



THE
MONARCH
SAN ANTONIO

Banquets & Catering

M E N U

210-714-8200

THEMONARCHSA.COM



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Good Morning

Good Morning

PLATED BREAKFAST

BAKERY BASKET*

Baker's Morning Selections

STARTERS

Select One

Seasonal Fruit Plate VG, GF

Local Honey | Mint

Berry Parfait VG, GF

House Granola | Lemon Zest

HOT ENTREES

Select One

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

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

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

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

Good Morning

CONTINENTAL BREAKFAST BUFFET

CONT.

SPECIALTY ADD-ONS

Scrambled Eggs VG, GF

Applewood Smoked Bacon GF

Brioche French Toast VG

BEVERAGE

Orange and Grapefruit Juices

La Colombe Coffee

Tea Forte Artisan Selections

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

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

MONARCH SIGNATURE
BREAKFAST BUFFET

CONT.

FARM FRESH EGGS

Select One

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

Applewood Smoked Bacon

Pork Sausage

Chicken Apple Sausage

Good Morning

MONARCH SIGNATURE BREAKFAST BUFFET

CONT.

BREAKFAST MEATS CONT.

Turkey Bacon

Canadian Bacon

Seared Ham

Plant Based Sausage

POTATO PREPARATIONS

Select One

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

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

Good Morning

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

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

Good Morning

WELLNESS BREAKFAST BUFFET

CONT.

BEVERAGE

Orange and Grapefruit Juices

La Colombe Coffee

Tea Forte Artisan Selections

ENHANCEMENTS

COLD

FRESHLY BAKED BAGELS VG

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

DELICATESSEN GF

Artisanal Ham

Smoked Turkey

Soft Ripened Brie Cheese

Local Cheddar

GRANOLA BAR GF, VG

Fresh Greek Yogurt | Assorted Seeds | Berries | Preserves

WHOLE FRUITS V

Seasonal Selection

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

Good Morning

ENHANCEMENTS

CONT.

AVOCADO TOAST VG

Herbed Gournay Cheese | Pickled Onion Parsley | Dill | Lemon

INDIVIDUAL CHIA PUDDING GF, VG

Coconut Milk | Honey
Dark Chocolate Shavings

FRESH BERRY CUPS GF, V

Assorted Seasonal Berries | Mint

SOURDOUGH TARTINE VG

Brie | Pickled Onion | Black Pepper

HOT

STEEL-CUT OATMEAL GF, VG, N

Brown Sugar | Dried Fruits | Toasted Pecans

BAKED INDIVIDUAL QUICHE

Select One

American

Bacon | Cheddar

French

Jambon de Paris | Comté

Italian

Prosciutto Cotto | Parmesan

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

ENHANCEMENTS

CONT.

FRITATTAS

Select One

Whole Egg GF, VG
Sauteed Vegetables | Chives

Egg Whites GF, VG
Spinach | Feta

BREAKFAST TACOS

Scrambled Eggs | Chopped Bacon | Potato
Jack Cheese Flour Tortilla

BREAKFAST ENCHILADAS GF

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

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

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

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

VANDE ROSE FARMS BACON

Voted America's Best Uncured Bacon

Smoked Over Applewood | Thick Cut

TEX-MEX MIGAS GF

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

HUEVOS RANCHEROS GF

Charro Beans | Scrambled Eggs | Avocado
Tomato | Cotija Cheese

BURRITOS VG

Scrambled Eggs | Potato | Onion
Chihuahua Cheese | Peppers

Good Morning

CONTINENTAL & BUFFET ENHANCEMENTS STATIONS

CHEF 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

BELGIAN WAFFLE STATION VG

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

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

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



Brunch

MONARCH SIGNATURE BRUNCH BUFFET

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

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

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

**MONARCH SIGNATURE
BRUNCH BUFFET**

CONT.

