

# Event Menu



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

Sliced seasonal fruit selection, assorted yogurts, breakfast cereals and granola

Croissants, Danishes and muffins

35 per person

## CONTINENTAL ENHANCEMENTS

Chorizo and egg breakfast burrito with fresh salsa | 8 each

Ham, egg and cheddar on an English muffin | 8 each

Country-style sausage, eggs, smoked cheddar and biscuits | 8 each

Sausage and cheese quiche | 8 each

Smoked applewood bacon and cheese frittata *gf* | 8 each

Assorted bagels with low-fat and regular cream cheese and preserves *v* | 70 per dozen

English muffins with sweet butter and preserves *v* | 54 per dozen

Egg salad and smoked salmon, red onion, cucumber, tomato *gf* | 6 each

Applewood-smoked bacon-poblano frittata *gf* | 8 each

Chia seed parfait *df gf vg v* | 8 each

Spinach & mushroom frittata | 8 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*

16 per person

## SMOOTHIES

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

8 per person

## CREATE YOUR OWN PARFAIT

Assorted fruits and berries, honey and  
raisin granola *v*

12 per person

## FRENCH TOAST STATION

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

12 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.

## THE LAS COLINAS

Scrambled eggs with peppers and onions

Sweet corn cake English muffin

Crispy pork belly *df*

36 per person

## SMOKED BRISKET AND EGGS

Smoked brisket, fried egg, roasted garlic potato hash, sauteed kale and bacon, green chili gravy

46 per person

## SOUTHWEST SOUFFLE

Potato, tomato, peppers, onions and cheddar garnished with salsa verde, cojita cheese and pico de gallo *df gf*

38 per person

## VEGGIE SCRAMBLE

Fresh egg scramble with impossible sausage, peppers, onions, mushrooms, roasted red potatoes

38 per person





# BUFFETS

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

## AMERICAN

- Scrambled eggs *gf*
- Applewood-smoked bacon and link sausage *df gf*
- Hash browns *gf v*
- Sliced seasonal fresh fruits *df gf vgv*
- Assorted yogurts with granola
- Steel-cut oatmeal with brown sugar, Texas pecans and raisins *df gf vgv*
- Freshly baked banana bread *v*
- 45 per person

## TEXAS

- Breakfast quesadillas-chorizo, beans and cheese
- Scrambled egg chilaquiles *gf*
- Spiced red potatoes *df gf vgv*
- Applewood-smoked bacon *df gf*
- Grits with butter, brown sugar and cheddar *gf*
- Mexican pastries *v*
- Texas grapefruit and blueberry salad *df gf vgv*
- 45 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 *v*
- Greek yogurt, granola, berries and chia seeds *v*
- Coconut milk oats *df gf vgv*
- 49 per person

## ADD VEGAN PROTEIN

Minimum of 10

- Scrambled tofu *df gf vgv* | 7 per person
- Impossible sausage *df gf vgv* | 7 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 *df gf vgv* | 8 each

Whole fruits | Red and green apples, oranges and  
bananas *df gf vgv* | 40 per dozen

House-made breakfast pastries | Muffins, Danishes  
and breads *v* | 65 per dozen

Assorted bagels with low-fat and regular cream  
cheese and preserves *v* | 70 per dozen

Assorted individual yogurts *gf v* | 5 each

Häagen-Dazs assorted ice cream bars *v* | 6 each

Freshly baked cookies *v* | 65 per dozen

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

Freshly popped popcorn *df gf vgv* | 6 each

Individually bagged dried fruit mix or  
trail mix *v* | 6 each

Fresh tropical fruit kabobs *df gf vgv* | 6 each

Yogurt-covered pretzels *v* | 5 per bag

Candy bars *v* | 5 each

Hot German pretzels with whole-grain and yellow  
mustards *v* | 65 per dozen

Potato chips, pretzels and roasted  
peanuts *nv* | 5 per bag

Deluxe mixed nuts *ndf v* | 36 per pound

Tri-color tortilla chips with fresh salsa, guacamole  
and queso *gf v* | 12 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

