



CROWNE PLAZA®

HOTELS • RESORTS

CATERING MENU



Dear Guests,

Special occasions, business meetings, and celebrations — at The Crowne Plaza Shenandoah/The Woodlands, we understand how important these moments are, and we know how to make them truly memorable.

We offer a refined dining and event experience just minutes from The Woodlands Waterway, Market Street, Hughes Landing, ExxonMobil Campus, Cynthia Woods Mitchell Pavilion, and The Woodlands Mall, along with many of the region's premier corporate offices and entertainment destinations. Our convenient location provides easy access for both local guests and visiting attendees.

Please take a moment to review our catering and private dining menu. You will find a variety of thoughtfully crafted selections, complemented by our knowledgeable and attentive staff. Our team is committed to delivering exceptional service and ensuring every event is seamless, successful, and memorable for you and your guests.

If you have any questions or would like assistance planning your event, please do not hesitate to contact us.

Thank you for allowing us to be part of your plans, and welcome to the Crowne Plaza experience.

At your service,

Chef Parmeet

THE SIGNATURE PACKAGE

Packages require a minimum of 20 people

\$175.00 per person

The Signature meeting package includes the following:

THE ALL-AMERICAN

Full Buffet Breakfast

Fresh Sliced Fruit, Assortment of Yogurt and Cereal, Oatmeal,
Gourmet Baked Breakfast Breads, Scrambled Eggs,
Breakfast Potatoes, Crispy Bacon, Sausage,
Biscuits & Gravy
French Toast or Pancakes

MID MORNING BREAK

See Page 6 For Break Choices

Mid-Morning Room Beverage Service Refresh

PRIVATE LUNCH BUFFET OF YOUR CHOICE

See Page 9-13 For All of Chef's Themed Buffet Options

AFTERNOON BREAK OF YOUR CHOICE

See Page 7 For Your Personalized Breaks

Package Includes:

*Wi-Fi, Projector Package, Clickshare/HDMI, Pens & Note Pads,
Meeting Room Set-Up, and Continuous 8-hour Beverage Service with Coffee,
Hot Teas, Sodas, and Bottled Waters*

A 25% Service Charge and applicable taxes will be applied to all charges.
Prices subject to change without notice due to market increases in cost of food
and beverage.

THE EXECUTIVE PACKAGE

Packages require a minimum of 20 people

\$155.00 per person

The Executive Meeting Package includes the following:

CONTINENTAL BREAKFAST

Assortment of Muffins and Pastries, Sliced Fresh Fruit,
Assortment of Yogurts, Assortment of Cereals,
Fruit Juices, Freshly Brewed Regular and Decaffeinated
Coffee, Specialty Hot Teas and Sodas

MORNING BREAK

Mid-Morning Room Refresh with Freshly Brewed Regular
and Decaffeinated Coffee, Specialty Hot Teas and Bottled Water

PRIVATE LUNCH BUFFET OF YOUR CHOICE

See Page 9-13 For All of Chef's Themed Buffet Options

AFTERNOON BREAK OF YOUR CHOICE

See Page 7 For Your Personalized Breaks

Package Includes:

*Wi-Fi, Projector Package, Clickshare/HDMI, Pens & Note Pads,
Meeting Room Set-Up, and Continuous 8-hour Beverage Service with Coffee,
Hot Teas, Sodas, and Bottled Waters*

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THE ESSENTIAL PACKAGE

Packages require a minimum of 20 people

\$135.00 per person

The Essential Meeting package includes the following:

THE EUROPEAN

Croissants, Assortment of Cheeses, Sliced Turkey/Salami, Sliced Fresh Fruit, Orange Juice, Freshly Brewed Regular/Decaf Coffee and Specialty Hot Teas.

MORNING BREAK

Mid-Morning Room Refresh with Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas and Bottled Water

EXPRESS BUFFET OF YOUR CHOICE

See Page 14 For Chef's Express Lunch Options

AFTERNOON BREAK

Assortment of Clif Bars, To-Go Cups for Coffee/Tea, Sodas and Bottled Water

Package Includes:

Wi-Fi, Projector Package, Clickshare/HDMI, Pens & Note Pads, Meeting Room Set-Up, and Continuous 8-hour Beverage Service with Coffee, Hot Teas, Sodas, and Bottled Waters

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BREAKFAST BUFFETS

*Prices are per person and require a minimum of 20 people
Buffet Service runs for 1.5 hours from the time selected*

