



# *Holiday Inn Express / Staybridge Suites Houston - Galleria Area*



## **Catering & Banquet Menus**

**NO OUTSIDE FOOD AND BEVERAGE ALLOWED IN THE HOTEL**

*All pricing is currently subject to  
24% Taxable Service Charge and 8.25% Sales Tax*

Revised 1/1/2024



# Plated Breakfast

*Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee & Orange Juice*  
**Minimum Requirement of 20 Guests**

## **Up Rising**

Scrambled Eggs with Chives, Applewood Smoked Bacon & Texas Breakfast Potatoes  
World-Famous Holiday Inn Express Cinnamon Rolls  
**\$25.00 Per Person**

## **Simply Healthy**

Yogurt & Granola Parfaits, Egg White Frittata with Goat Cheese & Grilled Asparagus, Turkey Sausage  
Bran Muffins & Whole Wheat Toast  
**\$27.00 Per Person**

## **Southwestern**

Huevos Rancheros, Chorizo Sausage, Crispy Tortillas, Refried Beans, House-made Salsa & Sliced Avocado  
House-Baked Blueberry Muffins  
**\$28.00 Per Person**

## **Traditional**

Eggs Benedict & Lyonnaise Potatoes  
World-Famous Holiday Inn Express Cinnamon Rolls  
**\$29.00 Per Person**

## **Great Start**

Seasonal Fruit Plate & Stuffed Crepe Suzette with Tangerine-Orange Coulis  
House-Baked Blueberry Muffins  
**\$27.00 Per Person**

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# Buffet Breakfast

*Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Fruit Juices  
Minimum Requirement of 20 Guests; Price Includes up to 1 ½ Hours of Service*

## **Express Start Breakfast ®**

Guests help themselves to today's Breakfast Selections available in the Hotel Dining Room during  
Breakfast Hours

***No minimum Guarantee Requirement; Not offered as a Private Buffet***

**\$18.00 per Person**

## **Ranchero**

Scrambled Eggs  
Applewood Smoked Bacon & Sausage Links  
Crispy Onion & Poblano Potatoes  
Texas Chilaquiles  
Green Chile Refried Beans  
Flour Tortillas  
House-made Red Salsa

**\$32.00 per Person**

## **Americana**

Scrambled Eggs  
Applewood Smoked Bacon & Pork Sausage Links  
Texas Breakfast Potatoes  
Seasonal Sliced Fruit & Berries  
Yogurt Parfaits with Seasonal Fruit & Crunch Granola  
World-Famous Holiday Inn Express Cinnamon Rolls  
House-Baked Blueberry Muffins & New York Style Bagels  
Butter, Jams, Preserves & Cream Cheese

**\$30.00 per Person**

## **The Continental**

Seasonal Sliced Fruit & Berries  
World-Famous Holiday Inn Express Cinnamon Rolls  
House-Baked Blueberry Muffins  
New York Style Bagels & English Muffins  
Yogurt Parfaits with Seasonal Fruit & Crunchy Granola  
Butter, Jams, Preserves & Cream Cheese

***Minimum Requirement of 10 Guests***

**\$22.00 per Person**

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# Beverage Selections

## Coffee Bar

Choose from Regular or Decaffeinated House Blend  
**\$65.00 per Gallon**

## Assorted Hot Herbal Teas

Assorted Regular & Herbal Teas  
**\$65.00 per Gallon**

## Freshly Brewed Iced Tea

Southern Iced Tea Blend  
**\$60.00 per Gallon**

## Fresh Lemonade

Enhanced with Fresh Squeezed Lemons  
**\$60.00 per Gallon**

## Assorted Fruit Juices

Orange, Apple & Cranberry  
**\$20.00 per Quart**

## Red Bull Energy Drinks

**\$7.00 Each**

## Bottled Vitamin Water

Assorted Flavors  
**\$6.00 Each**

## Soft Drinks & Bottled Water

Coke, Diet Coke, Sprite, Nestle Pure Life Bottled Water  
**\$3.50 Each on Consumption**

## Premium Bottled Water

Choose from Acqua Panna Still Water or Pellegrino Sparkling Water  
**\$8.00 per Liter**

## All Day Beverages

Continuous Service for up to eight hours of Assorted Soft Drinks, Bottled Water, Regular & Decaffeinated Coffee  
**\$16.00 per Person**

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# Morning Themed Breaks

*Minimum Requirement of 20 Guests; Price includes service for 30 Minutes*

## **South of the Border**

Made in House Breakfast Tacos stuffed with Fresh Eggs, Crispy Bacon, Potatoes & Cheddar Jack Cheese. Served with Sour Cream & Pico de Gallo. Includes Fresh Orange Juice, Regular & Decaffeinated Coffee

**\$17.00 per Person**

## **Down Home**

Fresh Eggs, Cheddar Cheese & Country Ham Served on a Warm, Flaky Croissant. Includes Fresh Orange Juice, Regular & Decaffeinated Coffee

**\$16.00 per Person**

## **Our Bakery Shop**

Warm, World-Famous Holiday Inn Express Cinnamon Rolls & House-Baked Blueberry Muffins served with Fresh Orange Juice, Regular & Decaffeinated Coffee

**\$13.00 per Person**

## **Fresh from the Orchard**

Assorted Sliced Fruits & Berries served with a Zesty Vanilla Yogurt Sauce & Fresh Orange Juice

