

WEDDING MENU





WELCOME TO THE GARDEN

Dear Guest,

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At Hilton Garden Inn we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

We help plan everything from the menu to the table settings, even selecting linens that match your bridal colors. We can recommend florists, cake designers, musicians, DJs, photographers, and virtually any other services you may need for that special day.

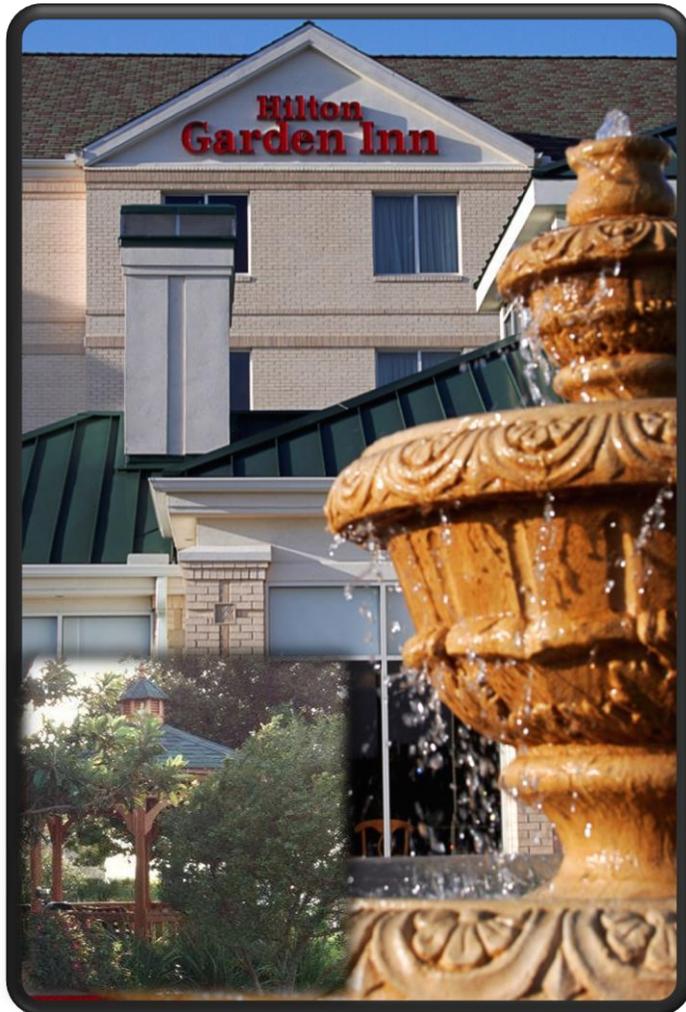
If you have any questions, please do not hesitate to contact me. Congratulations on your special occasion. And welcome to Hilton Garden Inn!

Event Sales Manager

TPLGI-SALESADM@Hilton.com

1-254-899-3906

COMPLIMENTARY AMENITIES



Grand Ballroom with 14 Foot Ceilings
Elegant Pre-Function Area with Sunlit Windows
Remarkable Cuisine Prepared by Award Winning Chefs
Classic White or Contemporary Black Wedding Linens
Complimentary Centerpieces to Match Your Taste
Beautifully Appointed Buffets and Specialty Stations
Reserved Seating and Head Table
Lavish Cake Display Table with Clouding and Lights

Romance Package for the Couple:

- * Elegant Hotel Room
- * Chocolate Covered Strawberries
- * Chilled Champagne
- * Cooked to Order Breakfast for Two

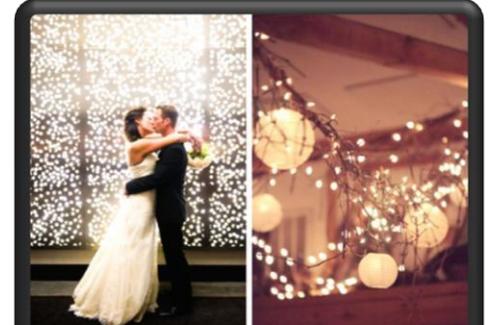
Discounted Rates for Your Overnight Guests

