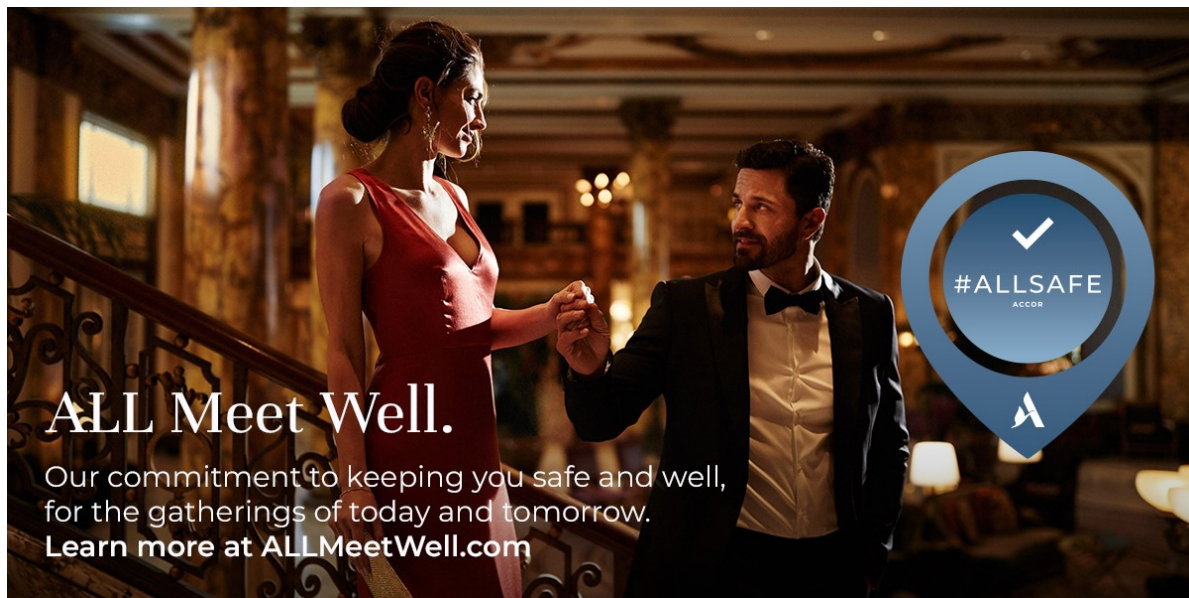


2020 Banquet Menu

FAIRMONT DALLAS



Fairmont
DALLAS



ALL Meet Well.

Our commitment to keeping you safe and well,
for the gatherings of today and tomorrow.
[Learn more at ALLMeetWell.com](https://www.allmeetwell.com)

Since opening the doors over 50 years ago, the Fairmont Dallas has set the standard for unforgettable meetings and events. Fairmont Hotels have a long-standing tradition of setting new benchmarks for excellence in our industry and today is no different. Our loyal planners, delegates, attendees and guests across North & Central America entrust us with their care and safety, and we remain deeply committed to the wellbeing of our Accor family.

As we navigate through this unprecedented moment in our history, this means ensuring that you are safe when you gather in our hotel – partnering with top experts, investing in research, new standards of safety, enhanced protocols and procedures which will address our new reality. And though it is impossible to know what tomorrow holds, please be assured that we are looking ahead, through and past the current situation, to ensure that you, our valued planners, delegates, attendees and guests, will always be looked after with the highest degree of care and comfort. Meet well with ALL.

High standards of hygiene and cleanliness are already paramount across all of our hotels worldwide. However the current situation demands that we elevate those standards even further; therefore, we have launched the ALLSAFE label, which represents some of the most stringent cleaning standards & operational procedures in the hospitality industry.

Our hotel's global cleanliness & prevention standards have been developed with and vetted by Bureau Veritas, a world leader in testing, inspections and certification. The ALLSAFE label communicates to guests when these standards have been met in our hotels. All Accor hotels must apply the global and regional standards and be audited either by the Group's operational experts or third-party auditors to achieve the new ALLSAFE label.

For further details, visit www.allmeetwell.com.



