



THE  
MONARCH  
SAN ANTONIO

*Banquets & Catering*

M E N U

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210-714-8200

THEMONARCHSA.COM



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*Good Morning*

# Good Morning

## PLATED BREAKFAST

### **BAKERY BASKET\***

Baker's Morning Selections

### **STARTERS**

#### **Select One**

Additional selection +5 per guest

#### **Seasonal Fruit Plate VG, GF**

Local Honey | Mint

#### **Berry Parfait VG, GF**

House Granola | Lemon Zest

### **HOT ENTREES**

#### **Select One**

Up to three additional dishes may be selected, with a minimum of 15 orders per item.

Final menu selections must be submitted at least 7 days prior to the contracted event date.

#### **Brioche French Toast**

Smoked Bacon

#### **Quiche Lorraine**

Jambon de Paris | Gruyere

#### **Egg White Frittata VG, GF**

Sauteed Spinach | Feta

#### **Scrambled Eggs GF**

Bacon | Hash Browns | Blistered Tomato

#### **Eggs Benedict**

Fingerling Potato | Lemon Hollandaise

#### **Croque Monsieur**

Garden Greens | Sherry Vinaigrette

#### **Huevos Rancheros VG, GF**

Charro Beans | Scrambled Eggs | Avocado | Cotija Cheese

#### **Migas VG, GF**

Corn Tortillas Crisps | Scrambled Eggs | Tomato | Chilies | Avocado  
Onion | Cilantro | Jack Cheese

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Prices are per guest and subject to a 25% taxable service charge and 8.25% sales tax.

All food and beverage menus and prices are subject to change without notice.

V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

\*PRESET

# Good Morning

## PLATED BREAKFAST

CONT.

### BEVERAGE

Orange and Grapefruit Juices

La Colombe Coffee

Tea Forte Artisan Selections

55 PER GUEST

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## CONTINENTAL BREAKFAST BUFFET

### BAKER'S SELECTIONS

Mini Croissants | Coffee Cake | Danishes | Muffins  
Whipped Butter | Fruit Preserves

### COLD STARTERS

House-Made Granola GF, V

Seasonal Fruits & Berries GF, V

Greek Yogurt Verrines GF, VG

Local Bagels VG

Cream Cheese | Butter

### HOT SELECTIONS

Steel-Cut Oatmeal VG, GF, N

Brown Sugar | Dried Fruits | Toasted Pecans

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## CONTINENTAL BREAKFAST BUFFET

CONT.

### SPECIALTY ADD-ONS

+8 Per Guest

Scrambled Eggs VG, GF

Applewood Smoked Bacon GF

Brioche French Toast VG

### BEVERAGE

Orange and Grapefruit Juices

La Colombe Coffee

Tea Forte Artisan Selections

50 PER GUEST

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## MONARCH SIGNATURE BREAKFAST BUFFET

### BAKER'S SELECTIONS

Mini Croissants | Coffee Cake | Danishes | Muffins  
Whipped Butter | Fruit Preserves

### COLD STARTERS

House-Made Granola and Berries GF, V

Greek Yogurt Verrines GF

Local Bagels VG

Cream Cheese | Butter

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## MONARCH SIGNATURE BREAKFAST BUFFET

CONT.

### FARM FRESH EGGS

Select One

Additional Selections +10 Per Guest

**Scrambled Eggs** VG, GF

Olive Oil | Chives

**Scrambled Egg Whites** GF

Olive Oil | Chives

**Traditional Eggs Benedict**

Canadian Bacon | Lemon Hollandaise

**Croissant Breakfast Sandwich**

Folded Egg | Bacon | American Cheese

**Egg White Frittata** VG, GF

Sauteed Spinach | Feta

**Baked Eggs** VG, GF

Caramelized Onion | Comté Cheese

**Breakfast Tacos** VG

Scrambled Egg | Potato | Jack Cheese | Salsa Verde

**Migas** GF

Corn Tortillas Crisps | Scrambled Eggs | Tomato | Chilies | Avocado  
Onion | Cilantro | Jack Cheese

**Vegan Scrambled Eggs** V, GF

Vegan Mozzarella Cheese | Chives

### BREAKFAST MEATS

Select One

For three or more meats, +5 Per Guest

**Applewood Smoked Bacon**

**Pork Sausage**

**Chicken Apple Sausage**

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## MONARCH SIGNATURE BREAKFAST BUFFET

CONT.

### BREAKFAST MEATS CONT.

Turkey Bacon

Canadian Bacon

Seared Ham

Plant Based Sausage

### POTATO PREPARATIONS

Select One

Additional Selections +5 Per Guest

Shredded Potato Hashbrowns GF

Traditional Home Fries GF, VG  
Roasted Peppers and Onions

Roasted Fingerling Potatoes GF, VG  
Caramelized Onion | Parsley

Double Cooked Yukon Gold Potatoes GF  
Clarified Butter | Rosemary

### BEVERAGE

Orange and Grapefruit Juices

La Colombe Coffee

Tea Forte Artisan Selections

75 PER GUEST

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## WELLNESS BREAKFAST BUFFET

### COLD STARTERS

**Seasonal Fruit & Berries Plate** GF, V

**Greek Yogurt Parfait** GF, VG  
Acai Berries | House-Made Granola | Honey

**Toasted Seed Bark** GF, V  
Flax | Sunflower | Pumpkin | Chia

### BAKER'S SELECTIONS

**Morning Glory Muffins** VG

**Apple Zucchini Bread** VG

**Whole Wheat Mini-Croissants** VG

### HOT SELECTIONS

Select One

**Steel-Cut Oatmeal** VG, GF, N  
Brown Sugar | Dried Fruits | Toasted Pecans

**Whole Grain Waffles** VG  
Local Honey

**Baked Farm Eggs** VG, GF  
Caramelized Onion | Comté Cheese

**Scrambled Egg Whites** VG, GF  
Olive Oil | Chives

### VITAL SMOOTHIE SHOTS

**Acai Berry** VG, GF  
Banana | Chia Seed | Local Honey

**Kale** GF, V  
Pear | Local Citrus | Agave

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## WELLNESS BREAKFAST BUFFET

CONT.

### BEVERAGE

Orange and Grapefruit Juices

La Colombe Coffee

Tea Forte Artisan Selections

60 PER GUEST

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## ENHANCEMENTS

### COLD

#### FRESHLY BAKED BAGELS VG

Plain | Sesame | Everything | Poppy | Cream Cheeses  
Plain | Blueberry | Chive

15 PER GUEST

#### DELICATESSEN GF

Artisanal Ham

Smoked Turkey

Soft Ripened Brie Cheese

Local Cheddar

22 PER GUEST

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## ENHANCEMENTS

CONT.

### **GRANOLA BAR** GF, VG

Fresh Greek Yogurt | Assorted Seeds | Berries | Preserves

12 PER GUEST

### **WHOLE FRUITS** V

Seasonal Selection

48 PER DOZEN

### **AVOCADO TOAST** VG

Herbed Gournay Cheese | Pickled Onion Parsley | Dill | Lemon

15 PER GUEST

Add Smoked Salmon +7 Per Guest

### **INDIVIDUAL CHIA PUDDING** GF, VG

Coconut Milk | Honey  
Dark Chocolate Shavings

110 PER DOZEN

### **FRESH BERRY CUPS** GF, V

Assorted Seasonal Berries | Mint

48 PER DOZEN

### **SOURDOUGH TARTINE** VG

Brie | Pickled Onion | Black Pepper

18 PER GUEST

Add Smoked Salmon +7 Per Guest

Add Jambon De Paris +7 Per Guest

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## ENHANCEMENTS

CONT.

### HOT

**STEEL-CUT OATMEAL** GF, VG, N  
Brown Sugar | Dried Fruits | Toasted Pecans

14 PER GUEST

### BAKED INDIVIDUAL QUICHE

Select One

**American**

Bacon | Cheddar

**French**

Jambon de Paris | Comté

**Italian**

Prosciutto Cotto | Parmesan

132 PER DOZEN

Minimum Order of One Dozen

### FRITATTAS

Select One

**Whole Egg** GF, VG

Sauteed Vegetables | Chives

**Egg Whites** GF, VG

Spinach | Feta

100 PER DOZEN

Minimum Order of One Dozen

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## ENHANCEMENTS

CONT.

### **BREAKFAST TACOS**

Scrambled Eggs | Chopped Bacon | Potato  
Jack Cheese Flour Tortilla

16 PER GUEST

### **BREAKFAST ENCHILADAS GF**

Scrambled Egg | Shredded Ham | Salsa Verde  
Corn Tortillas | Jack & Cotija Cheese

16 PER GUEST

### **BREAKFAST SANDWICHES & WRAPS**

Select One

#### **Brioche**

Scrambled Egg | Ham | Cheddar

#### **Croissant**

Bacon | Folded Egg | Gruyere Cheese

#### **Herbed Flour Tortilla**

Spiced Sausage | Scrambled Egg  
Potato | Onion | Salsa Verde

#### **Plant Protein Wrap GF**

Grilled Vegetables | Potato  
Jack Cheese | Salsa Molcajete

#### **Vegan Flour Tortilla V**

Scrambled Vegan Eggs  
Vegan Cheese

19 PER GUEST

Minimum Order of One Dozen

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## ENHANCEMENTS

CONT.

### EGGS BENEDICT

Select One

#### Traditional

Canadian Bacon | Hollandaise

#### Royale

Smoked Salmon | Bearnaise

#### Florentine VG

Spinach | Sauce Choron

#### Neptune

Butter Poached Crab | Lemon Hollandaise

26 PER GUEST

Minimum Order of One Dozen

### VANDE ROSE FARMS BACON

Voted America's Best Uncured Bacon | Smoked Over Applewood | Thick Cut

14 PER GUEST

### TEX-MEX MIGAS GF

Corn Tortillas Crisps | Scrambled Eggs | Tomato | Chilies  
Avocado | Sautéed Onion | Cilantro | Jack Cheese

19 PER GUEST

### HUEVOS RANCHEROS GF

Charro Beans | Scrambled Eggs | Avocado | Tomato | Cotija Cheese

19 PER GUEST BREAKFAST

### BURRITOS VG

Scrambled Eggs | Potato | Onion | Chihuahua Cheese | Peppers

19 PER GUEST

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## CONTINENTAL & BUFFET ENHANCEMENTS STATIONS

### CHEF REQUIRED

Chef Attendant fee of \$150 per chef for a 90-minute event, per 50 guests.  
Each additional hour is \$200 per chef.  
Minimum of 25 guests required.

### BREAKFAST EGG STATION GF

Omelets and Scrambled Eggs Cooked to Order

Farm Fresh Eggs & Egg Whites

Plant Based "Eggs" Available Upon Request

Bistro Ham | Smoked Bacon | Breakfast Sausage | Local Cheddar | Swiss  
Jack Cheese | Parmesan | Peppers | Onions | Mushrooms | Tomatoes | Spinach | Hot  
Chilies

27 PER GUEST

### BELGIAN WAFFLE STATION VG

Vermont Maple Syrup | Fresh Berries | Nutella | Whipped Butter | Local Honey

26 PER GUEST

Red Velvet Waffles +3 Per Guest  
Gluten Free Waffles Available Upon Request

### CHILAQUILES STATION VG

Farm Fresh Scrambled Eggs | Corn Tortilla Crisps | Sauteed Onion  
Pico De Gallo | Sour Cream | Cotija Cheese | Cilantro | Salsa Verde

26 PER GUEST

Add Achiote Chicken for +3 Per Guest

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# *Brunch*

## MONARCH SIGNATURE BRUNCH BUFFET

A minimum of 25 guests is required, along with a 100% guaranteed guest count.  
Groups with fewer than 25 guests will incur an additional +10 per guest.

### **BAKER'S SELECTIONS VG**

Croissants | Muffins | Danishes | Toast | Local Bagels  
Whipped Butter | Fruit Preserves | Cream Cheese

### **COLD STARTERS**

#### **Seasonal Fruits And Berry Plate V**

**Garden Greens V, VG**  
Market Vegetables | Sherry Vinaigrette

**Smoked Salmon GF**  
Pickled Red Onion | Capers | Egg | Dill | Lemon

**Tomato Carpaccio GF, V**  
Oregano | Shallot | Roasted Garlic | Sea Salt

**Local Cheeses GF, VG, N**  
Selection of Artisanal Cheese | Marcona Almonds | Honey

### **HOT ENTREES**

#### **SELECT TWO**

Additional Selections +10 Per Guest

**Traditional Eggs Benedict**  
Canadian Bacon | Lemon Hollandaise

**Brioche French Toast VG**  
Orange Glaze | Vanilla Labneh | Blueberries

**Pulled Pork Chilaquiles GF**  
Corn Tortilla | Pico De Gallo | Salsa Verde

**Korean Fried Chicken & Waffles**  
Gochujang Glaze | Ume Infused Maple Syrup

**Grilled Flatiron Steak & Eggs**  
Blistered Tomato | Chimichurri

**Platter Of Thick-Cut Applewood Smoked Bacon**

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\*PRESET

MONARCH SIGNATURE  
BRUNCH BUFFET

CONT.

