

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST



 DOUBLETREE
by Hilton™
LAREDO

Welcome to LAREDO

At DoubleTree by Hilton, we believe the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned and designed to WOW, they inspire ideas, turn peers into friends, create shared memories, and leave an impression that lasts.

Like every DoubleTree by Hilton destination, Laredo offers more than just a place to gather. Here, you'll discover sights to see, flavors to savor, and experiences to share. The sky is the limit, and we're here to ensure you enjoy the very best of both our hotel and this vibrant city.

That's why we're delighted to present this edition of SAVOR, your guide to our 2025 menus. Inside, you'll find locally inspired dishes, engaging food and beverage offerings, and curated experiences designed to help you create unforgettable events for your clients and guests.

Think of SAVOR as more than a menu. It is an invitation to explore, to celebrate, and to design a meeting or event that feels extraordinary, crafted with the warmth, care, and hospitality only DoubleTree by Hilton can provide.



DoubleTree by Hilton Laredo
800 Garden St,
Laredo, TX 78040
United States



DOUBLETREE
by Hilton™

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BREAKFAST
MENUS



All Day Packages

Minimum 25 people.

Continental/ Break Package

Finish Line Continental Breakfast

Seasonal fruit| Berries| Assorted yogurt with granola | Baked breakfast pastries | Chilled orange, apple & cranberry juices

Afternoon Break

Choice of One:

Cookies & Milk | Chips and Salsa | Sweet n' Salty

Fresh brewed regular & decaf coffee | Hot tea service | Soft drinks | Bottled water

\$60 per person

Continental/ Breaks/ Lunch Package

Finish Line Continental Breakfast

Seasonal fruit| Berries | Assorted yogurt cups | Chef's bakery basket | Chilled orange, apple & cranberry juices

All Day Beverage Service

Fresh brewed regular & decaf coffee | Hot tea service | Soft drinks | Bottled water

Lunch

Choice of One:

Garden street Deli| | La Frontera Soup & Salad| Los Amigos Picnic | Tailgating on the Rio Grande | Sabores de Laredo | Viva San Bernardo

Afternoon Break

Choice of One:

Cookies & Milk | Chips and Salsa | Sweet n' Salty

\$80 per person

Hot Breakfast/ Breaks/Lunch Package

The Breakfast Buffet

Select One Egg Option:

Scrambled eggs
scrambled eggs with cheese & chives

Select One Potato Option:

O'brien with bell peppers & onions
Lyonnaise with onions & butter hash browns

Select Two Meat Options:

Green country shoulder ham
Apple wood smoked bacon
Pork sausage links or patties
Chicken Breakfast sausage links

Fresh fruit | Berries | Chef's bakery basket | Chilled orange, apple & cranberry juices | Fresh brewed regular & decaf coffee | Hot tea service

All Day Beverage Service

Fresh brewed regular & decaf coffee | Hot tea service
Soft drinks | Bottled water | Iced tea

Lunch

Choice of One:

Garden street Deli| | La Frontera Soup & Salad| Los Amigos Picnic | Tailgating on the Rio Grande | Sabores de Laredo | Viva San Bernardo

Afternoon Break

Choice of One:

Cookies & Milk | Chips and Salsa | Sweet n' Salty

\$95 per person



BREAKFAST MENUS

Breakfast Buffets

Minimum 25 people.

CONTINENTAL ELEGANCE

Seasonal sliced fruits | Fresh Berries | Greek yogurt parfaits with house granola | assorted bagels | Assorted mini Danish with Traditional compliment

\$22 per person

SUNRISE SELECTION

Assorted pastries | seasonal fruit salad | cinnamon French toast with fruit topping and maple syrup | scrambled eggs | bacon or sausage and house seasoned skillet potatoes.

\$24 per person

THE BREAKFAST BOARD

Assorted pastries | seasonal fruit salad | buttermilk biscuits with country sausage gravy | waffles with maple syrup and berries | scrambled eggs | applewood smoked bacon and house seasoned skillet potatoes.

\$32 per person

THE CHAMPAGNE BRUNCH

Garden salad | mushroom and spinach crepes with creamy Pernod sauce | scrambled eggs | country sausage links | silver dollar pancakes with whiskey-maple syrup | bacon & cheddar mini quiches | shrimp grits | house seasoned skillet potatoes.

