving times can be extended for \$5 per person per half hour added.

## **BREAKFAST BREADS AND PASTRIES BREAK | \$18 Per Guest**

Croissants, Spinach Croissants, Assorted Danishes & Scones  
Berries with Citrus Cream

## **BUILD & BAG YOUR OWN TRAIL MIX | \$18 Per Guest**

Sweet-Toasted Granola, Toasted Almonds, Sunflower Seeds, Chocolate Chips  
Candied Pecans, Mixed Dried Fruit, Pumpkin Seeds, Dried Cranberries, Gold Fish, Snack Mix, Chia Seeds

## **TAKE ME TO THE GAME | \$19 Per Guest**

Flavored Popcorn  
Soft Pretzels with Stadium Mustard & Nacho Cheese  
Caramel Chocolate Brownie  
Assorted Cans of Sodas

## **TAILGATE BREAK | \$22 Per Guest**

Walking Tacos: Seasoned Taco Meat, Lettuce, Tomatoes, Onions, Shredded Cheddar Cheese, Hot Sauce  
Fried Bone-In Chicken Wings tossed in Choice of Sauce (Mango Habanero, Buffalo, BBQ)  
Cinnamon Sugar Churros

## **CONTINUOUS BEVERAGE PACKAGE**

### **HALF DAY (4 Hours Max) \$16 | Per Guest**

Freshly Brewed Caffeinated and Decaf Coffee, Hot Teas, Iced Tea, Bottled Water, Assorted Soft Drinks  
Continuous Station Service

### **FULL DAY (9 Hours Max) \$22 | Per Guest**

Freshly Brewed Caffeinated and Decaf Coffee, Hot Teas, Iced Tea, Bottled Water, Assorted Soft Drinks  
Continuous Station Service

## **CONTINUOUS SNACK PACKAGE**

### **HALF DAY (4 Hours Max) \$12 | Per Guest**

An Assortment of Granola Bars, Candy Bars, Trail Mix, Bags of Chips and Packaged Cookies  
Continuous Station Service

### **FULL DAY (8 Hours Max) \$18 | Per Guest**

An Assortment of Granola Bars, Candy Bars, Trail Mix, Bags of Chips and Packaged Cookies  
Continuous Station Service



# A LA CARTE

Raise a glass to success during your next meeting or event at the Embassy Suites! There is something for everyone with our wide selection of a la carte options!

