

Hilton Anatole Banquet Menus 2017



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Breakfast Buffets

Start your meeting off right with a well-nourished group of attendees. All breakfast menus are accompanied by regular and decaffeinated coffee, and select teas.

The Pegasus

- Chilled Orange, Ruby Red Grapefruit, Apple & Cranberry Juices
- Seasonal Sliced Fruits
- House Baked Muffins, Croissants, Breakfast Breads and Gluten Free Muffins
- Sweet Cream Butter, Preserves & Marmalades

\$33.00 per Guest

The Stemmons

- Chilled Orange, Ruby Red Grapefruit, Apple & Cranberry Juices
- Seasonal Sliced Fruits
- Selection of Dry Cereals with Bananas, Whole, 2% & Skim Milks
- Greek & Flavored Yogurts
- House Baked Muffins, Croissants, Breakfast Breads and Gluten Free Muffins
- Sweet Cream Butter, Preserves & Marmalades

\$36.00 per Guest

The Euro

- Chilled Orange, Ruby Red Grapefruit, Cranberry & Vegetable Juices
- Seasonal Sliced Fresh Fruit and Berries
- House Made Muesli with Golden Raisins, Honey, Nuts, Brown Sugar and Fresh Berries
- Yogurt Bar: Greek, Fruit, and Vanilla Yogurts, with Granola, and Seasonal Berries
- International Cheeses
- European Charcuterie Display
- Artisan Rolls
- Hardboiled Eggs
- House Baked Muffins, Croissants & Breakfast Breads
- Sweet Cream Butter, Preserves & Marmalades

\$44.00 per Guest

Breakfast Buffet Enhancements

Add some sweet or savory items to any of our breakfast buffets to help your attendees remain full and focused. Prices below will be added to the buffet price.

Eggs Bundle

- Farm Fresh Scrambled Eggs
- Choice of Applewood Smoked Bacon or Country Sausage Links
- Breakfast Potatoes

\$16.00 per Guest

Specialty Eggs

Choice of:

- Bacon, Cheddar and Potato Egg Casserole
- Quiche Lorraine
- Vegetable Frittata
- Spinach, Goat Cheese, Roasted Pepper and Brioche Egg Bake

\$14.00 per Guest

Omelet *Attendant Required*

- Made to Order Omelets - Includes Guest's Choice of Diced Ham, Chopped Bacon, Mushrooms, Onions, Bell Peppers, Tomato, Turkey, Spinach, Cheddar Cheese (Egg Whites & Egg Substitutes Available)

\$17.00 per Guest

Breakfast Sandwiches

Choice of One:

- Bacon, Tomato, Provolone and Egg on English Muffin
- Sausage and Egg on Cheddar Biscuit
- Smoked Salmon, Harvati Dill Cheese Served on Open Faced Egg Croissant

\$12.00 per guest

Breakfast Burrito

Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Yellow Onion, Bell Peppers, Tomatoes and Salsa Wrapped in a Warm Flour Tortilla

\$12.00 per guest

Smoked Salmon & Fresh Bagels

Accompanied by Fresh Tomatoes, Onions, Capers and Cream Cheese

\$14.00 per guest

Steel Cut Irish Oatmeal

With Golden Raisins, Honey and Brown Sugar

\$10.00 per Guest

Pancakes, Waffles or French Toast

Attendant Required – Choice of 1
Creamy Butter, Maple Syrup, Blueberry Syrup and Fresh Berries

\$12.00 per Guest

Fresh Juice Bar

Made to Order – Please Select Two:

- Carrot, Apple and Ginger
- Cucumber, Mint and Apple Kale
- Pineapple and mango
- Carrot, Orange and Beet
- Apple and Celery

\$14.00 per Guest

Sausage Biscuits

Sausage Biscuits: Pork Sausage Patty on a Country Biscuit with Southern Gravy

\$10.00 per guest

Plated Breakfast

When the focus for the morning is a presentation, our plated options allow all attention to be focused on the speaker. All plated breakfasts include orange juice, regular and decaffeinated coffee, and select teas.

Americana

- Fluffy Scrambled Eggs
- Hill Country Sausage Links
- Rosemary Roasted Breakfast Potatoes
- Breakfast Baked Goods

\$40.00 per Guest

Spa Verandah

- Seasonal Fresh Fruit
- Scrambled Egg Whites with Spinach and Mushrooms on a Whole Wheat English Muffin
- Grilled Turkey Sausage
- Grilled Roma Tomato with Parmesan and Basil Panko

\$41.00 per Guest

Mexican Sunrise

- Tropical Fruit
- Migas with Poblano Peppers
- Sautéed Potatoes with Cilantro
- Refried Beans
- Salsa Fresca
- Buñuelos with Cinnamon Sugar

\$42.00 per Guest

Freshly Baked Cinnamon Rolls

- Delivered Hot and Fresh Tableside

\$8.00 per Guest

Morning Breaks

For that morning pick me up, the options are only limited to the imagination.
30 minute service period.

Summertime

- Fresh Grilled Pineapple Salad
- Mini Strawberry Tarts
- Multigrain Croissant with Herbed Goat Cheese Schmear

*** Seasonal: Available Spring & Summer ***

\$18.00 per Guest

Morning Juice Break

- Freshly Made to Order Seasonal Vegetable Juice Drinks
- Fruit Parisienne with Assorted Fresh Berries, Passion Fruit Coulis, Fresh Picked Mint (Vegan, Gluten Free)
- Assorted Individual Yogurts (Vegetarian, Gluten Free)
- House Made Granola Bars (Vegetarian)

\$22.00 per Guest

Fruit & Savory Delight

- Individual Seasonal Fruit Cup with Poppy Seed Cookie
- Yogurt Trifle with Seasonal Fruit, Granola, Whipped Cream
- Chef's Selection of Mini Quiches

\$20.00 per Guest

Autumn

- Build Your Own Trail Mix: Dried Apples, Cherries, Apricots; Almonds, Cashews, Walnuts (Vegan, Gluten Free)
- Pomegranate Passion Fruit Shooters
- Apple Spiced Muffins

*** Seasonal: Available Fall & Winter ***

\$22.00 per Guest

Coffee Clutch

- House Made Coffee Cakes
- Chocolate Dipped Biscotti
- Mini Low Fat Greek Yogurt Parfaits, Blueberry Compote & Orange Zest
- Chocolate Covered Espresso Beans
- Cappuccino Mousse Shooters

\$20.00 per Guest

New Yorker

- Mini Fresh Baked Bagels with Herb Flavored Fat Free Cream Cheese
- Smoked Salmon Platter: Chopped Eggs, Onions, Capers and Parsley
- Walnut & Cinnamon Rugelach
- Yogurt Parfait with Pumpkin Seeds, Cinnamon and Dried Fruits

\$24.00 per Guest

Afternoon Breaks

Help your attendees refocus with an afternoon pick me up.
30 minute service period.

Picnic

- Fresh Strawberries, Honey Yogurt Dip
- Individual Vegetable Crudités with Crumbled Blue Cheese & Buttermilk Ranch
- Mini Strawberry & Red Velvet Cupcakes

*** Seasonal: Available Spring & Summer ***

\$18.00 per Guest

Low Glycemic Break

- Warm Edamame, Jurassic & Himalayan Sea Salts
- Olive Oil Madeleines
- Low Fat Mozzarella, Basil & Cherry Tomato Skewers with Balsamic Reduction Drizzle

\$20.00 per Guest

Antioxidant

- Cranberry Almond Crunch Bar
- Mexican Papaya & Strawberry Skewers
- Seasonal Crudité
- Roasted Red Pepper Hummus with Pita Chips

\$22.00 per Guest

Falling Leaves

- Apple Cranberry Newton
- Toasted Pumpkin Seed Trail Mix
- Pumpkin Spiced Cupcakes with Maple Icing
- Baskets of Varietal Apples

*** Seasonal: Available Fall & Winter ***

\$18.00 per Guest

Chocolate, Chocolate & More Chocolate

- Sea Salt and Chocolate Drizzle Profiteroles
- Chocolate Pecan Fudge Brownies
- Mini White Chocolate Crème Brulee Tarts

\$20.00 per Guest

Vitality

- Assorted Energy & Power Bars
- Seasonal Whole Fruit
- Mini Mediterranean Chicken Wrap Bites with Yogurt & Cucumber Dressing
- Local Artisan Cheeses, Organic Fruit Compotes, Signature Cracker Display

\$28.00 per Guest

All Day Breaks

Leave the day to day planning to us.

Half Day Beverage Service

Freshly Brewed Coffees & Selection of Fine Teas, Assorted Sodas & Bottled Waters

- (3) Hours AM Service
OR
- (3) Hours PM Service

\$26.00 per Guest

Full Day Beverage Service

Freshly Brewed Coffees & Selection of Fine Teas, Assorted Sodas & Bottled Waters

- (7) Hours Continuous Service

\$48.00 per Guest

All Day Continuous Breaks

An economical way to provide your guests with Continuous Beverage Service throughout the day and include along with Morning & Afternoon Breaks.