ALL AMERICAN - \$45.00

Pastries and Bagels, Biscuits and Gravy
Italian Scrambled Eggs, Bacon and Link Sausage,
Breakfast Potatoes, Smoked Salmon Display, Sliced
Fresh Fruit, Yogurts, Fruit Juices, Freshly Brewed
Regular and Decaffeinated Coffee and Specialty Hot
Teas

THE CONTINENTAL \$38.00

Assortment of Muffins and Pastries, Croissants,
Sliced Fresh Fruit, Assortment of Yogurts,
Assortment of Cereals and Fruit Juices, Freshly
Brewed Regular and Decaffeinated Coffee and
Specialty Hot Teas



SPECIALTY STATIONS & ENHANCEMENTS

OMELET STATION \$15.00

\$175.00 Chef Attendant Fee (Per 50 ppl)

Farm Fresh Eggs Prepared to Order:

Chopped Onions, Diced Peppers, Sliced Mushrooms,
Cubed Smoked Ham, Fresh Tomatoes, Bacon,
Country Sausage, Cheddar and Swiss Cheese

BELGIAN WAFFLE SELF-SERVE STATION \$12.00

Waffles Served with Fresh Seasonal Berries, Warm
Maple Syrup, Chocolate Chips, Butter, Powdered
Sugar, Chopped Pecans and Whipped Cream

ENHANCEMENTS \$10.00

Choice of One:

Spinach & Egg Quiche

Turkey, Egg & Cheese on English Muffin

Ham, Egg & Cheese on a Fresh Croissant

Assortment of Kolaches

Assortment of Breakfast Tacos

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MORNING BREAKS

*Prices are per person and require a minimum of 20 people
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ALL DAY BEVERAGES \$32.00

Freshly Brewed Regular and Decaffeinated Coffee and
Specialty Hot Teas
Assorted Sodas and Bottled Water

HIGH POWERED \$32.00

Whole Fruit Basket, Kind Bar Variety, Granola Bars, Yogurt
Parfaits
Freshly Brewed Regular and Decaffeinated Coffee, Sodas
and Bottled Water

THE WORKING BREAK \$32.00

Bagels with Cream Cheese and Preserves, Muffins,
and Sliced Fresh Fruit
Assortment of Fruit Juices, Freshly Brewed Regular
and Decaffeinated Coffee, and Specialty Hot Teas

FITNESS \$34.00

Assortment of Yogurts, Fresh Fruit Salad with Mixed
Berries, Protein Bars, Trail Mix
Bottled Water, Freshly Brewed Regular and
Decaffeinated Coffee, and Specialty Hot Teas



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AFTERNOON BREAKS

*Prices are per person and require a minimum of 20 people
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SWEET TOOTH \$34.00

Assortment of Fresh Baked Chocolate Chip Cookies,
Hot Fudge Brownies, Warm Tasty Lemon Bars
Sodas and Bottled Water

VEGGIE DELIGHT \$32.00

Fresh Vegetable Crudités with Creamy Ranch
Dipping Sauce, Homemade Potato Chips with
Chipotle Ranch, Granola Bars
Sodas and Bottled Water

PITA BAR \$32.00

Freshly Made Pita Chips, Chipotle Hummus and a
House Made Spinach Artichoke Dip.
Sodas and Bottled Water



FIESTA \$34.00

Tortilla Chips, Fresh Salsa and Chile Con Queso,
Cream Cheese Jalapeno Poppers
Sodas and Bottled Water

AT THE MOVIES \$34.00

Pretzels, Popcorn, Assorted Candy Bars
Sodas and Bottled Water

HEALTHY CHOICE \$34.00

Sliced Fruit, Assorted Protein Bars, Trail Mix,
Gatorades and Bottled Water

A 25% Service Charge and applicable taxes will be applied to all charges.
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and beverage.