Professional Service Staff Wearing Tuxedos

Memorable Photo Opportunities

- * Multiple Gardens
- * Enchanting Gazebo and Outdoor Patio
- * Detailed Classical Water fountain
- * Beautiful Lobby with Skylights and Fireplace

Complimentary Parking for All of Your Guests



GARDEN DINNER BUFFET MENUS



The Texas Rose Package 33.00 per person

Southwestern Caesar Salad chopped romaine, parmesan, fire roasted corn, black beans, tomatoes, chipotle Caesar dressing

Rustic Grilled Fruit Display of Peaches, Strawberries, and Melon – With Honey Lemon Crème Fraiche

Heavenly Rolls with Whipped Butter Balls

Black Jack Mushroom and Pearl Onion Flank Steak

Raspberry & Brie Stuffed Pecan Crusted Chicken with Brandy Orange Sauce

Farmers Market Vegetables with Herb Butter

Roasted Fingerling Potatoes with Rosemary from Our Very Own Hilton Herb Garden

The Blue Bonnet Package 37.00 per person

Italian Panzanella Salad: grilled bread, heirloom tomatoes, roasted peppers, grilled onions, cucumbers, basil, red wine vinaigrette

Antipasto Display cured meats, Texas crafted cheeses and house-made pickled vegetables

Heavenly Rolls with Whipped Butter Balls

Artichoke Sage Chicken: Grilled Chicken Breast, Artichoke, Sun Dried Tomatoes, and Imported Olives

Roast Salmon and Shrimp in a roasted garlic, lemon and white wine sauce, presented on a bed of linguine

Fontina Cheese and Garlic Whipped Potatoes

Farmers Market Vegetables with Herb Butter

SIMPLE. CLASSIC. BUFFETS.

Southern Favorites 25.00 per person

Blackened Catfish topped with shrimp etouffée

Roasted Beef Po'Boy gilled, sliced ribeye beef on French bread with piri piri sauce, peppers, onion, and melted cheese

Red Beans Andouille dirty rice

Garden Salad iceberg lettuce, romaine, tomatoes, cucumbers, carrots, and Cajun ranch dressing

Braised Whiskey Greens

Caribbean Delight 27.00 per person

Mojo Grilled Chicken Breast orange, garlic, black pepper and lime

Smoked Brisket Coca Cola BBQ sauce

Green Chili Mac and Cheese

Sweet Corn and Black Bean Succotash roasted peppers, scallions, and chili lime

Romaine Salad pickled mushrooms, grape tomatoes, corn tortilla frizzles, and orange chili vinaigrette

Texas Wedding 29.00 per person

Garden Salad with carrots, cherry tomatoes, cucumbers & red peppers, served with two dressings

Sliced Rosemary Rubbed Roast Beef in Au Jus

Shrimp and Crawfish Stuffed Chicken with Cajun Cream Sauce, over Rice Pilaf

Sour Cream and Chive Mashed Potatoes

Brown Butter Farmers Market Vegetables

Firenze 26.00 per person

Watermelon Salad with heirloom tomatoes, chile, cucumbers, mint, and coconut milk

Pan Roasted Chicken Piccata with mushroom, parsley, lemon caper sauce

Mozzarella Stuffed Pork loin with roasted peppers, red onion, pepperoncini, olives, and red wine tomato sauce

Garlic Red Skin Mashed Potatoes

Green Beans herbs and butter



Prices are subject to 20% Service Charge and 8.25% Sales Tax

YOUR CUSTOM A LA CARTE WEDDING...