BISTRO BOXED BREAKFAST

*PRESENTED IN INDIVIDUALLY PORTIONED BISTRO BOXES BY AN ATTENDANT FOR 1 HOUR OF SERVICE.
ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH*

*FOR ALL GROUPS LOWER THAN 25 GUESTS, A SURCHARGE OF \$5 PER GUEST WILL APPLY.
PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS AVAILABLE AT \$7 PER GUEST/HOUR*

*ALL BISTRO BOXED BREAKFASTS INCLUDE ROYAL CUP COFFEE & DECAFFEINATED COFFEE, SELECTION OF LOT
35 TEAS*

THE CONTINENTAL \$40

JUICES | BOTTLED ORANGE & APPLE

ASSORTED FRESHLY BAKED MINI PASTRIES & FRUIT DANISHES

FRESH SEASONAL FRUIT SALAD & BERRIES | FRESH MINT

HOUSEMADE CHOCOLATE GRANOLA CRUNCH

VANILLA YOGURT

THE LOX \$44

JUICES | BOTTLED ORANGE & APPLE

MINI BAGELS

FRESH DILL WHIPPED CREAM CHEESE

ORGANIC EGG, PICKLED RED ONION, CAPERS

SEASONAL FRESH BERRIES

BISTRO BOX ENCHANCEMENTS

MUST BE ORDERED FOR FULL GAURANTEE .

EGG, HAM & CHEESE | SWEET SOUTHERN ROLL \$10

EL NORTE WRAP | CAGE-FREE SCRAMBLED EGGS, BEEF BARBACOA, QUESO OAXACA,
PICO de GALLO \$10



BREAKFAST PLATED

ALL INCLUDE FRESH ORANGE JUICE, ROYAL CUP COFFEE & DECAFFEINATED COFFEE, SELECTION OF LOT 35 TEAS.

ALL AMERICAN **\$43**

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

CAGE-FREE SCRAMBLED EGGS

ROASTED HEIRLOOM TOMATO

HOME FRIES

CHOICE OF CRISPY BACON OR BREAKFAST SAUSAGE

THE BISTRO **\$39**

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

DEEP DISH LEEK & GRUYERE QUICHE

HERB SALAD | LEMON VINAIGRETTE

THE INDULGENT **\$39**

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT & BERRIES

CINNAMON & RAISIN FRENCH BRIOCHE | VANILLA BEAN WHIPPED CREAM, PURE MAPLE SYRUP

CRISPY BACON



A LA CARTE BREAKS

HOUSEMADE COOKIES CHOCOLATE CHIP, OATMEAL RAISIN	\$60 per dozen
FRESHLY BAKED MUFFINS	\$55 per dozen
FUDGE BROWNIES	\$60 per dozen
FRENCH MACAROONS INDIVIDUALLY PACKAGED	\$12 per person
ASSORTED FRUIT & ICE CREAM BARS	\$6 each
ASSORTED NOOSA YOGURT PLAIN, FRUIT, VANILLA	\$5 each
INDIVIDUAL BAGS OF TRAIL MIX	\$6 each
INDIVIDUAL BAGS OF CHIPS & PRETZELS	\$6 each
INDIVIDUAL BAGS OF VEGETABLE CHIPS	\$6 each
ASSORTED SELECTION OF KIND BARS & GRANOLA BARS	\$6 each
ASSORTED SELECTION OF JIMMY PROTEIN BARS	\$6 each

BEVERAGES

*ALL BEVERAGE STATIONS REQUIRE AN ATTENDANT FOR 30 MINS OF SERVICE.
ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$50 EACH*

