



Houston Energy Corridor

16011 Katy Freeway

Houston, Texas 77094

Hotel Main Number – (281) 829-5525

BANQUET MENU SELECTIONS

Catered Cuisine

All Pricing is Subject to 23% Service Charge and 8.25% Tax

**Revised 2/7/2018*

BANQUET & CATERING POLICIES

MENU SELECTION & GUARANTEES

To ensure product availability, please determine the menu selection at least three (3) weeks prior to the event. In the event that your Organization requires a split menu, plated entrées are limited to a maximum of two (2) selections. There will be an additional charge of \$4.00 per person for two (2) entrée selections. The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest. Menu pricing will be guaranteed 30 days in advance of the function.

A guaranteed attendance figure is required for all meal functions **three (3) business days prior to the function date** and is not subject to reduction. If the catering office is not advised by this time the estimated figure will automatically become the guarantee and is not subject to reduction. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged. The culinary and banquet staff will be prepared to accommodate 5% over the guarantee. In the event the actual guest attendance is above the 5% an additional charge of \$5.00 per entrée will be applied to all guests and charged to the master account. If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

FOOD SERVICE

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the Harris County license restrictions and the City of Houston Health Department regulations, **all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws. Food and beverage is not permitted to be brought in without written approval from the Hotel.**

There will be a penalty of up to \$500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Hotel has the right to cancel the event as a last measure if this is not resolved.

If food and beverage is removed the Hotel will no longer assume liability for these items. Hotel will make exception for events that have a cake brought in from outside services. A cake-cutting fee of \$2.50 per person will be applicable.

If alcoholic beverages are to be served on the hotel premises, (or elsewhere under the hotel's alcoholic beverage license), the Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

BEVERAGE SERVICE

Please note that sales and service of alcoholic beverages are regulated by the State of Texas. The State of Texas does not allow guests to bring alcoholic beverages into the Hotel. The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel. Additionally, no food or beverage may be removed from the event area at any time prior to, during or after the event.

BANQUET & CATERING POLICIES

Continued

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

It is agreed that the event will begin at the scheduled time and that all guests will vacate the function space at the time designated on the Banquet Event Order. An additional charge of \$500.00 will be applied for every 30 minutes of occupancy past the confirmed end-time and charged to the master account. Additional time for early set-up or tear-down must be arranged in advance through the Sales & Catering Department.

AUDIO VISUAL EQUIPMENT

The Hotel has an in-house audio visual department to assist with any audio visual needs. Outside audio visual equipment and services are not permitted without written Hotel approval.

DECORATIONS AND ENTERTAINMENT

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management. A fee of \$500.00 will be charged for any use of live flower petals, confetti and/or glitter before, during or after your event.

Arrangements for security of equipment or decorations prior to the event can be made through your catering contact. Sparklers, pyrotechnics and fireworks are not allowed in the Hotel under any circumstance.

If you select your own décor company approval must be obtained from your Catering Sales Manager. If your group has live entertainment or D.J. services the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed credit card authorization form.

BANQUET CHECK APPROVAL

All itemized food and beverage Banquet Checks must be signed at the conclusion of the function. If the Banquet Check is not signed, the billing of the Hotel will be accepted.

PARKING

Self-parking is available complimentary on the hotel premises.

GENERAL LIABILITY

The Organization agrees to indemnify, defend and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to Hotel premises by the Organization's staff or outside contractors. Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.

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**Revised 2/7/2018*

BANQUET & CATERING POLICIES

Continued

LABOR & SERVICE CHARGES, TAXES AND PACKAGE FEES

The minimum guarantee for breakfast, lunch and dinner buffets is 15 guests. For any catered event less than 15 guests a \$125.00 labor charge will apply.

A bartender charge of \$125.00 per bartender will apply. The bartender charge is waived at the point of reaching \$500.00 per bar. A cashier is required at a charge of \$125.00 per cashier. Drink tickets will be provided by the Hotel.

A hosted coat attendant can be arranged at a charge of \$100.00 per attendant per hour. We recommend one (1) attendant per 250 guests.

A labor charge of \$50.00 will be applied per standard size banner; additional charges will apply for large banners.

If the confirmed room set-up on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$500.00 per room will be applied to the master account.

The Hotel will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day. Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet. Shipments must be addressed to the Hotel and include the name of the meeting planner, organization and date of the event.

PROPERTY OR DAMAGE LOSS

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

SECURITY

The Hotel employs a staff of security personnel to assist in its daily operation. The Hotel may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed.

The Hotel may require that such vendor, if approved, provide the Hotel proof of adequate insurance coverage naming Hotel as an additional insured. All outside security must report to the Hotel's internal security personnel on a daily basis to coordinate activities. The Hotel shall not be held responsible for any items in any public areas of the Hotel including all function rooms. Each security person required is at a cost of \$35.00 per hour with a four (4) hour minimum.