*Prices are shown next to your protein selections.
Prices include your choice of a salad and two sides.*

*All options can be served as a plated meal or displayed
on a buffet.*

Salads

Garden Salad with carrots, cherry tomatoes, cucumbers & red peppers, served with two dressings

Caesar Salad with croutons, shaved parmesan & homemade Caesar dressing

Green Salad with Chevre with raspberries, pine nuts & champagne vinaigrette

Field Greens with stilton, candied walnuts, dried cranberries & stilton vinaigrette

Mixed Greens with Spiced Pears with dried cherries, apricots, candied almonds & champagne vinaigrette

Baby Spinach with red onion, Roma tomatoes, hard boiled egg, toasted walnuts, crispy pancetta & red wine vinaigrette

Caprese Salad with roma tomatoes, fresh mozzarella, & basil on a bed of field greens with balsamic vinaigrette & cracked black pepper

Black Bean & Corn Salad on a bed of greens with tri-colored tortilla strips & chipotle ranch dressing

Antipasto Salad with chopped greens, julienne pepperoni, diced tomato, julienne red onion, mozzarella & Italian dressing



YOUR CUSTOM A LA CARTE WEDDING ...

*All Entrees Come with Heavenly Rolls and your choice of sauce, salad, and two sides
Half portions of two proteins can be selected to create a duo plate, priced based on
proteins selected*



Steak and Beef Entrees:

<i>8oz Filet Mignon</i>	<i>\$39</i>
<i>Sliced London Broil</i>	<i>\$28</i>
<i>12 oz Rib Eye</i>	<i>\$34</i>
<i>10 oz New York Strip</i>	<i>\$36</i>
<i>Sliced Smoked Brisket</i>	<i>\$26</i>
<i>Sliced Roast Round of Beef</i>	<i>\$26</i>
<i>Top Sirloin Steak</i>	<i>\$30</i>
<i>Chicken Fried Steak</i>	<i>\$24</i>

Choice of Sauce:

Blackberry bordelaise
Caramelized shallot demi-glace
Au poivre (peppercorn sauce)
Wild mushroom demi-glace
Poblano puree and cilantro crème
Fresh cherry tomato relish
Chimichurri sauce
Classic Béarnaise
A-1 Butter Sauce

Prices are subject to 20% Service Charge and 8.25% Sales Tax

YOUR CUSTOM A LA CARTE WEDDING ...



Chicken and Poultry Entrees:

Herb Grilled Chicken Breast \$24

Choice of sauce:

- Rosemary lemon chicken jus
- Dijon Buerre Blanc
- Tomato caper relish with feta cheese
- Mushroom Marsala
- Cucumber melon salsa

Chef Adrian's Signature Basil Chicken with Artichokes, Tomato, Mozzarella Cheese, & Bacon \$26

Golden Almond Fried Chicken \$25

Spicy Tortilla Crusted Chicken \$25

Wild Mushroom Stuffed Chicken \$26

Pastry Wrapped Apricot Chicken \$27

Basil Chicken with Artichokes \$25

Fennel Battered Chicken Romano \$26

Raspberry Zinfandel Chicken \$26

Seafood Stuffed Chicken \$30

Crispy Chicken Parmesan \$26

Southwestern Stuffed Chicken \$28

Crispy Duck Breast \$36

French Cut Crispy Skin Chicken \$32

Apple & Brie Half Hen \$30

Prices are subject to 20% Service Charge and 8.25% Sales Tax

YOUR CUSTOM A LA CARTE WEDDING ...



Fresh Fish & Seafood

Pan Roasted Chilean Sea Bass	\$40
Crispy Sesame Salmon	\$28
Lemon Thyme Salmon	\$27
Pan Flashed Ahi Tuna	\$30
Seared Trout	\$30
Seared Swordfish Steak	\$36
Seared Jumbo Scallops	\$34
Shrimp Scampi	\$32
Cold Water Lobster Tail	\$40
Grilled Mahi Mahi	\$29
Jumbo Crab Cakes	\$31
New England Crumb Baked Cod	\$28
Pan Seared Halibut	\$33

Choice of sauce:

- Classic Buerre Blanc
- Sweet corn and Red Pepper Relish
- Toasted Hazelnut Champagne
- Sauce Lime and Fruit Salsa
- Green Chimichurri
- Sauce Pink Zinfandel
- Cream Sauce Dill and
- Fennel Sauce
- Shiitake Mushroom and Edamame Ragout

YOUR CUSTOM A LA CARTE WEDDING ...



