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# CATERING MENUS

EMBASSY SUITES DALLAS FRISCO CONFERENCE CENTER  
7600 John Q Hammons Drive, Frisco, Texas 75034  
[www.embassysuitesdallasfrisco.com](http://www.embassysuitesdallasfrisco.com) | 972-712-7200

# BREAKFAST



## **ALL-AMERICAN PLATED BREAKFAST | \$34**

Fresh Baked Danish, Croissants & Assorted Muffins, Sweet Cream Butter, Honey, Artisan Preserves  
Seasonal Selection of Sliced Fruit GF+NF+V+DF  
Scrambled Eggs with choice of Bacon or Sausage Link GF+NF  
Fire Roasted Breakfast Potatoes GF+NF+V+DF

## **CONTINENTAL BREAKFAST | \$34**

Fresh Baked Danish, Croissants & Assorted Muffins, Sweet Cream Butter, Honey, Artisan Preserves  
Seasonal Selection of Sliced Fruit GF+NF+V+DF  
Assorted Yogurt Parfaits GF+NF

## **TEXAS BREAKFAST BUFFET | \$44**

Fresh Baked Danish, Croissants & Assorted Muffins, Sweet Cream Butter, Honey, Artisan Preserves  
Seasonal Selection of Sliced Fruit GF+NF+V+DF  
Assorted Yogurt Parfaits GF+NF  
Brioche American Toast with Maple Syrup NF  
Cage Free Scrambled Eggs GF+NF  
Breakfast Potatoes GF+NF+DF  
Bacon & Sausage Links GF+NF+DF

## **SOUTHWEST BREAKFAST BUFFET | \$44**

Fresh Baked Danish, Croissants & Assorted Muffins, Sweet Cream Butter, Honey, Artisan Preserves  
Seasonal Selection of Sliced Fruit GF+NF+V+DF  
Burrito Bar with Cage Free Scrambled Eggs, Chorizo, Black Bean Stew, Grated Cheese, Pico de Gallo,  
Sour Cream, Salsa, Warm Flour Tortillas, Southwestern Potato Cake GF+NF+V+DF

All breakfasts served with chilled fruit juices, freshly brewed regular & decaffeinated coffee,  
selection of international teas with honey & lemon

All pricing subject to 25% service charge and 8.25% sales tax

Buffets require a minimum of 20 people, \$160 buffet fee applies if under the minimum

Pricing is subject to change without prior notice

GF- Gluten Free NF – Nut Free V – Vegan DF – Dairy Free



# BREAKFAST ENHANCEMENTS



- Yogurt Parfait with Fresh Berries and Local Honey **\$9 each** GF+NF
- Individual Yogurts **\$7 each** GF+NF
- Steel Cut Oatmeal with Brown Sugar & Raisins **\$8 per person** GF+NF+V+DF
- Assorted Bagels with Cream Cheese **\$8 per person** NF
- Breakfast Taco with Egg, Bacon, Potato, Monterey Jack Cheese and Salsa **\$8 each** NF
- Croissant Sandwich with Egg, Cheese & Ham or Turkey **\$9 each** NF
- Biscuit with Egg, Cheese, Sausage or Bacon **\$9 each** NF
- Turkey Sausage **\$9 per person** GF+NF+DF

## **OMELET BARN STATION \$23 per person**

- Cage Free Egg, Egg White, Egg Beaters
- Country Ham, Smoked Bacon, Grilled chicken GF+NF+DF
- Texas Seasonal Peppers, Vidalia Onion, Mushroom, Spinach, Tomatoes, & Scallions
- Texas Sharp Cheddar, Pepper Jack Cheese, Roasted Tomato Salsa GF+NF+DF+V



Enhancements cannot be ordered as stand-alone and must be added to breakfast options.  
Chef Attendant fee required for Omelet Station at \$160 for 2 hours.  
All pricing subject to 25% service charge and 8.25% sales tax  
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# BEVERAGES

## BEVERAGES

**Half Day - \$29 (4 hours)      Full Day- \$39 (8 hours)**

Freshly Brewed Coffees & Selection of Fine Hot Teas

Bottled Water & Infused Water

Assorted Soft Drinks (Coke products)

### **a la carte**

Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea Selection **\$99 per gallon**

Bottled Water **\$6 each**

Orange Juice **\$60 per gallon**

Lemonade **\$60 per gallon**

Hot Chocolate **\$60 per gallon**

Iced Tea **\$60 per gallon**

Assorted Soft Drinks **\$6 each**

Bottled Juice: Cranberry, Apple, Orange & V8 **\$7 each**

Assorted Energy Drinks **\$8 each**

Bottled Frappuccino **\$8 each**

Flavored Sparkling Water **\$7 each**



All breaks require a minimum of 20 people  
All pricing subject to 25% service charge and 8.25% sales tax  
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# BREAKS

## BAKED SELECTION | \$60 PER DOZEN

Miniature Cinnamon Rolls NF  
Fresh Daily Breakfast Breads & Muffins  
Assorted Scones  
Warm Kolaches with Jalapeño or Plain Sausage NF  
Chocolate Fudge Brownies NF  
Blondies NF  
Assorted Homestyle Cookies  
Lemon Bars NF  
Fresh Baked Jumbo Pretzels with Stone Ground Mustard

