



INTRODUCTION

Catering the InterContinental life

Chef Andres Farias

With almost two decades of diverse experience in leading specialized roles, Andres Farias has returned to the InterContinental brand as Executive Chef at the InterContinental San Antonio Riverwalk in San Antonio, Texas. Throughout his career, Chef Andres has made significant contributions to renowned hotels and restaurants including Trump Hotels Organization, Marriott International, InterContinental Hotels, and luxury restaurants in Caracas, Venezuela. His track record demonstrates his ability to effectively lead kitchen operations in fast-paced environments while maintaining high-quality standards and service orientation.

Chef Andres's passion for cooking was ignited during his childhood while observing his mother, an exceptional chef. He graduated as an international chef from the High Training Educational Institute in Caracas, Venezuela, in 2001 and has since pursued specialized training in French and Asian cuisine, as well as bakery-pastry. In 2019, Chef Andres participated in the Celebrity Chef Ball at Morgan Manufacturing, sponsored by the city of Chicago, contributing to the funding of over 100,000 meals for Meals on Wheels.

Chef Andres is committed to creating an exceptional culinary experience that revolves around the guests and their dining experience. He aims to offer dishes that are in line with the current season and aesthetically pleasing while also infusing a contemporary flair into classic menu item to appeal to a wide audience.



CATERING MENU

MEETINGS & CONFERENCES



INTERCONTINENTAL®
SAN ANTONIO RIVERWALK

CATERING THE INTERCONTINENTAL LIFE

BREAKFAST





BREAKFAST

BUFFET

SERVED WITH CHILLED FRESH ORANGE JUICE AND GRAPEFRUIT JUICE, LOCALLY ROASTED REGULAR, DECAFFEINATED COFFEE, AND SPECIALTY TEAS. SERVED WITH A SELECTION OF CREAM AND DAIRY FREE CREAMERS

THE INTERCONTINENTAL | \$38 per guest

- ▶ Sliced Seasonal Fresh Fruits and Berries
- ▶ Freshly Baked House Made Danish Pastries, Muffins, Plain and Chocolate Croissants
- ▶ Organic Plain and Assorted Fruit Yogurt, Assorted Cereals

THE RIVERWALK | \$52 per guest

- ▶ Sliced Seasonal Fresh Fruit and Berries
- ▶ Freshly Baked House Made Danishes, Muffins, Plain and Chocolate Croissants
- ▶ Scrambled Eggs with Fresh Herbs
- ▶ Smoked Bacon, Pork or Chicken Apple Sausage
- ▶ Roasted Marble Potatoes

DELUXE CONTINENTAL | \$43 per guest

- ▶ Sliced Seasonal Fresh Fruit and Berries
- ▶ Freshly Baked House Made Danishes, Muffins, Plain and Chocolate Croissants
- ▶ Steel Cut Oatmeal, Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Honey
- ▶ Assorted Yogurt Parfaits

THE LATINO | \$56 per guest

- ▶ Sliced Seasonal Fresh Fruit and Berries
- ▶ Ham Croquetas, Guava Pastries, Tequeños
- ▶ Eggs Pericos, Sauteed Tomatoes, Onions, Cilantro
- ▶ Signature Chistorra Sausages
- ▶ Corn Tortillas
- ▶ Queso Fresco, Salsa Roja

- ▶ Sliced Seasonal Fresh Fruit and Berries
- ▶ Freshly Baked House Made Danishes, Muffins, Plain and Chocolate Croissants
- ▶ Brioche French Toast, Berry Compote, Maple Syrup
- ▶ Eggs Benedict, Canadian Bacon, Hollandaise
- ▶ Cheese & Charcuterie, Accoutrements, Fresh Bread
- ▶ Roasted Marble Potatoes

BREAKFAST

PLATED

CHOICE OF FRESH ORANGE OR GRAPEFRUIT JUICE GREEK YOGURT, FRUIT COMPOTE AND PASTRY BASKET TO INCLUDE FRUIT DANISHES, MUFFINS, PLAIN AND CHOCOLATE CROISSANTS, WITH LOCALLY ROASTED REGULAR, DECAFFEINATED COFFEE AND SPECIALTY TEAS. SERVED WITH A SELECTION OF CREAM AND DAIRY FREE CREAMERS

EGGS PERICO and CHISTORRA SAUSAGE | \$ 44 per guest

- ▶ Tomato, Jalapeno, Onion, Cilantro, Corn Tortillas, Queso Fresco, Assorted Latin Pastries

BAKED BRIOCHE FRENCH TOAST | \$ 43 per guest

- ▶ Apple Cinnamon Compote, Sweet Cream Cheese, Vermont Maple Syrup, Garnished with Seasonal Berries and Powdered Sugar
- ▶ Crispy Applewood Smoked Bacon

EGG WHITE FRITTATA and QUINOA HASH | \$ 40 per guest

- ▶ Roasted Tomato, Goat Cheese, Mushrooms, Turkey Bacon

FLUFFY SCRAMBLED EGGS with FINE HERBS | \$ 40 per guest

- ▶ Oven Roasted Marble Potato
- ▶ Crispy Applewood Smoked Bacon



BREAKFAST

ENHANCEMENTS

- ▶ **ASSORTED BAGELS**
Served with Regular and Light Cream Cheeses, Sweet Cream Butter and Fruit Preserves
\$58 per dozen
- ▶ **ASSORTED DONUTS AND DONUT HOLES**
\$50 per dozen
- ▶ **BAGELS AND LOX**
Sustainable House Smoked Norwegian Farmed Salmon, Mini Bagels, Regular and Light Cream Cheeses, Capers, Red Onions, Boiled Eggs and Dill
\$50 per Dozen
- ▶ **CRISPY APPLEWOOD SMOKED BACON**
\$10 per guest
- ▶ **CRISPY TURKEY BACON**
\$10 per guest
- ▶ **CHICKEN APPLE OR PORK SAUSAGE**
\$10 per guest
- ▶ **GRILLED ASPARAGUS**
\$8 per guest
- ▶ **IMPORTED & DOMESTIC CHEESE DISPLAY**
Served with Fruit Garnish, Assorted Crackers and Baguettes
\$25 per guest
- ▶ **SMOOTHIE SHOOTERS**
Assorted Flavors, Dairy Free Options Included
\$16 per guest
- ▶ **BUILD YOUR OWN BREAKFAST TACO BAR**
Corn and Flour Tortillas
\$18 per person
- ▶ **BREAKFAST PARFAIT STATION**
\$12 per guest
- ▶ **OVEN ROASTED BRUSSELS SPROUTS**
\$8 per guest
- ▶ **SOUTHERN BISCUITS & GRAVY**
Freshly Baked Biscuits, Sausage Gravy, Whipped Butter and Honey
\$10 each
- ▶ **STEEL CUT OATMEAL**
Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon and Honey
\$12 per guest
- ▶ **BREAKFAST SANDWICH**
Toasted English Muffin, Canadian Bacon, Scrambled Eggs with Herbs and Cheddar Cheese
\$15 each

BREAKFAST

ENHANCEMENTS

- ▶ **COFFEE & TEA**
(2 Hour Service)
Locally Roasted Regular and Decaffeinated Coffee and Selection of Specialty Teas
\$14 per guest
- ▶ **NATURAL SPRING & MINERAL WATER**
\$8 per bottle
- ▶ **ASSORTED CHILLED MILK**
(Select Three)
Soy, Whole, Skim, 2% or Chocolate Milk
\$7 per guest
- ▶ **CHILLED FRUIT JUICE**
Orange, Grapefruit, Apple and V-8™
\$70 per gallon
- ▶ **ENERGY DRINKS**
Regular and Sugar Free Red Bull
\$9 per bottle
- ▶ **FLAVORED ICED TEAS**
Sweetened and Unsweetened
\$7 per bottle
- ▶ **INFUSED WATER**
Seasonal Flavors
\$60 per gallon
- ▶ **BOTTLED JUICES**
Cranberry, Apple, Orange and V-8™
\$7 per guest
- ▶ **ASSORTED REGULAR AND DIET SOFT DRINKS**
Coke, Diet Coke, Sprite, and Ginger Ale
\$6 per bottle
- ▶ **ASSORTED BARS**
Fruit, Granola, KIND and Clif Bars
\$9 each
- ▶ **ASSORTED HOMEMADE COOKIES**
Chocolate Chip, Mocha, Cherry Oatmeal, Double Chocolate, Peanut Butter, Fiesta Sugar, Mint Julep
\$60 per dozen
- ▶ **CANDY BARS**
Snickers, Twix, Kit Kat, Hershey's, Peanut M&M's, Regular M&M's, and Reese's Peanut Butter Cups
\$7 each
- ▶ **GOURMET MIXED NUTS**
\$35 per bowl
- ▶ **ASSORTED PREBIOTICS SODAS**
Assorted Flavors
\$10 per bottle
- ▶ **WHOLE FRESH FRUIT**
(10 pieces of Fruit per Bowl)
\$35 per bowl

BREAKFAST

STATIONS

* ASTERISK DENOTES A REQUIRED CHEF ATTENDANT. ATTENDANT FEES MAY APPLY

AVOCADO TOAST BAR | \$30 per guest

- ▶ Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Chopped Eggs, Herbs and Spices
(Minimum of 25 guests)

