



*Where the little things
mean everything.™*

DoubleTree by Hilton Galveston Beach

galvestonbeach.doubletree.com

MEETINGS & EVENT PLANNER

the art of catering

morning events

afternoon events

evening events

wine + spirits

event tech

general info

"If you go back to the Greeks and Romans, they talk about all three – Wine, Food, and Art – as a way of enhancing life."

-Robert Mondavi





morning events

afternoon events

evening events

wine + spirits

event tech

general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

event planning

we have shared in some amazing events. experience shows that those events don't just happen by accident – it's all in the planning. the more time you invest up front, the more you will be able to relax and let the experience unfurl before you. there are incredible resources available to help you plan. here are a few starters, tools and tips from our experiences, to make your event remarkable.

getting started!

key questions

- how can you set your event apart from other experiences?
- what would you like your guests to remember most when they leave?
- how do the event activities fit into your budget?

establish a timeline

- organize every detail as early as possible.
- have a soft timeline for events to keep yourself on task. we say soft timeline to allow room for modification of the timeline, be prepared for the unexpected.

get your priorities right...

- build a team. it is a monumental task to plan an event, get people involved and review the good and bad from previous experiences. go over some of the items in the checklists, then decide who will take care of which items.
- make a list of the details you can live without. everyone has an idea of what there event is going to look or be like in their head. make a short list of "must haves" for your event. if you budget these things in first they will have a better chance of actually making it into your final plan.

event and online resources = planning made simple!

DoubleTree online tools and resources make it easy to coordinate your event - no matter what size. plan your event, book room blocks and manage your event from anywhere in the world, anytime of day, at your convenience. confirmations are e-mailed directly to you and no phone calls are necessary - though event planners are always ready should you wish to speak with someone directly.

plan your event

checklists. our comprehensive checklists ensure all details are covered during the hectic planning process.

glossary. our list of commonly used terms helps clarify the language used during this exciting planning process.

space calculator. find out how much space you'll need to accommodate all your attendees.

manage your event

guest list manager - this tool provides instant access to your online group reservation details and guest room information. book rooms directly for your guests or view room count by room type.

personalized group web page - create a private and customizable web page dedicated to your event. personalize it with event details and a photograph. your guests can book reservations directly online from this web page, which also interfaces with your guest list manager and provides 24/7 access to your room block.

space planning software - create the perfect seating style setup for your event using complimentary downloadable software. customize room layout and email your designs directly to the hotel to help avoid any confusion on arrangements. capacity charts are also available to ensure you are providing enough room for your guests.

morning events

afternoon events

evening events

wine + spirits

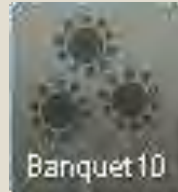
event tech

general info

prices are per person,
unless noted.

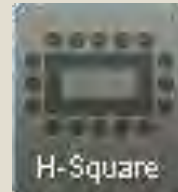
a 21% taxable service charge
and sales tax will be added to
all prices. all menus and prices
are subject to change. not all
ingredients listed. please
inform us of any food allergies.
actual presentation of menu
items and ingredients may vary
from photos and descriptions.

suggested set-ups for meetings



From small business meetings to full-scale conventions, DoubleTree Galveston Beach can satisfy your event needs.

- Island Room at 1,000 sq.ft., can accommodate up to 80 people
- Foxtail Room at 1,500 sq.ft., can accommodate 60 people
- Outdoor Lawn has over 2,500 square feet of event space
- Executive Boardrooms is available for meetings of 12 or less.
- Audio Visual needs can be handled by our in-house audio visual department.
- Our professional event planners, our catering staff, and our culinary staff will handle your event from start to finish to assure it is a success.



additional fees may apply for some set-ups that include specialty linens



morning Dish

breakfasts continentals am breaks

morning events

afternoon events

evening events

wine + spirits

event tech

general info

"Life, within doors, has few pleasanter prospects than a neatly arranged and well-provisioned breakfast table".

-Nathaniel Hawthorne



morning Dish

breakfasts | continentals | am breaks

morning events

afternoon events

evening events

eat right

wine + spirits

event tech

general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

sunrise buffets

prices based on 2 hour of service

groups under 15 add \$2 per person

sunrise | \$16

- breakfast breads , muffins & pastries
- farm fresh scrambled eggs
- smoked bacon & country sausage
- seasoned breakfast potatoes

healthy start | \$18

- egg white fritatta
bell pepper | sun-dried tomatoes
asadero cheese | grilled asparagus
- turkey bacon + turkey sausage
- individual assorted yogurts
- build your own granola station –
granola | dried fruit | nuts | honey
- assorted cereals
- soy | skim | 2% milk
- bran muffins + wheat toast

country morning | \$22

- scrambled eggs
- country sausage
- fried chicken tenders
- home style sausage gravy
- buttermilk biscuit
- waffles quarters w/ maple syrup
- seasoned breakfast potato
- buttered grits

event includes:

- assorted juices
- seasonal sliced fruit & berries
- coffee + hot tea service

executive breakfast | \$18

- individual assorted yogurts with granola topping
- breakfast breads + muffins + pastries
- assorted cereals
- farm fresh scrambled eggs
- double thick french toast
- country sausage + smoked bacon
- seasoned breakfast potatoes

ranchero | \$18

- scrambled eggs
- smoked bacon & chorizo sausage
- onion + poblano potatoes
- texas migas
- refried black beans
- flour tortillas
- roasted red + green salsa

island brunch | \$40

- eggs benedict
- gulf shrimp + grits
- southern fried or blackened catfish
- scrambled eggs
- country sausage + smoked bacon
- waffles quarters w/ maple syrup
- breakfast breads + muffins + pastries
- seasoned breakfast potatoes
- bagels + cream cheese + lox
- cold boiled gulf shrimp with cocktail sauce
- chef's selection of fresh vegetables

morningDish

breakfasts continentals am breaks

morning events

afternoon events

evening events

eat right

wine + spirits

event tech

general info

continental breakfast

prices based on 2 hours of service

event includes:

- assorted juices- grapefruit, orange, apple + cranberry

add

- sodas & water | \$3 each
- coffee + hot tea service

classic | \$11

- breakfast breads + muffins
- sliced fresh fruit

deluxe | \$13

- sliced fresh fruit
- breakfast breads + muffins
- bagels + cream cheese
- individual yogurts with granola topping



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.



morning dish

breakfasts continentals am breaks

morning events
afternoon events
evening events
eat right
wine + spirits
event tech
general info

prices are per person, unless noted.
a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.



liquid refreshments

gallon | \$35

choice of:
100% colombian coffee
decaffeinated coffee
iced tea
lemonade
fruit punch

each | \$3

choice of: 12oz can Pepsi soft drinks, bottled water, hot cocoa (per pack), specialty tea (per tea bag)



refreshment by the dozen

dozen | \$16

whole fruit

dozen | \$21

trail mix (2 oz. packs)
banana chips

dozen | \$25

soft pretzels with hot mustard

dozen | \$24

assorted granola bars



individual refreshments

per person | \$ 4

choice of:
sliced fresh fruit
potato & tortilla chips
w/ BLT cream cheese
horseradish ranch
salsa
fresh veggies & pita chips
roasted garlic hummus



each | \$4

choice of:
san pellegrino
blu energy drink
Gatorade
propel water
bottled fruit juices

all day beverage break | \$13 pp.

continuous beverage service for 8 hours which includes coffee, juice, soft drinks, bottled waters and tea selections

beverage break | \$7 pp.

(2 hours of service)

soft drinks, bottled water, coffee & specialty teas

dozen | \$30

bagels & assorted cream cheeses
assorted danishes
assorted muffins
sliced breakfast breads
yogurt parfaits
brownies
assorted candy bars

dozen | \$32

doubletree signature cookie
cinnamon rolls

dozen | \$36

choice of:
bagels lox cream cheese
breakfast sandwiches
bacon egg cheese | ham egg cheese
breakfast tacos
bacon egg cheese | chorizo egg cheese
potato egg cheese | turkey egg cheese

afternoon Delight

luncheons pm
breaks

morning events

afternoon events

evening events

wine + spirits

event tech

general info

"One of the very nicest things about Life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."

- Luciano Pavarotti



afternoon Delight

pm breaks
luncheons

morning events
afternoon events
evening events
wine + spirits
event tech
general info

plated – lunches event includes:

- chef's house salad
- seasonal vegetable + starch
- rolls + butter
- chef's choice of dessert
- water, coffee & iced tea service



herb marinated salmon | \$22
seared + topped with lemon chive
beurre blanc

stuffed flounder | \$24
shrimp + crab stuffed topped with lemon
caper butter sauce

**chicken with bruschetta & cheese
fondue | \$21**
grilled chicken breast topped with tomato
bruschetta and drizzled with cheese fondue

panko crusted chicken breast | \$20
with country gravy, mashed potatoes + green
beans

plated sandwiches

grilled steak sandwich | \$19
thinly sliced chilled london broil on kaiser bread
red onion, tomato + mixed greens
chips + pasta salad

pesto chicken sandwich | \$16
Italian chicken with buffalo mozzarella
pesto mayo on focaccia
chips + pasta salad

crab cake sandwich | \$18
Jumbo lump crab cake
fresh guacamole
lettuce + tomato + red onion
house remoulade sauce

chicken a la king | \$21
diced chicken, white wine, mushrooms,
peppers, onions in cream sauce over rice

asian marinated pork tenderloin | \$21
brazilian style pork tenderloin
chargrilled and rubbed
with chimichurri sauce

sliced sirloin | \$22
mushroom caps and cracked black peppercorn
sauce

beef medallions | \$29
two 3 oz. medallions on potato croquette
layered with bacon, mushroom + onion with
port wine reduction

turkey club croissant | \$16
sliced turkey + ham with swiss cheese
lettuce tomato + mayo
chips + pasta salad

vegetarian wrap | \$16
portobello mushrooms
roasted red peppers
summer + zucchini squash

goat cheese
field greens + tomato
balsamic vinaigrette
wrapped in honey wheat tortilla
chips + pasta salad

prices are per person, unless
noted.

a 21% taxable service charge and
sales tax will be added to all prices.
all menus and prices are subject to
change. not all ingredients listed.
please inform us of any food
allergies. actual presentation of
menu items and ingredients may
vary from photos and descriptions.

afternoon Delight

pm breaks
luncheons

morning events

afternoon events

evening events

wine + spirits

event tech

general info



plated – lunches

event includes:

- rolls + butter
- chef's choice of dessert
- water, coffee + iced tea service

plated salads



chicken caesar salad | \$18

- romaine lettuce
- grilled chicken breast
- shredded parmesan cheese
- tomato wedges
- garlic croutons with caesar dressing

asian salmon salad | \$18

- grilled salmon
- fresh spinach
- mixed greens and radicchio lettuce with mandarin oranges toasted cashews
- cucumbers and sprouts with asian vinaigrette

mediterranean chicken | \$18

- mixed greens
- herbed grilled chicken breast
- kalamata olives
- roasted red pepper
- feta cheese with greek vinaigrette



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

morning events

afternoon events

evening events

wine + spirits

event tech

general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

box lunches

all lunches served with apple, kettle chips, jumbo cookie + bottled water

1-2 choices: \$16 per person

3 choices: \$18 per person* (minimum of 60 box lunches for 3 choices)

chicken mozzarella

grilled chicken and mozzarella with roasted red pepper, lettuce, tomato and garlic parmesan mayo

turkey club wrap

honey roast turkey breast, applewood smoked bacon, swiss cheese, lettuce, tomato and lemon pepper mayo

beef eater

thin sliced roast beef, lettuce, tomato, red onions & cheddar cheese with horseradish spread on fresh baked kaiser

veggie wrap

grilled squash, peppers and portobello mushrooms with field greens, tomatoes, goat cheese and herbs wrapped in a honey wheat wrap

panino italiano

genoa, salami, prosciutto, roasted red peppers, provolone cheese + olive spread served on focaccia



morning events
afternoon events
evening events
wine + spirits
event tech
general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

lunch buffets

chef's lunch buffet | \$19

(30 person minimum)

event includes

- water & iced tea service
- chef's choice of soup
- assorted salad
- chef's choice of (2) main entrees
- chef's choice vegetable & starch
- rolls & butter
- assorted dessert display

bistro buffet | \$21

(15 person minimum)

event includes

- coffee & iced tea service
- tossed green salad
- chips & pasta salad
- assorted gourmet wraps & bistro sandwiches
- dessert bars & cookies

slider buffet | \$21

(20 person minimum)

event includes

- coffee & iced tea service
- tossed salad with assorted dressings
- chips
- sliders: mini burger, bbq pulled pork, fried green tomato
- toppings: bacon, pickles, tomatoes, onion, american cheese, bleu cheese
- pasta salad & coleslaw,
- dessert bars & cookies

chopped salad buffet | \$24

with a variety of ingredients to choose from, create your own signature salad

(15 person minimum)

event includes

- coffee & tea service
- mixed green salad & romaine hearts
- grilled chicken, chilled shrimp, diced turkey
- Assorted dessert display

toppings

- artichoke, olives, sunflower seeds, croutons, sun dried cranberries, chopped eggs, walnuts, beets, grilled asparagus, grape tomatoes, cucumbers, red onion, banana peppers, sliced mushrooms, pineapple, melon, seasonal berries, mandarin oranges, bleu cheese, parmesan cheese

dressings

- house vinaigrette
- caesar
- ranch

salad bar with southwestern toppings | \$19

romaine and tossed salad, tomato, cucumber, tortilla strips, corn salsa, shredded cheese, jicama, southwest ranch, with citrus vinaigrette

morning events

afternoon events

evening events

wine & spirits

event tech

general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

inspired lunch buffets

prices based on 2 hour of service

groups under 20 add \$3 per person

home style buffet | \$24

- tossed green salad with assorted toppings
- herb grilled chicken with sundried tomato sauce
- london broil with cabernet + mushroom sauce
- chef's choice of starch + vegetables
- rolls & butter
- dessert display

texas barbecue | \$24

- texas caviar salad
- southern coleslaw
- mustard potato salad
- barbecued brisket
- barbecued chicken
- baked beans
- corn nibbles
- sweet jalapeno cornbread
- dessert display

little italy | \$24

- caesar salad
- caprese salad
- chicken parmesan
- house made lasagna
- stuffed shells florentine alfredo
- roasted vegetables
- garlic breadsticks
- dessert display

fajita bar | \$24

- beef + chicken with peppers + onions
- nacho chips + queso dip
- flour tortillas
- rice
- refried beans
- roasted vegetables
- olives, jalapenos, salsa, sour cream, pico de gallo
- dessert display

event includes | coffee & iced tea

asian | \$28

- pho soup
- vegetable salad
- honey teriyaki chicken
- crispy ginger beef
- stir fry vegetables
- vegetable fried rice
- steamed white rice
- dessert display

cajun buffet | \$28

- chicken + sausage gumbo
- tossed green salad with assorted toppings
- shrimp etouffe
- blackened catfish
- sauteed green beans
- cajun dirty rice
- french baguette
- dessert display



afternoon Delight

pm breaks

luncheons

morning events

afternoon events

evening events

wine & spirits

event tech

general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

theme inspired breaks

breaks include | 100% colombian coffee and decaffeinated coffee, hot tea service

healthy living break | \$13

- sliced & whole fresh fruit
- vegetable tray with dip
- trail mix
- freshly baked doubletree cookies
- granola bars
- individual assorted yogurt
- bottled juices
- propel water
- bottled water

seventh inning stretch | \$12

- peanuts
- popcorn
- soft pretzels with mustard
- candy bars
- cracker jacks
- bottled water
- assorted soft drinks
- IBC root beer & orange crush