## FRUIT, VEGETABLES & ICE CREAM SELECTIONS

Assorted Whole Fruit **\$6 each** GF+NF+DF+V  
Assorted Fresh Fruit Shooters Banana- Strawberry, Texas Blueberry & Swedish Vanilla **\$8 each** GF+NF  
Berry Parfaits **\$8 each** GF+NF  
Assorted Ice Cream Bars **\$8 each**  
Sliced Fresh Seasonal Fruit & Berries **\$10 per person** GF+NF+DF+V  
Vegetable Crudité with Ranch **\$9 per person** GF+NF+V+DF

## SAVORY SELECTIONS \$7 each

Beef Jerky GF+NF+DF  
Mixed Nuts GF+V+DF  
Candy Bars  
Trail Mix GF+NF+V+DF  
Granola Bars  
Yogurt Covered Raisins GF+NF  
Chips & Pretzels  
Gourmet Popcorn Trio GF+NF



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# BREAKS

## **Build Your Own Parfait - \$22**

Strawberry & Vanilla Yogurt GF+NF

House made Granola GF+NF+V+DF

Toppings – GF+NF+V+DF

Strawberries, Blueberries, Raspberries, Mangos, & Cherries,  
Pecans, Almonds & Chocolate Chips

## **Power Up - \$22**

Assorted Power & Energy Bars

Chocolate Covered Coffee Beans GF+NF

Starbuck Cold Coffee Drinks

## **Fruit & Savory - \$22**

Seasonal Fruit Skewer GF+NF+V+DF

Smoothie (Choice of 1)- GF+NF

Banana-Strawberry, Texas Blueberry, Swedish Vanilla

Apple & Ricotta Cheese Turnover with raspberry Sauce NF

Pink Lemonade

## **Build Your Own Trail Mix - \$22**

Assorted Dried Fruit GF+NF+V+DF

Hickory- Smoked Almonds, Pecans, Walnuts, Peanuts,

Pumpkin Seeds, M&M's

House Made Granola GF+NF+V+DF

House Made Basil Lemonade



## **Take Me Out to the Ballgame - \$24**

Warm Jumbo Pretzels NF

Chocolate & Yogurt Covered Pretzels GF+NF

Assorted Novelty Ice Cream Bars

Fresh Popcorn GF+NF

Assorted All-Star Gatorade

## **Trip to the Movies - \$24**

Assorted Flavored Popcorn

Assorted Movie Candy

Warm Mini Pretzels with Brown Mustard & Cheese Sauce GF+NF

Assorted Fanta Soda

## **Chocoholic - \$26**

Chocolate Dipped Strawberries GF+NF

Assorted Chocolate Cookies – Double Chunky, Chocolate

Peanut Butter, White Chocolate

Double Fudge Brownies

Chocolate Truffles

Chocolate Milk- Whole & Nonfat



# DELI LUNCH



EMBASSY  
SUITES  
by HILTON™

## **BUILD YOUR OWN "BOX LUNCH"- \$45**

*Choice of Two Sandwiches* – Includes Seasonal Whole Fruit, Pasta Salad or Chips, Cookie & Bottled Water

**Roast Beef** - Swiss Cheese, Lettuce, Tomato, Red Onion, Horseradish Mayonnaise, French Roll

**Honey Glazed Shaved Country Ham** - Aged Swiss Cheese, Beefsteak Lettuce, Tomato, Dijon, Kaiser Roll

**Savory Herb-Roasted Chicken**- Smoked Mozzarella, Cilantro Sun-Dried Tomato, Mayonnaise, Onion Roll

**Oven-Roasted Turkey** - Lettuce, Sliced Tomato, Red Onion, Flaky Croissant

**Vegetarian** - Grilled Portobello Mushroom, Zucchini, Yellow Squash, Roasted Peppers & Asparagus, Whole Wheat Wrap

## **Soup Enhancement - \$8 each**

Roasted Poblano & Corn Chowder with Crab Meat GF+NF  
Tomato Bisque GF+NF

Southern Sweet Potato GF+NF

Classic Minestrone Soup GF+NF+V+DF



## **FRISCO DELI - \$55**

### **Salads**

Salad Bar – Mixed Greens, Clover Sprouts, Cherry Tomatoes, Red Onions, Cucumbers, Croutons, Shredded Cheddar Cheese, Champagne Vinaigrette NF+DF

Texas Coleslaw - Shaved Green Cabbage, Carrots & Peppers NF

Potato Salad - Celery, Sweet Red Onions, Aged Cheddar GF+NF

### **Soup**

Roasted Tomato & Cream Sherry Soup GF+NF

### **Delicatessen Cuts**

Honey Cured Ham

Genoa Salami

Roasted Beef

Oven Roasted Turkey

### **Condiments**

Leaf Lettuce, Sliced Heirloom Tomato, Horseradish Pickles, Sliced Red Onion

### **Spreads**

Dijon, Grain & Honey Mustards

Mayonnaise

Horseradish Cream

### **Cheese Board**

Cheddar, Provolone, Swiss

### **Artisan Bread**

Whole Wheat, Hearty White, Sourdough, Swirl Rye, Croissant

### **House Made Potato Chips**

### **Desserts**

Decadent Iced Brownies, Blondies, Chocolate Chip Cookies NF

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# PLATED LUNCH



EMBASSY  
SUITES  
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## Select One Of Each - Salad, Entrée & Dessert