Pork and Lamb

Rack of Lamb	\$38
Sliced Roast Lamb Round	\$33
Roast Pork Loin	\$29
Roast Pork Tenderloin	\$32
Breaded Pork Chop	\$28



Choice of Sauce:

- Cherry Port Wine Reduction
- Maple Bourbon Glaze
- Minted Rosemary Glassage
- Brandy Cream Sauce

Prices are subject to 20% Service Charge and 8.25% Sales Tax

YOUR CUSTOM A LA CARTE WEDDING...



Vegetarian Entrees

\$24

Marinara Vegetable Lasagna

Parmesan Cream Vegetable Lasagna

Pasta Portabella with Red Onion Confit

Ratatouille with Eggplant, Tomatoes, & Cheese

Polenta, Sweet Pepper & Spinach Ragout

Tomato and Rice Stuffed Peppers

Vegetable Wellington in Puff Pastry



Vegetable Side Dishes

The Chef recommends using a selection of market fresh vegetables, yet here are some wedding day favorites:

Lemon Scented Asparagus

Summer Squash with Carrots & Red Peppers

Artichokes French

Garlic Seared Green Beans

Grilled Baby Bok Choy

Tomato Provencal

Roasted Portabella & Shitake Mushrooms

Broccoli Mornay

Prices are subject to 20% Service Charge and 8.25% Sales Tax

YOUR CUSTOM A LA CARTE WEDDING ...

Starch Sides

- Garlic Yukon Whipped Potatoes
- Brie and Bacon Mashed Potatoes
- Deep Dish Macaroni & Cheese
- Tri-Color Exotic Roasted Potatoes
- Wild Mushroom Risotto
- Alfredo Bowtie Pasta with Sundried Tomato
- Clark House Broasted Potatoes
- Potatoes Au Gratin
- Loaded Baked Potato
- Wild Rice with Lentils and Quinoa
- Traditional Rice Pilaf
- Angel Hair Pasta Margherita with Asparagus
- Sweet Potatoes Brulee
- Southwestern Orzo with Black Beans
- Spanish Rice
- Thai Rice Noodles
- Cornbread Stuffing
- Marinara Baked Ziti Mozzarella



Prices are subject to 20% Service Charge and 8.25% Sales Tax

YOUR CUSTOM A LA CARTE WEDDING ... BUFFET OR PLATED?

Here is a sample **buffet menu**, custom created for a couple's spring wedding:

Green Salad

Heavenly Rolls and Butter

Seafood Stuffed Chicken (1/2 portion)

Pan Seared Halibut (1/2 portion)

Vegetable Wellington (1/2 portion)

Angel Hair Pasta Margherita (full portion) included

Ice Tea, Iced Water, & Fresh Lemon

Total Buffet Cost \$26.50 per person



Here is a sample **plated menu**, custom created for a couple's spring wedding:

Green Salad

Heavenly Rolls and Butter

Seafood Stuffed Chicken (1/2)

Sirloin Steak (1/2)

Brie and Bacon Mashed Potatoes

Garlic Seared Green Beans

Iced Tea, Water, & Fresh Lemon

Total Plated Cost \$27.50 per person





Light Wedding Day Desserts **\$4** per person

- Vanilla Bean Ice Cream with Brown Sugar Peaches
- Chocolate Mousse with Freshly Whipped Cream
- Fresh Strawberries Romanoff with Ice Cream
- Arroz Con Leche – House Made Rice Pudding in Martini
- Baked Cinnamon Apples
- Blackberry Cobbler with Fresh Whipped Cream
- House Made Dark Chocolate Rum Balls
- Lemon Sorbet with Mint



