

CATERING MENUS



HOTEL
ICON
HOUSTON

BREAKFAST AND BREAK MENUS



BREAKFAST BUFFET

BUILD YOUR OWN BREAKFAST BUFFET

Assorted Fruit Yogurts	\$6 each
Cold Cereal with Milk	\$5 per person
Assorted Bagels or Muffins	\$40 per dozen
Assorted Breakfast Pastries	\$40 per dozen
Cinnamon Buns	\$52 per dozen
Whole Fruit	\$4 per piece
Sliced Seasonal Fruit	\$12 per person
Fresh Fruit Parfaits: Yogurt, Granola, Fresh Berries	\$8 per person
Eggs, Smoked Ham and Cheddar Cheese Croissants	\$52 per dozen
Breakfast Tacos with eggs and choice of bacon, sausage or potato	\$52 per dozen
Southwest Migas	\$8 per person
Biscuits and Gravy	\$12 per person
Hard Boiled Eggs	\$12 per dozen
Grits: Plain or Cheese	\$6 per person
Oatmeal: Brown Sugar, Raisins, Pecans, Cinnamon	\$10 per person
Assorted Soft Drinks, Bottled Waters	\$5 each
Assorted Flavored Bottled Texas Made Teas or Lemonades	\$6 each

BREAKFAST BUFFET ENHANCEMENTS

Enhancements may only be ordered to accompany any breakfast buffet

CHEF PREPARED EGGS AND OMELETS

Eggs, Eggbeaters, or Egg Whites with selection of Diced Ham, Bacon, Chorizo, Onion, Bell Peppers, Mushrooms, Baby Spinach, Jalapeños, Diced Tomatoes, Pepper Jack and Cheddar Cheeses

\$11.00 per person

Chef's Attendant Fee Required at \$125 per attendant

PANCAKE OR WAFFLE STATION

Pancakes or Waffles with a selection of Maple Syrup, Fruit Compote, Toasted Pecans, Whipped Butter, Whipped Cream, Powdered Sugar, and Chocolate Syrup

\$9.00 per person

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BREAKFAST BUFFET

ICON -TINENTAL BUFFET

Seasonal Fruit | Assorted Breakfast Breads | Yogurt Selections | Individual Cereals
Served with Fruit Preserves, Cream Cheese and Butter
Whole and Skim Milk
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$30 per person

DOWNTOWN BREAKFAST BUFFET

Seasonal Fruit | Assorted Breakfast Breads | Individual Cereals |
Scrambled Eggs | Bacon or Sausage | Breakfast Potatoes |
Served with Fruit Preserves, Cream Cheese and Butter
Whole and Skim Milk
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$36 per person

HOUSTON TEX-MEX BRUNCH BUFFET

Seasonal Fruit | Assorted Breakfast Breads | Assorted Yogurts |
Southwest Migas with Scrambled Eggs with Jalapeño Peppers, Onions, Tomatoes,
Tortilla Strips, Fresh Salsa, and Monterey Jack Cheese | Breakfast Potatoes |
Chicken Fried Steak and Gravy
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$40 per person

HEART HEALTHY BUFFET

Seasonal Fruit | Egg White Frittata with Spinach, Onion, Peppers, Tomatoes and Cheese |
Turkey Bacon | Steel Cut Oatmeal with toppings | Wheat Berry Bread | Wheat Grass Smoothie
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$42 per person

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PLATED BREAKFAST SELECTIONS

Ideal for groups of 20 persons or less

Plated Breakfasts include Orange Juice, Regular and Decaffeinate Coffee

Assorted Breakfast Pastries, Butter and Jellies

\$32 per person

ICONIC AMERICAN BREAKFAST

Scrambled Eggs with Bacon, Sausage and Breakfast Potatoes

EGGS BENEDICT

English Muffin with Poached Eggs, Canadian Bacon and Hollandaise Sauce

Served with Breakfast Potatoes

MIGAS

Scrambled Eggs, Tomato, Onion, Jalapeno, Tortilla Strips, Salsa, Pepper Jack Cheese,