A LA CARTE

Blueberry or Strawberry Smoothies	4oz	\$7.00 each
Assorted Cereals		\$7.00 each
Assorted Yogurts		\$7.00 each
Assorted Granola Bars		\$7.00 each
Assorted Candy Bars		\$7.00 each
Assorted Baked Cookies		\$48.00/dozen
Gourmet Chocolate Brownies		\$48.00/dozen
Assorted Danishes		\$48.00/dozen
Assorted Muffins		\$48.00/dozen
Croissants with Butter		\$48.00/dozen



Assorted Bagels & Cream Cheese		\$48.00/dozen
Roasted Peanuts/Almonds, raisins and M&M's		\$48.00/lb.
Colombian Coffee		\$75.00/gallon
Pecan Coffee		\$75.00/gallon
Decaffeinated Coffee		\$75.00/gallon
Iced Tea, Lemonade, or Punch		\$48.00/gallon
Soft Drinks		\$5.00 each
Bottled Water		\$5.00 each
Sparkling Water		\$7.00 each
Naked Fruit Juice		\$10.00 each
Naked Vegetable Juice		\$10.00 each



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BUFFETS

*Prices are per person and require a minimum of 20 people
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SIMPLY COUNTRY \$64.00

Soup:

Chicken & Dumpling

Salad:

House Salad; Spring Mix, Tomato, Onion and Olives with Parmesan Ranch

Choice of Two Entrées:

Chicken Fried Steak with Country Gravy

Chicken Fried Chicken with Country Gravy

Roasted Pork Loin with Apple Brandy Sauce

Chicken Piccata with Lemon Caper Sauce

Choice of Two Sides:

Garlic Mashed Potatoes

Buttered Corn

Glazed Carrots

Green Beans with Almonds

Dessert:

Homemade Bread Pudding with Rum Sauce

TEX-MEX \$66.00

Soup:

Spicy Chicken Tortilla

Salad:

Fiesta Salad; Field Greens, Avocado, Pico de Gallo, Black Beans,
Cheddar, Corn, and Cilantro Lime Vinaigrette

Entrée & Sides:

Marinated Beef and Chicken Fajitas with Grilled Onions and Peppers,
Cheese Enchiladas, Fresh Flour Tortillas, and Tortilla Chips

Spanish Rice and Refried Beans, Guacamole, Homemade Fire Roasted Salsa,
Pico De Gallo, Queso, Sour Cream, Shredded Cheddar Cheese, Jalapenos

Dessert:

Tres Leches Cake

*Buffets are served with Iced Tea, Water
and Freshly Brewed Regular and Decaf Coffee*

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BUFFETS

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THE WOODLANDS COMFORT \$65.00

Soup:

Tomato Bisque

Salad:

Light Berry Salad; Mixed Mesclun with Strawberries, Blackberries
Tossed in a Raspberry Vinaigrette with Feta Cheese

Choice of Two Entrées:

Beef Stroganoff with Mushroom Sauce
Grilled Chicken Breast with Lemon Butter Sauce
Baked Tilapia with Lemon Butter Sauce
Fire-Grilled Churrasco Steak with Chimichurri Sauce

Choice of Two:

Garlic Mashed Potatoes
Wild Rice
Seasonal Vegetable Medley
Warm Rolls and Butter

Dessert:

Key Lime Pie

TOUR OF ITALY \$62.00

Soup:

Italian Wedding Soup

Salad:

Caesar Salad; Chopped Romaine, Garlic Croutons, Grated Parmesan
Tossed in a Creamy Caesar Dressing

Entrée & Sides:

Homemade Meatballs, Grilled Sliced Chicken Breasts
Capellini and Cheese Filled Tortellini Pasta Marinara and Alfredo Sauces
Caprese Mixed Vegetables
Seasoned Garlic Bread Sticks

Dessert:

Tiramisu

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and Freshly Brewed Regular and Decaf Coffee*

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BUFFETS

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TEXAS BARBEQUE \$67.00

Soup:

Texas Chili

Salad:

Mesclun Mix Greens, Cherry Tomatoes,
Shredded Carrots, Cucumbers, Ranch & Balsamic Dressings

Choice of Two Entrées:

Grilled Pork Baby Back Ribs

Rope Sausage with Fire Roasted Peppers

Tender Beef Brisket with BBQ Sauce

Grilled Chicken Breast with Herbs and Spices

Choice of Two Sides:

Potato Salad, Ranch Style Beans, Corn on the Cob,

Corn Bread Muffins, Texas Toast

Dessert:

Homemade Peach Cobbler

MEDITERRANEAN DELIGHT \$64.00

Soup:

Greek Lemon Chicken Orzo Soup

Salad:

Greek Salad with Sliced Cucumbers, Tomatoes,
Red Onions, Olives and Feta Cheese Tossed in Olive Oil,
Red Wine Vinegar, Dijon Mustard, Garlic, and Dried Oregano

Entrée & Sides:

Marinated Chicken and Beef Kabobs,

Traditional Homemade Hummus with Pita Chips,

Assorted Grilled Vegetables, Spinach & Feta Spanakopita,

Vermicelli Rice, Pita Bread

Dessert:

Baklava Cheesecake

*Buffets are served with Iced Tea, Water
and Freshly Brewed Regular and Decaf
Coffee*

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BUFFETS

*Prices are per person and require a minimum of 20 people
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SOUTHERN CAJUN COMFORT \$62.00

Soup:

Smoked Chicken and Andouille Gumbo

Salad:

Iceberg Mixed with Cherry Tomatoes, Bacon, Pickled Red Onion, and Blue Cheese Dressing

Choice of Two Entrées:

Braised Pot Roast with Cajun Gravy

Blackened Catfish with Cajun Cream Sauce

Southern-Style Shrimp and Grits

Grilled Red Snapper with Pineapple Salsa

Choice of Two Sides:

Mac & Cheese

Yukon Gold Mashed Potatoes

Braised Collard Greens with Garlic

Dessert:

Homemade Apple Cobbler

ITALIAN TRATTORIA \$64.00

Soup:

Tuscan White Bean with Kale

Salad:

Mixed Greens with Artichokes, Roasted Red Peppers,
and Parmesan with Italian Dressing

Choice of Two Entrées:

Chicken Marsala with Mushrooms

Beef Lasagna with Ricotta and Marinara

Garlic Butter Calamari Scampi

Cod with Lemon Caper Cream Sauce

Choice of Two Sides:

Orzo Pesto Pasta Salad

Saffron Rice

Grilled Asparagus

Focaccia Bread with Olive Oil & Balsamic

Dessert:

Cannoli

*Buffets are served with Iced Tea, Water
and Freshly Brewed Regular and Decaf Coffee*

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BUFFETS

*Prices are per person and require a minimum of 20 people
Buffet Service runs for 1.5 hours from the time selected*

ASIAN GOURMET \$65.00

Soup:

Thai Coconut Curry Soup

Salad:

Ginger Salad; Crisp Romaine with Shredded Carrot and Ginger Dressing

Choice of Two Entrées:

Miso Glazed Cod with Scallions

Korean BBQ Beef Bulgogi

Sesame-Crusted Tofu with Soy-Ginger Glaze

Teriyaki Chicken with Pineapple

Choice of Two Sides:

Garlic Jasmine Rice

Stir-Fried Udon Noodles with Vegetables

Steamed White Rice

Teriyaki Glazed Broccolini

Mixed Desserts:

Thai Coconut Fruit Salad

INDIAN SPICE TRAIL \$64.00

Soup of the Day:

Tomato Dhaniya Shorba

Salad:

Kachumber Salad

Choice of Two Entrées:

Chicken Butter Masala

Lamb Rogan Josh

Paneer Lababdar

Chickpea Curry

Choose One:

Jeera Basmati Rice

Naan Bread

Roti

Aloo gobi

Dessert:

Kheer & Rasmalai

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and Freshly Brewed Regular and Decaf Coffee*

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EXPRESS BUFFETS

*Prices are per person and require a minimum of 20 people
Buffet Service runs for 1.5 hours from the time selected*



DELI DELIGHT \$45.00

House Salad with Assorted Dressings
Soup of the Day
Assortment of Sliced Smoked Turkey, Roast Beef, and Ham
Chicken Salad and Pasta Salad
Assorted Breads and Rolls
Cheeses, Lettuce, Tomato, Onions, Pickles, Pepperoncini,
Mayonnaise, Yellow and Dijon Mustard
Kettle Chips, Chocolate Chip Cookies, and Brownies

LIGHT & HEALTHY WRAPS \$45.00

Choice of Wraps Displayed or Boxed To-Go:
Chicken Ranch Wraps, Roast Beef Red Pepper Wraps,
and Veggie Hummus Wraps
Chicken Cranberry Salad, Pasta Salad, and Fruit Salad
Kettle Chips
Chocolate Chip Cookies and Brownies



ARTISAN SANDWICH COLLECTION \$45.00

Choice of Sandwiches Displayed or Boxed To-Go:
Honey Ham Provolone Sandwich, Turkey Swiss Sandwich,
Roast Beef Cheddar Sandwich, Italian Hoagie, Grilled
Vegetable Hummus Wrap
Kettle Chips, Chocolate Chip Cookies or Fresh Fruit Cup
Bottled Water & Assorted Soft Drinks