Formal Desserts **\$5** per person

- Assorted Petite Fours
- Assorted Mini Cheesecakes
- Crème Brulee with Cherries Jubilee – Flambé in Room
- White Chocolate Raspberry Cheesecake
- Hazelnut Torte
- Key Lime Cheesecake
- House Made Cream Puffs
- Ice Cream and Bananas Foster – Flambé in Room



Dessert Buffet Stations **\$6** per person

- Chocolate Fountain with Fruits, Pretzels, & More
- Candy Store – Candy Buffet – Includes 8 Varieties
- Bakery Buffet – Cookies, Bars, and Treats - home-style
- Crystallized Sugar Berry Topiary with Chocolate Sauce

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Add a Chef Carving Station \$12 per person

Roast Baron of Beef with Horseradish and Rolls

Roast Pork Loin with Dijon Sauce

Pastry Wrapped Stuffed Chicken with Vodka Sauce

Butter Herb Turkey with Cranberry Compote

Pineapple Apricot Glazed Ham

Premium Carving Stations

Prime Rib of Beef with Au Jus and Horseradish \$15

Beef Wellington & Mushroom Duxell en Croute \$23



Add a Chef Show Station \$8 per person

Hand Shaken "Salad-Tini's" – Salad in Martini Glasses

Pasta Station with 2 Sauces, 2 Meats, and 6 Items

Stir Fry Station with 2 Sauces, 2 Meats, and 6 Items

Add a Free Form Display \$6 per person

Bruchetta Bar with Artichoke Dip, Tomato Relish, Hummus, Toast points, Tapenade, and Pickled Veggies

Cancun Bar with Queso, Salsa, Marinated Ceviche, Guacamole, Chips, and Roasted Vegetables

Garden Bar with Raw Sliced Vegetables, Assorted Fruits, Spinach Dip, Brown Sugar Dip, And Terra Chips

Potato Pancake Bar with Sour Cream, Smoked Salmon, Caviar, Capers, Chopped Egg, and Crispy Bacon



Prices are subject to 20% Service Charge and 8.25% Sales Tax

HEAVY HORS D'OEUVRES

The Savvy Reception Menu **\$21** per person

While still offering a heavy menu, this selection of items will help you meet your wedding budget!

Displayed Hors d'oeuvres

Fresh Fruit Display

With Brandied Custard

OR

Raw Crudités Baskets

With Basil dip

Cubed Cheeses Display

Domestic Cheeses consisting of Cheddar, Swiss and Pepper Jack

With Assorted Crackers

Spinach and Smoked Gouda Fondue

With Blue and Red Tortilla Chips

Whiskey Black Jack Meatballs

Rosemary Chicken Skewers

With Cucumber Dipping Sauce

Rotini Pasta in Tomato Cream Sauce

Complimentary Lemonade Pineapple Punch

Slider Stations: **\$7** per person

Slider stations come with buns, sweet onion confit, grain mustard, ketchup, aioli, lettuce greens, baby tomato, and piperade

Petite Beef and Cheeseburgers

Petite Hot Dogs

Petite Pulled BBQ Pork

Petite Pulled Beef Chimichurri

Petite Grilled Chicken

Petite Grilled Italian Sausage

Black forest Ham and Swiss



Prices are subject to 20% Service Charge and 8.25% Sales Tax

HORS D'OEUVRES RECEPTION PACKAGES

The Veranda Package 23.00 per person

Glass Fruit Display with Custard Dip
Cheese Boards with Gourmet Crackers

Spicy Chilled Gazpacho Soup Shooters with Shrimp
Basil Cranberry Chicken Salad Cups

Hot Spinach and Artichoke Dip with Nann Chips

Texas Poblano Pulled Pork Quesadillas
Bourbon Barbecue Meatballs
Tomato and Mozzarella Stuffed Mushrooms

