
Catering Guidelines

Food & Beverage

Holiday Inn Austin Town Lake (Hotel) maintains the exclusive right to provide all food and beverage for this Facility. **The Client or any of the client's guests may not bring food or beverages into the meeting facilities.** Catering Event Order(s) must be on file, with signatures, in the catering sales office 14 days prior to the event date, otherwise items and prices cannot be guaranteed and a surcharge will be incurred to the total. **Due to the Hotel's insurance and health regulations, no leftover food or beverages shall be taken from the premises.**

Alcoholic Beverages

The sale and service of all alcohol at the Hotel are regulated by the Texas Alcoholic Beverage Commission. It is our responsibility to administer and abide to the following rules:

1. No alcoholic beverages may be brought into meeting facilities by any person or outside service.
2. Hotel Banquet Department employees must dispense all alcoholic beverages.
3. If at any time alcoholic beverages not purchased from Hotel Banquet Department are found in the meeting facilities, Hotel Banquet Department has the right to confiscate such alcoholic beverages. Confiscated alcohol remains the property of the Hotel's Banquet Department and will be disposed of by the Hotel's Banquet Department.
4. If any person other than the Hotel's Banquet Department brings in additional alcoholic beverages, then the Hotel's Banquet Department also reserves the right to discontinue all alcoholic beverage services.
5. Pursuant to Texas State law, it is illegal to serve alcoholic beverages to a minor less than 21 years of age. Legal identification will be requested of any individual who appears to be 30 years of age or younger.

Menu Selection

To assure the availability of menu items, please provide your choice to the Hotel's Catering Sales Department four (4) weeks prior to the scheduled event. Our menus are offered as suggestions; your catering manager will be more than happy to create specialty menus to suit your particular event.

Guarantees

Expected attendance must be provided for your event four (4) weeks prior to the event date. The final guarantee shall not decrease by more than 25% of the original estimated attendance specified on the Banquet Event Order(s). Attendance for all food events must be guaranteed three (3) business days prior to the start of the first event day.

Example: Wednesday guarantees must be received by 10:00am the preceding Friday. This number will be considered a guarantee, not subject to reduction.

You will be charged for your guarantee or actual meal count, whichever is greater. The Hotel's Food & Beverage Department will prepare 5% over the guarantee for plated meals. The aforementioned time frames are strictly enforced, and it is the client's responsibility to call guarantees in by specified times. Otherwise, the estimated attendance will be used as the guarantee and charged accordingly.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax
Menu and pricing are subject to change without notice

Labor & Service Charges

All menu prices are subject to mandatory 21% service charge and Texas State sales tax of 8.25%. A labor charge of \$100.00 will be assessed on meals (with the exception of plated breakfasts, lunches and dinners) served for less than 10 guests. All events where alcohol is served are subject to bartender fee. While on the premises during your event, any changes with food and beverage, or the prearranged set up of these events, will be subject to additional charges that will be determined at the time of the requested change. No outside food and beverage is allowed in meeting facilities. Group will be subject to penalties and cleanup fee.

Liability

The Hotel's Food & Beverage Department will not assume any responsibility for the damage or loss to any merchandise or articles left in the meeting facilities prior to, during or following an event.

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Meeting Refreshment Packages

Minimum of 25 guests

Eye-Openers are served for one hour

All three breaks must occur on the same calendar day to qualify for package pricing

All American Package

Eye-Opener: whole fruit, assorted breakfast breads, pastries, muffins, butter & fruit preserves, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: Refresh service of Freshly Brewed Regular or Decaffeinated coffee

Afternoon Break: assorted freshly baked cookies, iced tea, assorted soft drinks, refresh coffee service

\$34.00 per person

Fiesta Package

Eye-Opener: sliced seasonal fresh fruits and berries, assorted breakfast tacos (bacon, sausage & potato), house made salsa, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: Refresh beverage service of Freshly Brewed Regular or Decaffeinated Coffee