BREAKFAST – CONTINENTAL

*Continental Breakfasts include Starbucks Regular and Decaffeinated Coffees
Assorted Tazo Teas, Bottled Juices and Milks*

The Park Ten

Freshly Baked Muffins, Danish, Croissants, Bagels,
Sliced Breads of the Day with Appropriate Condiments,
Sliced Fresh Fruits and Berries
~ \$18.00 per person ~

The Eldridge

Assorted Flavored Yogurts,
House Made Granola,
Freshly Baked Muffins, Danish, Croissants, Bagels,
Sliced Breads of the Day with Appropriate Condiments,
Sliced Fresh Fruits and Berries
~ \$20.00 per person ~

The Memorial

Assorted Flavored Yogurts,
House Made Granola, Rolled Oatmeal Bar with Dried Fruits and Toasted Nuts,
Freshly Baked Muffins, Danish, Croissants, Bagels,
Sliced Breads of the Day with Appropriate Condiments,
Sliced Fresh Fruits and Berries
~ \$22.00 per person ~

Add a choice of one (1):

Assorted Kolaches
Ham and Swiss Croissants
Egg and Sausage Biscuits
Chorizo, Cheddar, Egg and Potato Breakfast Tacos



The Healthy Start [a fit for you option]

Hot Boiled Egg Station with Roasted Salsa,
Sliced Lean Turkey, Ham, and Roast Beef,
Assorted Flavored Yogurts, House Made Granola,
Rolled Oatmeal Bar with Dried Fruits and Toasted Nuts,
Freshly Baked Croissants, Bagels,
Sliced Breads of the Day with Appropriate Condiments,
Sliced Fresh Fruits and Berries
~ \$24.00 per person ~

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**Revised 2/7/2018*

BREAKFAST - PLATED

*Plated Breakfasts include Baskets of Assorted Breakfast Breads
Chilled Orange Juice, Freshly Brewed Starbucks Coffee and Tazo Teas*

The All American

Creamy Scrambled Eggs with Fresh Chives

Choice of

Apple Smoked Bacon, Sage Sausage Links, Turkey Sausage Links, or Grilled Ham Steak

Rosemary Breakfast Potatoes

~ \$18.00 per person ~

The French Connection

Choice of Quiche

Spinach and Smoked Provolone

Honey Ham and Swiss

Bacon and Brie

or

Grilled Chicken and Vegetables

Roasted Ratatouille Hash

Rosemary Breakfast Tomatoes

~ \$19.00 per person ~

The Big Tex

8 Ounce Grilled Strip Steak

Scrambled Eggs

Roasted Rosemary Breakfast Potatoes

Grilled Tomatoes and Scallions

~ \$26.00 per person ~

The Malibu [a fit for you option]

Egg White Frittata with Roasted Tomatoes, Asparagus and Avacado

Turkey Sausage

~ \$22.00 per person ~



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**Revised 2/7/2018*

BREAKFAST - BUFFET

*Buffet Breakfasts include Baskets of Assorted Breakfast Breads
Sliced Fresh Fruits and Berries
Chilled Orange Juice, Freshly Brewed Starbucks Coffee and Tazo Teas*

The All American Buffet

Fresh Scrambled Eggs
Apple Smoked Bacon and Sage Sausage Links
Rosemary Breakfast Potatoes
~ \$26.00 per person ~

The Memphis

Fresh Scrambled Eggs
Apple Smoked Bacon and Sage Sausage Links
Rosemary Breakfast Potatoes
Buttermilk Biscuits and Cream Gravy
Cheese Grits
~ \$27.00 per person ~

The Tex-Mex

“Build Your Own” Breakfast Taco Station
With Fresh Scrambled Eggs, Spicy Beef Chorizo
with Appropriate Condiments
Rosemary Breakfast Potatoes
~ \$26.00 per person ~

BREAKFAST – BUFFET ENHANCEMENTS

| | |
|---|--------------------------------|
| Seasonal Sliced Fresh Fruit and Berries | \$35.00 for tray for 10 people |
| Assorted Fruit Yogurts with Berries and House Made Granolas | \$42.00 per dozen |
| Assorted Mini Muffins | \$13.00 per dozen |
| Assorted Bagels and Cream Cheese | \$32.00 per dozen |
| Assorted Mini Danish | \$28.00 per dozen |
| Biscuit and Country Sausage Sandwiches | \$48.00 per dozen |
| Assorted Breakfast Tacos | \$36.00 per dozen |
| Egg, Ham and Cheese Croissants | \$48.00 per dozen |
| Assorted Kolaches | \$40.00 per dozen |
| Assorted Donuts | \$32.00 per dozen |

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ALA CARTE ITEMS

“Bakery and Pantry Selections”

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|---|-----------------------|
| Fresh Baked Cookies (choice of chocolate chip, sugar, oatmeal raisin) | \$26.00 per dozen |
| Double Chocolate Brownies | \$28.00 per dozen |
| Assorted Granola Bars | \$24.00 per dozen |
| Assorted Fruit Cereal Bars | \$24.00 per dozen |
| Assorted Power Bars | \$34.00 per dozen |
| Seasonal Whole Fresh Fruit | \$3.50 per piece |
| Seasonal Sliced Fruits & Berries | \$7.00 per person |
| Tortilla Chips and Salsa | \$44.00 for 10 people |
| Tortilla Chips and Poblano Chili Con Queso | \$65.00 for 10 people |
| Tortilla Chips or Grilled Pita with Spinach and Artichoke Dip | \$70.00 for 10 people |

“Beverages”

| | |
|---|--------------------|
| Starbucks Coffee (Regular or Decaffeinated) | \$60.00 per gallon |
| Assorted Tazo Teas | \$50.00 per gallon |
| Starbucks Hot Chocolate | \$50.00 per gallon |
| Starbucks Iced Tea | \$50.00 per gallon |
| Fresh Fruit Punch | \$50.00 per gallon |
| Lemonade | \$50.00 per gallon |
| Assorted Bottled Chilled Juices | \$4.00 each |
| Assorted Soft Drinks | \$3.50 each |
| Bottled Water | \$3.50 each |
| Energy Drink Regular or Sugar Free | \$6.00 each |

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BREAKS - ANYTIME

All Day Beverage Break

All Day Consumption of Starbucks Regular and Decaffeinated Coffees
Assorted Tazo Teas
Bottled Juices and Milks
Assorted Pepsi Products with Bottled Iced Teas and Bottled Waters
~ \$14.00 per person ~

