





# Buffet Breakfast

Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Fruit Juices

Minimum Requirement of 10 Guests; Price Includes up to 1 1/2 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 \$20.00 per Person

### Eggs Your Way Station

# \$125.00 Chef Attendant Fee Required

Shell Eggs, Liquid Whole Eggs and Egg Whites

Toppings To Include: Diced Tomato, Diced Onion, Diced Red Bell Pepper, Diced Green Bell Pepper, Baby Spinach, Pickled Jalapeños, Honey Ham, Smoked Turkey, Hickory Bacon, Pork Sausage, Shredded Cheddar Cheese, Swiss Cheese, Red Salsa & Green Salsa

Fresh Assorted Fruit and Berries

Hickory Smoked Bacon, Pork Sausage Links & Roasted Breakfast Potatoes

### \$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

### \$32.00 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





# Beverage Selections

### Coffee Bar

We proudly serve KATZ Coffee. Choose from Regular or Decaffeinated \$70.00 per Gallon



#### Assorted Hot Herbal Teas

Assorted Regular & Herbal Teas \$70.00 per Gallon

### Freshly Brewed Iced Tea

Southern Iced Tea Blend \$54.00 per Gallon

### Fresh Lemonade

Enhanced with Fresh Squeezed Lemons \$54.00 per Gallon

#### Assorted Fruit Juices

Orange, Apple & Cranberry \$20.00 per Quart

### Red Bull Energy Drinks

\$8.00 Each

#### Bottled Vitamin Water

Assorted Flavors \$6.00 Each

### Soft Drinks & Bottled Water

Coke, Diet Coke, Sprite, Nestle Pure Life Bottled Water \$4.00 Each on Consumption

### Premium Bottled Water

Choose from Acqua Panna Still Water or Pelligrino 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
\$18.00 per Person





# 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

\$19.00 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

\$14.00 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
\$16.00 per Person

# Afternoon Themed Breaks

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

#### Healthy & Fit

Assorted Yogurts, Seasonal Sliced Fruit, Granola Bars, Fresh Fruit Smoothies,
Bottled Water & Fresh Squeezed Lemonade
\$16.00 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





# A La Carte Break Items

Perishable Selections served for a maximum of 1 1/2 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 \$4.00 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 \$32.00 per Dozen

### House-Baked Blueberry Muffins

Our Staybridge Suites Signature Muffin, baked fresh to order \$32.00 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

#### PUBLISHED PRICING VALID THROUGH JUNE 30, 2025

All prices & fees subject to 24% Taxable Service Charge & 8.25% Sales Tax

Holiday Inn Express / Staybridge Suites Houston – Galleria Area | 2351 West Loop South | Houston, Texas 77027 |
p: (346)-415-5900





# 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\$95.00 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

### <u>Americana</u>

Loaded Potato Soup
Classic Garden Salad with Mesclun Mix Greens, Tomato, Cucumber
& Carrots served with Ranch & Balsamic Dressings
8 piece cut Fried Chicken & 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, BLT Ciabatta Sandwiches, 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 Chocolate Trail Mix, Oat & Honey Granola Bars, Red bull Energy Drinks & "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

# <u>Ballpark</u>

White Cheddar Popcorn, Assorted Individual Bags of Chips & Cracker Jack, Soft Drinks & Fresh Mint Lemonade





# **Plated Lunch Selections**

Includes Freshly Brewed Iced Tea & Warm Dinner Rolls Regular & Decaffeinated Coffee offered upon Request **Minimum Requirement of 20 Guests** 

### Arugula Salad

Baby Arugula, Sliced Strawberries, Candied Pecans, Goat Cheese & Raspberry Vinaigrette

Mesquite Grilled New York Strip

Creamy Mushroom Risotto

Grilled Asparagus with Chipotle Demi

Chocolate Mousse Cake

### \$45.00 per person

#### Baby Wedge

Dried Cranberries, Smoked Bacon, Crumbled Blue Cheese, Tomatoes & Ranch Dressing

Pan Seared Salmon with Basil Pesto Sauce

Rice Pilaf

Grilled Vegetables Limoncello Mascarpone Cake

### \$40.00 per person

#### Kale Caesar Salad

Crispy Kale Tossed in Classic Caesar Salad, Parmesan Cheese & Garlic Herb Croutons

Seared Airline Honey Glacé Chicken Breast with White Wine Sauce

Au Gratin Potatoes

Sautéed Green Beans

Tiramisu Cake

### \$39.00 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 Brulé Cheesecake

\$36.00 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

### From The Garden Bar

Chopped Romaine, Mesclun Mix Greens & Fresh Spinach
Petite Scampied Shrimp & Diced Grilled Chicken
Shaved Red Onion, Black Olives,
Sliced Cucumber, Shredded Carrots, Grape Tomatoes,
Sliced Button Mushrooms,
Chopped Hardboiled Egg & Garlic Croutons
Shredded Cheddar Jack & Parmesan
Buttermilk Ranch, Balsamic Vinaigrette & Caesar Dressings
Baked Potato Soup
Warm Garlic Bread
Assorted Cookies

