



2024 CATERING MENU

SPECIAL EVENTS



INTERCONTINENTAL
HOTELS & RESORTS



INTRODUCTION

Catering the InterContinental life

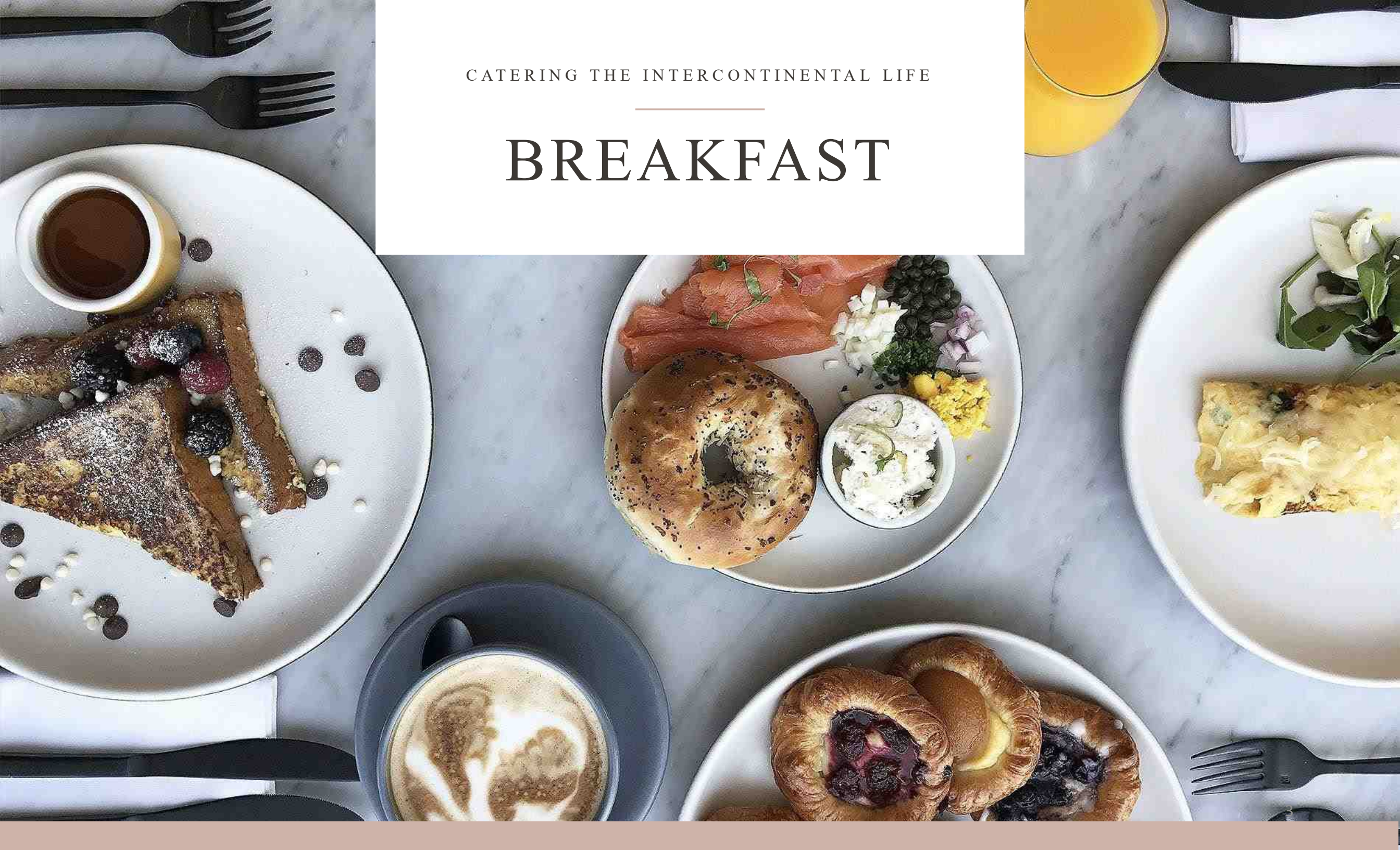
From global dishes to regional American flavors, we approach the culinary arts with unwavering passion. Our team rejects the ordinary and consistently strives for extraordinary food, impeccable presentation, and exemplary service.

Whether presenting a signature dish or a local favorite, our skilled chefs create a diverse array of selections to deliver a fresh and flavorful experience for every guest. We take pride in the quality of our culinary offerings, utilizing only the finest ingredients, fresh seafood, top-grade meats, and emphasizing locally sourced, fresh, natural produce whenever possible.

The menus provided here are just a glimpse of our extensive offerings. We are thrilled to tailor a proposal to meet your specific guest preferences and palate, regardless of the scale or theme of your event. The InterContinental Houston Catering Menu Collection is meticulously designed to ensure your guests have a memorable experience.

CATERING THE INTERCONTINENTAL LIFE

BREAKFAST





BREAKFAST

BUFFET

SERVED WITH CHILLED FRESH ORANGE JUICE, CRANBERRY JUICE AND APPLE JUICE
FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
SEASONAL SLICED FRUITS, BERRIES, SWEET BUTTER, LOCAL HONEY & MINI JAMS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

HEALTHY START | \$38

- ▶ Individual Low Fat and Greek Yogurts
- ▶ Warm Steel Cut Oatmeal with Brown Sugar, Candy Pecan & Raisins
- ▶ Chilled Fruit Smoothies
- ▶ Local Granola and Berries
- ▶ Assorted Pastry Basket

ALL AMERICAN | \$43

- ▶ Plain and Assorted Greek Yogurts
- ▶ Assorted Danish Pastries, Breakfast Breads, Croissants
- ▶ Scrambled Eggs with Cheese & Chives
- ▶ Crispy Applewood Smoked Bacon
- ▶ Breakfast Potatoes with Green Onions

THE MAIN STREET | \$45

- ▶ Scrambled Eggs with Cheddar Cheese and Chives
- ▶ Eggs Benedict with Canadian Bacon, Hollandaise Sauce
- ▶ Choose One:
 - ▶ Applewood Crisp Bacon
 - ▶ Chicken Apple Sausage
 - ▶ Pork Sausage Links
- ▶ Breakfast Potatoes with Bacon & Chorizo
- ▶ Assorted Breakfast Breads
- ▶ Seasonal Granola Parfait Shots

BREAKFAST

ENHANCEMENTS

- ▶ **STEEL CUT OATMEAL**
Brown Sugar, Raisins and Nuts
\$8 per person
- ▶ **APPLEWOOD SMOKED BACON**
\$9 per person
- ▶ **GRILLED ASPARAGUS GRATIN**
\$8 per person
- ▶ **PORK SAUSAGE LINKS**
\$6 per person
- ▶ **CHICKEN APPLE SAUSAGE**
\$6 per person
- ▶ **BLACK PEPPER BACON**
\$9 per person
- ▶ **CHEESE BLINTZES**
Served with Berries Compote
\$8 per person
- ▶ **BRIOCHE FRENCH TOAST**
Served with Assorted Berries, Granola and Maple Syrup
\$10 per person
- ▶ **SILVER DOLLAR PANCAKES**
Served with Maple Syrup
\$5 per person
- ▶ **POTATO, BACON, CHORIZO, HASH**
Served with House Salsa
\$9 per person
- ▶ **BELGIAN WAFFLES OR BUTTERMILK PANCAKES**
Served with Vine-Ripened Berries, Whipped Cream, Powdered Sugar with Warm Maple Syrup
\$9 per person
- ▶ **SLICED SCOTTISH CURED & SMOKED SALMON**
Served with Whipped Cream Cheese, Red Onions, Capers, Tomato, Chopped Egg White & Yolk on a Traditional Bagel
\$19 per person
- ▶ **CHARCUTERIE BOARD**
Citterio Prosciutto, Artisan Salami, Country Capicola Ham, Local Cheeses, Dried Fruits, Homemade Compotes, French Bread and Crackers
\$18 per person
- ▶ **BREAKFAST BURRITO**
Scrambled Eggs, Sausages, Cheddar Cheese, Refried Beans, Flour Tortillas and Fresh Salsa
\$54 per dozen
- ▶ **HEALTHY BREAKFAST WRAP**
Scrambled Egg Whites, Spinach, Tomatoes, Roasted Turkey, Sundried Tortilla Wrap and Pico de Gallo
\$54 per dozen
- ▶ **ASSORTED BAGELS**
Everything and Traditional Bagels; Served with Regular, Light and Sundried Tomato Cream Cheeses & Sweet Cream Butter
\$48 per dozen
- ▶ **PASTRY BASKET**
Muffins, Fruit Danish, Chocolate & Flaky Croissants Served with Sweet Butter, Honey & Fruit Preserves
\$25 per dozen
- ▶ **HOMEMADE SPINACH & TOMATO QUICHE**
\$45 per dozen
- ▶ **BREAKFAST SLIDERS**
Griddled Eggs, Sage Sausage Patty & American Cheese on a Biscuit
\$48 per dozen