This package includes:

- Continuous Coffee, Soda, Bottled Water Service
- Morning Break of your choice for a (30) minute service period
- Afternoon Break of your choice for a (30) minute service period

\$76.00 per Guest

A La Carte Beverages

Starbucks Brewed Coffee

\$120.00 per Gallon

Freshly Brewed Regular and Decaffeinated Coffee, Select Teas

\$104.00 per Gallon

5-Gallon Water bubbler

\$200.00 Each

Fresh Brewed Iced Tea

\$102.00 per Gallon

Fruit Punch

\$96.00 per Gallon

Fruit Juices: Orange, Cranberry, Apple, Grapefruit, Tomato and V8

\$42.00 per Liter

Whole, 2% or Skim Milk

\$6.00 Each

Assorted Soft Drinks and Bottled Water

\$6.50 Each

Bottled Sparkling Water

Assorted Bottled Iced Teas

Assorted Bottled Juices

\$7.00 Each

Bottled Odwalla and Protein Drinks

Energy Drinks: Regular & Sugar Free

Starbucks Specialty Drinks

\$9.00 Each

Fruit Infused Waters

\$260.00 per 3 Gallons

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All Day Breaks**Fruit Selections**

Assorted Whole Fruit	\$5 each
Fruit Skewers with Honeyed Yogurt Dressing	\$8 each
Fresh Seasonal Fruit and Berries	\$16 per guest
Individual Minted Fruit Salad with Lime & Honey	\$10 each
Assorted Fruit and Yogurt Parfaits with Housemade Granola	\$8 each
Fresh Grilled Pineapple Kabobs	\$60 per dozen
Sliced Apples with Caramel Dipping Sauce	\$8 per guest
Giant Strawberries with Vanilla Whipped Cream (seasonal)	\$72 per dozen
Mixed Fruit with Poppyseed Dipping Sauce	\$16 per guest
White/Dark Chocolate Covered Strawberries	\$74 per dozen

Baked Selections

Assorted Fresh Muffins, Regular & Gluten Free	\$68 per dozen
Pecan Sticky Buns	\$70 per dozen
French Pastries	\$74 per dozen
Cherry Crisp Coffee Cake	\$70 per dozen
Mini Cinnamon Rolls	\$68 per dozen
Whole Grain Cranberry Apple Scones	\$70 per dozen
Pumpkin Bread with Molasses-Ginger Glaze	\$70 per dozen
Peach Breakfast Breads	\$68 per dozen
Dark Chocolate Dipped Biscotti	\$70 per dozen
Apple, Peach or Cherry Turnovers	\$72 per dozen
Cinnamon French Toast Sticks with Apple Caramel Drizzle	\$70 per dozen
Mini Chocolate Cream Cheese Muffins with Honey Butter	\$72 per dozen
Homemade Granola Bars	\$70 per dozen
Assorted Candy Bars	\$6.50 each
Individual Bags of Dark Chocolate & White Chocolate Pretzels	\$6 per bag
Chocolate Covered Espresso Beans	\$7 per bag
Assorted Homestyle Cookies	\$70 per dozen
Pecan Caramel Chocolate Fudge Brownies	\$72 per dozen
Blondies	\$70 per dozen
Lemon Bars and Key Lime Bars	\$70 per dozen
White and Milk Chocolate Dipped Rice Krispie Treats	\$72 per dozen
Mini Raspberry Shortcakes	\$72 per dozen
Mini White Chocolate Crème Brulee Tartlets with Raspberries	\$68 per dozen
Soft Pretzels with Stone Ground Mustard	\$70 per dozen
Soft Pretzels with Queso Loco	\$76 per dozen

Savory Selections

Individually Wrapped String Cheese	\$7 each
Assorted Domestic Cheese with Lavosh and Gourmet Crackers	\$18 per guest
Individually Packaged Mixed Nuts	\$7 each
Individually Packaged Trail Mix	\$7 each
Herbed Cheese Croissants	\$72 per dozen
Assorted Petite Quiche	\$78 per dozen
Make Your Own Trail Mix, Sweet and Savory	\$14 per guest
Red Pepper, Parmesan Cheese Straws	\$70 per dozen
Individual Packages of Beef Jerky	\$8 each
Individual Crudit� with Savory Hummus	\$14 per guest
Celery Logs with Housemade Pimento Cheese	\$68 per dozen
Roasted Red Pepper Hummus, Fresh Pita Triangles	\$14 per guest
Assorted Bags of Chips and Pretzels	\$5.50 per bag
Bags of Assorted Gourmet Popcorn	\$7 per bag
Hard Boiled Eggs	\$42 per dozen

Luncheon Buffets

The options for buffets are endless; check out our favorites. All luncheon menus are accompanied by regular and decaffeinated coffees, hot and iced teas.

The Arts District

Salads:

- Spinach Panzanella Salad: Vine Ripened Tomatoes, Herbed Croutons, Red Peppers, Capers, Italian Olives, Cucumber, Mint, Basil and Red Wine Vinaigrette
- Baby Heirloom Tomato & Bocconcini Mozzarella Salad, Extra Virgin Olive Oil and Basil
- Cavatappi Pasta, Grilled Squashes and Peppers, Sicilian Olives, Shaved Ricotta Salata, Oregano-Rosemary Vinaigrette

Entrées:

- Atlantic Salmon with Basil Cream
- Roasted Chicken Breast with Olive Tapenade, Pappardelle Noodles

Sides:

- Basil and Sun-Dried Tomato Orzo
- Balsamic Broccolini
- Asparagus Tips and Artichokes

Desserts:

- Cappuccino Praline Cake
- Tiramisu

\$60.00 per Guest

Add Soup (Select One)

- Tuscan White Bean Soup
- Tomato Basil Soup

\$5.00 per guest

The Oak Cliff

Salads:

- Mixed Baby Greens, Cucumber, Tomato, Cotija Cheese, Fried Tortilla Strips and Chile-lime Cilantro Vinaigrette
- Jicama, Red Onion and Citrus Salad

Entrées:

- Chicken Fajitas with Peppers & Onions
- Beef Skirt Steak Carne Asada with Green Chilies & Pepper Jack Cheese
- Warm Flour Tortillas, Diced Tomato, Sour Cream, Shredded Cheddar and Chopped Cilantro

Sides:

- Boraccho Beans
- Mexican Rice
- Southwestern Vegetables

Salsa Bar:

- Guacamole, Salsa Fresca & Tortilla Chips

Desserts:

- Dulce Con Leche Cheesecake
- Pecan Pralines
- Crème Caramel & Churros

\$62.00 per Guest

Add Soup (Select One)

- Chicken Tortilla Soup
- Chilled Avocado Soup
- Roasted Poblano and Potato Soup

\$5.00 per Guest

Luncheon Buffets (Continued)

The options for buffets are endless; check out our favorites. All luncheon menus are accompanied by regular and decaffeinated coffees, hot and iced teas.

The Tex-Asian

Salads:

- Mixed Greens, Mandarin Oranges, Cucumbers, Watermelon Radish, Soy Ginger Vinaigrette
- Soba Noodle Salad With Broccolini, Shiitake Mushrooms and Chili Soy Vinaigrette

Entrees:

- Thai Beef with Green Beans, Tomatoes, Thai Chili Sauce, Garlic, Ginger and Soy
- Hoisin Glazed Chicken Breast with Baby Bok Choy
- Vegetable Spring Rolls with Ponzu Dipping Sauce

Sides:

- Stir Fried Vegetables
- Jasmine Rice

Desserts:

- Almond Tea Cookies
- Ginger Spice Cake
- Asian Pear and Lychee Strudel

\$60.00 per Guest

Add Soup (Select One)

- Hot and Sour Soup
- Egg Drop Soup

\$ 5.00 per Guest

Uptowner Deli Buffet

Salads:

- Red Bliss Potato Salad with Bacon and Scallions
- Caesar Salad with Herbed Croutons
- Dilled Cucumber-Tomato Salad

Cold Sandwiches:

- Grilled Chicken, Pesto Aioli, Oven Dried Tomato, Fresh Mozzarella and Shredded Romaine
- Veggie Spinach Wrap: Grilled Zucchini, Yellow Squash, Roasted Peppers, Red Onions, Baby Spinach and Balsamic Vinaigrette
- Roast Beef, Baby Arugula, Smoked Gouda Cheese, Tomato, Horseradish Cream on Mini Baguette
- Italian Meats on Ciabatta; Ham, Salami, Coppa, Roasted Pepper and Olive Relish, Tomato, Provolone and Herb Vinaigrette
- Served with Freshly Fried Kettle Chips.

Desserts:

- Brownies, Blondies and Lemon Bars

\$60.00 per Guest

Add Soup (Select One)

- New England Clam Chowder
- Potato Leek Soup
- Vegetable Minestrone

\$5.00 per Guest

Luncheon Buffets (Continued)

The options for buffets are endless; check out our favorites. All luncheon menus are accompanied by regular and decaffeinated coffees, hot and iced teas.

