



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 18

TEX-MEX

Two Breakfast Tacos
 with Egg, Cheddar Cheese & Chorizo
 Seasonal freshly sliced Fruit
 Breakfast Potatoes
 Side of Salsa 18

EXECUTIVE

Farm fresh scrambled Eggs
 Apple-wood smoked Bacon
 grilled Maple Sausage
 Buttermilk Pancakes
 Maple Syrup & whipped Butter 21

BREAKFAST BUFFET

CONTINENTAL

Seasonal freshly sliced Fruit & Berries
 Chefs fresh baked assorted
 Muffins, Bagels and Danish
 Cream Cheese, Sweet Cream Butter
 and Fruit Preserves 15

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 20

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 28

*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 29

ENHANCEMENTS

**CREPE STATION

Delicate Crepes with choices of Fruit,
 Berries, real Whip Cream, Syrups,
 crushed Pecans and
 Powder Sugar toppings 12

**OMELET STATION

Farm fresh Eggs & Egg Beaters
 Mushrooms, Cheese, Onion, Tomato,
 Spinach, Sausage, Bell Pepper,
 Jalapeno and Bacon choices 11

CEREAL STATION

Assorted Cereals and Milks 5

YOGURT STATION

Assorted personal Yogurts 5

BY THE DOZEN

Breakfast Burritos 36dzn
 Whole Fruit 32dzn
 Muffins or Pastries 29dzn



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 Dessert

LUNCH PLATED CHICKEN

CHICKEN PICCATA

Sautéed Chicken Breast with savory Lemon, Capers and White Wine sauce
Served over Herb Pasta & seasoned Vegetables 25

CHICKEN MARSALA

Grilled Chicken Breast with a sweet Marsala Wine & Mushroom sauce
Wild Rice and Green Beans 25

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 26

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 25

LUNCH PLATED FISH

LEMON TILAPIA

Grilled seasoned Tilapia w/ Lemon Butter
Jasmine Rice & Seasonal Veggie 25

TILAPIA SCAMPI

Fresh Tilapia Fillets baked in a Scampi –Inspired sauce
Rice Pilaf & Green Beans 25

TILAPIA FLORENTINE

Crumb crusted Tilapia Fillets served Over Spinach in a creamy Lemon and Herb sauce
Red skinned Potato Mash & Steamed Broccoli 26

FRESH SALMON

Baked with Citrus Herbs
Roasted Garlic Red Potato mash & Seasonal Vegetables 30

STRIPED BASS BEURRE BLANC

Wild Striped Bass grilled with a Tomato Beurre Blanc
Over Couscous and Vegetable Medley 33

LUNCH PLATED BEEF

BQ BRISKET

Sweet Barbeque Brisket
Served with Baked Beans and Corn or Corn on the Cobb 25

BEEF STROGANOFF

Sautéed Mushrooms, Onions & Sour Cream Brown Gravy
Over Noodles with Broccoli 25

LONDON BROIL MADEIRA

Tender London Broil with a Madeira Wine sauce
Red skinned Potato Mash & Steamed Broccoli 26

SIRLOIN STEAK

Grilled Sirloin Steak
Baked Butter Potato & Steamed Broccoli 26

CHEF'S CHOICE DESSERT INCLUDED

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.

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)

Prices are subject to change



Lunch Selections

All Lunch Buffet selections are served with Iced Tea, Water, fresh brewed Coffee and Hot herbal Teas. Chef's dessert if dessert not listed.

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 21

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 26

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 27

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 26

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 28

ASIAN

Mandarin, Cabbage & Almond Salad with a
Peanut Asian dressing
Mongolian Beef stir fry
Chicken Teriyaki
Jasmine Rice
Asian Vegetable medley 24

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 29

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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Prices are subject to change



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 15

BALLPARK

Texas Soft Pretzels with Mustard & Cheese Dips
 Cinnamon Sugar Churros
 Salted Peanuts 15

FITNESS

Seasonal selection of sliced Fruit & Berries
 Assorted Breakfast & Fitness Bars
 Sports Drinks 16

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 17

THE BIG CHILL

Assorted Ice Cream Sandwiches
 Ice Cream Cones &
 Ice Cream Bars 15

ICE CREAM SUNDAE

Ice Cream with assorted toppings 15

SOUTHWEST

Tortilla Chips
 Guacamole & Salsa Dips
 Sugar Cinnamon Churros 14

ENHANCEMENTS

ALL DAY BEVERAGE

up to 9 hours
 Fresh brewed Coffee,
 selection of hot Herbal Teas,
 Bottled Water,
 assorted Sodas 14