### SALAD OPTIONS

**House Salad** - Hothouse Cucumbers, Roma Tomatoes, Clover Sprouts, Julienne Carrots, Red Poblano Dressing NF

**Caesar** - Chopped Romaine, Shaved Parmesan, Croutons, Tomatoes, Traditional Caesar Dressing GF+NF

**Iceberg Wedge** - Smoked Apple Bacon, Pickled Onions, Plum Tomatoes GF+NF+DF  
Cream Sherry-Hazelnut Dressing

### ENTRÉES

**Pan Seared & Fennel Crusted Salmon** - \$50 Roasted Tomato-Lemon Butter, Fresh Jasmine Rice, Lemon pepper Asparagus GF+NF

**Herb- Crusted Chicken Breast** - \$48 Baked Ziti Pasta with Roasted Tomato & Basil Tomato Relish, Buttered Broccolini NF

**Merlot Chicken**- \$45 Chicken Breast Medallion Topped with Wild Mushrooms, Merlot Reduction, Roasted garlic Mash, Sautéed Broccolini GF+NF

**Roasted Sugar Pork Loin** - \$48 Shiner Bock Veal Glaze with Pearl Onions & Cherries, Rosemary-Roasted New Potatoes, Black pepper Green Beans GF+NF

**Chargrilled Sirloin Steak** - \$55 Merlot Demi-Glace, Yukon Garlic Mashed Potatoes, Spaghetti Squash and Asparagus GF+NF

**Grilled Ratatouille Lattice** - \$40 Zucchini, Squash, Bell Pepper, Sun-Dried Tomato & Italian Herbs in Puff Pastry with Roasted Tomato Sauce, Sautéed Broccolini GF+NF+V+DF

### DESSERT OPTIONS

**Chocolate Cake** with Hazelnut Mousse and Raspberry Push with White Chocolate Dust

**Tiramisu** with Espresso Sabayon with Chocolate-Cinnamon Dust

**New York Cheesecake** with Brushed Raspberry & Chocolate Dust

**Crumbled Apple Pie** with Sweet Caramel Sauce



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# BUFFET LUNCH



## TEXAS HILL COUNTRY- \$60

### Soup & Salads

Poblano & Corn Chowder GF+NF

Mixed Field Greens, Fire Roasted Corn, Black Beans, Roma Tomatoes, Pickled Jalapeño, Roasted Red Peppers, Cilantro Lime Vinaigrette GF+NF

Fingerling Cilantro Potato Salad GF+NF

Sour Cream Macaroni Salad NF

### Entrées

Braised Top Sirloin, Mushroom & Pearl Onion Gravy GF+NF

Cilantro Marinated Breast of Chicken, Citrus Cream with Charred Oranges GF+NF

### Sides

Yukon Garlic Mashed Potatoes GF+NF

Cracked Black Pepper Green Beans, Fresh Leeks GF+NF

Wheat, Jalapeño Cheddar & Brioche Rolls

### Desserts

Texas Deep Dish Apple Pie, Peach Cobbler NF

## ITALIAN CONNECTION- \$60

### Soup & Salads

Classic Caesar, Crisp Romaine, Shaved Parmesan, Roma Tomatoes, Olives, House Made Croutons, Caesar Dressing GF+NF

Caprese Salad, Fresh Greens, Tomatoes, Mozzarella, Olive Oil, Balsamic Reduction GF+NF

Rice & Shrimp, Long Grain Rice, Fresh Shrimp, Lemon, Italian parsley GF+NF

### Entrées

Chicken Piccata, White Wine & Caper Sauce NF

Italian Sausage Black Pepper Cannelloni, Herb Plum-Tomato Sauce NF

### Sides

Fresh Grilled Vegetables, Zucchini, Yellow Squash, Cauliflower,

Roasted Tomato GF+NF+DF

NF Yukon Gnocchi, Fresh Garlic Cream Sauce

### Garlic and Cheese Breads

### Desserts

Chocolate Dipped Cannoli's, Classic Tiramisu NF



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# BUFFET LUNCH



## **SOUTH OF THE BORDER - \$60**

### **Soup & Salads**

Tortilla Soup, Queso Fresco, Tortilla Strips GF+NF+DF  
Field Greens, Fired Roasted Poblano Pepper, Grilled Cactus,  
Hominy, Queso Fresco, Tequila Lime Vinaigrette NF  
Avocado & Tomato Salad GF+NF+V+DF  
Jicama Vegetable Slaw GF+NF+V+DF