Afternoon Break: tortilla chips with chili con queso, house made salsa and guacamole, assorted soft drinks, and refresh coffee service

\$40.00 per person

Healthy Start Package

Eye-Opener: sliced seasonal fresh fruits and berries, hard boiled eggs, sliced avocado, plain Greek yogurt, individual granola bars, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: Refresh service of Freshly Brewed Regular or Decaffeinated Coffee

Afternoon Break: cheese & crackers, mixed nuts, bottled water, assorted soft drinks, refresh coffee service

\$43.00 per person

Executive Package

Eye-Opener: sliced seasonal fresh fruits and berries, Morning Breakfast Burrito with scrambled eggs, onions, peppers, breakfast potatoes, and crisp bacon, chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: refresh beverage service on chilled fruit juice and freshly brewed coffee.

Afternoon Break: cheese and fruit platter served with crackers, mixed nuts, freshly baked cookies, chilled lemonade, assorted soft drinks, refresh coffee service

\$46.00 per person

Beverage Service Packages

Half Day Beverage Service: assorted soft drinks, iced tea, freshly brewed regular & decaffeinated coffee, selection of hot teas - One refresh service

\$17.00 per person

All Day Beverage Service: assorted soft drinks, iced tea, freshly brewed regular & decaffeinated coffee, selection of hot teas - Two refresh services

\$21.00 per person

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All Day Packages

Minimum of 25 guests

Eye-Openers and Lunch are served for one hour

All meals must occur on the same calendar day to qualify for package pricing

Holiday Inn Elite Package

Eye-Opener: assorted breakfast pastries, chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: Refresh service of freshly Brewed Regular or Decaffeinated coffee

Lunch: *Assortment of Box Lunches (See page 9 for selection)*

Afternoon Break: Freshly baked brownies, iced tea, assorted soft drinks, refresh coffee service

\$58.00 per person

Fiesta Gold Elite Package

Eye-Opener: assorted breakfast tacos (bacon, sausage & potato), house made salsa, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: Refresh service of freshly Brewed Regular or Decaffeinated Coffee

Lunch: *Fajita Buffet*

Afternoon Break: tortilla chips with chili con queso, and house made salsa, assorted soft drinks, refresh coffee service

\$75.00 per person

Healthy Start Platinum Elite Package

Eye-Opener: sliced seasonal fresh fruits and berries, plain Greek yogurt, bagels with cream cheese, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: Refresh service of freshly Brewed Regular or Decaffeinated Coffee

Lunch: *Deli Buffet*

Afternoon Break: cheese & fruit platter, bottled water, assorted soft drinks, refresh coffee service

\$70.00 per person

Holiday Inn Spire Elite Package

Eye-Opener: sliced seasonal fresh fruits and berries, breakfast croissant sandwiches (ham, egg and cheese), chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas

Mid-Morning: Refresh beverage service on chilled fruit juice and choice of freshly brewed coffee.

Lunch: *Pasta Bar*

Afternoon Break: Freshly popped popcorn, freshly baked cookies, chilled lemonade, assorted soft drinks, refresh coffee service

\$80.00 per person

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Continental Breakfasts Buffets

A minimum of 20 guests or a service charge of \$100 will be assessed on meals for less than 10
Continental breakfasts are served for one hour

Capital: sliced seasonal fresh fruits and berries, assorted breakfast breads, pastries, muffins, butter & preserves, bagels with cream cheese, served with chilled orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas

\$23.00 per person

Healthy: sliced seasonal fresh fruits and berries, oat & bran muffins, butter & preserves, assorted cereal bowls with whole, 2% & skim milk, individual yogurts, individual granola bars, boiled eggs, turkey sausage patties, served with chilled orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas

\$29.00 per person

Tejas: sliced seasonal fresh fruits and berries, assorted breakfast tacos (bacon & eggs, sausage & eggs, potato & eggs), house made salsa, served with chilled orange juice, freshly brewed regular & decaffeinated coffee and selection of hot teas

\$33.00 per person

Plated Breakfast Selections

Plated breakfast selections are served with chilled orange juice, freshly brewed regular & decaffeinated coffee, selection of hot teas and your choice of one (1) breakfast meat: crispy bacon strips, sausage links or cured ham slices.