executive pm break | \$10

- doubletree cookies & brownies
- whole fresh fruit
- assorted soft drinks
- bottled water

fiesta nacho bar | \$11

- soda
- tortilla chips
- salsa
- queso dip
- cinnamon churros

ice cream bar | \$15

- assorted ice cream bars and treats
- soda + water

deluxe PM break | \$13

- doubletree cookies & brownies
- whole fresh fruit
- assorted soft drinks
- bottled water
- veggie tray with hummus
- granola bars
- trail mix

junk food junkie | \$11

- assorted chips, doubletree cookies, brownies, candy bars + popcorn
- bottled water
- assorted soft drinks
- root beer

chocolate lovers break | \$11

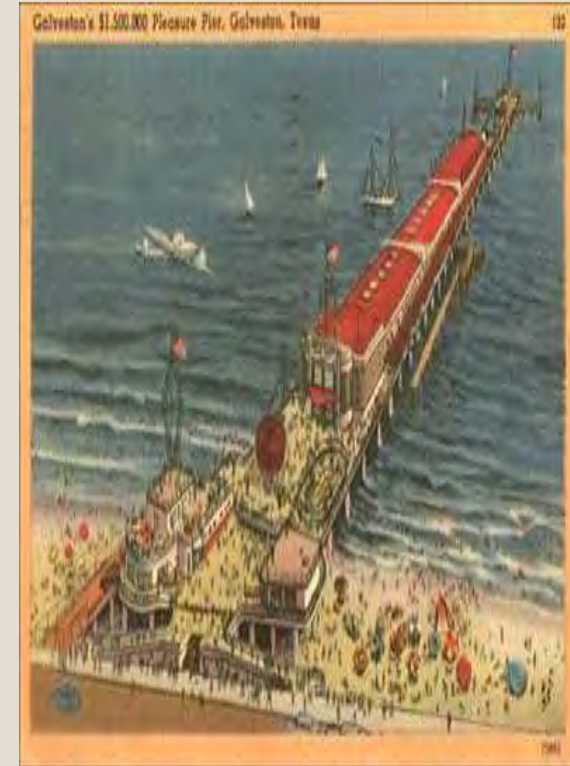
- doubletree cookies & brownies
- chocolate milk
- chocolate croissants

wake up! AM | \$13

- blu energy
- orange juice
- cinnamon rolls + muffins
- bottled water
- assorted soft drinks

wake up! PM | \$13

- popcorn
- chips
- doubletree cookies & brownies
- assorted ice cream bars
- candy bars
- assorted soft drinks



afternoon Delight

pm breaks

luncheons

morning events

afternoon events

evening events

wine & spirits

event tech

general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

simply by design meetings

breaks include | assorted sodas - 100% colombian coffee and decaffeinated coffee - hot tea service

deluxe planner | \$55

- deluxe continental breakfast
- lunch choice up to \$24 value
- choice of three snacks

island planner | \$45

- continental breakfast
- lunch choice up to \$18 value
- choice of three snacks

am half day | \$35

- continental breakfast
- lunch choice up to \$16 value
- 1/2 day beverage service

pm half day | \$35

- lunch choice up to \$16 value
- choice of three snacks
- 1/2 day beverage service

meeting simplified | \$35

- boardroom
- all day beverage service
- basic meeting wi-fi
- flip charts + markers
- doubletree signature cookie break

snack options

sweet

fresh baked assorted cookies

gourmet fudge brownies

candy bars

ice cream bars

salty

popcorn

spicy party mix

honey roasted + dry roasted

peanuts

potato chips + dip

hard pretzels + honey mustard

healthy

whole fruit

granola bars

veggie tray + dip

hummus + pita chips

banana chips

trail mix

evening Dining

receptions dinners

morning events

afternoon events

evening events

wine & spirits

event tech

general info

"A jazz musician can improvise based on his knowledge of music. He understands how things go together. For a Chef, once you have that basis, that's when cuisine is truly exciting."

- Charlie Trotter



morning events

afternoon events

evening events

wine & spirits

event tech

general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

gathering reception options

hors d'œuvres packages (50 person minimum)

all packages are for two hours and include cheese board and seasonal crisp & grilled vegetables with boursin dip. when ordering a package, you may select from both the traditional and specialty hors d'œuvres.

package A |

\$29 per person your choice of 3 hot and 2 cold

package B |

\$36 per person your choice of 4 hot, 3 cold, 1 sweet one action station

package C |

\$40 per person your choice of 4 hot, 3 cold, 1 sweet two action stations

specialty hors d'œuvres

(minimum 50 pieces)

a la carte @ \$4 per piece

cold selections

- california rolls
- seared tuna with wasabi
- antipasto skewers

hot selections

- coconut shrimp w/ dipping sauce
- grilled lamb chop with rosemary jus
- pesto gulf shrimp wrapped in prosciutto
- petite crab cakes with remoulade sauce
- crab rangoon with asian dip
- beef satay with asian glaze
- seared bacon wrapped shrimp
- beef tenderloin wellingtons
- blackened gulf shrimp + grits
- shredded confit beef quesadillas

traditional hors d'œuvres

(minimum 50 pieces)

