



Breakfast Selections

All Breakfast Plated & Buffet selections are served with Butter Croissant, Sweet Cream Butter, assorted Preserves, Jams, fresh brewed Coffee, hot Herbal Teas, chilled Orange, Cranberry & Apple Juice.

BREAKFAST PLATED

THE CROWNE

Farm Fresh Scrambled Eggs
Apple-wood Smoked Bacon
Breakfast Potatoes
Honey-glazed Croissant 22

TEX-MEX

Two Breakfast Tacos
with Egg, Cheddar Cheese & Chorizo
Seasonal freshly sliced Fruit
Breakfast Potatoes
Side of Salsa 22

EXECUTIVE

Farm fresh scrambled Eggs
Apple-wood smoked Bacon
Grilled Maple Sausage
Buttermilk Pancakes
Maple Syrup & Whipped Butter 25

BREAKFAST BUFFET

CONTINENTAL

Seasonal freshly sliced Fruit & Berries
Chefs fresh baked assorted
Muffins, Bagels and Danish
Cream Cheese, Sweet Cream Butter
and Fruit Preserves 18

DELUXE CONTINENTAL

Seasonal freshly sliced Fruit & Berries
Chefs fresh baked assorted
Muffins, Bagels and Danish
Cream Cheese, Sweet Cream Butter
and Preserves
Assorted Cereals with Low Fat &
Regular Milk
Individual Yogurts 22

All prices are per person unless otherwise listed.

All prices are subject to 24% service charge and 8.25% sales tax
(please note that the service charge is taxed).

*These buffets are subject to a \$200 small group fee for all events under 25 people.

** Stations require an attendant fee of \$75 an hour.
Prices are subject to change

BREAKFAST BUFFET cont..

*GRAND BRYAN

Fresh seasonal sliced Fruit & Berries
Farm fresh scrambled Eggs
Home-style Breakfast Potatoes
Apple-wood smoked Bacon
grilled Maple Sausage
Buttermilk Pancakes & Maple Syrup
Chefs Artisan assortment of Pastries & Bagels
Cream Cheese, Sweet Cream Butter & Preserves 29.75

*THE TEXAN

Fresh seasonal sliced Fruit & Berries
Farm fresh scrambled Eggs with sides of
Snipped Chives, diced Tomato, Green Onion,
Cheddar Cheese and Jalapeno
Skillet Hash-browns
Choice of 2: Applewood smoked Bacon,
grilled Maple Sausage or Honey glazed Ham
Southern Biscuits with White Pepper Gravy
Chefs Artisan Pastries & Bagels
Cream Cheese, Sweet Cream Butter & Preserves 32

ENHANCEMENTS

**CREPE STATION

Delicate Crepes with choices of Fruit,
Berries, real Whip Cream, Syrups,
crushed Pecans and
Powder Sugar toppings 15

**OMELET STATION

Farm fresh Eggs & Egg Beaters
Mushrooms, Cheese, Onion, Tomato,
Spinach, Sausage, Bell Pepper,
Jalapeno and Bacon choices 17

CEREAL STATION

Assorted Cereals and Milks 8

YOGURT STATION

Assorted personal Yogurts 8

BY THE DOZEN

Breakfast Burritos 48dzn
Whole Fruit 36dzn
Muffins or Pastries 36dzn



Lunch Selections

All Lunch Plate selections are served with Iced Tea, Water, fresh brewed Coffee, Hot herbal Teas, side Salad and fresh baked Bread and Butter

LUNCH PLATED CHICKEN

CHICKEN PICCATA

Sautéed Chicken Breast with savory Lemon, Capers and White Wine sauce

Served over Herb Pasta & seasoned Vegetables 32

CHICKEN MARSALA

Grilled Chicken Breast with a sweet Marsala Wine & Mushroom sauce Wild Rice and Green Beans 32