The McKinney Avenue

Salads:

- Tabbouleh Salad with Cucumber, Tomatoes, Red Onion, Parsley, Mint, Basil, and Cilantro
- Greek Salad with Hearts of Romaine, Tomato, Cucumber, Olive, Red Onion, Pepperoncini, Feta Cheese and Oregano Vinaigrette
- Haircot Vert with Shaved Manchego, Marble Potatoes and Champagne Dijon Vinaigrette

Entrées:

- Seared Salmon with Capers, Tomatoes, Artichoke Hearts and Roasted Fennel Broth
- Pan Seared Chicken Breast, Spinach Orzo and Meyer Lemon Essence

Sides

- Herb Roasted Fingerling Potatoes
- Broccolini with Extra Virgin Olive Oil and Lemon Zest

Desserts:

- Baklava
- Orange Olive Oil Cake with Mascarpone Icing

\$62.00 per Guest

Add Soup:

Butternut Squash

\$5.00 per Guest

Texas Barbeque

Salads:

- Southern Style Potato Salad
- Creamy Cole Slaw
- Farmers Market Salad with Baby Greens, Tomatoes, Cucumber, Red Onion, Radishes, Ranch and Balsamic Vinaigrette

Meats:

- Barbeque Chicken
- Texas Red Hot Sausages
- Slow Smoked Beef Brisket

Sides:

- Redneck Cheddar Mac n' Cheese
- Hill Country Vegetables
- Cheddar Jalapeno Cornbread

Desserts:

- Praline Cheesecake
- Fruit Tartlettes
- Bread Pudding with Whiskey Sauce

\$68.00 per Guest

Add Soup (Select One)

Roasted Corn Chowder

Marfa Tomato Soup

\$5.00 per Guest

Spring and Summer Plated Lunches

For the freshest experience, we have created menu selections based on the current season. Three courses include freshly brewed coffees, teas and bread service.

Please select one option from each of the following three courses.

- Summer Berry Cobbler (Vegan)

Starters:

Soups:

- Tomato Basil
- Truffled Cream of Asparagus
- Chicken Vegetable Pistou

Salads:

- Baby Gem Lettuce, Red and Yellow Grape Tomato, Bacon & Buttermilk Ranch
- Baby Arugula and Frisee, Roasted Beets, Goat Cheese, Jerez Vinaigrette
- Heirloom Tomato Mozzarella Salad, Basil Vinaigrette

Appetizer:

- Napoleon of Roasted Red & Yellow Beets, Goat Cheese, Citrus Segments, Sugared Walnuts and Grape Tomatoes Champagne Vinegar & Aged White Balsamic Emulsion
- Quinoa & Buttered Squash Cake
- Grilled Ratatouille, Roasted Red Pepper Coulis (Gluten Free, Vegan)

Desserts:

- Triple Chocolate Cheesecake, Chantilly Cream, Salted Caramel Sauce
- Texas Brownie Surprise: Double Chocolate, Pecan Fudge Brownie with Caramel Drizzle, Bourbon Whipped Cream
- Strawberry Fantasy: Marinated Strawberries, Shortcake Biscuit, Vanilla Whipped Cream, Lemon-Basil Drizzle
- Decadent Banana Cake: Bananas, Coconut Cream Cheese Frosting, Chocolate Sauce

Entrées:

- Braised Boneless Short Rib, Parsnip Potato Puree, Sugar Snap Peas, Baby Carrots, Barolo Wine Sauce

\$54.00 per Guest

- Herb de Provence Chicken Breast, Rosemary Potato Gratin, Broccolini, Baby Carrots, Natural Jus

\$52.00 per Guest

- Roasted Filet of Salmon with Rock Shrimp, Beurre Blanc, Haricot Vert and Saffron Rice

\$56.00 per Guest

- Grilled Flat Iron Steak, Roasted Cauliflower and Leek Fondue, Petite Roasted Potatoes, Chimichurri Sauce

\$56.00 per Guest

- Wild Striped Bass, Wilted Escarole, Sweet Corn Succotash, Basil Cream (Gluten Free)

\$56.00 per Guest

- Pappardelle Pasta, Asparagus, Tomato Confit, Roasted Pulled Chicken, Boursin Cream Sauce

\$48.00 per Guest

- Wild Rice Pilaf Stuffed Bell Peppers Green Bean Bits, Roasted Red Pepper Coulis (Gluten Free)

\$48.00 per Guest

- Crispy Tofu Thai Sweet & Sour Stir Fry, Jasmine Rice (Vegan)

\$48.00 per Guest

Fall and Winter Plated Lunches

For the freshest experience, we have created menu selections based on the current season. Three courses include freshly brewed coffees, teas and bread service.

Please select one option from each of the following three courses.

Starters:

Soups:

- Five Spice Butternut Squash Soup
- Wild Mushroom Bisque
- Tuscan Smoked Tomato
- White Bean Soup

Salads:

- Arugula, Endive, Apple, Parmigiano-Reggiano, Chianti Vinaigrette
- Baby Spinach, Frisee, French Feta Cheese, Grape Tomato, Cucumber, Balsamic Vinaigrette
- Romaine Heart Spears, Roasted Beets, Spiced Pepitas, Goat Cheese and Champagne Herb Vinaigrette
- Classic Cobb: Chopped Romaine & Iceberg, Diced Tomato, Crumbled Blue Cheese, Avocado, Bacon, Chopped Egg Buttermilk Ranch Dressing

Appetizers:

- Lentil Ragout with Falafel and Shakshuka Sauce (*Gluten Free*)
- Roasted Vegetable Strudel: Mushroom Puree, Garlic Spinach, Crispy Eggplant, Greek Olive Crema

Desserts:

- Apple Strudel with Rum Caramel Sauce
- Banana Trifle with Toasted Hazelnuts
- Chocolate Fudge Cake, Mascarpone, Raspberry Compote
- Peanut Butter Chocolate Dome, Vanilla Cream

Entrées:

- Horseradish Crusted Salmon, Celery Root Whipped Potatoes, Grilled Asparagus, Beurre Rouge

\$56.00 per Guest

- Pan Roasted Alaskan Black Cod, Butternut Squash, Braised Tomato Leek Sauce

\$56.00 per Guest

- Grilled Lemon-Oregano Chicken Breast, Goat Cheese Gratin, Broccolini, Lemon Zest, Natural Jus

\$52.00 per Guest

- Braised Short Ribs, Parsnip Puree, Pearl Onion, Roasted Baby Carrots, Sangiovese Demi-Glaze

\$54.00 per Guest

- Vegetarian Lasagna: Spinach, Charred Tomato Sauce, Grilled Asparagus, Sautéed Mushrooms

\$48.00 per Guest

- Slow Roasted Cauliflower Gratin, Butternut Squash, Braised Leeks, Warm Shaved Truffle Vinaigrette

\$48.00 per Guest

- Grilled Top Sirloin Steak, Wild Mushroom Bread Pudding, French Beans and Shallots

\$60.00 per Guest

Two Course Luncheons Available on Request

Lunch Beverage Enhancements

Enhance your dining experience with non-alcoholic refreshing beverages.

Mocktails

You can choose from the following:

- Pomegranate Nojito: Fresh Blueberries, POM Juice, Mint, Club Soda, Lemon Wedge
- Spa Splash: Hibiscus Syrup & Fruit Purée, Club Soda, Cucumber, Lime Wedge
- Cucumber Fresca: Elderflower Syrup, Club Soda, Cucumber
- Laughing Buddha: Lemongrass & Ginger Syrups, Lemon & Cranberry Juices
- Texas Tea: Green Tea & White Peach Syrups, Fresh Lemon Juice, Cranberry Juice, Club Soda
- Italian Soda: Sprite, Lemonade, Almond Syrups, Mint, Curry, Coca-Cola, Lime Wedge
- Bombay Cola: Ginger-Lime & Mojito Syrups, Mint, Curry, Coca-Cola, Lime Wedge
- Robert Palmer: Iced Tea, Red Bull, Lemon Wedge

\$7.00 per Guest

Lemonade Stand

Beat the Heat with Lemonade: Classic, Pink, Thyme-Lime, Hibiscus & Mint, Spicy Cayenne Shandy

\$10.00 per Guest

Old Fashioned Soda Fountain

*Attendant Required ***

Blackberry Soda, Chocolate Cola, Brooklyn Soda, Strawberry Shortcake, Chocolate Peanut Butter Milkshake.

\$13.00 per Guest

Lunch Boxed- Grab & Go

In a hurry or catching a flight? Grab a boxed lunch or allow your guests to create their own.

Ready To Go

Each boxed lunch packed with:

- House Made Cookie
- Greek Wagon Wheel Pasta Primavera Salad
- Miss Vickie's Chips
- Appropriate Condiments

Sandwiches: (Select 3)

- TURKEY BLT: Mesquite Smoked Turkey Breast on Kaiser Roll with Applewood Smoked Bacon, Sun Dried Tomatoes, Red Leaf Lettuce, Guacamole Cream
- THE DAGWOOD: Black Forest Ham, Mesquite Smoked Turkey Breast, Genoa Salami with Italian Provolone Cheese, Colby Jack Cheese, Organic Tomatoes, Crisp Romaine & Imported Whole Grain Mustard Stacked High on a Pretzel Roll
- VEGGIE-HEAD: Roasted Portobello Mushroom, Tomatoes, Leeks, Boursin Cheese on Tomato Focaccia Bread
- CHI-TOWN SOUTHSIDER: All Natural Roast Beef with Sautéed Vidalia Onions, Taleggio Cheese Arugula, Vine-Ripened Roma Tomatoes & Imported Whole Grain Mustard on Rustic 7- Grain Bread
- CHICKEN CAESAR WRAP: Hearts of Romaine with Chicken Strips, Croutons, Creamy Anchovy Parmesan Dressing wrapped in a Whole Wheat Tortilla

\$44.00 per Guest

Enhancement to Add-On

\$5.00 Each

- Whole Fruit
- Hummus and Crudite
- Basil Fruit Cup

Build Your Own

Guests create their own "To Go" Lunch.