**BRUNCH EGG ACTION STATION GF**

Chef Attendant Required, 1 Chef Per 50 Guests Required  
Omelets and Scrambled Eggs Cooked to Order

Bistro Ham | Smoked Bacon | Breakfast Sausage | Local Cheddar | Swiss | Jack Cheese  
Parmesan | Peppers | Onions | Mushrooms | Tomatoes | Spinach | Hot Chilies

Plant Based "Eggs" Available Upon Request

**SIDES**

**Roasted Fingerling Potatoes GF, V**  
Caramelized Onion | Parsley

**Oven Roasted Seasonal Vegetables Gf, V**

**DESSERTS**

**Blueberry Lemon Tartlet**  
Lemon Curd | Sweet Buttery Tart

**Churros**  
Cinnamon Sugar | Chocolate Vg

**Conchas**  
Sweet Bread Roll | Crunchy Shell Vg

**BEVERAGE**

**Orange and Grapefruit Juices**

**La Colombe Coffee**

**Tea Forte Artisan Selections**

140 PER GUEST

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\*PRESET

BRUNCH BEVERAGE  
PACKAGES

**BLOODY MARY BAR PACKAGE**

\*Pricing only available as a package bar  
\* 1 Bartender required per 75 guests at  
\$100 per hour

1 HOUR	\$25
2 HOURS	\$32
3 HOURS	\$39
4 HOURS	\$46

**Additions:** Worcestershire | Tabasco  
Horseradish | Black Pepper | Cayenne  
Celery Salt | Olive Juice | Spicy Salt  
Sea Salt | Jalapeno Juice

**Garnishes:** Lemon | Limes | Olives  
Pickled Okra | Cocktail Shrimp  
Salami Sticks | Celery | Bacon  
Mozzarella Balls

**SPARKLING WINE BAR PACKAGE**

\*Pricing only available as a package bar  
\*1 Bartender required per 75 guests at  
\$100 per hour

1 HOURS	\$19
2 HOURS	\$27
3 HOURS	\$36
4 HOURS	\$45

Prosecco | Sparkling Rosé

**Juices:** Orange | Grapefruit | Pineapple  
Cranberry | Peach Nectar

**Liqueurs:** Strawberry | Raspberry  
Peach | Melon

**Fresh Garnishes:** Pineapple | Melon  
Strawberry | Blackberry | Raspberry  
Mint | Rosemary | Cranberry

**HARD AGUA FRESCA BAR PACKAGE**

\* Pricing Only Available As A Package Bar  
\*1 Bartender Required Per 75 Guests At \$100 Per Hour

1 HOURS	\$20
2 HOURS	\$28
3 HOURS	\$37
4 HOURS	\$46

**HOUSE VODKA & TEQUILA**

Select Three

Watermelon | Cucumber | Tamarind | Peach | Mango | Pineapple | Strawberry | Horchata

Additional Selections +4 Per Guest

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# *Breaks*

BREAKS

**ALL DAY BEVERAGE PACKAGE**

48 PER GUEST

Regular and Decaffeinated Coffee  
Assorted Hot Teas  
Assorted Soft Drinks  
Bottled Water

\*Available For 8 Hour Maximum Consumption

**HALF DAY BEVERAGE PACKAGE**

28 PER GUEST

Regular and Decaffeinated Coffee  
Assorted Hot Teas  
Assorted Soft Drinks  
Bottled Water

\*Available For 4 Hour Maximum Consumption

**CONSUMPTION BEVERAGES**

Freshly Brewed La Colombe  
Regular Coffee  
130 PER GALLON

Freshly Brewed La Colombe  
Decaffeinated Coffee  
130 PER GALLON

Assorted Hot Forte Teas  
Fresh Lemon | Honey  
130 PER GALLON

Hot Chocolate | 2% Milk  
Valrhona Chocolate | Whipped Cream  
Chocolate Shavings  
130 PER GALLON

Freshly Brewed Organic Kai  
Iced Tea | Lemons  
130 PER GALLON

Freshly Squeezed Lemonade  
130 PER GALLON

**INFUSED WATER**

Very Berry  
Citrus  
Cucumber Basil  
Strawberry Mint  
75 PER GALLON

**BOTTLED & CANNED BEVERAGES**

Assorted Coca-Cola Products  
8 PER CONSUMPTION

Assorted Bottled Topo Chico (Local)  
10 PER CONSUMPTION

Assorted Dublin Natural Sodas (Local)  
10 PER CONSUMPTION

Assorted Celsius Energy Drinks  
10 PER CONSUMPTION

Assorted Bottled Gatorade  
9 PER CONSUMPTION

Assorted Bottled Vitamin Waters  
9 PER CONSUMPTION

Assorted Bottled Simply Fruit Juices:  
Orange | Cranberry | Grapefruit  
8 PER CONSUMPTION

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\*PRESET

**BREAKS**  
CONT.

**BOTTLED & CANNED  
BEVERAGES CONT.**

Dr. Pepper | Diet Dr. Pepper (Local)  
8 PER CONSUMPTION

Acqua Panna | San Pellegrino  
Sparkling Waters  
8 PER CONSUMPTION

**GREEN:**

Cucumber | Spinach | Celery | Apples  
Kale | Ginger | Lemon | Parsley  
6 EACH

**RED:**

Celery | Apples | Beets | Ginger | Parsley  
6 EACH

**BUILD YOUR OWN BREAK**

Select One – 20 Per Guest

Select Two – 35 Per Guest

Select Three – 44 Per Guest

Minimum Of 25 Guests, Pricing Based On 30 Minute Presentation

**MY OWN TRAIL MIX** VG, N

Build Your Own With:  
Assortment Of Nuts | Dried Fruits  
Seeds | Chocolates

**PROTEIN GAINS** N

Assortment Of Smoked Jerky's  
Beef | Turkey | Tuna

**CHIPS & SALSA** GF, VG

Corn Tortilla Chips | Salsa Roja  
Guacamole | Sour Cream  
Pico De Gallo

**MARKET VEGETABLES** VG, GF

Seasonal Selection of Vegetable Crudites  
Ranch Dressing | Tahini Hummus

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\*PRESET

BUILD YOUR OWN BREAK

CONT.

**WELLNESS HYDRATION** V, GF

Coconut Water Smoothie | Kale | Celery  
Apple | Banana | Orange Juice  
Pineapple | Melon | Jalapeno

**YOGURT BAR** VG, GF

Greek Yogurt | House Granola  
Chia Seeds | Sunflower Seed  
Dried Fruits | Fresh Berries  
Chocolate Bits | Local Honey

**HOSTED BREAK**

Attendant Required, 75 Per Thirty  
Minutes Minimum of 12 Guests,  
Presentation for Thirty Minutes

**FRESHLY PRESSED JUICES** V, GF

Juiced to Order  
Carrot | Celery | Beets | Kale | Apple  
Pineapple | Orange | Grapefruit  
**17 PER GUEST**

BREAKS  
A LA CARTE

Minimum Order of One Dozen

**Whole Seasonal Fruits** V, GF

**4 EACH**

**Yogurt Parfaits** VG, GF

**7 EACH**

**Popcorn Bags** VG, GF

**7 EACH**

**Roasted Mixed Nuts** V, GF, N

**9 EACH**

**Pretzel Bags** VG

**6 EACH**

**Yogurt Covered Pretzel Bags** VG

**9 EACH**

**Chocolate Covered Pretzel Bags** VG

**9 EACH**

**Individual Crudite Cups With Ranch** VG, GF

**10 EACH**

**Individual Flavored Yogurts** GF

**7 EACH**

**Assorted Granola Bars** VG, N

**7 EACH**

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## SWEETS BY THE DOZEN

Baked goods and pastries are hand-crafted in-house by our pastry team.  
A minimum of one dozen per selection is required, with items sold in one dozen increments.

**Duo Chocolate Chip Cookies VG**  
65 PER DOZEN

**Oatmeal Raisin Cookies VG**  
65 PER DOZEN

**Sugar Cookies VG**  
65 PER DOZEN

**Rugelach VG**  
75 PER DOZEN

**Bacon Chocolate Chip Cookie**  
80 PER DOZEN

**Chocolate Pistachio Biscotti VG, N**  
65 PER DOZEN

**Cranberry Orange Almond Biscotti VG, N**  
65 PER DOZEN

**Cinnamon Palmiers VG**  
55 PER DOZEN

**Guava Cheese Empanadas VG**  
55 PER DOZEN

**Lemon Madeleines VG**  
50 PER DOZEN

**Coconut Tres Leche Macarons VG, GF**  
55 PER DOZEN

**Vegan Coconut Macarons V, GF**  
65 PER DOZEN

**Double Fudge Brownies VG**  
65 PER DOZEN

**Soft Chocolate Chip Blondie VG**  
65 PER DOZEN

**Almond Shortbread VG, N**  
65 PER DOZEN

**Vegan Banana Oatmeal Cookies V, VG, N**  
75 PER DOZEN

**House-Made French Macarons GF, N**  
Choose One Per Dozen

Chocolate | Raspberry | Lemon  
Pistachio | Matcha | Orange | Caramel  
72 PER DOZEN

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# *Lunch*

PLATED LUNCH

Pre-selection required

FIRST COURSE

Select One

**Cauliflower Velouté** VG

Truffle Cream | Brioche Crouton

**Cream of Mushroom** GF, VG

Parsley Pistou | Grana Padano

**Creamy Tortilla Soup** GF, VG

Cilantro | Tortilla Strip | Lemon Oil

**Sweet Corn Bisque** GF

Chive Oil | Blue Crab | Puffed Sorghum

**Traditional Gazpacho** V

Sweet Basil | Balsamico di Modena

**Tender Greens Salad** N, GF, VG

Farmer's Market Radish | Dried Cherry  
Candied Pecan | Shallot Confit Vinaigrette

**The Monarch Caesar**

Baby Gem Lettuce | Parmesan Crisps | Pain au Levain  
Breadcrumbs | Citrus Relish

**Heirloom Tomato Caprese** VG, N

Burrata | Pickled Shallots | Focaccia  
Marcona Almond | Saffron Vinaigrette

**Bibb Lettuce Salad** GF

Pickled Onion | Gorgonzola | Smoked Bacon  
Buttermilk Chive Dressing

**Salt Roasted Beet Salad** GF, VG

Arugula | Citrus | Hazelnut | Avocado  
Pedro Ximenez Sherry Vinaigrette

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PLATED LUNCH

CONT.

SECOND COURSE

Select One

**COLD ENTRÉE**

**Herb Marinated Skirt Steak GF**

Romaine | Balsamic Onion | Candied Walnut  
Point Reyes Blue Dressing

**Quinoa Bowl GF**

Baby Kale | Avocado | Cherry Tomatoes  
Toasted Almonds | Grilled Chicken

**Provençal Nicoise Salad GF**

Seared Ahi Tuna | Fingerling Potatoes | Green Beans  
Olives | Soft Boiled Egg | Basil Vinaigrette

**Shrimp Louie Salad GF**

Cucumber | Heirloom Tomato | Avocado | Bibb Lettuce  
Soft Boiled Egg | Caper

**HOT ENTRÉE**

**Grilled Pacific Salmon GF**

Ratatouille Vegetables | Arugula Pistou | Petit Greens

**Roasted Chicken Breast GF**

Peewee Potato | Oven Roasted Tomato  
Charred Broccolini | Cipollini Jus

**Petit Beef Tenderloin GF**

Horseradish Potato Puree | Heirloom Carrot  
King Trumpet Mushroom | Chimichurri

**Roasted Cauliflower GF**

Vadouvan Curry | Quinoa | Cherry Tomato Confit  
Pickled Shallots | Cilantro Zhoug

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\*PRESET

PLATED LUNCH

CONT.

THIRD COURSE

Select One

**Red Velvet Cake** VG

Cream Cheese Frosting | Chocolate Sauce | Vanilla Chantilly

**Vanilla Cheesecake** VG

Graham Cracker Crust | Raspberry Coulis | Seasonal Berries

**Carrot Cake** VG, N

Yogurt Carrot Sauce | Thyme infused Pineapple | Candied Walnut

**Lemon Meringue Tart**

Toasted Meringue | Sweet Tart Shell | Lemon Curd

**Chocolate Mousse** GF

Dark Chocolate | Whip Cream | Salted Caramel

**Coconut Chocolate Mousse** V, GF

Fresh Raspberries | Berry Chocolate Crisp | Vegan Whip Cream

**Coconut Chia Pudding** V, GF

Cocoa Nibs | Mango Passion Lime Compote | Seasonal Berries

**"Classic" Crème Brûlée** VG, GF

Caramelized Sugar | Vanilla Bean Custard | Seasonal Berries

**BEVERAGE**

La Colombe Coffee—Regular and Decaffeinated  
Tea Forte Artisan Selections

TWO COURSES — 67 PER GUEST

THREE COURSES — 80 PER GUEST

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\*PRESET

LUNCH BUFFET  
A LA CARTE

Minimum of 25 guests Required. Groups under 25 incur additional fee of +10 per guest.