HALF DAY BEVERAGE

4 hours or less
 Fresh brewed Coffee,
 selection of hot Herbal Teas,
 Bottled Water,
 assorted Sodas 9

ON CONSUMPTION

Coffee	60gal
Herbal Teas	60gal
Fruit Juice	49gal
Punch	28gal
Sparkling Punch	30gal
Sodas	3ea
Bottled Water	4ea

TEXAS SOFT PRETZELS

Jumbo soft salted Pretzels
 with Mustard &
 Cheese dip sides 36dzn

WHOLE FRUIT

Seasonal whole Fruits 32dzn

PASTRIES / COOKIES

Choice of Muffins, Bagels
 or Danish 29dzn
 Chocolate Chip, Sugar or Oatmeal
 Raisin 27dzn

ICE CREAM

Choice of Ice Cream Sandwiches,
 Cones and Bars 42dzn



Hors d'oeuvres Selections

DISPLAYS

DIPS

fresh Tortilla Chips with

- Fresh Salsa or Pico de Gallo 15qt 39gal
- Chile Con Queso 18qt 58gal
- Chef made Guacamole 25qt 72gal

Artisan Breads & Crackers with

- Artichoke or Spinach Dip 18qt 58gal
- Cucumber Ranch Dip 13qt 47gal
- Tapenade of Olive, Anchovy & Capers 20qt 60gal
- Tomato Basil Bruschetta 13qt 47gal

SEASONAL FRUIT

Fresh seasonal sliced Fruit & Berry display 8

VEGETABLE CRUDITES

Broccoli, Cauliflower, Carrots, Celery, Cucumbers and Cherry Tomatoes
 Chef's selection of Dip 6

INTERNATIONAL & DOMESTIC CHEESE

Selection of hand-crafted aged Cheese
 Artisan Breads & Crackers 8

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 11

BY THE DOZEN

COCONUT SHRIMP

Jumbo Shrimp Coconut crusted with a Orange Marmalade sauce 60dzn

CHICKEN SATAY

With Serrano & Mango Relish 48dzn

FRUIT SKEWERS

Prosciutto wrapped seasonal Fruit 66dzn

BY THE DOZEN continued

LOBSTER CEVICHE

Fresh Lobster Ceviche on Tartlet 72dzn

TIGER SHRIMP

Grilled Tiger Shrimp with Tequila Lime sprits 72dzn

DEVILED EGGS

Prepared with a bit of heat 32dzn

SUSHI ROLL

Wasabi & Soy Sauce 72dzn

SALMON ROSETTES

With Cucumber Crème Friache 60dzn

*SMOKED DUCK

Smoked Duck Confit on Brioche with tropical Fruit Relish 72dzn

STRAWBERRIES

Fresh Strawberries
 Chocolate dipped 54dzn

PORK SLIDERS

Pulled Pork BBQ Sliders with Slaw Aioli 49dzn

MEATBALL SLIDERS

Juicy Italian Meatball dressed in homemade Marinara with slice of Parmesan & fresh Basil 38dzn

