

# Catering Menu

By Connoisseur



To all of our current and future clients, welcome. We look forward to providing memorable experiences through unparalleled service in our exceptional venue. Enjoy using our interactive catering menu by simply clicking on the menu item you are interested in.



STARTED

# Breakfast

continental  
hot buffet  
enhancements  
entrees

## continental

### RISE AND SHINE

Freshly Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit

### HEALTHY START

Freshly Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit, Yogurt, Granola and Berries

### MORNING GLORY

Freshly Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit and Berries, Assorted Fruit Yogurts and Warm Sausage Kolaches

### BREAKFAST BOX ON THE GO

Cereal Bar, Whole Fruit, Fruit Yogurt, Muffin, Bottled Orange Juice

### CONDIMENT UPGRADES

Soy Milk  
Vanilla, Hazelnut and Caramel Flavorings

### ESPRESSO COFFEE CART

Minimum 250 cups  
Barista Required

## hot buffet

Selection includes freshly brewed tea, regular and decaffeinated coffee, fruit juices, breakfast pastries and sliced fruit.

Breakfast buffets serve a minimum of 30 guests with service for 2 hours. Prices listed are per person.

### BACON AND EGGS

Scrambled Eggs\*, Apple Wood Smoked Bacon, Sausage and Roasted Breakfast Potatoes

### FRITTATA AND PANCAKES

Vegetable Frittata\*, Pancakes, Breakfast Sausage, Fresh Seasonal Berries, Apple Compote, Warm Syrup

### THE TEXAN

Scrambled Eggs\* and Cheddar, Breakfast Potatoes, Buttermilk Biscuits and Gravy, Hill Country Sausage

### THE HOUSTONIAN

Make-Your-Own Breakfast Tacos with choice of Chorizo with Diced Peppers and Onions, Scrambled Eggs\*, Seasoned Potatoes, Apple Wood Smoked Bacon, Fire Roasted Salsa, Grated Cheddar Cheese, Pico de Gallo, Flour Tortillas, Charro Beans

### BREAKFAST SANDWICH & MORE

Warm Sausage, Egg and Cheese Biscuit; Croissant with Bacon, Egg and Cheese, Yogurt, Granola and Toppings

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# Breakfast

continental  
hot buffet  
enhancements  
entrees

## enhancements

A perfect accompaniment to your breakfast buffet.  
All stations require a chef or attendant at \$125 each based on 1 per 75 guests.  
Minimum 30 guests per type of enhancement.

### OMELET\* STATION

Made-To-Order

### OATMEAL STATION

Irish Steel Cut Oatmeal, Brown Sugar,  
Dried Fruits and Nuts, Honey, Fresh Berries

### BREAKFAST TACOS

Egg with Cheese, Egg with Potato and Cheese,  
Egg with Chorizo and Cheese  
Served with Salsa

### BELGIAN WAFFLE STATION

Made-To-Order

### YOGURT PARFAIT

Plain and Fruit Yogurt with Granola and  
Fresh Berry Toppings

## plated

All selections include assorted fruit juice and freshly brewed tea, regular and decaffeinated coffee.

Plated breakfasts serve a minimum of 30 guests for 2 hours.  
Prices listed are per person.

### SCRAMBLED EGGS\*

Apple Wood Smoked Bacon, Breakfast Potatoes,  
Grilled Tomato, Breakfast Pastries

### CINNAMON BRIOCHE FRENCH TOAST

Maple Syrup, Sausage, Grilled Pineapple and Fresh Berries

### ITALIAN COUNTRYSIDE

Frittata\* with Diced Peppers, Onions, Mushrooms and  
Spinach with Tomato Basil Compote, Rosemary Potatoes  
and Apple Wood Smoked Bacon

### MIMOSA

Approximately 20 Servings  
Fresh Orange Juice and Sparkling Wine.  
No brunch would be complete without a sip

### BLOODY MARY

Approximately 20 Servings  
A brunch classic...make it your way with Pickled Okra,  
Olives, Celery, Limes and Choice of Mix

### ICED COFFEE

Gallon  
Vanilla, Hazelnut and Caramel Flavorings

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# Lunch

buffet  
boxed

## buffet

Selection includes rolls, butter, iced tea with lemon, regular and decaffeinated coffee. Buffets serve a minimum of 50 guests for 2 hours. Prices listed are per person.