CHICKEN PARMIGIANA

Mozzarella & Parmesan melted over Breaded Chicken Breast in a tangy Italian Tomato sauce

Rosemary Potatoes with Zucchini, Squash, Carrot, Onion and Mushroom Medley 33

PLUM TOMATO BRUSCHETTA CHICKEN

Tender Chicken Breast seasoned with sweet Basil, Oregano and roasted Plum Tomato Bruschetta

served on a nest of Pasta with Chefs Vegetable 32

LUNCH PLATED FISH

LEMON TILAPIA

Grilled seasoned Tilapia w/ Lemon Butter

Jasmine Rice & Seasonal Veggie 29

TILAPIA SCAMPI

Fresh Tilapia Fillets baked in a Scampi – Inspired sauce

Rice Pilaf & Green Beans 29

TILAPIA FLORENTINE

Crumb crusted Tilapia Fillets served Over Spinach in a creamy Lemon and Herb sauce

Red skinned Potato Mash & Steamed Broccoli 29

FRESH SALMON

Baked with Citrus Herbs

Roasted Garlic Red Potato mash & Seasonal Vegetables 35

STRIPED BASS BEURRE BLANC

Wild Striped Bass grilled with a Tomato Beurre Blanc Over Couscous

and Vegetable Medley 37

LUNCH PLATED BEEF

BBQ BRISKET

Sweet Barbeque Brisket

Served with Baked Beans and Corn or Corn on the Cobb 32

BEEF STROGANOFF

Sautéed Mushrooms, Onions & Sour Cream Brown Gravy Over Noodles with Broccoli 30

LONDON BROIL MADEIRA

Tender London Broil with a Madeira Wine sauce

Red skinned Potato Mash & Steamed Broccoli 30

SIRLOIN STEAK

Grilled Sirloin Steak

Baked Butter Potato & Steamed Broccoli 32

SUGGESTED SIDES

STARCH SUGGESTIONS

- Rice Pilaf
- Jasmine Rice
- Spanish Rice
- Herb Butter Pasta
- Baked Potato Buttered
- Roasted Garlic mashed Potato
- Red Skinned mashed Potato
- Roasted Rosemary Potatoes

STARCH SUGGESTIONS ADD 1

- Couscous
- Risotto
- Sweet Potato Fries
- Mashed Sweet Potato

VEGGIE SUGGESTIONS ADD 1

- Asparagus
- Eggplant
- Out of season Veggies

VEGETABLE SUGGESTIONS

- Broccoli & Julienne Carrots
- Green Beans w/ Red Bell Pepper Ribbons
- Zucchini, Carrot, Squash, Red Onion & Mushrooms
- Seasonal Vegetables
- Corn or “Cobb on the Cobb”

For plates that do not include dessert please find selections on page 8.

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Lunch Selections

All Lunch Buffet selections are served with Iced Tea, Water, fresh brewed Coffee and Hot herbal Teas.

LUNCH BUFFETS

BOX LUNCH

Bottled Water
Pre-made Sandwiches your choice of 3...
Ham, Turkey, Roast Beef or Veggie (wrap)
Layered on Multi Grain Bread with Lettuce, Tomato
and Red Onion
sides of Condiments
Bag of Chips & Cookie 23

DELI

Garden Salad with assorted Dressings
Greek Pasta Salad with Tomato, Olives, Red Onion tossed
with Penne Pasta in Chef's Greek dressing
Selection of Deli Meats including Honey cured Ham, smoked
Turkey Breast and Roast Beef
Cheddar, Swiss & Monterey Jack Cheese
Assorted Deli Breads including White, Wheat & Multigrain
selections
Potato Chips
Assorted Cookies & Brownies 32

WESTERN BBQ

Garden Salad with assorted Dressings
traditional Potato Salad
Tender Brisket with Honeysuckle BBQ Sauce
Mesquite BBQ Chicken Breast
Barbecue baked Beans with roasted Poblano Chiles
Corn or "Corn on the Cobb"
Texas Toast 37