Sliced Avocado, Refried Beans and Flour Tortillas

CHICKEN FRIED STEAK AND EGGS

Scrambled Eggs, Chicken Fried Steak and Cream Gravy

EGG WHITE FRITTATA

Spinach, Tomato, Mushroom, Pepper and a Fruit Cup

BEVERAGE BREAKS

JUST COFFEE

Regular and Decaffeinated Coffee

\$68 per gallon

JUST TEA

Iced and Hot Teas

\$68 per gallon

ICONIC ICED TEA

Texas Iconic Tea - sweet tea fruit infused

\$65 per gallon

ALL DAY REFRESHMENT STATION

Regular and Decaffeinated Coffee | Iced and Hot Teas |

Assorted Soft Drinks | Bottled Waters

\$30 per person up to 8 hours

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BREAK OPTIONS

PICK ME UP

Wheat Grass Smoothie | Protein and Granola Bars | Snickers Bars |
Red Bull | Gatorade | Fruit Juices | Regular and Decaffeinated Coffee | Assorted Hot Teas
\$24 per person

WRANGLER

Build your own Yogurt Parfaits | Strawberries, Blueberries, Granola | Assorted Whole Fruit |
Fruit Juices | Regular and Decaffeinated Coffee | Assorted Hot Teas
\$25 per person

YEE-HAW

An Assortment of Pan Dulce | Kolaches | Assorted Whole Fruit | Granola Bars |
Gatorade | Fruit Juices | Regular and Decaffeinated Coffee | Assorted Hot Teas
\$26 per person

THE BAKE SHOP

Chocolate Brownies and Blondies | Assortment of Baked Cookies |
Assorted Sodas | Bottled Water
\$19 per person

MINUTE MAID PARK

Frito Pie with Fresh Chili and Shredded Cheese | Peanuts | M&Ms | Cracker Jacks |
Assorted Sodas | Bottled Water
\$23 per person

BUILD YOUR OWN TRAIL MIX

M&M's | Granola | Chocolate Chips | Pretzels | Goldfish | Peanuts | Pecans |
Golden Raisins | Dry Cranberry |
Assorted Sodas | Bottled Water
\$20 per person

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A LA CARTE MENU

SNACKS

Cookies	\$40 per dozen
Hot Pretzels with Mustard	\$36 per dozen
Brownies	\$45 per dozen
Assorted Protein & Granola Bars	\$7 each
Assorted Whole Fruit	\$4 each
Vegetable Crudités with Ranch Dip	\$10 per person
International and Domestic Cheese Board	\$15 per person
Seasonal Sliced Fruit	\$12 per person
Salsa and Chips	\$6 per person
Guacamole and Chips	\$12 per person
Chili Con Queso and Chips	\$14 per person
Spinach Artichoke Dip and Chips	\$12 per person
Hummus with Pita Chips	\$10 per person

Suggested serving size 4oz per person

Potato Chips	\$17/16oz
Mixed Nuts	\$32/16oz
Trail Mix	\$32/16oz
Pretzels	\$18/16oz

BEVERAGES

Regular and Decaffeinated Coffee	\$68 per gallon
Assorted Hot Teas	\$68 per gallon
Iced Tea	\$65 per gallon
Coke Brand Soft Drinks	\$5 each
Sparkling Bottled Water	\$7 each
Red Bull	\$7 each
Gatorade	\$5 each
Bottled Water	\$4 each
Fruit Juices	\$6 each
Assorted Flavored Bottled Texas Made Teas or Lemonades	\$6 each

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LUNCH MENUS



LUNCH BUFFET

All lunch menus include Regular and Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum of 20 Guest

FARMERS MARKET

Soup Du Jour | Mixed Greens | Spinach | Carrot | Tomato | Cucumber | Mushroom | Two Cheeses
|
Nut and Seeds | Dry Cranberry | Diced Chicken | Sliced Olives | Hardboiled Egg | Croutons |
Bacon | Sliced Onions | Crackers | Two Dressings
\$36 per person

EAST MEETS WEST

Arcadian Mixed Salad with Citrus Sesame Vinaigrette | Shredded Carrots | Sesame Seeds |
Cucumbers | Crispy Strips | Wonton Soup | Beef and Broccoli Teriyaki | Chicken Fried Rice |
Seasonal Vegetables |
Assorted Desserts
\$48 per person