### **Entrées**

Spiced Sirloin Ground Beef, Shredded Lettuce, Cheddar Cheese,  
Diced Tomatoes, Onion, Sour Cream, Pico de Gallo, Guacamole,  
Crispy Taco Shells GF+NF+V+DF  
Southwestern Grilled Chicken Fajitas, Marinated Onions &  
Peppers, Warm Flour Tortillas GF+NF+DF  
Chipotle Beef Enchiladas, Cilantro Cream, Pepper Jack Cheese NF

### **Sides**

Black Beans GF+NF+V+D  
Spicy Mexican Rice GF+NF+V+D  
Red, Yellow & Blue Corn Chips, Salsa GF+NF+V+DF

### **Desserts NF**

Tres Leches Cake, Warm Cinnamon Churros, Sopapillas



## **CAJUN FEAST - \$64**

### **Soup & Salads**

Fresh Seafood Gumbo GF+NF  
Field Greens, Radishes, Pickled Jalapeños, Cherry Tomatoes,  
Croutons, Honey Mustard & Lemon Vinaigrette NF  
Cajun Pasta Salad NF  
Shrimp Louis Salad GF+NF+DF

### **Entrées**

Blackened Catfish, Lemon & Chili GF+NF  
Grilled Skirt Steak, Bourbon Glaze GF+NF  
Jambalaya, Shrimp, Crawfish & Sausage GF+NF+DF

### **Sides**

Fried Okra NF  
Herb Roasted Red Potatoes GF+NF+V+DF  
Cheesy Corn Casserole GF+NF

### **Buttermilk Biscuits NF**

### **Desserts NF**

Bread Pudding with Bourbon Sauce, Strawberry Short Cake,  
Boston Cream Pie

Minimum of 40 person required. \$160 buffet fee for less than minimum

All lunches served with iced tea

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# RECEPTION



**EMBASSY  
SUITES**  
by HILTON™

**Caprese Crostini - \$8** – Plum Tomato, Buffalo Mozzarella, Basil, Sweet Balsamic Glaze, Crostini NF  
**Asiago Asparagus Roll - \$8 NF**  
**Grilled Vegetable Ratatouille - \$8** – Herbed Crostini NF+V  
**Fruit & Cheese Kabob GF+NF- \$8** –Honey-Lime Dressing NF  
**Antipasto Skewer- \$8** – Mozzarella, Basil, Sun-Dried Tomato, Artichoke Heart, Kalamata Olive GF+NF  
**Prosciutto Wrapped Melon - \$8 GF+NF+DF**  
**Peppered Ahi Tuna- \$9** – Seared Peppered Ahi Tuna, Wasabi Aioli & Caviar on Multi-Grain Baguette NF  
**Smoked Salmon Pinwheel - \$9** – Atlantic Smoked Salmon, Fromage Blanc Rosette on Multi-Grain Baguette NF  
**Sitting Shrimp & Pesto - \$9** – Wild-Caught Mexican Shrimp, Basil Pesto on Multi-Grain Baguette NF  
**Beggars Purse with Pear & Brie - \$9** – Smooth Rich Brie Cheese, Carnalized Pear & Almonds  
**Beggars Purse with Figs & Mascarpone - \$9** – Calimyrna Figs, Mascarpone Cheese NF  
**Cajun Chicken & Wild Cherry Mousse - \$9** – Spiced Grilled Chicken, Sweet Cherries on Buttered Whole Grain NF  
**Cumin Rubbed Beef - \$10** – Seared Beef, Fromage Blanc on Focaccia NF

**Parmesan Crusted Artichokes - \$8 NF**  
**Boursin Mushroom Caps - \$8 NF**  
**Cheese Stuffed Jalapenos - \$8 NF**  
**Chicken Tenders NF+D- \$8-** Red Poblano Cream Gravy NF  
**Vegetable Spring Roll - \$8 NF+D**  
**Pulled Pork Slider - \$8-** Charred Onions NF  
**Turkey Slider - \$8-** Tomato & Swiss NF  
**Beef Slider - \$8** – American Cheese & Pickles NF  
**Beef or Chicken Quesadilla - \$9 NF+DF**  
**Stuffed Mushroom Cap - \$9** – Cream Cheese & Crabmeat NF  
**Bacon-Wrapped Chicken - \$9 GF+NF+DF**  
**Petite Crab Cakes - \$10** –Thai Chill Sauce NF+DF  
**Bacon- Wrapped Dragon Shrimp - \$10 GF+NF+DF**