Biscuits & Gravy Plate: Two buttermilk biscuits with sausage gravy and choice of breakfast meat.

\$22.00 per person

All American: Fluffy scrambled eggs, warm buttermilk biscuits with country gravy and home fried potatoes, butter & fruit preserves

\$24.00 per person

Pancakes: Fluffy scrambled eggs, (2) Griddled pancakes topped with butter and served with warm syrup/ Add blueberries for \$1.00

\$27.00 per person

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Breakfast Buffet Selections

A minimum of 20 guests or a service charge of \$100 will be assessed on meals for less than 10
Breakfast buffets are served for one hour

Lakeside: sliced seasonal fresh fruits and berries, fluffy scrambled eggs, home fried potatoes, assorted breakfast breads, pastries, muffins, butter & preserves, crispy bacon strips, cured ham slices, served with assorted chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas
\$31.00 per person

Morning Delight: sliced seasonal fresh fruits and berries, fluffy scrambled eggs, French toast, bacon, sausage, home fried potatoes, oatmeal with brown sugar and raisins, served with assorted chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas.
\$34.00 per person

Southwest: seasonal sliced fresh fruits and berries, migas style eggs (eggs, salsa, tortilla strips, pico de gallo), house made salsa, home fried potatoes, warm tortillas, refried beans, your choice of (2) breakfast meats: crispy bacon strips, sausage links or cured ham slice, served with assorted chilled fruit juices, freshly brewed regular & decaffeinated coffee, selection of hot teas
\$36.00 per person

Breakfast Enhancements

Grits served with brown sugar, pecans, raisins & dried fruits	\$6.00 per person
Oatmeal served with brown sugar, pecans, raisins & dried fruits	\$6.00 per person
Assorted Cereals and Milk	\$7.00 per person
Two (2) Strips of Crispy Bacon	\$6.00 per person
Two (2) Sausage Links	\$6.00 per person
One (1) Cured Ham Slice	\$6.50 per person
Hard Boiled Eggs	\$3.00 each

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A la Carte Refreshments

Beverages

Assorted bottled energy drinks	\$8.00 each
Assorted bottled fruit juices	\$7.00 each
Bottled iced tea	\$6.00 each
Assorted soft drinks and/or bottled water	\$6.00 each
Bottled Fruit juices (orange, grapefruit, cranberry & apple)	\$6.00 each
Iced tea	\$45.00 per gallon
Chilled lemonade	\$48.00 per gallon
Freshly brewed regular coffee, decaffeinated coffee and selection of hot teas	\$58.00 per gallon

Breakfast

Individual yogurt	\$5.00 each
Whole fresh fruit	\$4.00 per piece
Assorted breakfast pastries	\$43.00 per dozen
Bagels with cream cheese	\$48.00 per dozen
Assorted granola or energy bars	\$48.00 per dozen
Assorted breakfast tacos (bacon, sausage & potato)	\$55.00 per dozen
Ham, egg and cheese breakfast croissant	\$70.00 per dozen

Snacks

Freshly baked cookies	\$48.00 per dozen
Double chocolate brownies	\$48.00 per dozen
Selection of candy bars	\$48.00 per dozen

Snacks A la Carte (10 person minimum)

Individual bags of chips	\$5.00 per bag
Individual bags of popcorn	\$6.00 per person
Individual bags of trail mix	\$6.00 per person
Chips & Salsa	\$6.00 per person
Chips & Guacamole	\$8.00 per person
Hummus- vegetable sticks & pita	\$8.00 per person
Jumbo Pretzels- cheese sauce	\$8.00 per person

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Theme Break Selections

Serviced for 45 minutes minimum of 10 people

The Refresher: Whole fruit, assorted granola and energy bars, vegetable crudite' with ranch dip, assorted chilled juices & soft drinks, bottled water
\$23.00 per person

