



EVENTS MENU



BREAKFAST

PLATED BREAKFAST

THE ALL AMERICAN

\$25 PER PERSON

- Fresh Fruit Cup
- · Fluffy Scrambled Eggs
- Breakfast Potatoes
- Choice of: Crisp Bacon, Breakfast Sausage Links or Turkey Sausage

SOUTHLAKE SUNRISE

\$27 PER PERSON

- · Fresh Fruit Cup
- Scrambled Egg Beaters, Sautéed Spinach, Grilled Tomato and Asparagus
- · Herb Breakfast Potatoes

STEAK BENEDICT

\$30 PER PERSON

- Fresh Fruit Cup
- · Biscuit, Poached Egg, Steak, Hollandaise
- Country Breakfast Potatoes
- Choice of: Crisp Bacon, Breakfast Sausage Links or Turkey Sausage

Each Breakfast Includes:

- Orange Juice
- Muffins and Breakfast Breads
- · Starbucks Coffee and Tea Service



BREAKFAST

BREAKFAST BUFFET

SOUTH OF THE BORDER

\$32 PER PERSON

- · Orange Juice
- · Sliced Fresh Seasonal Fruit and Berries
- Build your Own Breakfast Burrito: Scrambled Eggs | Chorizo
 Sausage | Breakfast Potatoes | Pico de Gallo and Homemade Salsa |
 Cheddar and Monterey Jack Cheeses | Warm Flour Tortillas
- Assorted Breakfast Breads and Muffins
- · Butter and Preserves
- · Starbucks Coffee and Herbal Teas

NORTH OF THE BORDER

\$34 PER PERSON

- · Orange Juice
- · Sliced Fresh Seasonal Fruit and Berries
- · Assorted Cereals with Skim, Whole and 2% Milk
- · Fluffy Scrambled Eggs
- · Crispy Bacon and Breakfast Sausage
- · Breakfast Potatoes
- Country Biscuits and Gravy
- · Assorted Breakfast Breads, Muffins and Cinnamon Rolls
- · Butter and Preserves
- · Starbucks Coffee and Herbal Teas

ENHANCEMENT TO BREAKFAST BUFFET

\$10 PER PERSON

Choice of one:

- Omelet Station
- · Pancake Station
- · French Toast Station
- Poached Egg Station: Fresh Mozzarella | Tomato | Olive Oil | Balsamic Reduction
- Chilaquiles Station: Tortilla Chips | Queso Fresco | Salas | Fried Egg | Avocado

(Attendant fee of \$150 applies)

Minimum of 30 people for Buffet (if under 30 people there is \$100 set up fee)



BREAKFAST

CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST 1 \$26 PER PERSON

- Assorted Juices
- · Sliced Fresh Seasonal Fruit and Berries
- · Assorted Breakfast Breads and Muffins
- Butter and Preserves
- · Starbucks Coffee and Herbal Teas

CONTINENTAL BREAKFAST 2 \$28 PER PERSON

- Assorted Juices
- Sliced Fresh Seasonal Fruit and Berries
- · Plain and Assorted Individual Yogurts
- Assorted Cereals with Skim, Whole and 2% Milk
- Fresh Oatmeal with toppings to include Brown Sugar, Raisins, Honey and Fresh Berries
- · Assorted Bagles Breakfast Breads, Muffins
- · Butter, Fruit Preserves and Cream Cheese
- · Starbucks Coffee and Herbal Teas

ENHANCEMENT TO CONTINENTAL BREAKFAST \$5 PER PERSON

Choice of one:

- Sausage Biscuits
- · Ham Egg and Cheese Croissant Sandwich
- Egg, Cheese & Canadian Bacon on Toasted English Muffin
- · Breakfast Burritos with Fresh Salsa
- · Biscuits and Country Sausage Gravy

STATION ENHANCEMENT TO CONTINENTAL BREAKFAST \$10 PER PERSON

Choice of one:

- Omelet Station
- Pancake Station
- French Toast Station
- Poached Egg Station: Fresh Mozzarella | Tomato | Olive Oil | Balsamic Reduction
- Chilaquiles Station: Tortilla Chips | Queso Fresco | Salas | Fried Egg
 Avocado

(Attendant fee of \$150 applies)



BREAKS

MORNING AND AFTERNOON BREAKS

MID MORNING BREAK 1

\$12 PER PERSON

(Based on 30 minutes of service)

- · Starbucks Coffee and Herbal Teas
- · Assorted Pepsi Soft Drinks
- · Bottled Water

MID MORNING BREAK 2

\$15 PER PERSON

(Based on 30 minutes of service)

- Natural Fresh Fruit Juice (Chef's Choice of 2 Flavors)
- · Build your own Yogurt Parfait Station
- Vegetable Chips
- · Starbucks Coffee and Herbal Teas
- · Assorted Pepsi Soft Drinks
- Bottled Water
- · Texas Iced Tea

MAKE YOUR OWN TRAIL MIX \$10 PER PERSON

Choose from a selection of: Nuts | Dried Fruit | Yogurt Covered Pretzels| Chocolate Candies