**\$15.00 per Person**

## **Build Your Own Parfait**

Vanilla Yogurt, M&M Candies, Granola Clusters, Pecan Pieces, Raisins, Dried Cranberries & Semisweet Chocolate Chips. Served with Fresh Orange Juice

**\$14.00 per Person**

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# Afternoon Themed Breaks

*Minimum Requirement of 20 Guests; Price includes service for 30 Minutes*

## **Chocoholic**

Chocolate Fudge Brownies, Double Chocolate Chip Cookies, Chocolate Covered Strawberries, Dark Chocolate Espresso Beans, Ice Cold Chocolate & Two Percent Milk

**\$18.00 per Person**

## **Healthy & Fit**

Assorted Yogurts, Seasonal Sliced Fruit, Granola Bars, Fresh Fruit Smoothies, Bottled Water & Fresh Squeezed Lemonade

**\$17.00 per Person**

## **Cookie Jar**

World-Famous Otis Spunkmeyer Soft & Chewy Cookies – Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar served with Regular & Decaffeinated Coffee.

**\$14.00 per Person**

## **7<sup>th</sup> Inning Stretch**

White Cheddar Popcorn, Roasted Peanuts, Assorted Individual Bags of Chips & Cracker Jack, Soft Drinks & Bottled Water

**\$16.00 per Person**

## **Sweet & Salty Snack Bar**

Individual Bags of Chex Mix, Gardetto's Snack Mix, Roasted Peanuts, Glazed Pomegranate Cashews & Honey Cranberry Almonds

**\$16.00 per Person**

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# A La Carte Break Items

*Perishable Selections served for a maximum of 1 ½ Hours*

## **Fresh Whole Fruit**

Assorted whole fruit to include: Apples, Bananas & Oranges  
**\$3.50 per piece on consumption**

## **Soft Warm Pretzels**

Fresh baked Pretzel Sticks served with Honey Mustard  
**\$32.00 per Dozen**

## **Snack Jar**

A variety of assorted Chips & Candy Bars  
**\$3.50 each on consumption**

## **Seasonal Fruit Display**

Fresh Seasonal Sliced Fruit served with Vanilla Scented Yogurt  
**\$14.00 per Person** *(Minimum Guarantee of 10)*

## **Holiday Inn Express Cinnamon Rolls**

Our World-Famous, melt-in-your-mouth cinnamon rolls, served warm  
**\$38.00 per Dozen**

## **Cheese Display**

Assorted Domestic & International Cheeses served with a cracker assortment  
**\$17.00 per Person** *(Minimum Guarantee of 10)*

## **Chocolate Fudge Brownies**

Decadent, Rich fudge brownies  
**\$40.00 per Dozen**

## **Otis Spunkmeyer Cookies**

Assorted World-Famous Otis Spunkmeyer Cookies  
**\$38.00 per Dozen**

## **Fresh Fruit Parfaits**

Vanilla Scented Yogurt, Seasonal Berries, Crunchy Granola  
**\$72.00 per Dozen**

## **Fresh Fruit Smoothies**

Fresh Seasonal Berries & Vanilla Scented Yogurt  
**\$72.00 per Dozen**

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# All Day Meeting Packages

*Minimum Requirement of 20 Guests*

*All packages include:*

- *Eight Hour continuous beverage service with Freshly Brewed Regular & Decaf Coffee, Assorted Soft Drinks & Bottled Water.*

- *Add Assorted Hot Teas: +\$5 per Person*
- *Function Room Rental*

- *Meeting Package to include Clickshare Devices for Audiovisual Sharing*

- *Complimentary High-Speed Wi-Fi Internet access*

- *Galleria Riser Continental Breakfast Selections:*

Seasonal Sliced Fruit & Berries, Assorted New York Style Bagels, Fresh Baked Danishes & Muffins, Assorted Regular & Low fat Yogurts, Orange, Apple & Cranberry Juices

## Westheimer

- *Galleria Riser Breakfast Enhancement to include:*

Fluffy Scrambled Eggs, Breakfast Potatoes, Hickory Bacon & Sausage Links

- *Choice of Morning Break*
- *Choice of Lunch Buffet*
- *Choice of Afternoon Break*

**\$110.00 per Person**

## Sage

- *Choice of one Galleria Riser Breakfast Enhancement:*

Ham & Cheddar Croissant Sandwiches or Breakfast Tacos stuffed with Bacon or Sausage, Cheddar Jack Cheese & Potatoes

- *Choice of Lunch Buffet*
- *Choice of Afternoon Break*

**\$105.00 per Person**

## Post Oak

- *Choice of Morning Break*
- *Choice of Lunch Buffet*
- *Choice of Afternoon Break*

**\$100.00 per Person**

## Richmond

- *Choice of Lunch Buffet*
- *Choice of Morning or Afternoon Break*

**\$90.00 per Person**

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# All Day Meeting Package - Lunch Selections

*Price includes service for up to 1 Hour*

*Includes Freshly Brewed Iced Tea; Regular & Decaffeinated Coffee offered upon Request*

## **The Taco Stand**

Charro Bean Soup  
Street Corn Salad with Shredded Romaine, Charred Corn,  
Sliced Fresh Jalapenos & Queso Fresco with a Creamy Dressing  
Warm Street Taco Corn Tortillas  
Zesty Pork Pastor & Diced Fajita Chicken  
Mexican Crema, Diced Onions & Cilantro,  
Lime Wedges & Sliced Fresh Jalapenos  
Red & Green Salsa  
Cilantro Rice & Refried Beans  
Tres Leches Cake