Each comes with:

Assorted Miss Vickie's Chips and Seasonal Fresh Whole Fruit

Salad:

- Toasted Israeli Cous Cous and Roasted Vegetable Salad
- Orzo Pasta Salad with Spinach, Feta Cheese, red onions and lemon vinaigrette
- Quinoa Salad with Tomatoes, Cucumber, Basil and Scallions, Red Wine Vinaigrette

Sandwich:

- FUN-GUY SANDWICH: Broccoli Sprouts, Muenster Cheese, Micro Basil, Smoked Shaved Chicken Breast, Red Pepper Pesto, Arugula, Parmigiano-Reggiano
- CUBAN SANDWICH: Shaved Ham, Sour Pickles, Swiss Cheese, Yellow Mustard
- TURKEY PANINI ROLL-UP: Cranberry-Jalapeno Aioli with Greens in a Wrap
- PHILLY: Beef Tenderloin, Horseradish, Provolone
- VEGGIE ROLL: Grilled Vegetables, Basil Pesto in a Sundried Tomato Wrap

Pick One of the Following

- House Made Giant Cookies
- Chocolate Fudge Brownies
- Pecan Squares

\$58.00 per Guest

Day of the Week Lunch Buffet

When the focus is content, we have options to allow for minimal distractions.

Monday

Tomato and Cucumber Salad
Creamy Cole Slaw
Southern Potato Salad
Grilled Angus Burgers
Grilled Chicken Breast
Texas Style BBQ Pulled Pork
Condiments of Lettuce, Sliced Tomatoes, Onions, Pickles and Assorted Sliced Cheeses
Brioche and Ciabatta Buns
Ketchup, Mustard, Mayo and Relish
Cowboy Baked Beans
Sweet Potato Tator Tots (Regular available upon request)
Individual Apple Cobblers and Whoopie Pies

\$54.00 per Guest

Add Soup:

Texas Chili with Diced Onions and Cheddar Cheese

\$5.00 per Guest

Tuesday

Classic Caesar Salad
Roasted Corn and Black Bean Salad
Jicama and Chayote Squash Salad with Lime Vinaigrette
Grilled Beef and Chicken Fajitas with Roasted Peppers and Onions
Mexican Enchilada Casserole with Salsa Roja
Adobe Rice
Mexican Pinto Beans
Chips, Salsa, Guacamole, Sour Cream, Jalapeños, Shredded Cheddar and Cilantro Onions
Caramel Flan and Cinnamon Churros

\$54.00 per Guest

Add Soup:

Tortilla Soup

\$5.00 per Guest

Day of the Week Lunch Buffet (Continued)

When the focus is content, we have options to allow for minimal distractions.

Wednesday

Israeli Cous Cous with Roasted Vegetables and Feta Cheese
Chopped Salad with Cucumber, Tomato, Red Onion, Bacon, Blue Cheese and Green Goddess Dressing
Grilled Medallions of Beef with Cipollini Onion and Mushroom Ragout
Herb Crusted Salmon with Roasted Vegetable Broth and Crispy Fried Leeks
Roasted Rosemary Marble Potatoes with Sea Salt
Balsamic Glazed Broccolini
Almond Olive Oil Cake with Citrus Compote
Chocolate Pot de Creme

\$54.00 per Guest

Add Soup:

Potato Leek

\$5.00 per Guest

Thursday

Baby Arugula Salad with Radicchio, Artichokes, Red Peppers and Red Wine Vinaigrette
Gemelli Pasta Salad with Sundried Tomatoes, Asparagus and Basil Vinaigrette
Herb Crusted Chicken Cacciatore with Creamy Orzo
Italian Sausage with Peppers, Marinara and Herbed Polenta
Vegetable Lasagna
Italian Breadsticks
Tiramisu and Cannoli

\$54.00 per Guest

Add Soup:

Minestrone with Shredded Parmesan Cheese

\$5.00 per Guest

Day of the Week Lunch Buffet (Continued)

When the focus is content, we have options to allow for minimal distractions.

Friday

Bibb Lettuce Salad With Grape Tomato, Shaved Manchego Curls and Buttermilk Chive Ranch

Antipasto Salad with Grilled Arugula and Balsamic Vinaigrette

Broccoli Salad with Bacon, Raisins, Red Onions and Buttermilk Dressing

Home Made Potato Chips with Himalayan Sea Salt and Herbs

Sandwiches:

- Roast Beef and Gruyere on Ciabatta Roll with Caramelized Onions, Red Oak Lettuce, Tomato and Horseradish Sauce
- Roasted Turkey and Havarti Cheese on Sourdough Baguette with Arugula and Cranberry Aioli
- Ham and Swiss on Pretzel Bread with Whole Grain Mustard, Field Greens and Tomato
- Grilled Vegetable Wrap with Hummus Enveloped in Spinach Tortilla

Assorted Cookies, Brownies and Blondies

\$54.00 per Guest

Add Soup:

Butternut Squash

\$5.00 per Guest

Dinner Buffets

When the evening is about enjoying each other's company with no set agenda, our buffets are the perfect way to entertain your guests. Buffet dinners include freshly brewed coffees and specialty teas

Taste of Morocco

Starters:

Mediterranean Display

Baba Ghanoush, Hummus, Grilled Pita Bread, Lavosh, Feta Cheese and Olives

Soups/Salads:

Harira Soup

Tabbouleh Salad

Grilled Eggplant, Tomato and Green Pepper Salad

Chick Pea Salad with Preserved Lemons Cucumber, Red Onion, Tomato and Parsley

Entrees:

Grilled Swordfish with Chermoula sauce

Moroccan Braised Short Rib with Roasted Vegetables

Roasted Chicken with Lemon and Olives

Sides:

Basmati Rice with Pine Nuts and Peas, Grilled Vegetables

Desserts:

Baklava and Middle Eastern Pastries

\$120.00 per Guest

Hot Latin Nights

Fish and Seafood:

Lobster Salad Ceviche

Roasted Mojo Red Snapper with Hearts of Palm Salad

Conch Fritters

Meat and Poultry:

Ginger Sherry Roasted Pork Tenderloin

Grilled Flank Steak with Horseradish Parsley Mojo

Arroz con Pollo

Cuban Sandwich of Pressed Cuban Bread, Roast Pork, Ham, Swiss Cheese, Dijon Mustard and Pickles

Sides:

Yucca Fries, Black Bean Soup with Roasted Squash, Greens Martini, Chipotle Sherry Vinaigrette

Desserts:

Mango Pot de Crème, Chocolate Caramel Tarts, & Tres Leches Cake

\$125.00 per Guest

Dinner Buffets (Continued)

When the evening is about enjoying each other's company with no set agenda, our buffets are the perfect way to entertain your guests. Buffet dinners include freshly brewed coffees and teas

Texas Steakhouse

Appetizers:

Seafood Bar: Jumbo Shrimp and Crab Claws, Fresh Lemons and Tomato-Horseradish Sauce
Oysters Rockefeller with Parmesan Gratin
Jumbo Lump Crab Cakes with Citrus Remoulade

Soup:

Lobster Bisque with Cheese Straws

Salads:

Iceberg Wedge Salad with Pancetta, Blue Cheese, Red Onion and Buttermilk Ranch
Spinach Salad with Shaved Parmesan, Pickled Red Onions and Champagne Vinaigrette
Heirloom Tomato Salad, Burrata Cheese, Fresh Lemon, Basil, Balsamic Reduction, EVOO

Sides:

Garlic Mashed Potatoes
Creamed Spinach
Grilled Asparagus
Truffled Baked Macaroni and Cheese

Entrees:

(Choice of Three Items, All Carved to Order):

Allen Brothers Prime NY Strip Steak with Worcestershire Butter
Prime Rib of Beef with Au Jus
Prime Thick Cut Porterhouse with SER Steak Sauce
Provimi Veal Chops with Morel Mushroom Sauce
Ashley Farms Chicken Breast with Rosemary Jus
White Marble Farms Pork Chops with Roasted Cherry Reduction
Grove Farm Lamb Chops with Mint Demi
Fiery Spiced Swordfish with Tomato Caper Beurre Blanc
Citrus Infused Salmon with Mango Relish

Desserts:

Molten Chocolate Lava Cake with Vanilla Ice Cream
Grand Marnier Crème Brulee

\$165.00 per Guest

Add Half Whole Maine Lobster with Drawn Butter - **Market Price**

Dinner Buffets (Continued)

When the evening is about enjoying each other's company with no set agenda, our buffets are the perfect way to entertain your guests. Buffet dinners include freshly brewed coffees and specialty teas.