PANCAKES* | \$26 per guest

- ▶ Buttermilk and Whole Wheat Pancakes, Fresh Berries, Fresh Seasonal Fruit Compote, Chantilly Cream, Sweet Butter and Warm Vermont Maple Syrup

BUILD AN AÇAÍ BOWL | \$25 per guest

- ▶ Yogurt Acai Base, Berries and Bananas, Pineapple, Dragon Fruit, Peanut Butter, Granola, Toasted Coconut Shavings, Honey, Crushed Almonds, Chia Seeds, Chocolate Shavings

EGGS & OMELETS* | \$28 per guest

- ▶ Eggs Any Style (Fried, Scrambled, Omelets), Egg Whites and Eggbeaters

Prepared with a Selection of:

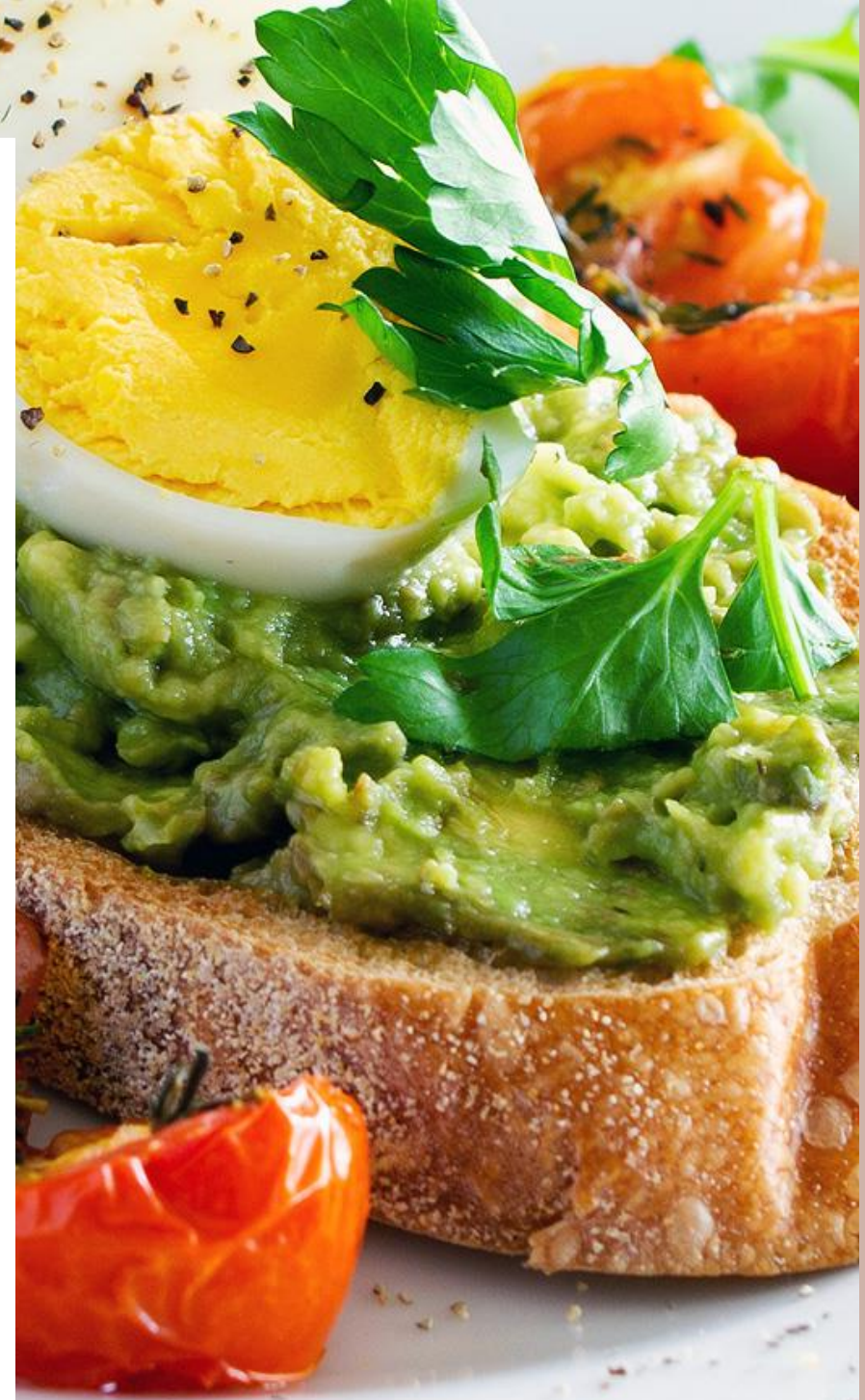
- ▶ Sausage, Bacon, Black Forest Ham, Aged Cheddar and Swiss Cheeses, Baby Spinach, Red Bell Peppers, Mushrooms, Scallions, Tomatoes, Salsa and Guacamole
(Minimum of 15 guests)

STRIP LOIN CARVING* | \$750 each

- ▶ Freshly Baked Rolls, Bearnaise, Horseradish Cream and Whole Grain Mustard *(Serves 40-75 guests)*

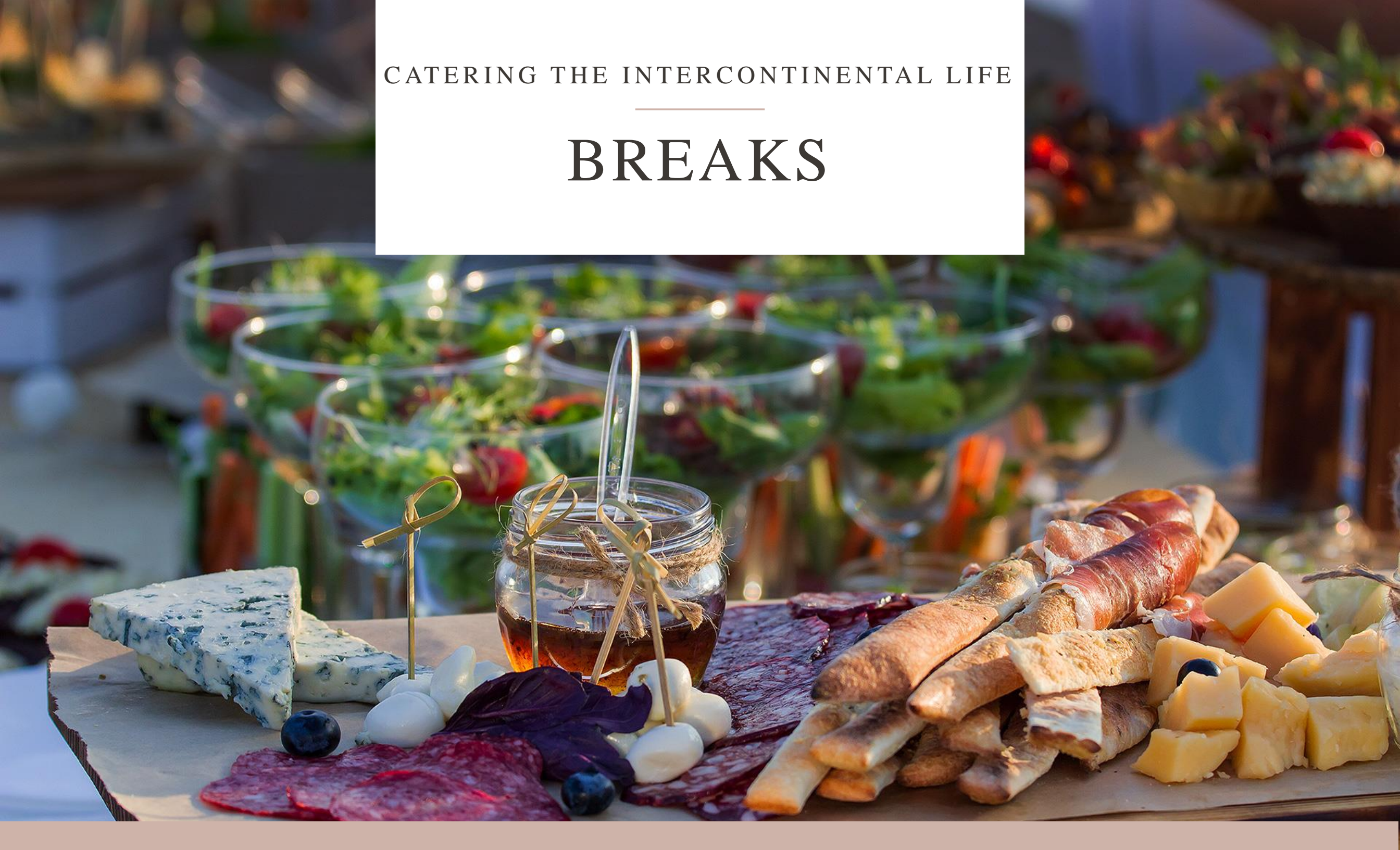
Based on two-hour service and minimum of 15 guests

For events requiring a station attendants, a fee of \$150 per attendant will be applicable for two hours of service.