BRUNCH EGG ACTION STATION GF

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

BRUNCH BEVERAGE PACKAGES

BLOODY MARY BAR PACKAGE

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

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

HOUSE VODKA & TEQUILA

Select Three

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

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



Breaks

BREAKS

ALL DAY BEVERAGE PACKAGE

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

*Available For 8 Hour Maximum Consumption

HALF DAY BEVERAGE PACKAGE

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
Freshly Brewed La Colombe
Decaffeinated Coffee
Assorted Hot Forte Teas
Fresh Lemon | Honey
Hot Chocolate | 2% Milk
Valrhona Chocolate | Whipped Cream
Chocolate Shavings
Freshly Brewed Organic Kai
Iced Tea | Lemons
Freshly Squeezed Lemonade

INFUSED WATER

Very Berry
Citrus
Cucumber Basil
Strawberry Mint

BOTTLED & CANNED BEVERAGES

Assorted Coca-Cola Products
Assorted Bottled Topo Chico (Local)
Assorted Dublin Natural Sodas (Local)
Assorted Celsius Energy Drinks
Assorted Bottled Gatorade
Assorted Bottled Vitamin Waters
Assorted Bottled Simply Fruit Juices:
Orange | Cranberry | Grapefruit

BOTTLED & CANNED BEVERAGES CONT.

Dr. Pepper | Diet Dr. Pepper (Local)
Acqua Panna | San Pellegrino
Sparkling Waters

GREEN:

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

RED:

Celery | Apples | Beets | Ginger | Parsley

BUILD YOUR OWN BREAK

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

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

Presentation for Thirty Minutes

FRESHLY PRESSED JUICES V, GF

Juiced to Order
Carrot | Celery | Beets | Kale | Apple
Pineapple | Orange | Grapefruit

**BREAKS
A LA CARTE**

Minimum Order of One Dozen

Whole Seasonal Fruits V, GF

Yogurt Parfaits VG, GF

Popcorn Bags VG, GF

Roasted Mixed Nuts V, GF, N

Pretzel Bags VG

Yogurt Covered Pretzel Bags VG

Chocolate Covered Pretzel Bags VG

Individual Crudite Cups With Ranch VG, GF

Individual Flavored Yogurts GF

Assorted Granola Bars VG, N

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

Oatmeal Raisin Cookies VG

Sugar Cookies VG

Rugelach VG

Bacon Chocolate Chip Cookie

Chocolate Pistachio Biscotti VG, N

Cranberry Orange Almond Biscotti VG, N

Cinnamon Palmiers VG

Guava Cheese Empanadas VG

Lemon Madeleines VG

Coconut Tres Leche Macarons VG, GF

Vegan Coconut Macarons V, GF

Double Fudge Brownies VG

Soft Chocolate Chip Blondie VG

Almond Shortbread VG, N

Vegan Banana Oatmeal Cookies V, VG, N

House-Made French Macarons GF, N
Chocolate | Raspberry | Lemon
Pistachio | Matcha | Orange | Caramel



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

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

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 | Capers

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

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

LUNCH BUFFET
A LA CARTE

Minimum of 25 guests Required. Groups under 25 incur

SOUPS

Select One

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

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

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

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

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

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

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

LUNCH BUFFET
A LA CARTE
CONT.

ENTRÉES

Select Two

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

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

LUNCH BUFFET
A LA CARTE
CONT.

DESSERTS

Select Three

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

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

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

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

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

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

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

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

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 | Soppressata | 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

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

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



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

Maine Lobster Roll
Brioche | Celery | Tarragon

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

Wagyu Beef Tataki

Whisky Barrel Aged Shoyu
Wasabi

Seared Foie Gras

Brioche | Stone Fruit
Sherry Gastrique

Mini Lobster Quesadilla

Charred Pasilla Pepper Crema

CHEF ATTENDED ACTION STATIONS

CHEF REQUIRED

Chef Attendant fee of per chef for a 90-minute event, per 50 guests.
Each additional hour is 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