TEXAN GRILL

Crispy Berg Salad | Bacon | Carrots | Tomato Wedge & Sliced Mushroom |
Yukon Potato Salad | Beef Patty and Chicken Burgers | Sautéed Mushroom | Grilled Onions |
BBQ Sauce | Two Sliced Cheeses | Lettuce | Tomato | Pickle Tray | Homemade Potato Chips |
Fruit Cobbler
\$50 per person

URBAN ITALIAN

Minestrone | Classic Chopped Caesar | Baguettes |
Choice of 2 entrees:
Chicken Parmesan | Fettuccini Alfredo | Meat Lasagna | Eggplant Parmesan
Assorted Desserts
\$52 per person

ICON DELI

Served with Assorted Breads | Tomatoes | Onions | Lettuce |
Pickles | Mayonnaise | Mustard | Homemade Chips | Soup du Jour

Selection of Cheeses: Cheddar | American | Provolone | Jack | Swiss

Selection of Meats: Roast Beef | Turkey | Smoked Ham | Genoa Salami

Choice of 2 Salads:
Spring Mix Salad with Balsamic and Homemade Ranch | Pasta Salad
Grilled Chicken Salad | Classic Tuna Salad | Classic Chopped Caesar
Assorted Desserts
\$40 per person

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LUNCH BUFFET

All lunch menus include Regular and Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum of 20 Guest

FIESTA TEXAS

Chicken Tortilla Soup | Mexican Beans Salad |

Choice of 2 Entrees:

Chicken Enchiladas | Cheese Quesadilla | Southwest Beef Fajitas
Served with: Warm Flour Tortillas | Corn Tortillas | Pepper Jack and Cheddar Cheese
Sour Cream | Salsa | Guacamole | Jalapeños

Spanish Rice | Elote | Vanilla Flan | Homemade Crustos

\$52 per person

COMFORT

Harvest Salad with Field Greens | Dried Cranberries | Walnuts | Goat Cheese |
Red Wine Vinaigrette

Buttered Potato Soup

Bourbon Pecan Chicken

In-Season Fish Piccata

Rice Pilaf and Seasonal Vegetables

Assorted Desserts

\$50 per person

BOXED LUNCH

All box lunch include Chips, Pasta Salad, Whole Fruit, Cookie and Drink

ROAST BEEF

Provolone Cheese | Lettuce | Banana Peppers |
Vine Ripe Tomatoes | Chipotle Mayo |
on Panini

on Panini

PAN ROASTED TURKEY BREAST CROISSANT
Cheddar Cheese | Lettuce | Vine Ripened Tomatoes |
and Smoked Bacon

AVOCADO STACK WRAP

Julienne Vegetables | Sriracha Mayo | Shredded Let-
tuce

MAPLE HONEY HAM

Baby Swiss, Vine Ripened Tomatoes,
Lettuce, and Honey Mustard

SPICY ITALIAN

Genoa Salami | Fine Sliced Ham | Pepperoni |
Pepper Jack Cheese | Red Wine Vinaigrette

GRILLED CHICKEN CAESAR WRAP

Shredded Romaine | Parmesan | Caesar Dressing

\$38 per person

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PLATED LUNCH SELECTIONS

All plated lunches include your choice of Salad, Entrée, Dessert, Rolls and Iced Tea
\$46 per person

SALAD

Select One

Fresh Garden

Carrots | Tomatoes | Onions | Ranch or Balsamic Vinaigrette

Classic Chopped Caesar

Croutons | Parmesan Cheese | Caesar Dressing

ENTREE

Includes Chef's recommendation of accompaniments
Select One

Flame Grilled Chicken Breast

Herb Roasted Chicken with a Red Pepper Sauce

Fish Piccata

With In-Season Fish

Grilled Flank Steak

Parmesan Chicken Breast

Hand dipped, fried and baked then served with an Asiago Cream Sauce

Garden Vegetables and Penne Pasta

Tossed with a White Wine Garlic Sauce

Guarantee numbers for each entrée required seven business days prior to arrival.