Caribbean Nights

Key West

Tropical Fruit Display with Guava Sauce
 Conch Chowder
 Seasonal Green Salad with Papaya Seed and Citrus Vinaigrettes
 Key Seafood Salad with Yogurt Dressing
 Key Lime Pie

Jamiacuban

Chilled Asparagus with Crab Remoulade
 Jerk Pork with Red Strip Sauce
 Mini Cuban Burgers
 Paella with Chicken, Chorizo and Saffron Rice
 Mango Coconut Pave

From the Land

Bistro Steak with Garlic Mushroom Sauce
 Pasta Au Gratin
 Roasted Zucchini with Lemon
 Strawberry Tarts

\$125.00 per Guest

Mambo Italiano

Starter:

Antipasto with Grilled Vegetables, Italian Meats and Cheeses, Sicilian Olives, Cannellini Bean Hummus,
 Tomato Basil Bruschetta, Italian Breads, Crostini and Grissini Bread Stick

Soup/Salads:

Italian Wedding Soup
 Romaine Spears with Shaved Parmesan, Classic Caesar Dressing and House Made Croutons
 Orzo Pasta Salad with Spinach, Sundried Tomatoes, Roasted Eggplant, Asiago Cheese and White Balsamic Vinaigrette

Entrees:

Swordfish Picatta with Charred Radicchio
 Chicken Milanese with Buffalo Mozzarella and Tomato Artichoke Ragout
 Veal Osso Bucco with Saffron Risotto and English Peas
 Grilled Vegetable Gratin with Roasted Tomatoes and Asiago Cheese
 Bucatini Amatriciana

Desserts:

Tiramisu Martini, Chocolate Dipped Cannoli, & Amaretto Ricotta Cheesecake with Crystalized Basil

\$130.00 per Guest

Dinner Buffets (Continued)

When the evening is about enjoying each other's company with no set agenda, our buffets are the perfect way to entertain your guests. Buffet dinners include freshly brewed coffees and specialty teas.

Texas BBQ

Starters:

Texas Chili with Cilantro, Onions, Shredded Cheddar and Texas Pete's Hot Sauce
Texas Cheese and Charcuterie Display with Texas Jams and Mustards

Salads:

Red, White and Blue Potato Salad
Red and Green Cabbage Cole Slaw
Hearts of Romaine Salad, Corn Bread Croutons and Caesar Dressing

Entrees:

Smoked brisket, *Shiner Bock* BBQ Sauce
Texas Dry Rubbed Baby Back Pork Ribs, Mustard BBQ Sauce
Roasted Chicken, Chipotle Glaze
Grilled Red Hot Sausages, Spicy Vinegar BBQ Sauce

Sides:

Ranch Beans, Bacon and Jalapeño Mac and Cheese, Grilled Corn on the Cobb, Oven Roasted Vegetables, & Corn Bread Muffins and Grilled Texas Toast

Desserts:

Apple Cobbler with Vanilla Ice Cream, Fried Cherry Pies, & Chocolate and Red Velvet Whoopie Pies

\$140.00 per Guest

Viva Mexico

Starters:

- Individual Mexican Shrimp Cocktails
- Chips and Salsa Bar: Guacamole, Pico de Gallo, Salsa Verde, Salsa Rojo and Queso

Salads:

- Mixed Field Greens with Crispy Tortilla Strips and Chipotle Ranch
- Jicama, Chayote Slaw with Lime and Cilantro Vinaigrette
- Roasted Corn, Avocado and Black Bean Salad

Entrees:

- Whole Fish Tacos with Tequila Lime Slaw, Corn Tortillas and Chiles Toreados
- Carne Asada, Dos Equis Amber Demi
- Pork Carnitas, Chile Verde Sauce, Flour Tortillas
- Enchilada Casserole, Ranchero Sauce, Roasted Poblanos and Queso Fresco

Sides:

- Borracho Beans, Spanish Rice, & Elote con Crema

Desserts:

- Caramel Flan, Bunuelos , & Tres Leche Cheesecake

\$115.00 per Guest

Dinner Buffets (Continued)

When the evening is about enjoying each other's company with no set agenda, our buffets are the perfect way to entertain your guests. Buffet dinners include freshly brewed coffees and specialty teas.

Tour of Asia

Starters:

Sushi and Sashimi Station

Dim Sum Station (served in bamboo steamer baskets): Potstickers, Steamed Buns, Shiu Mai and Vegetable Spring Rolls. Sweet Thai Chili Dipping Sauce, Soy Ginger and Plum Sauces

Soup and Salads:

Hot and Sour Soup

Field Greens Salad with Bean Sprouts, Mandarin Oranges, Shaved Carrots and Soy Ginger Vinaigrette

Thai Beef Noodle Salad

Cucumber and Pickled Onion Salad with Toasted Sesame Seeds and Kimchee Vinaigrette

Entrees:

Steamed Red Snapper with Baby Bok Choy and Mirin Miso Broth

Char Su Beef Tenderloin with Steamed Buns and Hoisin Sauce

Orange Chicken with Broccoli, Water Chestnuts and Pineapple

Black Pepper Tofu with Peppers, Scallions and Snow Peas

Sides:

Szechuan Fried Rice

Flash Fried Green Beans with Brown Garlic and Ginger Glaze

Desserts:

Five Spiced Chocolate Flourless Cake with Ginger Cream

Kaffir Lime Coconut Crème Brulee

Individual Rice Puddings

\$125.00 per Guest

Plated Dinner

To create the perfect enchanted evening, we have created the following customizable plated dinner options. *Please select one* from each of the sections below to create either a three or four course dinner.

Pricing of a three course dinner is indicated with the entrée as the salad and dessert are included. For four course options, the appetizer price is added to the overall cost. Dinners include freshly brewed coffees, specialty teas and bread service.

Salads:

- Baby Green Salad with Applewood Smoked Bacon, Golden Tomato, Asiago Cheese and Buttermilk Chive Dressing
- Baby Spinach Salad with Frisee, Strawberries, Fennel, Toasted Almonds and Sweet & Sour Vinaigrette
- Fried Green Tomato Caesar with Crisp Romaine Leaves, Grated Aged Parmesan Cheese, Sweet Onions and a Classic Caesar Dressing
- Arugula with Goat Cheese, Roasted Beets, Jerez Vinaigrette
- Boston Bibb with Port Infused Blueberries & Cranberries, Maytag Blue Cheese and Maple Sherry Vinaigrette
- Hearts of Romaine Salad with Roasted Red Peppers, Hearts of Palm and Roasted Shallot Dressing

Desserts:

- Black Forest Demisphere: Chocolate Chiffon Cake, Vanilla Bean Mousse, Kirsh, Sour Cherries
- Banana Cream Tart: Banana Pastry Cream, Bruleed Bananas, Caramel Sauce
- Praline Mousse Eclipse

Plated Dinner (Continued)

Entrees:

Poultry:

Herb Crusted Airline Chicken Breast, Pinot Noir Peppercorn Sauce, Mushroom Quinoa Risotto, Haricot Vert and Roasted Peppers
\$92.00 per Guest

Stuffed Chicken Breast Filled with Herb Chevre, Balsamic Jus, Herb Polenta and Lemon Glazed Asparagus
\$94.00 per Guest

Thyme Roasted Half Chicken, Natural Jus, Garlic Whipped Potatoes, Grilled Asparagus, Crispy Shallots
\$97.00 per Guest

Seared Airline Chicken Breast, Root Vegetable Puree, Wild Mushroom Sauce, Roasted Garlic Broccolini
\$90.00 per Guest

Beef:

Seared Filet Mignon, Blue Ravioli, Barolo Wine Sauce, Haricot Vert, Baby Carrots
\$102.00 per Guest

Grilled Filet Mignon, Cognac Peppercorn Sauce, Gruyere Leek and Truffle Dauphinoise Potato, Grilled Asparagus and Oven Roasted Tomato
\$108.00 per Guest

Beef (continued):

72-Hour Braised Short Rib, Red Wine Demi, Fava Bean Risotto, Roasted Carnival Cauliflower
\$94.00 per Guest

NY Strip Steak with Worcestershire Butter, Truffle Macaroni and Cheese Croquette, Broccolini, Roasted Peppers
\$110.00 per Guest

Eye of Ribeye, SER Steak Sauce, Potato Galette and Baby Squash
\$138.00 per Guest

Fish:

Herb Crusted Salmon, Parsnip Puree, Pomegranate Port Glaze, Grilled Baby Carrots
\$94.00 per Guest

Prosciutto Wrapped Grouper, Creamed Leeks, Citrus Olive Roasted Fingerling Potatoes, Warm Shaved Fennel Salad
\$94.00 per Guest

Seared Halibut, Baby Bok Choy, Oyster Mushrooms, Sake Miso Broth, Sesame Seeds
\$98.00 per Guest

Plated Dinner (Continued)

Dual Entrée Options:

Petite Filet and Shrimp, Sunchoke Puree, Blood Orange Béarnaise, Roma Tomato Provençal, Rainbow Swiss Chard

\$115.00 per Guest

Herb Crusted Salmon and Braised Short Rib, Garlic Whipped Potatoes, Roasted Carrots, Wilted Spinach and Cabernet Demi

\$102.00 per Guest

Petite Filet and Grilled Lobster Tail, Rosemary Roasted Marble Potatoes, Morel Mushroom Sauce, Grilled Vegetables and Drawn Butter

Market Price

Appetizer Enhancements:

Chilled Jumbo Shrimp with Spicy Tomato Horseradish

\$16.00 per Guest

Sushi Plate: Trio of Hand Rolled Sushi and Sashimi with Soy Glaze and Wasabi

\$20.00 per Guest

Lobster Bisque with Cheese Straws

\$12.00 per Guest

Artisan Cheese Course: Four Cheeses, Cabernet Gelee and Fig Preserves with Raisins and Candied Walnuts

\$16.00 per Guest

Braised Veil Tortellacci, Chianti Glaze and Roasted Tomato Salad.

