

# Banquet and Catering Policies

## Menus

Our menus are designed to assist you in the coordination of your event. We ask that you finalize your menu at least seven days prior to your event. However, last minute events are possible within reason.

## Service Charge and Tax

A 15% suggested gratuity and 5% banquet fee will be added to all food, beverage, specialty items and services. Prices are subject to all local and state taxes.

## Guarantees

A final guaranteed figure will be required three (3) business days prior to the scheduled event. Any reduction in the guest count will not be accepted after the guarantee has been confirmed. If a guarantee is not received, the original attendance figure will be used as the guarantee. Cadillac Bar reserves the right to move your party to a different room should your number of guests decrease. Should you exceed your guarantee figure, Cadillac Bar will endeavor to serve all your guests the same entrée at an additional charge.

## Food and Beverage Service

Cadillac Bar must supply all food and beverages on site. No food or beverage can leave the premises without prior arrangements. All alcoholic beverages must be supplied by Cadillac Bar, in accordance with all state and local laws. Responsible use of alcohol is expected. No liquor may be brought to or removed from the premises. In special instances, consideration may be given to those hosts who wish to bring in a limited number of bottled wine or champagne for celebratory purposes. Prior approval is required and a 10 corkage fee per bottle will be assessed.

## Private Banquet Rooms

The following rooms are available for private events:

Party Shack

100 guests seated / 75 guests with dancing

Setup Fee of 325, plus food and beverage minimum apply

Laredo Room

200 guests seated / 150 guests with dancing

Setup Fee of 425, plus food and beverage minimum apply

Laredo Room & Party Shack Combo

350 guests seated / 450 guests served cocktail style

Setup Fee of 525, plus food and beverage minimum apply

Our setup fee includes all linens, tables, select centerpieces, china and flatware

## Responsibilities

Cadillac Bar does not assume responsibility for damage or loss of items left unattended.

## Decorations

Guests may provide decorations subject to approval. Cadillac Bar is not responsible for loss or damage to any items brought into or left at the property by guests. Any decorations provided by the facility are the property of the Cadillac Bar and may be charged to the guests should they be missing upon completion of the event.

## Audio Visual Equipment

Cadillac Bar is equipped with access to advanced technology. For further information, contact your sales associate.

## Security

Cadillac Bar requires one officer per 75 guests during an event; to be paid by the client.

## Engineering

Should your event require additional electrical power, lighting or the installation of banners or signs, Cadillac Bar will supply a list of charges. Landry's Inc. does not permit the affixing of anything to the walls or ceiling of rooms without prior approval.

## Subcontractors

Cadillac Bar will be happy to supply a suggested list of florists, decorators, musicians and photographers upon request. All subcontractors must abide by Cadillac Bar policies, as well as meet local, state and federal safety regulations.

## Deposit

A nonrefundable deposit will be required at the time of booking. Full balance is due five business days prior to the scheduled event.

## Off-Site Catering

Food and beverage minimum, delivery and service charges may apply. Disposal flatware, plates and napkins are included, as well as fully-decorated buffet table. Ask our sales associate for details.

## Drop Off Orders

Delivery charge and minimums apply. Disposal flatware, plates and napkins are included. Ask our sales associate for details.



# Breakfast Menu

## Continental Breakfast

Assorted Danish, fresh fruit, bagels, jellies, cream cheese and butter.

**8.99 per person**

## Breakfast Taco Bar

Eggs, bacon, chorizo or jalapeño sausage. Served with refried beans and hashbrowns.

**10.99 per person**

## Omelet Bar

Have your omelet made the way you like it. Served with fruit salad and hashbrowns.

