

# Event Menus



OMNI LAS COLINAS HOTEL  
EVENTS MENU



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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.



# CONTINENTAL BREAKFAST

All breakfast buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## CONTINENTAL BREAKFAST

fresh orange, grapefruit and cranberry juices *vg*

sliced seasonal fruit selection, assorted yogurts, breakfast cereals and granola *n v*

croissants, danishes and muffins *v*

40 per person

## CONTINENTAL ENHANCEMENTS

chorizo and egg breakfast burrito with fresh salsa | 10 each

ham, egg and cheddar on an english muffin | 10 each

country-style sausage, eggs, smoked cheddar and biscuits | 10 each

sausage and cheese quiche | 10 each

applewood-smoked bacon and cheese frittata *gf* | 10 each

assorted bagels with low-fat and regular cream cheese and preserves *v* | 75 per dozen

english muffins with sweet butter and preserves *v* | 65 per dozen

smoked salmon, diced egg, red onion, capers *df gf* | 20 per person

applewood-smoked bacon-poblano frittata *df* | 10 each

chia seed parfait *df gf vgv* | 10 each

spinach & mushroom frittata *v* | 10 each



# BREAKFAST STATIONS

Chef attendant required for the eggs-your-way and French toast stations at 150 per chef, with one chef per 75 people. Breakfast stations are enhancements to breakfast buffets and are not sold on their own as a meal. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## EGGS-YOUR-WAY

eggs and omelets made your way | egg whites  
whole eggs, peppers, red onions, cheddar,  
swiss cheese, applewood-smoked bacon, ham,  
tomatoes, mushrooms and salsa *gf*

20 per person

## SMOOTHIES

strawberry, blackberry and blueberry with fresh  
berry garnish *gf v*

12 per person

## CREATE-YOUR-OWN PARFAIT

assorted fruits and berries, honey and  
raisin granola *n v*

14 per person

## FRENCH TOAST STATION

cinnamon texas toast with pure maple syrup, lemon  
honey, bourbon pecan spiced apple compote,  
powdered sugar and whipped cream *n v*

16 per person





# PLATED BREAKFAST

All plated breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice, fresh fruit appetizer and house-made pastries. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## BREAKFAST TACOS

poblano & onion scrambled eggs, chorizo, habanero jack cheese, flour tortilla

crispy hash brown potatoes *gf v*

choice of pork sausage or crispy applewood-smoked bacon *df gf*

35 per person

## BRISKET BISCUITS & GRAVY

buttermilk biscuits, smoked beef brisket country gravy, fried egg, crispy onion

breakfast potatoes *df gf vgv*

choice of pork sausage or crispy applewood-smoked bacon *df gf*

55 per person

## TEXAS BREAKFAST HASH

scrambled eggs, texas spiced ground beef, peppers, onions *df gf*

roasted sweet potato, black beans, cheddar cheese, pickled jalapeño, pico de gallo

honey cornbread *v*

45 per person

## VEGGIE SCRAMBLE

fresh egg scramble with impossible sausage, peppers, onions, mushrooms, roasted red potatoes *gf v*

38 per person



# BREAKFAST BUFFETS

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## AMERICAN

scrambled eggs *gf v*  
applewood-smoked bacon and link sausage *df gf*  
hash browns *gf v*  
sliced seasonal fresh fruits *df gf vgv*  
assorted yogurts with granola *n v*  
steel-cut oatmeal with brown sugar, texas pecans and raisins *df gf vgv*  
freshly baked banana bread *n v*  
55 per person

## TEXAS

breakfast quesadillas-chorizo, beans and cheese  
scrambled egg chilaquiles *gf v*  
spiced red potatoes *df gf vgv*  
applewood-smoked bacon *df gf*  
grits with butter, brown sugar and cheddar *gf v*  
mexican pastries *v*  
texas grapefruit and blueberry salad *df gf vgv*  
65 per person

## HEALTHY START

spinach and mushroom egg white frittatas *df gf*  
chicken-apple sausage and turkey bacon *df gf*  
herb oil-roasted red potatoes *df gf vgv*  
sliced fresh and whole fruits *df gf vgv*  
banana bread, bran muffins and english muffins *n v*  
greek yogurt, granola, berries and chia seeds *v*  
coconut milk oats *df gf vgv*  
60 per person

## ADD VEGAN PROTEIN

minimum of 10  
scrambled tofu *df gf vgv* | 10 per person  
impossible sausage *df gf vgv* | 10 per person



# BREAKS

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## À LA CARTE SNACKS

fresh fruit, yogurt

and granola parfaits *n v* | 10 each

whole fruits | red and green apples, oranges and  
bananas *df gf vg v* | 40 per dozen

house-made breakfast pastries | muffins, danishes  
and breads *v* | 70 per dozen

assorted bagels with low-fat and regular cream  
cheese and preserves *v* | 75 per dozen

assorted individual yogurts *gf v* | 5 each

häagen-dazs assorted ice cream bars *v* | 8 each

freshly baked cookies *v* | 65 per dozen

decadent brownies or lemon bars *v* | 65 per dozen

freshly popped popcorn *df gf vg v* | 6 each

individually bagged dried fruit mix or  
trail mix *n v* | 6 each

fresh tropical fruit kabobs *df gf vg v* | 8 each

yogurt-covered pretzels *v* | 5 per bag

candy bars *v* | 5 each

hot german pretzels with whole grain and yellow  
mustards *v* | 75 per dozen

potato chips, pretzels and roasted  
peanuts *n v* | 5 per bag

deluxe mixed nuts *n df v* | 40 per pound

tricolor tortilla chips with fresh salsa, guacamole  
and queso *gf v* | 14 per person





# BREAKS

Prices are based on 30 minutes of service. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## HEALTHY SNACKS

fresh fruit smoothies and energy bars *v*

create-your-own trail mix station | raisins, peanuts, granola, sunflower seeds, chocolate chips, banana chips, dried mangoes and pineapples *nvgv*