Candy Land Break

Assorted Candies to include: Mini Snickers, Mini Twix, Mini Butterfinger,
Mini Krackle Bars, Hershey Kisses, Sweet Tarts, Butterscotch,
Dum Dum Pops, Twizzlers, and Sugar Free Candies
~ \$13.00 per person ~

Grab-N-Go Break

Assorted Bagged Snacks to include: Mini Oreos, Cheese Nips, Goldfish, Pretzels, Pita Chips,
Trail Mix, Animal Crackers, Famous Amos Cookies
~ \$16.00 per person ~

Yogurt Crazy Break

Assorted Flavored Yogurts, House Made Granola,
Assorted Dried Fruits and Nuts, Brown Sugar,
Sliced Fresh Fruits and Berries
~ \$15.00 per person ~

Energy Boost Break

Regular and Sugar Free Energy Drinks
Assorted Bottled Tropicana Fruit Juices
Trail Mix, Nuts, Power Bars, Assorted Granola Bars
Apples, Oranges, and Bananas
~ \$17.00 per person ~

Afterschool Break

Triple Chocolate Brownies
Sugar Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies
Served with Assorted Milks
~ \$13.00 per person ~

BREAKS – ANYTIME

Continued

Carnival Break

Freshly Popped Popcorn
Hot Pretzels with Mustard
Cracker Jacks
Salted Roasted Peanuts
Warm Funnel Cakes with Powdered Sugar
~ \$14.00 per person ~

Hummus Lover Break

House Made Roasted Garlic Hummus, Grilled Pita Bread
Assorted Sliced Vegetables
~ \$12.00 per person ~

The Big Easy Break

Pecan Tarts, Mini Chocolate Éclairs
Fried Beignets with Powdered Sugar
Natchitoches Meat Pies
~ \$16.00 per person ~

Ice Cream Truck Break

Assorted Ice Cream Treats
Including, Nutty Buddies, Fudge Bars, Fruit Pops, Ice Cream Sandwiches, Eskimo Pies
Served in a Roll Top Freezer
~ \$15.00 per person ~

All breaks are based on 30 minutes of consumption
Breaks are not to be substituted for a breakfast, lunch, or dinner buffet/entrée.

LUNCH – ENTRÉE SALAD SELECTIONS

*Luncheon Entrée Salads are accompanied with a Chef's Selection of Dessert
Baskets of Freshly Baked Rolls and Butter
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas*

Fresh Lemon Caesar with Grilled Chicken

Grilled Spiced Chicken Breast over Romaine Lettuces with Romano Cheese, Garlic Croutons
Served with Lemon Caesar Dressing
~ \$22.00 per person ~
Substitute Grilled Shrimp for additional \$5.00 per person

Asian Chicken Noodle Salad

Seared Breast of Chicken Diced and Tossed with Buckwheat Soba Noodles, Napa Cabbage, Toasted Almonds,
Diced Mango, Roasted Red Bell Pepper, Fried Wonton Sticks
Served with Sesame Dressing
~ \$26.00 per person ~

Energy Corridor Cobb Salad

Grilled Chicken Breast, Diced Bacon, Diced Tomato, Boiled Egg, Crumbled Blue Cheese and Avocado
Served with Ranch and Balsamic Vinaigrette
~ \$24.00 per person ~

LUNCH – BOXED SELECTIONS

*Boxed Lunches include Kettle Chips, Apple Slices and a Chocolate Chip Cookie
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Tea
Assorted Soft Drinks
~ \$24.00 per person ~*

Smoked Turkey

Sliced Smoked Turkey, Provolone Cheese, Butter Lettuce, Sliced Tomato

Honey Ham

Sliced Honey Ham, Swiss Cheese, Butter Lettuce, Sliced Tomato

Roasted Beef

Sliced Roasted Inside Round, Vermont Cheddar Cheese, Butter Lettuce, Sliced Tomato

Chicken Salad

Country Chicken Salad, Apple Bacon, Butter Lettuce, Sliced Tomato

Veggie Delight

Marinated Grilled Yellow Squash, Zucchini, Red Bell Pepper, Portobello Mushroom, Hummus, Butter Lettuce,
Sliced Tomato

*Boxed lunches can be served plated for no additional charge as a plated luncheon sandwich. Each selection carries
a minimum of 6 sandwiches produced.*

LUNCH – PLATED ENTRÉE SELECTIONS

*All luncheon entrée are accompanied with Choice of Salad and Dessert
Chef's selection of Fresh Seasonal Vegetable, Starch, Rolls and Butter
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas*

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| Roasted Euro Chicken Breast Stuffed with Spinach and Feta Cheese Served with a Sweet Sun Dried Tomato Glaze | \$32.00 per person |
| Creole Pecan Crusted Chicken Paillard Served with a Cajun Butter Sauce | \$30.00 per person |
| Seared Euro Style Chicken Breast Crusted with Herbs and Boursin Cheese Served with a Sweet Balsamic Reduction | \$31.00 per person |
| Sautéed Basil Scaloppini Chicken Breast Served with a Lemon Artichoke Butter Sauce | \$29.00 per person |
| Chardonnay Roasted Tilapia Served with Artichoke Hearts, Cherry Tomatoes and Basil Sauce | \$26.00 per person |
| Herb Crusted Grilled Salmon Filet Served with Lime Ancho Glaze | \$30.00 per person |
| Pan Seared Sea Bass Served with Artichoke Shiitake Butter Sauce | \$32.00 per person |
| Creole Blackened Redfish Served with Tomato Ragout | \$33.00 per person |
| Grilled Maple Glazed Pork Chop Duo | \$32.00 per person |
| Cabernet Glazed Tenderloin Tips | \$27.00 per person |
| Seared Baseball Sirloin Served with Merlot Demi-Glace and Boursin Cheese | \$36.00 per person |
| Cajun Rib eye Steak Served with Herb Butter | \$33.00 per person |
| Grilled Vegetable Tart with Sun Dried Tomato Cream | \$26.00 per person |
| Cajun Pasta Primavera | \$24.00 per person |