Buffets are served with Iced Tea and Water

A 25% Service Charge and applicable taxes will be applied to all charges.
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PRE-ORDER LUNCH MENU

\$38.00 per person a-la carte

Plated Lunch Menus are available for groups of 25 people or less with delivery to meeting

Includes set up and private service

Blackened Shrimp Tacos

Grilled Fresh Catfish, Red and Green Cabbage with Chipotle Aioli on a Flour Tortilla

Grilled Vegetable Hummus Wrap

Grilled Vegetables with Chopped Lettuce in a Spinach Tortilla

Chef's Smash Burger

Lettuce, Tomato, Red Onion, Pickles, Mustard & Cheese on a Classic Potato Bun

Roasted Turkey Swiss Club

Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Swiss Cheese, Honey Mustard on 7 Grain Whole Wheat Toast

Crispy Chicken Sandwich

Chicken, Lettuce, Tomatoes, Onions, Chipotle Aioli and Swiss Cheese served on a Ciabatta Bun

Turkey Melt

Turkey Melt Sandwich with Swiss Cheese on Wheat Toast

Grilled Cheese Quesadilla

Choice of Steak, Chicken or Roasted Vegetables

Soup and Salad

Soup of the Day served with Garden Salad with Mixed Greens, Tomato, Cucumber, Carrots, Red Onions, and Seasoned Garlic Croutons

*Served with a choice of Fresh Cut Fries or Fruit,
Iced Tea and Water, and a choice of Chocolate
Lava Cake or Cheesecake*

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PLATED ENTRÉES

Entrées priced per person

Chicken Parmesan \$65.00

Tender 6 oz. Breast of Chicken Infused with Herbs, Pan Seared with Italian Breadcrumbs, Basil, Onion and Garlic, topped with Roma Tomatoes and Fresh Mozzarella Cheese

Mediterranean Chicken \$66.00

Tender Breast of Baked Chicken stuffed with Feta Cheese, Sun Dried Tomatoes, and Baby Spinach served with a Cream Sauce

Garlic-Herb Grilled Mahi Mahi \$68.00

Marinated in Lemon, Olive Oil, Garlic and Spices, Lemon-Butter Sauce, Rich Parsnip Puree, Chives, Parmesan Fingerling Potatoes

Cedar Planked Salmon \$68.00

Served with Toasted Almond Wild Rice and Apricot Butter

Seared Scallops, Risotto Cake and Pancetta \$66.00

Pan Seared Scallops, Seasonal Mix of Seasonal Vegetables, Spring Onions, Asparagus. Crisp Pancetta and Sundried Tomato Risotto Cake

Parmesan Crusted New York Steak \$72.00

Charbroiled with a Parmesan Butter Crust and Roasted Broccolini and Purple Potatoes

Ribeye Steak \$75.00

A 14 oz. Cut of USDA Choice Beef, Grilled and Herb Crusted Topped with Sautéed Mushrooms and served with Roasted Red Potatoes

10 oz Filet Mignon \$78.00

Center Cut Tenderloin with Cabernet Demi Glaze. Roasted Fingerling Potatoes and Haricots Vert

All Plates Include:

Pre-Set Garden Salad with Assorted Dressings and Warm Rolls & Butter

Pre-Set Alternate Desserts Choice of Two: Cheesecake, Key Lime Pie, Chocolate Cake, Red Velvet Cake, Italian Cream Cake or Tiramisu

Served with Iced Tea and Water

A 25% Service Charge and applicable taxes will be applied to all charges.
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STATION ENHANCEMENTS

*Stations are Enhancements to Packages and Buffets, not available a la Carte
Minimum Requirement of 40 Guests; Price includes service for up to 1.5 hours*

BAKED POTATO BAR \$15.00

Idaho Baked Potatoes

Side Toppings Included:

Diced Chicken, Chopped Barbeque Beef, Bacon Bits, Green Onions, Sour Cream, Sautéed Mushrooms, Shredded Cheddar Cheese, Barbeque Sauce, and Butter

PASTA BAR \$15.00

Bow Tie Pasta, Cheese Tortellini, and Linguine

Side Toppings Included:

Alfredo and Marinara Sauce, Grilled Chicken
Green Peppers, Mushrooms, Garlic, Onions, Tomatoes, and Spinach

MASH POTATO BAR \$15.00

Create Your Own Mashed Potatoes

Choice of Two Types of Potatoes:

Roasted Garlic Potatoes, Yukon Potatoes, Purple Potatoes, and Sweet Potatoes

Side Toppings Included:

Chili Meat, Smoked Bacon, Sautéed Mushrooms, Scallions, Shredded Cheddar Cheese, Sour Cream, Butter, Candied Pecans and Brown Sugar, Served in Large Martini Glasses

VARIETY SALAD BAR \$15.00

Specialty Salad Bar

Mixed Berry Salad:

Fresh Green Salad Tossed with Berries in a
Raspberry Vinaigrette, Topped with Feta Cheese and Candied Pecans

Simply Kale Salad:

A Refreshing Salad. Tossed lightly with an Extra Virgin
Olive Oil, Balsamic Vinaigrette and a Freshly Squeezed Lemon

Greek Salad:

A Traditional Salad with Sliced Cucumbers, Tomatoes, Bell Pepper, Red Onion, Olives, and Feta Cheese. Tossed in Olive Oil, Red Wine Vinegar, Dijon Mustard, Garlic and Dried Oregano

OPTIONAL PROTEIN DUO ADD-ON \$10.00

Grilled Chicken & Hard-Boiled Eggs

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CARVING STATIONS

CARVING STATIONS

Whole Roasted Turkey	\$500.00
Roasted Inside Round of Beef	\$625.00
Herb Crusted Prime Rib	\$695.00
Honey Glazed Ham	\$500.00
Barbeque Beef Brisket	\$600.00

All Carving Stations serve 25 people and include Silver Dollar Rolls, Beef Au Jus Sauce, Creamy Horseradish Sauce, Mayo and Mustard



Carving Stations are enhancements to buffets and are not sold separately.

Chef Attendant is required for Carving Stations & Specialty Bars. A \$175.00 fee (1.5 hours) will apply.

A 25% Service Charge and applicable taxes will be applied to all charges.
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SPECIALTY DISPLAYS

CHARCUTERIE CHEESE DISPLAY \$35 PP

Imported and Domestic Cheese Display Garnished with Fresh Fruit and Gourmet Crackers



SEASONAL VEGETABLE CRUDITÉS \$12 PP

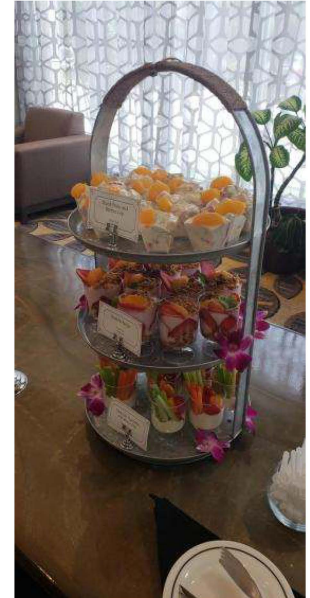
Fresh Vegetables Served with Spinach Dip and Ranch

FRESH FRUIT DISPLAY \$12 PP

Assortment of Fresh Seasonal Fruit Garnished with Fresh Berries and Served with Honey Yogurt Dressing

SEAFOOD DISPLAY \$35 PP

Shrimp Cocktail, Smoked Salmon (Cream Cheese, Capers, Onions, Lemon Wedge), Oysters (Horseradish, Mignonette Sauce, Tabasco, Crackers)



TROPICAL PINEAPPLE DISPLAY \$20 PP

Beautifully Decorated Pineapple Garnished with Fresh Fruit Kabobs and Served with Grand Mariner and Chocolate Fondue

*Specialty Displays are enhancements to Buffets and are also sold separately.
Displays Require a Minimum Order of 25 Guests*

A 25% Service Charge and applicable taxes will be applied to all charges.
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HORS D'OEUVRES

*Priced per piece
Minimum of 25 pieces per Hors D'oeuvre*

Hot Hors D'oeuvres

Beef Empanadas	\$7.00
Beef Wellington	\$7.00
Bacon Wrapped Scallops	\$8.00
Bacon Wrapped Shrimp	\$7.00
Mini Crab Cakes	\$8.00
Chicken Stuffed Mushrooms	\$7.00
Spinach Stuffed Mushrooms	\$6.00
Barbeque Meatballs	\$6.00
Oriental Vegetable Eggrolls	\$7.00
Oriental Pork Eggrolls	\$7.00
Coconut Shrimp	\$7.00
Fried Shrimp	\$7.00