30 per person

## ICE CREAM

assorted häagen-dazs bars, ice cream sandwiches, assorted popsicles *v*

25 per person

## HOT DIPS | PICK TWO

pita and toasted baguette *vgv*

harissa artichoke *gf v* | 10 per person

balsamic fig and goat cheese *gf* | 10 per person

elote mexican street corn *gf v* | 12 per person

creamy jalapeño & lime crab *gf v* | 16 per person

## QUESADILLA BAR | PICK TWO

chipotle chicken *gf*

marinated steak *gf*

roasted peppers & black beans *df gf vgv*

served with salsa | guacamole | sour cream | pico de gallo *gf v*

30 per person

## AFTER SCHOOL

warm cookies | chocolate chunk, apple-wood smoked maple bacon and oatmeal raisin

low-fat milk | chocolate milk

32 per person

## GRILLED CHEESE

apple & brie grilled cheese on sourdough

cheddar and applewood-smoked bacon on ciabatta

tomato-basil bisque *gf v*

34 per person





# CHILLED LUNCH BUFFETS

All lunch buffets are served with iced tea, water, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 people. Groups of less than 20 will be charged a 125 small group service fee and a 20% per person surcharge. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## EXECUTIVE DELI

### SALADS

fennel and arugula salad | parmigiano-reggiano, garlic breadcrumbs, lemon vinaigrette *v*

southern-style potato salad *gf vg v*

### DELI

assorted chilled meats | sliced roast beef, honey-baked ham and turkey breast *df gf*

vegetables | sliced tomatoes, bibb lettuce, red onions and kosher dill pickles *df gf vg v*

breads | whole grain, country white, whole wheat, rye and brioche buns *v*

cheeses | swiss, cheddar and pepper jack cheese *gf v*

condiments | dijon mustard, whole grain mustard and mayonnaise *df gf v*

### DESSERTS

chef selection

60 per person

## WRAP BUFFET

### SALADS

spinach and strawberry salad | goat cheese, toasted almonds and basil lemon vinaigrette *gf v*

mediterranean couscous salad | eggplant, zucchini, roasted peppers, pine nuts, balsamic and olive oil *df gf vg v*

### WRAPS | PICK THREE

hummus | roasted eggplant, tofu, lettuce, tomatoes, onions and tahini dressing on grilled flatbread *df vg v*

turkey club | oven-roasted turkey, lettuce, tomatoes, avocado, applewood-smoked bacon and dijonaise in whole wheat wrap

southwest chicken in garlic & herb tortilla

roast beef | crispy onions, tomatoes, smoked cheddar and horseradish aioli on grilled tortilla

baja tuna | romaine lettuce, cucumbers, sprouts and herb mayonnaise in a whole wheat wrap

### ACCOMPANIMENTS

kettle chips

root vegetable chips

### DESSERTS

blackberry cheesecake *v*

chocolate mousse cake *v*

66 per person



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## FRESH HARVEST BUFFET

### SALADS

mixed field greens salad | grape tomatoes, cucumbers, carrots and sherry-shallot vinaigrette *df gf vgv*

green bean farro salad | green beans, arugula, almonds, tomato, golden raisins, red onions, lemon crème fraîche dressing *v*

yam & quinoa kale salad | yams, quinoa, baby kale, roasted artichoke, white balsamic vinaigrette *df gf vgv*

herb salad | arugula, mint, parsley, chervil, tarragon, basil, shaved fennel, tomatoes, cucumber, red onion, lemon poppy seed vinaigrette *df gf vgv*

herb-grilled chicken breast *df gf*

grilled maitake mushrooms *df gf vgv*

grilled shrimp *df gf*

pita bread *df vgv*

### DESSERTS

chef selection

68 per person



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## LATIN AMERICAN

### SALADS

chipotle quinoa salad | black beans, grape tomato, cucumber, avocado, corn, cilantro, red onion, queso fresco, chipotle vinaigrette *df gf v*

rajas salad-mixed greens | roasted pepper medley, shredded carrot, grape tomato, pickled red onion, chayote squash, cilantro lime vinaigrette *df gf vg v*

### ENTRÉES

slow-braised tomatillo pork & nopales *df gf*

mole negro chicken enchiladas *gf*

fresh catch ceviche tostada *df gf*

### ACCOMPANIMENTS

mexican street corn *gf v*

mexican rice | onions, carrots, tomatoes and peas *df gf vg v*

chayote & squash medley *df gf vg v*

### DESSERTS

chocolate flan *gf v*

tres leches *v*

70 per person

## ITALIAN

### SALADS

caesar salad | romaine lettuce, parmesan, croutons and classic caesar dressing *v*

caprese salad | tomato, mozzarella, basil, lemon oil and balsamic glaze *gf v*

### ENTRÉES

mamma's meatballs (pork, beef and veal) in marinara with provolone, parmesan and fresh basil

chicken parmesan

### ACCOMPANIMENTS

tuscan vegetable medley *df gf vg v*

penne arrabbiata *df vg v*

garlic bread *v*

### DESSERTS

tiramisu *v*

italian cream cake *n v*

65 per person



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## MEDITERRANEAN SALADS

sumac cucumber & tomato salad | cucumber, heirloom tomato, green tomato, kalamata olive, oregano, parsley, lemon, sumac, red wine vinaigrette *df gf vg v*

greek cobb salad | romaine, garbanzo bean, red onion, roasted peppers, avocado, hard-boiled egg, artichoke heart, feta cheese, lemon parsley vinaigrette *gf v*

## ENTRÉES

turkish chicken-marinated chicken breast | dill chicken jus, olives, grape tomato, feta cheese *gf*

beef shish kabab | yogurt-marinated beef, peppers, onion, zucchini *gf*

falafel | tzatziki *df gf vg v*

## ACCOMPANIMENTS

sun-dried tomato & kalamata olive orzo pasta *df v*

red chili & lemon roasted brussels sprouts *df gf vg v*

pita bread *df vg v*

## DESSERTS

baklava *nv*

honey-lavender lemon tart *v*

70 per person

## LAS COLINAS SALADS

vanilla-roasted beet salad | pecans, orange segments, blueberry goat cheese, cilantro, arugula, shaved fennel, lemon oil, pickled shallots and balsamic glaze *ngf v*

hatch green chile potato salad | marbled potatoes, red onion and lime vinaigrette *df gf vg v*