a la carte @ \$3 per piece

cold selections

- assorted tea sandwiches
- bruschetta
- caprese skewers
- bleu cheese mousse stuffed endive
- herb cheese bites with artichoke and asparagus on crostini
- warm mushroom tart
- smoked chicken salad on fried pita
- smoked salmon and asparagus toast points

sweet selections

- assorted dessert bars
- bite size brownies
- chocolate covered strawberries (seasonal)
- crème brulee bites
- jumbo chocolate chip cookies

hot selections

- chicken & black bean quesadilla
- hawaiian pineapple chicken skewers
- chicken satays with peanut dipping sauce
- chicken tenders with honey dijon sauce
- crab stuffed mushrooms
- portobello mushroom satays
- scallops wrapped in bacon with hollandaise
- spinach & feta triangles
- mac & cheese bites
- shrimp + black bean empanada
- mini jalapeno cheese tamales
- poblano rangoons
- grilled vegetable kabob
- southwestern egg roll

evening dining

receptions dinners

- morning events
- afternoon events
- evening events
- wine & spirits
- event tech
- general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

action stations/carving stations

stir fry station

chicken, shrimp + vegetable stir fry with fried rice or lo mien along with vegetable spring rolls and crab rangoon with plum sauce

salad station

variety of salads to include: chopped romaine, spinach and spring lettuce mix. toppings include bleu cheese, sliced red onion, tomato, olives, mandarin oranges, pecans, cucumbers, mushrooms, croutons, sliced grilled chicken and chilled shrimp. Dressings to include ranch, house vinaigrette, asian ginger and caesar dressing.

pasta station

penne and gourmet tortellini with alfredo, vodka, marinara or pesto sauce and tossed to order with shrimp, chicken, roasted red peppers, olives, mushrooms, broccoli, spinach, olive oil, fresh basil, garlic, parmesan cheese and served with garlic bread sticks.

martini mashed potato station

mashed yukon gold potatoes and sweet potatoes with a choice of toppings to include lobster, crab, smoked bacon, mushrooms, scallions, sour cream, cheese, brown sugar, raisins and marshmallows

mediterranean station

antipasto platter with assorted meats, cheeses, olives and roasted vegetables, hummus with pita triangles, stuffed grape leaves, warm spinach and artichoke dip, bruschetta

fiesta station

tortilla chips and queso, guacamole, seared beef and chicken, flour tortillas, sour cream, shredded cheese, tomato lettuce, salsa and Mexican rice

macaroni & cheese station

creamy macaroni and cheese with assorted toppings to include bacon, scallions, mushrooms, broccoli, peppers, crab and shredded cheese

viennese table

mini french pastries, cannolis, baklava, petite fours, cheesecake, layer cakes, fresh brewed 100% colombian coffee, decaf and hot tea with cinnamon sticks, flavored syrups, whipped cream, orange zest and shaved chocolate

grilled cheese station

focaccia, american cheese, mozzarella, cheddar cheese & swiss, turkey, ham, confit short rib, bacon Cannellini dip, marinara, roasted peppers, olives, poblano peppers + caramelized onions, tomatoes

platters (serves 30)

smoked salmon I \$150

cold smoked and poached whole salmon garnished with smoked oysters, chopped egg, bermuda onion, capers, cream cheese, crackers, flatbreads and bagel crisps

antipasti I \$150

assorted meats, vegetables, cheese, olives, oils and artisan breads

baked brie I \$150

whole wheel served with berries and dried fruit, raspberry inferno sauce, crackers, flatbreads and artisan breads

marinated roasted vegetables I \$95

asparagus, zucchini, summer squash, bell peppers, portobello mushrooms and onions

grilled fruit display I \$95

seasonal fruit display may include, plums, peaches, mango, papaya, pineapple, honeydew, cantaloupe, watermelon and fresh berries

\$60 attendant/culinarian fee per station

morning events
afternoon events
evening events
wine & spirits
event tech
general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

action stations/carving stations

carving stations

roasted tom turkey

with sun-dried cranberry relish, herb mayonnaise and rolls

bourbon glazed ham

with grain mustard and rolls

roasted baron of beef

with creamy horseradish, dijon mustard and rolls

substitute any action station in the hors d'oeuvres package with one of the following for an additional fee:

chilled seafood display (seasonal)

jumbo gulf shrimp cocktail, crab claws, oysters on the half shell @ \$ 10 per person

sushi station

assorted sushi rolls, seared tuna, seaweed salad @ \$ 7 per person

roasted tenderloin of beef

with creamy horseradish, au jus and rolls @ \$ 9 per person

\$60 attendant/culinarian fee per station

evening Dining

dinners
receptions

morning events

afternoon events

evening events

wine & spirits

event tech

general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

plated dinners

event includes

- salad
- chef's choice of starch & seasonal vegetable
- rolls & butter
- choice of dessert
- water, coffee & iced tea service

salad selections

caesar salad

romaine lettuce, shredded parmesan cheese, tomato wedges, garlic croutons with caesar dressing

chef's garden salad

seasonal greens with english cucumbers, vine ripe tomatoes, julienne vegetables and parmesan croutons with house vinaigrette and buttermilk ranch