### SOUTHERN COMFORT

Farmer's Cobb Salad, Texas Meatloaf, Chicken Fried Chicken with Cream Gravy, Cheesy Mac, Green Beans and Baby Carrots, Yukon Mashed Potatoes, Corn Bread, Brownies and Lemon Bars

### PAN-SEARED SALMON AND ROAST CHICKEN

Seasonal Mixed Greens, Feta, Candied Pecans, Teardrop Tomatoes, Red Onion, Ranch Dressing, Green Bean Salad with Gorgonzola with Red Wine Vinaigrette, Pan-Seared Salmon\*, Roast Chicken, Garlic Herb Mashed Potatoes, Ratatouille, Almond Raspberry Cheesecake

### LITTLE ITALY

Traditional Caesar Salad, Tomato and Mozzarella Caprese, Marsala Chicken, Beef Lasagna, Ziti with Peppers and Onions, Seasonal Squash Medley, Garlic Bread Sticks, Tiramisu and Mini Cannoli

### TEXAS RODEO BARBEQUE

BLT Salad, Chipotle Potato Salad, Smoked Chicken Legs and Thighs, Texas Smokehouse Beef Brisket, Smoked Sausage, Baked Beans, Roasted Corn, Jalapeno Cheese Bread, Peach Cobbler with Whipped Cream

### SANDWICH AND WRAP VARIETY

Smoked BLT Turkey Sandwich, Italian Hoagie, Grilled Chicken Caesar Wrap and Mediterranean Grilled Veggie Wrap Served with Kettle Chips, Garden Pasta Salad, Market Fresh Fruit Salad, Assorted Dessert Bars

### ROAST CHICKEN AND HANGER STEAK

Baby Greens with Crumbled Bleu Cheese, Candied Nuts, Heirloom Tomatoes, English Cucumbers, Ranch and Balsamic Vinaigrette, Mediterranean Pasta Salad, Lemon Thyme-Roasted Chicken, Pan-Seared Hanger Steak\*, Roasted Potato Medley, Haricots Vert, Chocolate Terrine and Lemon Tarts

### TEXAS TAQUERIA

Spanish Caesar Salad, Orange and Jicama Slaw, Chimmichurri Chicken and Marinated Beef Fajitas, Cilantro Tomato Rice, Cheese Enchiladas, Black Beans Rancheros, Chili con Queso with Tortilla Chips, Coconut Cream Tarts, Lime Tarts

### TAILGATE GRILL

Slider Trio with Angus Beef\*, Pesto Grilled Chicken, All Beef Franks, Traditional Condiments, Southwest Chili and Cheese, Stone Ground Tortilla Chips, Fresh Seasonal Fruit Salad, Chipotle Baked Potato Salad, Freshly Baked Cookies, and Chocolate Brownies



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# Lunch

buffet  
boxed

## boxed

All selections include chips, individual cheese, house-made cookie and soda or water. Boxed Lunches are per person for minimum 3 per type of sandwich or salad.

### SMOKED TURKEY

Smoked Turkey, Swiss Cheese, Red Leaf Lettuce, Vine Ripe Tomato and Sun-Dried Cranberry Mayonnaise on Whole Grain Wheat

### ROAST BEEF AND CHEDDAR

Roast Beef\* and Cheddar, Chipotle Aioli, Roma Tomatoes, Balsamic Onion and Arugula on Herb Hoagie Bun

### ITALIAN HOAGIE

Cured Ham, Salami, Pepperoni and Provolone Cheese with Mesclun Greens, Tomatoes, and Basil Aioli on Herb Hoagie Bun