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

22 per person

## ICE CREAM

Assorted Häagen-Dazs bars, ice cream sandwiches, assorted popsicles

18 per person

## HOT DIPS

Harissa artichoke dip, balsamic fig with goat cheese dip with pita and toasted baguette *gf v*

18 per person

## COLD PRESSED JUICES

Assorted flavors *df gf vgv*

15 per person

## AFTER SCHOOL

Warm cookies | Chocolate chunk, maple bacon and oatmeal raisin

Milk shooters | Chocolate, vanilla and strawberry

20 per person

## GRILLED CHEESE

Cheddar and applewood-smoked bacon on sourdough

Tomato-basil bisque

22 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 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 | Parmesan-Reggiano, garlic breadcrumbs, lemon vinaigrette

Southern-style potato salad *gf vgv*

### 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 vgv*

Breads | Whole grain, country white, whole wheat, rye and brioche buns

Cheeses | Swiss, cheddar and pepper jack cheese

Condiments | Dijon mustard, whole grain mustard and mayonnaise

### DESSERTS

Chef selection

50 per person

## WRAP BUFFET

### SALADS

Spinach and strawberry salad | Goat cheese, toasted almonds and basil lemon vinaigrette *gf*

Mediterranean couscous salad | Eggplant, zucchini, roasted peppers, pine nuts, balsamic and olive oil *df gf vgv*

### WRAPS

Hummus | Roasted eggplant, tofu, lettuce, tomatoes, onions and tahini dressing on grilled flatbread *df vgv*

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

Grilled chicken Caesar in garlic & herb tortilla

Roast beef | Crispy onions, tomatoes, smoked cheddar and horseradish aioli on grilled tortilla

Grilled tuna | Romaine lettuce, cucumbers, sprouts and herb mayonnaise in a whole wheat wrap

### ACCOMPANIMENTS

Kettle chips

Root vegetable chips

### DESSERTS

Chef selection

58 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

Yam & quinoa kale salad | Yams, quinoa, baby kale, fried artichokes, white balsamic vinaigrette *df gf vgv*

Herb salad | Arugula, mint, parsley, chervil, tarragon, basil, shaved fennel, tomatoes, cucumber, red onion, minus 8 vinaigrette *df gf vgv*

Herb-grilled chicken breast *df gf*

Grilled maitake mushrooms *df gf vgv*

Grilled shrimp *df gf*

Pita bread

### DESSERTS

Chef selection

62 per person



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## LATIN AMERICAN

### SALADS

Southwest salad | Grilled corn, pepitas, tomato, red onion, beans, romaine lettuce and cilantro vinaigrette *df gf vgv*

Peruvian potato and quinoa salad *df gf vgv*

### ENTRÉES

Barbacoa *df gf*

Grilled guajillo mahi mahi | Pickled red onions *df gf*

### ACCOMPANIMENTS

Black beans | Cotija and cilantro *gf v*

Mexican rice | Onions, carrots, tomatoes and peas *df gf vgv*

Flour and corn tortillas *v*

### DESSERTS

Ancho chile chocolate mousse *v*

Cinnamon bread pudding *v*

60 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 marsala | Roasted garlic and mushrooms *gf*

### ACCOMPANIMENTS

Tuscan vegetable medley *df gf vgv*

Penne arrabbiata *df vgv*

Garlic bread *v*

### DESSERTS

Tiramisu *v*

Cannoli *v*

56 per person



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## MEDITERRANEAN (HALAL)