## A LA CARTE SNACK SERVICE

Select A La Carte items may not be available on consumption

Seasonal Cut Fresh Fruit | \$4 Per Guest

Fresh Fruit & Granola Parfaits | \$8 Per Guest

Assorted Danish, Muffins & Sweet Bread Loaves | \$22 Per Dozen

Assorted Freshly Baked Cookies | \$20 Per Dozen

Granola Bars | \$4 Per Bar

Candy Bars | \$4 Per Bar

Trail Mix | \$6 Per Bag

Hard Pretzels | \$4 Per Bag

Assorted Bags of Chips | \$3 Per Bag

## A LA CARTE BEVERAGE SERVICE

Freshly Brewed Caffeinated or Decaffeinated Coffee | \$34 Per Gallon

Orange, Cranberry or Apple Juice Carafes | \$9 Per Carafe

Tea Bag Assortment served with Hot Water | \$18 Per Gallon

Freshly Brewed Unsweet Iced Tea | \$20 Per Gallon

Freshly Brewed Flavored Iced Tea | \$25 Per Gallon

Southern Lemonade | \$8 Per Carafe

Cans of Assorted Regular and Diet Soft Drinks | \$4 Per Can

Bottled Water | \$4 Per Bottle

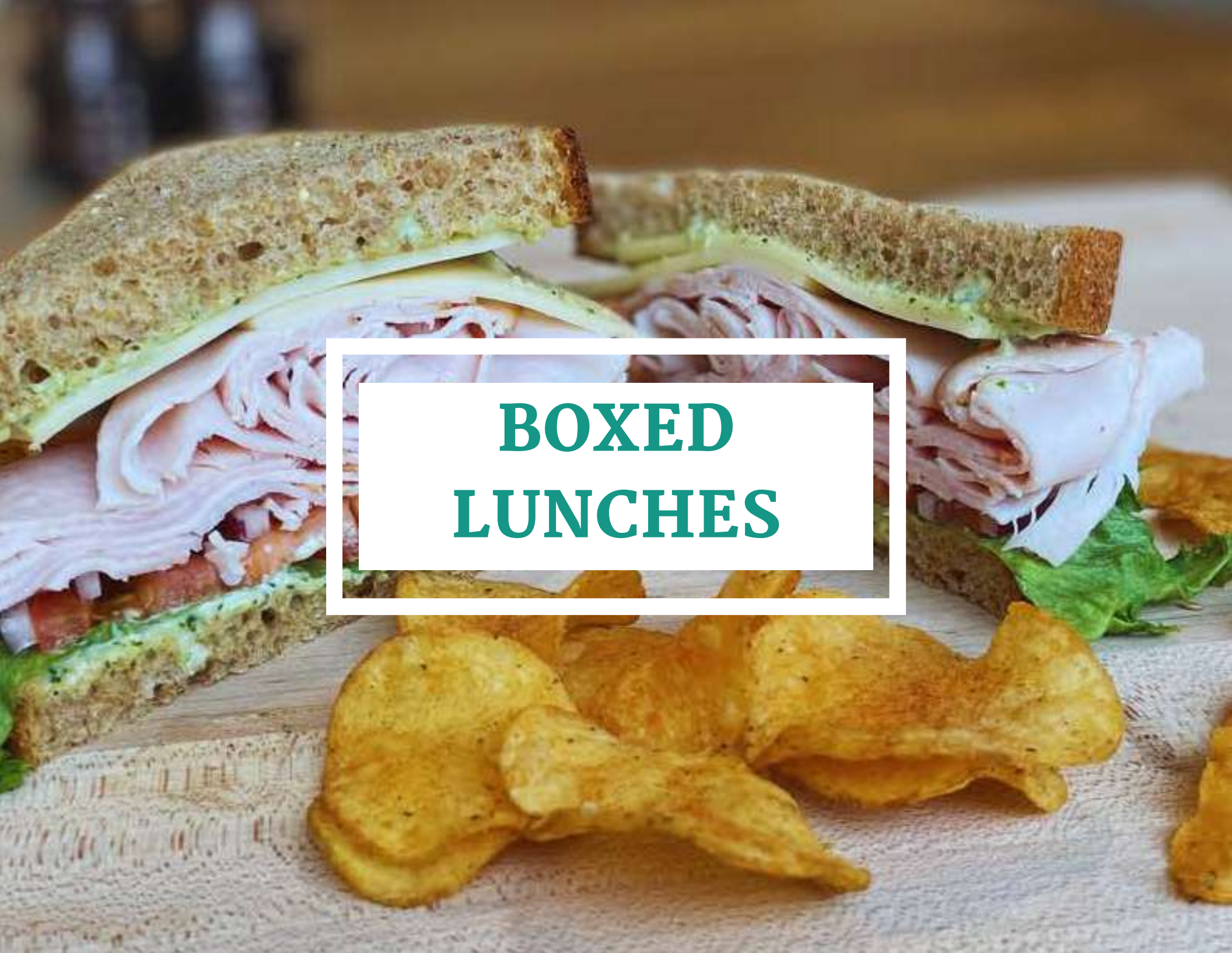
Cans of Assorted Redbull | \$4 Per Can

Chilled Starbucks | \$8 Per Can

23% Taxable Service Charge and 8.25 Sales Tax will be added to all charges. All menus and prices are subject to change. Menu valid through December, 2023.

**Meeting Breaks | 8**





**BOXED  
LUNCHESES**

# FAST & EASY

Keep your day going strong with one of our hearty gourmet Boxed Lunches. All of our selections are served in safe, hygienic, compostable disposables with you and your guest's health & safety in mind. Our Boxed Lunches include a bag of chips, bottled water, a trail mix bag, a freshly baked cookie and a Chef selected side. For groups of 34 guests or less, you are able to select one Boxed Lunch Option. Groups with a headcount of or above 35 attendants are able to pick two options from our selection of Boxed Lunches.

## GOURMET SANDWICHES & WRAPS | \$29 PER BOX

### HEALTHY & HAPPY:

Garden Salad, Grilled Chicken, Fried Avocado, Tomatoes, Cucumbers, Onions & Dried Fruit Italian Vinaigrette. Served with Fresh Fruit.

### ARTISAN TURKEY SANDWICH:

Deli Wheat Bread, Pesto Aioli, Swiss Cheese, Lettuce, Tomato, Onion. Served with Zesty Pasta Salad.

### GRILLED CHICKEN SANDWICH:

Garlic-Pepper Brioche Bun, Pepper Jack Cheese, Red Onions, Green Leaf, Tomatoes, Mustard Potato Salad.

### SEARED STEAK SANDWICH:

Sautéed Mushrooms & Onions, Garlic Aioli. Served with Mustard Potato Salad.

### HAM & TURKEY CALIFORNIA WRAP:

Shaved Ham & Turkey, Smoked Bacon, Fried Avocado, Swiss Cheese, Garden Greens, Cilantro Aioli, Wrapped in a Large Flour Tortilla, Served with Zesty Pasta Salad.

### RANCHER BURGER:

Angus Beef, Cheddar Cheese, Smoked Bacon, Caramelized Onions, BBQ Aioli, Served with Potato Salad.

### VEGGIE WRAP:

Roasted Garlic hummus, Baby Spinach, Carrots, Zucchini, Red Onions, Cucumber. Served with Fresh Fruit.

### BLT SALAD (GF):

Romaine, Bacon, Cherry Tomatoes, Avocado, Hard-Boiled Egg. Served with Fresh Fruit.





**BUFFETS**



# LET THE FESTIVITIES BEGIN!

Make your next event a showstopper when you choose one of our Buffet Menus. These selections are both a feast for the eyes and stomach. All Buffets are served for one hour. Times can be extended for \$20 per guest per hour added. Buffets are available for groups with 30 or more guests. Groups with 20-29 guests will be charged an additional \$5 per guest.