classic wedge salad

iceberg lettuce, applewood smoked bacon, crumbled bleu cheese, teardrop tomatoes

entrée selections

grilled salmon | \$29

with citrus or creamy dill sauce

honey dijon salmon | \$29

seared with asian spices and served with honey glaze

crab and shrimp

stuffed redfish | \$32

served with lemon caper beurre blanc

gulf snapper | \$market

spinach and herb cheese

stuffed breast of chicken | \$28

pan fried and presented with lemon herb sauce

chicken saltimbocca | \$28

hand breaded breast of chicken stuffed with mozzarella, prosciutto and sage with a marsala wine sauce

chicken cordon bleu | \$28

ham and swiss cheese stuffed panko breaded chicken breast

marinated pork

tenderloin | \$32

with rosemary demi glaze

choice rib eye steak | \$36

12oz., cooked to perfection, served with cabernet demi-glaze

grilled beef tenderloin | \$40

8 oz. filet with pearl onions, demi glaze and mushroom caps

morning events

afternoon events

evening events

wine & spirits

event tech

general info

plated dinners

event includes

- salad
- chef's choice of starch & seasonal vegetable
- rolls & butter
- choice of dessert
- water, coffee, and iced tea

vegetarian plated entrée selections

(vegetarian entrée price will be the same as the main entrée selection)

portobello mushroom satay | \$26

with brunoise vegetables

spinach cannelloni | \$26

prepared with ricotta, fresh spinach, parmesan cheese and baked in a light cream sauce and finished with a tomato concasse and fresh basil

pasta primavera | \$24

three cheese tortellini tossed with sautéed vegetables and creamy alfredo sauce



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

morning events

afternoon events

evening events

wine & spirits

event tech

general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

plated – combination

event includes

- salad
- chef's choice of starch & seasonal vegetable
- rolls & butter
- choice of dessert
- water, coffee, and iced tea

our most popular dinner features a 5 oz.. grilled filet of beef tenderloin accompanied by your choice of the following:

grilled breast of chicken | \$39

with a shiitake mushroom cognac sauce

broiled salmon filet | \$39

with a chardonnay sauce

gulf crab cake | \$39

with lemon butter sauce

stuffed shrimp with crab | \$42

lobster tail | market price

with drawn butter



morning events

afternoon events

evening events

wine & spirits

event tech

general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

plated dinners

dessert selections

deep dish caramel apple pie

shortbread crust, old fashion custard and granny smith apples baked with caramel & butter

tiramisu

100% colombian coffee soaked sponge cake with mascarpone finished with chantilly cream and dusted with cocoa

vanilla bean cheesecake

with bourbon pastry cream and seasonal berries

chocolate mousse tort

layers of chocolate mousse and chocolate cake with chocolate cookie crust over raspberry sauce



morning events

afternoon events

evening events

wine & spirits

event tech

general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

dinner buffets

(30 person minimum)

event includes

mixed garden greens with chef's dressing, pasta salad, chef's choice of seasonal vegetables and starch, rolls and butter + dessert display

entree selections | choose three | \$35

- breast of chicken cordon bleu
- venetian chicken-sundried tomatoes spinach feta + pine nuts with roasted red pepper volute
- seared tenderloin tips in red wine + mushroom sauce
- sliced sirloin steak with jack daniels peppercorn demi-glaze
- herb roast pork tenderloin with red wine + cherry sauce
- broiled salmon with shrimp, scallops, chardonnay sauce + penne pasta
- grilled herb salmon with dill cream sauce
- caribbean style mahi mahi with fresh tropical salsa
- tuna seared with fresh herbs served with sweet + spicy sauce

italian dinner buffet | \$35

- caesar salad
- antipasto display
- penne pasta salad
- caprese salad
- chicken saltimbocca – stuffed chicken breast with prosciutto, mozzarella + sage
- cioppino – spicy italian fisherman's stew with shrimp, scallops and mussels
- house made lasagna with fresh ricotta
- pasta primavera with fresh vegetables sautéed with basil + garlic
- garlic breadsticks
- tiramisu + cannolis

dinner buffet enhancements

substitute any selected buffet entrée with one of the following carved to order items for the additional fee of:

prime rib - \$6 pp.

roasted turkey - \$5 pp.

select any of the following carved to order items as an addition to your dinner buffet for the additional fee of:

ham - \$7 pp.

prime rib - \$9 pp.

roasted turkey - \$8 pp.

beef tenderloin - \$10 pp.

*carver fee to apply

morning events
afternoon events
evening events
wine & spirits
event tech
general info

dinner buffets

(30 person minimum)

event includes

mixed garden greens with chef's dressing, pasta salad, chef's choice of seasonal vegetables and starch, rolls and butter & dessert display

[receptions >](#) [carver/displays >](#) [plated >](#) [buffets >](#)

down home favorites buffet | \$36

- beef short rib
- pecan chicken
- fried catfish
- chicken + sausage gumbo
- mashed potatoes + country gravy
- macaroni & cheese
- desserts
 - fruit cobbler
 - pecan pie
 - bread pudding

southwest buffet | \$34

- carne asada
- citrus marinated chicken breast
- cilantro lime gulf shrimp
- charro beans
- spanish rice
- roasted vegetables



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

wine & spirits

morning events

afternoon events

evening events

wine & spirits

event tech

general info

"Without *spirits* the men can not support the fatigues of a long campaign."

-Major General Nathanael Greene



morning events

afternoon events

evening events

wine & spirits

event tech

general info



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

Featured Wine Collection

14 Hands Cabernet | a bright, juicy red featuring aromas of blueberries and currants with subtle hints of dried herbs. Red berry flavors are complemented by a touch of spicy oak and accentuated by refined tannins.