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LUNCH – PLATED SALAD SELECTIONS

(Choose One)

Romaine Leaves, Shredded Parmesan, Garlic Croutons, Cherry Tomatoes Served with Balsamic Vinaigrette and Creamy Lemon Dressing

Spring Salad Mix, Caramelized Onions, Marinated Artichoke Hearts, Cherry Tomatoes and Sunflower Kernels Served with Herb Vinaigrette and Maytag Blue Cheese Dressing

Spinach Leaves, Cherry Tomatoes, Sliced Baby Portobello Mushrooms and Garlic Croutons Served with Warm Apple Bacon Dijon Vinaigrette

Mesclun Greens, Dried Washington Apples, Candied Pecans, Dried Cranberries Served in Chipotle Vinaigrette

Iceberg Wedge, Cherry Tomatoes, Red Onion, Blue Cheese Crumbles Served with Blue Cheese Dressing and Balsamic Drizzle

Asian Salad Mix, Diced Mango, Toasted Almonds, Sliced Red Bell Pepper and Wonton Shards Served with Sesame Vinaigrette

LUNCH – PLATED DESSERT SELECTIONS

(Choose One)

Vanilla Bean Crème Brulee with Chilled Berry Mash

Warm White Chocolate Brioche Bread Pudding with Jack Daniels Chantilly

New York Style Cheesecake with Mixed Berry Drizzle

Key West Key Lime Pie with Cream Caramel Puddle

Warm Mini Chocolate Bundt Cake with Ganache Center and Vanilla Bean Ice Cream

Tiramisu Torta with Dark Chocolate Glaze

Sicilian Cream Cake with Raspberry Drizzle

Godiva Silk Pie with Cocoa Dust and Fresh Berries

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**Revised 2/7/2018*

LUNCH – BUFFETS

*All buffet lunches are accompanied with
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas*

Country Club Deli Buffet

Mixed Field Greens with Romaine Served with Ranch and Italian Vinaigrette Dressings
German Potato Salad
Mixed Diced Fruits
Tomato Basil Bisque
Assorted Cured and Smoked Meats and Cheeses
Freshly Baked Sliced Breads and Rolls, Condiments and Dressings
French Cupcakes, Lemon Tarts
~ \$28.00 per person ~

The Great American Buffet

Spring Mixed Lettuces with Romaine Served with Ranch and Italian Vinaigrette Dressings
Macaroni Salad
Mixed Diced Fruits
Half Pound Sirloin Patties with Brioche Buns
Quarter Pound All Beef Hot Dogs with Potato Rolls
Pulled Barbecue Chicken
Five Alarm Chili
Natural Cut Seasoned French Fries
Warm Saur Kraut, Sautéed Mushrooms, Sautéed Onions, Assorted Condiments and Dressings
Apple Pie, Triple Chocolate Cake, Vanilla Ice Cream
~ \$32.00 per person ~

Taste of the Southwest

Spring Mixed Lettuces with Romaine Served with Lemon Garlic Dressing, Chipotle Vinaigrette
Orange Jicama Salad
Smoked Corn Baby Shrimp Salad
Marinated Chicken and Beef Fajitas with Flour and Corn Tortillas
Traditional Fajita Toppings
Cheese Enchiladas
Ranchero Beans and Spanish Rice
Cinnamon Sugar Churros, Sopapillas with Honey, Vanilla Flan
~ \$36.00 per person ~

Tuscan Sun Buffet

Spring Mixed Lettuces with Romaine Served Caesar Dressing, Balsamic Vinaigrette
Tortellini Salad
Sliced Provolone and Tomatoes with Herb Oil Drizzle
Parmesan Chicken with Capriccio Sauce
Salmon Filet with Sun Dried Tomatoes
Artichoke Hearts, Portobello Mushrooms, Cavatappi Alfredo
Seared Mixed Vegetables, Garlic Bread
Tiramisu, Mini Éclair and Cannoli
~ \$39.00 per person ~

LUNCH – BUFFETS

Continued

Southern Comfort Buffet

Spring Mixed Lettuces with Romaine Served Herb Ranch Dressing, Balsamic Vinaigrette

Roasted Red Potato Salad

Crawfish Vegetable Salad

Seafood Gumbo

Chicken Fried Steak with Pepper Cream Gravy

Louisiana Fried Chicken

Grandma's Macaroni and Cheese

Broccoli & Rice Casserole, Sausage Jambalaya

Jalapeno Corn Muffins, Potato Rolls

Bourbon Pecan Pie, Peach Cobbler

~ \$38.00 per person ~

Memphis Tailgater

Spring Mixed Lettuces with Romaine

Served with Herb Ranch, Balsamic Vinaigrette & Blue Cheese Dressing

Creamy Mustard Cole Slaw

Mixed Diced Fruits

Pit Grilled Chicken Breast with Honey Sauce

Sliced Black Oak Sausage with Jack Daniels Glaze

Smoked Beef Brisket with a Spicy/Sweet Memphis Rub

Country Red Potatoes Au Gratin, Yellow Squash Casserole

Corn Muffins, Honey Biscuits

Peach Cobbler, Marble Cheesecake, Vanilla Ice Cream

~ \$38.00 per person ~

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DINNER – PLATED SELECTIONS

*All Dinner Plates are accompanied with Choice of Salad and Dessert
Chef's selection of Fresh Seasonal Vegetables & Starch
Rolls and Butter
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas*