**SOUPS**

**Select One**

Additional Selections +6 Per Guest

**Cauliflower Velouté** VG  
Truffle Cream | Brioche Crouton

**Cream of Mushroom** VG, GF  
Grana Padano

**Creamy Tortilla Soup** VG, GF  
Cilantro | Tortilla Strip

**Sweet Corn Bisque** VG, GF  
Arugula Pistou

**Vegetable Minestrone** VG, N  
Basil Pesto

**Roasted Tomato Soup** VG  
Armesan Sourdough Crouton

**SALADS**

**Select One**

Additional Selections +8 Per Guest

**Traditional Caesar**  
Romaine Heart | Parmesan Reggiano | Sourdough Crouton

**Tender Greens Salad** N, GF, VG  
Farmer's Market Radish | Dried Cherry | Candied Pecan  
Shallot Confit Vinaigrette

**Heirloom Tomato Caprese** VG, N  
Burrata | Pickled Shallot | Focaccia | Marcona Almond  
Saffron Vinaigrette

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\*PRESET

# Lunch

## LUNCH BUFFET A LA CARTE CONT.

### SALADS CONT.

#### **Bibb Lettuce Salad** GF

Pickled Onion | Dolcelatte Gorgonzola | Smoked Bacon  
Buttermilk Chive Dressing

#### **Taco Salad** VG, GF

Avocado | Cotija Cheese | Cherry Tomato | Pepita  
Red Onion | Poblano Sour Cream Dressing

#### **Greek Salad** VG, GF

Cucumber | Heirloom Tomato | Calamata Olive  
Feta Cheese | Oregano Dressing

#### **Cauliflower and Heirloom Carrot Salad** VG, GF, N

Pistachio | Tahini | Yogurt | Sumac | Pomegranate Molasses

#### **Roasted Beet** VG, GF, N

Goat Cheese | Pecans | Frisee | Citrus Vinaigrette

### VEGETABLES

#### Select One

Additional Selections 8 Per Guest

#### **Crispy Brussel Sprouts** GF

Smoked Bacon

#### **Baked Cauliflowe** V, GF

Vadouvan Curry

#### **Pan Roasted Cremini Mushroom** VG, GF

Brandy

#### **Haricot Vert** VG, GF

Dijon Mustard Dressing

#### **Grilled Asparagus** VG, GF

Preserved Lemon Aioli

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\*PRESET

LUNCH BUFFET  
A LA CARTE  
CONT.

**VEGETABLES CONT.**

**Caramelized Carrot**  
Lavender Honey VG, GF

**Local Squash**  
Tarragon Vinaigrette V, GF

**Roasted Roma Tomato**  
Arugula Pistou V, GF

**Seasonal Local Vegetable Medley V, GF**

**Provençal Ratatouille V, GF**

**STARCHES**

**Select One**

Additional Selections +8 Per Guest

**Herb Roasted Yukon Potato VG, GF**

**Classic Pommes Puree VG, GF**

**Lemon Risotto VG, GF**

**Buttermilk Fingerling Potato Mash VG, GF**

**Creamy Parmesan Polenta VG, GF**

**Roasted Sweet Potato V, GF**  
Piloncillo Glaze

**Coconut Ginger Jasmine Rice V, GF**

**Yukon Potato Gratin VG, GF**  
White Cheddar

**Corn and Pepper Succotash VG, GF**

**Moroccan Couscous VG, N**

**Truffle Macaroni & Cheese VG**

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\*PRESET

LUNCH BUFFET  
A LA CARTE  
CONT.

**ENTRÉES**

**Select Two**

Additional Selections +12 Per Guest

**Vegetable Yakisoba VG**

Sugar Snap Pea | Carrot | Chinese Broccoli

**Grilled Salmon GF**

Poblano Creamed Corn

**Pan Roasted Gulf Snapper GF**

Tomato Fennel Stew

**Panang Curry Shrimp GF**

Coconut Milk | Thai Basil

**Bistro Beef Medallions GF**

Red Pepper Chimichurri

**Grilled Beef Skirt Steak GF**

Cipollini Onion | King Trumpet Mushroom | Cabernet Jus

**Miso Glazed Black Cod**

Savoy Cabbage | Shitake Mushroom | Sesame Seed

**Roasted Natural Chicken GF**

Buttermilk Brine | Cherry Tomato | Mustard Jus

**Rosemary Lemon Chicken GF**

Sudachi Beurre Blanc

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\*PRESET

LUNCH BUFFET  
A LA CARTE  
CONT.

**DESSERTS**

**Select Three**

Additional Selections +10 Per Guest

**Brownie VG**

Bittersweet Chocolate Chip | Velvety Cake

**Blondie VG**

White Chocolate Chip

**Vanilla Bean Crème Brulee VG**

Vanilla Custard | Caramelized Sugar

**Palmiers VG**

Cinnamon Puff Pastry

**Churros VG**

Cinnamon Sugar | Chocolate

**Creamed Filled Beignets VG**

Vanilla Pastry Cream

**Lemon Tarts**

Lemon Curd | Torched Meringue

**Chocolate Caramel Tarts**

Dark Chocolate Cream | Whipped Caramel Cream

**Flan VG, GF**

Vanilla Custard | Caramelized Caramel Topping

**Chocolate Budino VG, GF**

Dark Chocolate | Chantilly Cream

**Texas Turtle Cake VG, N**

Chocolate Cake | Pecans | Chocolate Ganache

**Mini Cheesecake VG**

Graham Cracker Crust | Chantilly Cream

85 PER GUEST

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\*PRESET

## BOXED LUNCH

Selections are packaged in takeaway containers, in compostable bags, and include a bottle of water and utensils.

Designed for guests to enjoy off property.

### SANDWICHES & WRAPS

Gluten free and lettuce wrapped options available upon request.  
Minimum order of six (6) per selection

#### Classic Caesar Wrap

Grilled Chicken | Parmesan | Croutons | Spinach Flour Tortilla

#### Smoked Turkey

Bibb Lettuce | Heirloom Tomato | Smoked Bacon | Whole Wheat Bread

#### Herb Roasted Beef

Double Cream Brie | Watercress | Grain Mustard | Pickled Onion | Baguette

#### Albacore Tuna Salad

Wild Arugula | Avocado | Tarragon Aioli | Heirloom Tomato | Sun Dried Tomato Tortilla

#### Grilled Chicken

Chipotle BBQ Glaze | Provolone | Spicy Mustard | Pea Greens | Texas White

#### Grilled Eggplant Panini V

Calabrian Chili Hummus | Tomato | Cucumber | Arugula | Lime Agave dressing

#### Mediterranean Lavash Wrap Tzatziki VG

Feta | Chickpeas | Black Olive | Roasted pepper | Mushroom | Zucchini | Mint

### SALADS

Select One

Traditional Pasta Salad VG

Peewee Potato Salad VG, GF

Panzanella Salad VG

Quinoa Tabbouleh V

Freekeh-Cauliflower Salad V

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\*PRESET

# Lunch

## BOXED LUNCH

CONT.

### SNACKS ON THE GO

Select One

Trail Mix VG, N

Potato Chips VG

Vegetable Chips VG

Pretzels VG

Apple V, GF

Banana V, GF

Grapes V, GF

### SWEET TREATS

Select One

Decadent Chocolate Chip Cookie VG

Vegan Banana Oatmeal Cookies V, N

Rice Krispy Treats VG, GF

Chocolate Chip Blondie VG

Double Fudge Brownie VG

55 PER GUEST

\*An additional fee of +10 per guest will apply for on-site consumption of boxed offerings to cover cleaning and event space reset.

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\*PRESET

SOUTHERN COOKING  
LUNCH BUFFET  
— MONDAY —

**SOUP**

**Corn Chowder**

Vande Rose Farm Smoked Bacon

**SALAD**

**Southern Panzanella Salad**

Buttermilk Corn Bread | Charred Corn  
Cherry Tomato | Cucumber  
Lima Bean | Smoked Gouda | Red Onion  
Bacon | Apple Cider Mustard Vinaigrette

**Fingerling Potato Salad** VG, GF, N

Creole Mustard | Sweet Pickle Relish  
Free Range Eggs | Roasted  
Peanut | Mayonnaise

**Heirloom Tomato and  
Watermelon Salad** V, GF

Strawberries | Tarragon | Mint  
Balsamic Vinegar

**ENTRÉE**

**New Orleans Style BBQ Shrimp**

Toasted French Baguette

**Biscuit Chicken Pot Pie**

Thyme | Cremini Mushroom

**Cajun Beef Pepper Steak** GF

Coulotte Cut | Cajun Rice

**Maque Choux** GF

Andouille Sausage | Okra  
Double Cream

**DESSERTS**

**Peach Cobbler** VG

**Spiced Roasted Peach**  
Cinnamon Oat Streusel

**Banana Pudding** VG

**Vanilla Custard**  
Chantilly Cream

**Mississippi Mud Cake** VG

**Chocolate Cake**  
Marshmallow Fluff | Chocolate Ganache

**Key Lime Cream Tartlets**

**Key Lime Curd**  
Weet Tart Shell | Seasonal Berry

**95 PER GUEST**

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\*PRESET

FROM THE GRILL  
LUNCH BUFFET  
- TUESDAY -

**SOUP**

**Creamy Tortilla Soup** VG, GF  
Tortilla Strips | Queso Fresca

**SALAD**

**Tomato and Melon Salad**  
Heirloom Tomato | Seasonal Melon  
Sweet Basil | Speck Ham | Saba

**Bibb Lettuce Salad** VG, N  
Candied Pecan | Point Reyes Blue  
Cheese | Cherry Tomato  
Buttermilk Chive Dressing

**Kale and Cabbage Salad** VG, GF, N  
Shaved Fennel | Medjool Date  
Spicy Peanut Dressing

**ENTRÉE**

**Buttermilk Brined Natural Chicken** GF  
Rosemary | Lemon  
Melted Cherry Tomato

**Grilled Pacific Salmon** GF  
Tamarind Chili Glaze | Cilantro

**Chipotle Rubbed Flat Iron Steak** GF  
Lime Butter | Crispy Shallot

**Baked Potato Casserole** GF  
Hatch Chili Cheddar | Cotija Cheese  
Chihuahua Cheese | Scallion  
Smoked Bacon

**DESSERTS**

**Pineapple Skewers** VG, GF  
Rosemary | Honey | Vanilla

**Grilled Peaches** VG, GF  
Thyme | Light Brown Sugar | Butter

**Banana Bread Pudding** VG  
Vanilla Cinnamon Custard | Brioche  
Caramelized Banana

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\*PRESET

FRENCH INSPIRED  
LUNCH BUFFET  
– WEDNESDAY –

**SOUP**

**Vichyssoise** VG

Brioche Crouton | Chive Whipped  
Crème Fraiche

**SALAD**

**Frisee Salad**

Lardon | Haricot Vert | Sourdough  
Croutons | Champaign Dijon Vinaigrette

**Nicoise Salad** GF

Bibb Lettuce | 8-minute Egg | Haricot  
Vert | fingerling Potato | Olive  
Oil Packed Tuna | Nicoise Olive  
French Breakfast Radish

**Watercress and Arugula Salad** VG, GF, N  
oasted Walnut | Grape | Anjou Pear  
Comté Cheese | Red Wine Vinaigrette

**ENTRÉE**

**Pan Roasted Loup de Mer** GF

Provençal Tomato and Olive Stew

**Roasted Lemon Thyme Chicken** GF

Mushroom Fricassee

**Parisian Steak** GF

Bavette Cut | Café de Paris Sauce

**Roasted Vegetables** V, GF

Fine Herbs | Extra Virgin Olive Oil

**DESSERTS**

**Citrus Madeleine** VG

Citrus Essence | Tender Butter Sponge

**Financiers** N

Brown Butter | Almond Sponge

**Palmiers** VG

Caramelized Puff Pastry | Cinnamon Sugar

**Opera Cake** VG, N

Almond Jaconde | Coffee Buttercream  
Chocolate Ganache

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\*PRESET

CLASSIC DELICATESSEN  
LUNCH BUFFET  
– THURSDAY –

**SOUP**

**Classic Minestrone Soup** VG  
Cavatappi Pasta | Arugula Pistou

**SALAD**

**Italian Chopped Salad** GF  
Salami | Romaine | Kalamata Olive  
Mozzarella | Parmesan | Cherry Tomato  
Red Onion | Chickpeas | Oregano  
Dressing

**Roasted Cauliflower and  
Carrot Salad** V, N  
Pistachio | Tarragon | Saffron Vinaigrette

**Red Potato Salad** GF, N  
Basil Pesto Aioli | Caramelized Onion  
Smoked Salmon | Pickled Mustard Seed

**ENTRÉE**

**Corned Beef** GF  
Cabbage | Baby Carrot | Yukon Potato  
Spicy Mustard

**Orange Rosemary Roasted Chicken** GF  
Balsamic Vidalia Onion  
Campari Tomato

**Grilled Cheese and Beef Short  
Rib Sandwich**  
Grain Mustard Cheddar | Smoked Bacon  
Jam | Marbled Rye Bread

**DESSERTS**

**Brownie** VG  
Bittersweet Chocolate Chip

**Blondie** VG  
White Chocolate Chip | Vanilla Essence

**Cupcakes** VG  
Vanilla Sponge | Buttercream Frosting

**Rice Krispy Treats**  
Marshmallow | White Chocolate Drizzle  
Raspberry Crispy GF

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\*PRESET

COASTAL ITALIAN  
LUNCH BUFFET  
– FRIDAY –

**SOUP**

**Italian White Bean Soup** VG  
Potato | Tuscan Kale

**SALAD**

**Burrata Caprese Salad** VG  
Heirloom Tomato | Sweet Basil  
Balsamico di Modena

**Chicory Salad** VG, N  
Candied Hazelnut | Endive | Castel  
Franco | Grape | Radish | White Balsamic  
Vinaigrette

**Antipasto Salad** GF  
Artichoke Heart | Pepperoncini | Cherry  
Tomato | Soppresata | Bocconcini  
Castelvetrano Olives