CATERING THE INTERCONTINENTAL LIFE

BREAKS





BREAKS

THEMED BREAKS

Based on 30 minutes of service and minimum of 15 guests

AVOCADO TOAST BAR | \$35 per guest

- ▶ **Make Your Own:** Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Chopped Eggs, Herbs and Spices
- ▶ An Assortment of Chilled Water and Infused Water with Citrus, Cucumber Mint and Seasonal Berries
(Minimum of 25 guests)

FIT ME UP | \$28 per guest

- ▶ Assorted Smoothie Shooters
- ▶ Açaí Parfaits
- ▶ Quinoa-Avocado Salad
- ▶ Dark Chocolate & Peanut Butter Bites

MEDITERRANEAN | \$26 per guest

- ▶ Watermelon-Feta Salad
- ▶ Hummus, Tzatziki, Tabbouleh, Grilled Naan
- ▶ Seasonal Crudites
- ▶ Pistachio Cake

SAN ANTONIO | \$30 per guest

- ▶ Tortilla Chips, Guacamole
- ▶ Fired Roasted Salsa
- ▶ Queso Fundido, Chorizo
- ▶ Agua Fresca

SWEET & SALTY | \$27 per guest

- ▶ Churros, Dulce de Leche, Mexican Chocolate Sauce
- ▶ Mini Cinnamon Rolls
- ▶ Tequeños, Cilantro Aioli
- ▶ Assorted Mini Empanadas, Salsa Verde

TEATIME | \$32 per guest

- ▶ Assorted Tea Sandwiches (Smoked Salmon-Dill Cream Cheese, Prosciutto-Fig-Raclette, Egg Salad-Cucumber-chive)
- ▶ Assorted Macarons, Eclairs, and Scones

BREAKS

THEMED BREAKS

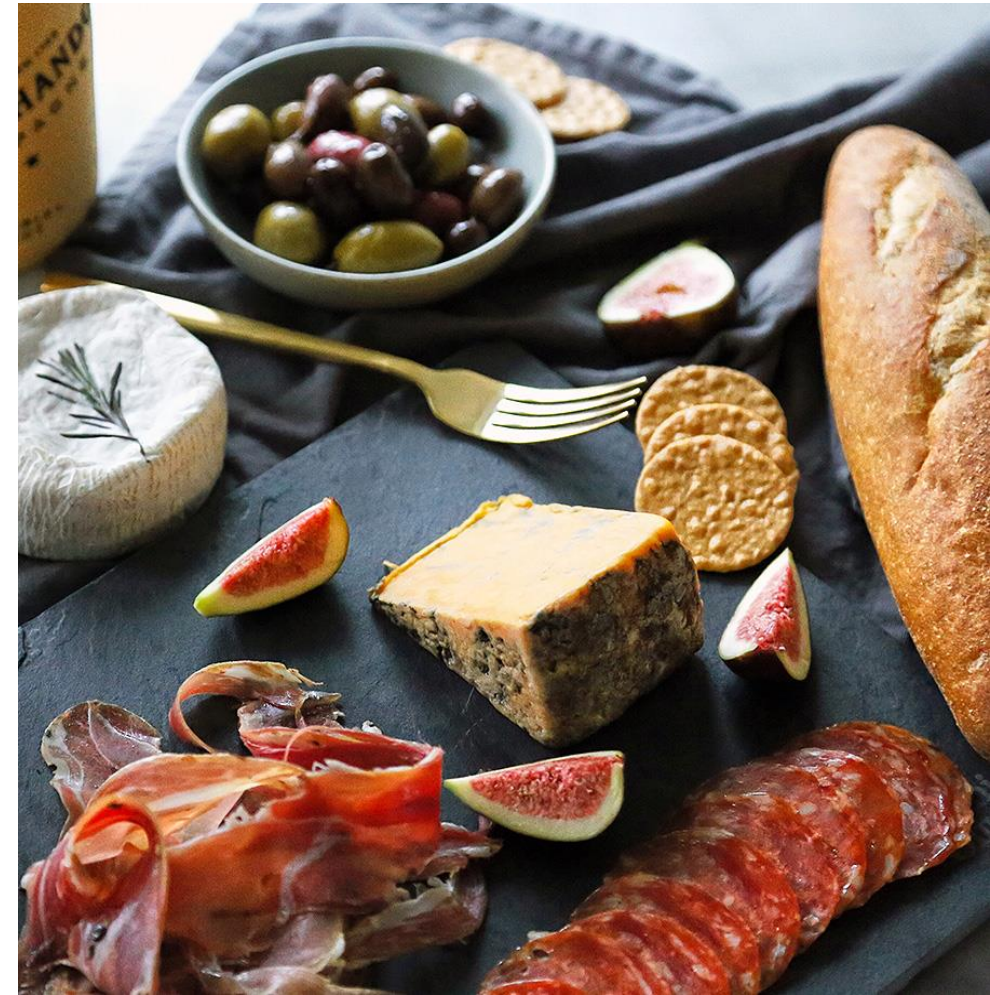
Based on 30 minutes of service and minimum of 15 guests

COOKIES & ICE CREAM | \$25 per guest

- ▶ Freshly Baked Chocolate Chip, Cherry Oatmeal, Fiesta Sugar and Peanut Butter Cookies
- ▶ Assorted Ice Cream Flavors and Toppings
- ▶ Chocolate Milk, Almond Milk, Skimmed Milk

POPCORN SHOP | \$22 per guest

- ▶ **Create Your Own Popcorn Blend:**
(Choose up to 6)
Butter, Dill Pickle, Cheddar, Jalapeño-Cheddar, Bacon-Cheddar, Buffalo, Ranch, Flaming Hot, Caramel, Churro, Cotton Candy, Root Beer, Strawberry, Dark Chocolate, Caramel Pecan
(Minimum of 50 guests)



CATERING THE INTERCONTINENTAL LIFE

LUNCH



LUNCH

SALADS & SOUPS

ALL PLATED MEALS ARE SERVED WITH SALAD OR SOUP, ENTRÉE, FRESHLY BAKED BREAD AND CREAMY BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA AND DESSERT

- ▶ **CAESAR SALAD**
Crisp Romaine, Parmigiano Reggiano, Toasted Garlic Croutons, Fresh Ground Pepper, Traditional Caesar Dressing
- ▶ **HYDRO BIBB LETTUCE (V, DF, GF)**
Heirloom Tomato, Pickled Shallot Crisp Radishes, Champagne Vinaigrette
- ▶ **SPINACH SALAD (V, GF)**
Baby Spinach, Frisee, Candied Pecans, Goat Cheese, Dried Cranberries, Sherry Vinaigrette
- ▶ **BURRATA & HEIRLOOM TOMATO (V GF)**
Fresh Basil, Aged Balsamic
- ▶ **POTATO-LEEK SOUP (V, GF)**
Toasted Almonds
- ▶ **TOMATO BISQUE (V, GF)**
Melted Taleggio Crostini, Fresh Basil
- ▶ **BUTTERNUT SQUASH (V, GF)**
Cinnamon Infused Crema

ENTRÉES

- **OVEN ROASTED HERB CRUSTED CHICKEN BREAST (GF)**
Mashed Potatoes, Creamy Mushroom Sauce
\$60 per guest
- **BAKED MAHI-MAHI**
Citrus Fennel, Tri Color Cous-Cous
\$65 per guest
- **GRILLED FLAT IRON STEAK (DF)**
Roasted Potatoes, Asparagus, Au Jus
\$66 per guest
- **PAN SEARED SALMON**
Parsnip Puree, Spinach, Chimichurri
\$62 per guest
- **TRICOLOR QUINOA BOWL (GF)**
Sofrito, Croutons, Avocado Crema
\$55 per guest
- **MUSHROOM RAVIOLI**
Charred Broccolini, Pomodoro
\$58 per guest
- **ROASTED CAULIFLOWER**
Caramelized Onion, Poached Sultana, Walnut Dressing, Fried Caper, Almond, Parsley
\$55 per guest