## ENTRÉES

guajillo spiced salmon & pineapple pico de gallo *df gf*

whole-leaf chimichurri chicken *df gf*

## ACCOMPANIMENTS

elote and farro succotash *df vg v*

seasonal latin-inspired vegetables | chayote squash, peppers and onions *df gf vg v*

sweet potato and chorizo hash *df gf*

## DESSERTS

banana old fashioned chocolate cake *v*

pineapple upside-down cake *v*

68 per person



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## FRENCH BISTRO

### SALADS

spinach salad | pecans, goat cheese, red onions and brown sugar vinaigrette *n gf v*

bistro salad | field greens, pickled shallots, walnuts, chive, tarragon & roasted pear vinaigrette *n df gf vgv*

### ENTRÉES

chicken a la française with artichoke & lemon caper sauce *gf*

beef bourguignon with brown sugar demi-glace *df gf*

### ACCOMPANIMENTS

roasted asparagus *df gf vgv*

garlic-whipped parsnips and potatoes *gf v*

french baguette *v*

### DESSERTS

red wine pear & blue cheese tart *v*

apple tart *v*

70 per person

## PAN-ASIAN FUSION

### SALADS

asian greens | spinach, dandelion greens, shaved daikon, edamame, cucumber, toasted peanuts, ginger sesame miso vinaigrette *n df gf vgv*

crunchy ginger slaw | green & purple cabbage, napa cabbage, shredded carrot, scallion, pickled ginger, celery, chili garlic crunch, asian slaw dressing, crispy wonton strips, black sesame seed *df vgv*

### ENTRÉES

honey-walnut shrimp *df gf*

spicy orange chicken *df gf*

broccoli beef *df gf*

### ACCOMPANIMENTS

kung pao shiitake mushroom fried rice *n df gf vgv*

sesame ginger lo mein *df v*

asian vegetable stir-fry *df gf vgv*

### DESSERTS

mango mousse cake *v*

yuzu tart *v*

72 per person



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## TEXAN SALADS

country coleslaw | green & purple cabbage, shredded carrot, red apple, honey brown sugar coleslaw dressing *gf vgv*

texas potato salad *gf v*

## ENTRÉES

cornmeal fried catfish, jalapeño tartar sauce *gf*

honey-habanero grilled chicken *df gf*

guajillo pulled pork *df gf*

## ACCOMPANIMENTS

braised texas greens *df gf vgv*

mac n cheese *v*

bbq baked beans *df gf vgv*

jalapeño cornbread *df v*

## DESSERTS

apple cobbler *v*

prosecco peach cake *v*

72 per person

## FAJITA BUFFET SALADS

black bean and fire-roasted corn salad *df gf vgv*

chipotle caesar | spicy croutons, queso fresco and chipotle caesar dressing *v*

## ENTRÉES

beef and chicken fajitas | caramelized onions, red and green peppers *df gf*

shrimp fajita *df gf*

## ACCOMPANIMENTS

refried beans *df gf vgv*

spanish rice *df gf vgv*

warm tortillas *v*

guacamole, sour cream, salsa, pico de gallo, diced tomatoes, shredded jack & cheddar cheese *gf v*

## DESSERTS

flan *v*

tres leches cake *v*

75 per person



# LUNCH BUFFETS

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## NEW ALL AMERICAN SALADS

mixed green salad | white balsamic vinaigrette and ranch dressings *df gf vgv*

three-bean salad | grilled corn, fresh herbs and olive oil *df gf vgv*

## ENTRÉES

flame-grilled burgers *df*

jalapeño & cheddar bratwurst *gf*

herb-grilled chicken breast *df gf*

burger bun or hot dog bun, lettuce, tomato, onion, pickles, sliced cheddar cheese, sliced swiss cheese, sliced provolone cheese, ketchup, mustard, mayonnaise, relish

## ACCOMPANIMENTS

green chile mac n cheese *v*

onion rings *df vgv*

french fries *df gf vgv*

## DESSERTS

carrot cake *nv*

red velvet cake *v*

66 per person





# PLATED LUNCH

All plated lunches are served with your choice of starter, entrée, dessert, iced tea, water, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### SALADS

spinach salad | pecans, goat cheese, red onions and brown sugar vinaigrette *ngf v*

arugula | red oak lettuce, mint, basil, tarragon, parsley, peaches, pickled red onions and vinaigrette *df gf vgv*

asian napa salad | napa cabbage, red cabbage, pickled ginger, edamame, carrots, green onions, mandarin oranges, cashews, crispy wontons and toasted sesame dressing *nvgv*

caesar | romaine lettuce, garlic croutons, shaved parmesan cheese and classic caesar dressing *v*

vanilla-roasted beet salad | pecans, orange segments, blueberry goat cheese, cilantro, arugula, shaved fennel, lemon oil, and pickled shallots with balsamic glaze *ngf v*

### SOUPS

roasted tomato-basil bisque *v*

onion & potato | sweet cipollini onions *v*

chicken tortilla | chicken tinga, pickled onions, crema and cilantro *gf*

## DESSERTS | CHOOSE ONE

blueberry cheesecake | new york-style cheesecake with blueberry compote *v*

seasonal panna cotta | classic italian custard flavored with seasonal fruits *gf v*

seasonal crème brûlée | french custard flavored with seasonal fruits and topped with caramelized sugar *gf v*

banana cream pie | rich banana custard with whipped cream *v*

fresh fruit tart | vanilla custard in a pastry shell topped with glazed seasonal fruits *v*





# PLATED LUNCH

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## ENTRÉES | CHOICE OF ONE

### HERB-GRILLED CHICKEN

herb-grilled chicken with wild rice, broccolini and roasted red pepper-cream sauce *gf*

56 per person

### JAMAICAN JERK CHICKEN

jamaican jerk chicken thigh, red beans, coconut rice, plantains and coconut jerk sauce *gf*