ITALIAN

Classic Caesar with Herb Croutons & shaved Parmesan
Baked Penne Pasta with a Tomato Meat Sauce
Grilled Chicken Alfredo
Herb Butter Pasta
Italian Vegetable medley 32

LUNCH BUFFETS

TEX-MEX

Garden Salad with assorted Dressings
Fresh Tortillas with sides of Salsa & Guacamole
Cheese Enchiladas with a roasted Poblano Cream
Chicken & Steak Fajitas grilled with
Onion & Bell Peppers
Warm Flour Tortillas, Sour Cream
Spanish Rice & Re-fried Beans
Cinnamon Sugar Churros 35

ASIAN

Mandarin, Cabbage & Almond Salad with a
Peanut Asian dressing
Mongolian Beef stir fry
Chicken Teriyaki
Jasmine Rice
Asian Vegetable medley 32

GRAND BRYAN

Garden Salad or Caesar Salad
Caprese Salad or Pasta Salad
Roast Lemon Pepper Chicken
Roast Beef in Espagnole
Red skinned roasted Garlic Mashed Potatoes
Rustic Vegetables
Fresh baked Rolls & Butter
Chocolate Cake & Cheesecake display 35

A \$200 small group fee will be added for all events under 25 people.
For buffets that do not include Dessert please find Dessert selections on page 8.
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Break Selections

All Break selections are served with fresh brewed Coffee (decaf & regular), Hot herbal Tea selection, bottled Water and an assortment of Sodas

BREAKS

CROWNE PLAZA SWEETS

Chef's fresh bakery assortment of Cookies, Brownies
& Lemon Bars 17

BALLPARK

Texas Soft Pretzels with Mustard & Cheese Dips
Cinnamon Sugar Churros
Salted Peanuts 17

FITNESS

Seasonal selection of sliced Fruit & Berries
Assorted Breakfast & Fitness Bars
Sports Drinks 19

MOVIE INTERMISSION

Assortment of Candy Bars
Buttered Popcorn and
Ice Cream Bars 14

POKER

Fresh Tortilla Chips
Salsa
Chili Con Queso dip
Ranch Dip
Spicy Beer Nut Mix
Potato Chips 19

THE BIG CHILL

Assorted Ice Cream Sandwiches
Ice Cream Cones &
Ice Cream Bars 16

ICE CREAM SUNDAE

Ice Cream with assorted toppings 16

SOUTHWEST

Tortilla Chips
Guacamole & Salsa Dips
Sugar Cinnamon Churros 16

ENHANCEMENTS

ALL DAY BEVERAGE

up to 9 hours
Fresh brewed Coffee,
selection of hot Herbal Teas,
Bottled Water,
assorted Sodas 16

HALF DAY BEVERAGE

4 hours or less
Fresh brewed Coffee,
selection of hot Herbal Teas,
Bottled Water,
assorted Sodas 10

ON CONSUMPTION

Coffee	70gal
Herbal Teas	70gal
Fruit Juice	59gal
Punch	28gal
Sparkling Punch	35gal
Sodas	5ea
Bottled Water	5ea

TEXAS SOFT PRETZELS

Jumbo soft salted Pretzels
with Mustard &
Cheese dip sides 42dzn

WHOLE FRUIT

Seasonal whole Fruits 36dzn

PASTRIES/COOKIES

Choice of Muffins, Bagels
or Danish 36dzn
Assorted Cookies (Chocolate Chip, Sugar
or Oatmeal Raisin) 32 dzn