AFTERNOON BREAK 1

\$14 PER PERSON

(Based on 30 minutes of service)

- · Freshly Baked Cookies and Brownies
- · Starbucks Coffee and Herbal Teas
- · Assorted Pepsi Soft Drinks
- Bottled Water

AFTERNOON BREAK 2

\$16 PER PERSON

(Based on 30 minutes of service)

- · Fresh Fruit Skewers
- Fresh Strawberry and Orange Zest Yogurt
- · Sweet Bagel Chips and Smokey Pretzel Mix
- · Chickpea Nuts with Solana Spices
- · Starbucks Frappuccino's
- · Assorted Pepsi Soft Drinks
- Bottled Water



BREAKS

AFTERNOON BREAKS

HEALTHY BREAK

\$15 PER PERSON

(Based on 30 minutes of service)

- Cottage Cheese with Mixed Berries
- · Build your own Trail Mix
- · Vegetable Chips with Edamame Hummus
- Flavored Water Display

THE BALL PARK

\$20 PER PERSON

(Based on 30 min of service)

- · Mini Corn Dogs
- · Boxes of Fresh Hot Popcorn
- Bags of Peanuts
- Warm Soft Pretzels
- Cracker Jacks and Candy Bars
- · Starbucks Coffee and Herbal Teas
- · Soft Drinks and Bottled Water

RICH REWARDS

\$18 EACH

(Based on 30 minutes of service)

- Assorted Fresh Baked Cookies
- · Chocolate Brownies
- · Chocolate Dipped Rice Krispy Treats
- Assorted Candy Bars
- · Starbucks Coffee and Herbal Teas
- · Soft Drinks and Bottled Water

BEVERAGES ON CONSUMPTION \$4 EACH

- Fiji Water
- Propel Fitness Water
- · Starbucks Frappuccino's
- · Starbucks Double Shots
- · Red Bull | \$5 each
- Flavored Texas Teas | \$5 each
- Assorted Pepsi Soft Drinks | \$3 each
- Bottled Water | \$3 each



BREAKS

AFTERNOON BREAKS CONTINUED

SWEET ENHANCEMENTS \$5 EACH

Choice of:

- Cracker Jacks
- Smoothies
- Cinnamon Rolls
- · Granola Bars
- Yogurt and Fruit Parfaits
- Assorted Candy Bars
- Assorted Scones and Local Jams
- · Assorted Ice Cream Bars

SAVORY ENHANCEMENTS

\$5 EACH

Choice of:

- · Boxes of Fresh Hot Popcorn
- · Tortilla Chips and Salsa
- · Vegetable Crudités and Ranch Dip
- · Soft Warm Pretzels
- · Hummus and Pita



PLATED LUNCH

ALL LUNCHES INCLUDE:

- CHOICE OF ONE STARTER AND DESSERT
- FRESHLY BAKED BREAD SERVICE
- STARBUCKS COFFEE & TEA SERVICE, ICED TEA WITH LEMON

STARTERS

CHOICE OF ONE

The Daily Soup

Garden Fresh Salad – Mixed Greens | Cherry Tomatoes | Shredded Carrots | Cucumbers | Croutons Served With Pepper Cream Dressing

Caeser Salad – Crisp Romaine Lettuce | Parmesan Cheese | Garlic Croutons | Pepper Cream Dressing

Seasonal Salads -

Spring/Summer Salad (April To September) | Baby Spinach | Strawberries | Candied Almonds | Poppy Seed Dressing

Fall/Summer Salad (October To March) | Frisee | Mixed Greens | Cranberries | Toasted Pecans | Carrots | Red Wine Vinaigrette

LUNCH ENHANCEMENTS

\$3 PER PERSON

Additional Course: The Daily Soup or Salad

ENTRÉE SELECTIONS

CHOICE OF ONE

· Pepper Crusted Striploin | \$40

Steak Butter | Simple Mashed Potatoes | Asparagus

Pan Seared Salmon | \$38 (carb conscious)

Roasted Potato Medallions | Roasted Vegetables (Zucchini, Yellow Squash and Carrot)

Pan Roasted French Pork Chops | \$38

Maple Demi | Cheddar Mashed Potatoes | Green Beans

· Chicken Poblano | \$36

Steel Cut Grits | Roasted Carrot | Warm Roasted Shallot Vinaigrette

DESSERTS

CHOICE OF ONE

- New York Style Cheese Cake
- Chocolate Decadence Cake
- Strawberry Shortcake
- Tiramisu
- Banana Foster

UPGRADED DESSERTS (\$2 ADDITIONAL)

- Key Lime Pie
- Bourbon Street Pecan Pie
- · White and Dark Chocolate Mousse | Macerated Berries
- · Apple Crisp | Vanilla Crème | Raspberry Reduction
- · Brownie Trifle | Macerated Berries



LUNCH BUFFET

SOUTHLAKE SANDWICH BUFFET

\$40 PER PERSON

- · The Daily Soup
- Pesto Potato Salad
- Grilled Vegetable Couscous
- Tomato Salad with Sherry Vinaigrette | Bacon | Red Onion | Cucumber
- · Chilled Sliced Grilled Chicken Breast with Tomato Relish
- Sliced Roasted Striploin
- Solana Shrimp & Crab Salad
- Assorted Gourmet Condiments and Relish Tray
- · Assorted Fresh Breads
- · Colby | Baby Swiss | Provolone Cheeses
- Banana Foster
- · New York Style Cheesecake