## **Americana**

Smokey Tomato Soup  
Classic Garden Salad with Mesclun Mix Greens, Tomato, Cucumber  
& Carrots served with Ranch & Balsamic Dressings  
Honey Lacquer Chicken Breast & Grilled Boneless Pork Chops  
Mashed Potatoes & Grilled Seasonal Vegetables  
Warm Dinner Rolls with Cream Butter  
Dutch Apple Pie

## **The Sandwich Shop**

California Pasta Salad  
Savory Chicken Noodle Soup  
Fresh Spinach Salad with Strawberries, Slivered Almonds  
& Bleu Cheese Crumbles served with a Citrus Vinaigrette  
Grilled Chicken Caesar Wraps, Turkey & Smoked Gouda Ciabatta Sandwiches &  
Fresh Mozzarella Caprese Sandwiches served Market Style  
Assorted Individual Chips  
Black Forest Cake

## **Little Italy**

Traditional White Bean Soup  
Classic Caesar Salad with Parmesan Cheese & Caesar Dressing  
Chicken Scaloppini & Slow Cooked Beef Meatballs served with Penne Marinara  
Sautéed Summer Squash with Blistered Tomatoes & Mushrooms  
Warm Baguette with Cream Butter  
Italian Cream Cake

***Upgrade to your favorite a la Carte Buffet for \$5.00++ per Person***

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# All Day Meeting Package Morning Break Selections

*Price includes service for 30 Minutes*

## Bakery Shop

Fresh Baked Danishes, Assorted Muffins, Assorted Greek Yogurts & Fresh Squeezed Orange Juice

## Energy Booster

Chocolate Chip & Oatmeal Raisin Granola Bars, Seasonal Fruit Parfaits, Salted Peanuts & "Power C" Vitamin Water

## Recharge

Seasonal Whole Fruit, Individual Bags of Trail Mix, Oat & Honey Granola Bars & "Squeezed" Vitamin Water

# All Day Meeting Package Afternoon Break Selections

*Price includes service for 30 Minutes*

## From the Bakery

Assorted Otis Spunkmeyer Cookies, Fudge Brownies, Lemon Squares & Fresh Squeezed Lemonade

## Crunchy

Fresh Fried Tortilla Chips, Carrot & Celery Sticks & Pita Chips served with White Queso, Tangy Salsa Roja, Roasted Red Pepper Hummus, Buttermilk Ranch Dip & Fresh Limeade

## Recharge

Seasonal Whole Fruit, Individual Bags of Trail Mix, Oat & Honey Granola Bars, Red bull Energy Drinks & "Squeezed" Vitamin Water

## Ballpark

White Cheddar Popcorn, Roasted Peanuts, Assorted Individual Bags of Chips & Cracker Jack, Soft Drinks & Bottled Water

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# Plated Lunch Selections

*Includes Freshly Brewed Iced Tea & Warm Dinner Rolls  
Regular & Decaffeinated Coffee offered upon Request*

**Minimum Requirement of 20 Guests**

Southwestern Caesar Salad  
Chopped Romaine, Cotija Cheese, Tortilla Strips, Black Bean  
Charred Corn, Peppita Seeds, Spicy Dressing  
Mesquite Grilled New York Steak  
Garlic Mashed Potatoes  
Grilled Asparagus, Chipotle Demi  
Dulce de Leche Cake  
**\$44.00 per person**

Baby Wedge  
Candied Pecans, Blue Cheese, Tomatoes, Ranch Dressing  
Pan Seared Salmon  
Rice Pilaf, Grilled Vegetables, Basil Pesto Sauce  
White & Dark Chocolate Mousse Cake  
**\$40.00 per person**

Spring Mix Salad  
Mixed Field Greens, Shaved Carrot, Charred Tomatoes  
Mushrooms, Balsamic Vinaigrette  
Montreal Grilled Chicken  
Goat Cheese Mashed Potatoes, Grilled Asparagus, Demi-Glace Sauce  
Crème Brûlée Cheesecake  
**\$39.00 per person**

Arugula Salad  
Candied Cranberries, Brioche Croutons, Ricotta Salata  
Raspberry Vinaigrette  
Pan Seared Honey Glace Chicken Breast  
Seasonal Vegetables, Herb Potatoes, White Wine Sauce  
Tiramisu Cake  
**\$37.00 per person**

Field Greens Salad  
Mixed Field Greens, Shaved Carrot, Charred Tomatoes  
Mushrooms, Balsamic Vinaigrette  
Five Cheese Stuffed Pasta Shells (*Vegetarian*)  
Sautéed spinach, charred tomatoes  
Chocolate Layer Cake  
**\$32.00 per person**

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# Themed Lunch Buffets

*Includes Freshly Brewed Iced Tea  
Regular and Decaffeinated Coffee offered upon request  
Minimum Requirement of 20 Guests; Price includes up to 1 ½ Hours of Service*

## Picnic in the Park

Creamy Texas Style Cole Slaw  
Cheesy Macaroni & Cheese  
Petit Corn Cobs  
Kentucky Style Fried Chicken  
Juicy Watermelon Wedges  
Fresh Baked Chocolate Chip Cookies  
**\$39.00 per Person**