LUNCH

DESSERTS

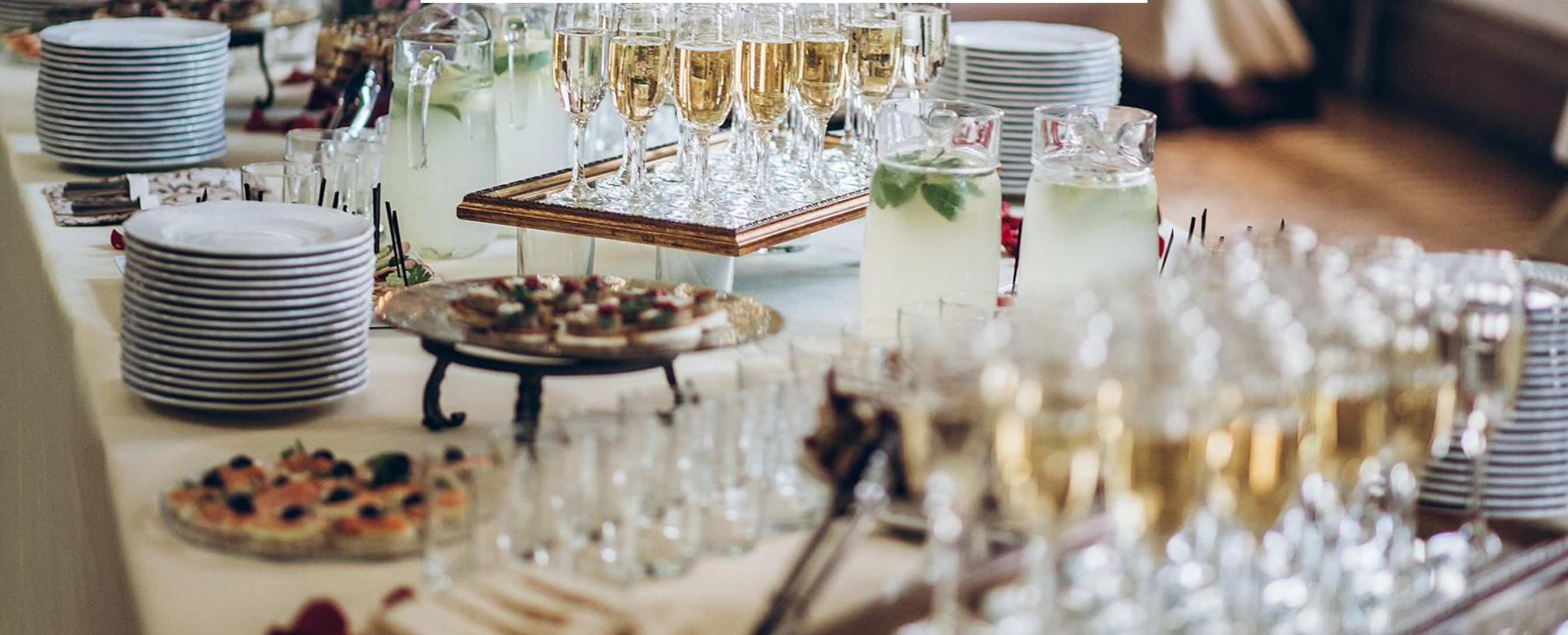
- ▶ DARK CHOCOLATE CAKE
- ▶ CHEESECAKE, BERRY COMPOTE
VANILLA CHANTILLY
- ▶ KEY LIME TART
SWISS MERINGUE
- ▶ RED VELVET CAKE
CREAM CHEESE BUTTERCREAM





CATERING THE INTERCONTINENTAL LIFE

BUFFET MENUS





LUNCH

THEMED BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

Buffets Require a Minimum of 30 guests

NEIGHBORHOOD DELI | \$65 per guest

- ▶ Chicken Noodle Soup
- ▶ Organic Mesclun Green Salad with Assorted Dressings (GF DF)
- ▶ Red Potato Salad with Celery, Bacon, Chives and Whole Grain Mustard (GF DF)
- ▶ Roasted Turkey, Black Forest Ham, Salami, Coppa
- ▶ Deli Style Cheeseboards to Include: Cheddar, Swiss, Provolone and Pepper Jack Cheese

Artisan Breadbasket to Include:

- ▶ Bolillo, Naan, Ciabatta, Sliced Breads

Relishes to Include: (GF DF)

- ▶ Sliced Tomatoes, Onions, Pickles and Butter Lettuce

Assorted Condiments to Include:

- ▶ Dijon and Grain Mustards, Classic Mayonnaise and Prepared Horseradish (GF)
- ▶ Kettle Chips and Pretzels (DF)
- ▶ Cookies, Brownies and Blondies (NF)

HEALTH & WELLNESS | \$70 per guest

- ▶ Farro and Vegetable Soup (GF DF)
- ▶ Organic Arugula with Shaved Fennel, Toasted Pumpkin Seeds and Blueberry with Lemon Vinaigrette (GF DF)
- ▶ Israeli Couscous with Dried Apricots, Dates, Miniature Vegetable Mirepoix (DF)
- ▶ Lentil Salad, Cucumbers, Diced Squash, Bean Sprouts and Herb Vinaigrette (GF DF)
- ▶ Crudités of Carrots, Celery, Broccoli, Cauliflower, Cucumbers and Grape Tomatoes with Lemon Greek Yogurt Dressing (GF)
- ▶ Herb-Marinated Chicken Breast with Sautéed Fennel, Red Onions and Sweet Bell Peppers with Roasted Tomato Coulis (GF)
- ▶ Grilled Salmon Filet, Spinach, and Roasted Garlic White Wine Sauce (GF DF)
- ▶ Oven Roasted Brussels Sprouts, Balsamic Glaze (GF DF)
Oven Roasted Fingerling Potatoes (GF DF)
- ▶ Fresh Fruit Salad (GF DF NF) Assorted Tea Cookies

LUNCH

THEMED BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

Buffets Require a Minimum of 30 guests

SANDWICH SHOP | \$64 per guest

- ▶ Chicken Noodle Soup (DF)
- ▶ Organic Artisan Greens, Shaved Vegetables, Ranch and Balsamic Dressings
- ▶ Elbow Pasta Salad
- ▶ German Style Potato Salad (GF DF)

Premade Sandwiches with Tomato and Lettuce Cut in Half:

- ▶ Peppered Roast Beef, Caramelized Onions, Boursin, on a Bolillo Roll
- ▶ Milan Salami, Coppa and Prosciutto, Provolone, Pesto Aioli on a Ciabatta Roll
- ▶ Roasted Turkey Breast, Raclette, Crispy Bacon, Dijonnaise, on a Baguette
- ▶ Roasted Fresh Vegetables, Hummus, Balsamic Glaze, on a Ciabatta Roll
- ▶ Caprese panini, Heirloom Tomato, Mozzarella, Basil Pesto, Baby Arugula
- ▶ Assorted Condiments to Include:
 - ▶ Mustards, Mayonnaise, Horseradish and Pesto Aioli (GF)
 - ▶ House Made Potato Chips (GF DF)
- ▶ Assorted Homemade Cookies, Double Fudge Brownies and Blondies (NF)

A TASTE OF TEXAS | \$70 per guest

- ▶ Pasta Salad, Mixed Raw Vegetables, Ham, Dijonnaise
- ▶ Creamy Cole-Slaw
- ▶ Organic Greens, Cucumber, Tomatoes, Carrots, Onions, Balsamic Vinaigrette, Ranch Dressing
- ▶ BBQ Baby Back Ribs
- ▶ Housemade Sausages, Sauteed Onions
- ▶ Manhattan Strip, Au Jus
- ▶ Corn on the Cob
- ▶ Roasted Marble Potatoes
- ▶ Grilled Asparagus
- ▶ Pecan Pie
- ▶ Texas Sheet Cake





LUNCH

THEMED BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

Buffets Require a Minimum of 30 guests

HILL COUNTRY | \$68 per guest

- ▶ Cucumber, Cilantro, Avocado Heirloom Tomato Salad
- ▶ Chili, Crema, Scallions, Smoked Cheddar
- ▶ Corn Bread
- ▶ Brisket, BBQ Sauce
- ▶ Mojo Marinated Chicken Breast
- ▶ Sautéed Shrimp, Sofirto, Garlic Aioli
- ▶ Creamy Grits, Queso Fresco
- ▶ Cilantro Rice
- ▶ Texas Toast
- ▶ Strawberry Short Cake, Whipped Cream
- ▶ Sticky Toffee Cake, Toffee Sauce

TUSCAN | \$66 per guest

- ▶ Tomato Soup
- ▶ Baby Heirloom Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Glaze
- ▶ Radicchio-Arugula Salad, Parmigiano Reggiano, Pear, Focaccia Crouton
- ▶ Baked Ziti a la Bolognese, Parmesan
- ▶ Chicken Saltimbocca, Prosciutto, Sage, Au Jus
- ▶ Sundried Tomato-Goat Cheese Ravioli a la Vodka
- ▶ Tiramisu
- ▶ Lemon Panna Cotta, Berry Compote
- ▶ Assorted Mini Cannoli



LUNCH

THEMED BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

Buffets Require a Minimum of 30 guests

A TRIP DOWN SOUTH | \$68 per guest

- ▶ Pozole, Cabbage, Lime, Cilantro
- ▶ Chopped Salad, Corn, Black Beans, Red Onion, Tomato, Avocado, Cilantro Vinaigrette
- ▶ Guacamole, Salsa Verde, Tricolor, Tortilla Chips
- ▶ Chicken Tinga, Roasted Tomato Sauce
- ▶ Carne Asada, Chimichurri
- ▶ Mahi Mahi Veracruz
- ▶ Fresh Flour and Corn Tortillas
- ▶ Mexican Style Rice
- ▶ Refried Pinto Beans
- ▶ Pico de Gallo, Crema
- ▶ Churros, Abuelita's Chocolate Sauce, Dulce de Leche
- ▶ Dulce de leche Tres Leches Cake

MELTING POT | \$69 per guest

- ▶ Caesar Salad, Parmesan, Toasted Brioche Croutons
- ▶ Greek Salad, Kalamata Olives, Cucumber, Tomato, Feta, Oregano Vinaigrette
- ▶ Beef Medallions, Red Wine Infused Au Jus, Caramelized Onions
- ▶ Lemon Picatta style Branzino
- ▶ Roasted Chicken Breast, Mushroom Cream Sauce
- ▶ Wild Rice, Dried Fruit, Sliced Almonds
- ▶ Potato au Gratin
- ▶ Roasted Seasonal Vegetables
- ▶ Strawberry Mousse Cake
- ▶ Chocolate Addiction Cake
- ▶ Classic Cheesecake, Berry Compote

LUNCH

BOXED

DESIGNED "TO-GO" AND NOT FOR ON-PREMISE DINING.