ARTISAN DELI BUFFET

\$40 PER PERSON

- Iceberg Lettuce and Spinach Salad | Dried Cranberries | Candied Walnuts | Tomatoes | Carrots | Cucumbers | Feta Cheese | Ranch and Red Wine Vinaigrette Dressings
- Shrimp Salad | Fresh Herbs | Lemon | Shallots | Bell Peppers | Cherry Tomatoes | Olive Oil
- Black Bean and Roasted Corn Salad | Olive Oil | Fresh Cilantro | Onion | Garlic
- Olive and Vegetable Bar | Stuffed Olives | Kalamata Olives | Artichokes | Roasted Red Peppers
- Fresh Cut Deli Meats | Smoked Turkey | Ham | Cappicola | Beef Pastrami
- Assorted Cheeses | Cheddar Cheese | Pepper Jack | Gruyere Cheese
- · Shredded Lettuce | Tomato | Pickles | Horseradish Pickles
- Creole Mustard Aioli | Horseradish Aioli | Chipotle Mayonnaise | Pesto Mayonnaise
- Deli Breads | Pretzel Buns | Basil Cheese Focaccia | Multigrain Ciabatta Breads

Individual Desserts:

- Oreo Cookie Trifle
- Mousse
- Vanilla Custard

Minimum of 30 people for Buffet (if under 30 people there is \$100 set up fee)



LUNCH BUFFET

EXECUTIVE SANDWICH BUFFET

\$45 PER PERSON

- Iceberg Lettuce and Spinach Salad | Dried Cranberries | Candied Walnuts | Tomatoes | Carrots | Cucumbers | Feta Cheese | Ranch and Red Wine Vinaigrette Dressings
- Shrimp Salad | Fresh Herbs | Lemon | Shallots | Bell Peppers |
 Cherry Tomatoes | Olive Oil
- Black Bean and Roasted Corn Salad | Olive Oil | Fresh Cilantro | Onion | Garlic
- Olive and Vegetable Bar | Stuffed Olives | Kalamata Olives | Artichokes | Roasted Red Peppers

Pre Made Sandwiches to Include:

- Beef Pastrami Sandwich | Provolone Cheese | Caramelized Onions
 | Shredded Lettuce | Tomato | Horseradish Aioli | Pretzel Bun
- Smoked Turkey Sandwich | Pepper Jack Cheese | Shredded Lettuce | Roasted Red Peppers | Chipotle Mayonnaise | Basil Cheese Focaccia
- Cappicola Sandwich | Gruyere Cheese | Shredded Lettuce | Horseradish Pickles | Tomatoes | Creole Mustard Aioli | Ciabatta Bread
- Grilled Vegetable Sandwich | Roasted Red Peppers | Asparagus | Shredded Lettuce | Pesto Mayonnaise | Multi Grain Ciabatta

Individual Desserts:

- · Oreo Cookie Trifle
- Mousse
- · Vanilla Custard

HOME COOKED MEAL BUFFET \$42 PER PERSON

- Two Bean Soup
- Garden Salad
- · Cucumber and Onion Salad
- · Freshly Baked Rolls and Butter
- · Pot Roast Braised with a Red Wine Reduction Sauce
- Roasted Herb Chicken
- Three Cheese Macaroni
- Roasted Vegetables
- · Strawberry Shortcake
- Chocolate Decadence Cake

Minimum of 30 people for Buffet
(if under 30 people there is \$100 set up fee)



LUNCH BUFFET

MEXICAN BUFFET

\$42 PER PERSON

- · Homemade Nacho Chips and Salsa
- Fiesta Salad with Cilantro Vinaigrette
- · Cheese Enchiladas with Chipotle Tomato Sauce
- · Chicken and Beef Fajitas
- Flour Tortillas
- · Grated Cheese | Diced Tomatoes | Sour Cream | Guacamole
- Pico de Gallo and Homemade Salsa
- · Tequila Salmon | Tomato Citrus Sauce
- · Spanish Rice with Corm Relish
- Refried Beans Topped with Jalapeño Jack Cheese
- Apple Taquitos
- · Cinnamon Churros

TEXAS BUFFET \$44 PER PERSON

- Lonestar Salad with Texas Ranch Dressing
- Texas Potato Salad
- Jalapeño Pineapple Coleslaw

Choice of two Entrée Meats:

- · Hickory Smoked Brisket Sliced and Smothered with BBQ Sauce
- BBQ Chicken on a bed of Grilled Vegetables with BBQ Sauce
- · BBQ Baby Back Ribs
- Cream Corn
- Texas Ranch Style Beans
- Jalapeño Corn Bread with Honey Whipped Butter
- · Texas Peach Cobbler
- Pecan Pie

Minimum of 30 people for Buffet
(if under 30 people there is \$100 set up fee)