\$42 per person *Champagne sold separately*

Breakfast Enhancements for Buffets

YOGURT PARFAIT

Greek yogurt, granola, nuts, chia seeds, local honey.
\$3 per person individual cups

CHICKEN AND BELGIUM WAFFLE STATION

Hand battered chicken breast with freshly made waffles with premium toppings:
Fresh berries, whipped cream, pecans, dulce de leche, maple syrup, cinnamon butter.
\$10 per person

OMELET STATION

Wisconsin shredded cheddar and Monterey Jack cheeses, bell peppers, spinach, onions, tomatoes, mushrooms, sausage, bacon and ham. Requires chef attendant \$85/hour, one hour minimum.
\$12 per person

Plated Breakfast

Breakfast entrées include coffee and hot tea

THE AMERICAN STANDARD

Two scrambled eggs | applewood smoked bacon or pork sausage links | house seasoned skillet potatoes | white or wheat toast | served with house jam & butter.

\$17 per person

CHILAQUILES VERDES O ROJOS

Crispy tortilla chips simmered in your choice of green tomatillo or Red Cumin Salsa | Topped with Sour Cream | Queso Fresco | Red onion, Cilantro and Two Scrambled Eggs.

Add: Shredded Chicken (+ \$3 per person)

\$18 per person

HUEVOS DIVORCIADOS

Two over easy eggs, one topped with red salsa, the other with green salsa, served over lightly fried corn tortillas with refried beans, skillet potatoes topped queso fresco crumbs.

\$18 per person



BREAKFAST
MENUS





BREAKS MENUS

Themed Breaks

Each break is designed for up to one hour of service.

Minimum 25 people.

FRESH START

A light, wholesome refresh designed to energize your guests. Seasonal Sliced Fruits & Berries. Greek Yogurt Parfaits with Granola & Local Honey. Vegetable Crudité with Ranch & Hummus. Cucumber-Mint Infused Water & Freshly Brewed Coffee.

\$20 per person

POWER BOOST

Balanced flavors and protein-rich snacks to keep momentum flowing. Trail Mix Jars (Almonds, Dried Fruit, Dark Chocolate). Mini Turkey & Cheese Pinwheel Wraps. Coconut Water, Iced Green Tea, & Freshly Brewed Coffee.

\$22 per person

DELIGHT BREAK

A sweet intermission that feels indulgent but approachable. Assorted Mini Brownies & Blondies. Chocolate-Dipped Strawberries. Freshly Baked Cookies (Oatmeal Raisin, Double Chocolate, Sugar). Flavored Milks, Iced Coffee, & Hot Chocolate Station.

\$20 per person

À La Carte

Breakfast Biscuits with Sausage & Cheese	\$68 per dozen
English muffin with Egg, Ham & Cheese	\$68 per dozen
Sausage Gravy Stuffed Biscuits	\$60 per dozen
Breakfast Croissants with Ham & Cheese	\$52 per dozen
Breakfast Burritos Potato egg cheese bacon	\$85 per dozen
Seasonal Fresh Fruit & Berries (serves 25)	\$150 per tray
Chefs Breakfast Pastries	\$45 per dozen
Bagels with Assorted Cream Cheeses	\$58 per dozen
DoubleTree by Hilton chocolate chip walnut cookies	\$48 per dozen
7th Street Turtle Brownies	\$58 per dozen
Mixed Nuts	\$45 per pound
Assorted Whole Fruit	\$38 per dozen



Assorted Beverages

Assorted Energy Drinks	\$7 each
Bottled Juices	\$5 each
Assorted Soft Drinks	\$4 each
Bottled Water	\$4 each
Lemonade	\$55 per gallon
Fresh Brewed Iced Tea	\$35 per gallon
Selection of Hot Herbal Teas	\$55 per gallon
Fresh Brewed Coffee	\$48 per gallon
Fresh Brewed Decaf	\$48 per gallon
Add to Coffee Service: Flavored creamers shaved chocolate whipped cream	\$5 per person
All Day Beverage Service Fresh brewed regular & decaf coffee hot tea service bottled water soft drinks (up to 8 hour period)	\$32 per person
Half Day Beverage Service Fresh brewed regular & decaf coffee hot tea service bottled water soft drinks (up to 4 hour period)	\$18.50 per person



LUNCH
MENUS



Lunch Sandwiches

Lunch sandwiches include kettle chips, a pickle spear, iced tea and iced water. Add cookies or brownies to any lunch entrée for \$3 per person

DELI CROISSANT

Choice of deli-style turkey breast, ham or roast beef with Wisconsin cheddar cheese, tomato and lettuce on a flaky croissant.