\$12.00 per Guest

Reception Hors d'Oeuvre

Bite-size, passed: The perfect way to provide your guests with nourishment while socializing. 30 minutes of service: Select 4-6 pieces; 45 minutes: select 6-8 pieces; 60 minutes: select 8-10 pieces.

Cold Hors d'Oeuvre

Seared Sesame Ahi Tuna: Cucumber, Sambal Crème Fraiche (Gluten Free)

\$9.00 Each

Mexico City Shrimp Ceviche Shooters: (Gluten Free)

\$8.00 Each

Caprese Brochette, Basil Marinade on Bamboo Skewer (Gluten Free)

\$8.00 Each

Hummus and Roasted Vegetable Crostini (vegan)

\$8.00 Each

Thai Beef, Glass Noodles, Sweet Chili Sauce on Asian Spoon

\$9.00 Each

Chorizo and Goat Cheese Mini Quiche

\$8.00 Each

Smoked Salmon and Boursin Cheese Mini Quiche

\$9.00 Each

Watermelon Skewer, Feta, Cracked Pepper, Balsamic Glaze

\$8.00 Each

Smoked Salmon, Lemon Mascarpone on Crispy Baguette Crouton

\$9.00 Each

Marquez Moroccan Spiced Meatball, Minted Yogurt Sauce

\$9.00 Each

Tartlet, Curried Chicken, Apple, Celeriac

\$8.00 Each

Texas Sushi Rolled with Crawfish

\$9.00 Each

Reception Hors d'Oeuvre (Continued)

Bite-size, passed: The perfect way to provide your guests with nourishment while socializing. 30 minutes of service: Select 4-6 pieces; 45 minutes: select 6-8 pieces; 60 minutes: select 8-10 pieces.

Hot Hors d'Oeuvre

Baby Lamb Chop, Tzatziki Sauce (Gluten Free)

\$10.00 Each

Shrimp and Chorizo Brochette

\$10.00 Each

Garlic Chicken Sate, Sesame Seeds, Thai Peanut Sauce (Gluten Free if sauce removed)

\$9.00 Each

Fried Arancini Risotto Balls, Pomodoro Sauce (Vegan)

\$8.00 Each

Mini Dungeness Crab Cake, Chipotle-Lime Remoulade

\$10.00 Each

Coconut Shrimp on Sugar Cane Skewer, Orange-Mango Sauce

\$10.00 Each

Truffled Mac N' Cheese Croquette

\$9.00 Each

Duck Confit Quesadilla: Hoisin, Scallion

\$9.00 Each

NY Strip Beef Satay, Chimichurri Sauce

\$9.00 Each

Vegetable Spring Roll, Thai Chili Sweet & Sour Sauce (Vegan)

\$8.00 Each

Buttermilk Fried Buffalo Chicken Tenders, Sour Cream-Blue Cheese Dip

\$9.00 Each

Braised Short Rib Tartlet, Horseradish Cream

\$9.00 Each

Reception Stations

Create your own unique reception experience and allow your guests the perfect opportunity for a variety of food choices. Minimum of three selections required.

Gourmet Antipasti Station

Fire Roasted Peppers, Marinated Artichokes, Grilled Vegetables & Olives,
Cured Italian Meats and Artisanal Cheeses
Herb and Parmesan Breadsticks

\$32.00 per Guest

Pasta Action Station

Cavatappi Pasta, Italian Sausage, Tomato Basil Pomodoro, Red Chile Flakes, Grated
Parmigiano-Reggiano
Orecchiette Pasta, Rock Shrimp, Spinach, Red Bell Peppers and Pesto Sauce
Wild Mushroom & Goat Cheese Ravioli, Boursin Cream Sauce

*Attendant Required ***

\$28.00 per Guest

Dallas Farmer's Market Crudite Display

Carrots, Celery, English Cucumber, Watermelon Radish, Asparagus, Assorted Squashes, Grape
Tomato, Broccolini
Avocado Ranch, Thick & Creamy Chimichurri Dip

\$18.00 per Guest

International & Local Artisanal Cheeses, Berries & Nuts

Sliced French Baguette, Gourmand Cracker Display

\$26.00 per Guest

Sushi

Tuna, Salmon, Yellowtail Sashimi
Spicy Tuna Roll, Salmon Roll, California Roll, Shrimp Tempura Rolls
Soy Sauce, Ginger & Wasabi

Based on 5 pieces per person

\$38.00 per Guest

Dim Sum Station

Vegetable Spring Rolls
Chicken Pot Stickers, Vegetable Pot Stickers
Shrimp Chow Mai Fun
Steamed BBQ Pork Buns
Dips & Sauces

\$34.00 per Guest

Reception Stations (Continued)

Create your own unique reception experience and allow your guests the perfect opportunity for a variety of food choices. Minimum of three selections required.

Lettuce Wraps

Choice of 2:

- Asian Chicken & Shiitake Mushroom
- Spicy Tofu & Vegetables
- Green Curried Shrimp
- Leaves of Crisp Iceberg Lettuce

\$24.00 per Guest

Nacho Station

- Chili con Queso
- Southwest Shredded Chicken, Pico de Gallo
- Pickled Jalapeños, Scallions, Guacamole, Sour Cream, Corn Tortilla Chips (Gluten Free)

\$22.00 per Guest

Texas Chili Station

- Classic Texas Chili Con Carne with sides Of Shredded Cheddar Cheese, Sour Cream, Sliced Scallions, and Fritos, and Jalapeño Cornbread

\$18.00 per Guest

Carving Selections*

All Carved Items Served with Assorted Silver Dollar Rolls

Roast Steamship Round of Beef, Bordelaise Sauce, Horseradish Cream (Serves 150)

\$1200.00 Each

Pepper Crusted Beef Tenderloin, Horseradish Cream, Pinot Shallot Reduction (Serves 25)

\$750.00 Each

Roasted Sirloin of Beef, Wild Mushroom Sauce (Serves 30)

\$700.00 Each

Herb Crusted Australian Rack of Lamb, Caper, Apple Mint Chutney (Serves 25)

\$675.00 Each

Roasted Turkey, Cranberry-Orange Relish (Serves 40)

\$650.00 Each

Roasted Pork Loin, Pickled Peach Chutney (Serves 40)

\$650.00 Each

(*) Culinary Attendant Required @ \$200.00 each/2 hours max

Reception Stations (Continued)

Create your own unique reception experience and allow your guests the perfect opportunity for a variety of food choices. Minimum of three selections required.

Carving Selections*

All Carved Items Served with Assorted Silver Dollar Rolls

Smoked Bone-In Country Ham, Pineapple Mango Relish (Serves 75)

\$700.00 Each

*Attendant Required **

Ahi Tuna, Edamame Guacamole, Crispy Wonton, Ocean Salad, Mango Salsa, Wasabi, Pickled Ginger, Soy Ginger Dipping Sauce, Ginger Cilantro Slay (Serves 20)

\$675.00 Each

*Attendant Required **

Heirloom Tomato Carving Station*

Fresh Seasonal Heirloom Tomatoes, Buffalo Mozzarella, Gourmet Salts, Basil, Olive Oils, Vinegars, and Crostini

\$26.00 per Guest

*Attendant Required **

Quesadilla Station*

Made to order:

Chicken, Shrimp & Vegetarian

Guacamole, Pico de Gallo, Sour Cream, Salsa Spanish Rice

\$26.00 per Guest

*Attendant Required **

Fajita Bar

Strips of Chicken & Beef Fajita

Warm Corn & Flour Tortillas

Traditional Accompaniments of Shredded Lettuce, Diced Tomatoes, Pico de Gallo, Sour Cream, Guacamole and Jalapenos

(Gluten Free with Corn Tortilla)

\$30.00 per Guest

Dallas Snipped Salad Station*

Assortment of Lettuces Snipped to Order: English Cucumber, Grape Tomatoes, Watermelon Radish, Dried Fruit, Sun-Dried Tomato, Spiced Pepitas, Blue Cheese Crumbles, Grated Parmesan, Buttermilk Peppercorn Ranch, Blue Cheese, Balsamic Dressings

\$26.00 per Guest

*Attendant Required **

Chilled Seafood Display

Chilled Poached Shrimp, Oysters on the Half Shell, Cocktail Crab Claws, Cocktail Sauce, Remoulade, and Lemon Wedges *(Based on 5 pieces per person)*

\$42.00 per Guest

Hilton Anatole Banquet Menus 2017

Bars & Beverages- Basic & Premium Packages

Package Bars are charged per person. Minimum attendance of 125 guests.