**12.99 per person**

**\*All breakfast menus items include coffee and orange juice**

## Add-On Per Person Charge

<b>Biscuits</b>	<b>1.49</b>	<b>Bacon</b>	<b>2.99</b>
<b>Gravy</b>	<b>2.49</b>	<b>Refried Beans</b>	<b>1.99</b>
<b>Fresh Fruit</b>	<b>2.99</b>	<b>Pancakes</b>	<b>2.49</b>
<b>Toast</b>	<b>1.49</b>	<b>Waffles</b>	<b>4.99</b>
<b>Hashbrowns</b>	<b>1.99</b>	<b>French Toast</b>	<b>2.49</b>
<b>Jalapeño Sausage</b>	<b>2.99</b>	<b>Mexican Pastries</b>	<b>2.49</b>



# Cantina Appetizers

Served with tortilla chips and homemade salsa

## Matamoros

Beef taquitos, chicken stuffed jalapeños, chile con queso and a mini bean and cheese burrito.

**10.99 per person**

## Tejas Chico\*

Chicken taquitos, cantina nachos, chile con queso and beef chimichangas.

**10.99 per person**

## Juarez

Chicken quesadillas, beef empanadas, chile con queso and tamales. Served with chile gravy.

**10.99 per person**

## Amigo Combo

Chile con queso, spicy beef, chicken and cheese quesadillas, beef taquitos, tamales, chicken and sausage alambre.

**11.99 per person**

## Cadillac Combo\*

Carne asada and chicken fajita nachos, cheese quesadillas, chile con queso, chicken taquitos and tamales with chile gravy.

**12.99 per person**

## Cadillac Appetizer Especial

Beef and chicken cocktail fajitas with mini flour tortillas and all the trimmings and spinach and shrimp quesadillas.

**14.99 per person**

## El Tampico

Chile con queso, carne asada and chicken cocktail fajitas with mini flour tortillas, all the trimmings, chicken-stuffed jalapeños and shrimp quesadillas.

**15.99 per person**

Appetizers do not include beverage or dessert.

\*This item is not available for off-site catering or delivery orders.



# Cadillac Traditionals

Served with tortilla chips and homemade salsa

## *Cantina Dinner*

Traditional beef and chicken enchiladas.

Served with refried beans, rice  
and chile con queso.

**15.99 per person**

## *Cadillac Fajita Dinner*

Beef and chicken fajitas with all the trimmings.

Served with refried beans, rice  
and handmade flour tortillas.

**19.99 per person**

## *Fiesta Dinner*

Beef and chicken fajitas with all the  
trimmings and cheese enchiladas.

Served with refried beans, rice  
and handmade flour tortillas.

**21.99 per person**

Includes choice of non - alcoholic beverage.



# Especiales de la Casa

Served with chips and homemade salsa

## Rio Grande

Appetizer: chile con queso and chicken flautas  
Entrée: beef enchiladas and vegetable enchiladas  
Served with rice and refried beans  
Dessert: choice of three  
Beverage: iced tea  
**22.99 per person**

## A la Americana\*

Appetizer: roasted green chili queso and chicken fajita nachos  
Entrée: pollo rufino and beef kabobs  
Served with rice pilaf and grilled vegetables  
Dessert: choice of three  
Beverage: iced tea  
**26.99 per person**

## Fiesta en Guadalajara

Appetizer: chile con queso, shrimp quesadillas and cheese quesadillas  
Entrée: beef and chicken fajitas with all the trimmings  
Served with rice and refried beans  
Dessert: choice of three  
Beverage: iced tea  
**27.99 per person**

## Acapulco Especial

Appetizer: roasted green chili queso and crawfish quesadillas  
Entrée: grilled mahi-mahi topped with a shrimp and cilantro cream sauce and fried catfish fillets with tartar sauce  
Served with au gratin potatoes and grilled vegetables  
Dessert: choice of three  
Beverage: iced tea  
**28.99 per person**

## Desserts

Sopapillas, Cheesecake, Traditional Flan,  
Tres Leches, Key Lime Pie, Carrot Cake,  
Chocolate Raspberry-Chipotle Cake

\*This item is not available for off-site catering or delivery orders.



# Buffet Dinners

## *Chicken Americana*

Chicken breast stuffed with fresh spinach, garlic and cheese, topped with a white wine cream sauce. Served with rice pilaf, grilled vegetables, tossed green salad and dinner rolls.

**16.99 per person**

## *Lasagna Dinner*

Homemade lasagna served with green beans amandine, tossed green salad and garlic bread.