14 Hands Chardonnay | medium bodied wine with a note of crisp apple and ripe citrus fruit with a hint of cinnamon spice. Delicious complement to grilled chicken, lighter pasta dishes or mild cheeses.

14 Hands Merlot | with a soft and elegant mouth feel, this wine has deep flavors of rich cherries and jammy blackberries followed by hints of vanilla and spice. Perfect with poultry and grilled meats or red pasta dishes.

Vista Point White Zinfandel | this wine is light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish. Served chilled with appetizers, fresh fruits, or summer salads

Kim Crawford Sauvignon Blanc | light to medium – bodied wine with hints of ripe citrus, melon, and a refreshing crisp finish. Pairs with sushi, grilled vegetables or light salads

14 Hands Pinot Grigio | this medium – bodied wine has hints of green apple, citrus, white peach and floral blossom. Crisp, the Pinot Grigio leaves a refreshing and revitalizing finish on your palate. Tastes wonderful alongside seafood, sushi, salmon or shrimp. Also pairs well with chicken and pasta dishes, as well as salad, such as spinach or melon

wine & spirits

morning events

afternoon events

evening events

wine & spirits

event tech

general info

hosted premium beverage package | \$18

hosted premium bar service package includes a selection of domestic and import beers, an array of premium brand mixed beverages, house wines, soft drinks, fresh juices and bottled water for three hours of service.
additional hours \$7 per person, per hour

liquor selections

ultra premium bar

belevedere, grey goose vodka, bombay sapphire gin, patron tequila, woodford reserve bourbon, gentlemen's jack, glenlivet 12 year scotch, crown royal special reserve whiskey

imported cordials

romana white sambuca, kahlua coffee liqueur, amaretto disarone, bailey's original irish cream, frangelico hazelnut liqueur, grand marnier, chambord raspberry liqueur, hennessey vsop

super premium bar

absolut vodka, captain morgan rum, johnnie walker black scotch, crown royal, jack daniel's bourbon, milagro tequila, bombay gin

premium bar

skyy vodka, barcadi rum, j&b scotch, wild turkey bourbon, jim beam bourbon, jose cuervo gold tequila, seagrams gin, dekuyper cordials



prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

*\$60 bartender fee

all beverage services on the premises require the services of a bartender or attendant. all personnel service fees are for up to 3 hours, additional hours are at \$20 per hour, per bartender.

*bartenders are certified CARE trained



wine & spirits

morning events

afternoon events

evening events

wine & spirits

event tech

general info



prices are per person, unless noted.
a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed. please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

beer selections

domestics

budweiser | bud light | yuengling, |miller light
o'douls |coors light | michelob ultra

imports | premium

heineken | corona | dos xx | blue moon
modelo especial | shiner bock | landshark

micro brews | ipa

weisse versa wheat | bombshell blonde | buried
hatchet stout | hopadillo ipa | weekend warrior
pale ale | pint belt pale | rodeo clown double ipa

consumption bar

per drink

super premium bar

premium bar

domestic beer | budweiser, bud light, yuengling, miller lite, o'doul's

import - premium beer | heineken, corona, samuel adams, amstel light

wines by the glass | chardonnay, cabernet sauvignon, merlot,

soft drinks

domestic cordials

import cordials

host

cash

\$7.00

\$8.00

\$6.00

\$7.00

\$4.00

\$5.00

\$5.00

\$6.00

\$6.00

\$7.00

\$2.00

\$3.00

\$7.00

\$8.00

\$8.00

\$9.00

*\$60 bartender fee

all beverage services on the premises require the services of a bartender or attendant. all personnel service fees are for up to 3 hours, additional hours are at \$25 per hour, per bartender.

Drinks purchased by host are subject to service charge and sales tax. Drinks purchased by your guests are inclusive of service charge & sales tax.



morning events

afternoon events

evening events

wine & spirits

event tech

general info

"Any sufficiently advanced technology is
indistinguishable from magic."

-Arthur C. Clarke



morning events

afternoon events

evening events

wine & spirits

event tech

general info



packages

technical assistance, if required, is additional @ \$60 hr. (4 hr. minimum per technician, excluding set-up and tear down)

flipchart package | \$25

- flipchart stand
- pad
- markers

LCD projector package | \$250

- LCD projector
- screen
- AV cart
- extension cord
- power strip
- connection to house sound

speaker package | \$75

- standing or tabletop
- wired microphone
- connection to house sound

tv + dvd | \$75

- vhs/dvd player
- TV or screen
- AV cart
- extension cord
- power strip
- connection to house sound

screen package | \$75

- screen
- AV cart
- extension cord
- power strip

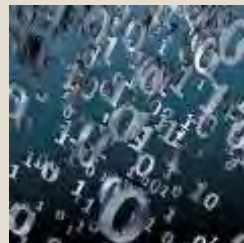
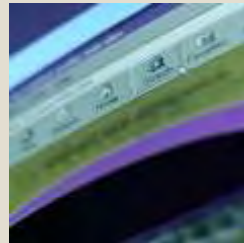


high speed internet wired/wireless | \$16

- per connection
- not to exceed \$300 per section of ballroom
- not to exceed \$175 per conference room

all pricing is listed per meeting room, per day, unless noted. a 21 % taxable service charge and sales tax will be added to all prices. service charge is to cover installation and dismantle. add \$50.00 for any floor order the day of event, subject to availability. additional fees apply for all technical assistance.