Cold Hors D'oeuvres

Deviled Eggs	\$6.00
Marinated Asparagus Prosciutto Ham	\$7.00
Assorted Finger Sandwiches	\$8.00
Fruit Kabobs	\$6.00
Cheese Kabobs	\$6.00
Boiled Shrimp Cocktail	\$7.00
Smoked Salmon with Dill Cream Cheese	\$8.00
Chocolate Dipped Strawberries	\$6.00



Snacks & Dips

1 quart serves approx. 15 people

Artichoke Dip with Tortilla Chips	\$80.00 quart
French Onion Dip with Potato Chips	\$50.00 quart
Chile Con Queso with Tortilla Chips	\$50.00 quart
Fresh Guacamole with Tortilla Chips	\$75.00 quart
Ranch with Parmesan Potato Chips	\$40.00 quart

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HOSTED OR CASH BARS

Hosted Bars are based on consumption

SILVER SELECTIONS \$14.00

- Titos
- J&B Scotch
- Beefeaters
- Jim Beam
- Captain Morgan
- Jose Cuervo Gold
- Chardonnay House
- Cabernet House
- Domestic Beer Selections

GOLD SELECTIONS \$16.00

- Ketel One
- Dewars
- Jack Daniels
- Bacardi
- Patron
- Bombay Sapphire
- Louis Jadot Chardonnay
- Iron + Sand Cabernet
- Domestic & Imported Beer Selections

DIAMOND SELECTIONS \$18.00

- Crown Royal
- Grey Goose
- Hendricks
- Bacardi
- Johnny Black
- Don Julio
- Louis Jadot Chardonnay
- Merlot- Duckhorn Decoy
- Iron + Sand Cabernet
- Domestic and Imported Beer Selections

IMPORTED BEER \$10.00

- Heineken
- Corona
- Modelo
- Stella Artois

DOMESTIC BEER \$9.00

- Budweiser
- Bud Light
- Miller Light
- Coors Light
- Michelob Ultra

WINE \$12.00

- Louis Jadot Chardonnay
- Conundrum Red Blend
- Iron + Sand Cabernet
- Attems Pinot Grigio

HOSTED DRINK TICKETS

- Silver - \$12
- Gold - \$14
- Diamond - \$16



A \$155.00 Bartender fee will be assessed for the first 2 hours, and \$50.00 per bartender for each additional hour. One Bartender for every 75 guests.

A \$100.00 Cashier fee will be assessed for the first 2 hours, and \$35.00 per cashier for each additional hour.

The hotel will serve responsibly and bartenders reserve the right to stop serving guests, regardless of time remaining

A 25% Service Charge and applicable taxes will be applied to all charges.
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BAR PACKAGES

All Bar Packages are priced per person

SILVER CALL SELECTIONS

Two Hours: **\$35**

Three Hours: **\$38**

Four Hours: **\$50**

DIAMOND PREMIUM SELECTIONS

Two Hours: **\$50**

Three Hours: **\$56**

Four Hours: **\$62**



CLASSIC BEER & WINE SELECTIONS

Two Hours: **\$36**

Three Hours: **\$40**

Four Hours: **\$44**



A \$155.00 Bartender fee will be assessed for the first 2 hours, and \$50.00 per bartender for each additional hour. One Bartender for every 75 guests.

A \$100.00 Cashier fee will be assessed for the first 2 hours, and \$35.00 per cashier for each additional hour.

The hotel will serve responsibly and bartenders reserve the right to stop serving guests, regardless of time remaining

A 25% Service Charge and applicable taxes will be applied to all charges.
Prices subject to change without notice due to market increases in cost of food and beverage.

AUDIO VISUAL

Presentation Package: \$500/per day
Laptop Connectivity, Wi-Fi, Sound, Screen & Projector

Video Conferencing Package: \$300/per day
Laptop Connectivity, Wi-Fi & Sound

Direct Internet Line – 4 Max \$100/per day

Wireless Microphone \$100/per day

Lavaliere Microphone \$100/per day

Flip Chart & Easel \$75/per day

Whiteboard on Easel (35"x23") \$75/per day

Presentation Clicker \$30/per day

Laser Pointer \$30/per day

Extension Cord & Power Strip \$30/per day

65" Monitor with Stand \$200/per day

Easel \$25/per day

Podium \$100/per day

Photo Backdrop – Several holiday options \$200/per day

Dance Floor (Up to 15X15) \$500/per day