54 per person

### GRILLED FILET MIGNON

beef tenderloin, brown sugar demi-glace, potato purée, asparagus and fried onion *gf*

69 per person

### CHICKEN PICCATA

spaghettini, roasted asparagus, blistered tomato, lemon garlic caper butter

50 per person

### GRILLED TERIYAKI SALMON

jasmine rice, red chili-roasted broccolini, scallion, wasabi aioli *df*

56 per person

### GRILLED SHRIMP

grilled shrimp with maple & applewood-smoked bacon jam, green beans, green onions and polenta cake *gf*

66 per person



# PLATED LUNCH

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## ENTRÉES | CHOICE OF ONE

### ACHIOTE-RUBBED PORK TENDERLOIN

poblano whipped potatoes, chayote squash & pepper medley, salsa verde *gf*

68 per person

### BRAISED SHORT RIB

braised short rib, whipped parsnips, honey-roasted carrots *gf*

72 per person

### TEXAS REDFISH

sun-dried tomato couscous, roasted broccolini, beurre blanc

64 per person

### BOURBON-GLAZED PORK CHOP

pork chop, mashed sweet potatoes, maple-bacon brussels sprouts *gf*

55 per person

### STUFFED SOUTHWEST PEPPER

impossible meat, rice, onions, beans, corn, mushrooms and salsa verde *df gf vgv*

50 per person

### STUFFED ZUCCHINI

vegetable ratatouille & quinoa stuffing, basil-infused ricotta & parmesan cheese pomodoro, roasted asparagus *gf v*

50 per person



# RECEPTION DISPLAYS

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## MANDALAY CHEESE

blue cheese, camembert, cheddar,  
granbury gold and california-aged dry jack

served with french baguettes, bagel chips  
and water crackers *v*

28 per person

## CRUDITÉS

assorted fresh vegetables with green goddess sauce  
and caramelized onion dip *gf v*

23 per person

## SEAFOOD

poached prawns, mussels and crab claw display

served with fresh lime wedges, bloody mary cocktail  
sauce and champagne mignonette *df gf*

52 per person

## FRUIT

a grand display of seasonal  
sliced fruits and berries *df gf vgv*

20 per person





# RECEPTION DISPLAYS

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## MEZZA PLATTER

assorted roasted and pickled vegetables, roasted garlic hummus, smoked baba ganoush, tzatziki and pita v

20 per person

## SMOKED SALMON DUO

smoked guajillo cedar plank salmon & lox served with red onion, cream cheese, chives, shaved egg, lemon dill aioli, jalapeño jelly, garlic crostini, bagel chips

35 per person

## CHARCUTERIE

bresaola, prosciutto, salami, spanish chorizo, caper berries, artichokes, roasted peppers, crostini d

32 per person





# CARVING STATIONS

Chef attendants are required at 150 per chef, with one chef per 75 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## ROASTED TURKEY

cranberry sauce, herb aioli and silver dollar rolls *df*  
400 each | serves 20

## TENDERLOIN OF BEEF

peppered horseradish cream, rosemary-infused dijon and silver dollar rolls  
500 each | serves 15

## SPIRAL HAM

honey-bourbon glaze, silver dollar rolls *df*  
400 each | serves 20

## PRIME RIB

peppered horseradish cream, rosemary-infused dijon and silver dollar rolls  
600 each | serves 30

## BRISKET

honey barbecue sauce and silver dollar rolls *df*  
400 each | serves 20

## CARNITAS SPICED SLOW ROASTED PORK

salsa verde, red chimichurri, telera rolls *df*  
500 each





# RECEPTION STATIONS

Chef attendant required on scampi, texas shrimp and grits, pasta, southern grits, avocado and street taco stations at 150 per chef, with one chef per 75 people. Reception stations are enhancements to dinners and other reception selections and are not sold on their own as a meal. Prices are subject to a 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## TEQUILA SCAMPI

texas gulf shrimp and scallops sautéed in tequila-lime butter

served with spaghetti and toasted baguettes

34 per person

## TEXAS SHRIMP AND GRITS

spicy texas gulf shrimp with parmesan cheese and butter grits *gf*

34 per person

## PASTA

fusilli or cheese tortellini

marinara, alfredo and pesto cream sauces

toppings | diced chicken, sautéed mushrooms, sautéed shrimp, italian sausage, peas, onions, bell peppers, diced artichokes, shaved parmesan cheese and red pepper flakes

34 per person

## RISOTTO

mushroom medley, mushroom demi-glace, arborio rice, onions, garlic *gf v*

choice of chicken, scallops or braised beef *gf*

38 per person

## AVOCADO

black bean and corn salad, pico de gallo, sour cream, cotija cheese, and tortilla chips *gf v*

32 per person

## SALAD

mixed greens, romaine, red onions, tomatoes, carrots, applewood-smoked bacon, parmesan cheese, cheddar, sunflower seeds, walnuts, pecans, sun-dried tomatoes, feta, cucumbers, garlic croutons, buttermilk ranch, white balsamic and garlic dressings *n*

30 per person

## STREET TACOS

slowly-braised beef *df gf*

rock shrimp *df gf*

chicken tinga *df gf*

choice of corn or flour tortilla

accompanied by pico de gallo, red onions, queso fresco, crema roja and verde salsas

34 per person

# HORS D'OEUVRES

Hors d'oeuvres requires a minimum of 25 pieces per order. Prices are subject to a 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## HOT