Healthy Corner: (Build Your Own Parfait) vanilla yogurt, granola, fresh blueberries & sliced strawberries, chopped dried fruits, honey, chocolate chips, chopped nuts, and seasonal sliced fruit, bottled water, & coffee service
\$23.00 per person

Sweet-N-Salty: Individual bags of chips, chex mix, brownies & cookies, assorted soft drinks
\$22.00 per person

Nacho Break: crispy tortilla chips, picadillo meat, fresh salsa, guacamole, sour cream, chili con queso, assorted soft drinks
\$24.00 per person

Cookie Craze: freshly baked assorted cookies, and blondies, ice chilled milk & iced tea, assorted soft drinks, coffee service
\$22.00 per person

Snack Attack: jumbo soft pretzels, freshly popped theater-style popcorn, assorted candy selections, chilled iced tea & assorted soft drinks
\$24.00 per person

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Sandwiches and Wraps Selections - Boxed

Wraps and Sandwiches are served boxed with assorted cookies, Iced tea and Assorted Sodas.
Serviced for one hour

Sandwiches

Served with potato chips and dill pickle spear

\$25.00 per person

Ultimate Club: smoked turkey, ham, bacon, lettuce, tomato, Swiss & American cheese, mayonnaise on toasted white bread

Ham & Swiss: Ham and Swiss on Ciabatta bread with lettuce and tomato

Turkey & Cheddar: Smoked turkey with cheddar cheese, on a croissant with lettuce and tomato

Veggie: grilled zucchini planks, sautéed onions, roasted red pepper, Provolone cheese and pesto mayonnaise on grilled ciabatta bread

Wraps

Served with potato chips, dill pickle spear

\$25.00 per person

Veggie: grilled Portobello mushroom, roasted red pepper, lettuce, tomato, sprouts with Swiss cheese and creamy garlic hummus spread, wrapped in spinach tortilla

Chicken Caesar: chilled sliced grilled chicken, romaine lettuce, with parmesan cheese tossed in a creamy Caesar dressing, wrapped in whole wheat tortilla

Steak Fajita: steak fajita, salad mix, black beans, avocado and roasted corn tossed in cilantro lime ranch dressing, wrapped in red pepper tortilla

BLT Club: Thin slices of turkey fillet and ham, bacon strips, lettuce leaves, tomato wedges, Cheddar and Swiss cheese, with mayonnaise wrapped in jumbo tortilla

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Plated Luncheon Selections

Plated luncheon selections are served with freshly baked rolls & butter, chef choice of dessert, and freshly brewed Ice Tea

Fajita Tacos: (2) Beef or Chicken Fajita tacos served with rice and borracho beans, sour cream, cheese, pico de gallo
\$20.00 per person

Cobb Salad: mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped boiled egg, crumbled blue cheese
\$23.00 per person

Chicken Caesar Salad: crisp romaine lettuce, shaved parmesan cheese, grilled chicken breast and croutons tossed in Caesar dressing
\$20.00 per person

Grilled Sirloin Salad: Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion
\$25.00 per person

Lasagna: vegetable, meat or 5-cheese lasagna served with marinara sauce and seasonal vegetable
\$25.00 per person

Hunter Chicken: grilled chicken breast sautéed with white wine, mushrooms, tomatoes with pesto red skin potatoes and seasonal vegetables
\$26.00 per person

Chicken Fried Chicken: grilled chicken breast fried with cream gravy, mashed potatoes and seasonal vegetables
\$26.00 per person

Hill Country Barbeque: Sliced BBQ beef brisket, BBQ Sausage, topped with sauce, mashed potatoes and seasonal veggies
\$30.00 per person

Citrus Grilled Salmon: A grilled fillet of salmon finished in a citrus, white wine butter sauce with rice pilaf and seasonal vegetables
\$32.00 per person