Bartender fees included complimentary

Diamond Bar Package*Spirits*

Vodka, Ketel One
Rum, Ten Cane
Gin, Tanqueray 10
Blended Whiskey, Crown Royal
Bourbon, Bulleit
Scotch, Johnnie Walker Black Scotch
Tequila, Salsa Conmemorativo

Domestic Beer

Bud Light, Miller Lite, Michelob Ultra, Blue Moon, Samuel Adams

Imported Beer

Corona Extra, Heineken Lager, Stella Artois

Premium Wine – Select 4

Sparkling, Mionetto Presto Prosecco, Italy
Moscato, Bella Sera, Italy
Chardonnay, "A" by Acacia, California
Sauvignon Blanc, Sterling Vintner's Collection, California
Pinot Grigio, Tamas, Estates, California
Pinot Noir, Lost Angel, California
Merlot, Red, Diamond, Washington
Cabernet Sauvignon, Greystone, California

Bottled Waters and Assorted Sodas

\$30.00 per Guest for 1 Hour
\$44.00 per Guest for 2 Hours
\$52.00 per Guest for 3 Hours

Gold Bar Package*Spirits*

Vodka, Smirnoff
Gin, New Amsterdam
Rum, Myers's Platinum
Tequila, Sauza Silver
Blended Whiskey, Seagram's 7
Bourbon, Jim Beam
Scotch, Cutty Sark

Domestic Beer

Bud Light, Miller Lite, Michelob Ultra, Blue Moon, Samuel Adams

Imported Beer

Corona Extra, Heineken Lager, Stella Artois

Wine - Select 3

Sparkling, Mionetto Presto Prosecco, Italy
Chardonnay, "A" by Acacia, California
Pinot Grigio, Tamas Estates, California
Cabernet Sauvignon, Greystone, California
Pinot Noir, Lost Angel, California

Bottled Waters and Assorted Sodas

\$28.00 per Guest for 1 Hour
\$42.00 per Guest for 2 Hours
\$50.00 per Guest for 3 Hours

Silver Bar Package*Spirits*

Vodka, Gordon's
Gin, Gilbey's
Rum, Ron Castillo
Tequila, El Zarco Silver
Blended Whiskey, Black Velvet
Bourbon, Early Times
Scotch, Grant's Family

Domestic Beer

Bud Light, Miller Lite, Michelob Ultra, Blue Moon, Samuel Adams

Imported Beer

Corona Extra, Heineken Lager

Wine

Canyon Road Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

Bottled Waters and Assorted Sodas

\$26.00 per Guest for 1 Hour
\$40.00 per Guest for 2 Hours
\$48.00 per Guest for 3 Hours

Menus valid through July 1, 2017

Bars & Beverages- Specialty Bars

Package Bars are charged per person. Minimum attendance of 125 guests.
Bartender fees included complimentary.

Flavors of Summer

Let our Mixologists help your guests chill out this Summer with some Specialty Cocktails:

Ginger Collins
Peach Julep
Blue Hawaiian
Mai Tai
Fresh Strawberry Daiquiri
Skinny Cosmo

\$16.00 Each

Champagne Bar

Bubbles for everyone: from the perfect pour of Domaine Chandon Brut, try a Champagne Cocktail, French Kiss, Kir Royal or a Mimosa

\$16.00 Each

Margarita Bar

Allow your guests to choose their "Poison":

The Classic served with Sauza Gold Tequila, Strawberry, Sangria Swirl or Mango

\$16.00 Each

Some Like it Hot

Specialty Coffee Drink Service with Cognacs or Cordials & Fresh Whipped Cream

Cognacs: Courvoisier, Remy Martin, Martel Bleu

Cordials: Frangelica, Amaretto di Saronno, Sambuca, Grand Marnier

\$16.00 Each

Sangria

Clara "White" Sangria

Brilloso "Sparkling" Sangria

\$240.00 per Gallon

Mojito Bar

Muddled to Order using only the finest rums available, we offer a Supreme Mojito interactive experience

\$16.00 Each

Bartenders required per 125 guests at @\$200 each/2 hours max. \$75 per additional hour.

Bars & Beverages- Specialty Bars

Package Bars are charged per person. Minimum attendance of 125 guests. Bartender fees included complimentary.

Get Out of the Cold

Our Mixologists have Signature Cocktails to warm your guests this Fall & Winter:

- Caramel Appletini
- Winter Berry Mojito
- Hot Toddy
- Café Mocha Martini
- Caramel Manhattan
- Hot Buttered Rum

\$18.00 Each

Martini Bar

Martinis Made to Order with the best that England, Scotland, France, Russia & Poland have to offer.

- Grey Goose Vodka
- Imperia Vodka
- Ciroc & Chopin Vodka
- Tanqueray No. 10 Gin
- Hendricks Gin

Garnish your way with a variety of Olives:

- Bleu Cheese Stuffed
- Garlic Stuffed & Toms
- Lemon Twist
- Cocktail Onions
- Cucumber Wheels

\$18.00 Each

Bartenders required per 125 guests at @\$200 each/2 hours max. \$75 per additional hour.

Menus valid through July 1, 2017

Bars & Beverage Stations

Creative solutions for non alcoholic beverages added only to bar packages.
30 minute service period.

Beverage Station 1

Roasted Coffee, Decaffeinated Coffee and
Selection of Teas
Assorted Sodas
Bottled Water
\$18.00 per Guest

Beverage Station 2

Roasted Coffee
Decaffeinated Coffee
Selection of Teas
Assorted Sodas, Odwalla Juices, Assorted Honest
Teas
Vitamin Waters
Bottle Waters
\$22.00 per Guest

Mocktail Bar – Select 3

Treat your guests to interesting non-alcoholic specialties:

Mixed Fruit Fresca
Texas Tea Pomegranate
Mojito Cucumber Fresca
Italian Soda Bombay
Cola Robert Palmer

\$22.00 per Guest

Hosted Beer and Wine Station

Assorted Domestic, Import and Premium Beers
House Varietal Wines
Assorted Sodas
Bottle Waters
\$24.00 per Guest

Consumption Bar

Diamond Cocktail
\$14.00 Each
Gold Cocktail
\$12.00 Each
Silver Cocktail
\$11.50 Each
Soft Drinks & Mineral Water
\$6.50 Each
Fruit Juices
\$7.00 Each
California Varietal Wines
\$13.00 Each
California Premium Varietal Wines
\$15.00 Each
American Beer
\$8.50 Each
Premium & Imported Beer
\$9.00 Each
Craft Specialty Beers
\$10.00 Each

Cash Bar

Diamond Cocktail
\$14.50 Each
Gold Cocktail
\$12.50 Each
Silver Cocktail
\$12.00 Each
Soft Drinks & Mineral Water
\$7.00 Each
Fruit Juices
\$7.50 Each
California Varietal Wines
Starting at \$13.50 Each
American Beer
\$9.00 Each
Premium & Imported Beer
\$9.50 Each

Bartenders and Cashiers are charged at \$200 each with a maximum of 2 hours. \$75 per additional hour/bartender/cashier.

Wine-Sparkling & Champagne

Suggested pairing specially selected for your events

Prosecco

Mionetto "Presto", D.O.C. Brut, Italy

- *Spiced seafood*
- *Shrimp & Avocado salad*
- *Hard Cheeses*

\$45.00 per Bottle

La Marca, Italy

- *Mild Cheeses*
- *Salads*
- *Lighter Fish such as Sole, Snapper, Mahi Mahi*

\$47.00 per Bottle

Sparkling

Chandon, Brut, Napa

- *Caesar Salad*
- *Fried Calamari*
- *Oysters*
- *Sashimi and Sushi*

\$64.00 Per Bottle

Sparkling Rose

L'Etoile, Napa

- *Salmon*
- *Trout*
- *Duck*
- *Dark Chocolate*

\$115.00 per Bottle

Champagne

Moet & Chandon, Brut Imperial, Epernay, France

- *Sushi*
- *Scallops*
- *Oysters*
- *Halibut*
- *Chicken*
- *Fruit Tarts*
- *White Chocolate*

\$135.00 per Bottle

Veuve Clicquot, "Yellow Label", Epernay France

- *Caviar*
- *Lobster*
- *Oysters*
- *Strawberry Trifle*

\$170.00 per Bottle

Hilton Anatole Banquet Menus 2017

Wine-White*Suggested pairing specially selected for your events*Chardonnay

Canyon Road, CA

- Coconut Shrimp, Crab Cakes
- Figs, Manchego Cheese

\$45.00 per Bottle

Greystone, CA

- Asian Chicken Salad
- Grilled Tuna
- Creamy Pastas
- Portobello Mushrooms

\$48.00 per Bottle

H3 Columbia Crest, Horse Heaven Hills, WA

- Cheese, Seafood, Veal

\$55.00 per Bottle

Wente Vineyards Morning Fog, Livermore Valley, CA

- Champagne & Scallop Bisque with Crème Fraiche
- Toasted Polenta with Brie and Sautéed Mushrooms

\$55.00 per Bottle

Sonoma-Cutrer Russian River Ranches, CA

- Roast Chicken, Rich Cheeses, Fruits

\$69.00 per Bottle

Schug, Carneros, CA

- Roast Chicken, Rich Cheeses, Fruits

\$75.00 per Bottle

Stag's Leap Karia, Napa, CA

- Champagne & Scallop Bisque with Crème Fraiche
- Toasted Polenta with Brie and Sautéed Mushrooms