\$20 per person

GARDEN WRAP

Pickled red onions, bell peppers, tomatoes, cucumbers, spinach, mushrooms, lettuce and roasted red pepper cream cheese in a spinach tortilla wrap.

\$20 per person

CHICKEN SALAD CROISSANT

Craisin, chive and herbed mayonnaise dressing with romaine served on flaky croissant.

\$20 per person

THE ITALIAN SUB

Salami, smoked ham, pepperoni, tomatoes, lettuce and garlic & herb spread on French baguette.

\$20 per person

AMERICAN AKAUSHI BURGER

Handcrafted Akaushi beef patty with aged cheddar, leaf lettuce, ripe tomato, on a toasted soft brioche bun.

\$22 per person

FRIED CHICKEN BREAST SANDWICH

Hand breaded chicken breast cooked to golden brown, lettuce, tomato, and house dressing on toasted soft brioche bun.

\$18 per person

Lunch Salads

Lunch salads include iced tea and iced water

MEDITERRANEAN GARDEN SALAD

Romaine, feta, cucumbers, cherry tomatoes, red onions, pepperoncini, and kalamata olives with lemon vinaigrette.

\$18 per person

LAREDO CHOPPED SALAD

Spring mix tossed with sweet corn, cherry tomatoes, avocado, black beans, cotija cheese, pickled red onions, and crispy tortilla strips.

\$18 per person

ACAPULCO CAESAR SALAD

Crisp romaine hearts tossed in a zesty Caesar dressing table side with parmesan cheese and house-made sourdough croutons.

\$18 per person

ENSALADA VERDE

Mixed greens, cucumber, edamame, celery, pickled tomatillo, queso fresco, grilled hearts of palm, and agave-mint vinaigrette.

\$18 per person



LUNCH ENTRÉE

Lunch entrées include a house salad with a choice of dressing, rolls & butter, iced tea and iced water. Desserts sold separately.

CHICKEN MONTEREY

Grilled chicken breast garnished with sauté mushroom poblano peppers, caramelized onions, and bacon, topped with Monterey cheese. Accompanied by white rice pilaf and seasoned vegetables.

\$32 per person

ASADA DE RES (BEEF FAJITAS) or SHRIMP FAJITAS

substitute CHICKEN FAJITAS

Ancho-seasoned skirt steak, blistered peppers, caramelized onions, Mexican rice, refried beans, warm tortillas with Pico de Gallo.

\$42 per person

\$28 per person (substitute CHICKEN FAJITAS)

BACON WRAPPED CHICKEN BREAST

Chicken breast wrapped in smoked bacon, stuffed with pickled jalapeño and queso fresco, topped with chipotle cream sauce, served with roasted garlic & herbs red potatoes and hari covers.

\$34 per person

TEXAS CARBONARA

A Texan twist on the Italian classic. Grilled chicken breast, linguine, and poblano-Parmesan cream, finished with cracked pepper and herbs. Substituted marinara sauce.

\$30 per person

LUNCH
MENUS







LUNCH MENUS

THEMED LUNCH BUFFETS

Lunch buffets include iced tea and iced water

Replenished items are available for guests for a period of up to one hour.

Minimum of 50 guests.

GARDEN STREET DELI

Agave seasonal fruit salad, assorted bread rolls, American & Swiss cheese slices, deli-sliced turkey, ham, hard salami, roast beef, thinly sliced red onions, cucumbers, pickle spears, lettuce, tomatoes, individual bags of potato chips, and condiments. A rich triple chocolate cake for dessert.

Add a soup for \$ 3 cup

\$32 per person

LA FRONTERA SOUP & SALAD

Mixed salad greens, sliced mushrooms, cucumbers, diced ham, bacon, chicken, tomatoes, black olives, shredded cheese, croutons, artisan rolls, egg salad, chicken salad and choice of one soup. Poblano Bisque, Chorizo Corn Chowder or Vegetable soup and Tres leches cake for a sweet treat.