### TUSCANY SANDWICH

Grilled Eggplant, Zucchini, Peppers, Swiss Cheese, Balsamic Onions, Sun Dried Tomato Spread on Whole Grain Wheat

### ROSEMARY GRILLED CHICKEN

Marinated Chicken Breast, Mesclun Greens, Caramelized Onions and a Citrus Aioli on Herb Hoagie Bun

### TUNA SALAD HOAGIE

White Albacore Tuna Salad with Baby Greens on Wheat Hoagie

### CHICKEN SALAD CROISSANT

Tarragon Chicken Salad, Sun-Dried Cranberries, Crisp Celery, Leaf Lettuce, Flakey Croissant

### CHICKEN CAESAR SALAD WRAP

Crisp Romaine with Herb Grilled Chicken Strips, Shaved Parmesan, Tomatoes, Caesar Dressing, Spinach Tortilla

### GRILLED CHICKEN PASTA SALAD

Marinated Chicken Breast, Mediterranean Vegetables, Balsamic Vinaigrette

### CHOPPED SALAD

Crisp Romaine and Iceberg Lettuce, Crumbled Apple Wood Smoked Bacon, Shredded Cheddar Cheese, Diced Tomatoes, Red Onion, English Cucumbers, Ranch Dressing

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# Plated Meals

hot entrée  
first course  
dessert

## hot entrée

All entrées accompanied with artisan rolls, butter, iced tea and coffee service.

Plated meals are per person based on 2 hours of service with minimum 30 people. Salads and desserts priced separately.

### AIRLINE HERBED CHICKEN BREAST

Grilled Chicken, Roasted Potatoes, and Grilled Vegetables with Natural Jus

### HANGER STEAK

Cilantro Chimichurri Marinated Hanger Steak\* with Potato Wedges, Haricot Vert and Charred Tomatoes

### GRILLED NEW YORK STRIP

Tasso Grits, Tomato Gratin, Roasted Mushrooms, Demi Glacé

### ASIAGO CRUSTED CHICKEN ROULADE

Boursin and Spinach, Thyme Cream, New Potato Medley and Grilled Seasonal Vegetables

### PAN-SEARED SALMON

Pan-Seared Salmon, Brown Rice Pilaf, Spinach and Grilled Tomato

### GRILLED PETIT FILET\*

Wild Mushroom Ragout and Cabernet Reduction, Pan Seared Potato Hash, Steamed Asparagus

### BRAISED SHORT RIBS

Smoked Corn Pudding with Green Beans  
Aged Vinegar Reduction

### HEART HEALTHY CHICKEN & SHRIMP

Tequila Lime Marinated Chicken Breast, Garlic Shrimp, Sweet Potato Wedge, Edamame Succotash

### LAND AND SEA

Beef Filet and Gulf Crab Cake, Dill Mashed Potatoes, Steamed Broccolini with Red Peppers

## SPECIALTY ENTRÉE

### ROASTED VEGETABLE LASAGNA

Roasted Vegetable Lasagna  
Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses and House-Prepared Sauce

### VEGETARIAN MUSHROOM STRUDEL

Wild Mushrooms, Onion and Squashes wrapped in Phyllo Pastry with Tomato Basil Coulis

### GLUTEN-FREE

Your Connoisseur Sales Manager will assist in preparing Gluten-Free alternative courses

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# Plated Meals

hot entrée  
first course  
dessert

## first course

### ICEBERG WEDGE SALAD

Iceberg Wedge, Crumbled Bleu Cheese, Tomato Concasse, Ranch Dressing

### SOUTHWEST CAESAR SALAD

Crisp Romaine, Roasted Red Peppers, Cotija Cheese, Chipotle Dressing

### SEASONAL FIELD GREENS

Seasonal Field Greens, Feta, Pickled Onions, Roasted Peppers, Olives, Pomegranate Vinaigrette