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Buffet Luncheon Selections

A minimum of 20 guests or a service charge of \$100 will be assessed on meals for less than 10
Buffet luncheons are served with iced tea, freshly brewed regular & decaffeinated coffee, hot tea and your choice of dessert
Served for one hour

Deli: salad mix, deli sliced roast beef, smoked turkey breast, honey cured ham & salami, pasta salad, potato salad, leaf lettuce, sliced tomatoes, pickle spears, assorted sliced cheeses, assorted breads & sandwich rolls, potato chips, mustard & mayonnaise

\$32.00 per person

Soup & Salad: chicken tortilla soup, chef's soup of the day, garden flatbread, Southwest chopped salad, tomato and cucumber salad, garden penne pasta salad, avocado salad, chicken salad, tuna salad

\$35.00 per person

Pasta Bar: Caesar salad, Antipasto salad, tri-color fettuccini & cheese tortellini, meatball, marinara sauce & Alfredo sauce, grilled chicken breast, seasonal vegetables, warm garlic bread sticks

\$36.00 per person

Lone Star Country Buffet: salad mix with assorted dressings, chicken fried steak, herb roasted baked chicken, mashed potatoes, seasonal vegetables, freshly baked rolls

\$38.00 per person

All American Buffet: salad mix with assorted dressings, beef hot dogs, prime burgers, brioche hot dog and burger buns, mayo, mustard, lettuce, onion, tomato, pickles, cheddar cheese, sliced jalapenos, grilled peppers and onions, baked beans, potato salad

\$38.00 per person

Fajita: salad mix with assorted dressings, grilled beef and chicken fajitas with peppers & onions, Spanish rice, borracho beans, warm flour & corn tortillas, shredded cheddar cheese, sour cream, fresh salsa, pico do gallo, guacamole

\$40.00 per person

Hill Country Barbecue: salad mix with assorted dressings, potato salad, poppy seed cole slaw, BBQ pulled pork, BBQ beef brisket, BBQ sausage, corn on the cob, baked beans ranchero, jalapeno cornbread & honey butter

\$42.00 per person

Dessert Selections: (Select one)

Freshly baked cookies

Lemon layer cake

Apple pie

Double chocolate layer cake

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3-Course Plated Dinner Selections

Plated dinner selections are served with freshly baked rolls & butter, iced tea, freshly brewed regular & decaffeinated coffee and hot tea.

Starters: (Select one)

Fresh Garden Salad

Mixed greens with shredded carrots, cherry tomatoes, cucumber and choice of dressing

Caesar Salad

Crisp romaine lettuce, shaved parmesan cheese and croutons tossed in Caesar dressing

Starter Upgrades: (Select one) \$5 per person

Spinach Berry Salad

Fresh spinach topped with strawberries, blueberries, candied pecans, fresh goat cheese and raspberry balsamic vinaigrette

Chicken Tortilla Soup

Soup of the Day

Entrée: (select one)

Garden Penne Pasta: penne pasta with sautéed onions, garlic, mushrooms, zucchini, yellow squash, broccoli, julienned red bell peppers, shredded Parmesan cheese and pesto
\$29.00 per person

Blackened Chicken Alfredo: blackened chicken breast on penne pasta and alfredo sauce with roasted garlic, mushrooms and charred tomatoes; served with grilled ciabatta bread
\$35.00 per person

Hunter Chicken: chicken breast sautéed with white wine, mushrooms, tomatoes and served with red skin mashed potatoes, pan-roasted seasonal vegetables
\$35.00 per person

Citrus Grilled Salmon: grilled salmon fillet topped with citrus cilantro butter, served with cilantro rice pilaf and green beans with roasted red peppers
\$38.00 per person

Pork Tenderloin Medallions with Tarragon Cream Sauce: 8oz pork tenderloin medallions sautéed mushrooms topped with a tarragon cream sauce, served with roasted skin potatoes and grilled seasonal vegetables
\$43.00 per person