**BYO SALAD AND SPUDS \$32 | Per Guest**

## SOUP

**Chef's Choice of Soup**

## BUILD YOUR OWN BAR

**Salad:** Mixed Greens and Spinach

**Baked Salted Potatoes**

**Toppings:** Pulled Pork, Smoked Bacon Bites, Peppers, Tomatoes, Hard Boiled Eggs, Onions, Carrots, Olives, Chives, Sour Cream, Cheese Sauce, Chili, Shredded Cheddar Cheese and Whipped Butter

**Dressing:** Ranch, Balsamic Vinaigrette, Bleu Cheese

## DESSERTS

**Assorted Freshly Baked Cookies**

**DELI BOARD STATION \$37 | Per Guest**

## SALADS

**Farmer's House Salad:** Ripe Tomatoes, Cucumbers, Pickled Onions, Dried Fruit, Candied Pecans & Ranch Dressing

**Mustard Potato Salad**

## DELI BOARD

**Sliced Hickory Smoked Ham**

**Shaved Smoked Turkey Breast**

**Pastrami**

**Grilled Portobello Mushrooms**

**Rye, Sourdough & Wheat Bread**

**Cheddar, Swiss & Pepper Jack Cheeses**

**Sliced Tomatoes, Onions, Green Leaf Lettuce, Pickles, Sauerkraut**

**Kettle Chips**

**Mayonnaise, Yellow Mustard, 1000 Island**

## DESSERTS

**Assorted Freshly Baked Cookies**

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# BUFFET OPTIONS

## CONTINUED

### SUNDAY'S MARKET | \$38 Per Guest

#### SOUP

**Chicken Baja Chowder:** Served with Fried Tortilla Chips

#### SALAD

**Chopped Salad:** Lettuce, Tomatoes, Smoked Bacon, Pickled Onions, Queso Fresco Chipotle Ranch Dressing

#### MAIN DISHES

**Herb Roasted Whole Chicken:** Served with Lemon Thyme Jus

**Petit Grilled Salmon Fillet:** Served with Butter Sauce

#### SIDES

**Baked Salted Potatoes:** Served with Whipped Garlic Butter, Cheddar Cheese, Sour Cream, Smoked Bacon, Chives

**Steamed Broccoli:** Served with Queso Sauce

#### DESSERTS

**Chef's Choice of Pie**

### COWBOY BBQ PIT | \$42 Per Guest

#### SOUP

**Smoked Brisket Chili:** Served with Shredded Cheddar Cheese

#### SALADS

**House Garden Salad:** Tomatoes, Cucumbers, Pickled Red Onions, Smoked Bacon, Buttermilk Ranch Dressing  
**Old Fashioned Mustard Potato Salad**  
**Creamy Cole Slaw**  
**Onions & Pickles**

#### MAIN DISHES

**Smoked Sliced Beef Brisket:** Served with House Barbecue Sauce

**Grilled Chicken Thighs:** Served with Carolina Gold BBQ Sauce

#### SIDES

**Smoked Pork Charro Beans**  
**Bacon Green Beans**  
**Cornbread**

#### DESSERTS

**Chocolate Bourbon Pecan Pie**





# BUFFET OPTIONS

## CONTINUED

**COUNTRY ROADS | \$42 Per Guest**

### SOUP

**Tomato Basil Soup**

### SALADS

**Cowboy Potato Salad**

**Artisanal Baby Greens:** Carrots, Garlic Croutons, Cucumbers, Tomatoes, Ranch Dressing

### MAIN DISHES

**Bacon Wrapped Meatloaf**

**Southern Style Fried Chicken**

**Blackened Catfish:** Served with Cajun Cream Sauce

### SIDES

**Boursin Mashed Potatoes**

**Smoked Bacon and Green Beans**

**Hush Puppies**

### DESSERTS

**Caramelized Banana Pudding**

**PLAZA MEJICANA | \$40 Per Guest**

### SALADS

**Southwestern Salad:** Romaine, Black Bean Pico, Crispy Tortilla Strips, Roasted Corn, Roasted Poblano Ranch

### BUILD YOUR OWN FAJITA

**Tender Beef Fajita Meat** Served with Grilled Peppers & Onions

**Organic Chicken Fajita Meat** Served with Grilled Peppers & Onions

**Charro Beans**

**South of the Border Rice**

**Flour Tortillas**

### CONDIMENTS

**Queso Fresco, Guacamole, Crema  
Fresh Salsa, Cilantro, Lime Wedges**

### DESSERTS

**Cheesecake Stuffed Sopaipillas**

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# BUFFET OPTIONS

CONTINUED

## BUILD YOUR OWN CARVING STATION BUFFET

### SOUP CHOICE OF ONE

Tomato Basil Soup  
Smoked Brisket Chili  
Chef's Choice of Soup

### SALAD CHOICE OF ONE

Artisanal Baby Greens  
Southwestern Salad  
House Garden Salad  
Chopped Salad

### CARVING STATION CHOICE OF ONE

Prime Rib | \$70 Per Guest  
Ham | \$50 Per Guest  
Turkey | \$50 Per Guest  
Roasted Beef Tenderloin | \$70 Per Guest  
Garlic Crusted Pork Loin | \$50 Per Guest

