

Meeting and Event Catering Menu for the DoubleTree by Hilton - Austin University

Please Contact the Sales Department with Catering Menu Questions at 512-479-4000.

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NOTE: All prices listed in this menu are subject to a 22% service charge and an 8.25% sales tax. Please notify the Sales Department if your organization is sales tax exempt, or if you would like to request an item not specified in this menu.

Breakfast Buffets

All breakfast buffets include freshly brewed regular and decaffeinated coffee, a selection of Tazo hot tea, and juice.

Prices are per guest and are based on 60 minutes of continuous service. All breakfast buffets require of minimum of 10 guests. A plated breakfast can be served for no more than 50 guests.

DoubleTree Signature Breakfast

Fresh Sliced Seasonal Fruit Individual Flavored Yogurts Muffins, Pastries, Croissants and Bagels Breakfast Cereals with Whole, 2%, and Skim Milks Scrambled Eggs and Breakfast Potatoes Smoked Bacon and Sausage Links Fruit Preserves, Butter, and Cream Cheese \$23.00

DoubleTree Continental Breakfast

Fresh Sliced Seasonal Fruit Individual Flavored Yogurts Muffins, Pastries, Croissants, and Bagels Breakfast Cereals with Whole, 2%, and Skim Milks Fruit Preserves, Butter, and Cream Cheese \$18.00

DoubleTree Farm House Breakfast

Fresh Sliced Seasonal Fruit Breakfast Cereals with Whole, 2%, and Skim Milks Scrambled Eggs and Roasted Breakfast Potatoes Smoked Bacon and Sausage Patties Buttermilk Pancakes and Maple Syrup Wheat and White Toast Biscuits and Country Gravy Fruit Preserves, Butter, and Cream Cheese \$25.00

Plated Breakfast (max of 50 guests)

Two Scrambled Eggs Roasted Potatoes Bacon and Sausage Links Texas Toast \$16.00

Breakfast Enhancements

Breakfast enhancements are served a la carte or in addition to a breakfast buffet.

Oatmeal with Assorted Toppings	\$4.00/person
Buttermilk Biscuits with Country Gravy	\$4.00/person
Whole Fresh Seasonal Fruit	\$3.00/fruit
Fresh Sliced Seasonal Fruit	\$5.00/person
Individual Flavored Yogurts	\$3.00/yogurt
Granola Bars	\$3.00/bar
Bagels with Cream Cheese	\$3.00/person
Pastries, Muffins, and Croissants	\$3.00/person
Breakfast Tacos Choice of Two Fillings: Potato, Bacon, Chorizo or Sausage	\$30.00/dozen
Egg, Ham, and Cheese Croissants	\$40.00/dozen
Sausage, Egg, and Cheese Biscuits	\$40.00/ dozen

Plated Lunch

Plated lunches include a house salad and chef's choice dessert with freshly brewed regular or decaffeinated coffee and iced tea.

Prices are per guest. Plated lunches can be accommodated for a maximum of 50 guests.

Chicken Caesar Salad

Grilled Chicken tossed with Fresh Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing \$18.00

*Chili Lime Steak Salad

Flat Iron Steak with Mixed Greens, Black Beans, Tomato, Corn and Jalapeno Ranch Dressing \$20.00

Chicken Fried Steak

Breaded Cube Steak with Mashed Potatoes, Black Pepper Gravy and Seasonal Vegetables \$22.00

Grilled Chicken Breast

Grilled Chicken Breast with Poblano Cream Sauce, Southern Style Rice and Seasonal Vegetables \$21.00

*Blackened Salmon

Blackened Salmon with Avocado Cream Sauce, Cilantro Rice and Wilted Spinach \$24.00

Chicken Parmesan Pasta

Breaded Chicken Breast served over Spaghetti with Zesty Marinara Sauce and Fresh Garlic Bread \$21.00

Plated Dinner

Plated dinners include a house salad, fresh bread, choice of two sides, chef's choice dessert with freshly brewed regular and decaffeinated coffee and iced tea. Prices are per guest. Plated dinners can be accommodated for a maximum of 50 guests.