Minimum 50 pieces each

Pricing based on 1 hour of service

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# RECEPTION



**EMBASSY  
SUITES**  
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## **ACTION STATIONS - \$32 PER PERSON**

*Minimum of 25 persons required*

### **Quesadilla Station NF**

Smoked Chicken, Fajita Beef, Lemon Shrimp

Warm Tortillas

Cheddar Cheese, Ancho Sour Cream, Roasted Texas Salsa

### **Risotto Action Station GF+NF**

Asiago Risotto

White Truffle Risotto

Sweet-Lemon Lobster

Mushrooms, Tomatoes, Crushed Red Pepper, Asiago Cheese

### **Crab Cake Station NF**

Mini Blue Crab Cake

Roasted Corn Relish, Cilantro, Crème Fraiche

### **Gourmet Pizza Station NF**

New York Style Pizza Crust

Seasoned Pepperoni, Buffalo Chicken, BBQ Brisket

## **CARVING STATIONS –One attendant per every 100 persons.**

*Minimum of 50 persons required. All Served with Warm Rolls & Accompaniments.*

**Roasted Rosemary Turkey Breast - \$450 GF+NF**

**Lavender Pineapple glazed Ham - \$500 GF+NF**

**Roasted New York Sirloin Strip - \$550 GF+NF**

**Roasted Black Peppercorn Crusted Tenderloin of Beef - \$650 GF+NF**

All action & carving stations require culinary attendant, \$160

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## **RECEPTION STATIONS**

*Minimum of 20 persons required. Priced per person.*

### **Mediterranean Spreads - \$20**

Trio of Black Bean, Sun Dried Tomato & Roasted Garlic Hummus  
GF+NF+DF+V

Pita Chips, Cracker Bread, Warm Sliced Baguettes

### **Artisan Cheese Display - \$22**

Chef Selection of Local, National & International Cheeses GF+NF

Assorted Nuts & Berries, Seasonal Jams, Artisanal Crackers, French Baguettes

### **Charcuterie - \$26**

Chef Selection of Cured Meats & Cheeses GF+NF+DF

Fire Roasted Vegetables, Assorted Olives, Rosemary & Asiago Cheese  
Straws GF+NF+DF+V

### **Farmers Market Crudité - \$24**

Seasonal Vegetables, Avocado Buttermilk Dressing, Red Pepper Aioli,  
Ranch GF+NF V+DF

### **Chilled Shrimp Cocktail - \$28**

Classic Remoulade & Red Poblano Cocktail Sauce GF+NF

## **DESSERT STATIONS**

*Minimum of 20 persons required. Priced per person.*

### **Ice Cream Sundaes - \$20 GF+NF**

Vanilla, Chocolate, Strawberry

Cherry, Strawberry, Sliced Banana, Caramelized Almond, Toasted  
Coconut, Warm Chocolate, Warm Caramel Sauce

### **Chef Choice Miniature Desserts - \$18**

Chef's Assortment of Six Mini Pastries (Based on 3 pieces per person)



# PLATED DINNER

Select One Of Each - Salad, Entrée & Dessert

## SALAD OPTIONS

**House Salad** - Hothouse Cucumbers, Roma Tomatoes, Clover Sprouts, Julienne Carrots, Red Poblano Dressing NF

**Boston Bibb** - Bibb Lettuce, Grilled Asparagus, Oven-Dried Roma Tomato, Maytag Blue Cheese, Creamy Balsamic Vinaigrette GF+NF

**Spinach**- Roasted Red Peppers, Clove Sprouts, Mozzarella, English Cucumbers, Champagne Vinaigrette GF+NF

**Strawberry & Smoked Almond** – Chopped Romaine, Sliced Strawberries, Smoked Almonds, Sliced Red Onion, Crumbled Feta, Red Poblano Dressing NF

## ENTRÉE OPTIONS

**Coriander-Cumin Crusted Chicken** - \$68 Jasmine Rice, Pickled Ginger, Wilted Spinach GF+NF

**Chicken Piccata** - \$65 Caper Lemon Parsley Sauce, Red Pepper Risotto, Black Pepper Asparagus

**Airline Chicken** - \$68 Roasted Shallot Jus, Gouda Mashed Potatoes, Buttered Broccolini GF+NF

**Chili-Salsa Toasted Sea Bass** – Market Price Lemon & Herb Grape Relish, Spinach & Leek Risotto Baby Carrots and Asparagus GF+NF

**Three Pepper Crusted Filet** – Market Price Black-Berry Glaze, Smoked Cheddar Au Gratin Potatoes, Asparagus and Charred Brussels Sprouts GF+NF

**Chargrilled Rib Eye** – \$89 Cognac-Wild Mushroom Cream, Charred Onion Mashed Potato, Grilled Asparagus GF+NF

**Cilantro Chicken Breast & Southern Spiced Salmon**- \$92 Lime Cream Sauce, Red and Yellow Pepper Relish, Swiss Sweet au Gratin Potatoes, Fresh Green Beans with Cured Bacon GF+NF

**Pan Sautéed Filet & BBQ Spiced Shrimp** - \$95 Cognac Brown Cream, Pepper Relish, Gold Butter Cheddar Mashed Potato, Lemon Asparagus GF+NF

## DESSERT OPTIONS

**Local Legend Cake** Deep Ellum Legend Beer, Chocolate Mousse, Chocolate Hazelnut Crunch

**Texas Red Velvet Cake** Berry Compote, White Chocolate Brush

**Chocolate Trilogy Flourless Cake**, White & Dark Chocolate Mousse, Chocolate Ganache, Cherry Dust

**Espresso Dome** Espresso Mousse, Coffee Sponge Cake Dipped in Chocolate, Almond Glaze

**Kit Kat Up-Town Cheesecake** White Mousse & Strawberry Brush



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# BUFFET DINNER



## TEXAS SMOKER - \$86

### Soup & Salads

Texas No Bean Chili, Onions, Cheddar Cheese GF+NF+DF  
Iceberg Chopped Salad, Bacon, Cheddar Cheese, Jalapeño  
Ranch Dressing, Red Poblano Dressing NF  
Texas Fingerling & Five Bean Potato Salad GF+NF+D+V  
Traditional Texas Cole Slaw GF+NF+V