### SIDES CHOICE OF TWO

Boursin Mashed Potatoes  
Smoked Bacon and Green Beans  
Hush Puppies  
**Steamed Broccoli:** Served with Queso Sauce  
**House Made Cornbread**  
**Baked Salted Potatoes:** Served with Whipped Garlic Butter, Cheddar Cheese, Sour Cream, Smoked Bacon, Chives

### DESSERT CHOICE OF ONE

Caramelized Banana Pudding  
Cheesecake Stuffed Sopaipillas  
Chocolate Bourbon Pecan Pie  
Chef's Choice of Pie  
Assorted Freshly Baked Cookies

A close-up photograph of a plate of food. The main focus is a roasted chicken leg, golden-brown and garnished with fresh green herbs. It is served with a side of white mashed potatoes. In the foreground, there are three roasted vegetables: a bright orange carrot, a yellow carrot, and a dark purple carrot. The plate is white and set on a dark purple tablecloth. A silver knife and a glass are partially visible in the background. A white rectangular box with a thin black border is centered over the plate, containing the text 'PLATED EXPERIENCES' in a bold, teal, serif font.

**PLATED  
EXPERIENCES**



# PLATED EXPERIENCES

Our Plated Experiences are specifically crafted to elevate every celebration and occasion. Multiple courses during your meal bring an extra level of class and sophistication to your event. Each plated experience menu comes with iced tea and water. All Plated Experiences that feature steak are cooked Medium unless otherwise specified.

## TEXAS HILLS | \$40 Per Guest

### SALAD COURSE

**Field Greens Salad**, Texas Goat Cheese, Sweet Pecans, Jicama Straws, Cucumbers, Mandarin Orange Slices, Texas Honey Ginger Dressing  
Yeast Rolls & Butter Roses

### MAIN COURSE

**6 oz Herb-Seared Airline Chicken Breast** served with Pan Roast Glaze  
Boursin Mashed Potatoes  
Seasonal Market Vegetables

### DESSERT COURSE

**Turtle Cheesecake** Served with Candied Pecans

## TRIP TO THE SOUTH | \$45 Per Guest

### SALAD COURSE

**Southwest Garden Salad**, Roasted Pepitas, Black Beans, Tomatoes, Sweet Corn, Corn Tortilla Crisps, Avocado Croutons, Chipotle Ranch Dressing  
Corn Bread & Butter Roses

### MAIN COURSE

**8 oz Grilled Flat Iron Steak** Served with Chimichurri Sauce  
Chipotle Cheesy Grits  
Roasted Baby Carrots

### DESSERT COURSE

**Key Lime Pie** Served with Whipped Cream and Lime Zest





# PLATED EXPERIENCES

## CONTINUED

### **BRAISED & OAK | \$47 Per Guest**

#### **SALAD COURSE**

**Kale & Romaine Salad**, Slow Roasted Tomatoes, Shaved Parmesan, Herbed Crostini, Peppered Garlic Dressing  
Artisan Bread Rolls & Butter Roses

#### **MAIN COURSE**

**Guinness Braised Beef 6 oz Short Rib** Served with a Guinness Brown Sugar Demi-glace  
Smashed Yukon & Chive Potatoes  
Roasted Seasonal Vegetables

#### **DESSERT COURSE**

**New York Cheesecake** Served with Berries & Cream

### **SUMMER FIELD & COWBOY DREAMS | \$60 Per Guest**

#### **SALAD COURSE**

**Texas Fields Salad**, Mixed Green Salad, Candied Pecans, Strawberries, Texas Goat Cheese, Raspberry Balsamic Dressing  
Yeast Soft Rolls & Butter Roses

#### **MAIN COURSE**

**12 oz Grilled Ribeye** Served with Rosemary & Thyme Demi-glace and Horseradish Cream  
Cowboy Mashed Potatoes  
Broccolini

#### **DESSERT COURSE**

**Flourless Chocolate Torte** Served with Raspberries, Caramel Sauce & Chantilly Cream

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# PLATED EXPERIENCES

## CONTINUED

### BY THE SEA | \$45 Per Guest

#### SALAD COURSE

**Crisp Greens Salad**, Heirloom Tomatoes, Garlic Cheese Crostini, Red Radishes, Carrot Springs, Avocado Ranch Dressing  
Artisan Bread Rolls & Butter Roses

#### MAIN COURSE

**8 oz Grilled Salmon** Served with Sweet Chili Glaze  
Roasted Marbled Potatoes  
Grilled Asparagus

#### DESSERT COURSE

**Raspberry White Chocolate Cheesecake** Served with Berry Sauce & Vanilla Cream

### TWO STEPS | \$65 Per Guest

#### SALAD COURSE

**Baby Spinach & Wild Arugula Salad**, Bleu Cheese Crumbles, Pickled Red Onion, Fresh Berries, Candied Pecans, Balsamic Vinaigrette  
Artisan Bread Rolls & Butter Roses