### 7 PER PIECE

potato samosa *df vgv*

mini sope, harissa-roasted local mushroom, avocado crème *df gf vgv*

chicken and waffle skewers

chicken satay, honey peanut sauce *ngf*

### 8 PER PIECE

bbq pulled pork slider, jalapeño slaw

applewood-smoked bacon-wrapped cream cheese & chorizo-stuffed jalapeño *gf*

chicken tinga, mini corn muffin, pineapple pico, serrano lime crème

wild mushroom cone, black truffle mousse *v*

fig & mascarpone phyllo purse, fig balsamic reduction

### 9 PER PIECE

philly cheesesteak tart

candied apple & pork belly, guajillo gastrique *df gf*

wagyu sliders, american cheese, caramelized onion, thousand island

mini crab cake

### 10 PER PIECE

texas bbq skewer | house-smoked wagyu brisket, peach bbq, pickled jalapeño, artisan sourdough *df*

teriyaki filet mignon skewers, sweet peppers, heirloom tomato, red onion *df*

bacon-wrapped scallop, chili-tomato jam *df*

## COLD

### 7 PER PIECE

watermelon & lemon goat cheese mousse bite *gf v*

apricot brie crostini with rosemary oil *v*

poblano carrot tartare *df gf vgv*

grape caprese skewer, lemon basil oil, balsamic glaze *gf v*

olive tapenade, anchovies, garlic toast point *df v*

latin-spiced bruschetta | spiced romesco, macerated tomatoes, toasted hazelnut *df vgv*

### 8 PER PIECE

smoked salmon, herbed cream cheese, capers, shaved red onion, everything bagel chip

shrimp cocktail shooter *df gf*

prosciutto-wrapped melon, basil, extra virgin olive oil, balsamic glaze *df gf*

mediterranean antipasto skewer | kalamata olive, artichoke heart, mozzarella, salami *gf*

texas-spiced chicken salad puff pastry bouchée

### 9 PER PIECE

beef tartare, capers, pickled shallot, salt and vinegar potato crisp *df gf*

lump crab deviled egg *gf*

smoked duck crostini, fig jam, burrata and balsamic glaze

ahi tuna cone seaweed salad, tobiko, furikake *df*





# PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, iced tea, water, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change. Enhance your special menu by including a dessert action station.

## STARTERS | CHOICE OF ONE

### SOUPS

roasted tomato-basil *gf v*

loaded potato | green onion, applewood-smoked  
bacon, cheddar *gf*

chicken tortilla | chicken tinga, pickled onions,  
crema and cilantro *gf*



### SALADS

spinach salad | pecans, goat cheese, red onions and  
brown sugar vinaigrette *n gf v*

arugula | red oak lettuce, mint, basil, tarragon,  
parsley, peaches, pickled red onion and minus 8  
vinaigrette *df gf vg v*

asian napa salad | napa cabbage, red cabbage,  
pickled ginger, edamame, carrots, green onions,  
mandarin oranges, cashews, crispy wontons and  
toasted sesame dressing *n df vg v*

caesar | romaine, garlic croutons, shaved parmesan  
cheese with classic caesar dressing *v*

vanilla-roasted beet salad | pecans, orange  
segments, blueberry goat cheese, cilantro, arugula,  
shaved fennel, lemon oil, pickled shallots and  
balsamic glaze *n gf v*





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## ENTRÉES

### HERB-GRILLED CHICKEN

herb-grilled chicken breast, wild rice, broccolini and roasted red pepper-cream sauce *gf*

68 per person

### JAMAICAN JERK CHICKEN

jamaican jerk chicken thigh, red beans, coconut rice, plantains with coconut jerk sauce *gf*

70 per person

### GRILLED FILET MIGNON

beef tenderloin, brown sugar demi-glace, potato purée, asparagus and fried onions

90 per person

### MAMMA'S MEATBALLS

beef, pork and veal slow-cooked in marinara and finished with provolone, parmesan, fresh basil and served with spaghetti

68 per person

### GUAJILLO PESTO SALMON

elote and farro succotash, chef's selection of vegetable and pickled red onions

74 per person

### CHICKEN PICCATA

spaghettini, roasted asparagus, blistered tomato, lemon-garlic caper butter

70 per person

### ACHIOTE-RUBBED PORK TENDERLOIN

poblano whipped potato, chayote squash & roasted corn, salsa verde

80 per person

### BRAISED SHORT RIB

braised short rib with whipped parsnips and honey-roasted carrots *gf*

85 per person

### BOURBON-GLAZED PORK CHOP

pork chop with mashed sweet potatoes and maple & applewood-smoked bacon brussels sprouts *gf*

74 per person

### GRILLED SHRIMP

grilled shrimp, maple-bacon jam, green beans, green onions & polenta cake *gf*

68 per person

### STUFFED ZUCCHINI

vegetable ratatouille & quinoa stuffing, basil-infused ricotta & parmesan cheese, pomodoro, roasted asparagus *gf v*

68 per person

### PAN-SEARED SEA BASS

roasted fingerling potato, honey-glazed heirloom carrot, pinot gastique *df gf*

85 per person



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## ENTRÉE DUETS

### SALMON AND CHICKEN

pan-seared salmon & blackened chicken, tequila-lime beurre blanc, saffron rice pilaf, charred broccolini *gf*

82 per person

### TENDERLOIN AND CHICKEN

grilled filet of beef and seared rosemary-marinated chicken breast with mushrooms and herb demi-glace

roasted fingerling potatoes

seared broccolini *df gf*

105 per person

### NEW YORK STRIP AND SCALLOPS

grilled new york strip steak and seared sea scallops with bordelaise sauce and southwest corn salsa

truffle yukon gold potatoes

grilled asparagus *gf*

98 per person

### TENDERLOIN AND SHRIMP

grilled filet of beef and marinated shrimp with cognac demi-glace

roasted asparagus

saffron risotto *df gf*

100 per person

### TENDERLOIN AND CHILEAN SEA BASS

grilled filet of beef and seared chilean sea bass, garlic demi-glace & pineapple hatch chile pico de gallo

herb-roasted fingerling potatoes and honey-glazed heirloom carrot *df gf*

128 per person

### SHRIMP AND CHICKEN

applewood-smoked bacon-wrapped shrimp and grilled breast of chicken with citrus beurre blanc

caramelized onion potato gratin

haricots verts *gf*

90 per person



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## DESSERTS | CHOICE OF ONE

- key lime mousse with graham cracker crust *v*
- cheesecake with port-soaked cherries and graham cracker crust *v*
- chocolate bomb on a hazelnut cookie *n v*
- blueberry and vanilla tart *v*
- meyer lemon meringue tart *v*
- flourless chocolate cake with peanut butter cream ganache *ngf v*
- old fashioned banana cake *v*
- classic chocolate cake *v*