ACCOMPANIED WITH SALAD, CHIPS, FRESH WHOLE FRUIT AND HOMEMADE CHOCOLATE CHIP COOKIE. SOFT DRINK OR BOTTLED WATER TO ENHANCE YOUR GUEST'S BOXED LUNCH, PLEASE CHOOSE ADDITIONAL ENHANCEMENT TO ACCOMPANY THE ENTRÉE SELECTION.

SALAD SELECTIONS (*select one*)

- ▶ **Garden Salad**
- ▶ **Pasta Salad**
- ▶ **Baby Kale and Quinoa**

SANDWICH & WRAP SELECTIONS (*select up to 3*)

- ▶ **The Italian**
Salami, Coppa, Prosciutto, Provolone, Arugula, Pesto Basil Aioli, Ciabatta
- ▶ **Caesar Wrap**
Grilled Chicken, Shaved Parmesan
- ▶ **Roasted Turkey**
Gruyere Cheese, Fig Jam, Lettuce, Tomato, Baguette
- ▶ **Classic Albacore Tuna**
Provolone, Lettuce, Tomato, Red Onion, Multigrain
- ▶ **The Club**
Ham, Swiss, Cheese, Bacon, Dijonnaise, Bolillo Bread
- ▶ **Mediterranean Veggie Sandwich**
Roasted Peppers, Humus, Cucumber, Arugula, Feta, Ciabatta

\$49 per guest

ENHANCEMENTS

- ▶ **Caesar Salad**
\$7 per guest
- ▶ **Cole Slaw**
\$5 per guest
- ▶ **Potato Salad**
\$7 per guest
- ▶ **Chocolate Fudge Brownie, Fiesta Cookie (NF)**
\$6 per guest





CATERING THE INTERCONTINENTAL LIFE

HORS D'OEUVRES

HORS D'OEUVRES & RECEPTIONS

*MINIMUM ORDER OF (2) DOZEN OF EACH HORS D'OEUVRES

CHILLED BITES

- ▶ HEIRLOOM TOMATO
BRUSCHETTA, BASIL, BALSAMIC
\$8 per piece
- ▶ AHI TUNA, PONZU, AVOCADO
CREMA
\$11 per piece
- ▶ SHAVED TENDERLOIN CROSTINI,
HERB, BOURSIN
\$12 per piece
- ▶ MOZZARELLA SKEWERS, PESTO
\$8 per piece
- ▶ JAMON & MANCHEGO CROSTINI,
PAN DE AJO
\$11 per piece
- ▶ CRUDITES SHOOTER, HUMMUS
\$9 per piece
- ▶ RED FISH CEVICHE SPOONS,
LECHE DE TIGRE
\$12 per piece
- ▶ CHILLED SHRIMP SHOOTER,
CHIPOTLE INFUSED COCKTAIL
\$12 per piece
- ▶ TUNA POKE, WONTON CRISP,
RADISH
\$11 per piece
- ▶ QUINOA SALAD SPOON,
AVOCADO CREMA
\$10 per piece
- ▶ MINI CHICKEN SALAD FILLED
AREPA, AVOCADO
\$10 per piece

HOT BITES

- ▶ BEEF WELLINGTON, BEARNAISE
SAUCE
\$12 per piece
- ▶ SHREDDED BRISKET TOSTONES,
CHIMICHURRI
\$11 per piece
- ▶ MINI CRAB CAKES, CITRUS
REMOULADE
\$12 per piece
- ▶ BRIE & RASPBERRY PHYLLO
\$10 per piece
- ▶ CHICKEN SATAY
\$11 per piece
- ▶ BEEF SATAY
\$11 per piece
- ▶ MINI BRISKET AREPAS, MOJO
\$12 per piece
- ▶ COCONUT SHRIMP, SWEET CHILI
SAUCE
\$12 per piece
- ▶ TEQUEÑOS, CILANTRO AIOLI
\$10 per piece
- ▶ PIGS IN A BLANKET, DIJON
MUSTARD
\$10 per piece
- ▶ MINI BEEF EMPANADAS,
CHIMICHURRI AIOLI
\$11 per piece
- ▶ MINI CHICKEN EMPANADAS,
CHIPOTLE AIOLI
\$11 per piece
- ▶ VEGETARIAN SPRING ROLLS,
SWEET CHILI SAUCE
\$10 per piece



RECEPTION

STATIONS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING A CARVER, BARTENDER OR STATION ATTENDANTS, A FEE OF \$150 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

Minimum of 3 Stations

LITTLE ITALY

- Pasta Sauces: Bolognese, Arrabiatta, Alfredo
- Pasta Types: Rigatoni, Penne, Fusilli
- Garlic Bread

\$40 per guest

THE MISSION *

- **Select One Carving Option:**
 - *Smoked Brisket, BBQ Sauce,*
 - *Seasoned Picanha, Chimichurri*
 - *Pork Loin, Adobo Sauce* Grits, Crema, Queso Fresco
- Corn Bread, Whipped Butter

\$55 per guest

STREET TACOS

- Carnitas, Onions, Pineapple, Cilantro, Mini Corn Tortillas
- Tinga Chicken, Avocado, Crema, Cilantro, Mini Corn Tortillas
- Mahi- Mahi, Mango Pineapple Salsa, Slaw , Mini Corn Tortillas

\$48 per guest

TASTE OF SPAIN

- Patatas Bravas, Ají Amarillo Crema
- Camarones al Ajillo
- Tortilla de Papas
- Serrano Ham Manchego Croquetas
- Marinated Olives
- Bread Rolls, Whipped Butter

\$58 per guest

TASTE AROUND THE WORLD *

- **Select One Carving Option:**
 - Lechon Kawali, Carrot Cucumber Salad, Sawsawan
 - Prime Rib, Horseradish Cream, Au Jus
 - Peri Peri Turkey Breast, Halloumi Skewers, Aji Verde

\$60 per guest

SLIDER STATION

- Angus Beef, Smoked Cheddar, Chorizo Onion Jam, Secret Sauce, Arugula
- Crispy Chicken, Pepper Jack, Bibb Lettuce, Pickles, Spicy Aioli
- Grill Portobello, Goat Cheese, Sun Dried Tomatoes, Baby Kale

\$45 per guest

RECEPTION

DISPLAYS

CHEESE DISPLAY

- ▶ Selection of Domestic and Imported Cheeses
- ▶ Dried Fruits, Honeycomb, Nuts, Baguette, Crostini, Crackers

\$30 per guest

CHARCUTERIE

- ▶ Selection of Cured Meats, Dried Sausages, Whole Grain Mustard, Olives, Marcona Almonds and Breads

\$36 per guest

VEGETABLE ANTIPASTO

- ▶ Grilled Asparagus, Zucchini, Squash, Roasted Red Peppers, Artichoke Hearts, Herb Infused Olive Oil

\$26 per guest

RAW BAR

- ▶ Chilled Shrimp, Crab Claws, Seasonal Canadian and East Coast Oysters, Citrus Remoulade, Chipotle Infused Cocktail Sauce, Mignonette, Crackers

\$ Market Price

SWEET DISPLAY

- ▶ Macarons, Eclairs, Mini Fruit Tarts, Assorted Chocolate Truffles OR Fruit, Mousse Parfaits

\$30 per guest

SUSHI DISPLAY

- ▶ Assorted Sushi Rolls, Nigiri, Sashimi, Condiments

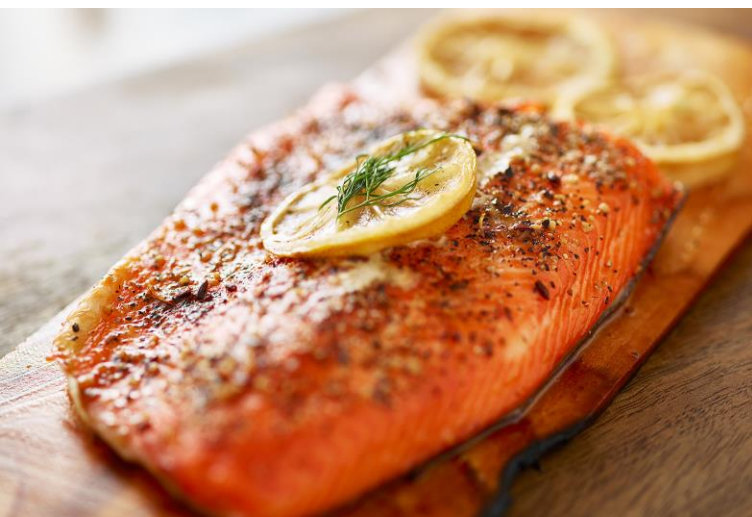
\$950 per 100 assorted pieces

GUACAMOLE BAR

- ▶ Guacamole, Freshly Made Tortilla Chips, Queso Fundido with Chorizo, Salsa, Salsa Verde, Pico de Gallo

