

EVENTS MENU



CONTINENTAL BREAKFAST

A minimum of 25 guests are required for breakfast buffet. Groups with less than 25 guests will incur a \$150 fee.

Continental Breakfast

| 29

Choice of Orange and Grapefruit Juices
Seasonal Sliced Fruits and Berries
Kraftsmen Baking Seasonal Flavored Breads
Local Fruit Preserves and Butter
Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas

Healthy Continental Breakfast

| 32

Choice Of Orange and Grapefruit Juices
Seasonal Whole Fruits
Seasonal Berries, Local Kelley's Honey
Midnight Oats, Peanut Butter and Banana
Hard Boiled Cage-Free Eggs
Bircher Muesli, Grated Granny Smith Apples, Raisins, Chopped Hazelnuts
Kraftsmen Baking Oat Bran Bread
Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas

The Classic Breakfast

| 34

Choice of Orange, Grapefruit, Cranberry or Apple Juice
Seasonal Sliced Fruits and Berries
Assorted Flavored Chobani Yogurts
Kraftsmen Baking Seasonal Fruit Danishes
Banana Nut Chia Muffins and Blueberry Amaranth Muffins
Local Fruit Preserves and Butter
Fluffy Scrambled Eggs
Applewood Smoked Bacon and Country Sausage
Yukon Gold Breakfast Potatoes
Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas



BREAKFAST BUFFET

A minimum of 25 guests are required for breakfast buffet. Groups with less than 25 guests will incur a \$150 fee. Breakfast Buffets are 2 hours in duration.

Breakfast Reception

137

Fresh Juice Bar: To Include Carrot Orange, Apple, and Tarragon and Ginger,

Seasonal Fresh Melons and Berries

Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot

Build Your Own Breakfast Bowl: Stone Cut Oats, House Granola, Greek Chobani Yogurt,

Local Honey, Seasonal Berries, Agave Syrup

Build Your Own Breakfast Taco: To Include Fluffy Scrambled Cage Free Eggs, Spiced Potatoes, Diced Bacon, House-Chorizo, Corn and Flour Tortillas, Pico De Gallo, Salsa Roja and a Variety of Hot Sauce

Texas Buffet

| 40

Choice of Orange, Grapefruit, Cranberry or Apple Juice

Seasonal Sliced Fruits and Berries

Assorted Flavored Chobani Yogurts

Kraftsmen Baking Breads

Local Fruit Preserves and Butter

Fluffy Scrambled Egg Skillet with Seasonal Vegetables and Brazos Valley Gouda

Applewood Smoked Bacon and Country Sausage

Low and Slow Smoked Brisket and Fingerling Potato Hash

Buttermilk Biscuits and Sausage Gravy

Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas

MARRIOT

BREAKFAST ENHANCEMENTS

Cold Breakfast Enhancements (per person)

These enhancements are only available in addition to a breakfast buffet:

Cage Free Hardboiled Egg	3
Cage Free Hardboiled Eggs by the Dozen	34
Strawberry and Banana Smoothies Shooters	4
Selection of Dry Cereals, Low Fat Local Milk, 2% Local Milk	6
House-made Granola, Yogurt and Seasonal Berries Parfait	6
Bircher Muesli, Grated Granny Smith Apples, Raisins, Chopped Hazelnuts	7
Local Cheese Display	9
Smoked Salmon Kraftsmen Bakery Open Face Everything Bagel	12

Hot Breakfast Enhancements (per person)

These enhancements are only available in addition to a continental breakfast:

Turkey Bacon	5
Applewood Smoked Bacon	6
Steel Cut Oats, Dry Fruit, Brown Sugar, Agave Nectar	6
Chicken Apple Sausage	7
Breakfast English Muffin Fluffy Scrambled Eggs, Cheddar Cheese, Crispy Bacon	8
Breakfast Burrito Flour Tortilla, Filled with Scrambled Egg, House-Made Chorizo, Sweet Onions, Hash Brown Potatoes, Monterey Jack Cheese, Served with Fresh Salsa	et 8
Vegetarian Burrito Flour Tomato Tortilla, Scrambled Egg, Sweet Bell Peppers, Roasted Monterrey Jack Cheese, and Hash-Browns	d Corn 8
Texas Local Mushroom Frittata Pure Luck TX. Goat Cheese, Sweet Bell Peppers and E	Basil 8
Savory Kolaches by the Dozen	52



BREAKFAST ENHANCEMENTS

Hot Breakfast Enhancements

These enhancements are only available in addition to a continental breakfast:

Rrea	kfast i	Tacos &	More
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| 84 per dozen

Three Cheese Taco | Refried Beans, Cilantro, Egg, Hash-Browns

House-Chorizo Taco| Cheese, Hash-Browns, Egg

Applewood Smoked Bacon Taco| Cheese, Roasted Peppers, Spiced Eggs

Toppings: Salsa Roja, Salsa Verde, Jalapeño Toreado Cilantro Crema, Tapatio, Cholula Sriracha, Local Hot Sauces

Breakfast Sandwiches and More

| 96 per dozen

English Muffin| Sausage Patty, Egg, Cheddar

Buttery Croissant | Applewood Smoked Bacon, Jack Cheese, Egg

English Muffin | Smoked Brisket, Salsa Verde Aioli, Egg

Cereals/ Seeds/ Grains (per person)

Homestead Local Oat Bran Granola	10
Homestead Local Yellow Grits Texas Gold Cheddar	10
Tricolor Quinoa Parfait Condensed Milk, Seasonal Berries	10
House-Baked Granola Corn Flakes, Special K, Raisin Bran, Rice Krispies, Honey Nut Cheerios, Soy Milk, Almond Milk, 2% Milk	10

Breakfast Batters (per person)

Pancakes Buttermilk, Whole Grain, Blue-Corn, Maple Syrup, Kelley's Local Honey	11
Orange Scented TX French Toast Bourbon Macerated Berries, Maple Syrup, Butter	12
Belgian Waffles Maple Syrup, Whipped Cream, Seasonal Berries	12



PLATED BREAKFAST

All Plated Breakfast Include: Basket of Kraftsmen Baking Breads and Pastries
Orange Juice, Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo
Teas

Texas French Toast Souffle

30

French Toast Soufflé, Citrus Cream Cheese Icing, Fluffy Scrambled Eggs, Crisp Bacon Strips and Country Sausage

All American Breakfast

| 31

Fluffy Scrambled Eggs, Crisp Bacon Strips and Country Sausage, Breakfast Potatoes

Three Cheese Vegetable Quiche

| 31

Leeks, Bacon, Onion, Spinach, Cheddar, Gouda, Gruyere Cheeses, Flaky Buttery Crust, Salad

Steak and Eggs

| 34

Pan-Seared Flat Iron, Chimichurri, Organic Scrambled Eggs, Breakfast Potatoes



BREAKFAST STATIONS

A minimum of 25 guests are required. One station services 50 guests and a \$135 chef attendant fee will apply per station. Breakfast Stations are 1 hour in duration.

Omelet Station | 12

Eggs Prepared to Order with your Choice of Diced Ham, Bacon, Bottom Mushrooms, Bell Peppers, Onions, Tomatoes, Cheddar, Mozzarella, Gruyere and Served with Fresh Salsa

Waffle Station 112

Fresh Belgian Waffles Made to Order Served with Whipped Butter, Whipped Cream, Warm Strawberry Sauce and Warm Maple Syrup

Hibiscus and Agave Glazed House Smoked Pork Belly

House-Smoked and Served with Mini Honey Buttermilk Biscuits

Prices are exclusive of 8.25% sales tax and 25% taxable service charge.