#### MAIN COURSE

**6 oz Beef Filet Mignon & Garlic Shrimp** Served with Lemon-Chive Butter Sauce  
Herb Potato Puree  
French Green Beans  
Roasted Cherry Tomatoes

#### DESSERT COURSE

**Tiramisu**





**LIFESTYLE  
RECEPTIONS**

# LIFESTYLE RECEPTIONS

This Collection of Hors D'oeuvres and Finger Foods is perfect to satisfy even the most presumptuous of eaters. Our Lifestyle Receptions are great for small gatherings, cocktail parties, or to help your group unwind after a long day of meetings. Receptions are served for one hour, however serving time can be extended for \$25 per guest per hour.

## SMOKED, SALTED & AGED | \$30 PER GUEST

### Charcuterie Table

Domestic and Imported Cheese Selection, Cured Meats, Marinated Olives, Artichoke Hearts, Hearts of Palm  
Whole Grain Mustard & Roasted Vegetables  
House Toasted Nuts, Dried Fruit Compote,  
Grilled Bread, Water Crackers  
Texas Honey

### Dips

Roasted Garlic Hummus  
Caramelized Onion Dip  
House Ranch Dip

Sliced Fruit, Berries & Grapes  
Honey Yogurt Dip

## PLATTER OPTIONS | \$100 EACH (SERVES 10 GUESTS)

### Vegetable Platter

Assorted Vegetables and House Dip

### Fruit Platter

Assorted Cut Fruit and Berries  
Honey Yogurt Dip

### Meat & Cheese Platter

Assorted Cured Meats and  
Cheeses



# LIFESTYLE RECEPTIONS

## CONTINUED

### COLD HORS D'OEUVERS

#### **Grilled & Chilled Shrimp Cocktail | \$450 Per 150 Shrimp**

Grilled and then Chilled Shrimp, Served with our House Cocktail Sauce & Grilled Lemons

#### **Pastrami Slider | \$225 Per 75 Pieces**

Shaved Pastrami on slider roll with Truffle Aoli

#### **Turkey on Ciabatta Bun | \$225 Per 75 Pieces**

Shaved Smoked Turkey on a Ciabatta Bun with Chipotle Aoli

#### **Beef Tenderloin on Hawaiian Roll | \$450 Per 75 Pieces**

Shaved Beef Tenderloin on a Hawaiian Roll with Horseradish Cream & Caramelized Onions

#### **Bruschetta Crostini | \$225 Per 75 Pieces**

Tomatoes, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze on a Toasted Crostini

#### **Goat Cheese Crostini | \$225 Per 75 Pieces**

Whipped Her Goat Cheese on a Toasted Crostini topped with Parsley

#### **Ahi Tuna & Cucumber | \$350 Per 75 Pieces**

Ahi Tuna tossed in a Sweet Soy Glaze & Sesame Oil with Cucumber served with Fried Wonton Chips

#### **Chocolate Covered Strawberries | \$300 Per 50 Pieces**

Fresh Strawberries coated in Dark Chocolate and drizzled with White Chocolate

#### **Mini Cheesecakes | \$250 Per 50 Pieces**

Assortment of Vanilla, Chocolate, Strawberry and Lemon Mini Cheesecakes



# LIFESTYLE RECEPTIONS

## CONTINUED

### HOT HORS D'OEUVRES

#### **Sausage & Cheese Stuffed Mushrooms | \$225 Per 75 Pieces**

Smoked Sausage mixed with Cream Cheese and Cheddar Cheese and stuffed into Large Mushrooms

#### **Marinated Beef Satay | \$350 Per 75 Pieces**

Marinated Beef Satay served with a Peanut Sauce

#### **Marinated Chicken Satay | \$300 Per 75 Pieces**

Marinated Chicken Satay served with a Peanut Sauce

#### **Bacon Wrapped Stuffed Jalapenos | \$300 Per 75 Pieces**

Cream Cheese Stuffed Jalapenos all wrapped in Bacon

#### **Mini Crab Cakes | \$400 Per 75 Pieces**

Mini Crab Cakes served with our House Remoulade

#### **Green Chile Chicken Tart | \$350 Per 75 Pieces**

Green Chile Quiche Filling in a Buttery Crust

#### **Meatballs | \$225 Per 75 Pieces**

Seared Meatballs tossed in our Sweet Chili Sauce

#### **Mini Spinach Quiche | \$250 Per 75 Pieces**

Flakey Pastry Shell with Spinach and Cream Filling

# ADDITIONAL SERVICES

## **Cake Service**

\$100 Attendant fee to cut and distribute your outside catered cake

## **Coat Check Service**

\$100 Attendant fee to assist guests and \$5 per checked coat

## **Passing Service**

\$75 Attendant fee per server to pass drinks and / or hors d'oeuvres

## **Butler Service**

\$100 per hour per attendant for personalized butler service at VIP tables

## **Action Station Service**

\$75 Chef attendant fee required for each action station







**BEVERAGES  
&  
BARS**

# BAR OPTIONS

## HOST BAR

Hosted Packaged Bars provide you with a lowered per drink price contracted prior to the function. Final cost will be determined at the end of the event. The billed amount will be based on the amount of drinks consumed. Each Tier Set Up includes spirits, wines, premium or domestic beers, soft drinks, water & mixers. Bartender fees are \$75 per bar up to a maximum of three hours. Every additional hour per bar is \$50. It is recommended to have one bartender for every 80 guests.