### HALAL SALADS

Greek salad | Tomato, red onion, olives, cucumber and feta *gf v*

Couscous salad with feta, dates, red onion, tomato, parsley and lemon *v*

### HALAL ENTRÉES

Garlic toum chicken breast and thigh *df gf*

Beef kofta *df gf*

### HALAL ACCOMPANIMENTS

Basmati rice *df gf vg v*

Roasted zucchini and eggplant *df gf vg v*

Grilled tomato *df gf vg v*

Side sauces | Hummus, raita and harissa

Pita

### HALAL DESSERTS

Baklava *v*

Milk pudding *v*

64 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 *gf v*

Hatch green chile potato salad | Marbled potatoes, red onion and lime vinaigrette *gf v*

### ENTRÉES

Guajillo pesto salmon *gf*

Whole leaf chimichurri chicken *df gf*

### ACCOMPANIMENTS

Elote and farro succotash *gf v*

Seasonal Latin-inspired vegetables | Chayote squash, peppers and onions *df gf vg v*

### DESSERTS

Churro cheesecake *v*

Grapefruit panna cotta *v*

60 per person



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## FRENCH BISTRO

### SALADS

Spinach salad | Pecans, goat cheese, red onions and brown sugar vinaigrette *df gf vgv*

Bistro salad | field greens, pickled shallots, walnuts, chive, tarragon and roasted pear vinaigrette *df gf vgv*

### ENTRÉES

Chicken a la Francaise 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

Lemon tart *v*

French apple tart *v*

62 per person

## PAN ASIAN FUSION

### SALADS

Asian Napa salad | Napa cabbage, red cabbage, pickled ginger, edamame, carrots, green onions, mandarin oranges, cashews, crispy wontons and toasted sesame dressing *df vgv*

### ENTRÉES

Broccoli beef | Mushrooms, onions and green onions *df gf*

Honey-Gochujang chicken | Fried chicken, peppers and dried seaweed *df*

### ACCOMPANIMENTS

Mushroom lo mein *df vgv*

Spicy sesame vegetables *df gf vgv*

Steamed white rice *df gf vgv*

### DESSERTS

Yuzu tart *v*

Sesame-lemongrass cookies *v*

64 per person



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## TEX-INDIAN FUSION

### SALADS

Curried couscous salad | Carrots, peas, celery and creamy curry dressing *v*

Kachumber salad | Cucumber, tomato, onion, hatch green chile and corn *df gf vg v*

### ENTRÉES

Saag paneer enchiladas *gf*

Chicken tikka al pastor | Grilled pineapple, pickled onions and crumbled paneer *gf*

### ACCOMPANIMENTS

Daal *df gf vg v*

Carnitas spiced basmati rice *df gf vg v*

Warm flour tortillas *v*

Cowboy chutneys | Peach chutney, jalapeño chutney, tamarind & chipotle chutney *df gf vg v*

### DESSERTS

Cayenne spiced churros with chocolate sauce *v*

Chai tres leches cake *v*

63 per person

## FAJITA BUFFET

### SALADS

Black bean and fire-roasted corn salad *df gf vg v*

Chipotle Caesar | Spicy croutons, queso fresco and chipotle Caesar dressing *v*

### ENTRÉES

Beef and chicken fajitas | Caramelized onions, red and green peppers *df gf*

Mahi mahi veracruz *df gf*

### ACCOMPANIMENTS

Refried beans *gf v*

Spanish rice *gf v*

Warm tortillas *v*

Guacamole, sour cream, salsa, pico de gallo, diced tomatoes, shredded jack and cheddar cheese

### DESSERTS

Flan *v*

Tres leches cake *v*

62 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

Honey buttermilk fried chicken

Maple pecan white fish *gf*

## ACCOMPANIMENTS

Green chile mac & cheese *v*

Fennel and red pepper coleslaw *df gf vgv*

Jalapeño cornbread *v*

## DESSERTS

Blueberry cheesecake

Apple Pie

58 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 *gf v*

Arugula | Red oak lettuce, mint, basil, tarragon, parsley, peaches, pickled red onions and vinaigrette *gf v*

Asian Napa salad | Napa cabbage, red cabbage, pickled ginger, edamame, carrots, green onions, mandarin oranges, cashews, crispy wontons and toasted sesame dressing *vg v*

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, pickled shallots with balsamic glaze *gf v*

### SOUPS

Roasted tomato-basil bisque

Onion & Potato | Sweet cipollini onions

Chicken tortilla | Chicken tinga, pickled onions, crema and cilantro

## 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

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.