**ENTRÉE**

**Sicilian Braised Chicken** GF  
Cherry Tomato | Calabrian Chili  
Golden Raisin | Green Olive

**Prosciutto Wrapped Pork Tenderloin** GF  
Rosemary Apple Sauce  
Parmesan Reggiano

**Squid Ink Linguini allo Scoglio**  
Seasonal Clam | Shrimp | Calamari  
Garlic | Lemon | Tomato  
Extra Virgin Olive Oil

**DESSERTS**

**Tiramisu**  
Coffee-Soaked Lady Fingers  
Marsala Mascarpone Cream

**Cannoli** VG  
Ricotta Cream | Orange Zest  
Chocolate Shaving

**Biscotti** VG, N  
Almond | Citrus Zest  
Sun Dried Cranberries

**Chocolate Bundino** VG, GF  
Dark Chocolate | Chantilly Cream

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\*PRESET

TEXAS STYLE  
LUNCH BUFFET  
– SATURDAY –

**SOUP**

**Texas Cowboy Stew**

Kielbasa Sausage | Pinto Beans  
Texas Garlic Toast

**SALAD**

**Texas Caviar Salad VG, GF**

Cherry Tomato | Avocado | Sweet Corn  
Bean Medley | Chili Lime Vinaigrette

**Baby Gem Lettuce Salad VG**

Spiced Pepita | Corn Bread Crumbles  
Pickled Onion | Poblano Sour  
Cream Dressing

**New Potato Salad**

Guajillo Pepper Aioli | Scallion  
Smoked Bacon

**ENTRÉE**

**Bourbon BBQ Chicken GF**

Buttermilk Brine | Charred Green Onion

**Carne Asada Marinated Skirt Steak G**

Salsa Verde | Grilled Lemon

**Herb Crusted Gulf Grouper GF**

Blackened Butter | Fried Caper

**DESSERTS**

**Funnel Cake VG**

Crispy Light Fried Dough  
Powdered Sugar

**Pecan Chocolate Tartlets VG, N**

Toffee Chocolate Custard  
Chocolate Tart

**Buttermilk Tartlets VG**

Buttermilk Custard | Whipped Cream

**Dr. Pepper Cake VG**

Chocolate Cake | Dr. Pepper Chocolate  
Ganache

**95 PER GUEST**

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\*PRESET

WELLNESS & SPA CUISINE  
POWER LUNCH BUFFET

**SOUP**

Select One

**Yellow Tomato and Cantaloupe  
Gazpacho** V, GF

**Tri Color Lentil Soup** V, GF

**Roasted Sweet Potato and Miso Soup** V

**SALAD**

**Superfood Salad** V, GF, N  
Kale | Almonds | Blueberry | Goji  
Berry | Avocado | Hemp Seed | Apple  
Cider Vinaigrette

**Chilled Asparagus Salad** V, GF  
Grapefruit Gremolata

**Piquillo Pepper Hummus**  
Pita Chips

**ENTRÉE**

**Roasted Loin of Lamb** VG  
Roasted Cauliflower | Kaffir Lime Tzatziki

**Sake Poached Salmon**  
Lemongrass Miso Sauce

**Twice Baked Sweet Potato** V, GF  
Vegan Butter | Spiced Pepita | Fine Herb

**DESSERT**

**Chocolate Mousse** GF

**Dark Chocolate**  
Macerated Fresh Berries  
Chantilly Cream

**Chia Coconut Pudding** V, GF

**Cocoa Nibs**  
Fresh Raspberry | Vegan Granola

**Nutty Fruit Cake Bite** VG, N

**Sable Crust**  
Raspberry Jam Layer | Pistachio Cake

**Seasonal Sorbet** V, GF

95 PER GUEST

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\*PRESET



# *Reception*

# Reception

## BUTLER PASSED HOR D'OEUVRES

### COLD SELECTIONS

**Mediterranean Ratatouille Tartlet** VG  
Lavender Goat Cheese

**Double Cream Brie Cheese** VG, N  
Grapes | Candied Pecans  
Texas Honey | Brioche

**Heirloom Tomato Bruschetta** VG  
Garden Basil | Focaccia

**Compressed Watermelon Salad** VG, GF  
Sugar Snap Peas | Meyer Lemon  
Greek Yogurt

**Salt Roasted Heirloom Beet** VG, GF, N  
Whipped Burrata | Pistachio  
Balsamico di Modena

**Sweet Corn Soup Shooter** VG, GF  
Cilantro Oil | Puffed Sorghum

**Duck Confit Tartlet**  
Fuji Apple Mostarda | Rosemary

**Blackened Chicken Salad**  
Pickled Celery | Brown Molasses Bread

**Black Pepper Crusted Beef**  
Horseradish Aioli  
Smokey Blue Cheese | Baguette

**Smoked Salmon Rillettes**  
Smoked Trout Caviar | Dill | Brioche

**Heirloom Tomato and  
Cantaloupe Gazpacho** V, GF  
Toasted Coriander | Sweet Basil Oil

**Mexican Shrimp Cocktail** GF  
Hass Avocado | Tajin | Tapatio

**Nordic Gravlax**  
Caraway Dill Butter | Pickled Onion  
Rye and Spelt Bread

**Violet Potato Confit** GF  
Whipped Crème Fraiche  
Paddle Fish Caviar

**Ahi Tuna Poke**  
Mango | Wakame | Sambal | Rice Crisps

**Medjool Date** GF  
Speck Ham | Lamb Chopper Cheese

**Sesame Crusted Ahi Tuna**  
Yuzu Kosho Aioli | Red Shiso

**Seared Salmon Tataki**  
Sweet White Miso | Serrano Pepper

**Blue Crab Salad**  
Preserved Lemon | Fine Herbs  
Onion | Beet Crostini

**Foie Gras Mousse** N  
Hazelnut | Passion Fruit Gelee  
Pain de Mie [+3 each]

**Maine Lobster Roll**  
Brioche | Celery | Tarragon [+3 each]

### 12 PER PIECE

Selections are sold in one dozen increments  
Minimum order of two dozen required per selection

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\*PRESET

BUTLER PASSED  
HOR D'OEUVRES

HOT SELECTIONS

**Wild Mushroom Tartlet** VG  
Point Reyes Blue Cheese | Lemon Thyme

**Black Truffle Mac and  
Cheese Croquette** VG, N  
Basil Pesto Aioli

**Thai Beef Skewer** VG, N  
Toasted Peanut | Kaffir Lime

**Panko Breaded Artichoke Hearts** VG  
Parmesan Reggiano | Espelette Mayo

**Organic Chicken Breast Yakitori**  
Ginger Soy Tare | Shichimi Togarashi

**Grilled Cheese**  
Smoked Brisket | Whole Grain Mustard  
Texas Toast

**Spanish Chorizo and Manchego Arancini**  
Meyer Lemon Aioli

**Arugula Pesto Arancini** VG, N  
Calabrese Chili Aioli

**Smoked Pancetta Wrapped Shrimp** GF  
Chipotle BBQ Glaze

**Bacon Wrapped Short Rib**  
Gochujang Honey Glaze | Toasted Garlic

**Blue Crab Bites**  
Cajun Remoulade | Pickled Shallot

**Tandoori Chicken Skewer** GF  
Vadouvan Lime Yogurt

**Quiche Lorraine**  
Black Truffle Salt

**Wagyu Beef Slider**  
Hatch Chili Cheddar  
Pickled Mustard Seed | Brioche

**King Oyster Mushroom Skewer**  
Japanese Goma Dare | Furikake

**Yukon Potato Croquette**  
Jambon de Paris | Dijonnaise

**Lamb Lollipop** GF  
Sun Dried Tomato Tapenade  
Balsamico di Modena [+3 each]

**Wagyu Beef Tataki**  
Whisky Barrel Aged Shoyu  
Wasabi [+3 each]

**Seared Foie Gras**  
Brioche | Stone Fruit  
Sherry Gastrique | [+3 each]

**Mini Lobster Quesadilla**  
Charred Pasilla Pepper Crema [+3 each]

12 PER PIECE

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\*PRESET

## CHEF ATTENDED ACTION STATIONS

### CHEF REQUIRED

Chef Attendant fee of \$150 per chef for a 90-minute event, per 50 guests.  
Each additional hour is \$200 per chef.  
Minimum of 25 guests required.

#### LIVE OYSTER SHUCKING STATION GF

Selection of East or West Coast Oysters  
Chipotle Cocktail Sauce | Horseradish  
Mignonette | Lemon

40 PER GUEST

#### PASTA STATION

Select One

Mezze Rigatoni  
Shrimp Arrabiata

Wild Mushroom Ravioli VG  
Limoncello Cream

Cavatappi  
Cacio e Peppe, Pancetta

37 PER GUEST

Additional Selections +8 Per Guest

#### RISOTTO STATION

Select One

Risotto Milanese  
Braised Beef Cheek Ragù

Wild Mushroom Risotto VG  
Mascarpone Cheese | Grana Padano

Blue Crab Risotto  
Preserved Lemon | Creme Fraiche

37 PER GUEST

#### SPANISH TAPAS STATION

Select One

Jamon de Serrano with Pan con Tomate  
Heirloom Tomato | Pan de Cristal

Gambas al Ajillo  
Lemon | Parsley | Ciabatta Crostini

Tuna Croquette  
Aged Sherry Vinegar | Lemon Aioli

37 PER GUEST

Additional Selections +8 Per Guest

#### STREET TACO STATION

Select One

Gulf Grouper  
Chipotle Mayo | Cabbage | Salsa  
Macha | Flour tortilla

Achiote Chicken GF  
Salsa Roja | Pico de Gallo | Cilantro  
Crema Mexicana | Corn Tortilla

Carne Asada GF  
Skirt Steak | Roasted Tomato Salsa  
Guacamole | Onion and Cilantro  
Corn Tortilla

35 PER GUEST

Additional Protein + 8 Per Guest

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V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

\*PRESET

# Reception

## CHEF ATTENDED ACTION STATIONS

CONT.

### YAKITORI STATION

Select Two

\*For Outdoor Events Only

Live cooking station of skewered proteins

#### Japanese A5 Wagyu Striploin

Red Miso Glaze (+30)

#### Natural Chicken Thigh

Ginger Soy Dare

#### Beef Tenderloin

Truffle Salt | Ponzu

#### Shishito Pepper, Maitake Mushroom, Cherry Tomato GF

Yuzu Kosho

#### Gulf Shrimp GF

Smoked Sea Salt | Yuzu Oil

40 PER GUEST

Additional protein +8 per guest, per selection

## PREMIUM RECEPTION STATIONS

### FLORIDA STONE CRAB STATION GF

Seasonal availability

Louie Dressing | Lemon

85 PER GUEST

### ALASKAN KING CRAB STATION GF

Seasonal availability

Drawn Butter | Lemon Aioli

95 PER GUEST

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## CARVING STATIONS

### CHEF REQUIRED

Chef Attendant fee of \$150 per chef for a 90-minute event, per 50 guests.  
Each additional hour is \$200 per chef.  
Minimum of 25 guests required.

### BEEF

**Roasted Prime Rib of Beef** GF  
Garlic Whipped Potatoes | Cabernet  
Sauce | Horseradish Cream  
**700 EACH | Serves up to 35 Guests**

**New York Strip Loin** GF  
Brown Butter Roasted Fingerling  
Potato | Chimichurri  
**650 EACH | Serves up to 35 Guests**

**Roasted Tenderloin of Prime  
Texas Beef** GF  
Smoked Potato Gratin  
Sauce Au Poivre  
**650 EACH | Serves up to 16-20 Guests**  
**Classic Beef Wellington**

Sauce Perigourdine | Glazed Petite  
Root Vegetables  
**775 EACH | Serves up to 16-20 Guests**

**36 Day Dry-Aged Beef  
Ribeye Tomahawk** GF  
Rosemary Pomme Frites  
Black Truffle Butter  
**250 EACH | Serves 7-10 Guests**

**Texas Style Beef Brisket** GF  
Herbed Potato Salad  
House Barbeque Sauce  
**700 EACH | Serves up to  
16-20 Guests**

### LAMB

**Australian Rack of Lamb**  
Mandarin Glazed Carrots  
Miso-Lime Mustard  
**180 EACH | Serves up to 8 Guests**

**Baharat Spiced Grilled Lamb Loin** GF  
Charred Eggplant Puree | Cilantro  
Fresh Lemon  
**180 EACH | Serves up to 8 Guests**

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\*PRESET

CARVING STATIONS

CONT.