### TRADITIONAL WALDORF SALAD

Traditional Waldorf Salad with Apples, Walnuts, Celery and Grapes

### SPINACH SALAD

Fresh Baby Spinach in Bibb Lettuce Cup, Quinoa, Feta, Roasted Tomato, Purple Onion, Cilantro Lime Vinaigrette

### CITRUS BIBB SALAD

Spring Mix, Romaine, Hearts of Palm, Citrus Segments, Champagne Vinaigrette

### CAPRESE SALAD

Tomatoes, Basil, Baby Green Beans, Mozzarella, Balsamic Vinaigrette

## dessert

### CHOCOLATE MARQUEE

### CARROT CAKE TOWER

### DESSERT DUET

### WHITE CHOCOLATE MOUSSE

with Fresh Berries

### FLOURLESS CHOCOLATE CAKE

### WHITE CHOCOLATE CHEESE CAKE

### APPLE TART

with Caramel Crème Anglaise

### TIRAMISU

### TEXAS PECAN TART

### STRAWBERRY SHORTCAKE

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# Meeting Break

## a la carte

### SNACKS

- Tortilla Chips with Salsa (per person)
- Assorted Homemade Potato Chips with Buttermilk Ranch and French Onion Dips (per person)
- Individual Bags of Potato Chips / Pretzels (dozen)
- Individual Bags of Trail Mix (dozen)
- Novelty Ice Cream Bars (each)
- Fancy Mixed Nuts (per 2 pounds)
- Candy Jar (3 pounds assorted)
- Cocktail Pretzels (pound)
- Freshly Popped Popcorn (3 pound bag)
- Spicy Snack Mix (pound)
- Assorted Cookies (dozen)
- Brownies or Dessert Bars (dozen)
- Assorted Fresh Baked Muffins and Breakfast Pastries (dozen)
- Assorted Fruit Yogurt (each)
- Assorted Whole Fresh Fruit (each)
- Sausage Kolaches (dozen)
- Bagels and Cream Cheese (dozen)
- Granola or Nutri Grain Bars (dozen)

### BEVERAGES

- Dasani Bottled Water (6-pack)
- Assorted Soft Drinks (6-pack)
- Assorted Fruit Juices (each)
- Energy Drinks (each)
- Lemonade (gallon)
- Fresh Brewed Iced Tea with Lemons (gallon)



Proudly Serving: Starbucks Coffee (gallon)  
Includes Fresh Whipped Cream, Chocolate Shavings, Creamer and Sweeteners

## afternoon break

Meeting breaks are based on 45 minutes of service with minimum 30 people per type of package. Pricing is per person.

### SOUTH OF THE BORDER

Tortilla Chips with Fire Roasted Red Salsa and Guacamole, Sliced Fresh Melons, Sarape Cookies

### TEXAS TREATS

Pecan Tarts, Miniature Apple Pies, Southern Pralines, Brownies and Lemon Bars  
Total 2 pieces per person

### STADIUM BREAK

Assorted Cookie Basket, Cracker Jacks, Fresh Popcorn, Spicy Snack Mix, Potato Chips with French Onion Dip

### NATURE HIKE

Assorted Fruit Yogurts, Granola Bars, Individual Trail Mix, Fresh Bananas  
Total 2 pieces per person


### CHOCOLATE OVERLOAD

Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels, Mini Chocolate Bars and Candies, White Chocolate Berry Squares  
Total 2 pieces per person

### ICE CREAM SUNDAE CART

Deluxe ice cream cart offering a gourmet selection of ice cream and toppings  
Texans Souvenir Helmet  
Attendant required, based on 1 per 30

- Root Beer Floats (dozen)
- Agua Fresca (gallon)
- Iced Coffee (gallon)



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# All Day Menu

## all-day menu

Minimum 30 guests, Maximum 250 guests.