ICE CREAM

Choice of Ice Cream Sandwiches,
Cones and Bars 54dzn



Hors d'oeuvres Selections

DISPLAYS

DIPS

fresh Tortilla Chips with

Fresh Salsa or Pico de Gallo 18qt 39gal

Chile Con Queso 21qt 66gal

Chef made Guacamole 20qt 84gal

Artisan Breads & Crackers with

Artichoke or Spinach Dip 24qt 72gal

Cucumber Ranch Dip 16qt 47gal

Tapenade of Olive, Anchovy

& Capers 20qt 60gal

Tomato Basil Bruschetta 20qt 72gal

SEASONAL FRUIT

Fresh seasonal sliced Fruit

& Berry display 10

VEGETABLE CRUDITES

Broccoli, Cauliflower, Carrots, Celery, Cucumbers and Cherry Tomatoes

Chef's selection of Dip 9

INTERNATIONAL & DOMESTIC CHEESE

Selection of hand-crafted aged Cheese

Artisan Breads & Crackers 10

ANTIPASTO

Italian delights of sliced

Prosciutto, Genoa Salami & Pepperoni Sausage Manchego, & Mozzarella Cheese

Marinated roasted Red Bell Peppers, Artichoke Hearts, Black Olives, Green Olives

& Pepperoncini Peppers 12

BY THE DOZEN

COCONUT SHRIMP

Jumbo Shrimp Coconut crusted with a Orange

Marmalade sauce 72dzn

CHICKEN SATAY

With Serrano & Mango Relish 60dzn

FRUIT SKEWERS

Prosciutto wrapped seasonal

Fruit 72dzn

BY THE DOZEN continued

LOBSTER CEVICHE

Fresh Lobster Ceviche on

Tartlet 96dzn

TIGER SHRIMP

Grilled Tiger Shrimp with Tequila Lime

sprits 84dzn

DEVILED EGGS

Prepared with a bit of heat 48dzn

SUSHI ROLL

Wasabi & Soy Sauce 84dzn

SALMON ROSETTES

With Cucumber Crème Friache 72dzn

*SMOKED DUCK

Smoked Duck Confit on Brioche with

tropical Fruit Relish 84dzn

STRAWBERRIES

Fresh Strawberries

Chocolate dipped 66dzn

PORK SLIDERS

Pulled Pork BBQ Sliders with

Slaw Aioli 72dzn

MEATBALL SLIDERS

Juicy Italian Meatball dressed in homemade Marinara with slice of Parmesan & fresh Basil 48dzn

SOUTHERN SLIDERS

Mini battered Chicken tenders with

Dill Pickle sliver 66dzn

VEGETABLE SKEWERS

Greek style marinade

Vegetables 42dzn

BEEF SKEWERS

Hoisin-Ginger, Lime and Garlic marinade

Beef 78dzn

SCALLOP SKEWERS

Apple-wood smoked Bacon wrapped

Scallops 96dzn

*PIROPITAS

Feta Cheese filled Phyllo purse 36dzn

BY THE DOZEN continued

HAWAIIAN CHICKEN KABOBS

Soy, Brown Sugar and Sherry marinade skewered Chicken and Pineapple 60dzn

MUSHROOM CAPS

Red Wine marinated Mushroom Caps filled with seasoned Andouille Sausage 72dzn

QUESADILLAS

choice of Veggie, Chicken or Beef with side of Sour Cream & Salsa 48dzn

*SPANIKOPITAS

Spinach & Feta Cheese filled Phyllo purses 48dzn

MEATBALLS

your choice of Italian, Swedish, BBQ or Port Rosemary Shallot Jus 60dzn

SAUSAGE BITES

Polish Kielbasa or

German Sausage bites 48dzn

CHICKEN WINGS

choice of Hot, BBQ, Plain

or Teriyaki 88dzn

FLAUTAS

with side of Sour Cream

& Salsa 48dzn

*BEEF WELLINGTON

Mini Beef Tenderloin Wellingtons with Horseradish Cream 88dzn

*CHICKEN WELLINGTON

Mini Chicken Wellingtons with Blue Cheese drizzle 80dzn

CRAB CAKES

With a Cilantro Tomato, Lime Relish 84dzn

EGGPLANT TOASTS

Lightly fried Eggplant with a fresh Marinara dip 48dzn

*Requires minimum 4dzn

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Dinner Selections



All Dinner Plate selections are served with Iced Tea, Water, fresh brewed Coffee, Hot herb Teas, Dinner Salad (Caesar, or House) and fresh baked Bread.