BREAKFAST

ACTION STATIONS

1 CHEF ATTENDANT IS REQUIRED EVERY 50 GUESTS FOR \$150
GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE

BUTTERMILK PANCAKES | \$18

- ▶ Made to Order Fluffy Pancakes
- ▶ Whipped Cream, Fresh Berries, Seasonal Fruit Compote & Sweet Butter

BELGIAN WAFFLES | \$19

- ▶ Made to Order Waffles
- ▶ Fresh Seasonal Fruit Compote, Whipped Cream, Sweet Butter & Fresh Berries

OMELETS A-LA MINUTE | \$22

- ▶ Choice of: Farm Fresh Eggs, Egg Whites or Egg Beaters
- ▶ Choice of: Country Sausage, Crumbled Bacon, Black Forest Ham, Aged Cheddar or Swiss Cheeses
- ▶ Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes & Salsa



BREAKFAST

PLATED

SERVED WITH BREAKFAST PASTRY BASKET, SWEET BUTTER, HONEY, & FRUIT PRESERVES
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & A SELECTION OF IMPORTED TEAS
CHOICE OF: CHILLED FRESH ORANGE JUICE OR CRANBERRY JUICE
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

FLUFFY SCRAMBLED EGGS WITH FINE HERBS | \$35

- ▶ Breakfast Sausages, Homemade Breakfast Potatoes & Pesto Roasted Tomato
- ▶ Choose One:
 - ▶ Crispy Applewood Smoked Bacon
 - ▶ Country Sausage
 - ▶ Chicken Apple Sausage

SPANISH TORTILLA | \$34

- ▶ Scrambled Eggs, Grilled Asparagus, Potatoes & Herb Roasted Tomatoes Wrapped in a Warm Flower Tortilla

CLASSIC EGGS BENEDICT | \$36

- ▶ Poached Egg, Smoked Canadian Bacon, Toasted English Muffin, Hollandaise
- ▶ Asparagus with Homemade Breakfast Potatoes

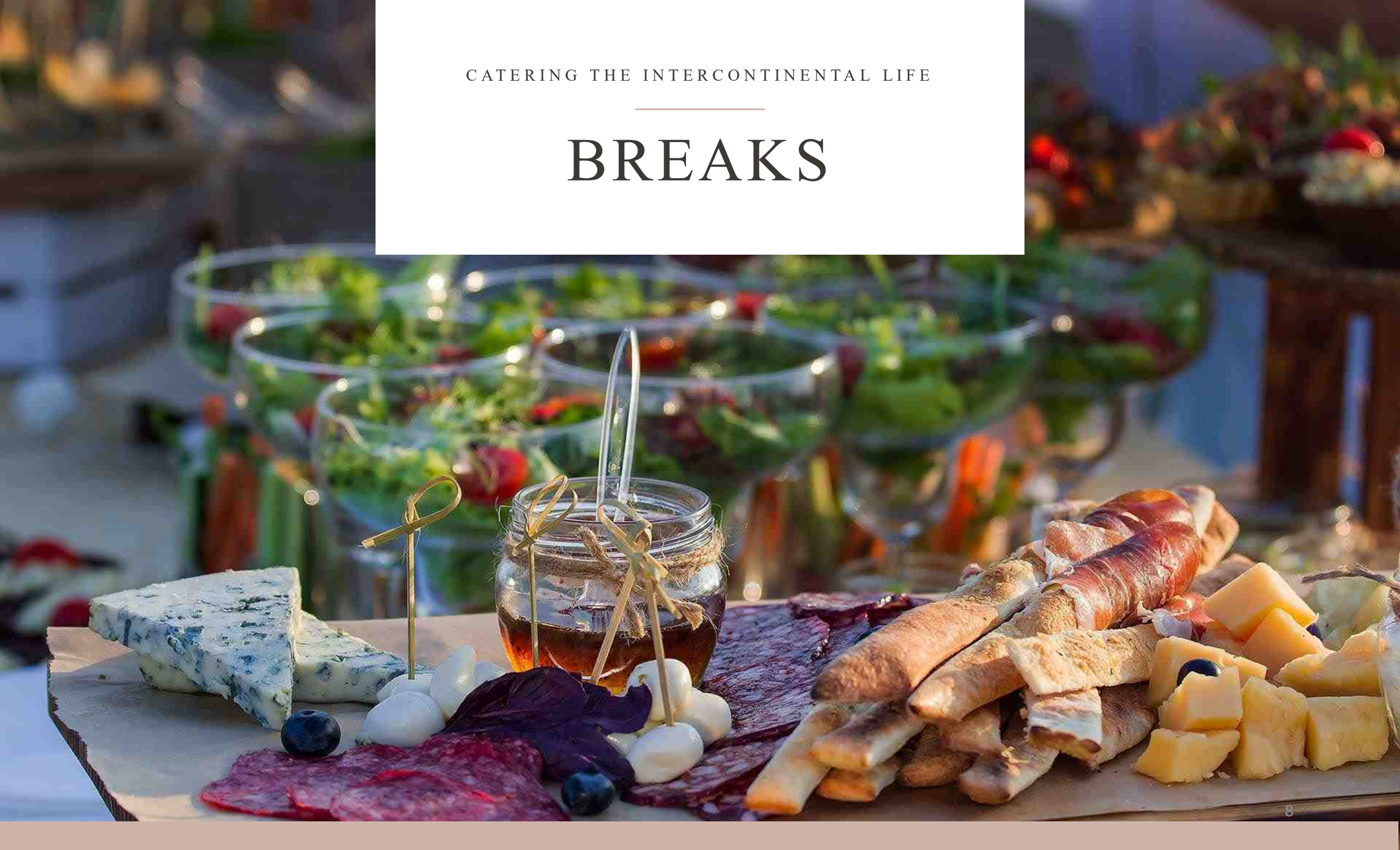
EGG WHITE FRITTATA | \$33

- ▶ Sautéed Spinach Feta Cheese, Grilled Green Asparagus & Herb Roasted Tomatoes



CATERING THE INTERCONTINENTAL LIFE

BREAKS





BREAKS

BREAKS

SERVED WITH FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
BASED ON 30 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

CARNIVAL BREAK | \$25

- ▶ Pigs in a Blanket
- ▶ Beef Wellington served with Blue Cheese Dip
- ▶ Warm Jumbo Pretzels with Grain Mustard
- ▶ Cracker Jacks

SWEET SURRENDER | \$22

- ▶ Chocolate Chip Cookies
- ▶ Brownies & Blondies
- ▶ Assorted Truffles
- ▶ Chocolate Mousse Cups

FRESH START | \$19

- ▶ Granola Yogurt Parfait
- ▶ Assorted Miniature Muffins
- ▶ Fruit Cocktail Martini's
- ▶ Assorted Fruit Juice

FIESTA FLAVORS | \$24

- ▶ Tricolor Tortilla Chips
- ▶ Chili Con Carne, Queso, Pico de Gallo, Salsa Verde
- ▶ Churros

TEA TIME | \$30

- ▶ Homemade Scones
- ▶ Ham, Brie Cheese, Tomatoes & Lettuce, Brioche Bun
- ▶ Prosciutto, Buffalo Mozzarella, Vine Ripe Tomatoes & Homemade Pesto on Seven Grain Bread
- ▶ Egg Salad, Watercress Sourdough Bread
- ▶ Seasonal Sliced Fruit

HEALTHY HABITS | \$23

- ▶ Make Your Own Parfait: Greek yogurt, Home-made Granola, Fresh fruit, Berry Compote
- ▶ Choose Two:
 - ▶ Seasonal Berry Smoothie
 - ▶ Mango Apple & Strawberry Banana Smoothie
 - ▶ Green Machine