POULTRY

**Rotisserie Style Whole Chicken GF**  
Rosemary Mashed Potatoes  
Sauce Chasseur

150 EACH | Serves up to 8-10 Guests

**Citrus Brined Roasted Turkey Breast**  
Roasted Delicata Squash  
Brown Gravy

150 EACH | Serves up to 8-10 Guests

PORK

**Dark Soy And Honey Roasted Pork Belly**  
Steamed Buns | Hoisin | Cucumber | Scallion

450 EACH | Serves up to 35 Guests

**Bourbon Glazed Pork Loin GF**  
Flambéed Apples | Cider Jus

400 EACH | Serves up to 35 Guests

**Barbeque Glazed Baby Back Ribs**  
Jalapeno Cheddar Cornbread | Braised Collard Greens

400 EACH | Serves up to 35 Guests

SEAFOOD

**Slow Cooked Dill & Coriander Salmon GF**  
Lemon Aioli | Wilted Kale | Fresh Lemon

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\*PRESET

# Reception

450 EACH | Serves up to 25 Guests

## CARVING STATIONS

CONT.

### SEAFOOD CONT.

#### Ahi Tuna Loin Tataki

Sauteed Garlic Daikon Radish | Wasabi Sauce

500 EACH | Serves Up To 25 Guests

#### Banana Leaf Baked Gulf Snapper GF

Coconut Rice | Ginger | Pandan | Chili-Lime Sauce

450 EACH | Serves Up To 25 Guests

### SUSHI & SASHIMI

Sushi station is for display only.

Gluten-free soy sauce is available upon request.

Wasabi, pickled ginger, soy sauce, and chopsticks are included.

#### Rolls

Select Three

California  
Spicy Tuna  
Tuna And Cucumber  
Salmon And Avocado  
Hamachi And Green  
Onion Vegetable Roll V  
Soft Shell Crab (+6)  
Shrimp Tempura (+4)

Additional Roll +8 Per Guest

49 PER GUEST

#### Nigiri Assortment

Select Three

Tuna  
Salmon  
Hamachi  
Shrimp  
Japanese Amberjack (+6)  
Hokkaido Scallop (+6)  
Japanese Sea Bream (+8)  
Fluke (+10)

54 PER GUEST

#### Sashimi Assortment

Select Three

Tuna  
Salmon  
Hamachi  
Japanese Amberjack (+6)  
Hokkaido Scallop (+6)  
Japanese Sea Bream (+8)  
Fluke (+10)

44 PER GUEST

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\*PRESET

## DISPLAYED STATIONS

Chef attendant recommended for all stations. Chef attendant fee of \$150 per chef per two-hour event, per fifty (50) guests. Minimum of 25 guests.

### CHIPS & DIP

**Guacamole** VG, GF  
Avocado | Cilantro | Red Onion | Lime

**Queso** GF  
Tomato | Cilantro | Picadillo

20 PER GUEST

### GRAND AIOLI CRUDITES VG, GF

Asparagus | Celery | Baby Carrots  
Cucumber | Fennel | Sweet Peppers  
Radishes | Tomato | Saffron Aioli  
Tzatziki | Buttermilk Ranch

20 PER GUEST

### MEDITERRANEAN TABLE VG

Tahini Hummus | Tzatziki  
Muhammara | Vegetable Crudites  
Medjool Dates | Couscous Salad  
Pita Bread | Spiced Lavash

25 PER GUEST

### FRESH SEAFOOD POKE

Ahi Tuna | Chilean Salmon  
Edamame | Wasabi | Pickled Ginger  
Avocado | Cucumber | Scallion | Nori  
Seaweed Salad | Koshihikari Rice  
Sweet Soy | Tamari | Ponzu

38 PER GUEST

### CHEESE BOARD VG

Selection of Artisanal Cheeses  
Domestic | Imported Local Honey  
Fruit Preserves | Fresh Bread  
Crackers | Membrillo

20 PER GUEST

### CHARCUTERIE

Selection of Artisanal Cured Meats  
Domestic | Imported Whole Grain  
Mustard | Cornichons | Mixed Olives  
Fresh Bread | Crackers

28 PER GUEST

### CHARCUTERIE & CHEESE TABLE

Combine Both Displays

45 PER GUEST

### CAVIAR STATION

Paddle Fish & Smoked Trout Caviars

#### For Purists

Egg | Chives | Crème Fraiche | Blinis  
Brioche Toast Points

#### For Fu

Fried Chicken Karaage  
Crinkle Cut Potato Crisps

70 PER PERSON

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\*PRESET

DISPLAYED STATIONS

CONT.

**RAW BAR STATION**

Seasonal East Coast Oysters GF

Poached Gulf Shrimp GF

Red Snapper Ceviche

Leche De Tigre Clasico GF

Mussels Escabeche GF

Dressed Crab Salad GF

Tuna Poke

Complemented by cocktail sauce, mignonette, lemon & traditional accoutrements

70 PER PERSON

**RAW BAR ENHANCEMENTS**

Poached Maine Lobster GF

Caviar GF

Alaskan King Crab GF

Scallop Crudo GF

MARKET PRICE

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\*PRESET



# *Dinner*

## PLATED DINNERS

### PLATED

All plated dinners include selection of either a salad, a soup, or an appetizer, followed by entrée, then dessert. Freshly brewed La Colombe coffee, decaffeinated coffee, and artisan tea selections are all inclusive.

Pricing listed on entrees

### TABLESIDE CHOICE OPTION

A four-course dinner with two pre-selected courses offered prior to the entrée is required for this option. Entrées may be selected tableside with a menu surcharge of 30% per guest based on the higher priced entrée. A maximum of three entrée selections can be offered to include a vegetarian or vegan option.

Available for a maximum of 75 guests

### BREAD SERVICE

Complimentary fresh dinner rolls, cultured butter, sea salt

Gluten free rolls upon request

### SOUPS

Select One

**Cauliflower Velouté** VG

Truffle Cream | Brioche Crouton

**Cream of Mushroom** VG,GF

Parsley Pistou | Grana Padano

**Roasted Tomato and Piquillo**

**Pepper Soup** VG

Herbed Ricotta Crostini | Basil Oil

**Roasted Butternut**

**Squash Bisque** VG, GF

Piloncillo Crema | Spiced Pepita

**Sweet Corn Bisque** GF

Chive Oil | Blue Crab | Puffed Sorghum

**Baked Potato Soup** GF

Sharp Cheddar | Smoked Bacon

Green Onion

**Tuscan White Bean** VG, GF

Calabrian Chili | Lemon Oil

**Chilled Pea Soup** VG

Mustard Oil | Corn Bread Crumbles

**Traditional Gazpacho** V

Sweet Basil | Balsamico di Modena

20 per guest if selected as an additional course

### SALADS

Select One

**Tender Greens Salad** N, GF, VG

Farmer's Market Radish | Dried Cherry

Candied Pecan | Shallot

Confit Vinaigrette

**The Monarch Caesar**

Baby Gem Lettuce | Parmesan Crisps

Pain au Levain Breadcrumbs

Citrus Relish

**South of the Border Caesar** VG, GF

Charred Baby Gem Lettuce

Cotija Cheese | Sweet Corn | Tajin

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\*PRESET

PLATED DINNERS

CONT.

**SALADS CONT.**

**Baby Kale Salad** VG, GF

Toasted Quinoa | Humbolt Fog Goat Cheese | Strawberries | White Balsamic Coriander Vinaigrette

**Bibb Lettuce Salad** VG, N

Heirloom Golden Beet | Brown Butter Pistachio | Fine Herbs | Tarragon Sherry Vinaigrette

**Heirloom Tomato Caprese** VG, N

Whipped Burrata | Pickled Shallots Focaccia | Marcona Almonds Saffron Vinaigrette

20 per guest if selected as an additional course

**APPETIZERS**

**Select One**

**Japanese Yellowtail Crudo**

Sudachi Ponzu Vinaigrette Compressed Melon | Shiso Oil

**Ora King Salmon Tartar** GF

Charred Avocado | Roasted Lime Aioli Crispy Shallot

**Cherry Tomato Tarte Tartine** VG

Caramelized Onion | Fromage Blanc Goat Cheese | Wild Arugula

**Grilled Lobster Medallion** GF

Mascarpone Polenta | Blistered Cherry Tomatoes | Parsley Pistou

**Madeira Braised Beef Cheek** GF

Parsnip Puree | Pickled Mustard Seed Red Onion Marmalade

**Herbed Potato Gnocchi** VG

Wild Mushroom | Roasted Butternut Squash | Sunchoke Puree | Crispy Sage

**Five Cheese Ravioli** VG

Arrabiata Sauce | Hen of Wood Mushroom | Rosemary Breadcrumbs Herb Ricotta

**Blue Crab Salad** GF

Ruby Red Grapefruit | Charred Edamame | Celery Root | Preserved Lemon

**Bayou Shrimp Risotto** GF

Crispy Leek | Blackened Butter

[+10 PER GUEST SUPPLEMENT]

30 per guest if selected as an additional course

**INTERMEZZO**

**Select One**

**Pineapple sorbet** V, GF

**Strawberry sorbet** V, GF

**Lemon sorbet** V, GF

**Mango sorbet** V, GF

**Melon sorbet** V, GF

[enhancement fee of +7 per guest, or +10 for two (2) selections] [100% group guarantee required]

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\*PRESET

PLATED DINNERS

CONT.

ENTRÉES

**Pan Roasted Natural Chicken Breast GF**

Scallion Potato Puree | Brussel Sprouts  
Pancetta | Piquillo Pepper Coulis

95 PER GUEST

**Sun Dried Tomato and Mushroom  
Stuffed Chicken Breast GF**

Parmesan Polenta | Cipollini Onion  
Heirloom Carrot | Garlic Vincotto Jus

97 PER GUEST

**Grilled Beef Tenderloin GF**

Peewee Potato Confit | Maitake  
Mushroom | Melted Roma Tomato  
Cabernet Demi

145 PER GUEST

**Chipotle and Coffee Rubbed  
Beef Tenderloin GF**

Poblano Creamed Corn | Charred  
Broccolini | Pickled Tomatillo  
Roasted Pepper Chimichurri

145 PER GUEST

**Colorado Lamb Loin GF**

Beluga Lentil | Melted Balsamic Treviso  
Eggplant and Raisin Caponata

135 PER GUEST

**Cabernet Braised Beef Short Rib GF**

Risotto alla Milanese  
Orange Gremolata | Natural Jus

145 PER GUEST

**C.A.B. New York Strip Loin GF**

Truffle Potato Puree | Wild  
Mushroom Ragout | Green Asparagus  
Bearnaise Sauce

145 PER GUEST

**Grilled Duroc Pork Chop GF**

Onion and Apple Soubise | Bok Choy  
Smoked Bacon | Prickly Pear  
BBQ Glaze

130 PER GUEST

**Seared Pacific Salmon GF**

Parsnip Lemon Puree | Rainbow Chard  
Crispy Sunchoke | Chorizo Vierge

115 PER GUEST

**Pan Roasted Gulf Snapper GF**

Chickpea | Nduja | Braised Fennel  
Preserved Lemon Aioli | Basil Oil

115 PER GUEST

**Pan Seared Chilean Seabass**

Red Miso Glaze | Shitake Mushroom  
Gailan | Coconut Jade Rice  
Sesame Seed

135 PER GUEST

**Butter Poached Lobster Tail**

Herbed Pappardelle Pasta  
Saffron Limoncello Cream  
Smoked Trout Caviar

155 PER GUEST

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\*PRESET

## SPECIALTY ENTRÉES

### DUO ENTREES

Chef selected seasonal vegetables and starch

**Grilled Beef Tenderloin & Seared Diver Sea Scallops GF**

175 PER GUEST

**Cabernet Braised Beef Short Rib & Seared Pacific Salmon GF**

150 PER GUEST

**Pan Roasted Natural Chicken Breast & Roasted Gulf Snapper GF**

130 PER GUEST

**C.A.B. New York Strip Loin & Butter Poached Maine Lobster Tail GF**

195 PER GUEST

**Sun Dried Tomato and Mushroom Stuffed Chicken Breast  
& Sauteed Gulf Shrimp GF**

130 PER GUEST

### VEGETARIAN & VEGAN ENTREES

105 PER GUEST

Pricing applies to all entrees below

**Roasted Cauliflower V, GF**

Vadouvan Curry | Coconut Jade Rice  
King Oyster Mushroom | Golden Raisin-Mint Chutney