116

BREAKS

Build your own break:

Breaks are 30 minutes in duration

All Dav	y Beverage	Service
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20 per person

Refreshed for up to 8 hours of your meeting Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas, Assorted Soft Drinks and Bottled Water

Starbucks Coffee Individual Service (thirty minutes of service) 7 per person Hot Tazo Tea Individual Service (thirty minutes of service) | 7 per person Starbucks (Regular/Decaf) Coffee | 80 per gallon Juice Apple, Cranberry, Pineapple or Tomato | 38 per gallon Freshly Brewed Iced Tea with Lemon | 50 per gallon

Liquid Refreshments

17 each

Assorted Tropicana Bottled Juices

Chilled Starbucks Frappuccino Drinks (Mocha or French Vanilla)

Naked Juice Smoothies

Regular Red Bull /SF Red Bull

Assorted Low Calorie G2 Gatorades

Assorted Vitamin Water

Kosmic Kombucha (TX made) (minimum 3 dozen) 84 per dozen Assorted TX Moonshine Sweet Teas (minimum 3 dozen) | 84 per dozen

H2O select a maximum of 2 varieties

Vasa Water 500 ml	5
Perrier Sparkling Mineral Water Slim Can	7
Evian Water 11.2 Fl oz	6
Fiji Water	6
San Pellegrino Natural	6
Topo Chico 12 oz.	7
Evian Water 1 Liter Plastic	9

Infused Water Quivers select one from the list

| 55 per Quiver

Hibiscus Honey Lime Infused Water

Cucumber | Ginger | Mint Infused Water

Seasonal Berries Infused Water



BREAKS

Build your own break: Breaks are 30 minutes in duration

From The Bakery

| 52 per dozen

Flaky Butter Croissants | Seasonal Fruit Preserves

Assorted Thomas's English Muffins| Sourdough, Original, Cinnamon Raisin

Kraftsmen Baking Coffee Cakes | Assorted Seasonal Breakfast Breads

Warm Caramel| Perfect Pecan Sticky Buns

Cinnamon Rolls| Cream Cheese Icing, 38 TX Pecans

Fruit Danishes | Apple, Blueberry, Raspberry

Cookies| Chocolate Chip, Oatmeal Raisin, Peanut Butter

Selection of Egg & Meat Kolaches (3 dozen minimum)

Scones| Citrus, Cranberry Ginger, Blueberry

Fresh Kraftsmen Baking Bagels| Plain, Everything, Onion, Blueberry

Cast Iron Baked French Toast | Maple Syrup, Seasonal Berries Compote

And More

House Made BBQ Potato Chips	6 per person
House Corn Tortillas Chips and Fresh Salsa	7 per person
Poparazzi Gourmet Local Popcorn (minimum 20 guests)	7 per person
House Corn Tortilla Chips and Queso Tejano Dip	8 per person
Assorted Local Fresh Donuts	45 per dozen
Brownies and Blondies	48 per dozen
Warm Jumbo Pretzels Shiner Bock Mustard	72 per dozen
Individual Bag of Trail Mix	72 per dozen



BREAKS

Build your own break: Breaks are 30 minutes in duration

Fruits And Yogurt

| 46 per dozen

Seasonal Whole Fruit

Golden Pineapple Spears Whipped Coconut Cream, Greek Yogurt

Whole Strawberries Skewers| Whipped Cream, Chocolate Sauce

Thick Cut Chilled Watermelon Wedges | Tajin

Grilled Fredericksburg Peach Halves | Pecan Streusel (Seasonal Availability)

Fruit Yogurts | Plain, Low – Fat, Greek | 5 each

Seasonal Fruit | Melon and Berries Display | 10 per guest

Snacks

Assorted Multigrain Nature Valley, Kashi, Chewy	72 per dozen
Candy Bars To Include: M&M's, 100 Grand, Twix, Milky Way, Snickers	72 per dozen
Energy Kind, Cliff Bars	84 per dozen



THEMED AM BREAKS

A minimum of 10 guests are required for all breaks. Groups with less than 10 guests will incur a \$150 fee. Breaks are 30 minutes in duration

Kraftsmen Baking Bagels Flavored Cream Cheeses, Seasonal Preserves and Jams Fresh Kraftsmen Baking Bagels Plain, Everything, Onion, Blueberry	14
Build Your Own Parfait House Made Granola with Tricolor Quinoa Greek Vanilla and Seasonal Fruit Yogurts Sliced Almonds, TX Pecans, Cashews, Mixed Dry Fruit, Toasted Coconut	19
Vitamin C Rush Lemon Bars Key Lime Mini Tarts Glazed Grapefruit Wedges Candied Grapefruit Delights Fresh Cold Mint Lemonade	20
Mediterranean For You Granola Bars Hummus with Pita Bread Vegetable Crudité Green Goddess Whole Seasonal Fruits Assorted Soft Drinks, Natural and Sparkling Water	20
Healthy Start Fresh Strawberries Mint, Local Feta, Walnuts Charred Shishito Pepper Spiced Lemon Aioli Maldon Salt Texas Pecan Brittle Chipotle Spiced Walnuts Carrot Orange Juice	24
Dunk It Or Leave It	28

Prices are exclusive of 8.25% sales tax and 25% taxable service charge.



Assorted Doughnuts and Doughnut Holes

Whole Fresh Fruit

Warm Savory Kolaches | Cheese or Sausage and Cheese

Ice Cold Whole, 2%, Skim and Soy Milks, Coffee and Hot Tea Service

THEMED PM BREAKS

A minimum of 10 guests are required for all breaks. Groups with less than 10 guests will incur a \$150 fee. Breaks are 30 minutes in duration

The Maxwell Field | 18

Soft Warm Giant Pretzell Shiner Bock Mustard

Cracker Jacks

Salted Peanut in the Shell

Assorted Soft Drinks, Natural and Sparkling Water

IQ break | 20

Blueberry Smoothies

Mini Bagel Chips| Smoked Salmon Mousse

Power Bars

Bircher Muesli in a Mason Jar| Oats, Yogurt, Grated Apples, Raisins and Berries

The Vintner's Vineyard | 22

Seasonal Whole Fruit

Local Artisan Cheese Display Assorted Crostini's, Breads

Garden Fresh Vegetable Crudité with Seasonal Dip

Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas

Artisan Getaway | 22

House Made Beef Jerky
Local Artisan Cheese Display, Artisan Breads and Crackers
Local Praline TX Pecans
Seasonal Whole Fruit

Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas

Build Your Own Trail Mix | 22

Pecan Pieces, Dried Cherries, Raisins, Mini M&M's, Mini Pretzels, Reese's Pieces, White Chocolate Covered Pretzels, Salted Peanuts, Pistachios

Freshly Brewed Decaffeinated and Regular Starbucks Coffee and Hot Tazo Teas

Prices are exclusive of 8.25% sales tax and 25% taxable service charge.

MARRIOTT

THEMED PM BREAKS

A minimum of 10 guests are required for all breaks. Groups with less than 10 guests will incur a \$150 fee. Breaks are 30 minutes in duration

A Little TX Some... Something!!

| 24

San Saba Texas Pecan Tarts

Seeing Double Chocolate Chip

Slow-burn Chipotle Chocolate Brownies and Blondies

Refried Black Beans and Oaxacan Cheese Quesadilla| Avocado Salsa, Vine Ripe Tomato Pico De Gallo

Assorted Moonshine TX Iced Teas

Guadalupe Break

| 24

Freshly Made Tortilla Chips

Guacamole

House Made Charred Salsa and Salsa Verde

Chili Con Queso

Mini Chicken Sopes| Pulled Chicken, Refried Beans, Slaw, Chipotle Crema, Cotija Hibiscus Flavored Water (Jamaica)

Go' Stros | 26

Crispy Chicken Tenders

Mini Beef Sliders| Bacon, Caramelized Onions, Secret Sauce

Tortilla Chips| Queso Tejano, Salsa

Deep Fried Mac and Cheese

Mini Corn Dogs| Ketchup, Mustard

Limeade

Fit For You | 26

Individual Seasonal Fruit Skewers

Deviled Eggs

Lebanese Flatbread And Pita

Hummus With Sumac

Lutenitsa, Charred Pepper, Eggplant, Tomato and Garlic Spread

Odwalla Juices Mineral Water

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PLATED LUNCH (FALL-WINTER SELECTIONS)

All Plated Lunch selections include freshly brewed Regular and Decaf Starbucks Coffee and Freshly Brewed Iced Tea.

Plated entrees include your selection of a main course, choice of soup or salad and a dessert.