PASTA STATION

Select One

Mezze Rigatoni

Shrimp Arrabiata

Wild Mushroom Ravioli VG

Limoncello Cream

Cavatappi

Cacio e Peppe, Pancetta

RISOTTO STATION

Select One

Risotto Milanese

Braised Beef Cheek Ragu

Wild Mushroom Risotto VG

Mascarpone Cheese | Grana Padano

Blue Crab Risotto

Preserved Lemon | Creme Fraiche

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

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

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

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

PREMIUM RECEPTION STATIONS

FLORIDA STONE CRAB STATION GF

Seasonal availability

Louie Dressing | Lemon

ALASKAN KING CRAB STATION GF

Seasonal availability

Drawn Butter | Lemon Aioli

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

*PRESET

CARVING STATIONS

CHEF REQUIRED

Minimum of 25 guests required.

BEEF

Roasted Prime Rib of Beef GF
Garlic Whipped Potatoes | Cabernet
Sauce | Horseradish Cream

New York Strip Loin GF
Brown Butter Roasted Fingerling
Potato | Chimichurri

**Roasted Tenderloin of Prime
Texas Beef GF**
Smoked Potato Gratin
Sauce Au Poivre

Classic Beef Wellington
Sauce Perigourdine | Glazed Petite
Root Vegetables

**36 Day Dry-Aged Beef
Ribeye Tomahawk GF**
Rosemary Pomme Frites
Black Truffle Butter

Texas Style Beef Brisket GF
Herbed Potato Salad
House Barbeque Sauce

LAMB

Australian Rack of Lamb
Mandarin Glazed Carrots
Miso-Lime Mustard

Baharat Spiced Grilled Lamb Loin GF
Charred Eggplant Puree | Cilantro
Fresh Lemon

POULTRY

Rotisserie Style Whole Chicken GF
Rosemary Mashed Potatoes
Sauce Chasseur

Citrus Brined Roasted Turkey Breast
Roasted Delicata Squash
Brown Gravy

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

CARVING STATIONS

CONT.

PORK

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

Bourbon Glazed Pork Loin GF
Flambéed Apples | Cider Jus

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

SEAFOOD

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

Ahi Tuna Loin Tataki
Sautéed Garlic Daikon Radish | Wasabi Sauce

Banana Leaf Baked Gulf Snapper GF
Coconut Rice | Ginger | Pandan | Chili-Lime Sauce

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
Shrimp Tempura

Nigiri Assortment

Select Three

Tuna
Salmon
Hamachi
Shrimp
Japanese Amberjack
Hokkaido Scallop
Japanese Sea Bream
Fluke

Sashimi Assortment

Select Three

Tuna
Salmon
Hamachi
Japanese Amberjack
Hokkaido Scallop
Japanese Sea Bream
Fluke

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

DISPLAYED STATIONS

Chef attendant recommended for all stations. Chef attendant fee of 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

GRAND AIOLI CRUDITES VG, GF

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

MEDITERRANEAN TABLE VG

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

FRESH SEAFOOD POKE

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

CHEESE BOARD VG

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

CHARCUTERIE

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

CHARCUTERIE & CHEESE TABLE

Combine Both Displays

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

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

RAW BAR ENHANCEMENTS

Poached Maine Lobster GF

Caviar GF

Alaskan King Crab GF

Scallop Crudo GF



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.

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 based on the higher priced entrée. A maximum of three entrée selections can be offered to include a vegetarian or vegan option.

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

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

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

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

INTERMEZZO

Select One

Pineapple sorbet V, GF

Strawberry sorbet V, GF

Lemon sorbet V, GF

Mango sorbet V, GF

Melon sorbet V, GF

PLATED DINNERS

CONT.