### CONTINENTAL BREAKFAST

ONE HOUR SERVICE

Freshly Brewed Coffee, Tea and Decaf, Fruit Juices,  
Assorted Freshly Baked Breakfast Pastries,  
Bagels and Cream Cheese, Seasonal Fruit Display

### MID MORNING BREAK

45 MINUTES SERVICE

Freshly Brewed Coffee, Tea and Decaf, Assorted Sodas and Bottled Water

### LUNCH BUFFET

90 MINUTES SERVICE

Please select from lunch buffet menu

Add \$2.00 per person with Roast Chicken and Hanger Steak Menu

### AFTERNOON BREAK

45 MINUTES SERVICE

Freshly Brewed Coffee, Tea and Decaf, Assorted Sodas,  
Bottled Water, Jumbo Cookies, Freshly Popped Popcorn



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# Reception

cold hors d'oeuvres  
hot hors d'oeuvres  
stations  
action stations

## hors d'oeuvres

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres.

### COLD

#### SMOKED DUCK BREAST

with Jalapeno Preserves, Herbed Goat Cheese Crostini

#### BRUSCHETTA DUET

Roma Tomatoes, and Basil, Tapenade and Crème Fraîche

#### SPICY TUNA TARTARE SPOON

#### CHILLED BEEF TENDERLOIN

with Horseradish Cream

#### JUMBO SHRIMP COCKTAIL

Cocktail Sauce and Lemon Wedges

#### SMOKED SALMON MOUSSE

Mini Bouche

#### BAY SCALLOP CEVICHE SPOONS

with Jalapeño and Cilantro

#### ANTIPASTI SKEWERS

#### SEAFOOD GAZPACHO SHOTS

#### VEGETARIAN SPRING ROLLS

with Peanut Sauce

#### BEEF CARPACCIO WITH

#### HERBED GOAT CHEESE

Mousse on Olive Bread

#### CRABMEAT SALAD

on Belgian Endive


#### TARRAGON CHICKEN AND

#### SUN DRIED CRANBERRIES

in Phyllo

#### SMOKED CHICKEN CRUNCH SPOON

Carrots, Roasted Garlic, Fresh Lime and Cumin



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# Reception

cold hors d'oeuvres  
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action stations

## hors d'oeuvres

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### HOT

#### VEGETABLE WELLINGTON

with Mushroom and Cream Cheese in Puff Pastry

#### LUMP CRAB CAKE WITH REMOULADE

#### ASSORTED POT STICKERS

with Ginger Hoisin and Sweet Chili

#### JALAPENO CHEESE TAMALES BITES

#### KAHLUA PORK SPRING ROLL

#### BEEF EMPANADA

with Chipotle Dip

#### ALL NATURAL CHICKEN SATAY

with Thai Curry Dipping Sauce

#### KOREAN BEEF SKEWERS

#### COLOSSAL TEMPURA SHRIMP

with Red Chili Sauce

#### CHORIZO EMPANADAS

#### HOME STYLED CHICKEN TENDERS

with Honey Mustard Dipping Sauce

#### SMOKED CHICKEN & CHEESE FLAUTAS

#### SMOKED BACON WRAPPED

#### JALAPEÑO CHICKEN

with Raspberry Chipotle Sauce


#### DOS QUESADILLAS

Shrimp and Chicken with Salsa

#### CHICKEN EMPANADAS

#### VEGETABLE SAMOSA

with Potatoes, Peas and Curry



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# Reception

cold hors d'oeuvres  
hot hors d'oeuvres  
stations  
action stations

## stations

Each reception station serves a minimum of 30 guests for 2 hours. Prices listed are per person.

### CARVING

All carving stations require a culinary attendant at \$125 each. Stations are based on 1 per 75 guests.