## Space City Eats

### Create-Your-Own Pizza Experience

Classic Caesar Salad with Shredded Parmesan,  
Garlic Croutons & Creamy Caesar Dressing  
12" Parbaked Pizza Shells  
Slow Simmered Tomato Sauce  
Five Cheese Pizza Blend, Shredded Parmesan, Feta Cheese  
Chopped Spinach, Caramelized Onion, Diced Tomato, Sliced Mushrooms, Chopped Red Bell Pepper,  
Chopped Green Bell Pepper, Sliced Jalapenos, Fresh Cilantro Leaves, Golden Pineapple Tidbits, Sliced  
Black Olives, Kalamata Olives  
Sliced Pepperoni, Italian Sausage, Smoked Bacon Bits, Sliced Ham, Chopped Smoked Brisket  
Chef's Choice of Dessert  
**\$45.00 per Person**

*Price includes service for up to one hour and one 12" Create-Your-Own Pizza per Guest*



## Milano

Classic Caesar Salad with Shaved Parmesan & House-made Croutons  
Chicken Parmesan topped with Zesty Marinara & Italian Cheeses  
Portabella Mushroom Ravioli slow simmered in Garlic Cream Sauce (*Vegetarian*)  
Creamy Boursin Polenta  
Lemon Scented Haricot Vert  
Warm Baguette with Cream Buter  
Chocolate Dipped Cannoli  
**\$42.00 per Person**

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# Themed Lunch Buffets

## Across the Border

Tortilla Soup with Fresh Cilantro & Crispy Corn Tortilla Strips  
Southwest Salad with Chopped Romaine, Queso Fresco,  
Black Beans & Roasted Pepita Seeds served with Chipotle Ranch Dressing  
Grilled Beef & Chicken Fajitas with Sautéed Onions & Peppers  
Cheese Enchiladas with Zesty Verde Sauce  
Jalapeno Cilantro Rice  
Refried Black Beans  
Warm Flour Tortillas, Pico de Gallo, Sour Cream, Guacamole, Chipotle Salsa  
Warm Fried Churros with Caramel Sauce & Whipped Cream  
**\$44.00 per Person**

## Texas BBQ

Creamy Broccoli Slaw, Hill Country Potato Salad  
& Barbeque Baked Beans  
Mesquite Pork Spare Ribs & BBQ Bone in Chicken  
Smoky Barbeque Sauce  
Honey Butter Biscuits  
Texas Bourbon Pecan Pie  
**\$42.00 per Person**

## Gourmet Deli

Creamy Elbow Macaroni Salad  
Classic Garden Salad with Buttermilk Ranch & Balsamic Dressings  
Tomato Basil Bisque  
Smoked Turkey, Black Forest Ham & Pastrami  
Swiss, Cheddar & Provolone Cheeses  
Lettuce, Tomatoes, Onions, Peperoncini, Dijon Mustard, Mayonnaise  
Red Wine Vinegar & Olive Oil  
Assorted Breads, Buns & Rolls  
Assorted Chips  
Almost-Flourless Fudge Brownies  
**\$39.00 per Person**

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# Box Lunches

*Each box includes sandwich, individual bag of chips, Chef's Selection of whole Fruit, Fresh Baked Cookie & a Bottle of Water*

***Minimum Requirement of 10 Guests  
Less Than 20 Guests: 1 Selection plus a Vegetarian Option  
More than 20 Guests: 2 Selections plus a Vegetarian Option***

## **Vegetarian Margherita**

Fresh Tomatoes, Red Onion, Basil, Fresh Mozzarella & Herb Aioli served on a Grilled Ciabatta Bread

## **Chicken Caesar Wrap**

Grilled Chicken Breast, Chopped Romaine, Creamy Caesar Dressing & Fresh Shredded Parmesan Wrapped in a Grilled Spinach Tortilla

## **Ham Club**

Smoked Deli Ham, Applewood Bacon, Cheddar Cheese, Leaf Lettuce, Juicy Tomato & Creamy Creole Mustard Dressing on a Brioche Roll

## **Grilled Chicken**

Grilled Marinated Chicken Breast, Swiss cheese, Red Roasted Peppers, Fresh Spinach, Juicy Tomato & Chipotle Mayo on a Cornmeal Dusted Kaiser Roll

## **Turkey Ciabatta**

Smoked Deli Turkey, Smoked Gouda, Roasted Red Peppers, Fresh Lettuce, Juicy Tomato & Sun-Dried Tomato Pesto Dressing on a Bakery Fresh Ciabatta Roll

## **The BLT**

Applewood Bacon, Leaf Lettuce, Juicy Tomatoes, Swiss Cheese, Mayo on Fresh Wheat Bread

**\$28.00 per Person**

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# Plated Dinner Selections

*Plated Dinners include freshly Brewed Iced Tea & Warm Dinner Rolls*

*Regular & Decaffeinated Coffee offered upon Request*

***Minimum Requirement of 25 Guests***

*Please select your choice of Salad, Entrée and Dessert.*

*If more than one entrée selection is requested, price will be based on the highest priced entrée*

*Starch and Vegetable selection will be matched for both entrées*

*Please limit your selections to two entrée choices maximum*

## Salads

*Please limit your selection to one choice*

**Arugula Salad** Candied Cranberries, Brioche Croutons, Ricotta Cheese, Sherry Vinaigrette

**Baby Wedge** Candied Pecans, Blue Cheese, Tomatoes, Ranch Dressing

**Southwestern Caesar Salad** Chopped Romaine, Cotija Cheese, Tortilla Strips, Black Beans, Charred Corn, Peppita Seeds, Spicy Dressing