ENHANCEMENTS

- ▶ **ASSORTED BAGELS**
Served with Regular, Light Cream Cheeses & Sundried Tomato Cream Cheese
\$30 per dozen
- ▶ **CRUMBLE COOKIES**
Chocolate Chip, Macadamia Nuts & Oatmeal Raisin
\$42 per dozen
- ▶ **MUFFIN MIX**
Organic Blueberry, Apple Spice & Double Chocolate
Served with Sweet Butter, Honey & Fruit Preserves
\$30 per dozen
- ▶ **BROWNIE BLISS**
Double Fudge Brownies & Blondies
\$42 per dozen
- ▶ **FRESHLY BAKED SCONES**
Served with Orange, Apricot, Strawberry & Grape Preserves
\$35 per dozen
- ▶ **WARM JUMBO PRETZELS**
Served with Dijon Mustard
\$48 per dozen
- ▶ **WHOLE FRUIT PLATTER**
\$26 per dozen
- ▶ **WRAPPED GRANOLA BARS**
Fruit, Granola, Kind & Cliff Bars
\$5 each
- ▶ **ENERGY BARS**
\$6 each
- ▶ **INDIVIDUAL MIXED NUTS**
\$5 per bag
- ▶ **SLICED FRUIT AND BERRIES**
Assorted Seasonal Fruit
\$16 per guest
- ▶ **FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE**
\$80 per gallon
- ▶ **INFUSED WATER**
Choice of: Citrus, Cucumber, Watermelon, or Strawberry
\$50 per gallon
- ▶ **TROPICAL DELIGHT JUICES**
Watermelon, Honey Dew Melon & Pineapple
\$60 per gallon
- ▶ **FRUIT EMULSIONS SMOOTHIES**
Preselected Choice of: Mango Apple & Orange, Wild Blueberry, Green Machine
\$8 each
- ▶ **ASSORTED REGULAR & DIET SOFT DRINKS**
Coke, Diet Coke, Sprite, & Ginger Ale
\$5 per bottle
- ▶ **NATURAL SPRING & MINERAL WATERS**
\$5 per bottle
- ▶ **ENERGY DRINKS**
Regular & Sugar free Red Bull, Gatorade
\$8 per bottle

CATERING THE INTERCONTINENTAL LIFE

LUNCH



LUNCH

BUFFET

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
REGULAR & DECAFFEINATED COFFEE, ASSORTMENT OF HOT & FRESHLY BREWED ICED TEA
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

LONE STAR LUNCHEON | \$68

- ▶ Southwestern Chicken Tortilla Soup | Black Bean & Cilantro
- ▶ Southwest Salad | Romaine, Queso Fresco, Tomatoes, Black Beans, Green Onions, Cilantro, Jalapeno Cesar Dressing & Tortilla Strips
- ▶ Beef and Chicken Fajitas
- ▶ Beef Enchiladas | Green Tomatillo Sauce, Sour Cream, Pico De Gallo & Shredded Cheese On Side
- ▶ Warm Flour Tortillas
- ▶ Spanish Rice
- ▶ Smoked Texas Ranchero Beans
- ▶ Texas Pecan Pie
- ▶ Dulce de Leche Cheesecake

THE JETSETTER | \$70

- ▶ Tomato Soup
- ▶ Organic Mixed Green | Lettuce, Cucumber, Cherry Tomato & Italian Dressing
- ▶ Creole Macaroni Salad | Peppered Cajun Sauce
- ▶ Char-Grilled Chicken Breast | Crisp Onions & Texas BBQ Sauce
- ▶ Pan Seared Red Fish | Roasted Pepper Sauce
- ▶ Braised Short Ribs | Malbec Demi
- ▶ Mushroom Ravioli, Chablis Cream Sauce
- ▶ Seasonal Roasted Vegetables
- ▶ Vanilla Bean Cheesecake



LUNCH

BUFFET

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
REGULAR & DECAFFEINATED COFFEE, ASSORTMENT OF HOT & FRESHLY BREWED ICED TEA
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

FARMERS MARKET | \$72

- ▶ White Bean Soup
- ▶ Caprese Salad | Vine Ripened Tomato, Sliced Mozzarella Cheese
- ▶ Baby Arugula Salad | Organic Mix Green, Cherry Tomato, Candied Pecans & Italian Dressing
- ▶ Couscous Salad | Kalamata Olives, Cucumber, Mint, Cilantro, Diced Peppers, Golden Raisins, Citrus Vinaigrette
- ▶ Pan-Seared Snapper | Olives, Capers, Aromatic Herbs & Tomatoes
- ▶ Grilled Chicken Breast | Shaved Fennel, Peppers, Tomato Ragout & Lemon Jus
- ▶ Seafood Paella a La Valenciana
- ▶ Seasonal Grilled Vegetables
- ▶ Mini Baklava and Crème Brulé Cups
- ▶ Kaiser, Brioche and Multigrain

BELLA ITALIA | \$66

- ▶ Italian Wedding Soup
- ▶ Italian Bean Salad | Roasted Artichokes, Sundried Tomatoes & Citrus Vinaigrette
- ▶ Caprese | Vine Ripped Tomato, Sliced Mozzarella Cheese & Baby Arugula
- ▶ Chicken Piccata | Sage Cream Sauce, Fried Capers
- ▶ Red Fish Puttanesca
- ▶ Mushroom Ravioli | Lemon Cream Sauce
- ▶ Grilled Asparagus Gratin
- ▶ Tiramisu & Cannoli





LUNCH

BUFFET

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
REGULAR & DECAFFEINATED COFFEE, ASSORTMENT OF HOT & FRESHLY BREWED ICED TEA
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

SANDWICH ENSEMBLE | \$72

Choose One Soup or Salad:

- ▶ Lentil Vegetable soup
- ▶ Tomato Soup
- ▶ Chicken Tortilla Soup
- ▶ Organic Mix Greens Salad with Assorted Dressing
- ▶ Baby Arugula Salad | Baby Arugula, Frisee, Goat Cheese Crumbles, Cherry Tomato, Toasted Cashews, Pickles Onions, Italian Dressing (V/GF)
- ▶ Red Potatoes Salad | Celery, Bacon Chives & Whole Grain Mustard

Choose Three Proteins:

- ▶ Roast Beef
- ▶ Smoked Turkey
- ▶ Peppered Salami
- ▶ Black Forest Ham
- ▶ Pastrami

Choose Two Cheeses:

- ▶ Cheddar
- ▶ Swiss
- ▶ Provolone
- ▶ Pepper Jack Cheese

Breads & Toppings

- ▶ Artesian Breads Rolls
- ▶ Sliced Tomatoes, Onion, Lettuce & Pickles

Accompaniments

- ▶ Dijon Mustard, Whole Grain Mustard, Mayonnaise & Horseradish
- ▶ Potato Chip Basket
- ▶ Assorted Cookies & Brownies

LUNCH

BUFFET

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
REGULAR & DECAFFEINATED COFFEE, ASSORTMENT OF HOT & FRESHLY BREWED ICED TEA
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

SANDWICH SHOP | \$58

Requires Pre-Selection. Made with Lettuce and Tomato. Condiments On The Side Include: Mustard, Mayonnaise, Horseradish and Pesto Aioli. Served With Potato Chips & Chocolate Chip Cookies.

- ▶ Choose One Starter:
 - ▶ Traditional Minestrone Soup
 - ▶ Tossed Cesar Salad with Romaine Lettuce, Croutons & Parmigiano-Reggiano
 - ▶ Crisp Vegetable Crudites with Ranch & Blue Cheese Dressing
 - ▶ Tomato and Mozzarella with Basil, Olive Oil & Aged Balsamic Glazed
 - ▶ Orzo Pasta Salad with Olives, Peppers, Herbs & Pesto

- ▶ Choose Up to Four Sandwiches:
 - ▶ Pepper Roast Beef and Havarti Cheese on Baguette
 - ▶ Smoked Breast of Turkey and Swiss Cheese on Brioche Bun
 - ▶ Virginia Ham and Wisconsin Cheddar on Ciabatta
 - ▶ Grilled Vegetables Goat Cheese and Pesto in a Sundried Tomato Focaccia





LUNCH BUFFET

THE CHEF WITHIN

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
REGULAR & DECAFFEINATED COFFEE, ASSORTMENT OF HOT & FRESHLY BREWED ICED TEA
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

CHOOSE ONE SOUP:

- ▶ Minestrone Soup
- ▶ Italian Wedding Soup | Italian Bean Salad, Roasted Artichokes, Sundried tomatoes, Citrus Vinaigrette
- ▶ White Bean Soup
- ▶ Clam Chowder
- ▶ Mushroom Bisque with Brie Cheese

CHOOSE ONE SALAD:

- ▶ Seasonal Green Salad | Crisp Organic Mixed Green, Cucumber, Cherry Tomato, Goat Cheese Crumbled, Toasted Almonds, Signature House Italian Dressing
- ▶ Iceberg Chopped Salad | Bibb Lettuce Wedge, Heirloom Tomato, Roasted Sweet Corn, Bacon Bits, Blue Cheese Crumbled Ranch Dressing (GF)
- ▶ Caprese | Vine Ripened Tomato, Sliced Mozzarella Cheese, Fresh Basil, Baby Arugula

CHOOSE TWO ENTREES:

- ▶ Pan Seared Mahi- Mahi | Sesame Hoisin Sauce
- ▶ Grilled Salmon | Roasted Red Pepper Sauce
- ▶ Grilled Chicken Breast | Grape Demi
- ▶ Chicken Piccata | Sage Cream Sauce, Fried Cappers
- ▶ Grilled Flank Steak | Rosemary, Granny Smith, Apple Demi
- ▶ 12 Hour Braised Short Ribs | Herb Sautéed Mushroom, Burgundy Demi