Beef Tornado: two 4oz. tenderloins grilled and topped with wild mushroom sauce, served with roasted red skin potatoes and grilled vegetables
\$49.00 per person

Ribeye Steak: 12 oz ribeye steak seasoned & topped with whiskey au jus, served with garlic mashed potatoes and seasonal vegetables
\$55.00 per person

Dessert Selections: (Select one)

New York cheesecake with strawberry sauce
Double chocolate layer cake
Lemon layer cake
Tres Leches cake

Dessert Upgrades: (Select one) \$6 per person

Whiskey bread pudding
Key lime pie
Peach cobbler

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Buffet Dinner Selections

A minimum of 20 guests or a service charge of \$100 will be assessed on meals for less than 10

Buffets are served with iced tea, freshly brewed regular & decaffeinated coffee, hot tea

Serviced for one hour

Texas Star: salad mix with assorted dressings, macaroni salad, chicken fried steak, oven baked chicken, roasted garlic red skin mashed potatoes, green beans and roasted red peppers, freshly baked rolls & butter, pecan pie

\$42.00 per person

Little Italy: Caesar salad, tomato basil soup, cheese tortellini tossed with basil pesto cream sauce, beef lasagna, chicken marsala, rice pilaf, oven roasted vegetables, garlic bread sticks, tiramisu

\$45.00 per person

The New American: tomato and cucumber salad, cilantro rice pilaf, Hunter chicken, citrus grilled salmon with citrus butter sauce, roasted broccoli and carrots, hot yeast rolls & butter, New York cheesecake with strawberries

\$50.00 per person

Border Fiesta: Southwest chopped salad, grilled beef and chicken fajitas, cheese enchiladas, black beans, Spanish rice, warm flour & corn tortillas, shredded cheddar cheese, sour cream, fresh salsa, pico do gallo, guacamole, sliced jalapenos, tortilla chips & chili con queso, tres leches cake

\$53.00 per person

(Add Shrimp Fajitas for \$5.00 more per person)

Central Texas BBQ: salad mix with assorted dressings, all-American potato salad, poppy seed coleslaw, sliced BBQ beef brisket, BBQ chicken & BBQ pork ribs, baked beans ranchero, buttered corn on the cob, pesto red skin potatoes, jalapeño corn bread, peach cobbler

\$55.00 per person

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Reception Selection

All displays are designed to enhance additional hors d'oeuvre items. Displays should be ordered for each guest in attendance of the event.

Minimum of 25 guests

Serviced for 45 minutes

Displays:

Vegetable Crudités: freshly cut seasonal vegetables served with herb dipping sauce & balsamic vinaigrette
\$15.00 per person

Fruit Display: freshly cut seasonal fruits and berries, served with honey-yogurt dipping sauce
\$15.00 per person

Cheeses & Fruits: assorted cheeses, served with assorted seasonal fresh fruits, dried figs, walnuts, sliced baguettes, crostini & crackers
\$18.00 per person

Nacho Bar Display: corn tortilla chips, house queso, pickled jalapenos, diced onions, sour cream, salsa, guacamole
\$18.00 per person

Mediterranean: thinly sliced Italian meats, display of assorted cheeses, grilled vegetable display, marinated olives, creamy hummus, flat breads, sliced baguettes, pita bread, crostini
\$22.00 per person

Sliders: pulled pork, buffalo chicken and beef sliders, pub chips served with spicy ketchup, mayonnaise and malt vinegar
\$22.00 per person

Sweet Tooth Dessert Display: selection of double-fudge brownies, freshly baked cookies, lemon bars, assorted cheesecakes and mini fruit tarts; freshly brewed regular & decaffeinated coffee and hot tea selection
\$21.00 per person

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Reception Selection Continued

All stations are designed to enhance additional hors d'oeuvre items. Stations should be ordered for each guest in attendance of the event.