Select one

SOUPS

Portobello and TX Pride Mushroom Cream | Truffle Oil

Chicken Vegetable Pistou Soup| Basil, Cannellini Bean, Lima Bean, Black Eyed Peas, Garlic Fall Harvest Vegetables

Parsnip and Yukon Gold Veloute Soup | Pancetta, Sage

Sweet Potato and House Chorizo Soup| Chipotle Crema

Roasted Butternut Squash and Pear Soup| Spiced Hazelnut Granola, Sherry Crème

SALADS

Chicory and Escarole Salad

Radicchio, Endive, Shaved Pear, Walnuts, Mustard Seed Vinaigrette

Spinach and Frisee Salad

Double Smoked Bacon Lardons, TX. Bosque Blue Cheese, Pomegranate Seed, Tarragon Sherry Creamy Dressing

Seasonal Organic Greens Salad

Candied TX. Pecans, Fava Bean, Cara Cara Orange Vinaigrette

Endive and Tricolor Quinoa Salad

Roasted Beets, Blood Orange, Aji Amarillo and Maple Vinaigrette

Caesar Salad

Escarole, Romaine, Focaccia Crisps, Shaved Parmesan, Creamy Caper Anchovy Dressing



PLATED LUNCH (FALL-WINTER SELECTIONS)

All Plated Lunch selections include freshly brewed Regular and Decaf Starbucks Coffee and Freshly Brewed Iced Tea.

Select one

ENTREES

Maple Glazed 5 oz. Chicken Breast | 41

Grain Mustard Chicken Jus | Pancetta Farro, Grilled Broccolini, Heirloom Carrot

Pan Seared 7 oz. Bone In Chicken | 42

Chicken Demi-Glaze Wild Mushroom Risotto, Brussels Sprouts

Achiote and Cilantro Marinated Pork Loin | 42

Sofrito Chicken Jus Arroz Con Gandules (Pigeon Peas), Asparagus

Herb Potato Gnocchi | 43

Wild Mushrooms| Roasted Garlic, Sautéed Greens, Truffle Essence, Shaved Parmigiano-Reggiano

Pan Seared 5 oz. Gulf Red Fish | 43

Smoked Bacon Vinaigrette | Black Eyed Peas Rice and Beans, Collard Greens

Mushroom Ravioli | 44

Mushroom Cream Sauce | Seasonal Vegetables, Chives, Pecorino

Lime and Achiote Rubbed 5 oz. Mahi-Mahi | | 46

Herbed Creamy Risotto | Roasted Squash

Grilled 6 oz. Hanger Steak | 46

Chimichurri| Potato Puree, Roasted Root Vegetables, Lacinato Kale



PLATED LUNCH (FALL-WINTER SELECTIONS)

All Plated Lunch selections include freshly brewed Regular and Decaf Starbucks Coffee and Freshly Brewed Iced Tea.

Select one

DESSERTS

Triple Chocolate Mousse | Brandied Winter Fruit Compote

Meyer Lemon Tart | Whipped Crème Fraiche, Pomegranate Syrup

Pumpkin Cheesecake | Spiced Mascarpone, Candied Pepitas

Tres Leches Flan | Citrus Confit, Orange Caramel Sauce

House Warm Bread-Pudding | White Chocolate

Copa Mascarpone | Amaretto Cookie Crumble

Tiramisu Almond Cake | Berries



CHILLED PLATED LUNCH

All Chilled Plated Lunch selections include freshly brewed Regular and Decaf Starbucks Coffee and Freshly Brewed Iced Tea.

Chilled plated entrees include your selection of a main course and a dessert.

Select one

ENTREES

Flank Steak Salad | 40

A La Brasa Marinade Over Crisp Romaine, Cherry Tomatoes, Carrots, Charred Peppers, Cilantro Lime Agave Vinaigrette

Grilled Salmon Salad | 40

A Top of Local Artisan Field Greens, Heirloom Tomatoes, Haricot Vert, Olives, Shaved Fennel, Preserved Lemon Mustard Vinaigrette

Iceberg Wedge Salad

Maple Pepper Bacon, Pickled Red Onion, TX Bosque Blue Cheese Crumbles, Baby Roma Tomatoes, House Made Blue Cheese Dressing (select a protein below)

Herbed Grilled Chicken Breast | 37

Herbed Gulf Shrimp | 39

Grilled Hanger Steak | 42

ENHANCEMENTS (per person)

SOUPS

Tomato Basil Soup	7
Corn Chowder with Gulf Crab	8
Roasted Poblano and Garbanzo Soup	
Texas Seafood Gumbo	8



BOXED LUNCH

All Grab and Go Lunches are served with a sandwich or bowl, chilled bottle of water, soft drink, assortment of Miss Vickie's chips, choice of salad (with sandwich only), fruit and cookie.

Box Lunch or Build Your Own On The Go

| 39

Select Two

Sandwiches

Black Pepper-Corn Crusted Pork Loin Sandwich Coriander, Red Onion Salsa, Bibb Lettuce, Aji Amarillo Mayo, Kraftsmen Baking Sourdough Roll

Free-Range Chicken Breast Roll Watercress, Apple Cranberry Chutney, TX Goat Cheese, Kraftsmen Baking Whole Wheat Roll

Smoked Turkey Sandwich Boar's Head Mesquite Smoked Turkey, Camembert, Peach and Basil Chutney, Baby Kale, Kraftsmen Baking 9 Grain Roll

Crisp Tuna Salad Sandwich | Artichoke Hearts, Cabbage, Vine Ripe Tomatoes, Croissant

Chimichurri Smoked Chicken Salad Sandwich Grilled Corn, Peppadews, Kraftsmen Baking Brioche Roll

Boar's Head Sliced Roast Beef Sandwich | TX Pecan Romesco, Roasted Garlic Aioli, Kraftsmen Baking Pretzel Bun

Salami and Cream Cheese Sandwich | Grain Mustard, Baby Arugula, Kraftsmen Baking Rye Bread

Char Crusted Beef Tenderloin Sandwich | TX Basque Blue Cheese, Baby Spinach, TX Tempranillo Soaked Raisins, on a Crispy Baguette + 3

Mozzacado Sandwich| Avocado, Vine Ripe Tomato, Mozzarella, Basil Pesto, Kraftsmen Baking Sourdough (*veg*)

Seasonal Hummus Wrap| Olive Tapenade, Cucumbers, Shredded Carrots, Whole Wheat Tortilla (*veg*)



BOXED LUNCH

All Grab and Go Lunches are served with a sandwich or bowl, chilled bottle of water, soft drink, assortment of Miss Vickie's chips, choice of salad (with sandwich only), fruit and cookie.

Or Pick A Bowl

Seared Chicken Breast Bowl Cilantro Rice, Quinoa, Cucumber, Feta Cheese, Avocado, Cranberries, Spinach, Toasted Pecans

Grilled Shrimp Salad Bowl| Bibb Lettuce, Oranges, Brown Rice, Asparagus, Roasted Peppers, Cucumbers, Seaweed Salad

Select one

SALADS

Potato Egg Salad | Bread and Butter Pickles, Mustard Dressing

Fresh Fruit Salad | with Honey and Lime

Orecchiette Pasta Salad with Garden Vegetables, Fresh Basil, Balsamic

Lemon Orzo Pasta Salad | TX Goat Cheese, Herbs

Fingerling Potato Salad | Pimento Cheese, Cheddar, Scallions

Tricolor Quinoa Salad Kale Tabbouleh



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Straight from the Field

146

Creamy Tomato or Cream of Cauliflower Soup

Farmers Market Salad Mixed Greens, Shredded Carrots, Cucumber, Roma Tomato, Red Wine Vinaigrette

Seasonal Potato Salad

Genoa Salami, Smoked Turkey Breast, Cured Ham, Roast Beef

Cheddar, Provolone, Swiss & Pepper Jack Cheese

Sliced Vine Ripened Tomatoes, Bibb Lettuce, Kosher Pickles,

Mayonnaise, Horseradish Cream, Mustard

Assortment of Kraftsmen Baking Artisan Bread and Rolls

Selection of House Baked Cookies

Downtown "H" Town Sandwich Buffet

| 49

Tomato Basil Soup| Feta Cheese

Chopped Bibb Salad Cherry Tomatoes, Candied Walnuts, Pickled Red Onions, Radishes, Bleu Cheese Crumbles with Red Wine Vinaigrette and Chive Buttermilk Creamy Dressing

Quinoa Salad| Sweet Corn, Avocado, Vela Farms Cherry Tomatoes, Fresh Herbs

Cavatappi Pasta Salad| Sundried Tomato Pesto

Sliced Turkey| Brie, Roasted Garlic Spread, Arugula on Ciabatta

Sliced Roast Beef | Creamy Boursin Cheese Spread, Caramelized Onions, on a Kaiser Roll

Grilled Shrimp Caesar Wrap| Romaine Lettuce, Parmesan Cheese, Caesar Dressing

Vegetarian Wrap| Grilled Zucchini, Squash, Charred Red Onions, Hummus Spread, Feta Cheese, Local Greens

Pickle Spears, Dijon Mustard, Roasted Garlic Aioli

Mini Oreo Cheesecake, Chocolate Pecan Tartlet

MARRIOT

Prices are exclusive of 8.25% sales tax and 25% taxable service charge.

