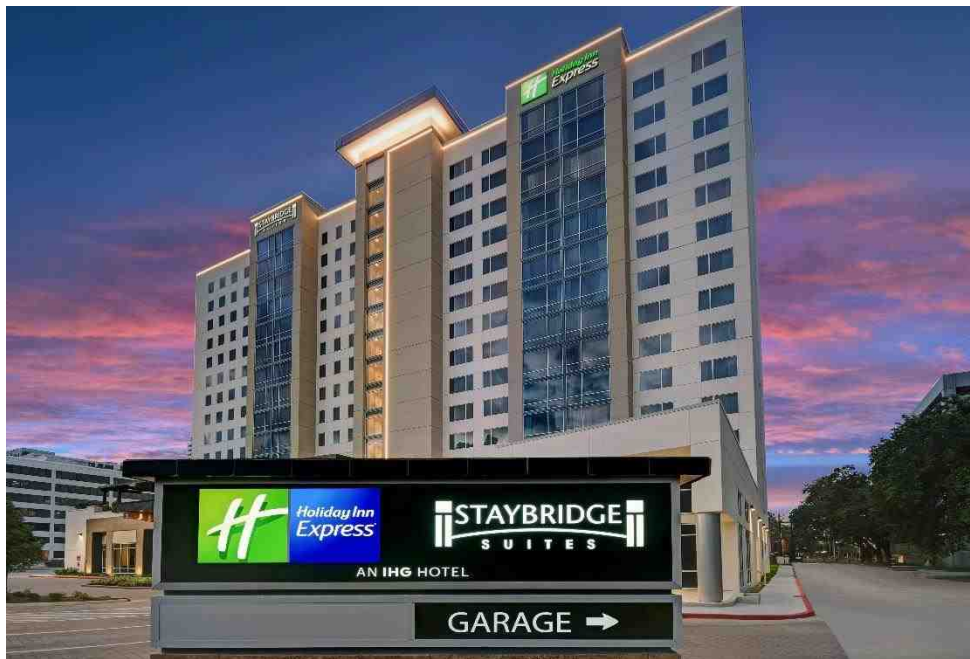




Holiday Inn Express / Staybridge Suites Houston - Galleria Area



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

7th 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
Minimum Requirement of 25 Guests; Price includes up to 1 ½ Hours of Service*

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

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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 \$125.00++ per server (for every 50 guests)

Hot Selections

Minimum Requirement of 50 pieces per selection

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

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Revised 1/1/2024



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

	Two Hours	Three Hours	Four Hours	Additional Hour
Buffalo Bayou Package House Wine • Domestic & Premium Beer	\$27.00	\$33.00	\$39.00	\$6.00
San Felipe Package Call Brands • House Wine • Domestic & Premium Beer	\$31.00	\$37.00	\$43.00	\$6.00
Uptown Park Package 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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AN IHG® HOTEL



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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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