**14.99 per person**

## *Pollo Rufino*

Tender chicken breast marinated in a white wine mushroom and garlic sauce and topped with capers. Served with grilled vegetables, rice, tossed green salad and dinner rolls.

**16.99 per person**

## *Shish Kabob*

Succulent beef sirloin served shish kabob style and topped with a bordelaise sauce. Served with rice pilaf, grilled vegetables, tossed green salad and dinner rolls.

**16.99 per person**

## *Tejas Barbecue*

Slow-smoked pork ribs basted in Mexican barbecue sauce, chicken and slow-cooked brisket. Served with potatoes, tossed green salad, baked beans and cornbread.

**16.99 per person**

# Plated Selections

## *Chicken and Shrimp Acapulco*

Grilled marinated chicken topped with shrimp and lobster sauce.

**21.99 per person**

## *Chicken Pechuga Lite*

Grilled chicken breast served over grilled onions.

**17.99 per person**

## *Gulf Redfish Del Mar*

Blackened with grilled shrimp, topped with cilantro cream sauce.

**23.99 per person**

## *Mahi Mahi Tropical*

Fillet of mahi mahi topped with sweet and spicy habanero salsa.

**23.99 per person**

## *Chipotle Glazed Salmon*

Smoked, with honey-chipotle glaze.

**24.99 per person**

## *Carne Asada Enchiladas*

Came asada rolled in corn tortillas. Topped with salsa ranchera and Monterey Jack cheese.

**18.99 per person**

## *Pescado Veracruz*

Grilled tilapia with sauté shrimp in a chipotle Veracruz sauce.

**21.99 per person**

## *Merida's Enchiladas de Marisco*

Sautéed shrimp, lobster, scallop and crab meat in a light lobster sauce topped with Monterey Jack cheese.

**19.99 per person**

## *Macadamia Crusted Tilapia*

Two filets of tilapia crusted with macadamia nut topped with pineapple salsa.

**22.99 per person**

## *Plated Starches*

*(Choice of one)*

Roasted jalapeño potatoes  
Roasted garlic mashed potatoes  
Potatoes Au Gratin  
Mexican or Poblano rice  
Black or pinto refried beans

## *Plated Vegetables*

*(Choice of one)*

Grilled mixed vegetables  
Sautéed green beans  
Roasted vegetables  
Corn esquite



## Desserts

### *Pineapple Island*

*(Minimum of 100 guests)*

This incredible display starts with a 4 ½-foot-tall tree made of fresh pineapples, accented with an assortment of fresh seasonal fruit skewers.

Served with a rich chocolate sauce.

**3.99 per person**

### *Ice Cream Bar*

*(Minimum of 30 guests)*

An assortment of candy, fruit and a variety of toppings, with your choice of vanilla, chocolate or strawberry ice cream.

**5.99 per person**

### *Petit Four Delight*

A medley of delectable bite-sized cakes make an attractive presentation.

**3.99 per person**

### *Cookies*

**16.99 per dozen**

### *Traditional Desserts*

Traditional Mexican favorites – including flan, tres leches, chocolate flan and sopapillas—are sure to please. Chocolate chipotle-raspberry cake, cheesecake, carrot cake and margarita pie also available.

**4.99 per person**

### *Chocolate Fountain*

*(Minimum of 50 guests)*

Served with strawberries, churros, pretzels, brownies and marshmallows.

**5.99 per person**

# Carving Board and Specialty Stations

Service for two (2) hours; attendant required at additional charge

*Can be added on to any menu*

## Steamship Round Carving Station

*(One Carver per 100 guests required)*

Served with horseradish cream sauce and petit rolls.

**699.00 per station**

## Inside Round of Beef Carving Station

*(One Carver per 100 guests required)*

Crusted with spices. Served with horseradish cream, dijon mustard and petit rolls.

**399.00 per station**

## Avocado Bar

Avocado stuffed with choice of chicken salad, shrimp salad or chile con carne, and toppings.