\$32 per guest





RECEPTION

CARVING STATIONS

BEEF TENDERLOIN

- Rosemary Au Jus, Bread Rolls, Whipped Butter
(Serves 30 guests)

\$1650 each

ROASTED TURKEY BREAST

- Cranberry Sauce, Gravy, Bread Rolls, Whipped Butter
(Serves 30 guests)

\$900 each

HERB-CRUSTED PRIME RIB

- Creamy Horseradish, Au Jus, Bread Rolls, Whipped Butter
(Serves 35 guests)

\$1500 each

SMOKED BRISKET

- BBQ Sauce, Pickles, Onions, Corn Bread, Whipped Butter
(Serves 40 guests)

\$1140 each

WHOLE SEABASS

- Saffron Crema, Grilled Lemon, Bread Rolls, Whipped Butter
(Serves 30 guests)

\$1650 each

ENHANCEMENTS

Enhance Your Carving Station with a Side Dish

Black Truffle and Potato Au Gratin (GF)

\$10 per guest

Lobster Mac and Cheese

\$15 per guest

Butter Whipped Yukon Potatoes (GF)

\$8 per guest

Candied Yams (GF)

Vanilla Glaze

\$8 per guest

Ratatouille Casserole (GF DF)

\$8 per guest

Asparagus Gratin (GF)

Tomato and Reggiano Cheese

\$10 per guest

Mushroom Cassoulet (GF DF)

\$8 per guest

Carvers fee required at \$150.00 per Carver

CATERING THE INTERCONTINENTAL LIFE

DINNER



DINNER

PLATED

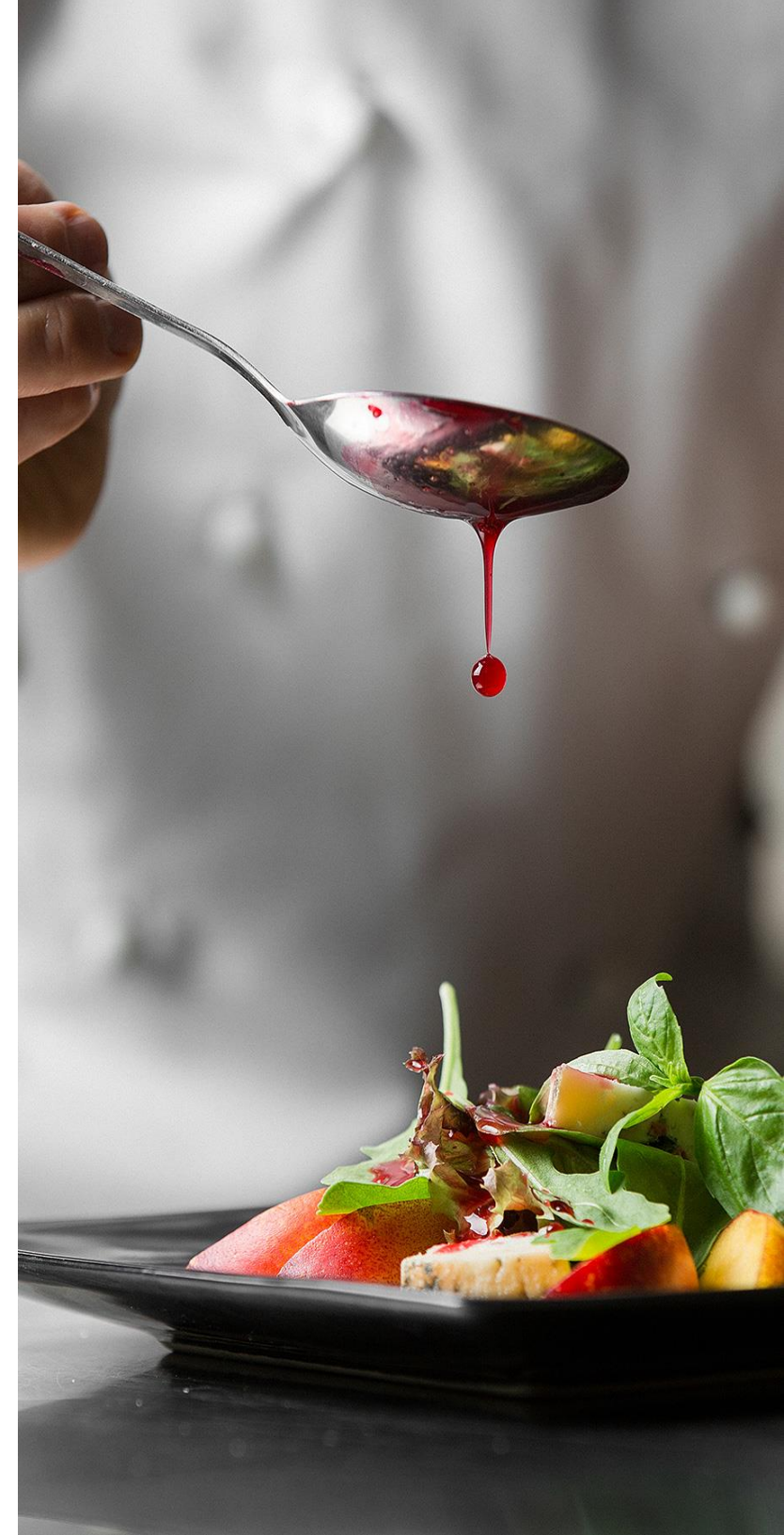
ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA

APPETIZERS

- **MARYLAND CRAB CAKES**
Citrus Fennel Salad
\$20 per guest
- **SEARED SCALLOPS**
Roasted Cauliflower, Raisin Apricot Sauce
\$22 per guest
- **TORO CRUDO**
Canchas, Leche de Tigre, Aji Amarillo
\$20 per guest
- **SEARED DUCK**
Sautéed Greens, Huckleberry Sauce
\$22 per guest

SALADS & SOUPS

- ▶ **THE ICEBERG**
Blue Cheese, Bacon Lardons, Grape Tomatoes, Black Garlic Buttermilk Ranch
- ▶ **BURRATA SALAD**
Crispy Prosciutto, Pears, Baby Arugula, Raspberry Vinaigrette
- ▶ **CAESAR SALAD**
Radicchio, White Anchovies, Focaccia Pimiento Croutons
- ▶ **ORGANIC GREENS**
Radishes, Pickled Shallot, Pea Shoots, White Balsamic Vinaigrette
- ▶ **SPINACH FRISSE SALAD**
Goat Cheese, Cranberries, Champagne Vinaigrette
- ▶ **LOBSTER BISQUE**
Cinnamon Crema, Tarragon Oil
\$14 per guest
- ▶ **BUTTERNUT SQUASH**
Coconut Milk, Almonds, mandarins
\$12 per guest
- ▶ **POTATO LEEK VELOUTÉ**
\$10 per guest
- ▶ **TOMATO SOUP**
Grilled Cheese Taleggio Crostini
\$10 per guest





DINNER

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA

ENTRÉES

- ▶ **72 HOURS BRAISED SHORT RIB**
Pomme Puree, Asparagus, Au Jus
▶ **\$85 per guest**
- ▶ **ROASTED CHICKEN**
Creamy Polenta, Brussels Sprouts, Rosemary Au Jus
\$80 per guest
- ▶ **SEARED SCALLOPS**
Butternut Squash Puree, Kale, Bacon, Citrus Ginger
Beurre Blanc
\$84 per guest
- ▶ **SEABASS**
Saffron Risotto, Basil Crust, Tarragon Oil
\$90 per guest
- ▶ **BEEF TENDERLOIN**
Pave Potatoes Baby Seasonal Veggies, Au Poivre
\$92 per guest
- ▶ **ORA KING SALMON**
Spinach, Parsnip Puree, Indian Cracker, Chimichurri
\$82 per guest
- ▶ **PORK LOIN**
Carrot Soubise, Broccolini, Crispy Shallot, Chasseur
\$83 per guest

DUOS

- ▶ **SHORT RIB AND SHRIMP**
Pomme Puree, Asparagus, Au Jus
\$105 per guest
- ▶ **SCALLOPS AND TENDERLOIN**
Potatoes Gratin, Baby Seasonal Veggies, Red Wine Au Jus
\$115 per guest
- ▶ **LOBSTER AND TENDERLOIN**
Creamy Polenta, Mixed Mushrooms, Au Jus
\$110 per guest



DINNER

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA

VEGETARIAN

- ▶ **QUINOA BOWL**
Sofrito, Avocado Cream, Croutons, Organic Greens
\$65 per guest
- ▶ **MIX VEGETABLES**
Red Curry, Basmati Rice
\$65 per guest
- ▶ **ARRABIATTA RIGATONI**
Basil Crust, Baby Fennel, Parmigiano Reggiano
\$65 per guest
- ▶ **FOREST MUSHROOM RISOTTO**
Parmesan Crackers, Basil Oil
\$68 per guest
- ▶ **ROASTED CAULIFLOWER**
Caramelized Onion, Poached Sultana, Walnut Dressing, Fried Caper, Almond, Parsley
\$68 per guest