## ENTRÉES | CHOICE OF ONE

### HERB-GRILLED CHICKEN

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

50 per person

### JAMAICAN JERK CHICKEN

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

48 per person

### GRILLED FILET MIGNON

Beef tenderloin, brown sugar demi-glace, potato purée, asparagus and fried onion *df*

67 per person

### MAMMA'S MEATBALLS

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

50 per person

### GRILLED SALMON

Elote and farro succotash, Chef's selection of vegetable and pickled red onions *gf*

56 per person

### GRILLED SHRIMP

Grilled shrimp with maple bacon jam, green beans, green onions and polenta cake *gf*

60 per person



## PLATED LUNCH

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### ENTRÉES | CHOICE OF ONE

#### CHICKEN A LA FRANÇAISE

Egg-fried chicken breast, mushrooms, chef's selection of starch and artichoke lemon-caper sauce

65 per person

#### BRAISED SHORT RIB

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

68 per person

#### RED MISO KAMPACHI

White rice, Chinese broccoli and sesame seeds *df gf*

64 per person

#### BOURBON-GLAZED PORK CHOP

Pork chop with mashed sweet potatoes and maple-bacon brussels sprouts *gf*

55 per person

#### BRAISED PORK BELLY

Whipped parsnips, broccolini, green onions and fried onions

68 per person

#### STUFFED SOUTHWEST PEPPER

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

50 per person

#### FRIED MAITAKE MUSHROOM

Fried chicken-style maitake mushroom, whipped potatoes, roasted carrots and garlic mushroom gravy *df vgv*

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

20 per person

## CRUDITÉS

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

15 per person

## SEAFOOD

Poached prawns, mussels and crab claw display

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

45 per person

## FRUIT

A grand display of seasonal  
sliced fruits and berries *df gf v gv*

15 per person

## MINI DESSERTS AND SHOOTERS

Assorted mini pastries and chocolates

Assorted shooters | Mint chocolate, strawberry  
shortcake, crème brûlée and caramel banana *v*

20 per person





# RECEPTION DISPLAYS

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## MEZZA PLATTER

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

14 per person

## CHARCUTERIE

Bresaola, prosciutto, salami, Spanish chorizo, caper berries, artichokes, roasted peppers, crostini

28 per person

## MODERN HIGH TEA

Smoked trout caviar cones, striped cucumber toast points, mini lox tacos, rosemary brie and apricot crostini, caprese-stuffed cherry tomatoes

Assorted mini scones

Assorted petit fours

20 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  
(serves 20)  
700 each

## TENDERLOIN OF BEEF

Peppered horseradish cream, cabernet mayonnaise and silver dollar rolls  
(serves 15)  
600 each

## SPIRAL HAM

Honey-Bourbon glaze, silver dollar rolls  
(serves 20)  
500 each

## PRIME RIB

Peppered horseradish cream, cabernet mayonnaise and silver dollar rolls  
(serves 30)  
800 each

## PORCHETTA

Herbed dijon, spiced applesauce, toasted baguette  
(serves 50)  
500 each

## BRISKET

Honey barbecue sauce and silver dollar rolls  
(serves 20)  
600 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 esquite risotto and toasted baguettes *gf*  
30 per person

## AVOCADO

Black bean and corn salad, pico de gallo, sour cream, warm chipotle chicken salad, Cotija cheese, Texas Gulf shrimp and tortilla chips

25 per person

## TEXAS SHRIMP AND GRITS

Spicy Texas Gulf shrimp with parmesan cheese and butter grits *gf*

30 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

20 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

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

30 per person

## INDIAN CREPE

Chicken tikka masala, lamb vindaloo, saag paneer, turmeric rice, garam masala crepe