\$32 per person

LOS AMIGOS PICNIC

Shredded carnitas in Chipotle BBQ, baked chicken thighs, garlic & herbs roasted red potatoes, buttered corn, coleslaw, iceberg lettuce mix, tomatoes, red onions, cucumbers, olives, hard-boiled eggs, peas, sunflower seeds, cheddar cheese, assorted dinner rolls and Myer lemons bars for a sweet ending.

\$38 per person

TAILGATING ON THE RIO GRANDE

Juicy grilled burgers and Johnsonville bratwurst simmered in beer with Spanish onions and assorted condiments, assorted buns, potato salad, fresh crudité with creamy dill dip, French onion dip accompany with kettle potato chips. Nothing beats a classic apple pie to close out a picnic.

(Upgrade to the American Heartbrand Akaushi Burger for \$5)

\$34 per person

THEMED LUNCH BUFFETS

Lunch buffets include iced tea and iced water

Replenished items are available for guests for a period of up to one hour.

Minimum of 50 guests.

SABORES DE LAREDO

Grilled Beef fajitas, Grilled chicken fajitas, borracho charro beans, Mexican rice, spring mix green salad with tomato & cucumbers (choice of dressing), soft flour and corn tortillas, tortilla chips, creamy jalapeno salsa, salsa de arbol, queso fresco, sour cream and pico de Gallo. Mini traditional flan squares.

\$48 per person (Add guacamole \$3 per person)

VIVA SAN BERNADO

Little Italy in Texas, Classic Caesar salad bar, garlic bread sticks, handmade Italian meatballs, herb seasoned chicken Parmesan, steamed vegetables, cavatappi pasta, fettuccine pasta, marinara sauce, Alfredo sauce. Accompanied with a classic Italian dessert is tiramisu.

\$42 per person (Add Creamy tomato basil bisque \$3)



LUNCH
MENUS



DINNER
MENUS



Dinner ENTRÉE

Dinner entrées include House salad with choice of dressing or one soup of choice (Poblano Bisque, Chorizo Corn Chowder or Vegetable soup), fresh baked dinner roll, choice of one vegetable and one starch, iced tea, water, and coffee.

Desserts sold separately.

(Upgrade salad for \$5 per person)

CHIMICHURRI CHICKEN \$36 per person

Seared Airline chicken topped with Argentinian chimichurri sauce.

CHICKEN MARSALA \$36 per person

Seared chicken breast topped with Marsala wine sauce, mushrooms, and scallions.

CREAM OF CHIPOTLE CHICKEN BREAST \$36 per person

Grilled chicken breast covered with cream of chipotle sauce.

GRILLED RED SNAPPER \$40 per person

Seared with a tomato base Vera Cruz sauce.

ALMOND-PARMESAN CRUSTED COD \$38 per person

Oven-roasted with crushed almonds, parmesan cheese and panko.

ATLANTIC SALMON \$45 per person

Pan-seared salmon in a creamy poblano sauce.

PRIME RIB \$48 per person

10 oz of boneless prime rib of beef slowly roasted and topped with au jus.

SEARED TENDERLOIN FILET \$60 per person

7 oz filet mignon topped with a pasila port reduction.

GRILLED RIBEYE \$58 per person

10 oz hand-cut steak topped with homemade herbed butter.

ROASTED APPLE PORK LOIN \$36 per person

8 oz apple-glazed pork loin, slow roasted and topped with apple-mint chutney.

BONE-IN PORK CHOP \$38 per person

10 oz roasted French cut pork chop topped with balsamic reduction, blistered cherry tomatoes and gorgonzola cheese.

EGGPLANT PARMIGIANA \$30 per person

Breaded eggplant slices layered with chunky vegetable marinara, spinach, mushrooms, bell peppers, mozzarella and parmesan cheese.

GRILLED PORTABELLA MUSHROOM \$28 per person

Savory, meaty portabella mushrooms marinated in a blend of balsamic vinegar, garlic, and fresh herbs, then flame-grilled to perfection. Served over a bed of seasoned wild rice.