Minimum of 25 guests

Serviced for 45 minutes

Action Stations

1 attendant per 100 guests required @\$100.00 per attendant

Taqueria: shredded chicken & carnitas, served on petite soft corn tortillas with pico de gallo, pineapple salsa, salsa verde, sour cream, chopped cilantro & lime wedges

\$24.00 per person

Taste of Italy: bowtie or penne pasta sautéed to order with marinara & Alfredo sauce accompanied by your choice of sliced mushrooms, garlic, diced tomatoes, peppers, chopped onions, grilled chicken, petit meat balls, fresh baby spinach, parmesan cheese & crushed red pepper flakes

\$25.00 per person

Quesadilla Supremos: grilled flour tortillas filled with your choice of beef or chicken fajita, pico de gallo, grilled onions & peppers, fresh baby spinach, mushrooms, sliced jalapenos, fresh salsa & sour cream

\$27.00 per person

Carving Stations

1 attendant per 100 guests required @\$100.00 per attendant

Carving stations are served with freshly baked dinner rolls

Breast of Turkey: slow roasted breast of turkey with cranberry sauce & traditional brown gravy (serves 25 people)
\$365.00 each

Brown Sugar Glazed Ham: brown sugar glazed ham with Dijon mustard & roasted pineapple chutney (serves 40 people)
\$400.00 each

Pork Loin: roasted pork loin served with apple chutney & grain mustard (serves 25 people)
\$425.00 each

Roasted Top Round of Beef: oven roasted top round of beef served with creamy horseradish sauce (serves 40 people)
\$600.00 each

Prime Rib: oven roasted prime rib served with creamy horseradish sauce (serves 40 people)
\$720.00 each

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Hors d'Oeuvres Selections

Serviced for 2 hours

Cold Hors d'Oeuvres

(Sold per 50 pieces)

Assorted Finger Sandwiches	\$225.00
Asparagus Wrapped in Prosciutto	\$225.00
Chocolate Dipped Strawberries	\$250.00
Classic Bruschetta	\$300.00
Spicy Deviled Eggs	\$150.00
Jumbo Shrimp with Cocktail Sauce	\$400.00

Hot Hors d'Oeuvres

(Sold per 50 pieces)

Stuffed Queso Jalapeños	\$170.00
Chicken Strips with Ranch, BBQ Dipping Sauce and Spicy Ketchup	\$175.00
Island Spiced Chicken and Pineapple Skewers	\$250.00
Bourbon Marinated Beef Kabobs	\$300.00
Spicy Buffalo Wings with Bleu Cheese	\$195.00
Grilled Shrimp Skewers	\$400.00

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Beverage Service Selections

A bartender fee of \$100.00 per bartender (2 hour bar service) applies to all bars.

Additional bartender fee of \$50.00 per bartender will apply to every hour over the standard 2 hour bar service.

1 bartender per 100 people

Alcoholic beverages are subject to 21% service charge and applicable sales tax.

Hosted Bars requiring drink tickets must guarantee number of tickets in advance.

Host or Cash Bar - Prices listed are per drink

Premium Liquors: \$12.00

Smirnoff Vodka
Beefeater Gin
Bacardi Superior Rum
Patron Silver Tequila
Crown Royal
Jack Daniel's Tennessee Whiskey
Jim Beam

Well Liquors: \$9.00

Gordon's Vodka
Gordon's Gin
Castillo Silver Rum
Sauza Tequila
McGregor Scotch
Seagram's 7 Whiskey
T.W. Samuels Bourbon

Premium Beer: \$7.50

Shiner Bock
Corona
Heineken
Stella Artois

Domestic Beer: \$7.00

Budweiser
Bud Light
Coors Light
Miller Light

House Wine \$8.00

White- Chardonnay
Red- Merlot
Red- Cabernet

Local Craft Beer (Bottled) \$7.00

Ask your catering manager for current selection

Hosted Bar Packages

Beer & Wine Package:

house wines, domestic & imported beers, assorted soft drinks

Per Hour \$20.00 per person

Well Package: well liquor,

house wines, domestic & imported beers, assorted soft drinks

Per Hour \$28.00 per person

Premium Package: premium

liquor, house wines, domestic & imported beers, assorted soft drinks

Per Hour \$32.00 per person

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

All pricing is subject to a 21% service charge and applicable sales tax

Menu and pricing are subject to change without notice

Beverage Service Selections Continued

A bartender fee of \$100.00 per bartender (2 hour bar service) applies to all bars.