CHOOSE ONE STARCH:

- ▶ Herb Cheese Ravioli | Porcini Cream Sauce,
- ▶ Orzo Pasta | Tomatoes, Peppers, Olives & Fresh Herbs
- ▶ Garlic Chive Mousseline Potatoes
- ▶ Wild Rice
- ▶ Herb Garlic Roasted
- ▶ Fingerling Potatoes

CHOOSE ONE VEGETABLE:

- ▶ Crispy Brussels Sprouts
- ▶ Grilled Asparagus Gratin
- ▶ Glazed Baby Carrots
- ▶ Mixed Seasonal Veggies

CHOOSE TWO DESSERTS:

- ▶ Lemon Meringue Tart
- ▶ Tiramisu
- ▶ Texas Pecan Pie
- ▶ Chocolate Brownies & Blondies
- ▶ Traditional Vanilla Flan
- ▶ Dulce de Leche Cheesecake
- ▶ **\$70 per person**

BOXED LUNCH

PICNIC IN A BOX

*REQUIRES PRE-SELECTION QUANTITIES OF EACH
PRE-ASSEMBLED BAGS; NO MINIMUM REQUIRED

ACCOMPANIED BY CHIPS, WHOLE FRESH FRUIT, HOMEMADE ASSORTED COOKIES & BOTTLED WATER

CHOOSE ONE SALAD:

- ▶ **TRI-COLORED FUSILLI VEGETABLE SALAD**
Grape Tomatoes, Kalamata Olives, Asiago Cheese, Scallions, Chives & Tarragon Vinaigrette
- ▶ **ROASTED VEGETABLE SALAD**
Zucchini, Tomatoes, Eggplant, Peppers, Tomato Chipotle & Oregano Vinaigrette
- ▶ **HOMEMADE POTATO SALAD**

CHOOSE UP TO THREE SANDWICHES & WRAPS

- ▶ **GRILLED CHICKEN CAESAR WRAP**
Lettuce, Aged Reggiano, Rocca Dressing & Fresh Tortilla
- ▶ **HERB FOCACCIA SANDWICH**
Mortadella, Black Forest Ham, Genoa Salami, Provolone Cheese, Mustard Aioli & Wheat Bread
- ▶ **ROASTED SIRLOIN SANDWICH**
Brie Cheese, Lettuce, Pickled Red Onions, Horseradish Sauce & Kaiser Roll
- ▶ **ROASTED VEGETABLES & HUMMUS QUINOA ARTICHOKE WRAP**
Quinoa, Artichoke & Spinach Wrap
- ▶ **SHAVED SMOKED TURKEY BREAST**
Lettuce, Provolone Cheese, Pesto Aioli & Baguette
- ▶ **\$49 per guest**



PLATED LUNCH

SOUPS & SALADS

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.
PRESELECTION OF ONE SOUP OR SALAD – PRICE IS BASED ON ENTRÉE CHOICE

- ▶ **TEXAS CAESAR (V)**
Crisp Romaine, Frisee lettuce Parmigiano Reggiano, Toasted Garlic Tortilla Strips Choice of Dressing: Jalapeno Caesar Dressing or Classic
- ▶ **BABY ARUGULA SALAD**
Organic Baby Arugula, Frisee , Goat Cheese Crumbles, Cherry Tomato, Toasted Cashews, Pickle Onions, Italian Dressing (V/GF)
- ▶ **INTERNATIONAL SALAD**
Bundle of Organic Mix Green on Cucumber Ring, Cherry Tomatoes, Radish, Fresh Strawberry & Goat Cheese Medallion, Toasted Almonds, Raspberry Vinaigrette (GF)
- ▶ **WEDGE SALAD**
Bibb Lettuce Wedge, Heirloom Tomato, Roasted Sweet Corn, Bacon Bits, Blue Cheese Crumbled Ranch Dressing
- ▶ **MERLOT POACHED BARTLETT PEAR**
Domestic Blue Cheese, Almond, Beet Chunks Organic Petit Field Greens & Grain Mustard Vinaigrette
- ▶ **WATERMELON FETA CHEESE SALAD**
Compressed Watermelon , Crumble Feta Cheese, Citrus Vinaigrette & Micro Green Medley (GF)
- ▶ **POTATO CREAM VELOUTÉ WITH Bacon (GF)**
- ▶ **ROASTED CAULIFLOWER SOUP (W/GF)**
- ▶ **CHICKEN AND VEGETARIAN SOUP**
- ▶ **LOBSTER BISQUE +3**

Add a Cold Protein:

- ▶ Chicken +7
- ▶ Salmon +8
- ▶ Jumbo Shrimp +12





PLATED LUNCH

HOT ENTRÉES

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.
PRESELECTION OF ONE SOUP OR SALAD – PRICE IS BASED ON ENTRÉE CHOICE

- ▶ **CHICKEN PICCATA | \$51**
Sauteed Garlic Butter Green Beans, Glazed Baby Carrot, Lemon Beurre-Blanc
- ▶ **PAN-SEARED HERB SALMON | \$56**
Fingerling Potatoes with Fennel Red Pepper Sauce
- ▶ **12 HOUR BRAISED SHORT RIB | \$59**
Sweet Potato Mash, Herb Sauteed Mushroom, Burgundy Demi
- ▶ **6OZ GRILLED FILET MIGNON | \$62**
Mascarpone Mashed Potato & Rustic Carrots & Asparagus Mélange Nature Pan Jus
- ▶ **PORK TENDERLOIN MEDALLIONS | \$58**
Roasted Garlic & Chive Potato Puree, Pinot Noir Au Jus
- ▶ **HERB CHEESE RAVIOLI (VEGAN) | \$45**
Porcini Cream Sauce, Seasonal Vegetables, Pumpkin Seed Oil
- ▶ **RATATOUILLE LATTICE (VEGAN) | \$45**
Vegetable Wellington Roasted Pepper Sauce
- ▶ **ROASTED MOROCCAN SPICED ROOT VEGETABLES RAGOUT (VEGAN) | \$45**
Tofu Saffron Couscous, Middle Eastern Dry Fruits with Toasted Almonds, Cumin Tomato Broth

PLATED LUNCH

DESSERTS

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.
PRESELECTION OF ONE SOUP OR SALAD – PRICE IS BASED ON ENTRÉE CHOICE

- ▶ PASSION FRUIT CAKE
- ▶ TEXAS BOURBON PECAN TART
Served with Fresh Cream
- ▶ VANILLA CHEESECAKE
Served with Mango Sauce
- ▶ TRUFFLE CHEESECAKE
Served with Raspberry Coulis
- ▶ LEMON MERINGUE TART (NF)
Served with Crème Anglaise
- ▶ CHOCOLATE TRILOGY
- ▶ RED VELVET CHOCOLATE
MARQUIS (GF)





CATERING THE INTERCONTINENTAL LIFE

HORS D'OEUVRES

RECEPTIONS

HOT BITES

*MINIMUM ORDER OF (2) DOZEN OF EACH HORS D'OEUVRES

- ▶ BREADED ARTICHOKE BOURSIN (VEG)
\$84 per dozen
- ▶ BEEF EMPANADA, CHIPOTLE AIOLI
\$72 per dozen
- ▶ PEKING DUCK ROLL, HOISIN SAUCE
\$84 per dozen
- ▶ BEEF WELLINGTON TOPPED WITH BLUE CHEESE
\$72 per dozen
- ▶ CHICKEN SATE, SESAME ORANGE SAUCE
\$72 per dozen
- ▶ MASALA ROAST CHICKEN SKEWERS YOGURT RAITA
\$84 per dozen
- ▶ BACON WRAPPED SCALLOPS, BLACK PEPPER & MAPLE BUTTER
\$120 per dozen
- ▶ FIG & MASCARPONE BEGGARS PURSE (VEG)
\$72 per dozen
- ▶ SHRIMP TEMPURA WITH SWEET CHILI
\$84 per dozen
- ▶ CUBAN CIGAR SPRING ROLL
\$84 per dozen
- ▶ ASIAN STYLE SPRING ROLL, PINEAPPLE CHILI (VEG)
\$84 per dozen
- ▶ CANDIED APPLE PORK BELLY
\$84 per dozen
- ▶ CHIPOTLE CHURRASCO SKEWER, BALSAMIC GLAZE
\$72 per dozen