LUNCH BUFFET

ITALIAN BUFFET

\$44 PER PERSON

- Caesar Salad | Crisp Romaine Lettuce | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing
- Tomato and Basil with Fresh Mozzarella Cheese
- Ratatouille Vegetables Stewed Vegetables Sautéed with Fresh Garlic and Rosemary
- Whole Carved Roasted Chicken stuffed with Sundried Tomatoes, Kalamata Olives, Spinach and Cheese
- Italian Sausage with Onions and Peppers
- · Baked Ziti
- Seafood Cippino
- · Freshly Baked Garlic Bread
- Tiramisu Cappuccino
- Italian Cannoli

Minimum of 30 people for Buffet (if under 30 people there is \$100 set up fee)



BOX LUNCH

ALL BOX LUNCHES INCLUDE:

- WHOLE FRUIT
- CHEF'S PASTA SALAD
- GOURMET CHIPS
- FRESHLY BAKED COOKIE
- PEPSI SOFT DRINK OR BOTTLED WATER

ROASTED TENDERLOIN SANDWICH

\$42 PER PERSON

- · Roasted Tenderloin
- Caramelized Bermuda Onions
- Provolone Cheese
- · Orange Balsamic Glaze
- Ciabatta Bread

GRILLED CHICKEN CAESAR TORTILLA WRAP

\$34 PER PERSON

- Grilled Chicken Breast
- Romaine Lettuce
- · Grilled Spinach Tortilla
- Caesar Dressing
- · Parmesan Cheese

VEGETARIAN SANDWICH \$34 PER PERSON

- Grilled Vegetables and Eggplant
- Fresh Mozzarella Cheese
- Pesto Mayonnaise
- Ciabatta Bread
- Leaf Lettuce and Tomato

SOLANA CLUB SANDWICH

\$34 PER PERSON

- · Sliced Turkey, Ham, and Salami
- Hoagie Roll
- Dijon Mayonnaise
- Red Leaf Lettuce and Sliced Tomato
- Monterey Jack Cheese

GRILLED CHICKEN SANDWICH

\$34 PER PERSON

- Chilled Grilled Chicken
- Swiss Cheese
- · Pesto Mayonnaise
- Lettuce and Tomato
- Ciabatta Bread



DINNER

PLATED DINNER

ALL DINNERS INCLUDE:

- CHOICE OF ONE STARTER AND DESSERT
- FRESHLY BAKED BREAD SERVICE
- STARBUCKS COFFEE & TEA SERVICE, ICED TEA WITH LEMON

STARTERS

CHOICE OF ONE

- · Tomato Basil en Croute
- Risotto Asparagus Croquette | Cilantro Tomato Broth
- Garden Fresh Salad Mixed Greens | Cherry Tomatoes | Shredded Carrots | Cucumbers | Croutons | Pepper Cream Dressing
- Caesar Salad Crisp Romaine Lettuce | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing
- Frisee Salad Spinach | Cranberries | Candied Almonds | Carrot Spiral | Red Wine Vinaigrette
- Kale Salad Spinach | Strawberries | Candied Pecans | Balsamic Vinaigrette

DESSERTS

CHOICE OF ONE

- Key Lime Pie
- Bourbon Street Pecan Pie
- White and Dark Chocolate Mousse, Macerated Berries
- · Apple Crisp, Vanilla Crème, Raspberry Reduction
- Brownie Trifle, Macerated Berries
- · Mixed Berries and Vanilla Custard
- · Oreo Cookie Trifle

ENTRÉE SELECTIONS

CHOICE OF ONE

· Grilled Filet Mignon | \$66

Center Cut Filet | Steak Butter | Mashed Potatoes | Asparagus | Baby Cats

New York Strip Steak | \$58

Strip Steak | Steak Butter | Roasted Fingerling Potatoes | Brussel Sprouts

Chicken Saltimbocca | \$50

Chicken Breast | Shaved Prosciutto Ham | Madeira Demi Glaze | Asparagus Risotto | Roasted Vegetables

Chicken Marsala | \$46

Seared Chicken Breast | Mushroom Marsala Sauce | Roasted Potatoes | Roasted Carrots

· Pan Seared Mahi Mahi | \$52

Bean Ragout | Grape Beurre Blanc Sauce | Asparagus



DINNER

COMBINATION PLATED DINNER

ALL DINNERS INCLUDE:

- CHOICE OF ONE STARTER AND DESSERT
- FRESHLY BAKED BREAD SERVICE
- STARBUCKS COFFEE & TEA SERVICE, ICED TEA WITH LEMON

STARTERS

CHOICE OF ONE

- · Tomato Basil en Croute
- Risotto Asparagus Croquette | Cilantro Tomato Broth
- Garden Fresh Salad Mixed Greens | Cherry Tomatoes | Shredded Carrots | Cucumbers | Croutons | Pepper Cream Dressing
- Caesar Salad Crisp Romaine Lettuce | Parmesan Cheese | Garlic Croutons | Creamy Caesar Dressing
- Frisee Salad Spinach | Cranberries | Candied Almonds | Carrot Spiral | Red Wine Vinaigrette
- Kale Salad Spinach | Strawberries | Candied Pecans | Balsamic Vinaigrette