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|---|--------------------|
| Roasted Euro Chicken Breast Stuffed with Parma Ham and Smoked Provolone Served with a Three Onion Cream | \$36.00 per person |
| Creole Pecan Crusted Chicken Paillard Served with a Orange Butter Sauce | \$36.00 per person |
| Seared Euro Style Chicken Breast, Crusted with Herbs and Boursin Cheese Served with a Sweet Balsamic Reduction | \$35.00 per person |
| Herb Crusted Grilled Salmon Filet Served with Roasted Corn Sauce | \$37.00 per person |
| Pan Seared Sea Bass Served with Artichoke Shiitake Butter Sauce | \$45.00 per person |
| Roasted Veal Chop With Herb Oil | \$43.00 per person |
| Seared Baseball Sirloin With Merlot Demi-Glace and Boursin Cheese | \$39.00 per person |
| Cajun Rib eye Steak With Herb Butter | \$44.00 per person |
| Pan Seared Filet Mignon With Malbec Demi-Glace | \$46.00 per person |
| Cajun Pasta Primavera | \$28.00 per person |

DINNER – PLATED DUAL ENTREES

| | |
|--|--------------------|
| Grilled Petite Filet and Focaccia Crusted Salmon | \$48.00 per person |
| Petite Baseball Sirloin Steak and Boursin Crusted Shrimp | \$44.00 per person |
| Euro Chicken Breast Pan Seared and Grilled Pesto Shrimp | \$42.00 per person |
| Grilled Petite Lamb Chop and Rosemary Chicken Roulade | \$41.00 per person |
| Pepper Crusted Petite Filet and Pan Seared Sea Bass | \$48.00 per person |

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DINNER – PLATED SALAD SELECTIONS

(Choose One)

Romaine Salad, Shredded Parmesan, Garlic Croutons, Cherry Tomatoes
Served with Balsamic Vinaigrette and Creamy Lemon Dressing

Spring Mix Salad, Caramelized Onions, Marinated Artichoke Hearts, Cherry Tomatoes and Sunflower Kernels
Served with Herb Vinaigrette and Maytag Blue Cheese Dressing

Spinach Salad, Cherry Tomatoes, Sliced Baby Portobello Mushrooms and Garlic Croutons
Served with Warm Apple Bacon Dijon Vinaigrette Dressing

Mesclun Greens, Dried Washington Apples, Candied Pecans, Dried Cranberries
Served with Chipotle Vinaigrette Dressing

Iceberg Wedge, Cherry Tomatoes, Red Onion, Blue Cheese Crumbles
Served with Blue Cheese and Balsamic Vinaigrette Dressing

Spinach, Endive and Strawberries
Served with a Raspberry Vinaigrette Dressing

DINNER – PLATED DESSERT SELECTIONS

(Choose One)

Vanilla Bean Crème Brulee with Chilled Berry Mash

Warm White Chocolate Brioche Bread Pudding with Jack Daniels Chantilly

New York Style Cheesecake with Mixed Berry Drizzle

Key West Key Lime Pie with Cream Caramel Puddle

Warm Mini Chocolate Bundt Cake with Ganache Center and Vanilla Bean Ice Cream

Tiramisu Torta with Dark Chocolate Glaze

Sicilian Cream Cake with Raspberry Drizzle

Godiva Silk Pie with Cocoa Dust and Fresh Berries

Southern Carrot Cake

DINNER – BUFFETS*

*All buffet Dinners are accompanied with
Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas*

Aztec Escape Buffet

Signature House Salad
Served with Lemon Garlic Dressing, Chipotle Vinaigrette
Coconut Fruit Salad
Smoked Corn Crabmeat Salad
Marinated Flat Iron Steaks with Ancho Glaze
Grilled Fajita Chicken Taco Station with Attendant
Shrimp Enchiladas
Spicy Black Beans, Saffron Rice
Roasted Pepper Salsa, Sour Cream, Guacamole, Pico De Gallo, Shredded Pepper Jack, Shredded Lettuce
Mini Lemon Tarts
Mini Pineapple Cake
Fried Mini Cheesecake with Warm Cinnamon Bananas and Vanilla Ice Cream
~ \$51.00 per person ~

Rome Escape Buffet

Signature Caesar Salad
Served with Caesar Dressing, Italian Herb Vinaigrette
Sliced Tomatoes and Smoked Provolone with Herb Oil
Mixed Diced Fruits
Shrimp Cavatappi Salad
Sautéed Chicken Piccata with Creamed Spinach
Seared Salmon with a Saffron Cream Sauce
Sliced Roasted Strip Loin Station with Chimichurri Sauce and Ancho Horseradish Cream
Roasted Rosemary Red Potatoes, Asparagus Milanese
Garlic Bread
Mini Tiramisu
Mini Italian Cream Cake
and Mini Crème Brulee
~ \$56.00 per person ~

Memphis Escape Buffet

Signature Spring Mix Salad
Served with Herb Ranch Dressing, Balsamic Vinaigrette, Blue Cheese Dressing
Creamy Mustard Cole Slaw, Mixed Diced Fruits
Pit Grilled Chicken Breast with Honey Sauce
Sliced Black Oak Sausage with Jack Daniels Glaze
Smoked Beef Brisket Station with a Attendant and Condiments
Mesquite Grilled Baby Back Ribs
Country Red Potatoes Au Gratin, Yellow Squash Casserole
Corn Muffins, Honey Biscuits with Butter
Mini Pecan Diamonds
Mini Apple Bourbon Tarts
Mini Crème Brulee Cheesecake
~ \$60.00 per person ~