RECEPTIONS

CHILLED BITES

*MINIMUM ORDER OF (2) DOZEN OF EACH HORS D'OEUVRES

- ▶ TUNA POKE, GILLED PINEAPPLE
\$84 per dozen
- ▶ CUCUMBER CUP WITH HUMMUS (V/VEG)
\$72 per dozen
- ▶ BISTRO TARTINE OVEN DRIED TOMATO, BURRATA
MOZZARELLA, FRESH BASIL (VEG)
\$72 per dozen
- ▶ POACHED PEAR STILTON TART
\$72 per dozen
- ▶ SMOKED SALMON, TOAST POINT, DILL CREME FRAICHE
\$84 per dozen
- ▶ SHRIMP CEVICHE SHOOTERS
\$84 per dozen



RECEPTIONS

STATIONS

BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.
ACCOMPANY WITH DINNER BUFFET OR MINIMUM OF THREE STATIONS

ARTISAN CHEESE & CHARCUTERIE | \$24

- ▶ Chef Selection of International Artisan Cheeses
- ▶ Fresh & Dried Fruit Garnish & House-made Preserves & Honeycomb
- ▶ Stone Ground Wheat Crackers, Grissini & French Baguette
- ▶ Prosciutto Ham, Genoa Salami, Soppressata, Bresaola & Pickled European Vegetables
- ▶ Baguette & Artisan Loaf Bread

SURFING THE WAVES | \$30

- ▶ Large Gulf Shrimp, Shucked Oysters, Marinated Bay Scallops & Green Mussels
- ▶ Served with Spicy & French Cocktail Sauce, Horseradish Sauce, Tabasco & Lemon Wedges

FRESH VEGETABLES CRUDITÉ | \$20

- ▶ An Assortment of Garden-Fresh Seasonal Vegetables
- ▶ Vidalia Onion, Hummus & Buttermilk Dips

MEDITERRANEAN TABLE | \$25

- ▶ Spanakopita, Grilled Artichoke Hearts, Roasted Garlic Hummus, Baba Ghanoush
- ▶ Mixed Olives, Feta Cheese, Stuffed Grape Vine Leaves, Heirloom Tomatoes, Tzatziki, Grilled Nan Bread, Pita Chips

GOURMET SLIDERS | \$28

Choose Three:

- ▶ Sliders Served on Miniature Buttered Brioche
- ▶ Southern Chicken, Waffles & Maple Syrup
- ▶ Wagyu Beef Slider | Chipotle Mayonnaise
- ▶ BBQ Pulled Pork | Sweet Onion & Honey Pineapple Barbeque
- ▶ Shredded Chicken | Carolina Barbeque Sauce
- ▶ Miniature Roasted Vegetable Burger | Gorgonzola Cheese



RECEPTIONS

STATIONS

BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.
ACCOMPANY WITH DINNER BUFFET OR MINIMUM OF THREE STATIONS

*PRIMO PASTA STATION | \$28

- ▶ Choose Two Sauces:
 - ▶ Gallic Roasted Seafood Medley, Pesto Cream Sauce
 - ▶ Wild Mushrooms, Sundried Tomato, Alfredo Sauce
 - ▶ Grilled Chicken, Arrabbiata Sauce
 - ▶ Beef Stew, Basil Pomodoro Sauce
- ▶ Choose Two Pastas:
 - ▶ Cavatelli, Orecchiette, Penne, Rigatoni, Gnocchi, Three Cheese Ravioli
 - ▶ Orzo Pasta, Cheese Tortellini
 - ▶ Toppings: Red Chili Flakes, Parmesan Cheese, Olive Oil
 - ▶ Served with Assorted Bread Basket

*URBAN STREET TACOS | \$28

- ▶ Beef Barbacoa
- ▶ Chipotle Braised Pork
- ▶ Beef Fajitas
- ▶ Soft and Corn Tortillas
- ▶ Tri Colored Tortilla Chips
- ▶ Lettuce, Guacamole, Pico De Gallo, Cilantro Crema, Char Grilled Salsa, Cheddar Cheese and Jalapenos

****Upgrade to an Action Station for an additional \$10 per person
ACTION Stations Require One Chef Attendant per 75 guests
for \$150***

RECEPTIONS

DESSERT STATIONS

BASED ON 60 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.
ACCOMPANY WITH DINNER BUFFET OR MINIMUM OF THREE STATIONS

COCOA CASCADE | \$22

- ▶ Chocolate Fountain
- ▶ Fruit Skewers, Marshmallows, Sprinkles, Assorted Nuts
- ▶ Chocolate and Caramel Dip

VIENNESE DESSERT DISPLAY | \$21

- ▶ Traditional Opera Cake
- ▶ Panna Cotta Shooters
- ▶ Assorted Mousse Cornets
- ▶ Chocolate Tart, Lemon Tart, Flavored Financiers
- ▶ Mini Eclairs & Cream Puffs
- ▶ Assorted French Macaroons & Chocolate Dipped Madeleines

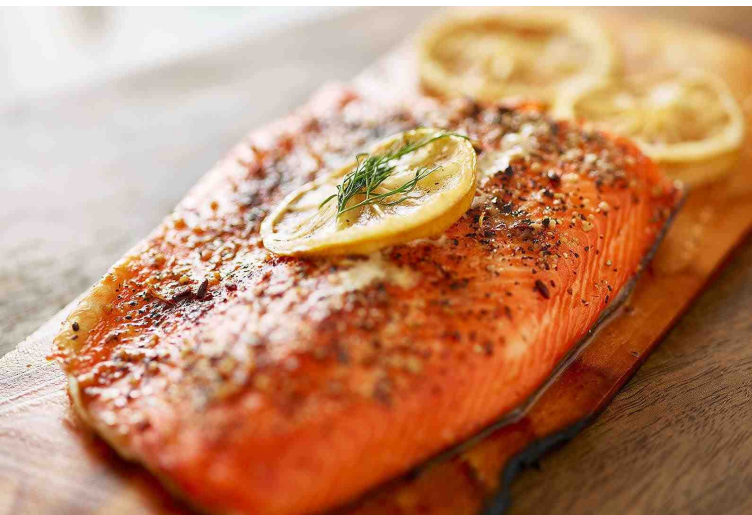
CHOCOLATE INDULGENCE | \$19

- ▶ Chocolate Mousse Cups & Lavender Chocolate Shooters
- ▶ Chocolate Dipped Strawberries & Brownies
- ▶ Chocolate Bark & Cheesecake Lollipops

DOLCE ITALIANO | \$19

- ▶ Tiramisu
- ▶ Vanilla Profiterole





RECEPTIONS

CARVING STATIONS

BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

ACTION STATIONS REQUIRE ONE CHEF ATTENDANT PER 75 GUESTS FOR \$150

CARVING STATIONS ARE BASED ON 3 SLICES OR 3OZ PER PERSON

HONEY CRUSTED SMOKED PIT HAM | \$10

Served with Maple Pineapple Chutney

ROASTED ATLANTIC SALMON | \$14

Cedar Plank, Leeks & Wild Mushrooms

WHOLE ROASTED BEEF TENDERLOIN | \$38

Blue Cheese Polenta, Served with Port Wine Sauce

HERB-CRUSTED PRIME RIB | \$23

Served with Creamed Horseradish, English Mustard & Natural Jus

Butter Baked Parker House Rolls | \$2

Black Truffle & Potato Au Gratin | \$8

Baked Mac & Cheese | \$7

Ratatouille Casserole | \$5

Asparagus Gratin | \$7

Wild Mushroom Ragout | \$7

Butter Whipped Yukon Garlic Potatoes | \$6

Sweet Potato Mash | \$6

Grilled Asparagus Gratin | \$7

Seasonal Herb Roasted Vegetables | \$6

CATERING THE INTERCONTINENTAL LIFE

DINNER



DINNER

BUFFET

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

A NIGHT IN ROME | \$89

- ▶ Traditional Minestrone Soup
- ▶ Local Field Green Tuna, Cucumber, Cherry Tomatoes, Caramelized Pecans Pickled Red Onions, Herb Italian Dressing
- ▶ Tomato Mozzarella Salad, Aged Balsamic, Olive Oil & Micro Greens
- ▶ Herb Crusted Grouper Fish, Warm Sundried Tomato Pesto
- ▶ Pettie Beef Tenderloin, Madeira Sauce
- ▶ Chicken Scaloppine, Lemon Caper Cream Sauce
- ▶ 3 Cheese Ravioli, Parmigiano Cream Sauce
- ▶ Eggplant Parmigiana
- ▶ Tiramisu
- ▶ Chocolate Decadence Cake

MEDITERRANEAN TERRACE | \$92

- ▶ Lentil Soup
- ▶ Mediterranean Cous Cous Salad
- ▶ Greek Salad, Olives, Feta Cheese, Tomatoes, Cucumber, Red Wine Vinaigrette
- ▶ Spanakopita
- ▶ Yogurt Marinated Chicken, Cumin Au Jus
- ▶ Pan Seared Mahi Mahi, Piperade Sauce
- ▶ Veal Scallopini, Lemon Capper Sauce
- ▶ Rice Pilaf
- ▶ Balsamic Roasted Green Beans with Parmesan
- ▶ Sautéed Zucchini and Mushroom
- ▶ Baklava