DESSERTS

CHOICE OF ONE

- Key Lime Pie
- · Bourbon Street Pecan Pie
- White and Dark Chocolate Mousse, Macerated Berries
- · Apple Crisp, Vanilla Crème, Raspberry Reduction
- · Brownie Trifle, Macerated Berries

MIXED GRILLED ENTRÉE SELECTIONS

CHOICE OF ONE

· Salmon and Chicken | \$60

Seared Salmon | Herb Beurre Blanc | Medallions of Seared Chicken Breast | Wild Mushroom Ragout Pecan Rice | Asparagus

· Filet and Chicken | \$68

Filet Mignon | Port Wine Demi Glace | Pecan Crusted Chicken | Maple Reduction | Roasted Potato Medallions | Roasted Carrots

Filet and Salmon | \$70

Grilled Petite Filet Mignon | Peppercorn Demi-Glace | Seared Salmon | Lemon Herb Cream Sauce | Mashed Potatoes | Brussel Sprouts | Roasted Vegetables

Surf and Turf | \$78

Grilled Petite Filet Mignon | Merlot Reduction | Crab Stuffed Prawns | Sweet Potato Hash | Asparagus | Baby Carrots



DINNER

DINNER BUFFET

ALL AMERICAN BUFFET

\$64 PER PERSON

- Mixed Green Salas with Red Wine Vinaigrette
- · Macaroni Pasta Salad
- Horseradish Crusted Salmon with Champagne Sauce
- · Herb Sliced Striploin with Mushroom Reduction
- · Roasted Quail, Warm Roasted Shallot Vinaigrette
- Potatoes au Gratin
- Green Beans Amandine
- Sautéed Mushrooms with Roasted Peppers, Onions, and Fresh Herbs
- · Freshly Baked Dinner Rolls with Butter
- Apple Crisp, Vanilla Crème, Raspberry Reduction
- · Bourbon Street Pecan Pie

ITALIAN RIVIERA BUFFET

\$68 PER PERSON

- Tomato, Basil, and fresh Mozzarella Cheese Display
- Antipasto Display
- Caesar Salad with Caesar Dressing
- Shrimp Scampi | Olives | Roasted Garlic | Artichokes | Tomatoes | Angel Hair Pasta
- · Chicken Scaloppini with Marsala Mushroom Sauce
- Italian Beef Stew | Multi-colored Baby Carrots | Pearl Onion | Fresh Herbs
- · Pasta Bolognaise | Traditional Meat Sauce | Spaghetti
- · Saffron Spinach Risotto
- · Ratatouille Vegetables
- Focaccia Bread | Infused Oil and Black Pepper
- · Chocolate Chip Cake
- · Tiramisu

Minimum of 30 people for Buffet
(if under 30 people there is \$100 set up fee)



HORS D'OEUVRES

HOT HORS D'OEUVRES

\$6 PER PIECE

- · Chicken Satay with Mango Peanut Sauce
- Mini Beef Wellington
- · Crab Cake with Lemon Garlic Aioli
- · Grilled Shrimp Scampi Skewer with Citrus Beurre Blanc Sauce
- Bacon Wrapped Scallop
- · Crab Stuffed Mushroom Cap with Lemon Citrus Sauce
- Coconut Shrimp with Orange Horseradish Sauce
- Tender Beef Hibachi Skewer with Pineapple Teriyaki Sauce
- · Chicken Hibachi Skewer with Pineapple Teriyaki Sauce
- · Cheese Risotto Croquette
- Sweet Potato and Sausage Skewer
- · Vegetable Pakora

COLD CANAPÉS \$6 PER PIECE

- · Brie Cheese, Jalapeño Jam
- Spicy Tuna, Wonton Crisp
- · Herb and Garlic Cream Cheese topped with Cocktail Shrimp
- Traditional Bruschetta
- Salmon Tartar
- California Rolls and Fresh Sushi
- House Made Chips and Onion Dip | \$6 per person
- · Hummus and Pita Chips | \$6 per person

COLD DISPLAYS

- · Fresh Crisp Market Vegetables | \$10 per person
- Fresh Fruit Display | \$10 per person
- Imported and Domestic Cheese Display | \$14 per person
- Antipasti Display | \$14 per person

M

RECEPTION STATIONS

SELF-SERVE PASTA BAR

\$18 PER PERSON

(Priced Based off of Two Servings Per Person)

Choice of two:

- · Penne Pasta Carbonara with Choice of Chicken or Shrimp
- Penne Pasta with Italian Sausage | Peppers | Onions | Marinara Sauce
- Tortellini | Tomato | Kalamata Olives | Feta Cheese | Pesto Sauce

BUILD YOUR OWN FAJITA STATION

\$18 PER PERSON

(Price based off of One Fajita per person)

- · Marinated Grilled Chicken, Beef, and Shrimp
- · Warm Soft Flour Tortillas
- · Guacamole, Sour Cream, Pico de Gallo
- · Cheddar Cheese
- · Homemade Salsa