DESSERTS

- ▶ **CHEESECAKE, BERRY COMPOTE**
Vanilla Chantilly
- ▶ **CITRUS LIME TART**
Swiss Meringue
- ▶ **CHOCOLATE ADDICTION**
Chocolate Cake, Mousse and Glaze
- ▶ **PASSION FRUIT MOUSSE**
- ▶ **TRES LECHES CAKE**
Fresh Fruit
- ▶ **CARAMEL FLAN**
Vanilla Chantilly



DINNER

BUFFET

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

Buffets Require a Minimum of 30 guests

THE HEIGHTS | \$98 per guest

- Baby Kale, Frisée, Beets, Goat Cheese, Sweet Texas Pecans
- Quinoa Citrus Avocado Salad, Heart of Palm, Artichoke, Champagne Vinaigrette
- Beef Tenderloin Medallions, Red Wine Au Jus, Caramelized Cipollini Onions
- Maryland Crab Cakes, Dijon Mustard Cream Sauce
- Seared Branzino, Thyme Lemon Sauce, Fired Capers
- Pomme Puree
- Spiced Wild Rice, Dried Fruit
- Asparagus, Mushrooms, Cipollini Onions, Balsamic Essence
- Opera Chocolate Torte
- Key Lime Tart
- Strawberry Short Cake

INTERCONTINENTAL | \$105 per guests

- Baby Spinach, Frisse, Asian Pears, Pecorino Romano
- Mediterranean Salad, Feta, Cucumbers, Red Onion, Tomatoes, Olives
- Black Lentil Salad, Squash, Sofrito
- Seared Seabass, Basil Crust, Ginger Beurre Blanc
- Wagyu New York Strip (Mahathan cut) Café de Paris Butter
- Airline Grill Chicken, Porcini Sun Dried Tomato Cream
- Braised Short Ribs, Au Jus
- Saffron Asparagus Risotto
- Potato Gratin
- Baby Seasonal Vegetables
- Passion Fruit Mouse (Individual)
- Mini Fruit Tarts
- Opera Chocolate Torte



DINNER

BUFFET

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, LOCALLY ROASTED AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

Buffets Require a Minimum of 30 guests

RODEO BUFFET | \$102 per guest

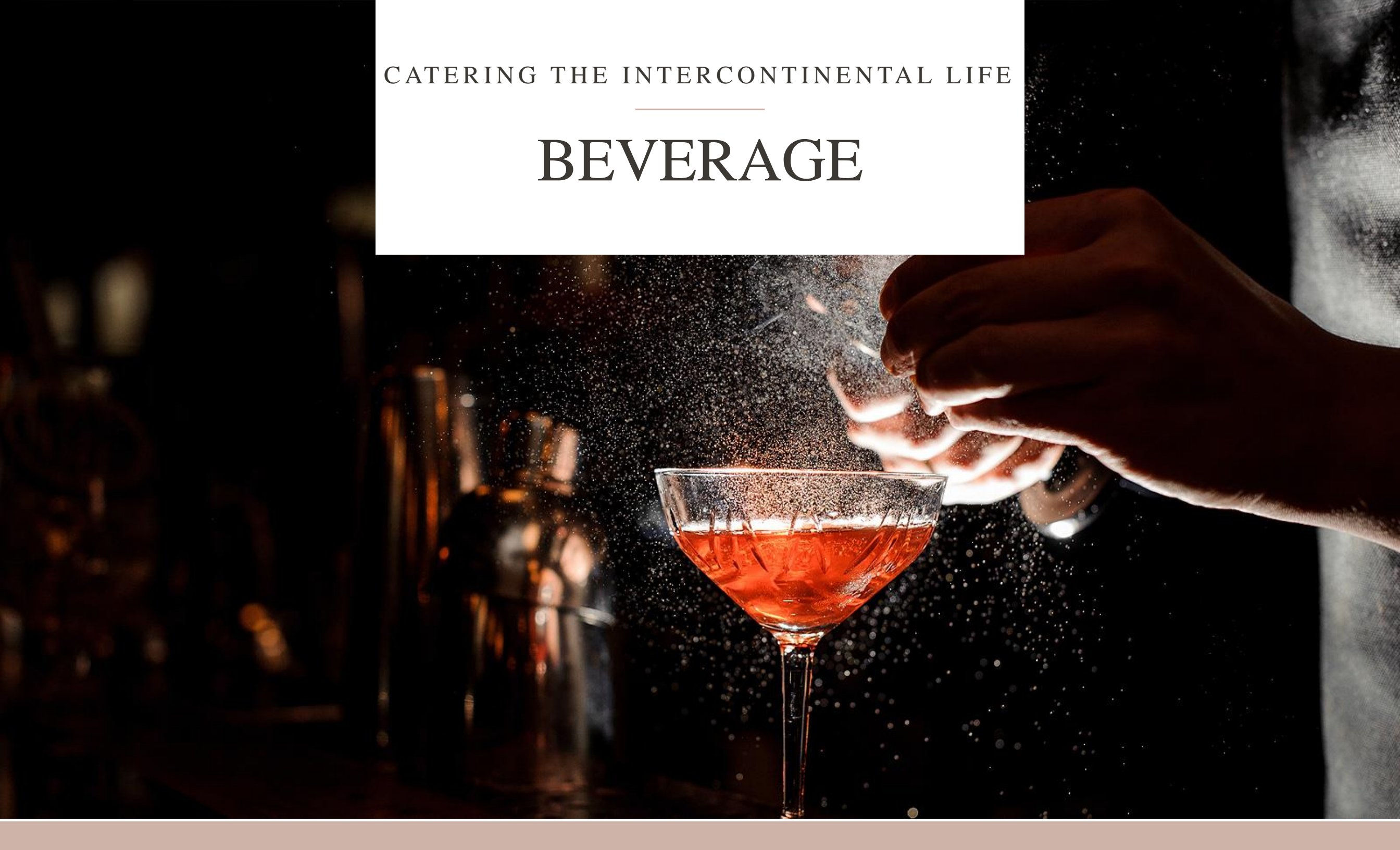
- Baby Wedge Salad, Crispy Bacon, Blue Cheese, Dill Ranch Dressing
- Roasted Potato Salad, Bacon, Whole Grain Mustard Aioli
- Heirloom Tomatoes, Cucumbers, Onions, Cilantro Vinaigrette
- Slow Smoked Brisket, BBQ Sauce
- Grilled Ribeye
- Mojo Marinated Chicken Breast
- Red Beans, Sofrito
- Roasted Herb Marble Potatoes
- Cheddar Jalapeno Corn Bread, Whipped Butter
- Apple Pie, Vanilla Whipped Cream
- Cheesecake, Berry Compote
- Churros, Dulce de Leche, Mexican Chocolate Sauce

THE RIVER BUFFET | \$95 per guest

- Red Fish Texas Ceviche
- Organic Greens, Heirloom tomatoes, Pickled Onion, Jalapeno Vinaigrette
- Roasted Corn, Black Beans, Chorizo, Queso Fresco, Cilantro Vinaigrette
- Slow Roasted Pork Loin al Pastor, Pineapple, Pickled Onion, Cilantro
- Camarones Enchilados, Chorizo
- Rainbow Trout Zarandeado, Salsa Nayarit
- Cilantro Rice
- Smoked Charro Beans
- Huilecoche Grits, Queso Fresco
- Cinnamon Churros, Abuelita's Chocolate Sauce
- Tres Leches
- Dulce de Leche Temptation

CATERING THE INTERCONTINENTAL LIFE

BEVERAGE



BEVERAGE

CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

PREMIUM BRANDS | \$12 per drink

- ▶ New Amsterdam Vodka ▶ Corazón Tequila Blanco
- ▶ Bombay Original Gin ▶ Dos Hombres Mezcal
- ▶ Four Roses Bourbon ▶ Remy Martin 1738
- ▶ Jameson Irish Whiskey ▶ Accord Royal Cognac
- ▶ Cruzan Aged Light Rum

HIGH PREMIUM BRANDS | \$14 per drink

- ▶ Absolut Vodka ▶ Espolon Tequila Blanco
- ▶ Bombay Sapphire Gin ▶ Remy Martin VSOP Cognac
- ▶ Maker's Mark Bourbon ▶ Dewar's White Label Scotch
- ▶ Bacardi Superior Rum
- ▶ Crown Royal Whiskey

ULTRA PREMIUM BRANDS | \$18 per drink

- ▶ Grey Goose Vodka ▶ Don Julio Tequila Blanco
- ▶ Hendricks Gin
- ▶ Basil Hayden Bourbon ▶ Remy Martin VSOP Cognac
- ▶ Diplomatico Rum
- ▶ Jameson Irish Whiskey ▶ Johnnie Walker Black Label Scotch

DOMESTIC BEER | \$7 per drink

- ▶ Michelob Ultra, Samuel Adams Boston Lager, Elysian Space Dust IPA, Angry Orchard, White Claw

IMPORTED BEER | \$8 per drink

- ▶ Heineken, Corona Extra, Pacifico

TEXAS LOCAL BEER | \$8 per drink

- ▶ Karbach Hopadillo Hazy IPA, Alamo Golden Ale, Ranger Creek Sky Trooper IPA

HOUSE WINE | \$58 per bottle \$12 per glass

- ▶ Chardonnay, French Rose, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