MARRIOTT CITYPLACE AT SPRINGWOODS VILLAGE

A minimum of 25 guests are required for lunch buffet. Groups with less than 25 guests will incur a \$150 fee. All lunch buffets include freshly brewed decaffeinated and regular Starbucks coffee and Hot Tazo Teas. Lunch Buffets are 1.5 hours in duration.

Little Italy | 54

Ribollita Tuscan Soup

Caesar Salad Parmesan, Garlic Focaccia Herb Crouton, Caesar Dressing

Antipasto Tortellini Salad| Italian Dressing

Rigatoni| Beef Meatballs, Tomato Cream Sauce, Basil Pesto, Grated Reggiano Cheese

Chicken Parmesan | Vine Ripened Tomato Balsamic and Basil

Wild Mushroom Ravioli| Marsala Mushroom Cream Sauce, Parmesan, Herbs

Roasted Seasonal Vegetables

Tiramisu, Cannoli's

Tejano | 56

Chicken Tortilla Soup| Crispy Tortilla Strips, Cotija

Taco Salad Black Beans, Corn, Tomato, Cheddar Cheese, Tortilla Crisp, Avocado Lime Vinaigrette, Chipotle Cilantro Ranch

Watermelon Salad Cucumber, Mint, Tajin, Cotija, Lime

Garbanzo Salad Tricolor Quinoa, Pickled Red Onion, Cilantro

Build-a-Taco Asados Carne, Pollo, Vegetables Acompañimientos: Tortilla, Salsa Roja, Sour Cream, Cheddar Cheese, Pickled Jalapeno, Pico De Gallo Tortilla Chips

Poblano Rice-Sofrito

Cilantro Creamed Calabacitas | Zucchini, Squash, Corn

Shiner Borracho Beans

Cinnamon Leche Volteada, Tequila Tres Leche's, Fresh Fruit Tarts

MARRIOTT

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Hill-Country Smoke House

| 58

Potato Rolls

Black Bean and Charred Corn Chili| Sour Cream, Shredded Cheddar Cheese, Cilantro Potato Salad| Bacon, Stone Ground Mustard

Chive Cole Slaw Cabbage, Granny Smith Apple, Cider Vinegar, Pickled Mustard Seed, Toasted Pecan

Smokehouse Salad Black Eyed Peas, Cornbread Crouton, Bacon, Piquant Peppers, Smoked Cheddar, Ranch

Smoked Beef Brisket| Chipotle BBQ Sauce

Local Jalapeno Cheese Sausage

Charred BBQ Chicken Sweet Rolls| Switch-house BBQ Rub, Texas 1015 Onions, Assorted Pickles, Hot Sauces

Cheesy Mac and Cheese| Sharp Cheddar

Sautéed Green Beans| Garlic, Thyme, Shallot

Seasonal Cobbler, Pecan Pie Bars, Crème Lemon Blueberry Tarts

Crescent City

| 58

Award Winning Seafood Gumbo

Louisiana Tomato Salad| with Sweet Onions, Blue Cheese and Sherry Vinaigrette

Muffuletta Pasta Salad with Peppers, Olives, Onions and Italian Meats

Crescent City Greens| with Buttermilk Ranch and Lemon Thyme Vinaigrette

Choice Of Two:

Bronzed Gulf Fish with Crawfish Etouffee

New Orleans Fried Chicken

Cajun Spiced Skirt Steak with Smothered Peppers and Onions

Corn Succotash

Red Beans and Rice

Mini White Chocolate Bread Pudding, Bananas Foster Cheese Cake Bites, Mini Fruit Tarts



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Chisholm Trail | 59

Fresh Baked Buttermilk Biscuits

Ham and White Bean Soup| Escarole

Iceberg Salad Tomato, Cucumber, Carrot, Radish, Ranch, Balsamic Vinaigrette

Potato Salad| Grain Mustard, Dill

Baby Kale Romaine Caesar Parmesan Cheese, Garlic Crouton, Peppercorn Dressing

BBQ Grilled Chicken BS&M Poultry Rub, House BBQ Sauce, Pickle Chips, Hot Sauces

Meatloaf- Traditional Pork and Beef Meatloaf | Classic Ketchup Glaze

Pan Seared Texas Redfish | Tomato Fennel Relish

Sautéed Green Beans| Caramelized Onion

Smoked Bacon Blue Box Mac & Cheese

Mini Apple Pies, Double Chocolate Cupcakes, Mini-Strawberry Cheesecakes



PLATED DINNER

All Plated Dinner selections include Artisan Breads and sweet butter as well as freshly brewed Regular and Decaf Starbucks Coffee and Freshly Brewed Iced Tea.

Plated entrees include your selection of a main course, choice of salad and a dessert. A starch and seasonal vegetables will be paired with Chefs choice.

Select one

SALADS

Bibb Lettuce Leaves Salad

Spinach, Bocconcini Mozzarella, Oven Roasted Tomatoes, Herb Croutons, White Balsamic Dressing

Lolla Rosa Salad

Frisee, Smoked Almonds, Manchego Cheese, Crispy American Speck Ham, Caramelized Onions, Sherry Vinaigrette

Baby Romaine Salad

Olives, Ricotta Salata, Marinated Grape Tomatoes, Pickled Fennel, Creamy Herb Dressing

Mixed Leaves Salad

Poached Pears, Blue Cheese, Praline Pecans, Champagne Vinaigrette

Traditional Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

Wild Arugula Salad

Watercress, Tomatoes, Radish Golden Raisins, TX Goat Cheese, Champagne Dressing

Baby Spinach Salad

Strawberries, Crumbled TX Feta, Spiced Pecans, Sherry Vinaigrette



PLATED DINNER

All Plated Dinner selections include Artisan Breads and sweet butter as well as freshly brewed Regular and Decaf Starbucks Coffee and Freshly Brewed Iced Tea.

Plated entrees include your selection of a main course, choice of salad and a dessert. A starch and seasonal vegetables will be paired with Chefs choice.

Select one

MAIN COURSE

Herb Seared Chicken Breast TX Wild Mushroom Chicken Jus	70
Pesto Rubbed Airline Chicken Cider Jus	71
Gulf Snapper Kaffir Red Curry	72
Grilled Cauliflower Steak Olive Relish, Sweet Tomato Sauce (veg)	75
TX Wild Mushrooms Ravioli Marsala Mushroom Cream (veg)	75
Tricolor Quinoa Warm Salad Seasonal Puree Assorted Vegetables (veg)	75
Mustard Rubbed and Charred Pork Tenderloin Pickled Blackberry	76
Crab Crusted Sustainable TX Red Fish Preserved Lemon Butter	80
Crispy Seared Atlantic Salmon Tajin Butter Sauce	80
TX Whiskey and Citrus Brined Double Cut 12 oz. Pork Chop	82
Local Porter Slow Braised Short-Rib Chipotle BBQ Glaze	85
Marinated Flat Iron Pinot Noir Demi	87
Grilled 10 oz. Rib-Eye Steak Chimichurri	89
Seared Center Cut 6 oz. Filet Mushroom TX Tempranillo Ragout	95
Hanger Steak and Quail Chimichurri, TX Honey and Orange Sauce	102
6 oz. Filet and TX Gulf Garlic Shrimp (3 Each), Bordelaise	106



PLATED DINNER

All Plated Dinner selections include Artisan Breads and sweet butter as well as freshly brewed Regular and Decaf Starbucks Coffee and Freshly Brewed Iced Tea.