VEGETABLE PRIMAVERA \$26 per person

Sautéed Spring vegetables in a light white wine and herb sauce, served over hand-cut fettuccini, finished with microgreens.

VEGETABLE SELECTION

Roasted Cauliflower & Broccoli Florets

Seamed French Green Beans

Grilled Asparagus

Steamed Heirloom Baby Carrots

Julienned Vegetables

Texas honey roasted Brussel sprouts

STARCHES SELECTION

Mashed or Garlic Mashed potatoes

Scalloped Potatoes

Saffron Risotto

Basmati Rice with Peas & mushrooms

Wild Rice Pilaf

Garlic & Herbs Roasted Baby Red Potatoes

Quinoa with Herbs

Buttery angel hair pasta



DINNER MENUS

THEMED DINNER BUFFETS

Dinner buffets include iced tea and iced water. Replenished and available for guests for a period of up to one hour. Minimum of 50 guests.

LITTLE ITALY \$45 per person

Caesar salad bar, vegetable minestrone soup, handmade Italian meatballs, Italian seasoned chicken parmesan, steamed vegetables, beef lasagna, cavatappi pasta, fettuccine pasta, marinara sauce, Alfredo sauce and garlic bread sticks. Zesty lemon squares to brighten a melt in your mouth finish.

THE LATIN FUSION \$52 per person

Seasoned beef fajitas, chicken fajitas, Borracho charro beans, Mexican rice, calabazas en salsa, soft flour and corn tortillas, tortilla chips, spring mix salad with cucumbers and tomatoes, creamy jalapeno salsa, salsa de arbol, shredded cheese, sour cream, and pico de gallo. Cinnamon sugar churros and traditional flan squares for a classic sweet indulgence.

DOWN SOUTH DELIGHTS \$50 per person

Tender barbecue pork spareribs, oven-roasted chicken, corn on the cob, smashed baby red potatoes with basil butter, green beans, macaroni & cheese, coleslaw and cornbread muffins. A sweet, nutty and decadently satisfying southern pecan pie.

THE RED BARN TABLE \$48 per person

Marinated grilled chicken breast layered with a creamy basil pesto, cornmeal-crusted Cod with lemon Aioli artisan Garden Salad, Smoked Cheddar Ale Soup, sweet corn & roasted poblano gratin bake, bowtie pasta with charred veggies, broccoli infused coleslaw.

DINNER PICNIC UNDER THE STARS \$46 per person

Meatloaf slices, fried chicken, Crisped Potato Spears, buttered corn, iceberg lettuce mix, diced tomatoes, red onions, cucumbers, olives, hard-boiled eggs, peas, sunflower seeds, cheddar cheese, 3 house dressings, watermelon wedges, corn muffins and rolls & butter.

BUFFET ENHANCEMENTS

Carving Stations require a chef attendant at \$85 per hour, with a minimum of one hour. Each carving station includes dinner rolls and condiments.