All Pricing is Subject to 23% Service Charge and 8.25% Tax

**Revised 2/7/2018*

DINNER – BUFFETS*

Continued

Louisiana Escape Buffet

Signature House Salad
Served with Herb Ranch Dressing, Herb Vinaigrette
Crawfish Pasta Salad, Coconut Fruit Salad
Grilled Euro Chicken Breast with Sausage Etouffee Smother
Shrimp Creole with Jasmin Rice
Sliced Cajun Spiced Beef Tenderloin Station with Lemon Aioli
Mixed Bayou Vegetables, Red Eye Smashed Red Potatoes
Corn Muffins, Potato Rolls and Butter
White Chocolate Pecan Brioche Bread Pudding
Mini Banana Foster
Vanilla Ice Cream
~ \$60.00 per person ~

Texas Escape Buffet

Signature Spring Mix Salad
Served with Herb Ranch Dressing, Balsamic Vinaigrette, Blue Cheese Dressing
Tortellini Vegetable Salad, Grilled Shrimp Salad
Seared Euro Chicken Breast with Malbec Mushroom Sauce
Roasted Sea Bass
Sliced Prime Rib of Beef Station with Au Jus and Horseradish Cream
Root Vegetable Medley, Country Red Potato Au Gratin
Corn Muffins and Warm Potato Rolls with Butter
Mini Crème Brulee
Mini Chocolate Torte
Mini Fruit Tarts
~ \$58.00 per person ~

**All dinner buffets require a \$75.00 attendant fee.*

RECEPTION – ALA CARTE ITEMS

“Cold Hors D’oeuvres”

\$375.00 per (100) pieces

Crab Salad Avocado Spoon

Grilled Cocktail Shrimp with Remoulade

Gravlox on Pumpernickel with Crème Fraiche

Lobster and Garlic Tomato Ragout Spoon

Country Chicken Salad Tartlet

Baby Mozzarella, Cherry Tomato, Olive Skewer

Red Onion Confit and Boursin on Focaccia

House Made California Roll

House Made Spicy Tuna Roll

House Made Smoked Salmon Roll

“Hot Hors D’oeuvres”

\$450.00 per (100) pieces

Miniature Crab Cakes, Remoulade Sauce

Miniature Beef Wellingtons, Horseradish Sauce

Vegetarian Spring Rolls, Sweet Chili Sauce

Chicken Quesadillas, Roasted Tomato Salsa

Coconut Shrimp with Sweet Chili Sauce

Fried Artichoke Hearts

Pan Seared Pork Dumplings, Soy Sauce

Coconut Crusted Chicken Tenders with Apricot Sauce

Spanakopita

Spicy Chicken Mango Flautas with Guacamole

Chicken Samosas with Tamarind Sauce

Lollipop Lamb Chop with Apple Mint Jelly

House Made Veggie Roll

All Pricing is Subject to 23% Service Charge and 8.25% Tax

**Revised 2/7/2018*

RECEPTION – DISPLAY STATIONS

| | |
|--|--------------------|
| Domestic and International Cheeses | \$10.00 per person |
| Fresh Sliced Seasonal Fruit | \$8.00 per person |
| Grilled Baby Vegetables and Mediterranean Dips with Pita Chips | \$8.00 per person |

RECEPTION – DISPLAY STATION PACKAGES

The Adair

Display of Imported and Domestic Cheeses
Fresh Vegetable Crudités with Red Onion Dip, Roasted Garlic Hummus with Grilled Pita
Choice of One Cold Hors D’oeuvre, Choice of Two Hot Hors D’oeuvres*
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$36.00 per person ~

The Lonestar

Display of Imported and Domestic Cheeses
Grilled Marinated Vegetable Display with Red Onion Dip
Sliced Fresh Fruits and Berries
Choice of One Cold Hors D’oeuvre, Choice of Three Hot Hors D’oeuvres*
Mini French Pastry Station
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$39.00 per person ~

The Reata**

Display of Imported and Domestic Cheeses
Fresh Vegetable Crudités with Red Onion Dip
Roasted Garlic Hummus with Grilled Pita
Sliced Fresh Fruit Display
Choice of One Cold Hors D’oeuvre, Choice of Three Hot Hors D’oeuvres*
Macaroni and Cheese Tini Station with All The Fixins
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$42.00 per person ~

The View**

Display of Imported and Domestic Cheeses
Grilled Marinated Vegetable Display with Red Onion Dip
Roasted Garlic Hummus with Grilled Pita
Sliced Fresh Fruit Display
Choice of One Cold Hors D’oeuvre, Choice of Three Hot Hors D’oeuvres*
Roasted Beef Tenderloin Carving Station with Herb Cheese Biscuits and Condiments
Mini French Pastry Station
Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas
~ \$45.00 per person ~

*Selections of Hors D’oeuvres are based on 1.5 pieces per person, per choice.