35 per person

## RISOTTO

Mushroom medley, mushroom demi-glace, arborio rice, onions, garlic, Parmesan tuille

Choice of- chicken, scallops or braised beef *gf*

35 per person



# SMALL PLATE STATIONS

Enhance your reception with one of our Small Plate stations. Chef attendant required at 150 per chef, with one chef per 75 people. Small plate stations are enhancements to dinners and other reception selections and are not sold on their own as a meal. Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## SMALL PLATE STATIONS

Barbecue short ribs, smoked cheddar grits with apple, jicama & fennel slaw | 20 per person

Braised pork, white cheddar mac topped with arugula and pickled red onions | 20 per person

Seared sea scallops, wild mushroom and leek stew, Dijon mustard microgreens | 30 per person

Roasted chicken, Spanish chorizo and brioche with fontina herb cream | 20 per person

Carnitas and Yukon Gold mashed potatoes with queso fresco and crispy plantains | 20 per person

Grilled lamb chops, herbed farro and Parmesan cheese | 30 per person

Blackened steak tips, sautéed mushrooms, gnocchi with sage blue cheese cream | 20 per person

Artichoke hearts- sun-dried tomatoes, Kalamata olives and herbed goat cheese risotto | 18 per person

Chicken breast-broccoli, caramelized onions, mashed potatoes and smoked cheddar cream | 20 per person

Poached lobster, pancetta, fire-roasted tomatoes, tarragon mascarpone cheese and Parmesan cheese cream with grilled rustic bread | 30 per person



# HORS D'OEUVRES

Hors d'oeuvres requires a minimum 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

### 6 PER PIECE

Chicken satay with spicy honey-peanut sauce *gf*

Spicy maple-glazed beef skewer *gf*

Pomodoro Arancini *vg*

Wild mushroom cone tart

Black bean empanada *vg*

### 7 PER PIECE

Potato samosa *vg*

Chicken and waffle-battered skewer

Crab cakes with grilled corn poblano aioli

Nashville hot maitake mushroom slider *vgv*

### 8 PER PIECE

Philly cheesesteak tart

Candied chicken lollipop *gf*

### 9 PER PIECE

Shrimp beignet with sesame honey dijon

Smoked brisket and grits cup *gf*

Mini pork belly bao bun

Paella on the half shell with black garlic aioli *gf*

Wagyu sliders with mustard onion confit, thousand island and American cheese

Hawaiian chorizo slider with grilled pineapple, jicama slaw and watermelon bbq sauce

Hawaiian tofu slider with grilled pineapple, jicama slaw and watermelon bbq sauce *vgv*