DINNER PLATED CHICKEN

WHITE WINE CAPER CHICKEN
Tender Chicken Breast with a White Wine Caper Butter
Chive Sweet Potato mash
Medley of local Vegetables 35

CHICKEN MARSALA
Grilled Chicken Breast with a sweet Marsala Wine & Mushroom sauce
Wild Rice and Green Beans 35

ENGAGEMENT CHICKEN
Roasted Chicken with Rosemary, Sage, Lemon & Thyme
Rice Pilaf
Green Beans with Red Bell Pepper Ribbons 36

CHICKEN CORDON BLEU
Baked Chicken stuffed with Ham, Swiss Cheese, Broccoli & Carrots
roasted Garlic mashed Potato
Seasonal Vegetable 36

SOUTHWEST CHICKEN
Grilled Chicken Breast with a Chipotle Lime Cream sauce
Green Chile mashed Potatoes
Seasonal Vegetables 35

DINNER PLATED FISH

BLACKENED TILAPIA
Fresh Tilapia Blackened and served with a cool Mango Salsa
Wild Rice & Chefs Vegetable 32

TILAPIA SCAMPI
Fresh Tilapia Fillets baked in a Scampi-Inspired sauce
Rice Pilaf & Green Beans 32

TILAPIA SCALOPPINI
Fresh Tilapia with a White Wine, Lemon, Capers & fresh Mushroom sauce
Herb Pasta & Green Beans 32

SALMON PICCATA
Seared fresh Salmon with Lemon Caper Butter
Jasmine Rice
steamed Broccoli & Carrots 37

STRIPED BASS BEURRE BLANC
Wild Striped Bass grilled with a Tomato Beurre Blanc
Over Couscous
and Vegetable Medley 40

DINNER PLATED BEEF

TENDERLOIN FILET
Tenderloin Filet of Beef with wild Mushroom & Red Wine Creamy Garlic mashed Potato
Grilled Asparagus 42

SIRLOIN STEAK AU POIVRE
Grilled Sirloin Steak with a Peppercorn sauce
Baked Butter Potato & Steamed Broccoli 35

GRILLED RIBEYE STEAK
Prime Ribeye grilled to perfection
Broccoli
Duchess Potatoes 40

NEW YORK STRIP
Charbroiled to perfection with House Butter
Roasted Garlic mashed Potato
Seasonal Vegetable blend 40

SUGGESTED SIDES

STARCH SUGGESTIONS

- Rice Pilaf
- Jasmine Rice
- Spanish Rice
- Herb Butter Pasta
- Baked Potato Buttered
- Roasted Garlic mashed Potato
- Red Skinned mashed Potato
- Roasted Rosemary Potatoes
- Scalloped Potatoes

STARCH SUGGESTIONS ADD 1

- Couscous
- Rissotto
- Sweet Potato Fries
- Mashed Sweet Potato
- Potato Casserole

VEGGIE SUGGESTIONS ADD 1

- Asparagus
- Eggplant
- Veggie Casserole
- Out of season Veggies

VEGETABLE SUGGESTIONS

- Broccoli & Julienne Carrots
- Green Beans w/ Red Bell Pepper Ribbons
- Zucchini, Carrot, Squash, Red Onion & Mushrooms
- Seasonal Vegetables
- Corn or "Corn on the Cobb"
- Micro Peas & Carrots
- Brown Sugar glazed Carrots

Dessert selection is located on page 8.

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Dinner Selections

All Dinner Buffet selections are served with Iced Tea, Water, Coffee, Hot herbal Teas, Dinner Salad (Caesar, or House) and fresh baked Bread.