PREMIUM WINE | \$65 per bottle \$13 per glass

- ▶ Chardonnay, Dry Rose, Sauvignon Blanc Pinot Noir, Cabernet Sauvignon

SUPER PREMIUM WINE | \$75 per bottle

- ▶ Chardonnay, Sauvignon Blanc, Rose de Provence, Pinot Noir, Red Blend Pinot Noir, Cabernet Sauvignon

HOUSE SPARKLING WINE | \$55 per bottle

- ▶ Lunetta Prosecco

NON-ALCOHOLIC BEVERAGES | \$7 per drink

- ▶ Still and Sparking Water
- ▶ Assorted Soft Drinks





BEVERAGE

HOSTED BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

2-HOUR HOSTED (Premium Brands)

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ Dewar's White Label Scotch
- ▶ Domestic and Imported Beer
- ▶ Tier 1 Wines
- ▶ Assorted Soft Drinks, Bottled Still and Sparkling Water

\$50 per guest

\$10 per guest each additional hour

2-HOUR HOSTED (High-Premium Brands)

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Superior Rum
- ▶ Crown Royal Whiskey
- ▶ Espolon Tequila Blanco
- ▶ Remy Martin VSOP Cognac
- ▶ Dewar's White Label Scotch
- ▶ Domestic and Imported Beer
- ▶ Tier 2 Wines
- ▶ Assorted Soft Drinks, Bottled Still and Sparkling Water

\$65 per guest

\$13 per guest each additional hour

2-HOUR HOSTED (Ultra Premium Brands)

- ▶ Grey Goose Vodka
- ▶ Hendricks Gin
- ▶ Basil Hayden Bourbon
- ▶ Diplomatico Rum
- ▶ Jameson Irish Whiskey
- ▶ Don Julio Tequila Blanco
- ▶ Remy Martin VSOP Cognac
- ▶ Johnnie Walker Black Label Scotch
- ▶ Domestic and Imported Beer, Texas Beer
- ▶ Tier 3 Wines
- ▶ Assorted Soft Drinks, Bottled Still and Sparkling Water

\$80 per guest \$16 per guest each additional hour



BEVERAGE

CASH BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

ALL CASH BARS REQUIRE A CASHIER – \$150 PER CASHIER

PREMIUM BRANDS | \$16 per drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Jameson Irish Whiskey
- ▶ Cruzan Aged Light Rum
- ▶ Corazón Tequila Blanco
- ▶ Dos Hombres Mezcal
- ▶ Remy Martin 1738 Accord Royal Cognac

HIGH PREMIUM BRANDS | \$19 per drink

- ▶ Absolut Vodka
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Bacardi Superior Rum
- ▶ Crown Royal Whiskey
- ▶ Espolon Tequila Blanco
- ▶ Remy Martin VSOP Cognac
- ▶ Dewar's White Label Scotch

ULTRA PREMIUM BRANDS | \$24 per drink

- ▶ Grey Goose Vodka
- ▶ Hendricks Gin
- ▶ Basil Hayden Bourbon
- ▶ Diplomatico Rum
- ▶ Jameson Irish Whiskey
- ▶ Don Julio Tequila Blanco
- ▶ Remy Martin VSOP Cognac
- ▶ Johnnie Walker Black Label Scotch

DOMESTIC BEER | \$9 per drink

- ▶ Michelob Ultra, Samuel Adams Boston Lager, Elysian Space Dust IPA, Angry Orchard, White Claw

IMPORTED BEER | \$11 per drink

- ▶ Heineken, Corona Extra, Pacifico

HOUSE WINE | \$16 per glass

- ▶ Chardonnay & Cabernet Sauvignon

NON-ALCOHOLIC | \$9 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks



BEVERAGE

“SPIKE-IT” STATIONS

COLLINS STAND | \$36 per guest (2 hrs)

- ▶ Fresh lemonade, iced teas, aromatic syrups and flavors, fruit
- ▶ Additional fruit purees and juices
- ▶ Bourbon, gin and St. Germain

COLOR MY BUBBLES | \$28 per guest (2 hrs)

- ▶ Juices and purees, grated herbs
- ▶ Sparkling wine, liqueurs

BLOODY MARY BAR | \$28 per guest (2 hrs)

- ▶ Tomato juice, Clamato, hot sauces, horseradish, Worcestershire, pepper, salt
- ▶ Pickled vegetables, spices
- ▶ Smirnoff vodka, Beefeater gin

GENERAL INFORMATION

Audio Visual Systems

Encore Event Technologies is the in-house audio-visual partner to InterContinental San Antonio Riverwalk. They are available to assist with all of your audio-visual requirements. Please contact them at 210-385-4306 taro.hanrahan@encoreglobal.com to inquire about their services.

A production fee will be charged to the guest's master account when an outside production or AV company works the hotel.

- Per day fee for the Pecan Ballroom is \$500
- Per day fee for all other meeting rooms is \$250

A 8.25% tax and 25% service charge will be added to these prices. This fee is waived when the outside production or AV company contracts our hotel to service these amounts.

It is recommended that the production or AV company provide wireless microphone frequencies to the property prior to using this equipment in order to ensure that there is no interference with other events in the hotel. If there is a conflict, the production/AV company must arrange to utilize other frequencies.

Extension cables, power strips, and teleconferencing for large audiences are provided by the hotel. Hanging guest banners/signs on pipe and drape may be subject to a fee.

Banquet Rooms

Banquet rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. Should these factors change in the planning process, the hotel reserves the right to transfer the function to a more appropriate room.

Banquet Room Setup

Rooms will be set according to your instructions and as deemed appropriate by your Catering representative. Round tables of ten guests are recommended for meal functions unless otherwise requested by the client. The client will confirm the setup of the room on the banquet event order (BEO) and diagram, if needed. If the client makes any significant changes to the room setup after the BEO and diagram (if necessary) have been signed, a setup change fee of \$250 - \$1,000 will be assessed, depending on the severity of the setup change and as determined by the Director of Catering and the Director of Banquets.

Buffet Labels & Menu Presentation

The Catering Department will provide printed menu cards and buffet labels for your event at no additional fee. We welcome the opportunity to design a **custom menu card** for your event at a nominal fee.

Choice Menu

A pre-determined choice menu can be offered to any number of guests. The menu can include (2) choices of appetizer,

(3) choices of entrée (including vegetarian) and (2) choices of dessert. The highest priced selection for each course prevails for all and the entrée accompaniments will be uniform for each guest. Guarantees for each course are due by noon, 3 business days prior to the event and it is requested that a seating chart or individual place cards indicating your guests' selections be provided to your Catering representative.

An additional \$20 surcharge per guest is applied for choice of (4) entrée selections (including vegetarian).

A tableside entrée choice menu must be limited to (20) guests or less. Choice menu at the event can only be provided for the entrée course but can include up to (3) selections, including a vegetarian choice. There are a few entrée options that are excluded, please ask your Catering representative for the exceptions. The menu must be at least four courses in length and, as with the pre-determined choice menu, the entree accompaniments are uniform for all guests. To price your menu, the highest priced entrée will prevail for all and there is an additional \$20 surcharge per guest.

GENERAL INFORMATION

Damage

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

Deposits & Cancellations

Each event is to be prepaid 10 days in advance, unless a credit application has been obtained (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, personal check, certified check or cash. Any re- requested deposits will be credited toward the total cost of your event. Should the event be cancelled, please note these deposits may be non-refundable. Also, cancellation of any events will be subject to a cancellation fee per your contract.

Dietary Restrictions

The hotel is pleased to accommodate your guests' dietary restrictions. Please notify your Catering representative of any special dietary requests by noon, 3 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan and gluten free options that are appropriate for all guests.

Food & Beverage

Food and Beverage selections should be confirmed at least 4 weeks prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the Director of Catering. Additional fees will apply.

Menu Pricing

Menu prices and service charge will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

Guarantees

To ensure adequate preparation, a guarantee of the number of guests attending is required by noon, 3 business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of contracted guests will be used for billing. Food will be prepared for 103% of the guaranteed attendance. If the guarantee increases above 103% of your guarantee within 72 hours of the event, menu items will be subject to change and a menu premium of 25% will be applied to each additional guest above the guarantee set 72 hours prior to the event.

GENERAL INFORMATION

Parking

Daily Valet Paring is \$40.00
Overnight Valet is \$60.00

Service & Labor

For events requiring a carver, bartender or station attendants, a fee of \$150.00 per attendant will be applicable for two hours.

Shipping

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 1-2 days prior to the event start date. The client will be billed starting at \$10 per box for storage and handling. Any box delivered prior to two days before the contracted arrival date will be charged \$50 per day.

Special Services

Should you require entertainment, photography, florals, decor or ice carvings, your Catering representative will be happy to assist you.

Vendors

Load-ins for events will be through the loading dock only. The hotel does not permit vendors to load-in meeting materials or equipment through the hotel lobby. Please ask your Catering representative for a copy of our Vendor Guidelines for your review.

Taxes & Fees

Applicable taxes and service charges will apply to items like Food & Beverage, Guest Room, Audio Visual, Labor, Florals, Entertainment, Banquets, Porterage, Room Delivery and Housekeeping. Please inquire with your meeting coordinator or hotel staff for a full list of taxes and fees.