**Rigatoni Puttanesca V**

Kalamata Olive | Caper | Eggplant | Roma Tomato

**Garden Vegetable Napoleon V, N**

Romesco | Olive Oil Roasted New Potato

**Turmeric Marinated Tofu V**

Charred Japanese Eggplant | Arugula-Fennel Salad | White Miso Dressing

**Plant Based Meatball V, GF**

Harisa Tomato Sauce | Cherry Tomato | Vegan Mozzarella

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\*PRESET

## PLATED DESSERTS

### **Red Velvet Cake** VG

Cream Cheese Frosting | Chocolate Sauce | Vanilla Chantilly

### **Vanilla Cheesecake** VG

Graham Cracker Crust | Raspberry Coulis | Seasonal Berries

### **Carrot Cake** VG, N

Yogurt Carrot Sauce | Thyme Infused Pineapple | Candied Walnut

### **Strawberry Layer Cake**

Milk Sponge | Vanilla Mascarpone Cream | Strawberry Compote | Strawberry Glaze

### **Lemon Meringue Tart**

Lemon Curd | Toasted Meringue | Seasonal Berries

### **Chocolate Cream Tart**

Chocolate Cremeux | Milk Chocolate Chantilly | Chantilly Cream

### **"Classic" Crème Brûlée** VG, GF

Caramelized Sugar | Vanilla Bean Custard | Seasonal Berries

### **Tres Leche Cake** VG

Three Milk-Soaked Cake | Whip Chantilly Cream | Toasted Coconut | Fresh Berries

### **Deconstructed Berry Pavlova** GF

Raspberry Mousse | Passion Fruit Curd | Fresh Seasonal Berries

### **Chocolate Black Forest** VG

Chocolate Cake | Chocolate Cherry Ganache | Maraschino Cherries | Whip Cream

### **Keylime "Pie"** VG

Graham Cracker Crust | Torched Meringue | Balsamic Vinegar Reduction

### **Gluten Free Chocolate Layered Cake** GF

Flourless Cake | Chocolate Ganache | White Chocolate Chantilly

### **Vegan Opera Cake** V, GF, N

Vegan GF Chocolate Cake | Chocolate Mousse

### **Duo Dessert**

Choose two (2) from plated dinner  
Additional +7 per guest

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\*PRESET

AMERICAN SOUTH  
SIGNATURE BUFFETS

**SOUP**

**Corn and Crab Chowder**

Vande Rose Farm Smoked Bacon

**SALAD**

**Southern Panzanella Salad**

Butter Milk Corn Bread | Charred  
Corn | Cherry Tomato | Cucumber  
Lima Bean | Smoked Gouda | Red  
Onion | Bacon | Apple Cider Mustard  
Vinaigrette

**Roasted Sweet Potato Salad VG, N**

Candied Pecan | Kale | Green Apple  
Dried Cranberries | Goat Cheese  
Maple Dijon Vinaigrette

**Heirloom Tomato and  
Watermelon Salad V, GF**

Strawberries | Tarragon | Mint  
Balsamic Vinegar

**ENTRÉE**

**New Orleans Style BBQ Shrimp GF**

Toasted French Baguette

**Cajun Roasted Chicken GF**

Creamy Creole Sauce  
Caramelized Cipollini Onion

**Cajun Beef Pepper Steak GF**

Coulotte Cut | Cajun Rice

**Sweet Corn Casserole GF**

Smoked Paprika | Chive

**DESSERT**

**Banana Pudding VG**

Vanilla Wafer | Vanilla Custard  
Whipped Cream

**Coconut Cake VG**

Coconut Cake | Coconut Cream  
Cheese Frosting | Toasted Coconut

**Key Lime Pies**

Zesty Key lime Custard | Vanilla  
Chantilly | Fresh Berries

**Hummingbird Cake VG**

Banana Pineapple Spiced Sponge  
Vanilla Cream Cheese Icing

125 PER GUEST

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\*PRESET

NIGHT IN PARIS – FRENCH INSPIRED CUISINE

SIGNATURE BUFFETS

**SOUP**

**Provencal Tomato Soup** VG, GF  
Basil Pistou

**APPETIZER**

**Brie En Croute** VG, N  
Spiced Pear | Dried Cherry | Hazelnut  
Local Honey | Puff Pastry  
Crostini and Crackers

**Salad Lyonnaise**  
Lardon | Soft Boiled Egg | Haricot Vert  
Sourdough Croutons | Champaign  
Dijon Vinaigrette

**Watercress and Arugula Salad** VG, N  
Toasted Walnut | Grape | Anjou Pears  
Comté Cheese | Red Wine Vinaigrette

**Croquettes de Courgettes** VG  
Gruyère cheese | Meyer Lemon  
Crème Fraiche

**ENTRÉE**

**Pan Roasted Loup de Mer** GF  
Provencal Tomato and Olive Stew

**Roasted Lemon Thyme Chicken** GF  
Mushroom Fricassee

**Beef Bourguignon** GF  
Pearl Onion | Carrot | Mushroom  
Burgundy Wine

**Pommes Puree** VG, GF  
Roasted Garlic | Chive

**Roasted Vegetables** VG, GF  
Fine Herbs | Extra Virgin Olive Oil

**DESSERT**

**Citrus Madeleine** VG  
Citrus Essence | Tender Butter Sponge

**Financiers** VG, N  
Nutty Brown Butter  
Toasted Almond Cake

**Palmiers** VG  
Crispy Buttery Puff Pastry  
Caramelized Cinnamon Sugar

**Opera Cake** VG, N  
Almond Jaconde Sponge  
Espresso | Coffee Buttercream  
Chocolate Ganache

150 PER PERSON

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\*PRESET

COASTAL ITALIAN  
SIGNATURE BUFFETS

**SOUP**

**Italian White Bean Soup** VG, GF  
Potato | Tuscan Kale

**SALAD**

**Burrata Caprese Salad** VG  
Heirloom Tomato | Sweet Basil  
Balsamico di Modena

**Chicory Salad** VG, N  
Candied Hazelnut | Endive | Castel  
Franco | Grape | Radish | Dolcelatte  
Gorgonzola | White Balsamic Vinaigrette

**Antipasto Salad** GF  
Artichoke Heart | Pepperoncini | Cherry  
Tomato | Soppresata | Prosciutto di  
Parma | Bocconcini Castelvetro Olives

**ENTRÉE**

**Sicilian Braised Chicken** GF  
Cherry Tomato | Calabrian Chili  
Golden Raisin | Green Olive

**Gulf Snapper Livornese** GF  
Black Olive | Caper | Pomodoro Sauce  
Preserved Lemon

**Bistecca alla Fiorentina** GF  
Black Angus Rib Eye Cut | Olive Oil  
Rosemary | Garlic | Sea Salt

**Tuscan Potato** VG, GF  
Crispy Russet Potato  
Rosemary | Thyme

**DESSERT**

**Chocolate Budino** GF  
Dark Chocolate | Whip Chantilly  
Chocolate Shavings

**Tiramisu** VG  
Coffee-Soaked Lady Finger  
Mascarpone Cream

**Cannoli** VG  
Ricotta Cream | Chocolate Shavings

**Cranberry Almond Biscotti** VG, N  
Sun Dried Cranberries  
Twice Baked Cookie

150 PER PERSON

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\*PRESET

**TASTE OF ASIA**  
**SIGNATURE BUFFETS**

**SOUP**

**Aka Miso Soup**

Tofu | Wakame | Bonito Flakes

**APPETIZER**

**Thai Chicken Satay**

Peanut Coconut Sauce

**Korean Shrimp and Scallion Pancake**

Soy Chili Dip

**Chinese Cabbage Salad VG**

Crispy Ramen | Carrot | Scallion  
Sesame Seed | Rice Wine Vinaigrette

**Japanese Green Salad V, N**

Tender Greens | Avocado | Cherry  
Tomato | Orange | Toasted Almonds  
Carrot Ginger Dressing

**ENTRÉE**

**Gal – Bi**

Korean Style Marinated Beef  
Short Rib | Green Onion

**Black Cod Saikyo Miso Yaki**

Sweet White Miso Glaze | Sesame Seed

**Panang Shrimp Curry**

Coconut | Pepper | Cilantro | Lime

**Chicken and Broccoli**

Oyster Sauce | Dark Soy | Ginger

**Steamed Jasmine Rice V, GF**

**DESSERT**

**Green Tea Butter Cookies VG**

Matcha | Sesame Seed

**Almond Shortbread VG, N**

Sliced Almonds | Buttery Shortbread

**Mango Tapioca Pudding V, GF**

Coconut Tapioca  
Mango Lime Compote

**Banana Spring Rolls VG**

Cinnamon Sugar | Vanilla Custard

**150 PER PERSON**

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V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

\*PRESET

FARM TO MARKET  
SIGNATURE BUFFETS

**SOUP**

**Minestrone Soup** VG

Garden Vegetables | Cavatappi Pasta  
Kidney Beans

**Sweet Potato Fritter** VG

Chives | Whipped Lemon Crème Fraiche

**Roasted Vegetable Quiche** VG

Roasted Pepper | Mushroom  
Spinach | Feta

**Arugula and Castelfranco Salad** VG, N

Candied Hazelnut | Humbolt Fog Goat  
Cheese | Blueberries | Sherry Vinaigrette

**Tomato and Melon Salad** GF

Sweet Basil | Pickled Onion | Speck  
Ham | Lemon Vincotto

**ENTRÉES**

**Vegetable Byaldi** V, GF

Roma Tomato | Squash | Zucchini  
Eggplant | Caramelized Onion

**Grilled Pacific Salmon** GF

Toasted Pistachio | Cherry Tomato  
Confit | Meyer Lemon Beurre Blanc

**Herb Marinated Grilled Flat Iron Steak** GF

Charred Scallion Vinaigrette  
Sunchoke Puree

**Roasted New Potatoes** VG

Fine Herb | Brown Butter | Smoked Salt

**DESSERT**

**Cider Donuts** VG

Cinnamon Sugar | Cider Sponge  
Cinnamon Nutmeg

**Berry Shortcake** VG

Seasonal Berry | Sweet Biscuit  
Whipped Chantilly

**Local Seasonal Fruit Galette** VG

Buttery Flaky Pastry | Seasonal Fruit

**Lemon Lavender Madeleines** VG

Local Farm Honey | Lemon Zest  
Lavender Essence

135 PER PERSON

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V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