## COLD

### 6 PER PIECE

Shrimp ceviche cups *gf*

Watermelon ceviche *gf vgv*

Grape caprese skewers with lemon-basil oil and balsamic glaze *gf*

Apricot brie crostini with rosemary oil *vg*

Carrot tartare *vgv*

### 7 PER PIECE

Spicy tuna tacos

Smoked duck crostini with fig jam, burrata mozzarella and balsamic glaze

### 8 PER PIECE

Smoked trout caviar lox tacos

### 9 PER PIECE

Lobster roll





# 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 *v*

Loaded potato | Green onion, applewood-smoked bacon, cheddar *gf*

Chicken tortilla | Chicken tinga, pickled onions, crema and cilantro

### SALADS

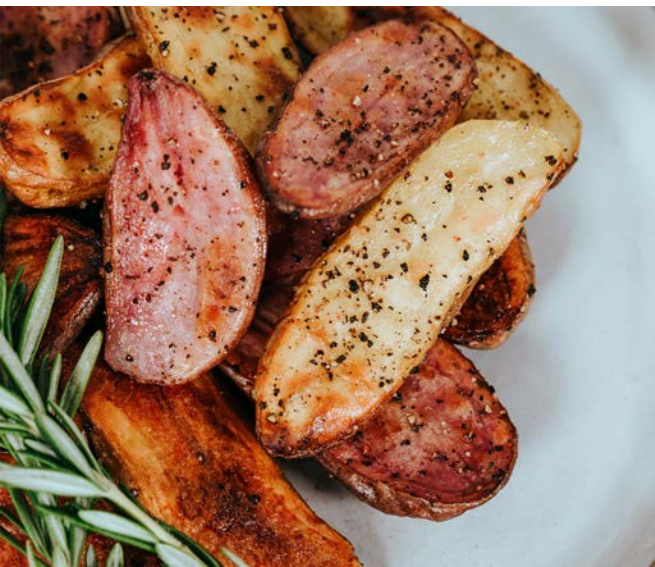
Spinach salad | Pecans, goat cheese, red onions and brown sugar vinaigrette *gf v*

Arugula | Red oak lettuce, mint, basil, tarragon, parsley, peaches, pickled red onion and minus 8 vinaigrette *gf v*

Asian Napa salad | Napa cabbage, red cabbage, pickled ginger, edamame, carrots, green onions, mandarin oranges, cashews, crispy wontons and toasted sesame dressing *vgv*

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 *gf v*





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## ENTRÉES

### HERB-GRILLED CHICKEN

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

65 per person

### JAMAICAN JERK CHICKEN

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

62 per person

### GRILLED FILET MIGNON

Beef tenderloin, brown sugar demi-glace, potato purée, asparagus and fried onions *df*

86 per person

### MAMMA'S MEATBALLS

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

65 per person

### GUAJILLO PESTO SALMON

Elote and farro succotash, chef's selection of vegetable and pickled red onions *gf*

70 per person

### RED MISO KAMPACHI

White rice, Chinese broccoli and sesame seeds

80 per person

### GRILLED SHRIMP

Grilled shrimp with maple bacon jam, green beans, green onions and polenta cake

75 per person

### CHICKEN A LA FRANCAISE

Egg fried chicken breast, mushrooms, chef's selection of vegetable with artichoke-lemon-caper sauce

80 per person

### BRAISED SHORT RIB

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

82 per person

### BOURBON-GLAZED PORK CHOP

Pork chop with mashed sweet potatoes and maple bacon brussels sprouts

70 per person

### STUFFED SOUTHWEST PEPPER

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

65 per person

### FRIED MAITAKE MUSHROOM

Fried chicken-style maitake mushroom, whipped potatoes, roasted carrots, roasted garlic mushroom gravy *vgv*

65 per person

### BRAISED PORK BELLY

Whipped parsnips, broccolini, green onions and fried onions

76 per person



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## ENTRÉE DUETS

### SALMON AND CHICKEN

Blackened salmon and jerk-lime chicken breast topped with jerk-lime cream sauce

Red beans and coconut rice

Seasonal vegetables *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*

88 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*

92 per person

### TENDERLOIN AND SHRIMP

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

Roasted asparagus

Saffron risotto *df gf*

95 per person

### TENDERLOIN AND AMBERJACK

Grilled filet of beef and seared amberjack with peppered tamarind gastrique

Whipped potatoes with parsnips

Roasted carrots *df gf*

105 per person

### SHRIMP AND CHICKEN

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

Caramelized onion potato gratin

Haricot vert *gf*

84 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 *v*

Blueberry and vanilla tart *v*

Meyer lemon meringue tart *v*

Flourless chocolate cake with peanut butter cream ganache *gf v*

Old fashioned banana cake *v*

Classic chocolate cake *v*

## ACTION STATIONS ENHANCEMENTS

### SUNDAES AND FLOATS

Ice cream | Vanilla and chocolate

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

20 per person

### CRÈME BRÛLÉE

Chocolate, vanilla bean and raspberry flavors

18 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

16 per person

### VIENNESE DESSERTS

Fruit tarts, crème brûlée, chocolate bombs, brownies, blondies, lemon squares, cheesecakes, chocolate mousse cups, key lime tarts and chocolate truffles

20 per person



# DINNER BUFFETS

All dinner 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 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 salestax. All menus and prices are subject to change.