Plated entrees include your selection of a main course, choice of salad and a dessert. A starch and seasonal vegetables will be paired with Chefs choice.

Select one

Dessert

Dulce De Leche Cheesecake | Caramel Sauce, Candied TX Pecans

Carrot Cake | Saffron-Glazed Pineapple, Crème Cheese Cremeux, Orange Peel

NY Cheesecake | Blueberry Compote, Greek Yogurt, Fresh Berries, Macaron

Apple Galette| Bourbon Caramel, Vanilla Whipped Cream

Bittersweet Chocolate Mousse| with Layers of Chocolate Dacquoise and Raspberry Ganache

Crunchy Bottom| Made of Imported Wafers and Praline Topped with a Silky Chocolate Mousse

Mexican Style Flan | Caramel, Seasonal Berries



DINNER BUFFET

A minimum of 25 guests are required for dinner buffet. Groups with less than 25 guests will incur a \$150 fee. All dinner buffets include freshly brewed decaffeinated and regular Starbucks coffee and Hot Tazo Teas. Dinner Buffets are 2 hours in duration.

BBQ City | 78

Market Style Green Salad Cucumbers, Tomatoes, Red Onion, Smoked Almonds and Seasoned Croutons Served with Ranch and White Balsamic

Loaded Potato Salad Bacon, Scallions, Sour Cream, Cheddar

Chopped Cole Slaw

Carved to Order (Attendant Suggested) Out of the Smoker Beef Brisket| Award Winning BBQ Sauce, Potato Roll, Onions and Pickles

Country Smoked Sausage Links

Beer Can Chicken with Shiner Bock Jus

City-Place Baked Mac and Cheese

Country-style Creamed Corn| Cotija Cheese, Cilantro, Tajin, Lime

White Chocolate Blondies, Double Burnt Chipotle Chocolate Chip Brownies, Seasonal Cobbler

Mexican Street Flavor

| 78

Jicama Slaw

Ceviche Station | Fresh Fried Corn Chips, House Made Salsa and Salsa Verde, Made to Order Guacamole, Gulf Shrimp Ceviche, Gulf Fish Ceviche and Pico De Gallo

Local Tamales| to Include Poblano Onion Rajas

Quesadilla Station 3 Types, Queso (Oaxacan Cheese), Gringa, (Oaxacan Cheese and Shredded Chicken) and Sincronizada (Oaxacan Cheese and Ham). Served with Sour Cream and Pico De Gallo

Make Your Own Fajitas| Shiner Beer Grilled Flank Steak and Chicken, Mexican Rice, Refried Beans, Corn and Flour Tortillas, Onion-Cilantro, Lime Wedges, Variety of Hot Sauce, Shredded Lettuce, Diced Tomatoes

Esquites Station | Fresh Grilled Corn, (Removed from the Cob and Mixed with Butter) Duke's Mayonnaise, Cotija Cheese, Tajin, Lime and Cilantro

Arroz Con Leche, Warm Cinnamon Churros with Cajeta, Sopapillas, Local Honey

MARRIOTT

DINNER BUFFET

A minimum of 25 guests are required for dinner buffet. Groups with less than 25 guests will incur a \$150 fee. All dinner buffets include freshly brewed decaffeinated and regular Starbucks coffee and Hot Tazo Teas. Dinner Buffets are 2 hours in duration.

Taste of Comfort

Ham and Cheddar Biscuits| House-Made Strawberry Jalapeño Jam

Grilled Peach and Wild Arugula| American Speck Ham, TX Goat Cheese, Balsamic Dressing Spinach Artichoke Dip| with Warm Baquettes

179

Beef Sliders| American Cheese, Caramelized Onions, Special Sauce

Hummus Dipl Crisp Vegetables, Chickpeas, Sumac, Pita Bread

Frito Pie Served in the Bag| House Made TX Chili, Sour Cream, Cheddar, Green Onions and a Variety of Hot Sauce

City Place Baked Mac And Cheese Biscuit Crumble

Pork Verde| Pork Shoulder Braised in Chili Verde, Chopped Cilantro and Flour Tortillas

Tortilla Chips | House Made Guacamole and Queso with Charred Jalapeños

Chocolate Brownie, Mini Oreo Cheesecakes, Lemon Tarts with Blueberry

Gulf Coast | 84

Cornbread and Honey Butter

Smoked Chicken and Corn Chowder

Texas Harvest Salad Mixed Greens, Avocado, Tomatoes, Toasted Pepitas, Cotija Cheese,

Citrus Vinaigrette

Gingered Apple-Jicama Slaw

Coastal Shrimp and Crab Pasta Salad Cavatappi Pasta, Tomato, Basil, Parsley, Lemon Vinaigrette

Ceviche Shooters, Local Shrimp, Gulf Whitefish, Serrano Peppers, Tomatoes, Red Onion and Cilantro

Jambalaya| Andouille Sausage, Gulf Shrimp, the Holy Trinity of Vegetables, Tomatoes, Rice and Creole Spices

Bourbon Glazed Smoked Pork Loin| Apple-Raisin Salad

Pan Seared Gulf Redfish| with Texas Corn Succotash, Cilantro Jalapeno Lemon Butter Sauce Traditional Red Beans and Rice

Fresh Okra and Tomatoes

Banana Pudding Parfaits with Bananas, Pecan Praline



CARVING STATIONS

One Carver per 75 guests required. Carver fee of \$135 per station.

A La Brasa Beer and Cumin Scented Marinated Flank Steak

| 108

Cilantro Rice, Salsa Criolla, Corn Tortillas (Feeds Approximately 8-10 Guests)

Loch Duart Salmon off the Cedar Plank

| 400

Smoked Salmon Side, Apple Jicama Slaw, Cider Vinaigrette (Feeds Approximately 20 Guests)

Low and Slow Tri-tip of Beef

1400

Regional Favorite Tri Tip, Roasted Poblano-Corn Relish, Salsa Verde, Warm Flour Tortillas, Apple-Cider Poblano-Cole-Slaw (Feeds Approximately 20 Guests)

12 Hour Pecan Smoked Beef Brisket

1 425

Slow Smoked and Carved to Order with House Pickles, Three Onion Marmalade BBQ Sauce, Mashed Potato, Mini Potato Rolls (Feeds Approximately 25 Guests)

House Citrus Brined and Slow Smoked Turkey Breast

| 440

Onion Mustard Demi, Aji Amarillo Aioli, Brioche Rolls, Sage Cornbread Stuffing (Feeds Approximately 30 Guests)

Roasted Herb Crusted Pork Loin

1 450

Center Cut Pork Loin, Maple Grain Mustard Aioli, Onion-Bacon Marmalade, Pretzel Rolls (Feeds Approximately 30 Guests)

Dry Rubbed and Pepper and Roasted Grass Fed Beef Tenderloin | 52

Tender Prime Tenderloin, Roasted Garlic Demi, Horseradish Cream, Fresh Herbs Crushed Gold Potatoes, Petite Rosemary Rolls (Feeds Approximately 25 Guests)

Slow Roasted Pecanwood Strip Loin

| 575

Flavorful Prime Strip Loin, Red Wine Demi and Horseradish Cream, Brioche Rolls, Roasted Rainbow Baby Carrots (Feeds Approximately 30 Guests)



RECEPTION

Cold Hors d' Oeuvres Priced Per Item, Minimum Order 25

Crispy Deviled "BLT" Cage Free Eggs Smoked Bacon, Frisee	6
Bruschetta House Made Ricotta, Butternut Squash Chutney, Pistachios, Local Honey	6
Local Tomato and Mozzarella Bruschetta Pesto Aioli, Balsamic Reduction	6
Rotisserie Chicken Salad Mini Tostones Cup Mayo-Ketchup	6
Lump-Crab Salad Stuffed Peppadews Peppers, Lemon Crème	6
Basque Blue and Pecan Wood Bacon Cannoli TX 38 Pecan Jam	7
Chili Lime Gulf Shrimp Salad Mini Tacos Chipotle Aioli, Pico De Gallo	7
Toasted Brioche Fresh Herb Salad, and Cured Ham	7
Gulf Crab Mini Tostadas Pickled Red Onion, Micro Cilantro	8
Snapper Ceviche Mango Jalapeno	8