#### ROASTED TURKEY BREAST

Cranberry Relish and Artisan Rolls

#### ROASTED NATURAL STRIP LOIN\*

Mushroom Ragoût and Artisan Rolls

#### TEXAS CARVING

Brisket, Smoked Sausage and Jalapeno Cheese Bread

#### BROWN SUGAR CRUSTED TENDERLOIN\*

Grain Mustard, Horseradish Crème, Artisan Rolls

#### ROAST PORK LOIN

Apple Raisin Sauce and Cranberry Dressing

### DISPLAY

#### GOURMET CHEESE BOARD

Dried Fruit, Nuts, Honey, Flatbreads, Crackers

#### HUMMUS AND PIMENTO CHEESE

Pita Chips, Celery Sticks

#### FARMER'S MARKET CRUDITÉS

Ranch Dressing

#### SEASONAL FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruits and Berries

#### ASSORTED SUSHI & SPRING ROLLS

Soy Sauce and Wasabi

#### TEXAS CHARCUTERIE BOARD

Smoked Meats, Grilled Marinated Vegetables, Artisan Cheeses, Assorted Relishes and Olives

#### HOUSE SMOKED PLANKED SALMON

with Lemon Dill Crème Fraîche, Diced Red Onion, Eggs, Capers, Mini Pumpernickel Loaf

#### LOS NACHOS

Queso, Refried Beans and Taco Meat



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# Reception

cold hors d'oeuvres  
hot hors d'oeuvres  
stations  
action stations

## action stations

Each action station serves a minimum of 30 guests for 2 hours. Prices listed are per person.

All action stations require a culinary attendant at \$125 each. Stations are based on 1 per 75 guests.

### STREET TACOS

Smoked Pull Pork and Rotisserie Chicken,  
Fire Roasted Salsa, Diced Green Onion, Cilantro,  
Warm Flour Tortillas

### MEDITERRANEAN PASTA

Tri-Color Cheese Tortellini, Penne Pasta,  
Roasted Tomato Sauce, Pesto Cream,  
Sweet Pepper Chicken, and Tomato Artichoke,  
Garlic Breadsticks

### GULF COAST CRAB CAKES

Sautéed Jumbo Lump Crab with Fresh Basil,  
Cilantro and Sweet Peppers with Asian Noodle Salad,  
Remoulade Sauce

### TEXAS BEEF MEDALLIONS

Sautéed with Green Peppercorn,  
Red Wine Reduction, Horseradish Cream Sauce,  
Green Bean Salad

### GRIDIRON SLIDERS

Certified Angus Beef, Barbeque Pulled Pork,  
Marinated Chicken Sliders, Chipotle Slider Sauce,  
Assorted Cheeses and Traditional Condiments,  
Mustard Potato Salad



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# Bar Details

spirits  
beer  
specialty cocktails  
wine

## spirits

### PREMIUM SPIRITS

Jim Beam Bourbon  
Grants Scotch  
Beefeater Gin  
Smirnoff Vodka  
Sauza Gold Tequila  
Bacardi Superior Rum

### TOP SHELF SPIRITS

Maker's Mark Bourbon  
Johnnie Walker Black Scotch  
Crown Royal Whiskey  
Tanqueray Gin  
Tito's Vodka  
Cuervo Gold Tequila  
Captain Morgan Rum

## beer

### DOMESTIC BEER 16 oz

Bud Light  
Coors Light  
Miller Light  
Michelob Ultra

### CRAFT AND IMPORTED BEER 16 oz

Shiner Bock  
Corona  
Heineken  
St. Arnold  
St. Pauli Girl  
(upon request)

## specialty cocktails

Approximately 20 Servings

### PERFECT MANHATTAN

The drinking man's cocktail with a healthy dose of whiskey balanced with sweet Vermouth and bitters

### VODKA MARTINI

Shaken or stirred the smooth blend of vodka and Vermouth is the pinnacle of sophistication

### ORIGINAL MARGARITA

Fresh blue agave tequila and margarita mix, just the way it was meant to be

### TROPICAL MANGO MARGARITA

Sweet and unique with just a hint of the tropics

### CLASSIC MOJITO

A Cuban classic made with fresh mint and lime. The perfect rum cocktail

### BLOODY MARY

A brunch classic...make it your way with pickled okra, olives, celery, limes and choice of mix