**Classic Caesar Salad** Fresh Romaine Hearts, Shaved Parmesan  
Brioche Croutons, Caesar Dressing

**Field Greens Salad** Mixed Field Greens, Shaved Carrot, Charred Tomatoes  
Feta, Mushrooms, Balsamic Vinaigrette

## Desserts

*Please limit your selection to one choice*

**Layered Devil's Food** Rich Chocolate Frosting, Raspberry Coulis, Seasonal Berries

**Classic Tiramisu** Espresso-soaked Gluten-Free Lady Fingers, Mascarpone Cream, Seasonal Berries

**Tres Leches Cake** Vanilla Sponge, Cream Cheese, White Chocolate Shavings, Fresh Whipped Cream

**Limuncello Mascarpone Cake** Limuncello-Soaked Sponge, Mascarpone, White Chocolate Shavings

**Chocolate Fondant Cake** Chocolate Cake, Dark Bitter Fondant Icing, Vanilla Bean Sauce

**Chocolate Mousse Pie** Chocolate Cookie Crust, Rich Chocolate Mousse, Fresh Whipped Cream

**Red Velvet Cheesecake** White Chocolate Ganache, White Chocolate Shavings

**Caramel Apple Walnut** Caramelized Walnuts, Cinnamon Apples, Cream Cheese Frosting

**White Chocolate Bread Pudding** House-made Bread Pudding, Vanilla Bourbon Sauce, Seasonal Berries

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# Plated Dinner Selections

## Entrées

**Seared Chicken Breast \$48.00**

Herb Roasted Red Potatoes, Cauliflower and Smoked Gouda Gratin, Pan Jus

**Herb Roasted Chicken Breast \$47.00**

Braised Fingerling Potatoes, Foraged Mushrooms, Smoked Tomato Velouté

**Pan Seared Atlantic Salmon \$50.00**

Jasmine Rice, Green Beans, Orange Reduction

**Grilled Herb Rubbed Salmon \$50.00**

Fork Crushed Red Potatoes, Asparagus, Tomato-Basil Pesto

**Braised Beef Short Rib \$54.00**

Yukon Gold Mashed Potatoes, Carrots, Demi-Glace

**Seared New York Strip \$57.00**

Roasted Wild Mushroom, Garlic Mashed Potatoes, Chimichurri Sauce

**Grilled Mesquite New York Strip \$57.00**

Broccolini, Potatoes Au Gratin, Demi

**Grilled Filet \$58.00**

Potatoes Anna, Green Beans, Tomato Mushroom Ragout

**Bacon Wrapped Roasted Filet \$61.00**

Russian Potatoes, Grilled Broccolini, Classic Bordelaise

**Gulf Red Snapper \$61.00**

Forbidden Black Rice, Blistered Tomatoes, Citrus Butter Sauce

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# Themed Dinner Buffets

*Includes Freshly Brewed Iced Tea  
Regular & Decaffeinated Coffee offered upon Request  
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## **Southern Comfort**

Ham Hock & Bean Soup  
Leafy Green Salad with Ranch Dressing  
Honey Baked Ham, Roasted Turkey Breast & Bacon Wrapped Meatloaf  
Green Bean Casserole, Collard Greens, Scalloped Potatoes & Hill Country Potato Salad  
Cheddar Cheese Corn Bread  
White Chocolate Bread Pudding & Key Lime Pie  
**\$68.00 per Person**

## **Barbeque**

Traditional Coleslaw  
BBQ Brisket, Backyard Ribs & Hickory Smoked Chicken Breast  
Corn on the Cob, Creamy Spinach & Southern Potato Salad  
Honey Butter Biscuits  
Southern Cinnamon Scented Peach Cobbler & Bourbon Bottom Pecan Pie  
**\$66.00 per Person**

## **Rio Grande**

Charro Bean Soup  
Southwest Caesar Salad & Mango Slaw  
Grilled Flank Steak, Mesquite Grilled Chicken, Chicken Enchiladas & Chiles Rellenos  
Refried Black Beans & Cilantro Rice  
Tres Leches Cake & Raspberry Cheesecake Chimichangas  
**\$65.00 per Person**

## **Italian**

Minestrone Soup  
Caprese Salad & Antipasto Display  
Gorgonzola Crusted Bistecca, Chicken Scaloppini & Eggplant Parmesan  
Butter Fettuccini & Roasted Vegetables  
Tiramisu & Italian Cream Cake  
**\$63.00 per Person**

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# A la Carte Hors D' Oeuvres

All Hors D' Oeuvres are priced by the piece

Butler service available for passed Hors D'oeuvres at \$150.00++ per server (for every 50 guests)