CHATEAUBRIAND \$26 per person

Beef Tenderloin with a cherry-merlot reduction

PRIME RIB OF BEEF \$26 per person

Prime Rib roasted to perfection accompanied with a creamy horseradish sauce

PORK LOIN \$18 per person

Boneless cut of pork served with a apple-ginger chutney

AIRLINE TURKEY BREAST \$15 per person

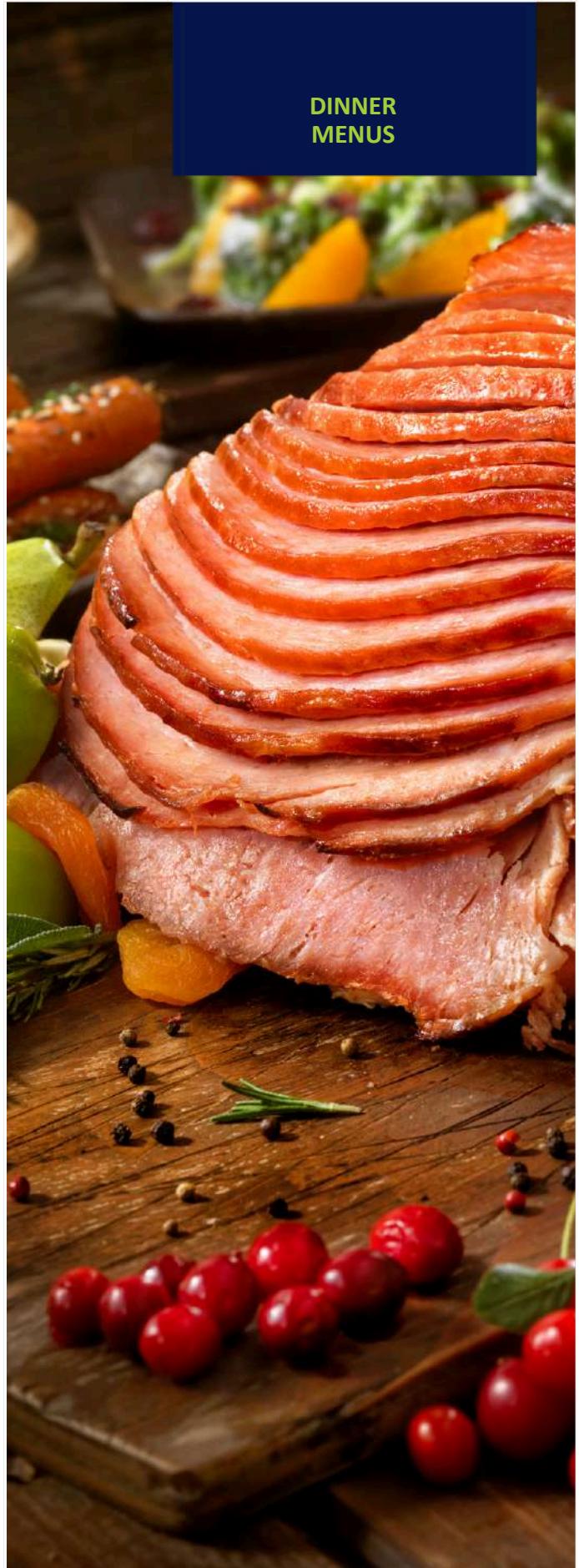
Turkey breast roasted and served with a cranberry relish

HONEY GLAZE SPIRAL HAM \$15 per person

Accompanied with a Dijon mustard



DINNER
MENUS



Hors d'Oeuvres

APPETIZER TRAYS served in 25-piece trays

Hot Section

Birria Empanadas with Chimichurri Sauce	\$95
Crab Stuffed Mushrooms with Swiss & Gruyere	\$145
Chipotle Meatballs with Cilantro	\$55
Jumbo Shrimp Skewers with Diabla Sauce	\$145
Elote Croquettes with Jalapeño Ranch Dressing	\$65
Mini Tacos al Pastor with House Salsa	\$52
Teriyaki Beef Skewers with Chive Sour Cream	\$95
Jalapeño Bacon Jam Bruschetta with Caramelized Onion	\$75
Grilled Street Corn Skewers	\$68
Roasted Pepper & Goat Cheese Empanadas	\$65
Bacon Wrapped Scallops	\$125
Mini Sliders (Beef / Shredded Pork)	\$88
Mini Potato Flautas	\$48
Chicken Satay with Honey Glaze	\$72
Tempura Vegetables	\$68
Zucchini Corn Cakes	\$82
South Texas Crab Cakes	\$85
Vegetable Spring Roll	\$80

Cold Section

Salmon Ceviche with Orange and Mint	\$125
Fruit Kabobs (Seasonal Fruit)	\$70
French Onion Dip with Assorted Toast Points	\$65
Smoked Salmon Gravlax on Cucumber Canapé	\$105
Deviled Eggs with Marinated Artichokes	\$88
Assorted Cheese Tray (Domestic and Imported)	\$98
Tenderloin Crostini with Garlic Herb Goat Cheese	\$145
Ahi Tuna Tartare on Wonton Crisp	\$125
Shrimp Shooter with Wasabi Cocktail Sauce	\$145
Prosciutto Wrapped Jumbo Asparagus	\$165
Lobster Salad on Endive Spears	\$120
Heirloom Tomato Bruschetta on Sourdough Toast	\$72
Caprese Skewers with Basil, Mozzarella & Balsamic	\$76



Butler style pass around requires a butler charge of \$85 per hour with a minimum of 1 hour.