morning events
 afternoon events
 evening events
 wine & spirits
 event tech
 general info



audio

patches

house sound patch \$40

mixers

8 channel mixer \$50

player/recorder

cd player/cassette player \$30

communications

telephone

house phone \$40

polycom speakerphone
+long distance \$100

outside phone line
+long distance \$60

microphones/podiums

all microphones require a house system patch

floor microphone with stand \$25

wired podium microphone \$25

tabletop microphone
stand \$75

wireless handheld
microphone \$100

wireless lavalier
microphone \$125

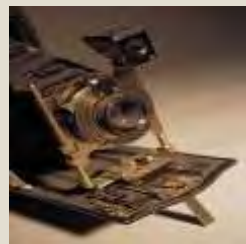
Standing or tabletop
podium with light
& clock \$30

speakers

1 speaker portable PA
system \$100

all pricing is listed per meeting
 room, per day, unless noted. a 21%
 taxable service charge and sales tax
 will be added to all prices. service
 charge is to cover installation and
 dismantle. add
 \$50.00 for any floor order the day
 of event, subject to availability.
 additional fees apply for all
 technical assistance.

morning events
afternoon events
evening events
wine & spirits
event tech
general info



projection

LCD projector

monitors

42" flat panel screen \$100

switchers/distribution

50' vga-rgb ext. cable
to connect (2) projectors \$25 per 50 ft.
2 way splitter \$75

screens & drape

screens

in-room \$30

drape

pipe & drape
per ft. \$20

players/recorders

dvd or vhs Player \$100
90 min cassette tape \$10 each

electrical & lighting

power accessories

extension cord \$10
power strip \$15

power

electrical connection
through spider box \$100

all pricing is listed per meeting room, per day, unless noted. a 21% taxable service charge and sales tax will be added to all prices. service charge is to cover installation and dismantle. add \$50.00 for any floor order the day of event, subject to availability. additional fees apply for all technical assistance.

morning events

afternoon events

evening events

wine & spirits

event tech

general info



all pricing is listed per meeting room, per day, unless noted. a 21% taxable service charge and sales tax will be added to all prices. service charge is to cover installation and dismantle. add \$50.00 for any floor order the day of event, subject to availability. additional fees apply for all technical assistance.

technicians based on a 4 hour minimum, per technician

technicians

audio visual technician \$60 per hr.
4 hour minimum required

an event attendant is required to monitor all outside audio visual companies

services & accessories

meeting needs

AV cart with skirt	\$10
easel for signs	\$10
flip chart stand	\$10
wireless laser pointer	\$50
white board	\$30
with markers & eraser	

exhibit

exhibit table	\$15 each
(1) 6ft with cloth & skirt	

staging

4x8 section	\$50 per section
-------------	------------------

piano

upright piano	\$125
---------------	-------

general info

morning events

afternoon events

evening events

wine & spirits

event tech

general info

"I am not young enough to know everything."

- Oscar Wilde



morning events

afternoon events

evening events

wine & spirits

event tech

general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

general information

to our customers and guests

We are eager to help you, both in the planning and serving of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

food & beverage

All food items served on the hotel premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or under age.

billing & deposits

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to the arrival date if you require billing privileges. Credit can only be established for functions over \$1000. approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Advance deposits, when required, are non-refundable 60 days prior to the event (unless otherwise stated on proposal).

engineering, electrical & audio visual

Special engineering requirements must be specified to our catering department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio visual equipment and services are available in-house on a rental basis. Orders may be placed through the catering department. Outside audio visual equipment is not available without approval from the hotel in writing. The hotel may charge a percentage of assessed rental value on all equipment brought in from any outside source.

guarantee agreement

We require a confirmation of guaranteed attendance at least 72 business hours in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our banquet kitchen will make every effort to duplicate your menu for the additional guests, in the event this cannot be done, as substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

insurance & indemnification

Guest shall indemnify and hold hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises.

liability

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

lost & found

The housekeeping department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time.

parking

The hotel is not responsible for loss or damage to the automobiles or their contents.

Room & set-up fee

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

general info

morning events

afternoon events

evening events

wine & spirits

event tech

general info

prices are per person, unless noted.

a 21% taxable service charge and sales tax will be added to all prices. all menus and prices are subject to change. not all ingredients listed.

please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

Additional info including shipping & receiving

service charge & tax

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to surcharge. Service fee for bartenders, food station attendants, cashiers and other additional service staff are applicable. All food or beverage functions under twenty persons are subject to a (\$50) fifty dollar surcharge. This is in addition to the customary service charge and sales tax.

shipping & receiving

All incoming packages should be addressed to your catering and convention services manager and marked with the company's name and date of your meeting. There is a \$3 charge per box for each box received at the hotel/convention center. Because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. A storage fee of \$2 per day, per box will be applied to any materials shipped earlier than three days prior to the event. Boxes left on premises for longer than one week after departure without shipping instructions will be discarded. Any item over 250 pounds must be delivered to a drayage company; your catering manager can assist you with these arrangements.

**BROADWAY
16TH STREET
SEALY ST.
15TH STREET
CHURCH ST.
SEAWALL BLVD.
FERRY ROAD
THE STRAND**