## Cold Selections

Minimum Requirement of 50 pieces per selection

Roasted Pepper Cup.....	<b>\$4.50 Each</b>
<i>Phyllo Cup, Roasted Red Pepper, Creamy Burrata Cheese, Balsamic Drizzle</i>	
Chilled Gazpacho Shots .....	<b>\$4.00 Each</b>
<i>Classic Tomato Gazpacho, Extra Virgin Olive Oil</i>	
Chile Spiced Tuna Tartar .....	<b>\$4.50 Each</b>
<i>Fresh Ahi Poke Tuna, Chile-Soy Marinade</i>	
Campechana Bite.....	<b>\$5.00 Each</b>
<i>Citrus Brined Shrimp, Diced Onion, Diced Tomato, Avocado, Seasoned Tomato Sauce</i>	
Texas Caviar .....	<b>\$4.00 Each</b>
<i>Corn Tostada, Black-Eye Peas, Black Beans, Onion, Bell Pepper, Tomato, Jalapeno, Citrus Vinaigrette</i>	
Grilled Bruschetta.....	<b>\$4.00 Each</b>
<i>Grilled Baguette, Diced Tomatoes, Shredded Parmesan, Fresh Basil, Balsamic Drizzle</i>	
Crab Bite .....	<b>\$5.50 Each</b>
<i>Phyllo Cup, Fresh Lump Crab, Creamy Dressing, Fresh Chive</i>	
Caprese Skewer .....	<b>\$4.50 Each</b>
<i>Cherry Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Reduction</i>	
Coconut Fruit Kabob.....	<b>\$4.50 Each</b>
<i>Tropical Fruits, Coconut Glaze, Mint</i>	
Grilled Flat Bread .....	<b>\$4.00 Each</b>
<i>Grilled Naan, Roasted Red Pepper Hummus</i>	
Shrimp Tartlet.....	<b>\$5.00 Each</b>
<i>Phyllo Cup, Petit Roasted Shrimp, Herbed Cream Cheese, Tangy Cocktail Sauce</i>	
Watermelon Skewer .....	<b>\$4.00 Each</b>
<i>Fresh Watermelon, Feta Cheese, English Cucumber, Balsamic Reduction</i>	
Texas Shrimp Cocktail .....	<b>\$5.50 Each</b>
<i>Citrus Boiled Gulf Shrimp, Horseradish Cocktail Sauce</i>	

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Revised 1/1/2024



# A la Carte Hors D' Oeuvres

All Hors D' Oeuvres are priced by the piece

Butler service available for passed Hors D'oeuvres at \$125.00++ per server (for every 50 guests)

## Hot Selections

Minimum Requirement of 50 pieces per selection

Bacon Wrapped Shrimp .....	<b>\$5.50 Each</b>
<i>Roasted Large Gulf Shrimp, Applewood Smoked Bacon</i>	
Brie en Croute.....	<b>\$4.50 Each</b>
<i>Creamy Brie, Strawberry Jam, Flaky Pastry</i>	
Seared Beef Satay.....	<b>\$5.00 Each</b>
<i>Soy Marinated Beef, Asian Peanut Chile Sauce</i>	
New Orleans Boudin Ball.....	<b>\$4.00 Each</b>
<i>Pork Boudin, Panko Breading, Classic Remoulade</i>	
Chorizo Sausage Mushroom Cap.....	<b>\$4.50 Each</b>
<i>Button Mushroom, Southwest Seasoned Chorizo</i>	
Tropical Chicken Skewer .....	<b>\$5.00 Each</b>
<i>Tequila Lime Marinated Seared Chicken Breast, Tropical Mango Sauce</i>	
Texas Crab Cakes .....	<b>\$5.50 Each</b>
<i>Lump Crab, Classic New Orleans Remoulade</i>	
Adobo Pork Empanadas.....	<b>\$4.50 Each</b>
<i>Smoked Pork Butt, Adobo, Empanada Pastry, Salsa Verde</i>	
Smoked Pork Belly Skewer .....	<b>\$4.50 Each</b>
<i>Slow Smoked Pork Belly, Sweet &amp; Smoky BBQ Glaze</i>	
Thai Style Shrimp.....	<b>\$5.50 Each</b>
<i>Tempura Style Shrimp, Asian Sweet Chile Sauce</i>	
Primavera Puff .....	<b>\$4.50 Each</b>
<i>Sautéed Seasonal Vegetables, Shredded Parmesan, Fresh Basil, Flaky Pastry</i>	
Stilton Stuffed Mini Potato .....	<b>\$4.00 Each</b>
<i>Petit Roasted Potato, Creamy Stilton Filling</i>	
Goat Cheese Mushroom.....	<b>\$4.50 Each</b>
<i>Roasted Button Mushroom, Savory Goat Cheese &amp; Spinach Stuffing</i>	
Blackened Shrimp & Grits .....	<b>\$5.50 Each</b>
<i>Petit Blackened Shrimp, Creamy Cheesy Grits</i>	
Texas Brisket Empanada .....	<b>\$5.50 Each</b>
<i>Empanada Pastry, Caramelized Onion, Smoked Brisket, TX Comeback Sauce</i>	

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# Reception Packages

*Minimum Requirement of 50 Guests; Price Includes up to 1 ½ Hours of Service*

*Customize your own Reception Package. Ideal for Hors d'oeuvre only Receptions*

*Butler service available for passed Hors D'oeuvres at \$150.00 per server (for every 50 guests)*

## Uptown

Choice of Two Elegant Displays

Two Cold Hors d' Oeuvres

Three Hot Hors d' Oeuvres

**\$50.00**

## Midtown

Choice of Two Elegant Displays

Three Cold Hors d' Oeuvres

Three Hot Hors d' Oeuvres

One Chef Attended Station

**\$63.00**

## Downtown

Choice of Two Elegant Displays

Three Cold Hors d' Oeuvres

Three Hot Hors d' Oeuvres

One Carving Station

**\$76.00**

## Galleria

Choice of Two Elegant Displays

Three Cold Hors d' Oeuvres

Four Hot Hors d' Oeuvres

One Chef Attended Station

One Carving Station

**\$87.00**

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# Reception Package Selections