DESSERT

Select One

New York Cheesecake

Tiramisu

Bourbon Pecan Pie

Warm Bread Pudding with Vanilla Cream

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CORPORATE MEETING PACKAGES



CORPORATE MEETING PACKAGE 1

ICON -TINENTAL BUFFET

Seasonal Fruit | Assorted Breakfast Breads | Yogurt Selections | Individual Cereals
Served with Fruit Preserves, Cream Cheese and Butter
Whole and Skim Milk | Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees | Assorted Hot Herbal Teas

ALL DAY BEVERAGE REFRESH

Freshly Brewed Regular and Decaffeinated Coffees | Assorted Hot Herbal Teas
Selection of Soft Drinks | Bottled Water

LUNCH CHOICE OF:

FARMERS MARKET
ICON DELI
BOXED LUNCH
\$67 per person

CORPORATE MEETING PACKAGE 2

ICON -TINENTAL BUFFET

Seasonal Fruit | Assorted Breakfast Breads | Yogurt Selections | Individual Cereals
Served with Fruit Preserves, Cream Cheese and Butter
Whole and Skim Milk | Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees | Assorted Hot Herbal Teas

ALL DAY BEVERAGE REFRESH

Freshly Brewed Regular and Decaffeinated Coffees | Assorted Hot Herbal Teas
Selection of Soft Drinks | Bottled Water

LUNCH CHOICE OF:

FARMERS MARKET
EAST MEETS WEST
TEXAN GRILL
URBAN ITALIAN
ICON DELI
FIESTA TEXAS
COMFORT

BREAK CHOICE OF:

TRAIL MIX
THE BAKE SHOP
\$104 per person

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CORPORATE MEETING PACKAGE 3

BREAKFAST BUFFET CHOICE OF:

DOWNTOWN BREAKFAST BUFFET
ICON-TINENTAL BUFFET
HEART HEALTHY BREAKFAST BUFFET

ALL DAY BEVERAGE REFRESH

Freshly Brewed Regular and Decaffeinated Coffees | Assorted Hot Herbal Teas
Selection of Soft Drinks | Bottled Water

LUNCH CHOICE OF:

FARMERS MARKET
EAST MEETS WEST
TEXAN GRILL
URBAN ITALIAN
ICON DELI
FIESTA TEXAS
COMFORT

BREAK CHOICE OF:

PICK ME UP
WRANGLER
TRAIL MIX
THE BAKE SHOP
MINUTE MAID POP
\$124 per person

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DINNER MENUS



DINNER BUFFET

All dinner menus include Rolls, Regular and Decaffeinated Coffee, Hot Tea and Iced Tea

MAVERICK

Soup and Salad

Roasted Butternut Squash
Vine Ripened Tomato and English Cucumber Salad, Feta Cheese
With Sweet Onions and Vinaigrette

Entrees

Char Grilled Bone In Chicken Aromatic Herb Sauce
Flame Grilled Flank Steak with Chimichurri
Tender Pork Chop with Oregano Lime Sauce

Sides

Purple Mashed Potatoes
Seasonal Vegetables

Dessert

Black Tie Chocolate Cake

\$80 per person

SOUTHERN STYLE

Soup and Salad

Chicken and Sausage Gumbo
Hand Tossed Salad with Vine Ripened Tomatoes
Sliced Bell Peppers, Mushrooms, Carrots, and Cucumber
With Blue Cheese Dressing

Entrees

Dirty Rice
Buttermilk Fried Chicken
In-Season Blackened Fish

Sides

Sautéed Peppers and Green Beans
Roasted Potatoes

Dessert

Warm Bread Pudding with Vanilla Bourbon Sauce

\$82 per person

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DINNER BUFFET

All dinner menus include Rolls, Regular and Decaffeinated Coffee, Hot Tea and Iced Tea

TASTE OF ITALY

Soup and Salad

Seafood Minestrone

Caprese Salad with Fresh Mozzarella, Basil and Vine Ripened Tomatoes with Balsamic Glaze

Entrees

Select 2

Fire Roasted Braised Beef

Spicy Italian Sausage and Peppers

Grilled Chicken Alfredo

Spicy Grilled Eggplant with Roasted Tomato Coulis

Sides

Creamy Risotto with Caramelized Shallot

Seasonal Vegetable

Dessert

Assorted Desserts

\$82 per person

TASTE OF TEXAS

Salad

Simply Spring Salad with Carrots, Cherry Tomatoes, and Sliced Mushrooms
with Buttermilk Ranch Dressing

Baby New Potato Salad

Entrees

Dry Rub Brisket with Sweet BBQ Sauce

Grilled Smoked Sausage

Roasted Mesquite Chicken - Bone in White and Dark Meats

Sides

Corn on the Cobb

Classic Pinto Beans

Jalapeño Corn Bread

Dessert

Black Tie Chocolate Cake

Texas Pecan Pie

\$82 per person

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PLATED DINNER SELECTIONS

Choice of Soup or Salad and one Dessert
Add \$8 per person to select both Soup and Salad

SALAD

Select One

Grilled Layered Vegetable Salad
with Balsamic Dressing

B.A.T.