### MIMOSA

Fresh orange juice and sparkling wine. No brunch would be complete without a sip

CONSUMPTION BAR	HOSTED	CASH
Premium Mixed Drink	7.25	8.25
Top Shelf Mixed Drink	8.25	9.25
Domestic Beer	6.25	6.75
Craft and Imported Beer	7.00	7.75
Non Alcoholic Beer	6.25	8.00
Wine by the Glass	7.00	7.50
Soft Drinks	2.75	3.00
Waters	3.25	3.50
Bottled Juices	3.25	3.50
After Dinner Liqueurs	7.75	8.25

OPEN BAR	FULL SERVICE	BEER AND WINE
Two Hours	23.00	19.00
Three Hours	32.00	27.00
Four Hours	41.00	36.00

Our onsite personnel must dispense all beverages. Bartenders are \*\*Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A \$125.00 per bartender fee will apply for the first four (4) hours of service. A \$25.00 per hour overtime charge will be applied after four (4) hours of service.

For events where there are bars with no food service, a wait staff fee of \$100.00 for first 4 hours and \$25.00 each additional hour will apply. This fee covers the labor required to set-up, breakdown and service the event. These events are staffed one (1) wait staff per 100 guests, four (4) hour minimum.

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# Bar Details

spirits  
beer  
specialty cocktails  
wine

## wine

By the bottle

### CHARDONNAY

Robert Mondavi, Woodbridge, California  
Kendall-Jackson "Vintner's Reserve" Sonoma County  
La Crema, Sonoma Coast  
Franciscan, Napa Valley  
Sonoma Cutrer, Russian River Valley

### OTHER WHITES

White Zinfandel, Beringer, California  
Sauvignon Blanc, William Hill, North Coast  
Moscato LangeTwins, Lodi  
Pinot Grigio, Campanile, Friuli  
Sauvignon Blanc, Kim Crawford, New Zealand  
Pinot Grigio, Santa Margherita, Valdadige, Italy

### SPARKLING

La Marca, Prosecco, Veneto, Italy  
Mumm Napa, Cuvee M  
Moet & Chandon "Imperial" Champagne

### MERLOT

Robert Mondavi, Woodbridge, California  
Frei Bros, Reserve, Russian River Valley  
Franciscan, Oakville Estate, Napa Valley

### CABERNET SAUVIGNON

Robert Mondavi, Woodbridge, California  
Josh Cellars, North Coast, California  
Kendall-Jackson "Vintner's Reserve" Sonoma County  
Chateau St. Michelle "Indian Wells" Columbia Valley  
Franciscan, Oakville Estate, Napa Valley

### PINOT NOIR

Mark West, California  
La Crema, Sonoma Coast

### OTHER REDS

Malbec, Tamari, Mendoza, Argentina  
Bed Blend, Menage á Trois, California

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# Standards & Guidelines

- event planning
- payment
- catering guidelines
- food and beverage policy

## event planning

### FOOD AND BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

### CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered.

The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer.

All orders have to be prepaid and a valid credit card is required on file for overages.

Menu prices are subject to change. The event orders, when completed, will form part of your contract.

### SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions.

These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your

sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

### MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

### FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the

customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

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# Standards & Guidelines

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## payment

### ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

### PAYMENT POLICY

Our policy requires full payment in advance.

## catering guidelines

### GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 – 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be

prepared to serve 5% over the final guarantee, up to 25 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

### CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

### CHINA SERVICE

China and glassware are standard for plated meal services. All other services including beverages, buffets, boxed lunches, breaks, bar service and receptions will be served with high-quality disposableware. If china service is preferred, a \$3.00 per person surcharge plus applicable administration charge and sales tax will be added to each event. China is not allowed on the exhibit hall floor.

## food and beverage policy

The caterer is the exclusive provider of all food and beverages at NRG Park. No outside food and beverage are allowed in to NRG Park buildings without approval of caterer.

## administrative charge and sales tax

All Food and Beverage subject to 20% Administrative Charge and Sales Tax. Gratuity is optional.

This Administrative Charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. No portion of this amount is distributed to employees.

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