## LATIN AMERICAN

### STARTERS

Southwest salad | Grilled corn, pepitas, tomato, red onion, beans, romaine and cilantro vinaigrette *df gf vgv*

Peruvian potato and quinoa salad *df gf vgv*

### ENTRÉES

Barbacoa *df gf*

Grilled Guajillo mahi mahi | Pickled red onions *df gf*

Chicken mole | Green bell peppers and crema *gf*

### ACCOMPANIMENTS

Black beans | Cojita and cilantro *gf*

Mexican rice | Onions, carrots, tomato and peas *df gf vgv*

Flour and corn tortillas *v*

### DESSERTS

Ancho chile chocolate mousse *v*

Seasonal flan *v*

Cinnamon bread pudding *v*

74 per person

## ITALIAN

### STARTERS

Caesar salad | Romaine lettuce, parmesan, croutons with 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 marsala | Roasted garlic and mushrooms *gf*

Cacciucco seafood stew | Mussels, clams, shrimp, whitefish, roasted red peppers and olives *df gf*

### ACCOMPANIMENTS

Tuscan vegetable medley *df gf vgv*

Penne arrabbiata *df vgv*

Garlic bread *v*

### DESSERTS

Tiramisu *v*

Cannoli *v v*

78 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 vg v*

## ENTRÉES

Honey buttermilk fried chicken

Ribeye BBQ brisket *df gf*

Maple pecan whitefish *df gf*

## ACCOMPANIMENTS

Green chile mac & cheese *v*

Fennel and red pepper coleslaw *df gf vg v*

Jalapeño cornbread *v*

## DESSERTS

Blueberry cheesecake *v*

Apple pie *v*

Pecan pie *v*

74 per person

## MEDITERRANEAN HALAL HALAL STARTERS

Greek salad | Tomato, red onion, olives, cucumber and feta *gf v*

Couscous salad | Feta, dates, red onion, tomato, parsley and lemon *v*

## HALAL ENTRÉES

Garlic toum chicken breasts and thighs *df gf*

Beef kofta *df gf*

Koosa stew *df gf vg v*

## HALAL ACCOMPANIMENTS

Basmati rice *df gf vg v*

Roasted zucchini and eggplant *df gf vg v*

Grilled tomatoes *df gf vg v*

Side sauces | Hummus, raita and harissa

Pita *v*

## HALAL DESSERTS

Baklava *v*

Milk pudding *v*

72 per person



# DINNER BUFFETS

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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 *gf v*

### ENTRÉES

Carnitas spiced maple pecan glazed tenderloin *df gf*

Guajillo pesto salmon *gf*

Whole leaf chimichuri chicken *df gf*

### ACCOMPANIMENTS

Elote and farro succotash *gf v*

Seasonal Latin-inspired vegetables | Chayote squash, peppers and onions *df gf vg v*

### DESSERTS

Churro cheesecake *v*

Grapefruit panna cotta *v*

96 per person

## FRENCH BISTRO

### STARTERS

Spinach salad | Pecans, goat cheese, red onions and brown sugar vinaigrette *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*

Ratatouille *df gf vg v*

### ACCOMPANIMENTS

Roasted asparagus *df gf vg v*

Garlic-whipped parsnips and potatoes *gf v*

French baguette *v*

### DESSERTS

Lemon tart *v*

French apple tart *v*

Fruit tart *v*

76 per person



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## PAN ASIAN FUSION

### STARTERS

Asian Napa salad | Napa cabbage, red cabbage, pickled ginger, edamame, carrots, green onions, mandarin oranges, cashews, crispy wontons and toasted sesame dressing *df vgv*