\$38.00 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

# \$40.00 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 & Sour Cream Drizzle
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
Sliced Onion, Pickled Jalapenos, Dill Pickle Slices & Honey Butter Biscuits
Texas Bourbon Pecan Pie

# \$42.00 per Person

### <u>Gourmet Deli</u>

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, Peperoncinis, Dijon Mustard, Mayonnaise
Red Wine Vinegar & Olive Oil
Assorted Breads, Buns & Rolls
Assorted Chips
Almost-Flourless Fudge Brownies

\$39.00 per Person





# **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

### 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





# **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

Kale Citrus Salad Orange Segments, Diced Mango, Sliced Strawberries, Passion Fruit Vinaigrette

Baby Wedge Candied Pecans, Blue Cheese, Tomatoes, Ranch 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

Chocolate Ganache Brownie & Cheesecake Chocolate Brownie Cake, Classic Cheesecake Filling,

Dark Chocolate Ganache

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

Lemon Berry Mascarpone Cake Vanilla Crumb Cake, Cream Filling, Berry Compote

Red Velvet Cheesecake White Chocolate Ganache, White Chocolate Shavings

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# Plated Dinner Selections

# Entrées

Herb Roasted Chicken Breast \$44.00

Braised Fingerling Potatoes, Foraged Mushrooms, Smoked Tomato Velouté

Seared Airline Chicken Breast \$46.00

Herb Roasted Red Potatoes, Cauliflower Smoked Gouda Gratin, Herb Au Jus

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

Honey Glazed Brussels Sprouts, Garlic Mashed Potatoes, Chimichurri Sauce

Bacon Wrapped Roasted Filet \$60.00

Russian Potatoes, Grilled Broccolini, Classic Bordelaise

Gulf Red Snapper \$61.00

Forbidden Black Rice, Blistered Tomatoes, Citrus Butter Sauce

Mushroom Capellini \$40.00

Olive Oil, Garlic, Artichoke, Mushroom, Sundried Tomato, White Wine





# Themed Dinner Buffets

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

Minimum Requirement of 25 Guests; Price includes up to 1 ½ Hours of Service

### Cajun Flair

Baby Mixed Greens, Toasted Pecan Chips, Sliced Fresh Strawberries, Shredded Mozzarella Cheese, Cajun Vinaigrette

Blackened Chicken Breast with Creole Cream Sauce

Shrimp Cajun Pasta

Slow Simmered Green Beans enhanced with Hickory Smoked Bacon

Dirty Rice with Ground Pork

Fresh Baked Honey Cornbread served with Cream Butter

Warm Croissant Bread Pudding & Bourbon Cream

# \$60.00 per Person

### Italian

Minestrone Soup

Caprese Salad & Antipasto Display

Gorgonzola Crusted Bistecca, Chicken Scaloppini & Eggplant Parmesan

Butter Fettuccini & Roasted Vegetables Tiramisu & Italian Cream Cake

\$62.00 per Person

# <u>Barbeque</u>

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

# \$63.00 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

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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
Phyllo Cup, Roasted Red Pepper, Creamy Burrata Cheese, Balsamic Drizzle
Chile Spiced Tuna Tartar \$4.50 Each Fresh Ahi Poke Tuna, Chile-Soy Marinade
Campechana Bite
Grilled Bruschetta\$3.50 Each Grilled Baguette, Diced Tomatoes, Shredded Parmesan, Fresh Basil, Balsamic Drizzle
Brie Bite
Caprese Skewer \$4.50 Each Cherry Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Reduction
Grilled Flat Bread
Watermelon Skewer
Texas Shrimp Cocktail





# 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	.\$5.50 Each
Roasted Large Gulf Shrimp, Applewood Smoked Bacon	
Seared Beef Satay	.\$5.00 Each
Soy Marinated Beef, Asian Peanut Chile Sauce	
New Orleans Boudin Ball	.\$4.00 Each
Pork Boudin, Panko Breading, Classic Remoulade	
Chorizo Sausage Mushroom Cap	.\$4.50 Each
Button Mushroom, Southwest Seasoned Chorizo	
Tropical Chicken Skewer	.\$4.50 Each
Tequila Lime Marinated Seared Chicken Breast, Tropical Mango Sauce	
Texas Crab Cakes	\$5.50 Each
Lump Crab, Classic New Orleans Remoulade	
Thai Style Shrimp	.\$5.50 Each
Tempura Style Shrimp, Asian Sweet Chile Sauce	
Primavera Puff	.\$4.00 Each
Sautéed Seasonal Vegetables, Shredded Parmesan, Fresh Basil, Flaky Pastry	
Goat Cheese Mushroom	.\$4.00 Each
Roasted Button Mushroom, Savory Goat Cheese & Spinach Stuffing	
Blackened Shrimp & Grits	.\$5.50 Each
Petit Blackened Shrimp, Creamy Cheesy Grits	
Texas Brisket Empanada	.\$5.50 Each
Empanada Pastry, Caramelized Onion, Smoked Brisket, TX Comeback Sauce	