The Parlor Package 25.00 per person

Baskets of Raw Market Vegetables with Basil Dip
Fruit Salad Shooters with Peach Poppy Seed Dressing

Chilled Sesame Chicken & Scallion Wontons
Deviled Eggs with Crispy Bacon and Parsley
Local Chevre Cheese Toasts with Blackberry Onion Jam

Large Baked Brie En Crouete layered with Raspberries

Crispy Potato Cakes with Dill and Sour Cream
Bacon Wrapped Chipotle Chicken with Bourbon Glaze
Beef Chimichurri and Avocado Sliders



Prices are subject to 20% Service Charge and 8.25% Sales Tax

COLD HORS D'OEUVRES

All prices are per person (2 per person) unless otherwise noted

Market Raw Vegetable Shooters with Basil Cream Dip	\$4
Fruit Display (Glass, Martinis, Mirror, or Tray) Custard Dip	\$5
Grilled, Chilled Vegetable Display with Basil Dip	\$5
Chilled, Grilled Asparagus with Lemon Vinaigrette	\$4
Deviled Eggs topped with Crispy Bacon and Parsley	\$4
Chef's Dried Cranberry & Basil Chicken Salad Phyllo	\$4
Tomato Mozzarella Brochette Skewers with Basil Oil	\$4
Petite Chicken Tomatillo Tostada with Cumin Cream	\$3
Artichoke Bottom, Topped with Boursin & Smoked Salmon	\$5
Mango Beet Crostini with Chevre Cheese	\$4
Roast Beef and Horseradish Pinwheels	\$3
Chilled Gazpacho Soup & Shrimp Shooters	\$5
Classic Shrimp Cocktail with Fresh Lemon	\$6
Smoked Chicken Canapé with Tomato Corn Relish	\$3
Chilled Scallop Ceviche on Crisp Tortilla	\$5
Sesame Ahi Poke on Wonton Chip with Wasabi Aioli	\$6
Homemade Cheese Crackers with Herb Cream Cheese	\$4
Classic Smoked Salmon Toast with Dill and Caviar	\$3
Chilled Sweet and Spicy Asian Chicken Sate	\$4
Cold Cucumber Melon Soup Shooters with Blackberry	\$4
California Avocado, Sweet Pepper, and Crab Pinwheels	\$4
Spanish and Greek Olive Toast with Balsamic Tomato	\$3



HOT HORS D'OEUVRES

All prices are per person (2 per person) unless otherwise noted

Classic Crab Stuffed Mushrooms	\$4
Spinach and Artichoke Tartlettes	\$4
Cheese Soufflé Pate A Choux (Pastry)	\$4
Chicken and Sage Sausage Croquettes	\$3
Hawaiian Pork and Pineapple Quesadillas	\$3
Crispy Crab Wontons with Sweet Thai Chile	\$4
Pork Pot stickers with Ponzu Sauce	\$4
Fried Wild Mushroom Ravioli with Tarragon Cream	\$5
Boneless Crispy Buffalo Drummettes with Buttermilk Ranch	\$3
Brie and Red Raspberry Tartlettes	\$4
Mini Beef Wellington	\$6
Crab Cakes with Cajun Remoulade	\$6
Oysters Rockefeller with Creamed Spinach	\$7
Lobster Phyllo Cups with Sherry Ailoi	\$6
Crispy Chicken and Waffle Canape	\$4
Roast Turkey and Cornbread Cakes with Cranberry Compote	\$5
Potato Pancakes with Sour Cream, Dill, and Caviar	\$4
Greek Vegetable and Feta Cheese Beggars Purses	\$4
Vegetable Egg Rolls with Sweet and Sour Sauce	\$3
Coconut Fried Shrimp with Island Pineapple Rum Cream	\$4
Margherita Grilled Flatbread with Tomato, Basil, and Garlic	\$3
Bacon Wrapped Dates with Bouron Glaze	\$4