Bacon, Avocado, and Tomato Stack
with Blue Cheese Dressing

Classic Chopped Caesar

Hearts of Romaine Drizzled with Creamy Caesar Dressing
with Parmesan Flakes and Croutons

Field Greens Salad

Assortment of Greens Topped with Carrots, Cucumbers and Tomatoes
with Creamy Balsamic Vinaigrette

SOUP

Select One

Southwest Chicken

Tomato Basil Bisque

Cream of Mushroom

Potato and Kale

Wonton Soup

Roasted Butternut Squash

Gingered Carrot Soup

Chicken and Sausage Gumbo

Wild Rice and Roasted Corn Chowder

DESSERTS

Select One

New York Cheesecake

Tiramisu

Warm Bread Pudding with Sweet Vanilla Cream

White and Dark Chocolate Mousse Cake

Crème Caramel

White Chocolate Crème Brulee with Strawberries Panna Cotta

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PLATED DINNER SELECTIONS

Choice of Soup or Salad and one Dessert
Add \$8 per person to select both Soup and Salad

ENTREES

Select One

LAND AND SEA DUO

Grilled Filet of Beef topped with Sweet Onion Cloud
Seared Jumbo Shrimp drizzled with Lime Beurre Blanc
Served with Roasted Garlic Mashed Potatoes and Baby Carrots
\$86 per person

FROM THE AIR AND WATER DUO

Curried Chicken Breast
Seared Redfish with Grilled Lemons
Served with Saffron Rice Pilaf and Seasonal Vegetables
\$78 per person

GRILLED NEW YORK STRIP

Asparagus and Roasted New Potatoes
\$90 per person

PORK LOIN MEDALLION WITH MANGO HABENARO

Garlic Mashed Potatoes and Mixed Vegetables
\$68 per person

SEASONAL FISH

The Freshest Fish in the Market topped with a Lemon Butter
Risotto and Grilled Asparagus
\$68 per person

ROASTED CHICKEN

Frenched Breast of Chicken,
Glazed Carrots and Pesto Mashed Potatoes
\$62 per person

STUFFED SOUTHWEST SHELLS

Black Beans, Corn, Carrots, Zucchini, Squash and Marinara
\$50 per person

Guarantee numbers for each entrée required seven business days prior to arrival.

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CHEF'S CARVING STATIONS

BEEF TENDERLOIN

Grilled or Wellington with Wild Mushrooms
\$375
Serves 15 Guests

ROAST SUCKLING PIG

with Oregano Garlic Sauce
\$650
Serves 75 Guests

BANANA LEAF WRAPPED PORK LOIN

with Teriyaki Sauce
\$350
Serves 20 Guests

PRIME RIB

with Au Jus and Horseradish Cream
\$600
Serves 160 Guests

SALMON EN CROUTE OR SEARED SIDE OF SALMON

with Dijon Beurre Blanc
\$200
Serves 12 Guests

GRILLED FLANK STEAK

with Red Pepper Chimichurri
\$175
Serves 12 Guests

MESQUITE BRISKET

with Sweet & Spicy BBQ Sauce
\$175
Serves 12 Guests

Chef's Attendant or Carver is required at a fee of \$125 per Attendant
Served with Silver Dollar Rolls

DISPLAYS

HUMMUS

with Feta Cubes, Cucumber Yogurt, Eggplant,
Tomato Wedges and Pita
\$16 per person

INTERNATIONAL & DOMESTIC CHEESE

Assortment of cheese from around the world
Served with English Crackers and Sliced Bread
\$14 per person

GARDEN PLATTER

Carrots, celery, cucumber, broccoli, cauliflower
and tomato served with ranch and roasted red
pepper dipping sauce
\$9 per person