SELF-SERVE NACHO BAR

\$8 PER PERSON

- Homemade Tortilla Chips
- Spicy Queso
- · Refried Beans
- Sour Cream
- · House Made Salsa
- Guacamole
- · Jalapeno Peppers

CAESAR SALAD STATION

\$7 PER PERSON

- · Crisp Romaine Lettuce
- · Parmesan Cheese and Garlic Croutons
- Creamy Caesar Dressing

MEDITERRANEAN ENSALADA STATION

\$7 PER PERSON

- Romaine Lettuce tossed with Kalamata Olives | Cherry Tomatoes | Cucumbers | Red Onion | Mint | Feta Cheese
- · Toasted Pita chip Croutons
- Balsamic Vinaigrette



RECEPTION STATIONS

SOLANA SALAD STATION

\$9 PER PERSON

- Frisee & Kale accompanied with Candied Almonds | Walnuts |
 Pecans | Cranberries | Carrots | Cherry Tomatoes | Fresh Strawberries |
 Sundried Apples | Baby Dill Pickles |
- · Red Wine Vinaigrette

STIR FRY ACTION STATION

\$20 PER PERSON

- · Seasonal Vegetables
- · Marinated Sliced Chicken Breast
- Beef Sirloin
- · Served over White Rice
- · Vegetable Egg Rolls

SLIDER STATION

\$18 PER PERSON

Choice of one Slider:

- Ground Beef Sliders with Pickles | Ketchup | Mustard
- Smoked Beef Brisket Sliders with BBQ Sauce | Caramelized Onions | Silver Dollar Rolls
- · Crab Cake Sliders
- Pulled Pork Sliders topped with Tobasco and Sweet Pickles

Choice of one side:

- · Sea Salt French Fries
- Sweet Potato Fries
- · Mac 'n' Cheese

(Choice of two sliders: \$25 per person)

Action Stations Requite An Attendant Fee Of \$150 Per Culinary Attendant



RECEPTION STATIONS

FLAMBÉ DESSERT ACTION STATION

\$14 PER PERSON

Prepared Cherries Jubilee or Bananas Foster served hot with Vanilla Ice Cream

SEASONAL PAN PERDUE DESSERT STATION

\$15 PER PERSON

ICE CREAM DESSERT ACTION STATION

\$12 PER PERSON

- Made to Order Ice Cream Sundaes with Assorted Toppings
- Ultimate Ice Cream Sandwich | Freshly Baked Chocolate Chip Cookies and Vanilla Ice Cream

SOLANA DESSERT DISPLAY \$14 PER PERSON

- Chocolate Dipped Strawberries
- · Mini Cheesecake
- Mini Pecan Tarts
- · Raspberry White Chocolate Mousse
- · Dark Chocolate Mousse and Mini Crème Brulee

Action Stations Requite An Attendant Fee Of \$150 Per Culinary Attendant

MARRIOT

CARVING STATIONS

ROASTED TOP ROUND OF BEEF

\$400 (SERVES 60 GUESTS)

Sirloin of Beef Slowly Roasted in its Own Juices

ROASTED TENDERLOIN OF BEEF

\$400 (SERVES 20 GUESTS)

A Succulent Cut of Beef Roasted to Perfection. Served with a Mushroom Red Wine Reduction Sauce

HOUSE BRINED PORK LOIN

\$350 (SERVES 30 GUESTS)

Center Cut Pork Loin flavored with Garlic, Bay Leaves and Pepper

BOURBON GLAZED HAM

\$350 (SERVES 50 GUESTS)

Boneless Ham Slowly Cooked, Flavored with a Rich Bourbon Glaze accompanied with an Orange Horseradish Marmalade Sauce

SMOKED BREAST OF TURKEY

\$350 (SERVES 30 GUESTS)

Hickory Smoked Turkey Breast Served with Cranberry Sauce

Carving Stations Requite An Attendant Fee Of \$150 Per Culinary Attendant

MARRIOTI

HOSTED BAR

HOSTED BAR

- · Premium Bar | \$8 per drink
- Top Shelf Bar | \$9 per drink
- Cordials | \$8 per drink
- · Imported Beer | \$6 each
- Domestic Beer | \$5.50 each
- House Wine | \$36 per bottle
- · Pepsi Soft Drinks | \$3 each
- Vasa Bottled Water | \$3 each
- · San Pellegrino Sparkling Water | \$5 each
- · Rockstar | \$5 each

PREMIUM BAR

- Smirnoff Vodka
- · Beefeater Gin
- · Cruzan Aged Light Rum
- · Dewar's White Label Scotch
- · Jim Beam White Label Bourbon
- · White Label Canadian Club Whiskey
- Jose Cuervo Tradicional Silver
- · Korbel Brandy
- · House Red and White Wine

TOP SHELF BAR

- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- · Captain Morgan's Original Spiced Rum
- Johnnie Walker Red Label Scotch
- · Jack Daniels Tennessee Whiskey
- · Seagram's VO Whiskey
- · Makers Mark Bourbon
- 1800 Silver Tequila
- · Courvoisier VS Cognac
- · House Red and White Wine