DINNER BUFFETS

SOUTH PACIFIC

Mandarin, Cabbage & Almond Salad
with a Peanut Asian dressing
Orange Chicken
Hoisin stir fry Shrimp
Mongolian Beef
Thai style Noodles
Steamed Rice 45

TEXAS BBQ

Garden Salad bar with assorted Dressings
Texan Potato Salad
Hickory smoked Brisket with Honeysuckle BBQ sauce
BBQ Chicken with Chili Lime drizzle
Smoked Sausage with Onions & Bell Peppers
Ranch BBQ Baked Beans
Fire Roasted new Potatoes
Corn on or Off the Cobb
Texas Toast and Corn Bread 50

TEX-MEX

Garden Salad with assorted Dressings
Cheese Enchiladas with roasted Poblano Chili Cream sauce
Southwest seasoned Steak & Chicken Fajitas grilled with Onions
and Bell Peppers
Warm Flour Tortillas
Refried Beans & Spanish Rice
Tortilla Chips with
Homemade Guacamole, Pico de Gallo, Sour Cream
& Salsa 47

SOUTHERN STYLE

Dallas Farmers Market Salad Bar with assorted Dressings
Southern made Potato Salad
Chefs Fried Chicken
Smoked Sausage & Peppers
Chicken fried Steak
Pepper Gravy
Mama's mashed Potatoes
Smothered Green Beans
Jalapeno Corn Bread & Country Biscuits 47

Dessert selections are located on page 8.

Minimum of 35 people for Dinner Buffet.

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DINNER BUFFETS continued...

ITALIAN

Caesar Salad station with shaved Parmesan Cheese
& seasoned Croutons
Chicken Carbonara
Italian Marinara Meatballs
Herb Butter Pasta
Grilled Italian Vegetable medley
Toasted Garlic Bread 47

*RECEPTION STATIONS

PASTA STATION

Penne and Colored Rotini Pastas
grilled Shrimp, grilled Chicken and homemade Meatballs
Chefs Marinara, real Cream Alfredo and Pesto sauces
Bell Peppers, Onions, Mushrooms, Jalapeno, Spinach, Broccoli,
Zucchini, Squash, crushed Red Pepper, Herbs, Vegetable medley
and Cheese
Garlic toasted Bread 37

RISOTTO STATION

Perfect Risotto with choices of Caramelized Onions,
sautéed Mushrooms, Cream sauce, diced Tomato, Chives,
Parmesan Cheese, and Manchego Cheese 29

POTATO –TINI BAR

Mashed Golden and Sweet Potato choices
Bacon, Chives, Celery, Raisins, mini Marshmallows,
Sour Cream, Butter, and Cheddar Cheese 27

*CARVING STATIONS

All carving stations served with two side sauces and
fresh Silver Dollar Rolls

ROAST BEEF with creamy Horseradish sauce and
Au Jus 430 per (25-30lbs, approx 50 people)

HONEY GLAZED HAM with Horseradish sauce and
Deli Mustard 350 per (25-30lbs, approx 50 people)

ROAST TURKEY BREAST with Cranberry sauce and
Horseradish 425 per (25-30lbs, approx 40 people)

SIRLOIN with creamy Horseradish sauce and
Au Jus 500 per (25-30lbs, approx 50 people)

PRIME RIB OF BEEF with Horseradish sauce and
Au Jus 650 per (25-30lbs, approx 50 people)

*Stations require a station attendant @\$100 per hour

Dessert Selections



All Dessert selections served with fresh brewed Coffee and Hot Herbal Teas

DESSERTS

CHOCOLATE CAKE

Rich double Chocolate cake with Chocolate Icing 8

NY STYLE CHEESECAKE

NY Cheesecake served with Berry compote 9

CHURROS

Fried Pastry rolled in Sugar & Cinnamon , served hot
4.50 per person / 36 dozen

CANNOLIS

Italian Cookies with Ricotta filled Cannoli shells 7

TIRAMISU

Lady Fingers soaked with Rum & Coffee layered with Mascarpone Cheese
dusted with Cocoa powder 12