WEDDING BUFFET MENUS

Garden Lily Package 25.00 per person

Chef's Garden Salad with House made Ranch & Vinaigrette
Heavenly Rolls with Butter Balls
Petite Ham and Gouda Sandwiches
Fresh Fruit Shooters
Lemon Garlic Chicken over Sundried Tomato Pasta
Niceise Roasted Green Beans, Potatoes, Olives, & Tomato

Garden Tulip Package 27.00 per person

Chef's Tortellini Caesar Salad
Greek Tomato, Feta, Red Onion, & Cucumber Salad
Heavenly Rolls with Butter Balls
Chef's Basil Chicken with Bacon and Artichokes
Loaded Mashed Potatoes (Bacon, Sour Cream, Cheese)
Farmer's Market Seared Vegetables

Passion Flower Package 29.00 per person

Southwestern Salad Martini Cups – Lettuce Leaves, Corn, Black Beans, & Tomatoes – drizzled with Cilantro Cream

Fruits Display with Coconut Cream
Grilled Vegetable Display with Basil Dip

Chef Carved Roast Beef Sandwiches with Horseradish, Chipotle Mayo, and Herb Cream... served with split rolls

Chicken, Poblano, and Cheese Quesadillas
Crispy New Potato Fritters topped with Barbecue Pork
Firecracker Shrimp with Snow Peas

Hilton Hydrangea Package 33.00 per person

Market Fruit and Cheese Display on Glass
Iceberg Salad with Bleu Cheese, Tomato, and Onion
Heavenly Rolls and Butter

Martini Mashed Potato Bar with Bacon, Sour Cream, Green Onion, Cheese, and Shiner Bock Chili

Chilled Grilled Asparagus with Lemon Vinaigrette
Thai Chicken Salad Wonton Canapé's

Chef Carved Pastry Wrapped Chicken, Stuffed with Mushrooms and Brie, Served with Tomato Vodka Sauce

Cabernet Herb Grilled Beef and Vegetable kabobs
Shrimp and Crawfish Cakes with Remoulade Sauce



Prices are subject to 20% Service Charge and 8.25% Sales Tax

ALL THE FINE TOUCHES.....

Elevated Head Table \$40.00 per section

Each section is 4x8

Staging for DJ or Bands \$40.00

Dance Floor (15x21) \$150

Up Lighting \$100

Gobo Monogram Light \$100

Private Ladies' Hotel Dressing Room
with Fruit, Petite Sandwiches, Sweets,
Lemonade, and Champagne
\$200

Private Gentleman's Hotel Dressing
Room with Mixed Nuts, Chips and
Salsa, Bucket of Beer, and Soda
\$200

Wedding Favors

Allow us to box/bag your special thank you
treats with a note from you!

2 Striped Chocolate Covered Strawberries \$4

Cake Ball \$3

Bride and Groom Berries \$5

Single Cheesecake Stuffed Chocolate Berry \$5

Large Cream Puff \$4

Whoopee Pie with Piped Initial \$5

Tuxedo Dipped Cookie \$3

White Chocolate Wedding Dot Cookie \$3



REHEARSAL DINNERS

Join us in our ...

Beautiful Lobby Lounge,
Trinity Junior Ballroom with Private Patio,
or Great American Grill with Outside Gazebo.
This is the place for VIP treatment!

The Rehearsal Dinner is a time for families to come together and celebrate the marriage of loved ones. It is our privilege to serve you during this special time.

A Toast!

You will find an exceptional array of wines, pub beers, and spirits in all of our dining locations. Our chef will custom build menus and pair the beverages to compliment the cuisine.