RECEPTION

Hot Hors d' Oeuvres

Priced Per Item, Minimum Order 25

BBQ Pulled Pork Mini Biscuit Chives	6
Beef Barbacoa Taquitos Lime Cilantro Dipping Sauce	6
Mini Smoked Chicken Tequila Burritos	6
Smoked Brisket Picadillo Empanadas Drippings and Cider Vinegar Aioli	7
Mini Beef in Phyllo Dough Dijonnaise	7
Andouille Sausage En-Croute Porter Beer Grain Mustard	7
Chicken Guajillo Mole Plantain Skewer	7
Crawfish Empanadas Lemon Cajun Mayo	7
Candied Apple Pork Belly Mini Tostada Chipotle Crema	7
Pulled Pork Arepa Chile De Arbol and Lime Aioli	7
Artisan Corn and Jalapeño Jack Cakes Pickled Vegetables	7
Tricolor Quinoa Chicken Bites Seasonal Jam, Roasted Garlic Aioli	7
Smoked Brisket Mini Bao Bun Black Bean Mole, Pickled Red Onion	8
Slow Braised TX Stout Beer Short Rib Redneck Cheddar on Sourdough Mini Grilled Cheese	8
Tempura Crisp Shrimp Shiner Bock BBQ Sauce	8



RECEPTION

Passed Hors d' Oeuvres
Priced Per Item, Minimum Order 25

All passed hors d'oeuvres selections require an attendant fee of \$75

TX Pecan and Goat Cheese Lollipop Seasonal Jam	6
Vegetable Summer Roll Thai Peanut Sauce	6
Ahi Tuna Tartare Avocado Crema, Cucumber Cup, Tobiko, Togarashi	7
Bacon Wrapped TX Quail with Jalapeño	7
Rebel TX Tomato Pie Sharpshooter and Pimento Cheese Mini Tart	7
Southern Grits Arancini Smoked Gouda Fondue, Bacon and Sweet Onion Marmalade	7
Cucumber Lobster and Mascarpone "Cannoli" Lemon Parsley Aioli	8
Local Tito's Vodka Cured Salmon Grapefruit, Pickled Red Onion, Labneh, Flatbread	8
Snapper Ceviche Mango Jalapeno	8



RECEPTION STATIONS

Reception stations are designed for 1 hour of service, 2 hours if added to a dinner buffet. A minimum of 25 guests are required for reception stations. Stations are charged on the total number of guest guaranteed. Attendant Fee is \$135.

Southern Crunch

| 14

House BBQ Chips, Sweet Potato Chips, Plantain Chips 1015 Sweet Onion Dip, Blue Cheese Dip, Pimento Cheese Dip

Mashed Potato Bar (Attendant Required)

| 20

Yukon Gold Mash Potatoes, Sweet Potato Mash, Served with your Choice of: Roasted Mushrooms, Charred Corn Scallions, Crumbled Blue Cheese, Sour Cream, Cheddar, Crumbled Bacon, Andouille Sausage, TX Black Bean Chili

Regional Cheese Display

| 21

You Don't Have to Live In Wisconsin to Get Great Cheese!

Selection of Regional, Texas Farmhouse Cheeses, to Include Some of the Best Selections from Veldhuizen Family Farm, Mozzarella Co., Latte Da Dairy and Pachi Pachi Farms; Local TX. Kelley's Honey, Seasonal Preserves, Marcona Almonds, Raincrisps and Bread

Guacamology (Attendant Required)

| 22

Avocado, Tobiko Caviar, Crab Salad, Smoked Salmon, Limes, Cilantro, Serrano, Poblano, Orange Tomatillo Salsa, Corn Tortilla Chips

TX Street Tacos (Attendant Required)

| 22

Grilled Mahi, Crispy Smoked Pork Belly, Carne Asada, 1015 Onions, Limes, Cilantro, Pico De Gallo, Pickled Red Cabbage, Grilled Pineapple, Queso Fresco, Chipotle Aioli, Tomato + Avocado Salsa, House Habanero Sauce, Corn + Flour Tortillas

American Made Best Cheese Selection

| 23

Selection of Some of the Best Cheeses in the USA, Local Honeycomb, Seasonal Preserves, Marcona Almonds, Raincrisps, Crackers and Bread



RECEPTION STATIONS

Reception stations are designed for 1 hour of service, 2 hours if added to a dinner buffet. A minimum of 25 guests are required for reception stations. Stations are charged on the total number of guest guaranteed. Attendant Fee is \$135.

Mac and Cheese Bar

| 24

Classic Baked Mac and Cheese, Truffle and Herb Crusted Mac and Cheese, Brussels Bacon Mac and Cheese

Deluxe Nacho Bar

(Attendant Required)

| 25

Tortilla Chips, Salsa Roja and Salsa Verde, Guacamole and Sour Cream, Diced Tomato, Jalapenos, Olives, Queso, Black Bean and Charred Corn Chili and Shredded Chicken

Baja Fish Taco Station

(Attendant Required)

| 25

Grilled Mahi Mahi with Caramelized Peppers and Onions | Flour and Corn Tortillas, Pico De Gallo, Cilantro, Chipotle Aioli and Fresh Lime Wedges, Local Variety of Hot Sauce

Risotto Station

(Attendant Required)

| 21

Pick Two

Roasted Butternut Squash| Pistachio Pistou, Crispy Sage

Wild Local Mushroom Ragout| Truffle Butter, Pecorino

TX Tempranillo Braised Chicken | 1015 Caramelized Onion

Smoked Pork Carnitas Manchego| Cherry Tomato Ragout, Green Olive Relish

Pasta Station

(Attendant Required)

| 22

Pick Two

Pastas Are Served With Breadsticks and Garlic Bread

Garganelli Pastal Cherry Tomatoes, Garlic, Oregano, Shaved Parmesan

Orecchiette Pastal Wild Mushrooms, American Speck, Fresh Herbs, Pecorino Cheese

Rigatoni Pastal Italian Sweet Sausage, Tomato Cream Sauce, Basil, Parmesano

Shell Pastal Pancetta, Rock Shrimp, Pesto, Romano Cheese

Dessert Bar

1 24

Miniature Desserts Chefs Choice to Include Chocolate Cake Pops, Petit Fours, Assorted Macaroons



ALL DAY MEETING PACKAGES

Groups participating in an all-day package will have lunch from the collective daily lunch buffets. Packages include wireless internet connection. Minimum of 25 guests.

THE CONDUCTOR |115++

Continuous Beverage Refreshments

Freshly Brewed Starbucks Coffee and Tazo Teas, Soft Drinks and Bottled Water

Breakfast Buffet

Choice of Orange, Grapefruit, Cranberry or Apple Juice Fresh Seasonal Fruit, Assorted Breakfast Pastries Scrambled Eggs, Choice of Chicken-Apple Sausage or Apple-Wood Smoked Bacon Chef's Choice of Breakfast Potatoes

Lunch Buffet

From the Collective Daily Lunch Buffets

PM Break

Your Selection of any PM Themed Break

THE DISPATCHER |105++

Continuous Beverage Refreshments

Freshly Brewed Starbucks Coffee and Tazo Teas, Soft Drinks and Bottled Water

Continental Breakfast

Choice of Orange and Grapefruit Juices Seasonal Sliced Fruits and Berries Kraftsmen Baking Seasonal Flavored Breads Local Fruit Preserves and Butter

AM Break

House Made Granola Bars, Energy Bars and Trail Mix

Lunch Buffet

From the Collective Daily Lunch Buffets

PM Break

Your Selection of any PM Themed Break



COLLECTIVE DAILY LUNCH BUFFETS

Luncheons are shared with other groups that have selected the daily menus based on capacity. Minimum of 25 quests.