Bar Service (1-4 hours) Bartender Fee | 150 each (One bartender is required for every 100 guests)



CASH BAR

CASH BAR

- · Premium Bar | \$8 per drink
- Top Shelf Bar | \$9 per drink
- Cordials | \$8 per drink
- · Imported Beer | \$6 each
- · Domestic Beer | \$5.50 each
- · House Wine | \$8 per glass
- · Pepsi Soft Drinks | \$3 each
- Vasa Bottled Water | \$3 each
- · San Pellegrino Sparkling Water | \$5 each
- · Rockstar | \$5 each

PREMIUM BAR

- Smirnoff Vodka
- Beefeater Gin
- · Cruzan Aged Light Rum
- · Dewar's White Label Scotch
- · Jim Beam White Label Bourbon
- · White Label Canadian Club Whiskey
- · Jose Cuervo Tradicional Silver
- · Korbel Brandy
- · House Red and White Wine

TOP SHELF BAR

- Absolut Vodka
- Tanqueray Gin
- · Bacardi Superior Rum
- · Captain Morgan's Original Spiced Rum
- Johnnie Walker Red Label Scotch
- · Jack Daniels Tennessee Whiskey
- · Seagram's VO Whiskey
- · Makers Mark Bourbon
- · 1800 Silver Tequila
- Courvoisier VS Cognac
- · House Red and White Wine

Bar Service (1-4 hours) Bartender and Cashier Fee | 150 each (One bartender and cashier is required for every 100 guests)



BEER

DOMESTIC AND DOMESTIC LIGHT BEER

\$5.50 EACH

- Budweiser
- · Bud Light
- · Coors Light
- · Miller Lite
- Michelob Ultra (low carb)
- · O'Doul's (non-alcoholic)

IMPORTED AND IMPORTED LIGHT BEER

\$6 EACH

- · Amstel Light
- Corona Extra
- Heineken
- · Corona Light

CRAFT BEER

\$6 EACH

- Blue Moon Belgian White
- Samuel Adams Boston Lager
- · Samuel Adams Seasonal
- · Sierra Nevada Pale Ale
- · Shiner Bock

ENHANCEMENTS

Domestic Keg Beer | \$550 per keg Budweiser, Miller Lite, or Coors Light

Imported/Craft Keg Beer | \$600 per keg Samuel Adams, Heineken, or Shiner

Champagne Toast | \$7 per person Freixenet Brut Cordon Negro

MARRIOT

WINE

HOUSE WINES

- · Stone Cellars Pinot Grigio | \$36
- Stone Cellars Chardonnay | \$36
- · Stone Cellars Merlot | \$36
- Stone Cellars Cabernet Sauvignon | \$36

RED WINE

Blush to Light Intensity

- Beringer White Zinfandel | \$36
- Mark West Pinot Noir | \$48
- · La Crema Pinot Noir | \$78

Medium to Full Intensity

- Century Cellars Merlot | \$42
- Clos Du Bois Merlot | \$60
- St. Francis Vineyards Merlot | \$78
- · Century Cellars Cabernet Sauvignon | \$42
- Seven Falls Cabernet Sauvignon, Wahluke Slope | \$42
- · Aquinas Cabernet Sauvignon | \$60

WHITE WINE

Light to Full Intensity

- Chateau St. Michelle Riesling | \$42
- Brancott Estate Sauvignon Blanc | \$56
- · Kenwood Vineyards Sauvignon Blanc | \$60
- Pighin Friuli Pinot Grigio | \$68
- Century Cellars Chardonnay | \$36
- Chateau St. Jean Chardonnay, North Coast | \$42
- Clos Du Bois Chardonnay | \$52

CHAMPAGNE

- Freixenet Blanc de Blancs | \$36
- Mumm Cuvee Napa | \$68
- · Moet & Chandon Brut Imperial | \$150

MARRIOT

^{*} Pricing for Wine is Per Bottle

ENERGIZE

PERFORMANCE FOODS

KEEP YOUR ATTENDEES ENERGIZED WITH THESE PERFORMANCE FOODS

Anti-oxidant rich blueberries, sun-dried raisins and orchard apples, Whole nuts especially raw almonds, Omega 3 rich walnuts and flax seed, Low fat proteins and whole grain carbohydrates, Natural yogurt and whole grain granola for sustained focus all day

POWER FOOD ULTIMATE BREAKFAST

Egg Beneficial Sandwich | \$4 each

Egg whites with flak seeds, Canadian Bacon and Bell Peppers on Whole Wheat Bread

Egg White Frittata | \$5 each

Egg Whites with Baby Spinach, Roasted Bell Peppers and Julianne Vegetables

Hot Tuna Egg Sandwich | \$4 each

Albacore Tuna with Egg Whites, Baby Spinach, Roma Tomatoes and Shredded Parmesan Cheese on Whole Grain Bread

Ground Oats with Dried Fruit and Berries | \$3

POWER FOOD BREAKS

Healthy Break | \$15

- Cottage Cheese with Mixed Berries
- · Build Your Own Trail Mix
- · Vegetable Chips with Edamame Hummus
- · Flavored Water Display