## ACTION STATIONS ENHANCEMENTS

### SUNDAES AND FLOATS

- ice cream | vanilla and chocolate *v*
  - sodas | root beer and dr. pepper
  - toppings | hot fudge, caramel, whipped cream, toasted coconut, sprinkles, oreo cookies, chocolate chips, chopped peanuts, maraschino cherries, reese's pieces and m&m's
- 25 per person

### CANNOLI

- shells | plain, chocolate and white chocolate
  - fillings | vanilla, cinnamon and chocolate
  - toppings | chocolate shavings, pistachios, white chocolate, toasted coconut and chopped nuts
- 22 per person

### VIENNESE DESSERTS

- fruit tarts, crème brûlée, chocolate bombs, brownies, blondies, lemon squares, cheesecakes, chocolate mousse cups, key lime tarts and chocolate truffles
- 30 per person



# DINNER BUFFETS

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## ITALIAN STARTERS

caesar salad | romaine lettuce, parmesan, croutons, classic caesar dressing *v*

caprese salad | tomato, mozzarella, basil lemon oil & balsamic *gf v*

italian farro salad | farro, grape tomato, castelvetrano olives, pepperoncini, basil oil, red chili flakes, italian vinaigrette

## ENTRÉES

mamma's meatballs (pork, beef and veal) in marinara with provolone, parmesan and fresh basil

chicken marsala | roasted garlic and mushrooms *gf*

shrimp scampi | shrimp, garlic, white wine, lemon juice *gf*

## ACCOMPANIMENTS

tuscan vegetable medley *df gf vg v*

penne arrabbiata *df v*

garlic bread *v*

## DESSERTS

italian cream cake *n*

tiramisu *v*

espresso chocolate panna cotta *gf v*

85 per person

## LATIN AMERICAN STARTERS

chipotle quinoa salad: black beans, grape tomato, cucumber, avocado: chipotle vinaigrette *gf v*

mexican chopped salad: romaine & purple cabbage, nopales, black beans & corn, avocado ranch *n gf v*

mango jicama tajín salad *vg v*

## ENTRÉES

mariscos brocheta, jumbo shrimp, redfish, salmon, tequila lime butter *gf*

chargrilled mojo chicken *df gf*

carne asada, served with tortillas and accompaniments *df gf*

## ACCOMPANIMENTS

cilantro lime rice *df gf vg v*

charro pinto beans *df gf*

calabacitas con crema, mexican squash medley *gf v*

## DESSERTS

chocolate flan *gf v*

tres leches *v*

80 per person



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## NEW ALL AMERICAN STARTERS

mixed green salad | white balsamic and ranch dressings *gf v*

three-bean salad | grilled corn, fresh herbs and olive oil *df gf vgv*

## ENTRÉES

pecan crusted redfish | chardonnay beurre blanc *n*

house signature roast chicken *df gf*

classic beef pot roast *df gf*

## ACCOMPANIMENTS

green chile mac n cheese *v*

garlic whipped potatoes *gf v*

green bean & red pepper almondine *n df gf vgv*

## DESSERTS

carrot cake *v*

red velvet cake *v*

boston cream pie *v*

80 per person

## MEDITERRANEAN STARTERS

sumac cucumber & tomato salad | cucumber, heirloom tomato, green tomato, kalamata olive, oregano, parsley, lemon, sumac, red wine vinaigrette *df gf vgv*

greek cobb salad | romaine, garbanzo bean, red onion, roasted peppers, avocado, hard-boiled egg, artichoke heart, feta cheese, lemon parsley vinaigrette *gf v*

tabbouleh | bulgur wheat, parsley, lemon, tomato, mint *df vgv*

## ENTRÉES

bright lemon chicken | pickled onion, caper relish *df gf*

mediterranean flank steak | gremolata, whipped feta tzatziki *gf*

lemon & dill mediterranean whitefish | lemon, parsley, dill, garlic, seafood jus, capers *df gf*

## ACCOMPANIMENTS

sun-dried tomato & kalamata olive orzo pasta

red chili & lemon roasted brussels sprouts *df gf vgv*

coriander-roasted eggplant & garbanzo beans *df gf vgv*

pita *v*

## DESSERTS

baklava *nv*

honey-lavender lemon tart *v*

ricotta cheesecake *v*

85 per person



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## LAS COLINAS

### STARTERS

vanilla-roasted beet salad | pecans, orange segments, blueberry goat cheese, cilantro, arugula, shaved fennel, lemon oil, pickled shallots, balsamic glaze *gf v*

hatch green chile potato salad | marble potatoes, red onion and lime vinaigrette *df gf vg v*

grilled corn salad | grilled corn, roasted poblano, black beans, tomato, jicama, cilantro lime vinaigrette *df gf vg v*

### ENTRÉES

carnitas-spiced maple pecan glazed tenderloin *n df gf*

guajillo-spiced salmon & pineapple pico de gallo *df gf*

whole-leaf chimichuri chicken *df gf*

### ACCOMPANIMENTS

elote and farro succotash *df vg v*

seasonal latin-inspired vegetables | chayote squash, peppers and onions *df gf vg v*

sweet potato & chorizo hash *df gf*

### DESSERTS

banana old fashioned chocolate cake *v*

pineapple upside-down cake *v*

strawberry shortcake *v*

110 per person

## FRENCH BISTRO

### STARTERS

spinach salad | pecans, goat cheese, red onions and brown sugar vinaigrette *n df gf vg v*

bistro salad | field greens, pickled shallots, walnuts, chives, tarragon and roasted pear vinaigrette *df gf vg v*