Monday | Southern Texas Classics

Sweet Cornbread and Jalapeño Muffins| Honey Butter Spinach Salad| Watercress, Local Goat Cheese, Smoked Bacon, Grain Mustard Dressing Chicken Casserole| Tomato Glazed Bacon Wrapped Meatloaf Red Bliss Mashed Potatoes | Creamy Corn with Tajin Strawberry Shortcake| Whipped Cream

Tuesday | The Smokehouse

Chipotle and Chive Biscuits| with Honey Butter
Mustard Potato Salad
House Mesquite Smoked Beef Brisket| with House-Made Barbeque Sauce
Grilled BBQ Chicken
Dutch Oven BBQ Beans | Milk and Butter Braised Corn
House-Made Seasonal Cobbler

Wednesday | Classic French

Artisan Breads
Baby Greens| with Black Truffle Vinaigrette
Fingerling Potato Nicoise Salad
Chicken Cassoulet| White Beans, Merguez Sausage
Beef Bourguignon| Braised Pearl Onion, Mushrooms
Herbs de Provence Sea Salted Potatoes | Ratatouille
Éclair au Chocolate

Thursday | El Mercado

Charred Corn Guacamole
Iceberg Lettuce| Radish, Roasted Corn, Oaxaca Cheese, Poblano Rajas, Escabeche,
Jalapeño Ranch
Beef Skirt Steak Fajitas| Achiote Marinated Chicken Fajita
House-Made Salsa, Salsa Verde, Pico de Gallo, Mexican Crema, Queso Fresco
Flour Tortillas
Frijoles Negros | Spanish Rice
Sopapillas with Honey

Friday | La Trattoria

Focaccia Rolls, Grissini
Endive and Parmesan Salad| Creamy White Balsamic
Agrodolce Salad| Sliced Cucumber, Red Onion, Fresh Oregano, Sweet Vinegar
Chicken Parmesano| with Lemon Capers and Fresh Herbs
Seared Flat Iron Steak| Barolo Demi Glaze and Fresh Herbs
Parmesan Risotto | Green Beans with Fresh Garlic and Almonds
Classic Tiramisu



PM THEMED BREAKS

Pick any Themed Break for your all day meeting package.

The Maxwell Field

Soft Warm Giant Pretzels, Shiner Bock Mustard Cracker Jacks | Salted Peanuts In The Shell Assorted Soft Drinks, Natural And Sparkling Water

IQ Break

Blueberry Smoothies Mini Bagel Chips | Smoked Salmon Mousse **Power Bars** Bircher Muesli in A Mason Jar Oats, Yogurt, Grated Apples, Raisins and Berries

The Vintner's Vineyard

Seasonal Whole Fruit Local Artisan Cheese Display Assorted Crostini's and Breads Garden Fresh Vegetable Crudité with Seasonal Dip

Artisan Getaway

House Made Beef Jerky Local Artisan Cheese Display Artisan Breads and Crackers Local Praline TX Pecans | Seasonal Whole Fruit

Guadalupe Break

Freshly Made Tortilla Chips House Made Charred Salsa and Salsa Verde | Chili Con Queso Mini Chicken Sopes| Pulled Chicken, Refried Beans, Slaw, Chipotle Crema, Cotija Hibiscus Flavored Water (Jamaica)



AUDIO VISUAL PACKAGE ENHANCMENTS

Add an audio visual package to your all day meeting package, price is per person, per day.

PROJECTION SUPPORT PACKAGE

|8

(Customers providing their own LCD projector)
Appropriately Sized Tripod Screen, Skirted
Cart and Standard Cabling

PROJECTION PACKAGE + FLIPCHART

| 10

(Customers providing their own LCD projector)
Appropriately Sized Tripod Screen, Skirted
Cart and Standard Cabling
Post-IT Pad w/Markers

SOUND PACKAGE

| 15

12" Powered Full-Range Speaker(s) on Stands4 Channel MixerWired MicrophoneStandard Cable Package

LCD PACKAGE

| 20

4000 Lumen LCD Projector 10' Executive Widescreen Cart and Standard Cabling

LCD PACKAGE + FLIPCHART

| 25

4000 Lumen LCD Projector 10' Executive Widescreen Cart and Standard Cabling Post-IT Pad w/Markers



BEVERAGE

Bartender Fee is \$135. One bartender is required for every 75 guests. Cashier Fee is \$135.

HOUSE WELL TIER

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin Dewar's
White Label Whiskey
Jim Beam White Label
Whiskey
Crown Royal Canadian
Club
Jose Cuervo Especial
Gold Tequila

Korbel Brandy

SPRINGWOODS CALL TIER

Absolut Vodka Tito's
Vodka
Bacardi Superior Rum
Tanqueray Gin
Johnnie Walker Red
Label Scotch
Maker's Mark Bourbon
Whiskey
Jack Daniels Whiskey
Crown Royal
1800 Silver Tequila
Courvoisier VS Brandy
Seagram's VO Whiskey

CITYPLACE PREMIUM TIER

Grey Goose Vodka
Bacardi Superior Rum
Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnnie Walker Black Label
Scotch
Knob Creek Bourbon
Whiskey
Jack Daniels Whiskey
Crown Royal
Patron Silver Tequila
Hennessey Privilege VSOP
Brandy

CASH BAR BY THE DRINK

HOSTED BAR BY THE DRINK

HOOTED BARK BY THE BIK		OAGH BAIL BY THE BILLIE	
House Well Tier	9	House Well Tier	10
Springwoods Call Tier	10	Springwoods Call Tier	11
CityPlace Premium Tier	11	CityPlace Premium Tier	12
Martini Bar	11	Martini Bar	12
Cordials	11	Cordials	12
House Wine	8	House Wine	9
Domestic Beer	6	Domestic Beer	7
Imported Beer	7	Imported Beer	8
Craft Beer (seasonal)	7	Craft Beer (seasonal)	8
Soft Drinks (pepsi products)	4	Soft Drinks (pepsi products)	4
Soft Drinks (coke products)	5	Soft Drinks (coke products)	5
Bottled Water	5	Bottled Water	5

HOSTED BAR EXPERIENCE

Packages by the Hour:	1-Hour	2-Hour	3-Hour	4-Hour
House Well Tier	\$22.00	\$32.00	\$42.00	\$52.00
Springwoods Call Tier	\$24.00	\$34.00	\$44.00	\$54.00
CityPlace Premium	\$28.00	\$36.00	\$46.00	\$56.00



BEVERAGE-WINES

Champagne & Sparkling Wines	
LaMarca, Extra Dry, Prosecco, Veneto Italy, NV	l 45
Mumm Napa Brut Prestige Chefs Caves, Napa Valley	153
Domain Ste. Michelle Luxe, Columbia Valley	
Moet & Chandon "Imperial", Epernay	1125
Veuve Clicquot "Yellow Label" Brut Reims Champagne	l 145
Alternate White Wines	
Canyon Road, Pinot Grigio	36
Beringer Vineyards, White Zinfandel, California	l 36
Sand Point Sauvignon Blanc, California	l 48
Chateau Ste. Michelle Riesling, Columbia Valley	l 40
Stone Cellars Pinot Grigio, California	l 42
Erath Pinot Gris, Oregon	l 54
Ferrari-Carano Vineyards Fume Blanc, Alexander Valley	l 58
Chardonnay	
Canyon Road, California	36
Sand Point, California	l 48
Beaulieu Vineyards Century Cellars, California	l 51
Stone Cellars, California	l 51
Ferrari-Carano, Sonoma	l 58
Sterling Vineyards, Napa Valley	l 58
Merlot	
Canyon Road, California	36
Beaulieu Vineyards Century Cellars, California	145
Stone Cellars, California	143
14 Hands, Washington State	152
St. Francis Vineyards, Sonoma County	152
Chateau St. Jean, Napa Valley California	152
Ferrari-Carano, Sonoma	1 58

MARRIOTI

BEVERAGE - WINES

Cabernet Sauvignon	
Canyon Road , California	36
Sand Point, California	l 48
Avalon, California	l 51
E&J Gallo Winery, Louis M. Martini, Napa Valley	l 52
Joseph Carr	l 56
Trellis Aquinas, Napa Valley	l 58
Chateau St. Jean, Napa Valley	l 58
Franciscan, Napa Valley	l 64
Paul Dolan Vineyards, Mendocino	l 64
Robert Mondavi, Napa Valley	l 64
Pinot Noir	
Canyon Road, California	36
Clos du Bois, Sonoma	l 50
Erath, Oregon	l 58
Belle Gios "Meiomi", Sonoma Coast	l 58
Laetitia, Arroyo Grande	۱72
Alternate Red Wines	
Alamos Malbec, Mendoza, Argentina	62
Marchesi de´ Frescobaldi Chianti, Castiglioni	l 64
The Spur, Murrieta's Well, Livermore Valley	l 68
Decoy Red Wine, Napa Valley	180
Hands of Time Red, Stag's Leap, Napa Valley	184



BEVERAGE- SPECIALTY BARS

Bartender Fee is \$135. One bartender is required for every 50 guests for specialty bars.