COBLER

Peach, Apple, Cherry or Blueberry
6.50 / 8.50 A la Mode

ICE CREAM

Chocolate, Vanilla, Strawberry or Peppermint
5 (single scoop) / 6 add real Chocolate Syrup

SORBET

Lemon, Raspberry, Lime or Peach
6 (single scoop)

KEY LIME PIE

Sweet tart Cream Pie made with real Key Lime
a dollop of whip Cream 8

SPANISH FLAN

Caramel Custard with CAMEL TOPPING 9

BERRIES ROMANOFF

Fresh seasonal Berries folded with Grand Marnier sweetened Sour Cream and real Whip Cream 10

STRAWBERRIES SAUVIGNON

Sautéed Strawberries in Cabernet Sauvignon & Black Pepper with Vanilla Bean Ice Cream 9

STRAWBERRIES

Fresh Strawberries Chocolate dipped
60dzn

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Bar Selections

HOST BAR PACKAGES

WINE AND BEER BAR

House Wine, Domestic and Imported Beers
Bottled Water and assorted Sodas
\$22 1hr / \$26 2hr / \$32 3hr / \$38 4hr / \$46 5hr

PREMIUM ALCOHOL BAR

Premium Brand Liquors including,
Seagrams 7 Whiskey, Pinnacle Vodka, Tropical
Breeze Rum, Jose Cuervo Gold Tequila,
Johnny Walker Red Label Scotch,
House Wine, Domestic and Imported Beers
Bottled Water and assorted Sodas
\$27 1hr / \$34 2hr / \$44 3hr / \$55 4hr / \$65 5hr

TOP SHELF BAR

Top Shelf Brand Liquors including
Jack Daniels Black Label Whiskey,
Titos Vodka, Tanqueray Gin,
Bacardi Rum, 1800 Tequila
House Wine, Domestic and Imported Beers
Bottled Water and assorted Sodas
\$32 1hr / \$39 2hr / \$52 3hr / \$65 4hr / \$78 5hr

EXECUTIVE BAR

Executive Brand Liquors including
Grey Goose Vodka, Bombay Sapphire Gin,
Patron Silver Tequila, Crown Royal Whiskey,
Glen Livet Twelve Yr Scotch,
Captain Morgan Rum
House Wine, Domestic and Imported Beers
Bottled Water and assorted Sodas
\$35 1hr / \$47 2hr / \$62 3hr / \$77 4hr / \$90 5hr

SPECIALTY BY THE GALLON

MARGARITA \$168 gal
MIMOSA \$158 gal
BLOODY MARY \$168 gal

HOUSE CHAMPAGNE

CHAMPAGNE \$38btl

We follow all TABC regulations and laws, we reserve the right to refuse anyone alcohol under these guidelines. Absolutely no Alcohol of any kind may be brought into the hotel event space or common area from the outside. All alcoholic beverages served on the Hotel premises must be provided by the Hotel and dispensed by our staff.

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HOST BAR BY THE GLASS

HOUSE WINE	\$9
DOMESTIC BEER	\$6
IMPORTED BEER	\$7
PREMIUM	\$10
TOP SHELF	\$11
EXECUTIVE	\$12
SOFT DRINKS	\$4
BOTTLED WATER	\$4

CASH BAR BY THE GLASS

HOUSE WINE	\$10
DOMESTIC BEER	\$7
IMPORTED BEER	\$8
PREMIUM	\$11
TOP SHELF	\$12
EXECUTIVE	\$13
SOFT DRINKS	\$5
BOTTLED WATER	\$5

BARTENDER FEES

Hosted Bars require a minimum beverage purchase,
Cash Bars require a Bartender and Bar Set-up Fee
(Per Bartender)

\$175 for first 3hrs per / \$75 each additional hr