DINNER

BUFFET

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

RODEO ROUNDUP | \$90

- ▶ Texas Chili
- ▶ Cabbage Slaw OR Potato Salad with Bacon
- ▶ Wedge Salad
- ▶ Pan Seared Salmon | Orange Citrus Sauce
- ▶ Braised Short Ribs | Rosemary Demi Sauce
- ▶ Pan Seared BBQ Chicken
- ▶ Baked Beans
- ▶ Seasonal Roasted Vegetables
- ▶ Potato Au Gratin, Cheddar Cheese and Chives
- ▶ Texas Style Pecan Pie
- ▶ Peach Cobbler

THE INTERCONTINENTAL | \$103

- ▶ Potato Cream | Truffle Essence
- ▶ Creamy Cesar Salad | Lettuce Salad, Roasted Asparagus
- ▶ Organic Arugula Salad | Shave Fennel, Toasted Pumpkin Seeds, Sundried Blueberries, Spiced Chickpeas
- ▶ Lentil Salad | Cucumber Diced Squash, Bean Sprouts, Lemon Vinaigrette
- ▶ Israeli Couscous | Marinated Artichokes, Kalamata Olives, Sun Dried Tomato Pesto Sauce
- ▶ Grilled Filet | Roasted Cipollini Onions
- ▶ Flank Steak Beef | Mushroom Sauce
- ▶ Pan Seared Chicken Breast, Marsala Sauce
- ▶ Pan Seared Salmon | Orange Glazed Sauce
- ▶ Sea Bass Caper | Butter Saffron Sauce
- ▶ Seafood Pasta | Lobster Cream Sauce
- ▶ Parsley Garlic Mash Potatoes
- ▶ Seasonal Vegetable Medley
- ▶ Chef's Assorted Mini Desserts



DINNER BUFFET

FUSION FEAST

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

CHOOSE ONE SOUP:

- ▶ Potato Cream Soup
- ▶ Roasted Tomato
- ▶ Wild Mushroom Bisque

CHOOSE ONE SALAD:

- ▶ Mixed Green Salad, Raspberries, Walnuts, Citrus Vinaigrette
- ▶ Classic Cesar Salad, House Made Crouton, Shaved Parmesan Cheese, Cesar Dressing
- ▶ Baby Spinach Salad, Tomatoes, Goat Cheese Crumbles, Mustard Grain Dressing
- ▶ Greek Salad, Olives, Feta Cheese, Tomatoes, Cucumber, Red Wine Vinaigrette

CHOOSE TWO ENTREES:

- ▶ Braised Short Ribs, Burgundy Wine Sauce, Roasted Pear Onions
- ▶ Grilled Flank Steak, Onion Compote Demi- Glace
- ▶ Pan Seared Mahi Mahi, Teriyaki Glazed
- ▶ Seared Salmon, Lemon Beurre Blanc
- ▶ Roasted Chicken Breast, Sage Chicken Juice
- ▶ Chicken Piccata, Sage Cream Sauce, Fried Cappers

CHOOSE ONE STARCH:

- ▶ Herb Cheese Ravioli, Porcini Cream Sauce
- ▶ Roasted Fingerling Potatoes Carnalized onions, Toasted Almonds
- ▶ Roasted Garlic Sweet Plantain Mash
- ▶ Wild Rice Pilaf

CHOOSE ONE VEGETABLE:

- ▶ Seasonal Roasted Vegetables
- ▶ Eggplant Parmesan
- ▶ Grilled Asparagus Gratin
- ▶ Glazed Baby Carrots

CHOOSE TWO DESSERTS:

- ▶ NY Style Cheesecake
- ▶ Red Velvet Cake
- ▶ Key Lime Pie
- ▶ Traditional Flan
- ▶ Texas Pecan Pie

▶ **\$90 per person**

DINNER

PLATED STARTERS

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.
PRESELECTION OF ONE STARTER – PRICE IS BASED ON ENTRÉE CHOICE

CHOOSE ONE STARTER:

- ▶ **CORN CHOWDER SOUP**
Candied Bacon
- ▶ **LOBSTER BISQUE SOUP**
Brandy Cream and Chives
- ▶ **SIGNATURE SALAD**
Bundle of Organic Mix Green, Blueberries, Raspberries, Goat Cheese Medallion, Toasted Almonds, Raspberry Vinaigrette Wrapped in a Cucumber Ring
- ▶ **CITRUS SALAD**
Organic Mixed Green Salad, Served with Shaved Fennel, Baby Beets, Baby Heirloom Tomato
- ▶ **BABY ARUGULA**
Baby Spinach and Frisee, Gorgonzola Crumbles, Yellow Tomato, Toasted Cashews, Pickle Onions, Champagne Dressing
- ▶ **TEXAS CESAR**
Crisp Romaine, Parmigiano Crisp, Toasted Tortilla Strips, Jalapeño Caesar Dressing
- ▶ **BRESAOLA, PARMIGIANO REGGIANO AND ORGANIC BABY ARUGULA**
Aged Balsamic Glaze, EVOO, Lemon



PLATED DINNER

ENTRÉES

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER

FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

PRICE IS BASED ON ENTRÉE CHOICE

LAND

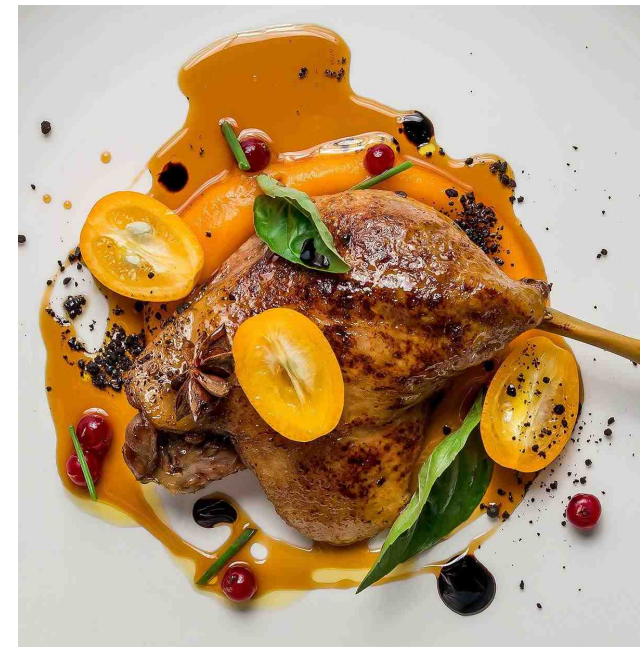
- ▶ **GORGONZOLA ENCRUSTED SIRLOIN** | \$64
Potato Gratin, Green Beans, Pan Fried Cherry Tomato, Herb Caramelized Shallot Red Wine Demi-Glaze
- ▶ **BRAISED SHORT RIBS** | \$65
Roasted Garlic Mash Potatoes, Vegetables & Port Wine Demi
- ▶ **GRILLED FILET MIGNON** | \$68
Goat Cheese Mash, Grilled Asparagus & Carrot, Red Wine Demi
- ▶ **SEARED THYME CHICKEN BREAST** | \$60
Wild Rice, Dry Cherries, Green Beans, Pesto Beurre Blanc
- ▶ **HERB PAN SEARED CHICKEN BREAST** | \$60
Rustic Sweet Garlic Plantain Mash, Green Beans, Lemon Burr Blanc

SEA

- ▶ **PISTACHIO CRUSTED SALMON** | \$61
Celery Root Puree, Asparagus & Carrot, Orange Citrus
- ▶ **PAN SEARED MAHI MAHI** | \$66
Vegetables Mediterranean Couscous, Mango Citrus Sauce
- ▶ **CHILEAN SEABASS** | \$68
Smoked Gouda Mash Potatoes, Seasonal Vegetables, Saffron Popcorn Sauce

GARDEN

- ▶ **ROASTED MOROCCAN SPICED TOFU** | \$56
Vegetables Ragout
- ▶ **TOFU SAFFRON COUSCOUS** | \$56
Middle Eastern Dry Fruits with Toasted Almond & Cumin Tomato Broth
- ▶ **ROASTED VEGETABLES TIMBALE** | \$56
Roasted Eggplant, Zucchini, Squash, Peppers and Vine Ripened Tomatoes, Basil Tomato Ragout (GF)
- ▶ **SPICED CAULIFLOWER STEAK** | \$56
Chick Peas & Ginger Scented Tomato Sauce, Wild Rice