### ENTRÉES

Broccoli beef | Mushroom, onions and green onions *df gf*

Honey Gochujang chicken | Fried chicken, peppers and dried seaweed *df*

Miso cod | Warm scallion salad and sesame seeds *df gf*

### ACCOMPANIMENTS

Mushroom lo mein *df vgv*

Spicy sesame vegetables *df gf vgv*

White rice *df gf vgv*

### DESSERTS

Yuzu tart *v*

Sesame lemongrass cookies *v*

85 per person

## TEX-INDIAN FUSION

### STARTERS

Curried couscous salad | Carrots, peas, celery and creamy curry dressing *v*

Kachumber salad | Cucumber, tomato, hatch green chile and corn *df gf vgv*

### ENTRÉES

Saag paneer enchiladas *gf v*

Lamb vindaloo chimichanga | Potato, peas, tomato and garbanzo beans *df*

Chicken tikka al pastor | Grilled pineapple, pickled onions and crumbled paneer *gf*

### ACCOMPANIMENTS

Dal *df gf vgv*

Carnitas spiced basmati rice *df gf vgv*

Warm flour tortillas *v*

Cowboy chutneys | Peach chutney, jalapeño chutney and tamarind chutney *df gf vgv*

### DESSERTS

Cayenne spiced churros *v*

Honey flan *v*

Chai tres leches cake *v*

70 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 saletax. All menus and prices are subject to change.

## À LA CARTE BEVERAGES

- Sparkling mineral water | 6 each
- Lemonade or fruit punch | 100 per gallon
- Stance regular or decaffeinated coffee | 100 per gallon
- Assorted Numi hot teas | 100 per gallon
- Classic black iced tea | 100 per gallon
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 100 per gallon
- Assorted Kohana canned coffee drinks | 8 per can
- Assorted soft drinks | 7 per can
- Pure Life water | 5 per bottle
- Acqua Panna natural spring water | 7 per bottle
- S.Pellegrino sparkling mineral water | 7 per bottle
- S.Pellegrino Essenza flavored sparkling mineral water | 7 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 | 7 each
- Coconut water | 6 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

35 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 | Bacardi  
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 | 14 per drink

Call brands | 12 per drink

Domestic beers | 7 each

Imported beers | 9 each

Bulletin Wines | 14 per drink, 56 per bottle

Sparkling | 12 per drink, 48 per bottle

Cordials | 16 per

Soft drinks | 7 per drink

Bottled spring waters | 7 each

S. Pellegrino sparkling waters | 7 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 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 | 36 per person

Each additional hour | 18 per person

### PREMIUM

First hour | 32 per person

Each additional hour | 16 per person

### CALL

First hour | 30 per person

Each additional hour | 14 per person

### BEER AND WINE ONLY

First hour | 26 per person

Each additional hour | 12 per person

## OMNI SIGNATURE MOCKTAILS

Add a selection of Barmalade-inspired mocktails to any bar

### MANGO MADNESS

Mango-habanero Barmalade, pineapple juice, lemon lime soda

10 per drink

### LIGHT AND BRIGHT

Seedlip Grove 43, Grapefruit-elderflower Barmalade, lemon, tonic

10 per drink

## 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, Kahlua, cream

### CALL US OLD FASHIONED

Bourbon | Angostura & orange bitters, agave, orange zest

### SPICY PINEAPPLE MARGARITA

Tequila | pineapple juice, lime juice, jalapeno, Hellfire bitters

Add passionfruit pineapple Barmalade to make it sweeter | 1 additional per person

### THE QUEEN REIGNS

Empress Gin | Aperol, lemon juice, lemon-lime soda, soda water



## 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 AND 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. Hotel reserves the right to require the customer to preassign 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.



# EVENT INFORMATION

## DECORATIONS AND 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 \$150.00 handling charge. Packages received on Saturday or Sunday will incur an incoming and outgoing, \$25.00 per box handling fee. A storage fee of \$25.00 per box and \$150.00 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 audiovisual 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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