POWER FOOD PLATED LUNCH

\$32.50 PER PERSON

Option 1

Curry Chicken and Rice Soup Mixed Field Greens Salad with Summer Fruit Sliced Chicken with Whole Wheat Pasta and Zucchini Linguini tossed in a Light Alfredo Sauce

Option 2

Minestrone Soup Crisp Crab Cake Stuffed Chicken with Steamed Broccoli and Fresh Mozzarella with Sherry Dijon Sauce

Option 3

French Three Onions Steamed Vegetable and Roasted Chick Pea Salad Broiled Halibut with Ricotta Pea Puree

Option 4

Caprese Salad with Fresh Mozzarella
White Bean Chili
Sweet and Sour Chicken with Steamed Broccoli and Cauliflower



VISUAL EQUIPMENT

SCREENS

6 x 6 Tripod | 100

8 x 8 Tripod | 120

10 x 10 Cradle | 150

9 x 12 Fast Fold with Dress Kit | 250

VIDEO EQUIPMENT

Camcorder with Tripod | 200

Video Switcher | 200

DVD/CD Player | 100

(May not support Client Produced CD/DVD

42" Plasma Flat Screen | 300

LCD PROJECTORS

3500 Lumens | 250

4000 Lumens | 350

4500 Lumens | 450



AUDIO EQUIPMENT

MICROPHONES

Wired Podium | 50

Wireless Handheld/Lavaliere | 175

MIXERS

- 4 Channel | 50
- 6 Channel | 60
- 8 Channel | 80
- 16 Channel | 150

SPEAKERS

Sound Patch to House Sound | 50*

Portable Speakers | 100

JBL Speakers | 150

*The intent of our house sound system is to provide reinforcement of the spoken word. Our system is not intended to provide primary reinforcement of live musical productions or high energy presentations.

TELEPHONE

Phone Line/Modem Line | 75

Wireless Polycom Speaker Phone with Phone Line | 175

Digital Hybrid Gentner | 300



ADDITIONAL EQUIPMENT

LCD PROJECTION PACKAGE

Package includes LCD projector, table, screen & appropriate cords

3500 Lumens | 450

4000 Lumens | 500

4500 Lumens | 550

LCD Support Package | 175 (Provide your own LCD projector and we will provide you with a tripod screen, table, cabling and power cord)

MEETING ACCESSORIES

Black Pipe & Drape | 15/ft

Easel | 15

Extension Cord/Power Strip | 15

Flipchart Package with Post-it Pad/Markers | 60

Whiteboard with Markers | 40

Gobo Projection (in stock) | 100

Gobo Projection (custom - required a two week lead time) | 250

Laptop Computer | 350

Laser Pointer | 50

Wireless Slide Advancer | 50

Leko Spotlight with Light Tree | 100

Stage Wash | 500

Up Lights | 40



INTERNET & TECHNICIAN

WIFI SIMPLIFIED

SIMPLE

<25 Users \$25/person (up to 3Mbps) 26 – 50 Users \$20/person (up to 5Mbps) 50-100 Users \$15/person (up to 8Mbps)

SUPERIOR

<25 Users \$35/person (up to 8Mbps) 26 – 50 Users \$30/person (up to 12Mbps) 50-100 Users \$25/person (up to 22Mbps)

101+ We are happy to assess your large meeting to develop a customized solution.

Bandwidth ranges are for the entire group and not per person

All pricing is exclusive of service charge

Wired access is priced separately

EVENT TECHNOLOGY LABOR

Monday - Friday 7:00am - 5:00pm | \$80/hour* All other times | \$100/hr*

*4 Hour Minimum



GENERAL INFORMATION

INFORMATION

SERVICE CHARGES

Please add an additional 25% taxable service charge to all food, beverage, meeting room rental and audio visual items

TAXES

All food and beverage and audio visual is taxable at a state tax of 8.25%

All meeting room rental is taxable at an occupancy tax of 6%

All guestrooms are taxable at 13%, with a breakdown of 6% to the State of Texas and 7% to the City of Westlake

To qualify for tax exemption the organization must provide a valid tax exemption certificate in advance of arrival. Please note that two separate tax exemption tax exemption certificates are required for state tax and occupancy tax.

LABOR & PREPARATION FEES

Labor and preparation fees are \$100 and are charges when the final guarantee is less than 30 people per buffet

ATTENDANT/STATION FEES

All action stations and any carving stations require an attendant fee of \$150 per culinary attendant for three hours. Each additional hour is \$25 per attendant per hour

(one attendant per fifty guests is required)

BARTENDER & CASHIER FEES

Bartender fees | 150 per 4 hours Cashier fees | 150 per 4 hours

For hosted bars one bartender will be needed per one hundred guests. For cash bars one bartender will be needed per one hundred guests. Cash bars also require a cashier fee at one cashier per one hundred guests.

HOTEL POLICY

A guarantee of attendance is due to your event representative 72 business hours in advance. If not received, the estimated number of attendees will default as the guarantee.

All guests must be 21 years old to purchase and consume alcohol on hotel property

A room re-set fee of \$250 will apply per room to all room changes made on site $\,$