\*PRESET

**VEGETARIAN & VEGAN**  
SIGNATURE BUFFETS

**SOUP**

Select One

**Yellow Tomato and  
Cantaloupe Gazpacho** V, GF

**Tri Color Lentil Soup** V, GF

**Roasted Sweet Potato and Miso Soup** V

**APPETIZER**

**Superfood Salad** V, N  
Kale | Almonds | Blueberry | Goji Berry  
Avocado | Hemp Seed | Apple Cider  
Vin-aigrette

**Chilled Asparagus Salad** V, GF  
Grapefruit Gremolata

**Arugula and Endive Salad** V, GF, N  
Candied Hazelnut | Seasonal Berries  
Sherry Vinaigrette

**Piquillo Pepper Hummus** VG  
Pita Chips

**ENTRÉES**

**Plant Based Meat Ball** VG  
Roasted Cauliflower | Kaffir Lime Tzatziki

**Grilled Portobello Mushroom** V  
Lemongrass-Miso Sauce

**Turmeric Marinated Tofu** V, GF  
Charred Japanese Eggplant | Sesame  
Seed | Tamarind Chili Dressing

**Twice Baked Sweet Potato** V, GF  
Vegan Butter | Spiced Pepita | Fine Herb

**DESSERT**

**Coconut Macaroons** V, GF  
Toasted Shredded Coconut  
Vanilla Scented | Chocolate Dipped

**Avocado Chocolate Mousse** VG, GF  
Dark Chocolate | Fresh Berry

**Chocolate Bark** VG, GF  
Dark Chocolate | Sun Dried Berries  
Assorted Toasted Nuts

**Raw Berry Cake** V, GF, N  
Plant Based | Blueberry  
Raspberry | Pistachio

**135 PER GUEST**

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\*PRESET

INDIAN SPICE  
SIGNATURE BUFFETS

**SOUP**

**Select One**

**Rasam** V, Gf  
Tomato | Curry Leaf | Green Chilies  
Fresh Coriander

**Mulligatawny**  
Poached Chicken Thigh | Onion  
Celery | Curry | Cream

**APPETIZER**

**Selection of Papads** V, GF  
Tamarind Chutney | Coriander Chutney

**Samosa Chaat** VG  
Spiced Chole | Tomato | Cilantro  
Chutney | Sweet Tamarind | Sev

**Paneer Tikka Brochettes** V, GF  
Garam Masala | Ginger | Kashmiri Red  
Chili | Yogurt | Mint Chutney

**ENTRÉES**

**Butter Chicken** N  
Tomato | Garam Masala  
Fenugreek | Cashew

**Palak Paneer**  
Spinach | Indian Cheese | Green Chilies

**Tandoori Style Prawns**  
Ginger | Coriander | Mustard Oil | Lime

**Jeera Bhaat** V, GF  
Cumin | Basmati Rice

**Naan**  
Garlic | Ghee | Fresh Coriander

**DESSERT**

**Mango Lassi** VG, GF  
Yogurt | Cardamon | Honey

**Gulab Jamun**  
Rose Water | Pistachio | Cardamom

**Besan Ladoo** VG  
Chickpea | Spiced Syrup  
Toasted Coconut

**Barfi** VG, N  
Milk "Fudge" | Chopped Nuts

150 PER GUEST

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\*PRESET

**SOUTH KOREAN CUISINE**  
**SIGNATURE BUFFETS**

**SOUP**

**Radish and Beef Soup**  
Green Onion

**APPETIZER**

**Japchae** VG  
Sweet Potato Glass Noodle  
Spinach | Shitake Mushroom | Carrot  
Onion | Pepper | Sesame Oil

**Shrimp, Bay Scallop and Scallion Pancake**  
Soy Chili Dip

**Spicy Cucumber Salad**  
Korean Chili Flakes | Garlic | Red Onion  
Rice Wine Vinegar

**Wild Mushroom Salad** VG, GF  
Wilted Kale | Baby Turnips | Sesame  
Soy Vinaigrette

**ENTRÉE**

**Gal - Bi**  
Korean Style Marinated Beef Short Rib  
Green Onion

**Daak - Bulgogi**  
Stir Fried Chicken | Caramelized Onion  
Sweet Soy

**Gochujang Glazed Black Chilean Seabass**  
Ginger | Sesame Seed | Chive  
Bok Choy

**Fresh Napa Cabbage Kimchi**

**Steamed Short Grain Rice** V, GF

**DESSERT**

**Sweet Rice Mini Bundt Cake** VG  
Chapssal | Vanilla | Cinnamon Glaze

**Red Bean Mochi** V, GF  
Sweet Adzuki | Mochiko | Sea Salt

**Sikhye Shooters** V, N  
Malted Barley | Rice | Pine Nut

**Korean Donut Twists** VG  
Cinnamon Sugar

**150 PER GUEST**

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\*PRESET

## WELLNESS & SPA CUISINE DINNER

### SIGNATURE BUFFETS

#### SOUP

**Yellow Tomato Gazpacho** V, GF  
Canary Melon | Cantaloupe | Heirloom  
Tomato | Jalapeno | Sherry | Agave

#### APPETIZERS

**Spa Salad** V, GF  
Caracara Orange | Avocado  
Chickpea | Kale | Pomegranate | Seeds  
White Balsamic

**Emerald Kale Salad** VG  
Shredded Cabbage | Cilantro | Mint  
Parmesan | Sweet Chili Vinaigrette

**Organic Chicken Brochettes** GF  
Vadouvan Yogurt Marinade  
Cilantro Chutney

**Grilled Gulf Prawns** GF  
Mango Salsa | Red Onion | Cilantro | Lime

#### ENTRÉES

**Olive Oil Poached Salmon** GF  
Tomato | Olive | Capers  
Roasted Garlic | Anchovy

**Slow Roasted Beef Chuck** GF  
Mirepoix | Red Wine | Natural Drippings

**Ginger & Herb Steamed Chicken** GF  
White Wine | Lemon | Bay Laurel

**Roasted Garden Root Vegetables** V, GF  
Lemon | Herbs

**Basmati Rice Pilaf** V, GF

#### DESSERT

**Fresh Fruit Salad** V, GF  
Assortment Of Diced Seasonal Fruits  
Apple | Pears | Grapes | Melons | Passion  
Mango Consommé | Lime Zest

**Chia Pudding** V, GF  
Coconut | Mango | Lime | Fresh Berries

**Coconut Tapioca** V, GF  
Mango Passionfruit | Coconut Sago  
Fresh Pineapple

135 PER GUEST

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\*PRESET



*Holiday Inspired*

# *Holiday Inspired*

## HOLIDAY INSPIRED ACTION STATIONS

### CHEF REQUIRED

Chef Attendant fee of \$150 per chef for a 90-minute event, per 50 guests.  
Each additional hour is \$200 per chef.  
Minimum of 25 guests required.

### NEW YEARS

#### **Cote de Boeuf GF**

Sauce Bordelaise | Black Truffle Potato Gratin

750 EACH | SERVES UP TO 35 GUESTS

### EASTER

#### **Fig and Herb Glazed Baked Ham GF**

Lavender Honey | Colcannon Potato

400 EACH | SERVES UP TO 25 GUESTS

### THANKSGIVING

#### **Roasted Distel Farm Turkey**

Sage Giblet Gravy | Cranberry Orange Sauce

50 EACH | SERVES 10-14 GUESTS

### CHRISTMAS

#### **Roasted Texas Wagyu Striploin GF**

Foie Gras Armagnac Sauce | Yukon Potato Fondant

1050 EACH | SERVES UP TO 35 GUESTS

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\*PRESET



# *Wedding Packages*

# Wedding Packages

## MONARCH WEDDING PACKAGE CULINARY EXPERIENCE

### BUTLER PASSED HOR D'OEUVRES

Choice of Three

Butler passed hor d'oeuvres for your reception please select from our standard priced hot and cold offerings

### PLATED DINNER

Please select from our dinner offerings located in the banquets & catering menu

### FIRST COURSE

Select One

Starter of soup or salad supplemental charge of +10 per guest for an additional savory appetizer course

### ENTRÉE

Select up to Two

Entrees from our dinner offerings located in the banquets & catering menu pre-selections are required at minimum 14-days prior to contracted event

### WEDDING CAKE

Custom wedding cakes prepared by our Executive Pastry Chef cake tasting, consultation, cake cutting fee included cakes serve up to 150 guests

### 2-TIER WEDDING CAKE

Show cake and separate sheet cake 950+ per cake, based on consultation & design

### 4-TIER WEDDING CAKE

Show cake and separate sheet cake 1450+ per cake, based on consultation & design

### 3 HOUR TIER 2 BAR PACKAGE

Tier 2 Liquors | Red | White  
Sparkling Wines | Imported & Domestic  
Beers | Soda | Juice | Water

### FOR YOUR RECEPTION

Three Colors of Floor Length Luxury Linen  
Black & White Linen Napkins  
Beautiful Glass Charger Plate  
Three Votive Candles per Table  
Acrylic Ghost Chairs  
Silver Chiavari Chairs  
Dance Floor, Staging

225 PER PERSON

Prices are per guest and subject to a 25% taxable service charge and 8.25% sales tax.

All food and beverage menus and prices are subject to change without notice.

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\*PRESET

# Wedding Packages

## SIGNATURE WEDDING PACKAGE CUSTOM CULINARY EXPERIENCE

### BUTLER PASSED HOR D'OEUVRES

Choice of five (5) butler passed hor d'oeuvres for your reception please select from our standard priced hot and cold offerings, included-one (1) +3 selection

### PLATED DINNER

Please select from our dinner offerings located in the banquets & catering menu

#### 1<sup>ST</sup> COURSE

##### SELECT ONE

Starter of soup or salad

#### 2<sup>ND</sup> COURSE

##### SELECT ONE

Hot or cold appetizer

#### 3<sup>RD</sup> COURSE

##### SELECT UP TO TWO

Entrees from our dinner offerings located in the banquets & catering menu pre-selections are required at minimum 14-days prior to contracted event

#### 4<sup>TH</sup> COURSE

### 2-TIER WEDDING CAKE

Custom wedding cakes prepared by our Executive Pastry Chef cake tasting, consultation, cake cutting fee all inclusive edible display cake & separate sheet cake keep your cake on display all night 500++ based on consultation & design

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\*PRESET

# Wedding Packages

## SIGNATURE WEDDING PACKAGE

CUSTOM CULINARY EXPERIENCE

CONT.

### 4<sup>TH</sup> COURSE CONT.

#### 4-TIER WEDDING CAKE ENHANCEMENT

Custom wedding cake prepared by our Executive Pastry Chef cake tasting, consultation, cake cutting fee all inclusive edible display cake & separate sheet cake keep your cake on display all night 500++ additional to flat fee of 500

#### 3 HOUR TIER 3 BAR PACKAGE

Tier 3 liquors | red | white | & sparkling wines  
imported & domestic beers | soda | juice | water

## FOR YOUR RECEPTION

Black & White Linen Napkins

Three Colors of Floor Length Luxury Linen

Acrylic Ghost Chairs

Beautiful Glass Charger Plate

Dance Floor Staging

Three Votive Candles Per Table

Silver Chiavari Chairs

325 PER PERSON

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\*PRESET

# Wedding Packages

## WEDDING WEEKEND CULINARY ITINERARY

Let us take care of your wedding cravings with a curated culinary experience.

### **BREAKFAST IN BED**

In-room-dining serviced to your room Services charges and gratuities not included La Colombe Coffee, Artisan Tea Selections included

**Bakery Basket VG**

**Streusel Granola Parfait GF**

**Salmon Avocado Toast**

**Monarch Breakfast**

**Fresh Fruits & Berries V, GF**

75 PER COUPLE (2)

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## DAY AFTER BRUNCH

Book our Signature Brunch Package at a discounted rate, 15% off per-person price for in-house wedding parties.

Chef attendant fee and brunch buffet guidelines still apply

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\*PRESET

# Wedding Packages

## PRE -WEDDING SNAKS

Delivered to your preferred area,  
at your desired time.

### BRIDE

**GRAND AIOLI CRUDITES PLATTER** VG, GF  
Saffron Aioli | Tzatziki | Assorted Vegetables

### TEA SANDWICHES

**Cucumber** VG  
Crème Fraiche

**Gravlax**  
Chive Cream Cheese

**Egg Salad**  
Smoked Trout Roe

**Assorted Fruit Skewers (X4)** V, GF

### GROOM

**CHARCUTERIE & CHEESE**  
Imported | Domestic | Artisanal Selections  
Preserves | Mustard | Crackers

### MEAT & BREAD

**Grilled Steak Canapé**  
Aged Cheddar | Black Pepper

**Cheeseburger**  
American Cheese | House Pickle

**Beef Tallow Fries**  
Rosemary Sea Salt

**Assorted Fruit Skewers (x4)** V, GF

### 165 PER COUPLE

Only available for wedding couple

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\*PRESET



# *Beverages*

# Beverages

## HOSTED PACKAGES

### TOP OF FORM

\*Hosted Hourly Package Bars Include - Selection of Domestic | Craft and Imported Beers | Soft Drinks | Still and Sparking Water | Assorted Juices | Mixers.

## CLASSIC SELECTION

1 HOUR	\$39
2 HOURS	\$47
3 HOURS	\$55
4 HOURS	\$63
5 HOURS	\$71

Townes Vodka | Broker's Gin | Lunazul Tequila | Bacardi Silver  
Four Roses | Dewar's

### WINES

Planeta la Segreta Grillo  
Noble Vines Chardonnay  
Atena Vista Flores Malbec  
Cotes du Rhone Reserve  
House Prosecco

### DOMESTIC & CRAFT BEERS

(Select Three)

Miller Lite  
Michelob Ultra  
Hopadillo IPA  
Shiner Bock

### IMPORTED BEERS

(Select Two)

Modelo Especial  
Stella Artois  
La Athletic On-Alcoholic

Prices are per guest and subject to a 25% taxable service charge and 8.25% sales tax.

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\*PRESET

# Beverages

## HOSTED PACKAGES

CONT.

TOP OF FORM

\*Hosted Hourly Package Bars Include - Selection of Domestic | Craft and Imported Beers | Soft Drinks | Still and Sparking Water | Assorted Juices | Mixers.

## PREMIUM SELECTION

1 HOUR	\$46
2 HOURS	\$54
3 HOURS	\$62
4 HOURS	\$70
5 HOURS	\$78

Tito's Handmade Vodka | Beefeater Gin | Flor de Caña 4yr Rum  
Arette Tequila | Four Roses Bourbon | Dewar's Scotch Whisky

### WINES

Southern Right  
Sauvignon Blanc

Becker Vineyards Viognier

J. de Villebois Pinot Noir

75 Wine Cabernet  
Sauvignon

### DOMESTIC & CRAFT BEERS

(Select Three)

Miller Lite

Michelob Ultra

Hopadillo IPA

Shiner Bock

### IMPORTED BEERS

(Select Two)

Modelo Especial

Stella Artois

La Athletic On-Alcoholic

Prices are per guest and subject to a 25% taxable service charge and 8.25% sales tax.

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\*PRESET

# Beverages

## HOSTED PACKAGES

CONT.

TOP OF FORM

\*Hosted Hourly Package Bars Include - Selection of Domestic | Craft and Imported Beers | Soft Drinks | Still and Sparking Water | Assorted Juices | Mixers.