## HOSTED BAR PRICING

**Silver Spirit & Wine Selection** | \$10 Per Drink

**Gold Spirit & Wine Selection** | \$12 Per Drink

**Premium, Local, & Craft Beer** | \$8 Per Drink

**Domestic Beer** | \$7 Per Drink

**Soft Drinks & Bottled Water** | \$3 Per Drink

## CASHLESS BARS

Beverage pricing is per drink on a "pay as you've been served" basis. Each tier set up includes spirits, wines, premium or domestic beers, soft drinks, water & mixers. Bartender fees are \$100 per bartender per hour with a two hour minimum. It is recommended to have one bartender for every 100 guests.

## CASHLESS BAR PRICING

**Silver Spirit & Wine Selection** | \$11 Per Drink

**Gold Spirit & Wine Selection** | \$13 Per Drink

**Premium, Local, & Craft Beer** | \$9 Per Drink

**Domestic Beer** | \$8 Per Drink

**Soft Drinks & Bottled Water** | \$4 Per Drink





# BAR OPTIONS

## CONTINUED

### SILVER SPIRITS

Jack Daniels Whiskey  
Tito's Vodka  
Johnnie Walker Red Scotch  
Tanqueray Gin  
Mi Campo Tequila Silver  
Bacardi Rum

### WINE

Canyon Road Chardonnay &  
Cabernet Sauvignon

### BEER

Coors Light  
Bud Light  
Miller Lite  
Michelob Ultra  
Shiner Bock  
Dos XX

### SOFT BEVERAGE & MIXERS

### GOLD SPIRITS

Crown Royal Whiskey  
Ketel One Vodka  
Johnnie Walker Black Scotch  
Hendricks Gin  
Dos Rios Blanco  
Cruzan Rum

### WINE

Silver Creek Chardonnay &  
Cabernet Sauvignon

### BEER

Coors Light  
Bud Light  
Miller Light  
Michelob Ultra  
Shiner Bock  
Modelo Especial  
Stella

### SOFT BEVERAGE & MIXERS

# ADDITIONAL BOTTLE SERVICE

## WINE SELECTION

All wine bottles are 750 ml unless otherwise noted.

### WHITES

**Santa Cristina Toscana Cipresseto Rose** | \$39 Per Bottle

**Trinity Oaks Pinot Grigio** | \$28 Per Bottle

**Cavit Moscato** | \$45 Per Bottle

**Lunetta Prosecco (Sparkling)** | \$41 Per Bottle

**La Crema Sauvignon Blanc** | \$55 Per Bottle

### REDS

**2 Vines Merlot** | \$28 Per Bottle

**Saddlebred Pinot Noir** | \$35 Per Bottle

**14 Hands Cabernet Sauvignon** | \$40 Per Bottle

### SPIRITS

**Malibu Rum** | \$80 Per Bottle

**Makers Mark Whiskey** | \$130 Per Bottle

**Bulleit Bourbon** | \$135 Per Bottle

**Grey Good Vodka** | \$145 Per Bottle

**Don Julio Tequila** | \$196

**Glenlivet 12 Year Scotch** | \$215

### CORDIALS

**Kahlua Liqueur** | \$115 Per Bottle

**Baileys** | \$132 Per Bottle

**Courvoisier** | \$140 Per Bottle





# ADDITIONAL BAR SERVICES

## CHAMPAGNE TOAST

**Paul Chevalier** | \$14 Per Bottle

**Lunneta Prosecco (Sparkling)** | \$41 Per Bottle

**Mum Napa, Brut** | \$56 Per Bottle

**Tattinger, Brut** | \$168 Per Bottle

## KEGS

**Domestic Beer of Your Choice** | \$550 Per Keg

**Imported Beer of Your Choice** | \$650 Per Keg

## BUILD YOUR OWN BLOODY MARY BAR

Vodka mixed with Tomato Juice and Traditional Spices, served with an assortment of Pickles, Olives, and other Garnishes for guests to dress their drinks. Purchase of a minimum of 2 Gallons required.

**House Vodka** | \$30 Per Gallon

**Tito's Vodka** | \$40 Per Gallon

**Ketel One Vodka** | \$45 Per Gallon

**Grey Goose Vodka** | \$50 Per Gallon

## BUILD YOUR OWN MIMOSA BAR

Champagne mixed with your choice of Juice and served with an assortment of berries and fruits for guests to dress their drinks. Purchase of a minimum of 2 Gallons required.