DINNER
MENUS



DUET PLATES

FILET & ROSEMARY SHRIMP SKEWER

Merlot demi-glacé | Couscous | Haricot vert

\$75 per person

GRILLED SALMON & BALSAMIC CHICKEN

Risotto Milanese | Mushroom ragout

\$65 per person

SLICED SIRLOIN & ROASTED CHICKEN

Calvados demi-glacé | Roasted Apples | Fingerling Potatoes
Root Vegetables

\$68 per person

BEEF TOURNEDOS & LOBSTER BEURRE ROUGE

White rice | Asparagus

\$85 per person



DESSERTS
MENU



DESSERT DELIGHTS

\$8 each

Add handcrafted desserts to your menu for a sweet finishing touch.
Cake cutting service available.

Traditional Flan

Silky caramel custard gently baked to perfection.

Tres Leches Cake

Light and airy sponge cake soaked in a luxurious blend of three milks.

Triple Chocolate Cake

A rich, layered indulgence featuring moist chocolate cake, velvety dark chocolate.

Carrot Cake

Spiced cake made with freshly grated carrots, toasted walnuts, and a hint of cinnamon.

Chocolate Mousse

An airy, decadent mousse crafted from premium dark chocolate, whipped to a silky finish.



DESSERTS MENU



KIDS
MENU





KIDS MENU

KIDS MENU

\$18 per child

Available for children under 12 years of age. Includes beverage (fountain drinks, lemonade, fruit punch).

Chicken Alfredo

pan-seared chicken breast served over fettuccine pasta, tossed in a rich and creamy Alfredo sauce made with Parmesan cheese, garlic, and fresh cream. Finished with a sprinkle of parsley.

Peperoni Pizza

A classic favorite topped with zesty tomato sauce, melty mozzarella cheese, and plenty of crispy, savory pepperoni—all baked to a golden, bubbly perfection on a hand-tossed crust.

Chicken Tenders

Crispy, golden-fried chicken breast strips seasoned and hand-breaded for a crunchy finish. Served with your choice of dipping sauces—perfectly tender and full of flavor.

Mac & Cheese

Elbow macaroni baked in a rich, creamy cheese sauce made with sharp cheddar and a touch of cream. Topped with a golden breadcrumb crust for the perfect balance of comfort and crunch.

Beef Sliders

Juicy mini beef patties grilled to perfection, topped with melted cheddar, pickles, and house-made burger sauce on toasted brioche buns. Small in size, big on flavor—perfect for sharing or snacking.

BEVERAGE
MENUS



BEVERAGE PACKAGES

Bartenders \$95 – One bartender per 75 guest is required Additional hours \$28

HOUSE PACKAGE

Open bar
\$38 per person for 2hrs
(includes soft drinks)

Spirits

Tito's Vodka
Bacardi Silver
El Jimador Blanco
Beefeater Gin
Crown Royal
Buchanan's
Jim Beam

Wine

House Chardonnay
House Merlot
House Pinot Grigio
House Cabernet Sauvignon

Beer

Miller
Bud Light
Coors Light
Dos XX
Michelob Ultra

PREMIUM PACKAGE

Open bar
\$48 per person for 2hrs
(includes soft drinks)

Spirits

Grey Goose
Bacardi 8yr
Don Julio
Hendricks
Makers Mark
Woodford Reserve
Johnnie Walker Black

Wine

Premium Chardonnay,
Premium Pinot Grigio
Premium Merlot
Premium Cabernet

Beer

Ultra
Miller
Bud Light
Coors
Dos XX
Corona

NA BEVERAGES

Select Beverages

Fountain Soft drinks \$4
Can Soft drink \$4
Bottle water \$4
Topo Chico \$4
Jarritos \$5
Red bull \$7

Coffee, Tea, & Juice Service

Coffee \$48 per gallon
Tea \$35 per gallon
Fresh Juice \$30 per gallon

BOTTLE SERVICE

House Liquor (\$185 per bottle)

Tito's Vodka
Bacardi Silver
El Jimador Blanco
Beefeater Gin
Crown Royal
Buchanan's
Jim Beam

Wine (\$45 per bottle)

House Chardonnay
House Merlot
House Pinot Grigio
House Cabernet Sauvignon

Beer Kegs

Miller \$400
Coors Light \$400
Ultra \$450
Bud Light \$400
Dos XX \$450
Modelo \$450

Premium Liquor (\$240 per bottle)

Grey Goose
Bacardi 8yr
Don Julio
Hendricks
Makers Mark
Woodford Reserve
Johnny Walker Black

BEVERAGE SERVICE

All Day soft drinks
ALL DAY \$32 PER PERSON
HALF DAY \$18.50 PER PERSON
Coke Cola, Sprite, Diet coke, Bottled water, Coffee, Decaf, Iced Tea and Iced water.