### Entrées

Mesquite Smoked BBQ Beef Brisket NF+DF  
Honey Jalapeno Barbeque Chicken, Charred Sweet Peppers  
GF+NF+D  
Slow Smoked Baby Back Ribs, Grilled Onions NF+DF

### Sides

TX Baked Beans GF+NF+DF  
Garlic Mashed Potatoes or Roasted Sweet Potatoes GF+NF  
Fire Roasted Vegetables GF+NF+V+DF

### Desserts

Texas Deep Dish Pecan & Apple Pie  
Homemade Peach & Cherry Cobbler NF

## EL PUEBLO - \$86

### Soup & Salads

Grilled Chicken Tortilla Soup, Queso Fresco, Tortilla Strips GF+NF+DF  
Baby Field Greens, Fired Roasted Poblano Pepper, Grilled Cactus,  
Hominy, Queso Fresco, Lime & Red Chili Vinaigrette NF  
Roasted Corn & Black Bean Salad Fresh Lime & Cilantro GF+NF+D+V  
Marinated Jicama & Roasted Pepper Salad GF+NF+DF+V

### Entrées

Make Your Own Fish Tacos  
Spicy Marinated Snapper  
Southwestern Grilled Chicken Fajitas NF+DF  
Carne al Pastor, Marinated Oven Roasted Beef Strips, Chipotle Oil  
GF+NF+D  
Warm Tortillas, Crisp Taco Shells, Guacamole, Sour Cream, Pico de  
Gallo, Cheddar Cheese

### Sides

Refried Black Beans GF+NF+D+V, Spicy New Mexican Rice GF+NF+DF  
Tri-Colored Corn Chips, Salsa Roja & Smoked Onion Salsa GF+NF+DF

### Desserts NF

Flan, Key Lime Pie, Crispy Cinnamon Churros



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# BUFFET DINNER



## THE BIG EASY - \$86

### Soup & Salads

Fresh Seafood Gumbo GF+NF+DF

Mardi Gras Seasonal Greens, Shaved Radicchio, Carrots, Red & Yellow Tomatoes GF+NF+DF

Cajun Pasta Salad- Crawfish, Andouille Sausage, Sassafras, Peppers, Onions NF

Shrimp Louis Salad GF+NF+DF

### Entrées

Blackened Chicken, Spiced Cream GF+NF

Herbed Beef Strip, Sweet Butter Bourbon Glaze GF+NF

Black Pepper & Cumin Crusted Red Fish GF+NF

Jambalaya- Shrimp, Crawfish, Sausage & Rice GF+NF+DF

### Sides

Red Beans & Rice GF+NF+DF+V

Herb Roasted Red Potatoes GF+NF+DF+V

Buttered Corn on the Cob GF+NF

### Desserts

Bread Pudding with Bourbon Sauce, Strawberry Short Cake with Whipped Baily's Cream, Boston Cream Pie

## EUROPEAN CLASSIC - \$86

### Salads

Chilled European Meats with Cornichons, Pearl Onions, Grain Mustards & French Bread GF+NF

International Cheese Display

Petite Poivre Salad with Julienne Baby Pear, Baby Spinach, Petite Greens, Smoked Duck, Candied Walnuts, Creamy Champagne Vinaigrette NF

### Entrées

Salmon Filets, Pinot Grigio Sauce, Fresh Chives GF+NF

Coq Au Vin – Red Wine Braised Chicken, Mushrooms, Pearl Onion NF

Roasted Strip Steak, Tomato Veal Glaze, Portabella Mushrooms, Chives GF+NF

Italian Sausage Stuffed Pork Loin, Sundried Tomatoes, Herbs GF+NF

### Sides

Dauphinoise Potatoes with Gouda GF+NF

Baby vegetable Medley GF+NF+DF+V

### Desserts

Mini French Pastries, White Chocolate Fondue with Strawberries



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Pricing based on 1 hour of service

All pricing subject to 25% service charge and 8.25% sales tax

Pricing is subject to change without prior notice

GF- Gluten Free NF – Nut Free V – Vegan DF – Dairy Free

# BAR & BEVERAGE

## HOURLY \*\*\*

### beer + wine

2 hour | \$25 - \$40  
3 hour | \$35 - \$50  
4 hour | \$35 - \$60

### classic spirits

2 hour | \$35  
3 hour | \$45  
4 hour | \$55

### premium spirits

2 hour | \$39  
3 hour | \$49  
4 hour | \$59

### luxury spirits

2 hour | \$45  
3 hour | \$55  
4 hour | \$65

## HOSTED\*\*

classic spirits | \$9  
premium spirits | \$12  
luxury spirits | \$13  
cordials | \$13  
classic wine | \$10  
premium wine | \$11  
luxury wine | \$12  
domestic beer | \$7  
imported beer | \$8  
craft beer | \$8  
hard seltzer | \$7  
non-alcoholic beer | \$6  
sparkling water | \$6  
mineral water | \$6  
soft drinks | \$6