## RESERVE SELECTION

1 HOUR	\$54
2 HOURS	\$62
3 HOURS	\$70
4 HOURS	\$78
5 HOURS	\$86

Belvedere Vodka | Hendricks Gin | Diplomatico Rivera Rum  
Don Julio Blanco Tequila | Basil Hayden Bourbon | Glenmorangie 10yr Scotch  
Bacardi Ocho Rum | Teeling Whiskey | Aberfeldy 12 Scotch

### WINES

Nautilus Sauvignon Blanc  
Albert Bichot Chardonnay  
Nielson Pinot Noir  
Oberon Cabernet  
Sauvignon  
Roederer Estate Brut  
Sparkling

### DOMESTIC & CRAFT BEERS

(Select Three)

Miller Lite  
Michelob Ultra  
Hopadillo IPA  
Shiner Bock

### IMPORTED BEERS

(Select Two)

Modelo especial  
Stella Artois  
La Athletic on-alcoholic

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\*PRESET

# Beverages

## BEVERAGES CONSUMPTION BAR

### WHITE WINE BY THE BOTTLE

- Southern Right | Sauvignon Blanc | Johannes | ZA | \$55  
Noble Vines | Chardonnay | Central Coast | CA | \$55  
Planeta La Segreta | Grillo | Sicily | IT | \$55  
Banfi | Pinot Grigio | Montalcino | IT | \$55  
Becker Vineyards | Viognier | High Plains | Texas | \$60  
Nautilus | Sauvignon Blanc | Marlborough | \$60  
Sonoma Cutrer | Chardonnay | Sonoma County | CA | \$75  
Schiopetto | Pinot Grigio | Collio | IT | \$85 & remove  
Cloudy Bay | Sauvignon Blanc | Santa Barbara | CA | \$125  
Jordan | Chardonnay | Russian River Valley | CA | \$135  
Albert Bichot | Chardonnay | Burgundy | FR | \$145  
Chateau De Sancerre | Sauvignon Blanc | Loire | FR | \$155  
Alain Chavy Puligny-Montrachet | Chardonnay | Burgundy | FR | \$355

### HOST BAR

- Classic Selection Cocktails | \$18 each  
Premium Selection Cocktails | \$20 each  
Reserve Selection Cocktails | \$23 each  
House Red Wine | \$16 each  
House White Wine | \$16 each  
House Sparkling Wine | \$16 each  
Imported and Craft Beer | \$10 each  
Domestic Beer | \$9 each  
Texas Micro-Brews | \$10 each  
Soft Drinks | \$6 each  
Still and Sparkling Water | \$8 each

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\*PRESET

# Beverages

## BEVERAGES CONSUMPTION BAR

CONT.

### RED WINE BY THE BOTTLE

Catena Vista Flores | Malbec | Mendoza | AR | \$55  
Famille Perrin | Cotes Du Rhone Reserve | Cotes Du Rhone | FR | \$60  
J. de Villebois | Pinot Noir | Loire Valley | FR | \$60  
Paul Mas Estate | Pinot Noir | Languedoc | FR | \$65  
75 Wines | Cabernet Sauvignon | Napa Valley | CA | \$70  
Oberon | Cabernet Sauvignon | Napa Valley | CA | \$105  
Au Bon Climat | Pinot Noir | Central Coast | CA | \$135  
Cain Cuvee | Cabernet Blend | Napa Valley | CA | \$140  
Erath Willakia Vineyard | Pinot Noir | Willamette Valley | OR | \$165  
Faust | Cabernet Sauvignon | Napa Valley | CA | \$185  
Silver Oak | Cabernet Sauvignon | Alexander Valley | CA | \$300

### ROSÉ BY THE BOTTLE

Rosé Gold | Rosé | Provence | FR | \$65  
Whispering Angel | Provence | FR | \$80

### SPARKLING BY THE BOTTLE

Benvolio | Prosecco | Veneto | IT | \$55  
Francis Coppola | Rose | Trentino-Alto Adige | IT | \$60  
Cote Mas | Cremant De Limoux Brut | Languedoc | FR | \$65  
Roederer Estate Brut | Anderson Valley | CA | \$85  
Perrier Jouet Gran Brut | Champagne | FR | \$ 125  
Moet & Chandon Imperial Brut | Champagne | FR | \$250  
Moet & Chandon Imperial Brut Rose | Champagne | FR | \$275  
Ruinart Blanc de Blancs | Champagne | FR | \$400  
Ruinart Brut Rosé | Champagne | FR | \$450  
Dom Perignon | Champagne | FR | \$ 975  
Louis Roederer Cristal Brut | Champagne | FR | \$1100

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\*PRESET



# *Group Experiences*

## COOKING LESSONS

Join the culinary team at The Monarch Hotel for memorable cooking experiences and interactive gourmet sessions where one can gather culinary insights directly from our team of professional Chefs.

One of our Chefs will arrange a personalized cooking demonstration, where they will share their expertise with participants. This activity can be hands-on, where participants cook alongside the Chef and taste what they cooked.

Our cooking lessons include an entertaining class with simple and well-known dishes paired with wines and cocktails. This engaging experience is both fun and educational and is open to all.

### COASTAL ITALIAN - PASTA COOKERY

Fresh Egg Dough Preparation  
Sheeting Pasta  
Fettucine  
Pomodoro

### TEX-MEX CLASSICS

Chips & Queso  
Steak Arrachera Fajita  
Cilantro Cumin Rice  
Pepper & Onion Rajas

### TEXAS TAILGATE HITS

Texas 'Twinkie' | brisket stuffed  
jalapeno | bacon  
Buffalo Chicken Dip  
Ranched Potato Chips

### SPECIFICATIONS

Activity Duration: 1 Hour  
Availability: Mon-Fri 1PM-3PM  
Minimum Attendees: 6 Guests  
Maximum Attendees: 20 Guests  
Season Available: Year-round

### PRICE

**110 PER GUEST,**  
Lunch not included  
350 Chef Fee, per chef

Prices are per guest and subject to a 25% taxable service charge and 8.25% sales tax.

All food and beverage menus and prices are subject to change without notice.

V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

\*PRESET

# Group Experiences

## EXPERIENCE WINE

This exclusive experience offers a tailored journey guided by our in-house Sommelier through exploring global regions, varietals, and enjoying an engaging, educational tasting.

Each session is thoughtfully designed to suit the group's interests, turning every glass into a deeper understanding of wine.

PRICE 500

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## MIXOLOGY CLASS

This exclusive experience offers a tailored journey guided by our in-house Sommelier through exploring global regions, varietals, and enjoying an engaging, educational tasting.

Each session is thoughtfully designed to suit the group's interests, turning every glass into a deeper understanding of wine.

PRICE 500

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Prices are per guest and subject to a 25% taxable service charge and 8.25% sales tax.

All food and beverage menus and prices are subject to change without notice.

V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

\*PRESET

## VENDOR MEALS

Vendor meals mirror the contracted events menu.  
Subject to change with no notice.

Vendor meals cannot be serviced simultaneously with guests. Vendor meals can be provided before or after "regular" foodservice. Selections and dietary restrictions submitted at minimum 7-Days prior to scheduled event.

### **PLATED DINNER**

Vendor meals will be plated individually and serviced at the contracted time.  
Can be wrapped and stored for later consumption or takeaway.

**1 to 11 vendors**

**47 PER GUEST**

### **BUFFET DINNER**

**12 or more vendors**

Family style buffet required for large group vendors

**47 PER GUEST**

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All food and beverage menus and prices are subject to change without notice.

V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts

\*PRESET



# *Policies*

## MONARCH BANQUET POLICIES

### **GUARANTEE**

A final confirmation of the anticipated number of guests ("guarantee") is required no later than 12:00 PM (noon) five (5) business days prior to your banquet function. Business days are defined as Monday through Friday, excluding U.S public holidays, and any holidays observed by Monarch. The guarantee may not be reduced after submission. Failure to provide a final guest count by the stated deadline shall result in Monarch using the 'expected number' or a higher number for billing purposes, as determined by Monarch, and the client will be obligated to pay for this amount.

For events scheduled for Saturdays through Mondays, the guarantee must be given by noon on the preceding business day that provides the five-business-day notice.

The event will be billed based on the greater of the following: (a) the "expected number" or (b) the actual number of attendees. For plated meals with a pre-set menu, the same billing terms apply: the function will be billed based on the greater of the "expected number" or the actual attendance.

### **PLATED MEAL SELECTION AND QUANTITIES**

For plated meals, the client must submit the selection quantities (counts per selected dish) no later than 12:00 PM (noon) five (5) business days prior to your banquet function. Business days are defined as Monday through Friday, excluding U.S public holidays, and any holidays observed by Monarch. If the client fails to submit the quantities within the specified timeframe, Monarch reserves the right to pre-select the quantities of each dish based on the Chef's discretion, and the client agrees to accept and pay for the final judgment of the Chef regarding the quantities.

In the event that the selection quantities are not submitted within the given timeframe, Monarch will proceed to purchase the necessary products to prepare for foodservice in accordance with the quantities determined by the Chef. The client acknowledges and agrees that they will be billed for the quantities purchased and prepared by Monarch, regardless of any deviation from the client's original intent or selection. The client acknowledges that Monarch is taking

measures to secure and provide a seamless banquet event in adherence to Monarch's quality standards.

While Monarch will make reasonable efforts to accommodate dietary restrictions, and in-service change requests. These requests must be submitted within the required 5-business day notice. Requests not submitted in time may not be able to be fulfilled. The client acknowledges that such requests may not be fulfilled due to the lack of timely submission.

### **SET & OVERSET**

In order to better service your event, Monarch will over set up to 5% over the actual guaranteed number for events of 200 guests or less. For events of 201 guests or more, the overset will be 3% over the actual guarantee figure.

### **SERVICE CHARGE**

A service charge of 25% and applicable Texas state sales tax will be added to all food and beverage charges. The service charge is subject to taxation according to Texas state law.

### **ADDITIONAL LABOR FEES**

There will be a bartender fee of \$100 per bartender per one (1) hour event, per fifty (50) guests. There will be Chef Attendants or Baristas as indicated at \$150 per attendant, per ninety (90) minute event, per fifty (50) guests. Additional Attendants will be \$200 per hour per Chef or Barista.

### **BUFFETS**

A minimum of twenty-five (25) guests is required for all buffets. Buffets are intended to be served as one meal period for a maximum of 90 minutes and are not to be separated into more than one event (e.g.: food from the dinner buffet cannot be separated for the reception). Reduced menus for 12-24 guests, surcharge of \$25 per person. Monarch reserves the right to charge a service fee of \$300 for set-up of rooms with extraordinary requirements under 25 guests (e.g., unusual layout, décor requirements). Buffet presentation under 12 guests is not available.

### **THREE COURSE PLATED DINNER OPTION**

All pre-selected three course plated dinners include a choice of starter (soup, salad, or appetizer), an entrée

# Policies

selection and dessert. Dinner pricing is based on the entrée selection. All dinners include tableside water service, bread and butter service, brewed La Colombe coffee, decaffeinated coffee, and artisan tea selections. Appetizers, intermezzo, and chocolates may be added à la carte. There is a \$25 per guest surcharge for fewer than 25 guests. Alternating desserts are also available for \$12 per guest.

## **TABLESIDE CHOICE OPTION**

A four-course dinner with two pre-selected courses offered prior to the entrée is required for this option. Entrées may be selected tableside with a menu surcharge of 30% per guest based on the higher priced entrée. A maximum of three entrée selections can be offered to include a vegetarian or vegan option. 5% discount on per-person pricing if 100% of all course selections are provided at a minimum of 7-days prior to contracted event. Promotion is void if less than 7-days. Available for a maximum of 75 guests

## **PRE-SELECTED ENTRÉE OPTION**

Guests will be able to select ahead of time from a maximum of three entrées (including a vegetarian or vegan option). The charge will reflect the highest priced entrée.

## **KOSHER MEALS**

Kosher meals are available upon request and ordered at least 10 days prior to the event date. Cost per Kosher meal: Continental Breakfast: \$70++, Hot Breakfast: \$90++, Lunch: \$130++, Dinner: \$195++. Price does not include applicable tax, service charge and delivery fees. The Monarch does not employ certified Kosher chefs. Kosher meals are ordered through certified Kosher catering establishments. Kosher meals will be left in original packaging unless communicated in writing by the client and only the client. While Monarch can facilitate this request, we are not responsible for the preparation of kosher meals, as they are provided by third-party certified Kosher catering establishments.

Should you want to rent the entire kitchen for a Kosher kitchen conversion, please speak with your service manager. This is subject to approval based on business levels and details of the contract.

## **HALAL MEALS**

The Monarch can facilitate Halal requests on a case-by-case basis. Halal ingredients can be procured and prepared for your event. The client acknowledges that

Monarch does not employ certified Halal chefs and hold no responsibility other than the details pertaining to your contracted event. Please speak with your events manager for further information.

## **MENU CARDS**

Menu cards are required for all plated meals. You may supply the menu cards, or Monarch would be delighted to prepare them, beginning at a cost of \$3 per menu card. If providing own menu card, Event Manager must approve menu prior to printing. All menu cards must include the following dietary (provided by Event Manager): vegan, vegetarian, gluten-free and contains nuts

## **PARKING**

Please review parking requirements with your service manager. The Monarch offers valet service for hotel and events guests. Group parking options are available.

## **SPECIAL SERVICES**

For group events, your Meetings and Events Manager may assist you in designing your event and will be more than happy to assist in securing special services such as entertainment, ice sculptures, florals, linens, calligraphy and décor. For weddings and special occasions, a professional certified wedding planner is required.

## **FOOD & BEVERAGE**

To ensure compliance with the Texas Department of Health's food handling regulations, food may only be consumed on the hotel premises at the contracted time. Monarch is the sole provider of all food and beverage served in the event space. Food and beverage is not permitted to be brought into the event space by guests, any guest's client or attendee. All menus are prepared to the guarantee, served at the contracted time and are non-transferable to other events. All menus are designed to last a maximum of 90 minutes, and all breaks are designed to last a maximum of 30 minutes. Please refer to your Banquet Event Order (BEO) for exact timing. No food is permitted to be taken away or prepared to-go from an event.

## **TABC**

The Monarch is required by law to follow the regulations set by the Texas Alcoholic Beverage Commission (TABC). Outside beverages are strictly prohibited in and around Monarch contracted events.



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