Chicken Entrées:

South Texas Breaded Chicken

Tortilla Crusted Chicken Breast with Chipotle Cream Sauce \$25.00

Chicken Parmesan

Breaded Chicken Breast with Zesty Marinara Sauce \$25.00

Beef and Pork Entrées:

New York Strip

Ten Ounce New York Strip drizzled with Ancho Demi-Glace \$34.00

Prime Rib Eight Ounce Roasted Prime Rib with a Caramelized Onion Balsamic Sauce \$32.00

Seafood Entrées:

*Blackened Salmon Six Ounce Salmon Fillet with Avocado Cream Sauce \$32.00

Plated Dinner Sides (Choice of Two): Sautéed Vegetable Medley, Steamed Broccoli, Seasoned Green Beans, Mashed Potatoes, Roasted Red Potatoes or Cilantro Rice

All Day Buffets

Buffets include freshly brewed regular and decaffeinated coffee and iced tea

Prices are per guest and based on 90 minutes of continuous service. All buffets require of minimum of 15 guests.

Deli Buffet

Soup: Chicken Tortilla Soup Choice of Salads: House Salad or Potato Salad Deli Platters of Ham, Turkey and Roast Beef Selection of Cheese Selection of Fresh Bread Lettuce, Tomato, Onion, and Pickle Spears Assortment of Potato Chips Served with a Variety of Condiments Chef's Choice Dessert \$24.00

Texas BBQ Buffet

Choice of Two Meats: Smoked Brisket, BBQ Chicken or Sausage Choice of Two Sides: Potato Salad, Coleslaw, House Salad, Ranch Style Beans, Corn on the Cob or Green Beans Sliced Onions, Pickles, Jalapenos and BBQ Sauce Choice of One Dessert: Peach Cobbler or Pecan Pie \$32.00

Mexican Fajita Buffet

Chicken and Beef Fajitas Flour Tortillas, Spanish Rice and Beans Cheddar Cheese, Sour Cream and Pico De Gallo Tortilla Chips with Salsa and Guacamole, Chef's Choice Dessert \$32.00

Big Country Buffet

House Salad with Ranch or Balsamic Vinaigrette Choice of Two Entrees: Meatloaf, Fried Chicken, Chicken Fried Steak or Herb Roasted Chicken Choice of One Potato: Mashed Potatoes or Roasted Red Potato Cut Green Beans tossed with Sautéed Onions and Bacon Chef's Choice Dessert \$32.00

All Day Buffets (continued)

Chicken Parmesan Pasta Buffet

Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing Breaded Chicken Breast with Zesty Marinara Sauce Vegetable Medley Fresh Garlic Bread Chef's Choice Dessert \$30.00

Backyard Buffet

House Salad with Ranch or Balsamic Vinaigrette Choice of Two Entrees: Fresh Grilled Angus Beef Burgers, Herb Chicken Breast, Black Angus Hot Dogs or Grilled Portabella Mushrooms Cheddar and Swiss Cheese Lettuce, Tomato, Onion, Pickles and Grilled Fresh Jalapenos Variety of Condiments Assortment Potato Chips Chef's Choice Dessert \$30.00

Boxed Meals

Boxed Meals include a sandwich, potato chips, whole fresh fruit, a DoubleTree chocolate chip cookie, a variety of condiments, and bottled water.

All boxed meals require of minimum of 10 guests. Prices are \$20.00 per guest.

Sandwich Choices

Roast Beef

Sliced Roast Beef and Monterey Jack Cheese on Wheat or White Bread with Lettuce, Tomato and Red Onion

Ham and Swiss

Ham and Swiss on Ciabatta Bread with Lettuce and Tomato

Turkey and Cheddar

Smoked Turkey with Cheddar Cheese, on a Croissant with Lettuce and Tomato

Veggie Wrap

Shredded Iceberg Lettuce, Shredded Carrots, Sautéed Bell Peppers, Diced Tomato, and Shredded Cheese and Tossed with Ranch Dressing

Hors d'oeuvres

Hors d'oeuvres require a minimum of 25 guests. Prices are listed as per person or per piece.