SOUTHERN SLIDERS

Mini battered Chicken tenders with Dill Pickle sliver 45dzn

VEGETABLE SKEWERS

Greek style marinade
 Vegetables 36dzn

BEEF SKEWERS

Hoisin-Ginger, Lime and Garlic marinade Beef 66dzn

SCALLOP SKEWERS

Apple-wood smoked Bacon wrapped Scallops 72dzn

*PIROPITAS

Feta Cheese filled Phyllo purse 36dzn

BY THE DOZEN continued

HAWAIIAN CHICKEN KABOBS

Soy, Brown Sugar and Sherry marinade skewered Chicken and Pineapple 52dzn

MUSHROOM CAPS

Red Wine marinated Mushroom Caps filled with seasoned Andouille Sausage 66dzn

QUESADILLAS

choice of Veggie, Chicken or Beef with side of Sour Cream & Salsa 32dzn

*SPANIKOPITAS

Spinach & Feta Cheese filled Phyllo purses 36dzn

MEATBALLS

your choice of Italian, Swedish, BBQ or Port Rosemary Shallot Jus 48dzn

SAUSAGE BITES

Polish Kielbasa or German Sausage bites 39dzn

CHICKEN WINGS

choice of Hot, BBQ, Plain or Teriyaki 38dzn

FLAUTAS

with side of Sour Cream & Salsa 39dzn

*BEEF WELLINGTON

Mini Beef Tenderloin Wellingtons with Horseradish Cream 60dzn

*CHICKEN WELLINGTON

Mini Chicken Wellingtons with Blue Cheese drizzle 72dzn

CRAB CAKES

With a Cilantro Tomato, Lime Relish 72dzn

EGGPLANT TOASTS

Lightly fried Eggplant with a fresh Marinara dip 38dzn

*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 26

CHICKEN MARSALA

Grilled Chicken Breast with a sweet Marsala Wine & Mushroom sauce
Wild Rice and Green Beans 27

ENGAGEMENT CHICKEN

Roasted Chicken with Rosemary, Sage, Lemon & Thyme
Rice Pilaf
Green Beans with Red Bell Pepper Ribbons 26

CHICKEN CORDON BLEU

Baked Chicken stuffed with Ham, Swiss Cheese, Broccoli & Carrots
roasted Garlic mashed Potato
Seasonal Vegetable 28

SOUTHWEST CHICKEN

Grilled Chicken Breast with a Chipotle Lime Cream sauce
Green Chile mashed Potatoes
Seasonal Vegetables 26

DINNER PLATED FISH

BLACKENED TILAPIA

Fresh Tilapia Blackened and served with a cool Mango Salsa
Wild Rice & Chefs Vegetable 26

TILAPIA SCAMPI

Fresh Tilapia Fillets baked in a Scampi -Inspired sauce
Rice Pilaf & Green Beans 26

TILAPIA SCALOPPINI

Fresh Tilapia with a White Wine, Lemon, Capers & fresh Mushroom sauce
Herb Pasta & Green Beans 26

SALMON PICCATA

Searred fresh Salmon with Lemon Caper Butter
Jasmine Rice
steamed Broccoli & Carrots 30

STRIPED BASS BEURRE BLANC

Wild Striped Bass grilled with a Tomato Beurre Blanc
Over Couscous
and Vegetable Medley 31

DINNER PLATED BEEF

TENDERLOIN FILET

Tenderloin Filet of Beef with wild Mushroom & Red Wine Creamy Garlic mashed Potato
Grilled Asparagus 35

SIRLOIN STEAK AU POIVRE

Grilled Sirloin Steak with a Peppercorn sauce
Baked Butter Potato & Steamed Broccoli 29

GRILLED RIBEYE STEAK

Prime Ribeye grilled to perfection
Broccoli
Duchess Potatoes 32

NEW YORK STRIP

Charbroiled to perfection with House Butter
Roasted Garlic mashed Potato
Seasonal Vegetable blend 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
- Scalloped Potatoes

STARCH SUGGESTIONS ADD 1

- Couscous
- Risotto
- 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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Prices are subject to change



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 36

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 39

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 39

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 36

Dessert selections are located on page 8.

Minimum of 35 people for Dinner Buffet. Buffets are subject to
a \$250 small group fee for all events under 35 people.

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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 39

*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 28

RISOTTO STATION

Perfect Risotto with choices of Caramelized Onions,
sautéed Mushrooms, Cream sauce, diced Tomato, Chives,
Parmesan Cheese, and Manchego Cheese 17

POTATO -TINI BAR

Mashed Golden and Sweet Potato choices
Bacon, Chives, Celery, Raisins, mini Marshmallows,
Sour Cream, Butter, and Cheddar Cheese 15

SEAFOOD CREPE STATION

Fresh Crab, Shrimp and Scallops
Julienne Vegetables with a Tarragon and Saffron Cream
wrapped in hand made Crepes 36

*CARVING STATIONS

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

ROAST BEEF with creamy Horseradish sauce and
Au Jus 300 per (25-30lbs, approx 50 people)

HONEY GLAZED HAM with Horseradish sauce and
Deli Mustard 300 per (25-30lbs, approx 50 people)

ROAST TURKEY BREAST with Cranberry sauce and
Horseradish 350 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 550 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 5

NY STYLE CHEESECAKE

NY Cheesecake served with Berry compote 6

CHURROS

Fried Pastry rolled in Sugar & Cinnamon , served hot
3.50 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 8