Cosmopolitan Dinner 45.00 per person

Served:

Spicy Shrimp and Avocado Cocktail Martini
Stacked Salad of Orange Candied Beets and Chevre
Palate Cleanser of Lemon Basil Sorbet
Fish Course of Roast Halibut with Melted Leeks
Entrée Course of Petite Tenderloin En Mushroom
Whipped Potatoes
Desert: White Chocolate Brulee Raspberry
Cheesecake
Cheese and Grilled Pear Finale

Big Texas Dinner 38.00 per person

Served:

Corn Crusted Fried Scallop on Crispy Succotash Cake
Iceberg Salad Wedge with Bleu Cheese, Bacon, & Onion
Palate Cleanser of Peach Sorbet Shooter
Fish Course of Crispy Salt and Pepper Salmon over Spinach
Entrée of Grilled Rib-Eye with Cabernet Mushrooms
Loaded Baked Potatoes
Dessert: Bananas Foster over Praline Ice Cream
•Flambé for all to see!

SHOWERS AND BRUNCH!

Afternoon Fling

21.00 per person

Chicken Salad Croissants
Tomato Basil Soup
Grilled Smoked Gouda and Brie Sandwiches
Strawberry Martini Salad Cups with Candied Almonds
Walnut Fudge Brownies
Sugar Wedding Cookies
Champagne Punch

Simple Celebration

15.00 per person

Vegetable Display with Dips
Tortellini Caesar Salad
Garlic Rolls
Light Pesto Chicken Bowtie Pasta
Peach Punch
Sugar Wedding Cookies

Texas Brunch

18.00 per person

Fresh Fruit Display with Brandy Cream
Assorted Coffee Cakes
Chicken and Waffles with Syrup and White Gravy
Quiche Florentine with Spinach and Cheese
Bacon Wrapped Asparagus
Baked Stuffed Peaches with Toasted Hazelnuts
Add Mimosas for \$13/ Pitcher

Girls Night Tapas

21.00 per person

Creamy Queso and Tortilla Chips
Tomato Basil Bruschetta with Mozzarella Cheese
Spinach and Artichoke Tartlet's
Beef Empanadas
Sangria Punch with Fruits and Wine
Peach Lemonade

Bridal Party Luncheon

15.00 per person

Grape and Pineapple Cocktail Shooters
Baby Garden Salad with Champagne Dressing
House made Chicken, Mushroom, and Brie Crepes
Blackberry Melon Granita





Cash Bar

\$50 Bartender Fee Per Hour, Per Bartender

Host Bar

Group will be charged below beverage prices, and 18% Service Charge

Beverage Menu

Domestic Beer \$5.00

Miller, Budweiser, Coors

Imported/Specialty Beer \$6.00

Michelob, Shiner, Sam Adams, Heineken

Wine \$6.00

Woodbridge White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

Call Drinks \$5.75

Please inquire for special requests

Premium Drinks \$6.75

Please inquire for special requests

Soft Drinks & Bottled Water \$2.00

Coke, Diet Coke, Sprite, Ginger Ale

Keg Beer

Domestic

Bud, Bud Light, Miller Light

8 gallons - \$150.00 16 gallons – \$250.00

Imported/Specialty

16 gallons- \$310.00



Big Wine, Small Plates

It is against the LAW to bring in alcohol to any catered function in a licensed facility. **TABC** requires that absolutely no alcoholic beverage may be brought into or taken out of the hotel banquet area at any time by the client. All Alcoholic beverages must be purchased through the Hotel Catering office at the time of booking the event, or an arrangement made with the Hotel at that time for Specialty beverages to be brought in unopened, and a corkage fee will be accessed for each bottle opened by the Banquet Staff. **TABC** required that if it is brought into the facility, it will be confiscated immediately. The Hotel beverage license requires staff members to request proper identification of any person of questionable age, refuse service to any guest without proper identification, and to refuse service to any guest who appears intoxicated in judgment of any staff member.

All Alcohol beverages and mixed drinks purchased will include sales tax.

Prices are subject to 20% Service Charge and 8.25% Sales Tax