### ENTRÉES

chicken a la française with artichoke & lemon caper sauce *gf*

beef bourguignon with brown sugar demi-glace *df gf*

whitefish à la meunière *gf*

### ACCOMPANIMENTS

roasted asparagus *df gf vg v*

garlic-whipped parsnips and potatoes *gf v*

white wine-roasted mushroom *df gf vg v*

### DESSERTS

apple tart *v*

red wine pear & blue cheese tart *v*

old fashioned chocolate cake *v*

98 per person



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## PAN-ASIAN FUSION

### STARTERS

soba noodle salad | broccoli, sugar snap peas, green onion, sweet peppers, roasted peanut vinaigrette *df gf vgv*

asian greens | spinach, dandelion greens, shaved daikon, edamame, cucumber, toasted peanuts, ginger-sesame miso vinaigrette *nvgv*

crunchy ginger slaw | green & purple cabbage, napa cabbage, shredded carrot, scallion, pickled ginger, celery, chili garlic crunch, asian slaw dressing, crispy wonton strips, black sesame seed *df vg v*

### ENTRÉES

teriyaki grilled salmon *df*

kung pao chicken *n df*

black pepper steak *df gf*

### ACCOMPANIMENTS

pork pot stickers *df*

wild mushroom sesame ginger lo mein *df vg v*

shrimp fried rice *df gf*

asian vegetable stir-fry *df gf vgv*

### DESSERTS

yuzu tart *v*

mango mousse cake *v*

green tea mousse cake *v*

108 per person

## TEXAN

### STARTERS

country coleslaw | green & purple cabbage, shredded carrot, red apple, honey & brown sugar coleslaw dressing *gf v*

texas potato salad *gf v*

cowboy caviar | black-eyed pea, black bean, sweet corn, bell pepper, red onion, cilantro, southwest chili vinaigrette *df gf vg v*

### ENTRÉES

cornmeal-fried catfish | jalapeño tartar sauce *gf*

smoked bbq ribs *df gf*

honey habanero grilled chicken *df gf*

### ACCOMPANIMENTS

braised texas greens *df gf vg v*

bbq baked beans *df gf vgv*

spicy sausage cheddar grits *gf*

mac n cheese *v*

jalapeño cornbread *v*

### DESSERTS

apple cobbler *v*

texas sheet cake *v*

bourbon pecan pie *n v*

110 per person



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## TEXAS WINE COUNTRY

### STARTERS

champagne citrus salad | baby field greens, carrot, cucumber, celeriac, mandarin orange, texas grapefruit, cinnamon & maple toasted cashews, champagne mimosa dressing *n df gf v gv*

bistro salad | butter lettuce, spinach, arugula, granny smith apple, golden raisin, black-eyed pea, toasted jalapeño cornbread crumble, texas honey lemon cream *v*

fig & chèvre garden salad | radicchio, frisée, black mission fig, heirloom tomato, goat cheese, candied pecans, white balsamic vinaigrette *n gf v*

### ENTRÉES

grape vine chicken | garlic & herb encrusted chicken, hill country brie & habanero goat cheese cream, pinot noir roasted grape, crispy pancetta *gf*

grilled filet mignon | texas bourbon demi-glace, blue cheese *df gf*

chilean sea bass | pinot gastrique, charred lemon, balsamic-roasted heirloom tomato *df gf*

### ACCOMPANIMENTS

brown butter-whipped sweet potato *gf v*

roasted rustic vegetables *df gf vg v*

roasted poblano & corn polenta *gf v*

chili-roasted fingerling potatoes, chardonnay citrus glaze *df gf vg v*

### DESSERTS

champagne panna cotta *gf v*

texas grapefruit prosecco cake *v*

port & chocolate hazelnut tart *n v*

120 per person





# BEVERAGES

All-day beverage service prices are based on eight hours with unlimited beverage service. Half-day beverage service prices are based on four hours with unlimited beverage service. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## À LA CARTE BEVERAGES

- sparkling mineral water | 8 each
- lemonade or fruit punch | 125 per gallon
- stance regular or decaffeinated coffee | 125 per gallon
- assorted numi hot teas | 125 per gallon
- classic black iced tea | 125 per gallon
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 125 per gallon
- assorted kohana canned coffee drinks | 8 per can
- assorted soft drinks | 8 per can
- pure life water | 7 per bottle
- acqua panna natural spring water | 8 per bottle
- s.pellegrino sparkling mineral water | 9 per bottle
- s.pellegrino essenza flavored sparkling mineral water | 9 per bottle
- red bull | energy drink or sugarfree | 8 per can
- gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 8 each
- naked fruit juice & smoothies | 8 each
- coconut water | 8 each

## BEVERAGE PACKAGE À LA CARTE

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water  
25 per person | 4 hours

## BEVERAGE PACKAGE À LA CARTE

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water  
40 per person | 8 hours



# BAR MIXOLOGY

Cashier is 150 per cashier for up to four hours. Bartenders are 150 per bartender for up to four hours, with one bartender per 100 people. Additional hours are 100 per bartender per hour. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

vodka | tito's handmade  
gin | botanist  
rum | sailor jerry  
bourbon | maker's mark  
scotch | monkey shoulder  
tequila | patrón silver  
cognac | hennessy vsop

### PREMIUM

vodka | absolut  
gin | beefeater  
rum | bacardí  
bourbon | old forester  
scotch | johnnie walker red  
tequila | milagro silver  
cognac | hennessy vs

### CALL

vodka | svedka  
gin | seagram's  
rum | castillo  
bourbon | jim beam  
scotch | j&b  
tequila | sauza blanco  
cognac | hennessy vs

## BEERS

### DOMESTIC

bud light, coors light and miller lite

### IMPORT/CRAFT

corona, blue moon, community mosaic ipa, dallas blonde, new belgium juicy haze, shiner bock

## BAR

craft brands | 18 per drink

premium brands | 15 per drink

call brands | 13 per drink

domestic beers | 7 each

imported beers | 9 each

bulletin place wines | 56 per bottle

sparkling | 48 per bottle

cordials | 16 per

soft drinks | 8 per drink

bottled spring waters | 7 each

s.pellegrino sparkling waters | 9 each

mimosa bar | orange, pineapple and grapefruit juices, orange and grapefruit garnishes, edible glitter | 22 per person

margarita bar | lemon, lime and orange juices, orange and lime garnishes, salt and tajín | 26 per person

bloody mary bar | spicy and traditional mixes, olives, limes, cheese cubes, pepperoncinis, celery, hot sauces | 24 per person