# 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 One Elegant Display Two Cold Hors d' Oeuvres Three Hot Hors d' Oeuvres \$52.00

# Westheimer

Choice of One Elegant Display
Three Cold Hors d' Oeuvres
Three Hot Hors d' Oeuvres
Choice of Chef Attended Station or
Carving Station
\$63.00

# **Galleria**

Choice of Two Elegant Displays
Three Cold Hors d' Oeuvres
Three Hot Hors d' Oeuvres
Chef Attended Station
Carving Station
\$78.00





# 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
Chile Infused Tuna Tartar
Roasted Pepper Hummus Flatbread
Shaved Prosciutto & Parmesan Reggiano Crostini
Balsamic Fig & Goat Cheese Flatbread

# Hot Hors d' Oeuvre Selections

Beef Tenderloin Wellingtons
Chicken Margarita Puffs
Blackened Shrimp n' Grits
White Truffle Oil Mac n' Cheese
Beef Satay with Peanut Butter Sauce
Chicken Turnover with Salsa Verde

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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

# 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

	Two Hours	Three Hours	Four Hours	Additional Hour
Buffalo Bayou Package	\$27.00	\$34.00	\$39.00	\$6.00
House Wine • Domestic &				
Premium Beer			,	
San Felipe Package	\$31.00	\$38.00	\$43.00	\$6.00
Call Brands • House Wine				
Domestic & Premium Beer				
Uptown Park Package	\$36.00	\$44.00	\$50.00	\$7.00
Premium Brands • House W	ine			
Domestic & Premium Beer				

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

### Cash Bar by Consumption

Call Brands	\$12.00	\$100.00 Cashier Fee applies to all Cash Bars.			
Premium Brands	\$13.00	Minimum Cash Bar Sales of \$500.00 per bar;			
Domestic Beer	\$6.00	Difference will be applied as Room Rental.			
Premium Beer	\$7.00	Call Brands	\$13.00		
House Wine	\$8.00	Premium Brands	\$14.00		
Soft Drinks	\$3.50	Domestic Beer	\$7.00		
Bottled Water	\$3.50	Premium Beer	\$8.00		
		House Wine	\$9.00		
		Soft Drinks	\$4.00		
		Bottled Water	\$4.00		

### **Spirits**

#### Call Brands

Titos Vodka • Bacardi Silver Rum • Four Roses Bourbon • Dewars White Label Scotch • Beefeater Gin • Jack Danie's Whiskey • Corazon Silver 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 • Casamigos Silver Tequila

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All prices & fees subject to 24% Taxable Service Charge & 8.25% Sales Tax

Holiday Inn Express / Staybridge Suites Houston – Galleria Area | 2351 West Loop South | Houston, Texas 77027 |
p: (346)-415-5900





# 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 • Blue Moon • 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 • Moscato

# 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.





# **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 23% service charge, and an 8.25% State Sales Tax.

# Function Liability

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. Management will not permit any items to be affixed to the walls, floors, or ceilings without prior approval. GLITTER IS NOT ALLOWED WITHIN THE PROPERTY.

### Guarantees

We require a final guarantee, not subject to reduction, of attendance no later than 3:00 PM, 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 persons 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.

# 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 (SEE SECTION 5).

# 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.





### Attendance Guarantee and Policies

An estimated number of attendees must be provided no later than fourteen (14) days prior to the event date.

A final guaranteed number of attendees is required seven (7) days prior to the event. A reduction of no more than fifteen percent (15%) from the estimated number to the final guaranteed number will be permitted.

If the final guarantee is not received by this deadline, the Hotel will prepare and charge for either the estimated number of attendees listed in the contract / event orders or the actual number of attendees, whichever is greater.

The Hotel will be prepared to serve up to five percent (5%) above the final guaranteed number. Should attendance exceed this overage, the Hotel reserves the right to substitute menu items of equal or greater value as necessary. Additionally, the Hotel reserves the right to adjust room assignments based on actual attendance, without prior notice.

### Reset Fee

Should a request be made to alter the confirmed function room set-up, as outlined in the Event Orders, after 12:00 PM on the day prior to the scheduled event, a re-set fee of \$300.00 will apply. Depending on the extent of the changes and the timing of the request, additional fees may also be incurred.