COBBLER

Peach, Apple, Cherry or Blueberry
4.50 / 6 A la Mode

ICE CREAM

Chocolate, Vanilla, Strawberry or Peppermint
3 (single scoop) / 4 add real Chocolate Syrup

SORBET

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

KEY LIME PIE

Sweet tart Cream Pie made with real Key Lime
a dollop of whip Cream 7

SPANISH FLAN

Caramel Custard with CAMEL TOPPING 6

BERRIES ROMANOFF

Fresh seasonal Berries folded with Grand Marnier sweetened Sour Cream and real Whip Cream 7

STRAWBERRIES SAUVIGNON

Sautéed Strawberries in Cabernet Sauvignon & Black Pepper with Vanilla Bean Ice Cream 6

STRAWBERRIES

Fresh Strawberries Chocolate dipped
54dzn

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Bar Selections

UNLIMITED BAR

HOUSE WINE AND BEER BRANDS

\$15 per person for the first hour

\$9 per person for the second hour

\$7 per person for each additional hour

WELL BRANDS

\$16 per person for the first hour

\$10 per person for the second hour

\$8 per person for each additional hour

CALL BRANDS

\$20 per person for the first hour

\$12 per person for the second hour

\$10 per person for each additional hour

PREMIUM BRANDS

\$23 per person for the first hour

\$14 per person for the second hour

\$12 per person for each additional hour

ON CONSUMPTION

BARTENDER FEE

A bartender fee is required, per bartender of \$175 for up to the first 3 hours and \$75 every hour after.

A valid credit card authorization on file for all on-consumption bar charges

DRINK TICKETS

BARTENDER FEE

A bartender fee is required, per bartender of \$175 for up to the first 3 hours and \$75 every hour after.

TICKET VALUE

The hotel will provide all drink tickets purchased by group.

A value must be placed on all tickets prior to event i.e.

Beer Tickets and or Premium Drink Tickets, etc. .

SPECIAL BEVERAGE PRICING

CHAMPAGNE

Wycliff \$25 per btl / Belaire \$125 per btl / Moet \$175 per btl

BY THE GALLON

Margarita \$158 gal / Mimosa \$148 gal / Bloody Mary \$168 gal

CASH BAR

BARTENDER FEE

A bartender fee is required, per bartender of \$175 for up to the first 3 hours and \$75 every hour after. Minimum 1 bartender per 75 people.

BAR SELECTIONS

HOUSE WINE AND BEER BRANDS

House Wines, Domestic and Imported Beer selections

WELL BRANDS

Bowmans Vodka, Tropical Breeze Rum, Bowmans Gin, Hobble Creek Whisky, Manik Tequila, Melon Liqueur, Amaretto Liqueur

CALL BRANDS

Tito's Vodka, Absolut Vodka, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Tanqueray Gin, Jack Daniels Whiskey, Jose Cuervo Tequila, Dewars Scotch, Johnny Walker Red Label Scotch, Fireball Liqueur

PREMIUM BRANDS

Grey Goose Vodka, Kettle One Vodka, Belvedere Vodka, Ciroc Vodka, Bombay Gin, Hendricks Gin, Bulliet Bourbon, Makers Mark Bourbon, Patron Tequila, Don Julio Tequila, Johnny Walker Black Label Scotch, Glenlivet Scotch, Baileys Liqueur, Grand Mariner Liqueur, Hennessy Cognac

BEVERAGE PRICING

SOFT DRINK

Consumption bar / \$2 per drink

Cash bar / \$3 per drink

BOTTLED WATER

Consumption bar / \$3 per drink

Cash bar / \$4 per drink

FRUIT JUICES

Consumption bar / \$5 per drink

Cash bar / \$6 per drink

BEER DOMESTIC

Consumption bar / \$6 per drink

Cash bar / \$7 per drink

BEER CRAFT AND IMPORTED

Consumption bar / \$7 per drink

Cash bar / \$8 per drink

HOUSE WINE

Consumption bar / \$7 per drink

Cash bar / \$9 per drink

WELL BRAND COCKTAILS

Consumption bar / \$7 per drink

Cash bar / \$10 per drink

CALL BRAND COCKTAILS

Consumption bar / \$8 per drink

Cash bar / \$11 per drink

PREMIUM BRAND COCKTAILS

Consumption bar / \$10 per drink

Cash bar / \$13 per drink

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.

All prices are per person unless otherwise listed. Prices are subject to 24% service charge & 8.25% sales tax

(Please note that the service charge is taxed)