# BAR MIXOLOGY

Bartenders are 150 per bartender for up to four hours, with one bartender per 100 people. Additional hours are 100 per bartender. All package bars include domestic and imported/craft beers, house wines, juices and soft drinks. Packages require a minimum of 50 people. Bar packages are only sold to the entire adult event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person, per hour and will not be permitted to be closed and re-opened at the additional per hour price. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## PACKAGES

maximum of 5 hours

### CRAFT SPIRITS

first hour | 40 per person

two hours | 55 per person

three hours | 65 per person

four hours | 75 per person

### PREMIUM

first hour | 35 per person

two hours | 50 per person

three hours | 60 per person

four hours | 70 per person

### CALL

first hour | 30 per person

two hours | 45 per person

three hours | 50 per person

four hours | 60 per person

### BEER AND WINE ONLY

first hour | 25 per person

two hours | 40 per person

three hours | 45 per person

four hours | 55 per person

## OMNI SIGNATURE COCKTAILS

add to any bar package. signature cocktails are an additional 4 per drink and will be based off of the bar tier selected.

### LAS COLINAS ESPRESSO MARTINI

vodka | borghetti espresso liqueur, bailey's irish cream, kahlúa, cream

### CALL US OLD FASHIONED

bourbon | angostura & orange bitters, agave, orange zest

### SPICY PINEAPPLE MARGARITA

tequila | pineapple juice, lime juice, jalapeño, hellfire bitters

### THE QUEEN REIGNS

empress gin | aperol, lemon juice, lemon-lime soda, soda water

## OMNI SIGNATURE MOCKTAIL

### MANGO MADNESS

mango-habanero barmalade, pineapple juice, lemon lime soda

12 per person

### LIGHT AND BRIGHT

seedlip grove 42, grapefruit-elderflower barmalade, lime soda

12 per person



# WINE RACK

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## SPARKLING WINES

campo viejo | spain | cava brut | 48 per bottle  
chandon | california | rosé | 72 per bottle  
chandon | california | brut | 72 per bottle

## WHITE AND BLUSH

hayes ranch | california | rosé | 60 per bottle  
decoy by duckhorn | california |  
rosé | 68 per bottle  
decoy by duckhorn | california | sauvignon  
blanc | 68 per bottle  
bulletin place | australia | sauvignon  
blanc | 52 per bottle  
bulletin place | australia | chardonnay,  
unoaked | 52 per bottle  
hayes ranch | california |  
chardonnay | 60 per bottle  
decoy by duckhorn | california |  
chardonnay | 68 per bottle

## RED

decoy by duckhorn | california |  
pinot noir | 68 per bottle  
hayes ranch | california | merlot | 60 per bottle  
bulletin place | australia | merlot | 52 per bottle  
bulletin place | australia | cabernet  
sauvignon | 52 per bottle  
decoy by duckhorn | california |  
merlot | 68 per bottle  
hayes ranch | california | cabernet  
sauvignon | 60 per bottle  
decoy by duckhorn | california | cabernet  
sauvignon | 68 per bottle



# EVENT INFORMATION

## FOOD & BEVERAGE POLICIES

We ask that menu selections and setup arrangements be finalized at least 45 days prior to the scheduled event. A detailed banquet event order will be completed at that time. Prices are subject to change up to the time BEOs are signed. Your signature is required on each banquet event order a minimum of 10 business days prior to the event. Only food and beverage provided by Omni Las Colinas Hotel may be consumed on hotel premises.

## GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the catering and conference planning team would like to be notified of the exact number of guests by 12 p.m. three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count from your contract will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space, if attendance changes from the expected count or as deemed necessary.

## MENU CUSTOMIZATIONS

Menu customizations will need to be approved by the hotel a minimum of 60 days in advance of the contracted event. Discounts will not be applied to customized menus. Plated lunch and dinner menus are designed and priced based on the selection of one salad selection, one entrée selection and one dessert selection for an entire event. Should the hotel agree to allow a customer to deviate from this, the following must apply - only one salad may be selected to be served for the entire event. Entrée selections may be made for the following options: beef, chicken, fish and/or vegetarian. All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The vegetable and starch selection are required to be the same for each of the entrées served. The hotel reserves the right to require the customer to pre-assign seating with color-coded name cards and to report food guarantees by table to help expedite service of multiple entrées. If desserts are served, only one dessert option may be selected. If desserts are preset on the tables, a maximum of two dessert options may be selected and will be placed at every other place setting.



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## DECORATIONS & EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the city and county fire department and Omni Las Colinas Hotel. The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations, labor fees may apply.

## SHIPPING AND RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any event, and assume no liability for the condition of the contents of any package. The patron is responsible to notify its attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

## SHIPPING AND RECEIVING PRICING

Packages- \$10 handling charge for incoming and outgoing boxes processed by Hotel's Security Department. Each pallet or crate delivered to the Property is subject to a \$150 handling charge. Packages received on Saturday or Sunday will incur an incoming and outgoing, \$25 per box handling fee. A storage fee of \$25 per box and \$150 per crate per day will apply for any boxes received prior to forty-eight (48) hours of Arrival Date. This storage fee will also apply to each empty packing container stored during the event.

## PRICING AND BILLING

Food, beverage and audio-visual prices are subject to 25% service charge and 8.25% sales tax, service charge is taxable in the State of Texas. Tax exemption must meet the State of Texas requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the hotel's finance department at least 60 days prior to the event. If direct bill is approved, payment in full is required within 30 days after the receipt of the final invoice. Cash, check or credit card must be used as payment for functions projecting less than 5,000 in total revenue. If paying by check, check must be received 10 business days in advance of arrival. Non-refundable, advance deposits are required to confirm a function on a definite basis, specific requirements will be indicated in your contract. Pricing is guaranteed at the time BEO is signed, and is subject at anytime to tax increases based on the state, city and county sales tax laws. The hotel reserves the right to change pricing at any time up to the time BEOs are signed.



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