## CASH\*\*

classic spirits | \$10  
premium spirits | \$13  
luxury spirits | \$14  
cordials | \$14  
classic wine | \$11  
premium wine | \$12  
luxury wine | \$13  
domestic beer | \$8  
imported beer | \$9  
craft beer | \$9  
hard seltzer | \$8  
non-alcoholic beer | \$7  
sparkling water | \$6  
mineral water | \$6  
soft drinks | \$6  
red bull | \$6



\*\* bartender fee required

\*\* cash bar prices are tax inclusive

\*\* wines are by the glass

\*\*\* bartender fee included

\*\*\* all hourly bars include soft drinks and mineral water. All prices are per person and will be charged based on the guaranteed guest count of adults over 21  
bartender and cashier fee \$150 charge each, based on two-hour minimum, with \$50 per additional hour

All Pricing subject to 25% service charge and 8.25% sales tax

Pricing Subject to change without notice



# BAR S & BEVERAGE



EMBASSY  
SUITES  
by HILTON™

## CLASSIC SPIRITS & WINE

vodka | Conciere  
gin | Conciere  
rum silver | Conciere  
bourbon | Conciere  
scotch | Conciere  
tequila silver | Conciere

Sycamore Lane | cabernet sauvignon,  
merlot, chardonnay

Canyon Road | pinot noir, sauvignon  
blanc, pinot grigio

## PREMIUM SPIRITS & WINE

vodka | Tito's  
gin | Western Son  
dark rum | Texas Navy  
bourbon | Balcones Texas Pot  
whisky | Seagram's VO  
scotch | Grant's  
whiskey | Texas Ranger 1823  
brandy | E&J  
tequila | Republic

Chloe | chardonnay, pinot grigio,  
prosecco

Chateau St. Michelle | cabernet  
sauvignon, pinot noir, merlot, sauvignon  
blanc

## LUXURY SPIRITS & WINE

vodka | Ketel One  
gin | Hendrick's  
rum | Bacardi Superior  
bourbon | Maker's Mark  
whisky | Crown Royal  
scotch | Johnnie Walker Black  
cognac | Courvoisier VSOP  
tequila | Casamigos repo

Decoy | cabernet sauvignon, pinot  
noir, merlot, chardonnay, sauvignon  
blanc

Santa Margherita | pinot grigio

Elio Perrone | moscato

## BEER

Domestic- Coors Light, Miller  
Lite, Michelob Ultra

Import - Dos XX, Shiner Bock

Craft - TUPPS IPA

Hard Seltzer - Truly

## ADD-ONS | PER PERSON

### MIMOSA BAR - \$20

La Marca Prosecco and assorted juices

### OLD FASHIONED BAR - \$28

Angel's Envy, Bullet, Elijah Craig 12, Maker's Mark, Wild Turkey 101, Woodford Reserve, Jack Daniel's

Liber & Co.- Old Fashioned, Kola

### MARGARITA BAR - \$28

Casamigos Reposado, Don Julio, Blanco, El Jimador Reposado, El Tesoro Blanco, Ghost, Milagro. Añejo, Patron Añejo, Patron Silver,  
Cointreau, Grand Marnier

Real- Strawberry & Mango, Liber & Co. Blood Orange

# TECHNOLOGY PACKAGES



## **large meeting room - \$2400.00**

Drop Down Screen, 12k lumen LCD projector, 3 wireless microphone kits, Behringer 12- channel mixer, (2) QSC KLA12 Line Array Powered Speakers w/stand, av cable lot

## **large meeting room with house sound package - \$2150.00**

Drop Down Screen, 12k lumen LCD projector, 3 wireless microphone kits, Behringer 12- channel mixer, house sound patch, av cable lot

## **medium meeting room - \$1450.00**

Drop Down Screen, 5k lumen LCD projector, 2 wireless microphones, Behringer 12-channel mixer, (2) QSC k10.1 Powered Speaker w/Stand, av cable lot

## **medium meeting room w/ house sound - \$1350.00**

Drop Down Screen, 5k lumen LCD projector, 2 wireless microphones, Behringer 12-channel mixer, house sound, av cable lot

## **small projector package - \$550.00**

Drop-down screen, 3k lumen LCD projector, av cable lot

## **small virtual meeting with house sound - \$1200.00** in-room technician required

drop down screen, 3k lumen projector, laptop audio, 4-channel mixer, house sound patch, (1) wireless microphone, hard wire connection , cable lot