8.25% Tax
25% Service charge

BEVERAGE
MENUS



Audio
Visual



Audio Visual

Projection & Presentation Packages

HDTV FLAT PANEL MONITOR RENTAL

LED Flat Panel Monitor – 48" \$225

LED Flat Panel Monitor – 65" \$325

LED Flat Panel Monitor – 85" \$550

LCD PROJECTOR PACKAGE

LCD Projector, 7.5' * 10'

Screen, laptop, (2) Powered

Speakers with (2) Wireless

Microphones

\$750

Sound

Powered Speaker for PC \$150

Sound System
(2 Powered Speakers) (1) Wired Microphone

Sound System
(2 Powered Speakers) (1) Wireless Microphone

Sound System
(2 Powered Speakers) (2) Wired Microphone

Sound System
(2 Powered Speakers) (2) Wireless Microphone

Wireless Microphone \$100

Wired Microphone \$50

Audio Mixer \$100

Mic Stand- Table Top \$15

Mic Stand- Floor Stand \$25

Accessories

6 foot Tripod Screen \$100

8 foot Tripod Screen \$125

Digital Video Switcher \$150

LCD Projector \$250

Laptop \$125

Wireless Pointer \$25

HDMI Splitter \$60

Podium \$100

Rear Projection Screen
7.5 * 10 Screen with bottom drape \$250

Standard Labor

Audio Visual Technician \$60/hr

Additional services available. Ask your Sales Manager for details.

TERMS & CONDITIONS

- **GUARANTEE OF ATTENDANCE:** A final guest count must be confirmed no later than 72 hours before the event. Charges will be applied based on the guaranteed number or the actual attendance, whichever is greater.
- **DEPOSIT & PAYMENT:** To secure the booking, a non-refundable deposit is required. Full payment must be received prior to the event unless alternative credit arrangements have been pre-approved.
- **MENU SELECTION:** All menu selections must be finalized at least 14 days in advance. Pricing is subject to adjustments in accordance with market fluctuations.
- **SERVICE CHARGES & TAXES:** All food and beverage items are subject to applicable service charges and local/state taxes.
- **OUTSIDE FOOD & BEVERAGE:** Outside food and beverages are not allowed. Exceptions may be made for religious or cultural items with prior approval.
- **ALCOHOL SERVICE:** Our staff reserves the right to refuse alcohol service in compliance with state liquor laws. Valid identification may be required.
- **EVENT TIMING:** Banquet spaces are only available during the contracted event hours. Additional time will result in extra charges.
- **DECORATIONS:** All decorations must receive prior approval from the hotel. The use of nails, staples, or adhesives on walls and ceilings is prohibited. Open flames require advance authorization.
- **LIABILITY:** Clients are responsible for any damages caused by their guests, vendors, or contractors.
- **CANCELLATION POLICY:** Cancellations will result in the forfeiture of deposits, along with any additional fees as outlined in the hotel's cancellation policy.

Important Things To Know

We make it simple to accommodate your guests and set the right mood for any event with inspired cuisine and expert presentation.

Our culinary team is pleased to present the menu selections included in this document and would be delighted to create a customized menu for your event. Please ask your Sales Manager for more details.

All organized food and beverage orders are subject to prevailing gratuity, service charge, and sales tax. Current rates (subject to change without notice) are:

- 25% service charge (taxable)
- 8.512% state tax
- Room rental charges are subject to 14% state tax plus 3% TID fee

Please note: The service charge is not distributed to employees, but is retained by the hotel to cover discretionary and administrative costs of the event. No other fee or charge, including administrative fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge that is distributed to any employee.

Menu availability and pricing are subject to change without notice. Unless otherwise noted, all prices are quoted per guest.