Additional bartender fee of \$50.00 per bartender will apply to every hour over the standard 2 hour bar service.

1 bartender per 100 people

Alcoholic beverages are subject to 21% service charge and applicable sales tax.

Wines	Bottle
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Sparkling

Segura Viudas Brut	\$45.00
Wyecliff Brut (House)	\$42.00

White

Pinot Grigio – Danzante, Italy	\$42.00
Chardonnay – Canyon Road, CA (House)	\$40.00
Chardonnay – Kendall-Jackson, CA	\$40.00
Chardonnay – Chateau St. Kean, CA	\$40.00
Riesling – Chateau Ste. Michelle, WA	\$41.00
White Zinfandel – Beringer, CA	\$41.00

Red

Pinot Noir – Estancia “Pinnacles Ranches,” CA	\$40.00
Merlot – Canyon Road, CA (House)	\$38.00
Merlot – Columbia Crest, WA	\$42.00
Cabernet Sauvignon – Canyon Road, CA (House)	\$41.00
Cabernet Sauvignon – William Hill, CA	\$41.00
Cabernet Sauvignon – Kendal-Jackson, CA	\$41.00

Additional Beverages

Mimosa & Bloody Mary’s	\$10.00 per drink
Virgin Margaritas on the Rocks	\$70.00 per gallon
Margaritas on the Rocks	\$130.00 per gallon
Spirited Punches	\$125.00 per gallon
Domestic Kegs of Beer	\$540.00 per keg
Imported Kegs of Beer	\$600.00 per keg

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Audio Visual Equipment

Wireless and wired internet connection is provided on a complimentary basis to all meeting facilities

Equipment Packages

TV Package: includes a 42" Monitor, LED LCDP 1080p, extension cables & cart
\$275.00 each per day

LCD Projector Package: includes a LCD projector (3500 Lumen), tripod screen, extension cables & skirted A/V table
\$350.00 each per day

Panel Speaker Audio Package: includes 8 channel auto mixer, 5 gooseneck microphones, AV cabling
\$350.00 each per day

Sound System Package: 2 powered speakers and stands, wired microphone and stand, computer audio interface, 4 channel mixer, AV cabling
\$230.00 each per day

Visual Presentation

LCD projector (3500 Lumen)	\$275.00 each per day
20" flat panel LCD Screen	\$50.00 each per day
6'X6' tripod screen	\$45.00 each per day
8'X8' tripod screen	\$50.00 each per day

Audio Presentation

Wired microphone (podium, tabletop or floor)	\$40.00 each per day
Wireless microphone (handheld or lavalier)	\$135.00 each per day
Gooseneck Microphone for Panel or Podium	\$45.00 each per day
Computer/DVD Audio Interface (DI Box)	\$20.00 each per day
4 to 6 channel mixer	\$52.00 each per day
12 channel mixer	\$110.00 each per day
2-Anchor tripod speaker system	\$110.00 each per day
Portable tabletop speaker system	\$58.00 each per day

Meeting Support

Laptop (PC) w/Microsoft Office Installed	\$195.00 each per day
Wireless Mouse	\$23.00 each per day
Laser Pointer	\$17.00 each per day
Polycom Conference speaker phone	\$90.00 each per day
Flipchart with markers	\$46.00 each per day
Self-sticky flipchart with markers	\$58.00 each per day
Additional paper pads	\$12.00 each per day

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Audio Visual Equipment- Continued

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4' X 6' Rolling White Board with Markers	\$85.00 each per day
Power Strip with extension cord	\$15.00 each per day
Exhibit tables	\$15.00 each per day

Additional equipment available upon request

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