**8.99 per person**

## Pasta Bar

Penne pasta and fettuccini pasta sautéed with choice of vegetables, chicken, meatballs, alfredo sauce or spicy marinara sauce.

**7.99 per person**

## Martini Mashed Potato Bar

Red potato, sweet potato, potato salad. Served in a martini glass with a variety of toppings: butter, Cheddar cheese, bacon, chives, sour cream, taco meat, cinnamon butter and spiced pecans.

**6.99 per person**

## Cadillac Additional Options

Bean and cheese nachos - **1.99 per person**

Ceviche - **5.99 per person**

Chicken shish kabobs - **2.99 per person**

Cheese quesadillas - **1.99 per person**

Specialty quesadillas - **2.99 per person**  
(spinach, shrimp, crawfish, beef or chicken)

Cheese enchiladas - **2.99 per person**

Specialty enchiladas - **3.99 per person**  
(mixed vegetable, spinach, crawfish, spicy beef or chicken)

Chile con queso - **1.99 per person**

Guacamole and chips - **22.99 per quart**

Grilled vegetables - **1.99 per person**

Cocktail meatballs - **1.99 per person**

Beef taquitos - **3.99 per person**

Chicken taquitos - **3.99 per person**

Fruit tray - **2.99 per person**

Fruit and cheese tray - **3.99 per person**

Grilled shrimp - **5.99 per person**

Quail - **6.99 each**

Seven-layer dip - **1.99 per person**

Shrimp enbrochette - **6.99 each**

Chicken stuffed jalapeños - **2.99 each**

Mini tacos - **3.99 per person**

Tamales - **2.99 per person**



# Cadillac Bar Wine List

\*All wines selected for catering events will be sold by the bottle

<u>White Wines</u>	<u>Region</u>	<u>Glass</u>	<u>Bottle</u>
Glass Mountain Chardonnay	North Coast	6.50	25.00
Kendall-Jackson Vintner's Reserve Chardonnay	California	9.50	37.00
Banfi Le Rime Pinot Grigio	Tuscany	7.75	30.00
J Roget Champagne	California		16.00
<u>Red Wines</u>	<u>Region</u>	<u>Glass</u>	<u>Bottle</u>
Fetzer Cabernet Sauvignon	Mendocino	6.50	25.00
J. Lohr 'Seven Oaks' Cabernet Sauvignon	Paso Robles	9.50	37.00
Darkhorse Merlot	California	7.00	27.00
<u>Sangria</u>	<u>Region</u>	<u>Glass</u>	<u>Bottle</u>
Yago	Spain	6.00	12.00

# Beverage Arrangements

## House Packages

### Open Bar

A full bar serving guests drinks of their choice.  
The bar tab is added to the banquet bill.

### Host Bar

Guests order from a select drink list determined by the host.  
The bar tab is added to the banquet bill.

### Limited Bar

Host chooses a pre-set dollar amount for the bar bill.

### Drink Tickets

Guests receive a select number of tickets determined by the host.  
Tickets are redeemed at the bar.  
The bar tab is added to the banquet bill.

### Cash Bar

Guests pay for drinks as they order.

### Beer List

Domestic Beer 4.75  
Domestic Premium 5.25  
Craft Beer 6.00  
Import Beer 5.50  
Keg Beer 375.00  
Import Keg Beer 475.00  
(Keg yields 160 12 oz. cups)

### Famous Margaritas\*

House Margaritas 7.00  
Rocks by the Liter 20.00  
Frozen by the Liter 20.00  
Frozen by the Load 380.00  
(Load yields 80 8 oz. cups)

## Catered Event Packages

Includes Open Bar, Host Bar and Cash Bar

All of our bartenders and servers are TABC certified. We can provide a full bar with cups, ice, napkins and garnish. Juices and sodas for mixers will be an additional charge.

### Bartender Fees

Serving beverages provided by host 40.00 per hour  
Available with inclusive bar 30.00 per hour

### Bar Pricing

Domestic Beer 4.75  
Import Beer 5.50  
Margarita on the Rocks 7.00

\*Additional charge applies for margarita machine rental for off-site catering.  
Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