**Paul Chevalier** | \$25 Per Gallon

**Lunneta Prosecco (Sparkling)** | \$35 Per Gallon

**Mum Napa, Brut** | \$45 Per Gallon

## CORKAGE FEE

**Less Than Two Cases** | \$15 Per Bottle

**Two Cases or More** | \$20 Per Bottle

23% Taxable Service Charge and 8.25 Sales Tax will be added to all charges.  
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A modern conference room with several round tables and chairs. A large whiteboard is mounted on the wall. The room features a chandelier and recessed ceiling lights. The floor is covered with a patterned carpet. The text "AUDIO VISUAL" is overlaid in the center of the image.

# AUDIO VISUAL

# AUDIO VISUAL SERVICES

## POPULAR PACKAGES

### FLIP CHART PACKAGE

Easel, Chart Pads & Markers

**\$60 Per Day**

### ROLLING TV PACKAGE

55" TV & HDMI Cables

**\$300 Per Day**

### MICROPHONE PACKAGE

Lavaliere or Handheld Microphone, House Sound System

**\$400 Per Use | \$100 Per Extra Microphone**

### MEETING ROOM PROJECTOR PACKAGE

600 Lumen LCD Projector, 10' Projection Screen, AV Cables & Projection Cart

**\$800 Per Use**

### MEETING ROOM PROJECTOR PACKAGE

600 Lumen LCD Projector, 10' Projection Screen, House Sound, AV Cables & Projection Cart

**\$900 Per Use | \$200 Upgrade to 4200 Lumen Projector & 14' Screen**

### MEETING ROOM PROJECTOR, AUDIO & WIRELESS MICROPHONE PACKAGE

600 Lumen LCD Projector, 10' Projection screen, House Sound, Handheld Microphone or Lavaliere, AV Cables & Projection Cart

**\$1,000 Per Use | \$300 Upgrade to 4200 Lumen Projector, 14' Screen & Lavaliere Microphone**





# AUDIO VISUAL SERVICES

## CONTINUED

### INDIVIDUAL AUDIO VISUAL ITEMS PRICED PER DAY

#### EXTENSION CORDS OR POWER STRIPS

\$10 Each

#### EASELS

\$25 Each

#### WALL ACCENT LIGHTS

\$25 Each

#### PIPE & BLACK DRAPE PANELS (6' X 12')

\$35 Per Panel

#### HDMI CABLES & ATTACHMENTS

\$50 Each

#### LASER POINTER

\$50 Each

#### PROJECTION CART

\$75 Each

#### DVD PLAYER

\$60 Each

#### POLYCOM CONFERENCE SPEAKER PHONE

\$100 Per Day

#### DEDICATED WIRELESS INTERNET

STANDARD \$100 | PREMIUM \$150

#### STANDING SPEAKERS

12" \$75 | 15" \$125

#### ADJUSTABLE STAGE PANEL ( 4' X 8')

\$100 Per Panel

#### 10 ' PROJECTION SCREEN

\$250 Each

#### 14' PROJECTOR SCREEN OR DROP DOWN

\$300 Each

#### DANCE FLOOR (16 X 16)

\$500 Per Day

#### DANCE FLOOR (24 X 24)

\$900 Per Day

#### PROJECTION UNIT

\$500 Each

#### 55" STAND TV

\$250 Per Day

#### 85" STAND TV

\$500 Per Day

#### PODIUM

\$50 Per Day

#### AMERICAN FLAG

\$10 Per Day

#### COAT RACK

\$50 Per Day

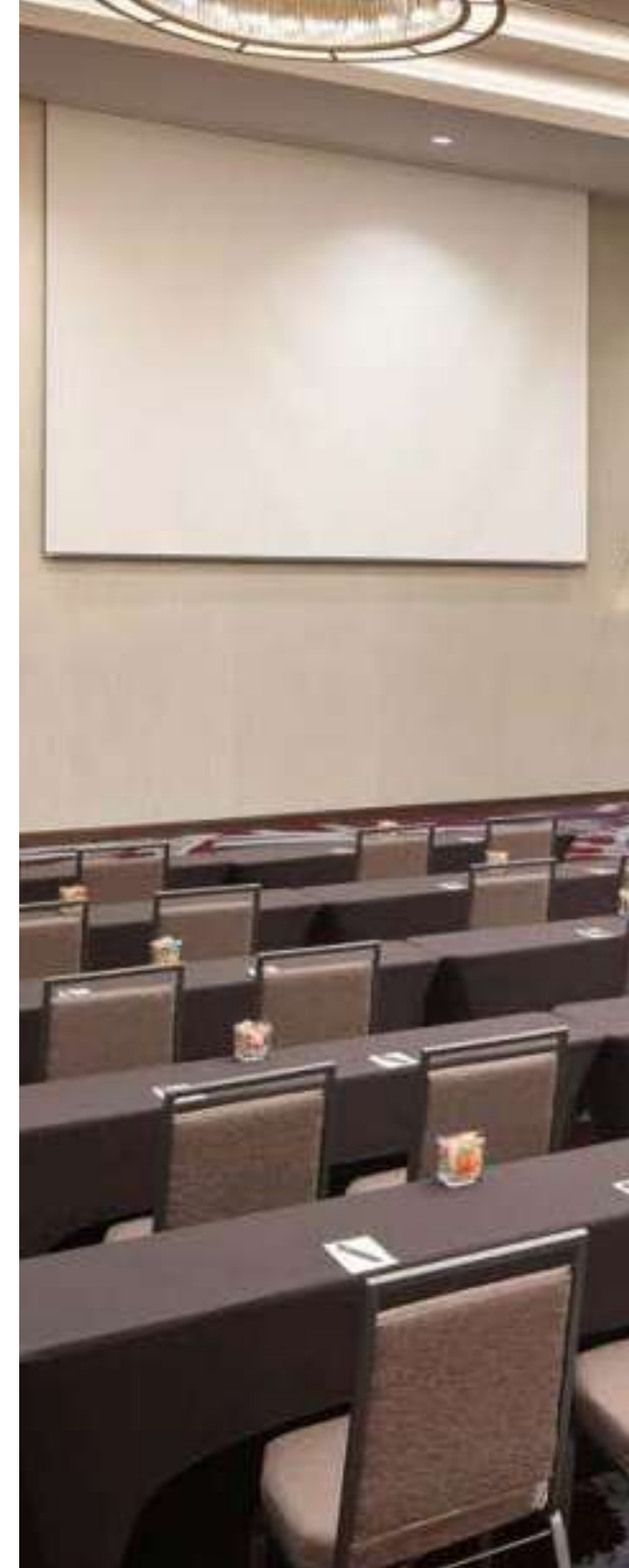
23% Taxable Service Charge and 8.25 Sales Tax will be added to all charges.  
All menus and prices are subject to change. Menu valid through December, 2023.