\$80.00 per Bottle

Mer Soleil Reserve, Santa Barbara County, CA

- Roast Chicken, Rich Cheeses, Fruits

\$69.00 per BottlePinot Grigio

Terlato Family Vineyards, Friuli, Italy

- Fish, Clams, Mussels
- Risottos
- Chicken

\$72.00 per BottleFume Blanc

Robert Mondavi, Napa, California

- Asian Fusion

\$56.00 per BottleRiesling

Pacific Rim, Washington

- Spicy Thai and Mexican Cuisine
- Fish or Chicken with Fruit Salsas

\$44.00 per BottleMoscato

Bella Sera, Italy

- Cheese, Charcuterie, Antipasti
- Fruit Based Desserts

\$42.00 per BottleSauvignon Blanc

Sterling Vintner's Collection, California

- Seafood Salads
- Grilled Chicken
- Goat Cheese
- Spicy Asian Noodles

\$46.00 per Bottle

Oyster Bay, New Zealand

- Smoked Seafood
- Chicken
- Pork
- Citrus Based Sauces & Vinaigrettes

\$46.00 per Bottle

Girard, Napa, California

- Mild White Fish
- Green Salads
- Goat Cheese
- Eggplant

\$55.00 per Bottle

Hilton Anatole Banquet Menus 2017

Wine-Red*Suggested pairing specially selected for your events*Cabernet Sauvignon

Greystone, California

- Grilled and Braised Meats, Roasted Vegetables

\$48.00 per Bottle

14 Hands, Washington, Ste. Michelle Wine Estates

- Beef, Game, Mushrooms, Aged Cheeses

\$49.00 per Bottle

Jade Mountain, Napa, California

- Slow Roasted or Braised Beef, Lamb Chops
- Rosemary Roasted Potatoes

\$54.00 per Bottle

BR Cohn, "Silver Label", North Coast California

- Sausage, BBQ, Duck, Striped Bass, Dark Chocolate

\$72.00 per Bottle

Beringer, Knight's Valley, Napa, California

- Grilled Meats, Earthy Vegetables

\$85.00 per Bottle

Franciscan, Napa, California

- Roasted Teriyaki Spare Ribs, Braised Winter Vegetables, Caramelized Onion & Thyme Tart

\$74.00 per BottlePinot Noir

Lost Angel, California, Foley Family Wines

- Turkey, Quail, Ham, Basil, Thyme, Mustard, Spinach

\$47.00 per Bottle

Parker Station by Fess Parker, Central Coast, California

- Grilled Salmon, Rack of Lamb, Duck
- Milk Chocolate

\$52.00 per Bottle

Tangley Oaks, Sonoma Coast, California

- Cheddar, Burgers, Roast Chicken, Veal

\$57.00 per BottleMerlot

Red Diamond, Washington

- Pork Tacos
- Grilled Tuna
- Portobello Mushrooms
- Tomato Based Sauces

\$49.00 per Bottle

Wente Sandstone, Livermore, California

- Tuna, Duck, Beef, Wild Rice, Red Wine Sauces, Cow's Milk Cheeses

\$51.00 per Bottle

Seven Falls, Wahluke Slope, Washington

- Vegetable Soups, Beets, Flatbreads, Smoked Meats & Fish

\$51.00 per Bottle

Cathedral Cellars, Western Cape, South Africa

- Duck, Herb Crusted Lamb, Pulled Pork
- Potatoes Au Gratin

\$68.00 per Bottle

St. Supery, Napa, California

- Pork Tenderloin, Wild Game, Vegetables

\$82.00 per BottleMalbec

Bodega Norton Reserve, Mendoza, Argentina

- Lamb, Beef, Stews, BBQ, Root Vegetables

\$62.00 per BottleRed Blend

H3 "Les Chevaux", Horse Heaven Hills, WA

- Hamburgers, Steak, Short Ribs, Lasagna

\$49.00 per Bottle

Terms & Conditions

To assist you with your planning.

Meal Service:

- Plated meal service is based on a two hour service time. \$75 per server/hour for functions that extend
- Breaks are based upon a thirty minute service time.
- Buffets (breakfast, lunch, reception & dinner) are served for one and a half hours.
Hors d'oeuvres are (50) pieces minimum per item.
- Buffets have a minimum of 100 guests. If your buffet guarantee is less than one-hundred guests, you will be assessed an additional \$175 Labor Fee.
- There will be a \$175 Labor Fee for any meal function of less than one-hundred guests.
- Due to health regulations and quality concerns, remaining items from any meal period may not be repurposed or served again for another function or break.
- An extension of actual service time is subject to additional labor fees. Meal service beginning after 10 pm will be assessed a 50% menu surcharge.

Additional Charges:

- Carvers, station attendants, made to order or butler-style servers are \$175 each per two hour service period. Each additional hour at \$50 per hour
- Bartenders are \$175 each with one bartender per one hundred twenty five guests required, four hour minimum shift.
- If a room setup is changed within twenty-four hours of the event, there will be a minimum fee of \$200 for the reset. Fee subject to increase depending on the room size and complexity of the changes.
- Any Seated Continental Breakfasts will be subject to \$3 per person charge for staffing purposes.
- On Federal Holidays, an additional labor fee may be added for meal service.
- Kosher Meals- see your Event Consultant

Service Charge, Gratuities, Administrative Fee, Taxes:

All prices are subject to a 12.24% Gratuity, 11.76% Administrative Fee & current 8.25% Sales Tax.

Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the event.

Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

Guarantees: Final attendance must be specified three business days prior to the event by 2 p.m. This number will be considered your minimum guarantee and is not subject to reduction. For functions to be held on Tuesday, notification of attendance must be submitted no later than 12 noon on the preceding Friday. Should a final guarantee not be received, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restrictive numbers are required when the guarantee is provided and will be considered part of the final guarantee. If there are no dietary restrictions provided by the client, the Hotel reserves the right to provide a vegan meal which will be in addition to the final guarantee.

For events of 100 persons or less, the guarantee will equal the set.

Payment: Payment shall be made in advance of the function unless credit has been established with the Hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

Audio Visual: For your convenience, Presentation Services Audio Visual (PSAV) is our in-house technology team providing state of the art equipment along with a knowledgeable and professional on-site team.

Terms & Conditions (cont)

Signage: The Hotel does not permit affixing anything to the walls, doors or ceilings of the property. Preapproved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby, on the building exterior or other public areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. Hanging fees may apply.

Lost and Found: The Hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the Hotel prior to, during or following an event.

Food and Beverage: In addition to our published menu suggestions, our Culinary, Catering and Events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread is available upon request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness.
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.
- All pricing is guaranteed ninety days prior to your event date.
- Additionally, menu selections received within 14 days of an Event will be subject to a 10% increase on current period published banquet menu pricing.
- Neither the Client nor his/her guests or invitees will be permitted to bring food and/or beverages of any kind into the Hotel or onto its premises without the express written permission of the Hotel.

Room Assignment and Seating: Function rooms are assigned by the Hotel according to the anticipated guest count and setup requirements. The Hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten guests each. If a lower ratio is required, additional Labor Fees will apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability up to thirty over the guarantee.

Linen: White linens and napkins are available through the Hotel at no additional charge. Specialty linens and napkins are available through outside resources. Your Catering or Event Manager will be happy to assist you in securing these items.

Floral, Décor, Entertainment: The Hotel has a list of recommended vendors and is happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions.

Should you choose to use one of our preferred vendors, we can simply add the billing to your Hotel master account. Should you make your own arrangements, all deliveries should be coordinated with your Catering or Event Manager.

Terms & Conditions (cont)

Shipping and Packages: Packages may be delivered to the Hotel three working days prior to the date of the function. The following information must be included on packages to ensure proper delivery:

1. Name of Organization
2. On Site Contact Name
3. Attention Catering or Event Services Manager (indicate name)
4. Date of Function

Please ask your Catering or Event Services Manager for FedEx Business Center Drayage Pricing.

Special mailing services are available through FedEx Office at a nominal fee. For all of your business needs including copies, faxes, creative services and video duplication, our FedEx Office is open 24 hours to all in-house guests.

For your convenience and safety, we ask that all deliveries made on your behalf to our Hotel be made through our designated loading and unloading area. This includes all outside contractors such as entertainment, florists, design companies, casino, etc.

Park Events: Lawn chairs must be used in place of banquet chairs in the Anatole Park. Staging and bars must be placed on flat surfaces. Though Hotel dance floors are never used outdoors, the Anatole's large pool deck may be reserved for dance functions. Due to increased labor expenses, there is an additional charge of \$5.00 per person for events in the park. Parties including outdoor bands, DJs etc., shall not extend past 9:00 p.m. without prior written approval from the Anatole's Executive Committee.

Security: All security needs require coordination that can be arranged through the Hotel's Director of Security. Additional security officers may be required for your group if you, your organization or any affiliate within your group have organized protestors or communicated threats at any event in the last three (3) years. One officer per one hundred (100) attendees will be required at a minimum and additional officers may be required as determined by Hotel Security. All changes borne by the Hotel for related requirements will be the sole responsibility of your organization and appear on your master account. Your Event/Catering Manager will assist you with all the arrangements.

Contractual Liability: Performance of this agreement is contingent upon the ability of the Hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, Government (Federal, State or Municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes, whether enumerated herein or not, beyond control of management preventing or interfering with performance.

Damage: Client agrees to be responsible for any damages done to Hotel equipment, goods or facilities during the function caused in whole or in part by the Client, his/her guests, employees, independent contractors or other agents.

City of Dallas Smoking Ordinance: Smoking is prohibited in all public areas and meeting rooms.