## Elegant Display Platters

### **Fresh from the Garden**

Celery, Carrots, Broccoli, Green Beans, Tomatoes, Marinated Olives & Ranch Dip

### **Seasonal Fruit Display**

Seasonal Berries, Cantaloupe, Honeydew, Pineapple & Grapes

### **Artisan Cheese Tray**

Swiss Cheese, Aged Cheddar, Goat Cheese, Manchego, Gouda, Fresh Mozzarella, Bleu Cheese & Brie  
Assorted Crackers and Crostini

### **Charcuterie**

Grilled Seasonal Vegetables, Prosciutto, Salami, Pepperoni, Mozzarella Cheese & Marinated Olives

## Cold Hors d' Oeuvre Selections

Grilled Tomato Basil Bruschetta

Feta Blackberry Kabob

Chile Infused Tuna Tartar

Roasted Pepper Hummus Flatbread

Caprese Skewer

Shaved Prosciutto & Parmesan Reggiano Crostini

Balsamic Fig & Goat Cheese Flatbread

## Hot Hors d' Oeuvre Selections

BBQ Pork Belly Skewers

Chicken Margarita Puffs

Blackened Shrimp n' Grits

White Truffle Oil Mac n' Cheese

Beef Satay with Peanut Butter Sauce

Grilled Vegetable Kabobs

Chicken Turnover with Salsa Verde

Coconut Shrimp with Orange Sauce

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# Reception Package Selections

*An Attendant fee of \$150.00 will be assessed for each Action or Carving Station.  
Action & Carving Stations are part of our Reception Packages and not available a la Carte  
Minimum Requirement of 50 Guests; Price includes service for up to 1 ½ hours*

## Chef Attended Action Stations

### **Mac n' Cheese Station**

Regular & Wheat Elbow Noodles, Bacon Lardons, Grilled Steak, Chicken Breast, Tasso Ham, Tomatoes, Spinach, Onions, Parmesan, Toasted Breadcrumbs, Cheddar Mornay Sauce, Parmesan Cream Sauce, Truffle Oil

### **Street Taco Station**

Warm Corn & Flour Street Taco Tortillas  
Pork Al Pastor, Slow Cooked Beef Barbacoa, Baby Baja Seared Shrimp  
Diced Onion, Sliced Jalapenos, Queso Fresco, Lime Wedges, Roasted Red Salsa, Zesty Green Salsa

### **Grilled Cheese Station**

Sour Dough, Wheat Bread, Sweet Buns, American, Cheddar & Swiss Cheese  
Turkey, Ham, Smoked Bacon, Avocado, Poblano Peppers, Caramelized Onions, Tomatoes, Spinach  
Sweet BBQ Sauce, Smoked Aioli, Herbed Mayo, Dijon Mustard

### **Smoked Pork Belly Slider Station**

Slow Smoked Pork Belly Fried to order, Tossed & Sauced in your Choice of: Black Pepper BBQ Sauce, Washington Cherry Sauce, Bourbon Maple Glaze.  
Petit Sweet Rolls, Brioche Slider Rolls, Sliced Jalapenos, Caramelized Onions, Sautéed Mushrooms

## Carving Stations

### **Lacquer Chicken Breast**

Roasted, Honey Glazed Chicken Breast served with Demi-Glace & Dinner Rolls

### **Country Ham**

Honey Baked Ham served with Cranberry Mayo & Petit Biscuits

### **Bourbon Glazed Turkey**

Baked Turkey with a Bourbon Glaze served with Forestiere Sauce & Dinner Rolls

### **Sea Salt Crusted Pork Loin**

Roasted Pork Loin with a sea salt crust served with Gourmet Mustard & Dinner Rolls

### **Porcini Crusted Beef Tenderloin**

Porcini Crusted Beef Tenderloin served with Horseradish Chantilly & Dinner Rolls

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# Beverage Selections

## Hosted Bar Packages per Hour

*\$150.00 Bartender Fee includes Service for up to Four Hours for one Bartender, with an additional hour costing \$50.00 more per bartender. One Bartender assessed for every 75 Guests.*

*Prices below are charged per person and are guaranteed*

***Minimum Requirement of 50 guests***

	<b>Two Hours</b>	<b>Three Hours</b>	<b>Four Hours</b>	<b>Additional Hour</b>
<b>Buffalo Bayou Package</b> House Wine • Domestic & Premium Beer	\$27.00	\$33.00	\$39.00	\$6.00
<b>San Felipe Package</b> Call Brands • House Wine • Domestic & Premium Beer	\$31.00	\$37.00	\$43.00	\$6.00
<b>Uptown Park Package</b> Premium Brands • House Wine • Domestic & Premium Beer	\$36.00	\$43.00	\$50.00	\$7.00

Bar Service for the San Felipe & Uptown Park Packages includes an array of Mixed Drinks, our family of House Wine, a selection of Domestic and Premium Beer, and Soft Drinks for a specified period of time. The Buffalo Bayou package includes our family of house wine as well as a selection of Domestic and Premium Beer for a specified time. Bartenders will serve responsibly, and if at any time guests appear intoxicated, are able to refuse service, regardless of the time remaining. (TABC Administrative Rules §50.31)

### Hosted Bar by Consumption

Call Brands	\$11.00
Premium Brands	\$12.00
Domestic Beer	\$5.00
Premium Beer	\$6.00
House Wine	\$7.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