**requires attendant fee of \$75.

RECEPTION – ACTION STATIONS*

Smashed Potato-Tini

Hot Red Skin Mashed Potatoes served in Martini Glasses with Bacon Bits, Cheddar Cheese, Boursin Cheese, Roasted Pepper Salsa, Brown Gravy, Fried Chicken Pieces, Chives, Sour Cream, and Butter

~ \$14.00 per person ~

Mac-N-Cheese-Tini

Hot Four Cheese Macaroni and Cheese served in Martini Glasses with Bacon Bits, Cheddar Cheese, Roasted Pepper Salsa, Seared Cajun Baby Shrimp, Toasted Bread Crumbs, Pico De Gallo, Sour Cream, Chives, and Butter

~ \$15.00 per person ~

Cheese Grit-Tini

Hot Cheddar Cheese Grits served in Martini Glasses with Bacon Bits, Cheddar Cheese, Roasted Pepper Salsa, Seared Cajun Baby Shrimp, Toasted Bread Crumbs, Pico De Gallo, Sour Cream, Chives, and Chipped Butter

~ \$15.00 per person ~

French Fry Heaven

Action Station with Attendant Creating Natural Cut French Fried Potatoes with your Choice of Tossed Flavorings, Cajun Spice, Cheddar Cheese, Kosher Salt, Cinnamon Sugar (don't knock it till you've tried it) with Assorted Condiments and Aioli

~ \$16.00 per person ~

Carving Stations*

Honey Glazed Ham with Sweet Cranberry Sauce (serves 35 people)

~ \$180.00 ~

Roasted Turkey Breast with Pan Gravy and Cranberries (serves 35 people)

~ \$180.00 ~

Pepper Crusted New York Strip Loin of Beef with Champagne Hollandaise (serves 35 people)

~ \$250.00 ~

Seared Beef Tenderloin with Garlic Aioli and Cheddar Biscuits (serves 25 people)

~ \$275.00 ~

Mirepoix Roasted Prime Rib of Beef with Creamy Horseradish (serves 40 people)

~ \$300.00 ~

Dessert Stations

Blue Bell Sundae Shop

Blue Bell Chocolate and Vanilla Ice Cream with Bananas, Brownies, Chocolate Chip Cookies, Pecans, M & M's, Chocolate Sprinkles, Chopped Snickers, Oreo Pieces, Whipped Cream, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, and Cherries / 18 per person

~ \$18.00 per person ~

*All Action & Carving Stations require a \$75 Attendant fee. All prices are based on a per person basis except for the carving station offerings which are by the piece.

All Pricing is Subject to 23% Service Charge and 8.25% Tax

**Revised 2/7/2018*

BANQUET BEVERAGE SERVICE - PRICING

“Host Bars”

Fully Stocked Bar featuring Marriott’s Premium Well, Top Shelf and Luxury Brands
Please refer to lists below for specific brands

The host will be charged for the actual number of individual drinks consumed
The Charges will be posted to your Master Account
A bartender charge of \$125.00 per bartender will be applied
(The bartender charge is waived at the point of reaching \$500.00 at each bar)

| | <i>Premium Well</i> | <i>Top Shelf</i> | <i>Luxury</i> |
|-----------------------|----------------------------|-------------------------|----------------------|
| Mixed Drinks | 7.00 | 8.00 | 10.00 |
| Domestic Beer | 5.00 | 5.00 | 5.00 |
| Imported Beer | 6.00 | 6.00 | 6.00 |
| Craft Beer | 7.00 | 7.00 | 7.00 |
| Wine | 7.00 | 8.00 | 10.00 |
| Cordials | 9.00 | 9.00 | 9.00 |
| Cognacs/Brandy | 7.00 | 8.00 | 10.00 |
| | | | |
| Bottled Water | 3.50 | 3.50 | 3.50 |
| Soft Drinks | 3.50 | 3.50 | 3.50 |

“Cash Bars”

Cashier will be provided for your guests to purchase tickets and sold on a cash basis
Drink tickets will be provided by the hotel
The host organization is responsible for the bartender and cashier charges.
A bartender charge of \$125.00 per bartender will apply.
A cashier is required at a charge of \$125.00 per cashier.
(The bartender charge is waived at the point of reaching \$500.00 at each bar)

| | <i>Premium Well</i> | <i>Top Shelf</i> | <i>Luxury</i> |
|-----------------------|----------------------------|-------------------------|----------------------|
| Mixed Drinks | 8.50 | 9.50 | 11.50 |
| Domestic Beer | 6.00 | 6.00 | 6.00 |
| Imported Beer | 7.00 | 7.00 | 7.00 |
| Craft Beer | 8.00 | 8.00 | 8.00 |
| Wine | 8.00 | 10.00 | 12.00 |
| Cordials | 10.25 | 10.25 | 10.25 |
| Cognacs/Brandy | 8.50 | 9.50 | 11.50 |
| | | | |
| Bottled Water | 3.50 | 3.50 | 3.50 |
| Soft Drinks | 3.50 | 3.50 | 3.50 |

BANQUET BEVERAGE SERVICE - SELECTIONS

“Spirits”

| | <i>Premium Well</i> | <i>Top Shelf</i> | <i>Luxury</i> |
|----------------------|----------------------------|-------------------------|-----------------------|
| Vodka | Gordon’s | Absolut 80 | Grey Goose |
| Gin | Gordon’s | Tanqueray | Bombay Sapphire |
| Rum | Meyer’s Platinum | Bacardi Light | Captain Morgan |
| Bourbon | Jim Beam | Maker’s Mark | Knob Creek |
| Scotch | Grant’s Family Reserve | Johnnie Walker Black | Glenlivet 12 Year |
| Whiskey | Segram’s 7 | Jack Daniels | Jameson |
| Tequila | Jose Cuervo Gold | Cuervo 1800 Silver | Patron Silver Tequila |
| Brandy/Cognac | Korbel Brandy | Hennessy Privilege VSOP | Courvoisier VS |

Cordials Amaretto di Saronno, Bailey’s Irish Crème, Frangelico, Grand Marnier, Kahlua
(Offered with all bars)

“Brews”

| Domestic Beer | Import & Specialty Beer | Craft Beer |
|----------------------|------------------------------------|----------------------------------|
| Budweiser | Amstel Light | Shiner Bock |
| Bud Light | Corona Extra | Samuel Adams |
| Coors | Corona Light | Sierra Nevada Pale Ale |
| Coors Light | Dos Equis | |
| Miller Lite | Heineken | Local Brews upon special request |
| Michelob Ultra | Stella Artois | |
| | Guinness | |