TEXAS GRILLED VEGETABLE PLATTER

Asparagus, Squash, Zucchini, Mushrooms,
Tomatoes, Peppers and Onions
with Balsamic Glaze
\$10 per person

DESSERTS

Assorted Desserts
\$10 per person

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RECEPTION MENUS



RECEPTION MENUS

CREATE YOUR FAVORITE BAR

PASTA

Chicken, Baby Shrimp, Mushrooms, Olives, Onions, Bell Peppers, Tomatoes
Marinara, Creamy Alfredo, Parmesan Cheese, Red Pepper Flakes and Two Kinds of Pasta
\$14 per person

GULF OYSTER BAR

Baked Oyster Rockefeller, Grilled Sriracha Oyster, and Raw
With Tabasco, Lemon Wedges, Cilantro, Parmesan Cheese, and Crackers
\$28 per person

COLD HORS D'OEUVRES

Priced Per Piece

Beef Carpaccio & Baby Arugula Crostini

\$8

Oyster Shooter (Raw) · 1/2 Shell Oyster with Lemon and Tabasco

\$5

Roasted Corn and Chicken Salad Spoon – Tossed on Crisp Corn Chip

\$4

Pinwheel Chicken Caesar

\$8

Blackened Tuna

\$9

HOT HORS D'OEUVRES

Priced Per Piece

Fried Oyster with Wasabi Sauce

\$10

Stuffed Jalapeño with Bacon and Cheddar

\$7

Mini Crab Cake

\$11

Bacon Wrapped Jalapeño Chicken

\$6

Bacon Wrapped Mac & Cheese Bite

\$8

Shrimp Popper Fried with Chipotle Aioli

\$8

Pepperoni Caprese

\$8

Southwest Yellow Squash

\$6

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BEVERAGE PACKAGES

Beverage Packages

HOSTED BEVERAGE PACKAGE

Texas Premium Liquor Package

1 Hour Reception	\$35.00 per Guest
2 Hour Reception	\$45.00 per Guest
3 Hour Reception	\$55.00 per Guest
4 Hour Reception	\$65.00 per Guest

\$10.00 per Guest for Each Additional Hour

Deluxe Liquor Package

1 Hour Reception	\$30.00 per Guest
2 Hour Reception	\$40.00 per Guest
3 Hour Reception	\$50.00 per Guest
4 Hour Reception	\$60.00 per Guest

\$8.00 per Guest for Each Additional Hour

Beer and Wine Package

Hotel's Choice of Three Domestic Beers | Three Imported Beers
One Red Wine | One White Wine | Sparkling Wine

Non-Alcoholic Beverages: Coke | Diet Coke | Sprite | Bottled Water

1 Hour Reception	\$25.00 per Guest
2 Hour Reception	\$30.00 per Guest
3 Hour Reception	\$35.00 per Guest
4 Hour Reception	\$40.00 per Guest

\$5.00 per Guest for Each Additional Hour

CONSUMPTION HOSTED PACKAGE

Premium Specialty Drinks/Martinis	\$16.00	Deluxe Specialty Drinks/Martinis	\$15.00
Premium Drinks	\$13.00	Deluxe Drinks	\$12.00
Premium Cognac	\$17.00	Deluxe Cognac	\$13.00
Cordials	\$8.50 and Up	House Wine and Champagne	\$12.00
Domestic Beer	\$7.00	Imported Beer	\$10.00
Non-Alcoholic Beer	\$7.00	Soft Drinks	\$5.00
Hotel Icon Bottled Water	\$5.00		

Premium Brands
VODKA: Grey Goose
RUM: Pecan Street
GIN: Dripping Springs Artisanal
BOURBON: Lone Star 1835
WHISKEY: Republic or TX Blended
TEQUILA: Pura Vida Silver

Deluxe Brands
VODKA: Absolut
RUM: Captain Morgan
SCOTCH: Chivas
GIN: Bombay Sapphire
BOURBON: Makers Mark
WHISKEY: Crown Royal and Canadian Club
TEQUILA: Patron Silver

Cash Bar Pricing Available Upon Request
(Additional Fees Apply)

Hotel Icon Recommends (1) Bartender per (75) Guests
\$125.00 per Bartender for 4 hours

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