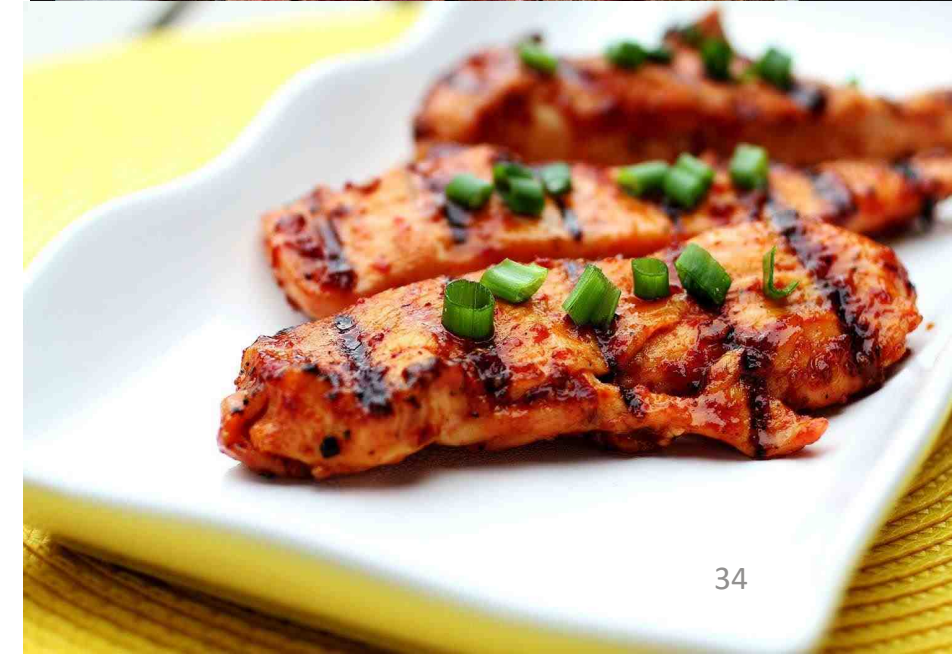
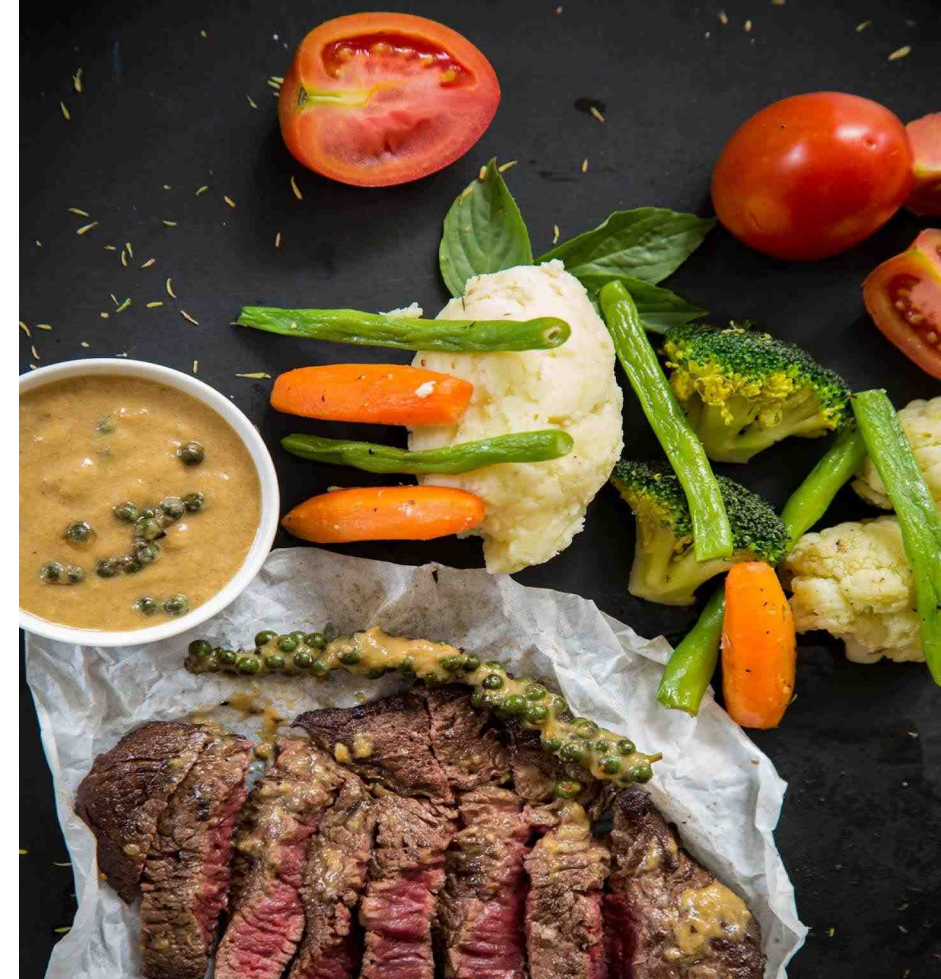
PLATED DINNER

DUET ENTRÉES

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER
FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS
BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

PRICE IS BASED ON ENTRÉE CHOICE

- ▶ HERB ROASTED CHICKEN BREAST & AROMATIC HERB CRUSTED SALMON | \$70
Wild Rice, Dry Cherries, Pesto Beurre Blanc
- ▶ PETITE BEEF TENDERLOIN & SUNDRIED TOMATO MAHI MAHI | \$71
Garlic Mash Potatoes, Baby Roasted Squash, Chianti Wine Reduction, Lemon Cream Sauce
- ▶ BEEF TENDERLOIN MEDALLION & CHICKEN BREAST | \$72
Green Beans, Baby Carrots, Red Wine Balsamic Demi
- ▶ PRIME GRILLED BEEF TENDERLOIN & HERB SEARED CHILEAN SEABASS | \$105
Garlic Butter Seasonal Vegetables, Truffle Mash Potatoes, Merlot Rosemary Demi, Saffron Parmigiano Fondue



PLATED DINNER

DESSERTS

SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER

FRESHLY BREWED PREMIUM GOURMET & DECAFFEINATED COFFEE AND A SELECTION OF IMPORTED TEAS

BASED ON 90 MINUTES OF SERVICE. GROUPS UNDER 20 WILL INCUR A \$125 SURCHARGE.

PRICE IS BASED ON ENTRÉE CHOICE

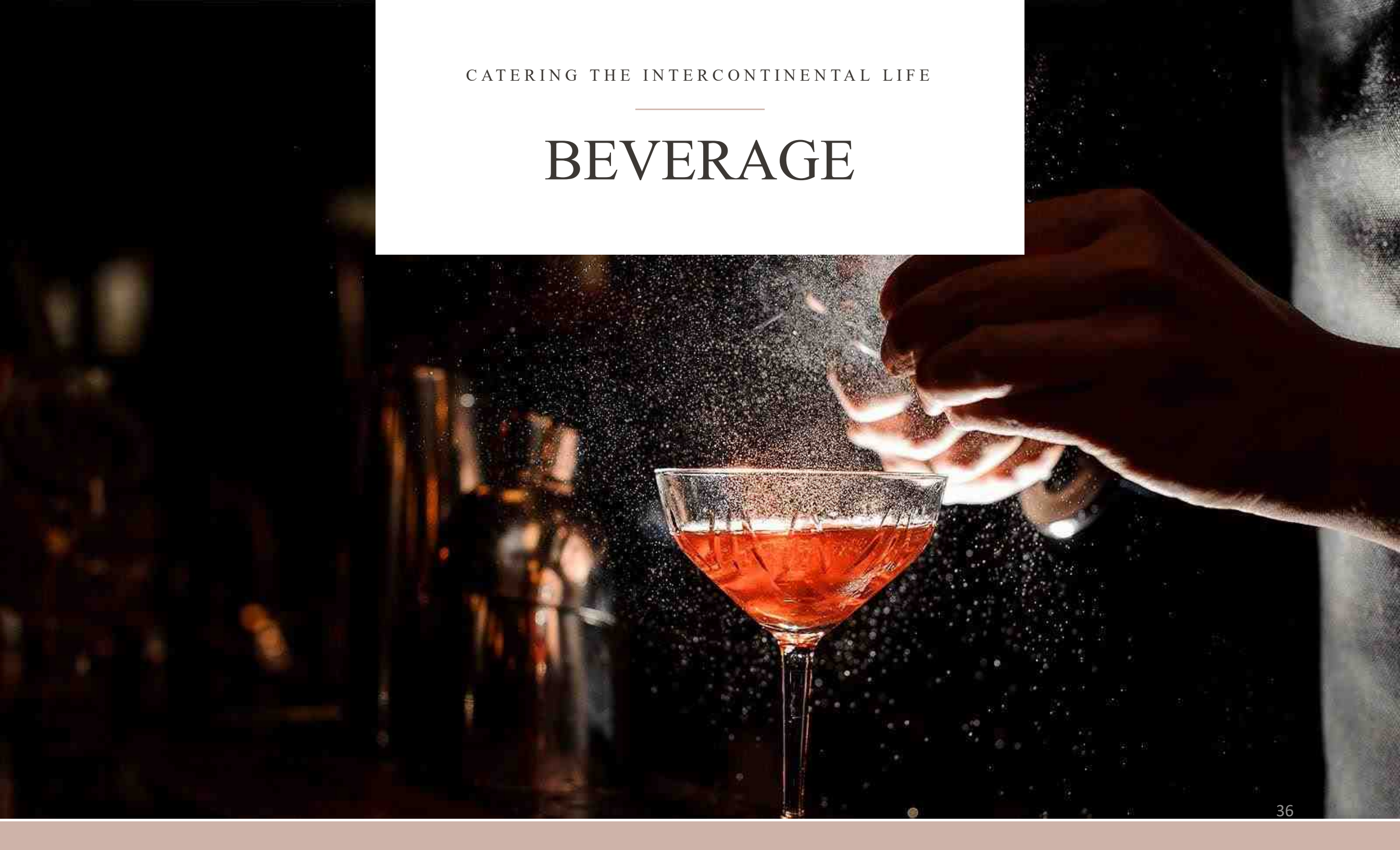
CHOOSE ONE DESSERT:

- ▶ LEMON MERINGUE TART
Served with Crème Anglaise
- ▶ CHOCOLATE FUDGE CAKE
- ▶ CHOCOLATE TRILOGY
- ▶ OPERA CAKE
- ▶ TURTLE CHEESCAKE
With Raspberry Coulis
- ▶ RED VELVET CHOCOLATE MARQUIS
- ▶ CHOCOLATE MARQUIS



CATERING THE INTERCONTINENTAL LIFE

BEVERAGE





BEVERAGE

PACKAGE BAR

ONE BARTENDER REQUIRED PER 75 GUESTS FOR \$150

PACKAGE BAR INCLUDES ASSORTED SOFT DRINKS, BOTTLED STILL & SPARKLING WATER

SELECTED BAR

- ▶ Dewar's White Label Scotch
- ▶ Jack Daniels Whiskey
- ▶ Makers Mark Bourbon
- ▶ Absolut Vodka
- ▶ Tanqueray Gin
- ▶ Bacardi Silver Rum
- ▶ Avion Silver Tequila
- ▶ Domestic and Imported Beer
- ▶ House Wines (The Seeker)

1 Hour -- \$26 per guest

2 Hours -- \$33 per guest

3 Hours -- \$45 per guest

4 Hours -- \$57 per guest

BEER & WINE PACKAGE

Includes Domestic & Imported Beers

1 Hour -- \$18 per guest

2 Hours -- \$25 per guest

3 Hours -- \$30 per guest

4 Hours -- \$35 per guest

PREMIUM BAR

- ▶ Johnnie Walker Black Label Scotch
- ▶ Crown Royal Whiskey
- ▶ Knob Creek Bourbon
- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire Gin
- ▶ Bacardi Gold Rum
- ▶ Patron Silver Tequila
- ▶ Domestic and Imported Beer
- ▶ House Wines (The Seeker)

1 Hour -- \$31 per guest

2 Hours -- \$39 per guest

3 Hours -- \$53 per guest

4 Hours -- \$66 per guest

BEVERAGE

CONSUMPTION BAR

ONE BARTENDER REQUIRED PER 75 GUESTS FOR \$150

SELECTED BRANDS | \$12 per drink

- ▶ Dewar's White Label Scotch
- ▶ Jack Daniels Whiskey
- ▶ Makers Mark Bourbon
- ▶ Absolut Vodka
- ▶ Tanqueray Gin
- ▶ Bacardi Silver Rum
- ▶ Avion Silver Tequila

PREMIUM BRANDS | \$14 per drink

- ▶ Johnnie Walker Black Label Scotch
- ▶ Crown Royal Whiskey
- ▶ Knob Creek Bourbon
- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire Gin
- ▶ Bacardi Gold Rum
- ▶ Patron Silver Tequila

DOMESTIC BEER | \$8 per drink

- ▶ Michelob Ultra, Miller Lite, Budweiser, Bud Light & Coors Light

IMPORTED BEER | \$8 per drink

- ▶ Heineken, Stella Artois, Corona Extra, Amstel Light & Modelo Especial

LOCAL BEER | \$8 per drink

- ▶ St. Arnold, Karbach, 8th Wonder

HOUSE WINE | \$12 per glass

- ▶ Chardonnay & Cabernet Sauvignon

PREMIUM WINE | \$15 per glass

- ▶ Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks





BEVERAGE

CASH BAR

ONE BARTENDER REQUIRED PER 75 GUESTS FOR \$150
ALL CASH BARS REQUIRE A CASHIER – \$150 PER CASHIER

SELECTED BRANDS | \$13 per drink

- ▶ Dewar's White Label Scotch
- ▶ Jack Daniels Whiskey
- ▶ Makers Mark Bourbon
- ▶ Absolut Vodka
- ▶ Tanqueray Gin
- ▶ Bacardi Silver Rum
- ▶ Avion Silver Tequila

PREMIUM BRANDS | \$15 per drink

- ▶ Johnnie Walker Black Label Scotch
- ▶ Crown Royal Whiskey
- ▶ Knob Creek Bourbon
- ▶ Grey Goose Vodka
- ▶ Bombay Sapphire Gin
- ▶ Bacardi Gold Rum
- ▶ Patron Silver Tequila

DOMESTIC BEER | \$9 per drink

- ▶ Michelob Ultra, Miller Lite, Budweiser, Bud Light & Coors Light

IMPORTED BEER | \$9 per drink

- ▶ Heineken, Stella Artois, Corona Extra, Amstel Light & Modelo Especial

LOCAL BEER | \$9 per drink

- ▶ St. Arnold, Karbach, 8th Wonder

HOUSE WINE | \$13 per glass

- ▶ Chardonnay & Cabernet Sauvignon

NON-ALCOHOLIC | \$6 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

GENERAL INFORMATION

Banquet Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests may result in the Hotel moving your function to an alternate space better suited to the size of the function. If the client makes any significant changes to the room setup after the BEO and/or diagram have been signed, a setup change fee will be assessed, depending on the severity of the setup change and as determined by the Director of Catering and the Director of Banquets.

Guarantees

To ensure adequate preparation, a guarantee of the number of guests attending is required by noon, 4 business days prior to the event day. This number will be considered a guarantee and is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. Guarantees may not fall below 80% of the expected number of attendees. After the guarantees are submitted, they may only be increased by 5%; please note that an additional 5% oversight will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee.

Service & Labor

All food and beverage and room rental charges, unless otherwise specified, are subject to our customary twenty-four (25%) percent taxable banquet service charge. Food and beverage is subject to Texas Sales Tax. In the event that your organization is tax exempt in the state of Texas, we are required by law to have a copy of your current Texas Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

A \$125 labor charge is applicable for groups of 25 or less. There is no additional charge for parties of 26 or more. For events requiring a carver, bartender or station attendants, a fee of \$150 per attendant will be applicable for the first three hours. A charge of \$175 per hour per attendant will be applicable for each additional hour.

Deposits & Cancellations

Each event is to be prepaid 10 days in advance, unless a credit application has been obtained (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, personal check, certified check or cash. Any requested deposits will be credited toward the total cost of your event. Should the event be cancelled, please note these deposits may be non-refundable. Also, cancellation of any events will be subject to a cancellation fee per your contract.

Dietary Restrictions

The hotel is pleased to accommodate your guests' dietary restrictions. Please notify your Catering representative of any special dietary requests by noon, 4 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan and gluten free options that are appropriate for all guests.

Food & Beverage

Food and Beverage selections should be confirmed at least 4 weeks prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the Director of Catering. Additional fees will apply.

Menu Pricing

Menu prices and service charge will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

GENERAL INFORMATION

Audio Visual

Encore Global is our preferred in-house audio-visual partner. They are available to assist with all of your audio-visual requirements using state of the art equipment and providing on-property professional technical support. A \$1,500 production fee will be charged to the guest's master account when an outside production or AV company works the hotel.

Buffet Labels & Menu Presentation

The Banquet Department will provide buffet labels for your event at no additional fee. Printed menu cards are not included, however, we can design a custom menu card at a nominal fee.

Damage

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

Outside Food & Beverage

Due to license restrictions, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplies and/or prepared by a party without the hotel's written approval

Entertainment and Decor

The ambiance of your function can be enhanced with flowers, music and specialty items. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Convention Services Department and must be delivered through the hotel loading dock entrance. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.