“Wines”

| | <i>Tier I</i> | <i>Tier II</i> | <i>Tier III</i> |
|------------------------|----------------------|-----------------------|------------------------|
| Champagne | Segura Viudas | La Marca Prosecco | Mumm Napa Brut, NV |
| Chardonnay | Sycamore Lane | Clos du Bois | Rombauer |
| Pinot Grigio | Sycamore Lane | Bollini | Pighin |
| Cabernet | Sycamore Lane | Estancia | Ferrari Carano |
| Merlot | Sycamore Lane | Educated Guess | Swanson |
| White Zinfandel | Sycamore Lane | Beringer | Kenwood |

BANQUET BEVERAGE SERVICE - PACKAGES*

Beer & Wine

Bottled Beer, House Brand Wine Selections and Soft Drinks

\$10.00 per person for the first hour of consumption

\$8.00 each hour of consumption after

Per Person Bar Package

(Minimum of 20 persons)

| | <i>Premium Well</i> | <i>Top Shelf</i> | <i>Luxury</i> |
|--------------------|---------------------------|---------------------------|---------------------------|
| One Hour | \$16.00 per person | \$18.00 per person | \$20.00 per person |
| Two Hours | \$24.00 per person | \$26.00 per person | \$28.00 per person |
| Three Hours | \$30.00 per person | \$32.00 per person | \$34.00 per person |
| Four Hours | \$34.00 per person | \$36.00 per person | \$38.00 per person |

*A bartender charge of \$125.00 per bartender will apply. The bartender charge is waived at the point of reaching \$500.00 per bar.

For Cash Bars - A cashier is required at a charge of \$125.00 per cashier. Drink tickets will be provided by the Hotel.

Quantity of bartenders is at the discretion of the hotel, more bartenders can be added by the guest on request
Additional bar set up fees may apply.

All Pricing is Subject to 23% Service Charge and 8.25% Tax

**Revised 2/7/2018*

ALL DAY PLANNING – MEETING PLANNER PACKAGES

The Planners Pal

Includes the Eldridge Continental Breakfast
Choice of Any Lunch Buffet
Choice of Morning or Afternoon Break
All Day Non-Alcoholic Beverages
LCD Projector Package (Includes Screen)
Complimentary Room Rental in the Main Meeting Room
Complimentary Wireless Internet
~ \$89.00 per person ~

The Executive

Choice of the Following:
Eldridge or Healthy Start Continental Breakfast
Choice of Any Mid-Morning Break
Choice of Any Lunch Buffet
Choice of Afternoon Break
All Day Non-Alcoholic Beverages
LCD Projector Package (Includes Screen)
Complimentary Room Rental in the Main Meeting Room
Complimentary Wireless Internet
~ \$99.00 per person ~

The CEO

Choice of any Breakfast Buffet
Choice of Any Mid-Morning Break
Choice of any Lunch Buffet
Choice of Afternoon Break
All Day Non-Alcoholic Beverages
LCD Projector Package (Includes Screen)
Complimentary Room Rental in the Main Meeting Room
Complimentary Wireless Internet
~ \$109.00 per person ~

All Meeting Planner Packages are for groups of 15 people or more
There will be a one-time charge of \$75.00 for groups less than 15 people

ALL DAY PLANNING – HAPPY HOUR RECEPTION PACKAGES

Add on a happy hour reception to one of your Meeting Planner Packages

Silver Happy Hour

One Hour Consumption of
Premium Well Brand Beer, Wine and Soft Drinks
House Made Roasted Garlic Hummus and Grilled Pita Bread,
Sliced Vegetables
Domestic and Imported Sliced Cheeses with Crackers and Flatbread
~ \$24.00 per person ~

Gold Happy Hour

One Hour Consumption of
Premium Well Brand Liquors, Beer, Wine and Soft Drinks
Choice of One (1) Hot or Cold Hors D'oeuvres
Hot Four Cheese Macaroni and Cheese served in Martini Glasses with Gourmet Toppings
~ \$26.00 per person ~

Platinum Happy Hour

One Hour Consumption of
Top Shelf Brand Liquors, Beer, Wine and Soft Drinks
Choice of Three (3) Hot or Cold Hors D'oeuvres
Display of Imported and Domestic Cheeses
Display of Sliced Fresh Fruits and Berries
~ \$32.00 per person ~

Prices listed for Happy Hour Reception Packages are added on to Meeting Planner Package pricing
Packages are not available without purchasing a Meeting Planner Package for your event

All Happy Hour Reception Packages Require a \$125.00 Bartender Fee

TECHNOLOGY – AUDIO VISUAL RENTAL PRICING

POPULAR PACKAGES

Meeting Room Projector Package \$300.00

LCD Projector
Screen
AV Cables / Cart

Projection Support Package \$50.00

Screen
AV Cables / Cart

Microphone Package \$150.00

Wired or Wireless Microphone
Mixer
Meeting room house sound

Additional Microphone \$25.00

Flip Chart Package \$40.00

Adhesive flip chart
Markers
Flip Chart Easel

POPULAR COMPONENTS

White Board with Markers \$40.00
Fast Fold Screen \$50.00
Polycom Speakerphone \$125.00
Easel \$20.00
Fast Fold Screen \$50.00
TV/DVD Package \$125.00
Laser Pointer \$15.00
House Sound Patch \$100.00

INTERNET OPTIONS

Wireless connection \$100.00
Wired connection \$250.00

STANDARD LABOR RATES

Event Operation \$125.00 per hr
(Charge for tech in the room
throughout the program)

Pricing listed is per item per day except for labor