ENTRÉES

Pan Roasted Natural Chicken Breast GF

Scallion Potato Puree | Brussel Sprouts
Pancetta | Piquillo Pepper Coulis

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

Parmesan Polenta | Cipollini Onion
Heirloom Carrot | Garlic Vincotto Jus

Grilled Beef Tenderloin GF

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

**Chipotle and Coffee Rubbed
Beef Tenderloin** GF

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

Colorado Lamb Loin GF

Beluga Lentil | Melted Balsamic Treviso
Eggplant and Raisin Caponata

Cabernet Braised Beef Short Rib GF

Risotto alla Milanese

C.A.B. New York Strip Loin GF

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

Grilled Duroc Pork Chop GF

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

Seared Pacific Salmon GF

Parsnip Lemon Puree | Rainbow Chard
Crispy Sunchoke | Chorizo Vierge

Pan Roasted Gulf Snapper GF

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

Pan Seared Chilean Seabass

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

Butter Poached Lobster Tail

Herbed Pappardelle Pasta
Saffron Limoncello Cream
Smoked Trout Caviar

SPECIALTY ENTRÉES

DUO ENTREES

Chef selected seasonal vegetables and starch

Grilled Beef Tenderloin & Seared Diver Sea Scallops GF

Cabernet Braised Beef Short Rib & Seared Pacific Salmon GF

Pan Roasted Natural Chicken Breast & Roasted Gulf Snapper GF

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

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

VEGETARIAN & VEGAN ENTREES

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

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

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

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

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 | Soppressata | 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

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

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

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

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

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

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



Holiday Inspired

Holiday Inspired

HOLIDAY INSPIRED ACTION STATIONS

CHEF REQUIRED

NEW YEARS

Cote de Boeuf GF

Sauce Bordelaise | Black Truffle Potato Gratin

EASTER

Fig and Herb Glazed Baked Ham GF

Lavender Honey | Colcannon Potato

THANKSGIVING

Roasted Distel Farm Turkey

Sage Giblet Gravy | Cranberry Orange Sauce

CHRISTMAS

Roasted Texas Wagyu Striploin GF

Foie Gras Armagnac Sauce | Yukon Potato Fondant

V Vegan | VG Vegetarian | GF Gluten-Free | N Contain Nuts
*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 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 based on consultation & design

4-TIER WEDDING CAKE

Show cake and separate sheet 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

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

1ST COURSE

SELECT ONE

Starter of soup or salad

2ND COURSE

SELECT ONE

Hot or cold appetizer

3RD 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

4TH 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

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

Wedding Packages

SIGNATURE WEDDING PACKAGE

CUSTOM CULINARY EXPERIENCE

CONT.

4TH 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

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

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

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

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

Only available for wedding couple

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

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

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

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

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

Beverages

HOSTED PACKAGES

CONT.

TOP OF FORM

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

RESERVE SELECTION

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

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

Beverages

BEVERAGES CONSUMPTION BAR

WHITE WINE BY THE BOTTLE

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

HOST BAR

Classic Selection Cocktails
Premium Selection Cocktails
Reserve Selection Cocktails
House Red Wine
House White Wine
House Sparkling Wine
Imported and Craft Beer
Domestic Beer
Texas Micro-Brews
Soft Drinks
Still and Sparkling Water

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

Beverages

BEVERAGES CONSUMPTION BAR

CONT.

RED WINE BY THE BOTTLE

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

ROSÉ BY THE BOTTLE

Rosé Gold | Rosé | Provence | FR
Whispering Angel | Provence | FR

SPARKLING BY THE BOTTLE

Benvolio | Prosecco | Veneto | IT
Francis Coppola | Rose | Trentino-Alto Adige | IT
Cote Mas | Cremant De Limoux Brut | Languedoc | FR
Roederer Estate Brut | Anderson Valley | CA
Perrier Jouet Gran Brut | Champagne | FR
Moet & Chandon Imperial Brut | Champagne | FR
Moet & Chandon Imperial Brut Rose | Champagne | FR
Ruinart Blanc de Blancs | Champagne | FR
Ruinart Brut Rosé | Champagne | FR
Dom Perignon | Champagne | FR
Louis Roederer Cristal Brut | Champagne | FR

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

Lunch not included

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.

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.

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

BUFFET DINNER

12 or more vendors

Family style buffet required for large group vendors



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.