# AUDIO VISUAL INFORMATION

## DISCLOSURE

If it is your preference to supply or bring your own equipment, you are free to do so. The Embassy Suites Downtown Amarillo is not to be held responsible for any damaged equipment brought onto our property. We are also not to be held responsible if your equipment is not compatible with our sophisticated system. Most of our equipment only supports newer and updated versions of computers, laptops, and iPads. HDMI access is necessary for connection. If you provide your own AV and your technology fails the day of the event you are welcome to utilize our equipment, however you will be charged a \$150 AV Fee in addition to the needed equipment rental fee. We recommend the testing of all AV equipment the day before an event or at least 2 hours before the event to correct any possible errors or connection problems.





# BANQUET EVENT INFORMATION

## FOOD AND BEVERAGE

Enclosed are various selections of menus to accommodate a variety of palates. If you wish to have menus tailored to your specifications, please inquire with the Catering Department. All food and beverage prices are only guaranteed from the time a Banquet Event Order for your event has been established and signed. All food, beverage, audio visual and room rental prices are subject to applicable sales tax and service charge (currently 8.25% and 23% respectively). All food and beverage must be purchased through the hotel. Any leftover food or beverage may not be taken from the hotel. Prices are subject to change without notice and will be confirmed six months prior to the event. The Embassy Suites Amarillo Downtown requests all menu and meeting requirements be submitted at least 14 days in advance of the event. Any menu changes after the Event Order is placed or changes the day of the event will have a \$250 fee, plus any additional food variance in pricing.

The Minimum Guarantee will be established at the time of signing the original Contract/Banquet Event Order and is not subject to reduction. The hotel will require a final guarantee due 10 business days by 4 PM prior to the event. Meals will only be prepared for the number guaranteed, and every effort will be made to accommodate any additional guests. If actual attendance exceeds the guarantee, the actual attendance will be charged. Any guarantee changes within 24 hours of the event that surpass 5% of the Order will have a \$250 fee, plus any additional food variance in pricing.

# BANQUET EVENT INFORMATION

## VENDORS

The Catering and Sales Department is pleased to offer suggestions of entertainment, florists, photographers and decor for the event. When selecting a vendor please have them contact your Catering or Sales Manager to discuss needs, entry procedures, electrical requirements and applicable service fees.

## SIGNS, CONFERENCE MATERIALS & FUNCTION ROOMS

The Embassy Suites will post your program in the public areas, unless otherwise instructed. Signs and banners must be professionally produced may only be placed in function areas with prior approval, and we require a member of our staff to hang all banners or signage that are above eye level. Signs are prohibited on guest room floors and elevators.

Please inform your Catering or Sales Manager of any deliveries, so the Embassy Suites Amarillo Downtown will be prepared to accept and store packages; applicable drayage fees will apply. All packages must include the name of the conference or event, the Event Manager's name, meeting planner name and event dates.

As other groups may be utilizing the same room as you, prior to, or following your function, so please adhere to the agreed upon times. Should your time schedule change, please contact your Catering or Sales Manager and every effort will be made to accommodate you. You agree to begin your event promptly at the scheduled start time and agree to have your guests, invitees and other persons, vacate the designated event space at the end time indicated on the final BEO. You further agree to reimburse us for any overtime wage payment or other expenses incurred by us because of your failure to comply with these regulations.

The hotel reserves the right to inspect and control all private functions. The hotel cannot accept any responsibility for the damage or loss of any merchandise, or articles left in the hotel prior to, during, or following your function.