Vegetable Tray

Assortment of Seasonal Vegetables and Grilled Vegetables served with Buttermilk Ranch and Onion Dip \$7.00/person

Fruit Tray

Fresh Sliced Seasonal Fruit served with Honey Yogurt Dipping Sauce \$7.00/person

Finger Sandwiches

Southwest Chicken Salad	\$5.00/piece
Cucumber Cream Cheese	\$4.00/piece
Ham and Swiss	\$5.00/piece
Turkey and Cheddar	\$5.00/piece
Roast Beef and Cheddar	\$5.00/piece

Stuffed Jalapenos

Deep Fried Jalapenos with Cream Cheese and Buttermilk Ranch \$4.00/piece

Vegetable Spring Rolls

Served with Soy sauce \$4.00/piece

Chicken or Beef Quesadillas

Served with Salsa \$4.00/piece

Chicken Tenders

Served with Honey Mustard and BBQ Sauce \$4.00/piece

Chicken or Beef Skewers

Grilled and Skewered with Onions and Peppers \$5.00/piece

Mini Sweet Desserts

Assorted Chocolate Dipped Strawberries Cheesecake Squares \$3.00/piece \$3.00/piece

Breaks

Price is per guest and based on a maximum of 60 minutes of continuous service.

Sweet Tooth Break

Sugar or DoubleTree Chocolate Chip Cookies Chocolate Chip or Caramel Brownies Fresh Sliced Seasonal Fruit with Honey Yogurt Dipping Sauce Bottled Water \$15.00/person

Fiesta Break

Nacho Bar to Include: Tortilla Chips, Cheese Sauce, and Jalapenos Pico de Gallo, Sour Cream, and Salsa Bottled Water \$17.00/person

Sports Break

Jumbo Soft Pretzels Mini Corn Dogs with Mustard Roasted Peanuts Assorted Gatorade \$18.00/person

Smart Start Break

Bagged Trail Mix and Pretzels Fresh Sliced Seasonal Fruit Nutri Grain and Granola Bars Bottled Water \$15.00/person

A La Carte

DoubleTree Chocolate Chip Cookies	\$35.00/dozen
Chocolate Chip and Caramel Brownies	\$35.00/dozen
Jumbo Soft Pretzels with Mustard	\$30.00/dozen
Chips with Salsa	\$4.00/person
Chips with Spinach Dip	\$5.00/person
Bagged Chips, Pretzels or Trail Mix	\$3.00/each
Candy	\$3.00/each
Ice Cream Bar	\$4.00/each
Fruit Juice	\$3.00/each
Soda	\$3.00/each
Bottled Water	\$3.00/each
Coffee (Regular or Decaffeinated)	\$40.00/gallon
Tazo Tea	\$35.00/gallon
Iced Tea	\$35.00/gallon
Fruit Punch or Lemonade	\$38.00/gallon

Bar Service

All Catering Events require a bartender at a rate of \$45/bartender per hour (2 hour minimum)

<u>LIQUOR</u>

Premium Liquors Hosted: \$6.50 Cash: \$7.00

Beefeater Gin, Bombay, Smirnoff, Absolut, Canadian Club, Jose Cuervo Gold Jim Beam, Jack Daniels Black, Dewars, Chivas, Seagram's 7

BEER

Domestic Hosted: \$5.00 Cash: \$5.50

Michelob Ultra Budweiser Miller Lite Coors Lite Bud Light

WINE

Hosted: \$7.00/Glass Cash: \$7.50/Glass

Becker Chardonnay Becker Sauvignon Blanc Becker Merlot Becker Cabernet Sauvignon

> Prices are subject to 22% service charge and 8.25 sales tax Special Dietary arrangements are be made through the Sales Office 1617 North Interstate 35, Austin, TX 78702 512-479-4000 tel/512-479-6400 fax/ausim_ds@hilton.com

Top Shelf Liquor Hosted: \$7.50 Cash: \$8.00

Grey Goose Crown Johnny Walker Black Tanqueray Captain Morgan 1800 Tequila Jack Daniel

Imported/Micrbrews Hosted: \$6.00 Cash: \$6.50

Austin Amber Corona Extra Dos XX

Audio/Visual Equipment

All prices are subject to a 22% service charge and an 8.25% sales tax. Additional equipment provided by quote.