## **support your projector - \$250.00**

drop-down screen, dalite safe-lock projection stand, av cable lot

## **podium microphone - \$350.00**

wireless microphone, 4-channel mixer, house sound patch

## **flip chart - \$85.00**

flip chart easel, post-it flip-chart pad, markers

# TECHNOLOGY



EMBASSY  
SUITES

by HILTON™



## AUDIO

4-channel mixer \$75.00  
8- channel mixer \$ 125.00  
12-channel mixer \$175.00  
16-channel mixer \$250.00  
16-channel snake \$150.00  
32-channel digital mixer(BehringerX32 or something similar) \$500.00  
laptop audio \$75.00  
house sound patch - \$100.00 small room/\$225.00 ballroom  
Shure wired microphone \$75.00  
Shure podium microphone \$75.00  
Shure wireless mic - hand held / lavalier \$175.00  
QSC K10.1 powered speaker w/stand \$100.00  
QSC - KLA12 Powered Line Array Speaker - \$200.00

## ELECTRICAL

power strip \$40.00 each  
extension cord \$40.00 each  
drop box w/4 20amp circuits \$215.00  
3-phase 200amp twist lock \$550.00  
3-phase connect fee \$165.00



## VIDEO

3500 lumen LCD projector \$500.00  
4600 Lumen LCD Projector - 650.00  
5000 lumen LCD projector \$ 750.00  
12000 lumen LCD projector \$1400.00  
Roland video switcher \$450.00  
Video distribution amplifier \$200.00  
laptop computer \$275.00  
HD camera package \$1200.00  
55" confidence monitor \$550.00  
55" LCD monitor + stand \$575.00  
70" LCD monitor + stand \$750.00  
Drop Down Screen Small Room \$100.00;  
Ballroom \$200.00  
LED Wall - please contact for pricing

## INTERNET

hard wire connection \$200.00  
simple wi-fi per participant simple (email + simple web browsing) \$13 -5mbpsUP/5MbpsDown  
superior wi-fi per participant (media streaming + large file downloads) \$22.00 - \$25.00  
MbpsUP/25MbpsDOWN



## LIGHTING

LED follow spot \$275.00  
source 4 leko \$100.00  
gobo - please contact for pricing  
gobo holder \$22.00  
jands CL light console \$150.00  
dimmer \$110.00  
10' truss \$95.00  
14' black velour drape per foot \$20.00  
upright \$80.00

## ACCESSORIES

easel \$18.00  
PPT slide advancer + pointer \$75.00  
perfect cue slide advancer\$150.00  
whiteboard \$85.00  
HDMI cables \$35.00  
XLR microphone cable \$25.00  
laptop / tablet video adaptor \$31.00  
polycom conference phone \$250.00  
(domestic & international rates apply)

# Exhibits



Blue Booth Package - \$50.00++

One 6ft table with conference cloth, two chairs, wastebasket

Silver Booth Package - \$110.00++

8x8 or 10x10 booth pipe and drape, one 6ft table with conference cloth, two chairs, wastebasket, general power support and booth ID sign

Platinum Booth Package - \$125.00++

8x8 or 10x10 booth pipe and drape, one 6ft table with conference cloth, two chairs, wastebasket, general power support , Wi-Fi and booth ID sign

Labor fees are additional.

All Pricing subject to 25% service charge and 8.25% sales tax

Pricing Subject to change without notice





## **INFORMATION**

### **CONFIRMATION OF SETUP REQUIREMENTS**

Final menu items, room arrangements and other details pertaining to this function are outlined on the banquet event order. Unless otherwise stated in the banquet event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

### **TAX + SERVICE CHARGE**

All food, beverage, room rental and audio/visual equipment prices are subject to a 25% hotel service charge. All charges including food, beverage, audio/visual equipment and hotel service charges are subject to 8.25% Texas State Sales Tax. All prices are subject to change.

### **BEVERAGE + FOOD OUTSIDE OF HOTEL**

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the banquet event order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of the policy without prior arrangements with the event department.

### **ENTERTAINMENT + NOISE**

Due to the proximity of the ballrooms to the guestroom areas of the hotel, noise will be managed by the hotel management. Functions in these areas should be concluded in accordance with the terms of the signed sales agreement.

### **SIGNS | DISPLAYS | DECORATIONS**

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. All decorations must meet approval of the Texas Fire Department. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval. Confetti and Glitter are prohibited, the use of this items as decor will result in a \$600 cleaning fee.

## INFORMATION

### LABOR CHARGES

Resetting of meeting rooms from previously agreed set-ups per your banquet event order(s) may result in additional cost to the group in the form of meeting room rental. Charge per room up to \$800.

### PACKAGING | RECEIVING + SHIPPING

·\$25.00 per small box, \$50.00 per large box and \$250 per pallet for the reception, storage and delivery of such items. We do not charge for small boxes or envelopes delivered to your guest rooms.

The following procedures have been outlined when shipping materials in advance of your function:

- Hotel must be notified in advance that materials are being sent. The quantity, arrival date and shipper must be communicated to the hotel at least 72 hours in advance of the delivery.
- Each piece received must be labeled with Name of function, date of function, and the event manager responsible for your function. Groups must make arrangements to ship their materials out of the hotel. The hotel will not assume responsibility for collecting payment nor boxing content.
- The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
- The hotel will store properly sealed and labeled materials for up to two (2) days following the function, provided that space is available.

### SECURITY

Routine security services are provided by the hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of the event, arrangements will be made by the hotel and charged to the organization or guest.