BLOODY MARY, MOJITO OR MIMOSA BARS

Mojito Station \$13.00 per person (minimum 35 guests)
Blood Mary Station \$14.00 per person (minimum 35 guests)
Mimosa Station \$15.00 per person (minimum 35 guests)

ULTIMATE MARTINI BAR

Premium Brand
Smirnoff or Beefeaters I 13
Top Shelf Grey Goose or Bombay Sapphire I 14
Classic Martini| Dry Vermouth, Twin Spanish Olives
Blue Sky Martini| Vodka, Blue Curacao, Garnished with a Lemon Twist
Apple Martini| Vodka, Apple Schnapps, Green Apple Slice
Cosmopolitan Vodka Cranberry Juice, Triple Sec, Lime Juice



BEVERAGE- SPECIALTY BARS

Bartender Fee is \$135. One bartender is required for every 50 guests for specialty bars.

CITY PLACE MARGARITA FIESTA

Premium Brand

Jose Cuervo Gold | 13

Top Shelf Patron Silver I 14

Choose Two from Five Distinctive Margaritas:

Classic Margarita

Raspberry Margarita

Melon Margarita

Peach Margarita

Cucumber-Jalapeno Margarita

AFTER DINNER DRINKS

Bailey's Irish Cream Liqueur	I	13
Kahlua Liqueur	I	13
Amaretto DiSaronno Liqueur	1	13
Sambuca Romana Liqueur	I	13
Grand Marnier Liqueur	1	13



TECHNOLOGY

Audio Visual Packages

PROJECTION SUPPORT PACKAGE	170
(Customers providing their own LCD projector)	
Appropriately Sized Tripod Screen, Skirted	
Cart and Standard Cabling	
60" MONITOR PACKAGE	425
60" LED HD Monitor	
Custom Floor Stand	
Standard Cable Package	
LCD EXECUTIVE PACKAGE	l 5 75
4000 Lumen LCD Projector	1070
10' Executive Widescreen	
Cart and Standard Cabling	
Cart and Standard Cabling	
GENERAL SESSION LCD FASTFOLD PACKAGE	l 1025
7000 Lumen LCD Projector	1
7' X1 2' Fastfold Screen	
Cart and Standard Cabling	
Cart and Standard Cabing	

SOUND PACKAGE

12" Powered Full-Range Speaker(s) on Stands

4 Channel Mixer

Wired Microphone

Standard Cable Package

CUSTOM LIGHTING PACKAGE

ASK FOR PRICING

| 325



TECHNOLOGY

Audio, Video and Communications

AUDIO COMPONENTS

Wired Microphone (podium, table, flo	or) 70
Wireless UHF (lavaliere or handheld)	160
DI Box / Laptop Audio	50
4 Channel Stereo Mixer	65
12 Channel Stereo Mixer	135
Powered Speaker (standard)	125
House Patch	Ask for Pricing

VIDEO AND DATA COMPONENTS

4,000 Lumen Projector	400
7,000 Lumen Projector	700
60" LED Monitor	550
Broadcast Camera Package	Ask for Pricing
Data Video Presentation Switcher	350
Laptop	225

MEETING ACCESSORIES

10' Executive Screen	95
Tripod Screen	55
7' x 12' Fastfold	245
Wireless Presenter	55
Flipchart Post-It Pad w/ Markers	80
Whiteboard	95
Laser Pointer	50
Speaker Timer	80
Pipe and Drape (price per ft.)	16
Power Strip	20
Conference Speaker Phone	150



TECHNOLOGY

Lighting and Labor

LIGHTING COMPONENTS

12 Channel Dimmer Board	175
6 Channel Dimmer Packs	80
Ellipsoidal Stage Light	45
LED Uplight	60

LABOR (Rates are per hour)

SET/STRIKE

Monday - Friday (7am-5pm)	80
Monday - Friday (5pm-12am)	120
Monday - Sunday (12am- 7am)	160

GENERAL OPERATOR

Monday - Friday (7am-5pm)	90
Monday - Friday (5pm-12am)	135
Monday - Sunday (12am- 7am)	180

HOLIDAY & WEEKENDS (New Year's Day, Easter, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Eve, & Christmas Day)

Set / Strike	160
General Operator	180

TERMS & CONDITIONS

It is required that Encore set-up, operate and strike all equipment unless union guidelines and requirements dictate otherwise. All equipment prices listed are per day prices. Equipment and labor pricing listed does not include a service charge of 25% or Houston transaction tax or sales tax. Labor will be charged for set-up, operation and teardown of all video projection, multi-image, sound reinforcement, theatrical stage lighting, screens and drapery equipment listed herein. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at full, published rates.

The charges for Audio Visual Services are paid to an outside vendor and may include service charges that are retained by the Hotel and/or the Vendor. These charges are not a gratuity.



GENERAL INFORMATION

Labor Charges:

Our menu prices are based on meal functions with oval tables of (12) guests each. Should your group require round tables of (8) guests each, a charge will apply for the additional service staff required. The fee for additional servers is \$135 each server.

Attendants, cashiers and bartenders are \$135 per server/per event. A \$135 bartender fee per bar will apply for up to (4) hours.

Service Charge:

A current service charge of 25% will be added to all food, beverage, audio visual and room rental prices. The service charge is subject to current state sales tax.

Menu Pricing:

Menu prices are subject to change without notice. Menu pricing can be confirmed no earlier than 6 months prior to your event, unless otherwise specified on your contract or banquet event orders.

Food & Beverage:

All food and beverage must be purchased through the hotel. No food or beverage of any kind will be permitted to be brought into the hotel or to leave the hotel by the host or invitees. Please notify your event manager of the number of guests attending your function no later than (3) business days in advance. This number will be considered your minimum guarantee and may not be lowered. If we do not hear from you within this timeframe, your original expected number would automatically become your guarantee.

Decorations:

Décor should be arranged through the hotel or hotel approved vendors. Any outside vendors must be approved by the hotel and carry a minimum of \$1,000,000 liability insurance with the hotel name on the policy. For best results, please let our professionals assist you in coordinating arrangements for themes, floral, etc. At no time will glitter or confetti allowed in the hotel. A \$1,000 labor charge will be applied to those groups that utilize glitter or confetti.

Entertainment:

Entertainment should be arranged with your event specialist. We will be happy to coordinate your entertainment needs or recommend proven agencies familiar with the Houston area or our hotel in order to make your event a success.



GENERAL INFORMATION

Parking:

The hotel has one garage for our guests. The event parking rates can be negotiated with you your Sales/Catering Manager.

Signage:

The hotel will, unless otherwise instructed, post your program daily in the public areas of the hotel. Absolutely no signs or banners may be placed in the lobby, guest room floors or in the elevators.

Materials:

If materials or supplies for your event need to be shipped to the hotel, please label all shipped material as follows:

Houston CityPlace Marriott 1200 Lake Plaza Drive Spring, TX 77389 To the attention of your Event Name

Please include on the label:

Name of Meeting Dates of Meeting

Hold for Arrival (Name of person designated to receive the items)

Please notify your event manager of the shipper's name and delivery date.

Due to limited storage, please advise us of any large shipments so that proper storage arrangements can be made.

The hotel will allow a (3) day grace period prior to the start of your event. Any boxes arriving outside that grace period will be assessed a storage charge of \$5 per box, per day to be applied to your master account.

Please contact your event manager to discuss arrangements in shipping your materials back to your office after the event.