 Projection Equipment LCD Projector, (1600 lumens) 4-Foot Standing Screen 8-Foot Standing Screen 10-Foot Standing Screen A/V Cart (with one extension cord and one power strip) 	\$200.00 \$85.00 \$95.00 100.00 \$12.00
Microphones, Mixers and Speakers Wireless Lavalier or Handheld Microphone Wired Lavalier or Handheld Microphone Microphone Stand (2) Speakers with Computer Connection PA System (includes Four-Channel Mixer) Four-Channel Mixer	\$105.00 \$75.00 \$15.00 \$100.00 \$170.00 \$85.00
Presentation and Meeting Aid Podium Flip Chart Pad Flip Chart Easel Flip Chart Easel with Pad and Markers White Board on Easel with Markers Extension Cord Power Strip	\$55.00 \$15.00 \$15.00 \$25.00 \$20.00 \$3.00 \$3.00

General Information

FOOD AND BEVERAGE

No food, beverage or alcoholic beverage product or service may be brought into the hotel by patrons attending a meeting or event without special written permission of the Hotel. The Hotel reserves the right to levy a surcharge of such services.

All catering menus and prices quoted are subject to change without notice. Please contact the Sales Department for current menus and price quotations.

A taxable 22% service charge and an 8.25% state sales tax will be added to all audio visual, food and nonalcoholic beverage purchases. Any group with a valid tax exemption must submit their form prior to the event.

MEETING AND FUNCTION ROOMS

A taxable 22% service charge and a 6% room rental tax will be added to all meeting and function room rentals. Any group with a valid tax exemption form must submit their form prior to the event.

Our meeting and function rooms are assigned according to the anticipated number of guests attending. If attendance changes the Hotel reserves the right to change meeting and function rooms accordingly.

In the unlikely event the Hotel is unable to provide the contracted function space, the Hotel will provide a comparable alternative arrangement. Determination of a "comparable alternative arrangement" is within the Hotel's sole discretion. If the customer does not approve of the comparable arrangement the Hotel can terminate the contract without penalty and the Hotel is released from any liability associated with the meeting or function.

Management will not permit any items to be affixed to the walls, floors or ceilings without prior approval.

MEETING AND FUNCTION LIABILITY

Charges for damages to the premises by any guest, attendee or other persons attending a meeting or function will be charged to the persons responsible for hosting the meeting or function. The Hotel will not assume responsibility for damage or loss of merchandise or materials.

GUARANTEES

We require a final guarantee, not subject to reduction, of attendance no later than 3:00 PM, three (3) business days prior to your meeting or function. If a guarantee is not received the Hotel will prepare and charge for the number of persons estimated on the contract, or actual number of attendees, whichever is greater. The Hotel will be prepared to serve 5% above the guaranteed number specified but reserves the option to substitute meals of equal or greater value should the actual meal count exceed the 5% overage. Hotel reserves the right to change room assignments should attendance drop or increase, without prior notification.

BILLING AND CREDIT

To confirm you meeting or function on a definite basis:

If paying with cash or check payment for the total estimated amount is due no later than 7 days prior to the meeting or function.

General Information (continued)

BILLING AND CREDIT (CONTINUED)

If paying by credit card, a credit card authorization form must be received no later than 7 days prior to the meeting or function. The card will be authorized for the full estimated amount no less than 30 days prior to the start of the event.

CANCELLATION POLICY

Should it become necessary to cancel or substantially reduce your contracted meeting or function the Hotel will be entitled to damages based on the scale provided in your contract.

ALCOHOLIC BEVERAGE SERVICE

If alcoholic beverages are to be served on the Hotel premises the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the Hotel's judgment appears intoxicated.

LEFTOVERS

Due to health concerns, the Hotel cannot provide leftovers, and leftovers may not be removed from the premises.