### Cash Bar by Consumption

*\$100.00 Cashier Fee applies to all Cash Bars  
Minimum Cash Bar Sales of \$500.00 per bar;  
Difference will be applied as Room Rental.*

Call Brands	\$12.00
Premium Brands	\$13.00
Domestic Beer	\$6.00
Premium Beer	\$7.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

### Spirits

#### **Call Brands**

Sky Vodka • Bacardi Silver Rum • Jack Daniels Black Label Bourbon • Dewars White Label Scotch • Beefeater Gin • Canadian Club Blended Whiskey • Jose Cuervo Gold Tequila

#### **Premium Brands**

Grey Goose Vodka • Mount Gay Eclipse Rum • Maker's Mark Bourbon • Johnnie Walker Black Label Scotch • Hendrick's Gin • Crown Royal Blended Whiskey • 1800 Reposado Tequila

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# Beverage Selections

## Beer

Each of our Bar Packages include a selection of three Domestic Beers and three Premium Beers chosen from the options below:

### **Domestic**

Budweiser • Bud Light • Miller Light • Coors Light • Michelob Ultra

### **Premium**

Shiner Bock • Dos XX • Heineken • Stella Artois • Amstel Light • Corona Extra

## Wine

Each of our bar packages include our family of House Wine, produced from grapes grown in California:

### **House Wine**

Cabernet Sauvignon • Chardonnay • Merlot

### **Additional Wine Offerings**

Have a special request? Interested in a perfect wine pairing for your entrée? Consult with your Catering Manager for a list of our other offerings, which are available to be purchased by the bottle, upon Request.

## **Alcoholic Beverage Service Policy**

If you elect to have alcoholic beverages served at your event, the hotel requires that all beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to: (1) Request proper identification (Photo I.D.) of any person attempting to obtain an alcoholic beverage and refuse service to those under the age of 21 or if proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appear intoxicated.

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# Event Policies

## Banquet & Meeting Rooms

A taxable 24% service charge and 6% room rental tax will be added to all meeting room rental fees. Any group with a valid tax exemption must submit their form upon signing the agreement. Our meeting rooms are assigned according to the anticipated number of guests attending.

## Food & Beverage

**No Food, Beverage, or Alcoholic Beverage Product or service may be brought into the hotel by patrons attending a function or banquet.** All banquet menus and prices quoted are subject to change without notice. Please contact the catering office for current menus and price quotations. All audio visual, food, hosted alcohol and non-alcoholic beverage purchases are subject to a taxable 24% service charge, and an 8.25% State Sales Tax.

## Function Liability / Decorations & Entertainment

Charges for damages to the premises by any guest, invitee, or other persons attending a function will be charged to the persons responsible for hosting the event. The Hotel will not assume responsibility for damage or loss of any merchandise or materials.

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy may result in repair fees in the amount to be determined by the Hotel.

**GLITTER & CONFETTI ARE NOT ALLOWED WITHIN THE PROPERTY.** A fee of \$300.00 will be charged for any use of confetti and/or glitter before, during or after your event. Sparklers, open flames, pyrotechnics, and fireworks are not allowed in the Hotel under any circumstance.

If your group has live entertainment or D.J. services, the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

## Property or Damage Loss

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise, articles or electronics left in the Hotel prior to, during or following the Organization's function. Damage, loss or theft is the sole responsibility of the patrons and their guests

## Guarantees

We require a final guarantee, not subject to reduction, of attendance no later than 3:00PM, three (3) business days prior to your function. If the final guarantee is not received by this deadline, the Hotel will prepare and charge for the number of people estimated on the contract, or the actual number of attendees, whichever is greater. The Hotel will be prepared to serve 5% above the guaranteed number specified but reserves the option to substitute meals of equal or greater value should the actual meal count exceed the 5% average. Hotel reserves the right to change room assignments should attendance drop or increase, without prior notification.

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## Billing & Credit

To confirm your booking on a definite basis, hotel must receive payment as listed below:

If paying with a check for total estimated amount is due no later than 14 business days prior to the event. If paying with cash for total estimated amount, is due no later than 7 business days prior to the event. If paying with credit card, a credit card authorization form must be received upon signing the agreement along with a copy of the front and back of the credit card and a valid photo I.D.

The card will be authorized for the full estimated amount 7 business days prior to the event.

## Cancellation Policy

Should it become necessary to cancel or substantially reduce your contracted function, the Hotel will be entitled to liquidated damages based on the scale provided in your contract.

## Alcoholic Beverage Service Policy

If you elect to have alcoholic beverages served at your event, the hotel requires that all beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to: (1) Request proper identification (Photo I.D.) of any person attempting to obtain an alcoholic beverage and refuse service to those under the age of 21 or if proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appear intoxicated.

If beverage service is being provided by Hotel, glassware is included in that price.

Event service times are based on agreed times set forth in the Event Order. Additional fees may apply if the Event does not conclude at the agreed-upon time. A minimum of \$30.00++ per hour may be due and payable by the Client if the event does not conclude at the agreed-upon time. Additional fees are due and payable upon the conclusion of the Event. No Events may take place past midnight.

Hotel is responsible for set up and breakdown of Hotel equipment, such as tables, chairs, and AV. All setup requirements must be specified in the Event Order. Event contact is responsible for all decorations, food clean up and spills upon conclusion of the Event. Hotel staff is not responsible for décor setup, food & beverage supervision, replenishment and/or refreshment of the buffet/food services. Hotel will provide additional lined trash cans for clean-up.

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