ASSORTED DIET & REGULAR SOFT DRINKS	\$6 each
BOTTLED JUICES APPLE, ORANGE, CRANBERRY, V-8	\$7 each
EVIAN BOTTLED WATER	\$7 each
SAN PELLEGRINO SPARKLING WATER	\$7 each
HIGH BREW COLD BREW COFFEE DOUBLE SHOT ESPRESSO, MEXICAN VANILLA	\$7 each
STARBUCKS FRAPPUCCINO	\$7 each
ENERGY DRINKS RED BULL, MONSTER	\$7 each
FRESHLY BREWED ICED TEA UNSWEETENED	\$78 per gallon
FAIRMONT LEMONADE	\$78 per gallon
ROYAL CUP CAFÉ SUMBA COFFEE	\$118 per gallon
STARBUCKS COFFEE	\$125 per gallon
ROYAL CUP CAFÉ SUMBA DECAFFEINATED COFFEE	\$118 per gallon
STARBUCKS DECAFFEINATED COFFEE	\$125 per gallon
SELECTION OF LOT 35 TEAS	\$118 per gallon



THEMED COFFEE BREAKS

*PRESENTED IN INDIVIDUALLY PORTIONED PACKAGES BY AN ATTENDANT FOR 30 MINS OF SERVICE.
ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$50 EACH*

PRICING IS PER PERSON & IS BASED ON 30 MINS OF CONTINUOUS SERVICE.

SCREENDOORS & SWEET TEA

\$25

SUN BREWED SWEET TEA | LOT 35 BLACK TEA, CANE SUGAR, FRESH CITRUS

WATERMELON PUNCH SALAD

PIMENTO CHEESE SANDWICH

SMOKED TURKEY PINWHEEL

CURRIED GREEN PEA & EGG SALAD SANDWICH

PECAN PIE BARS | GANACHE

THE DO'S AND DONUT'S

\$23

INDIVIDUAL MILK CARTONS | 2%, CHOCOLATE & STRAWBERRY

HIGH BREW COLD BREW COFFEE | DOUBLE SHOT ESPRESSO, MEXICAN VANILLA

ASSORTED LOCAL DALLAS DONUTS



BISTRO BOXED LUNCH

PRESENTED IN INDIVIDUALLY PORTIONED BISTRO BOXES BY AN ATTENDANT FOR 1 HOUR OF SERVICE.
SERVED CHILLED.

ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH

MENU PRICING IS BASED ON 1 HOUR OF SERVICE, ADDITIONAL HOURS IS AVAILABLE AT \$10 PER PERSON/HOUR
MINIMUM of 25 GUESTS OR AN ADDITIONAL CHARGE OF \$10 PER GUEST WILL APPLY

BISTRO LUNCHES INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED ROYAL CUP COFFEE & LOT 35 TEAS

CLASSIC JAPAN \$55
MISO GLAZED SALMON
BOK CHOY KIMCHEE
SESAME SOBA NOODLE SALAD
COCONUT & MANGO STICKY RICE

ITALIAN LUNCH \$55
ITALIAN COLD CUT PANZENALLA | SALAMO, MORTADELLA, TOMATO CONFIT, QUICK PICKED CUCUMBER,
FOCCACCIA BREA, ROASTED GARLIC OIL & VINEGAR
BASIL PESTO PASTA SALAD | MARINATED OLIVES & MOZZERALLA
PACHI PACHI CAFÉ CHEESE | SWEET TEAR DROP PEPPERS, SEA SALTED FLAT BREAD CRACKERS
TIRAMASU

AMERICAN PICNIC LUNCH \$50
COLD BUTTER MILK DIPPED FRIED CHICKEN
PICKLED POTATO SALAD
SOUTHERN SPOON BISCUIT | SORGHUM HONEY
BANANA PUDDING WITH VANILLA WAFERS

THE SOUTH PACIFIC \$55
SEARED AHI TUNA | MISO STICKY RICE, WASABI CREAMA
SRIRACHA WOK FRIED EDAMAME BEANS
MARINATED SEAWEEED SALAD
EXOTIC FRUIT TART

SOUTH OF THE BORDER \$55
GRILLED FLAT IRON STEAK | CARMELIZED ONION, CHIMMICHURRI
CHILI & LIME ROASTED FINGERLING POTATOES
CORN ELOTES | COJITA CHEESE
TRES LECHES



LUNCH ON THE RUN

\$45

*PRESENTED IN INDIVIDUALLY PORTIONED BOXES BY AN ATTENDANT FOR 1 HOUR OF SERVICE.
ONE ATTENDANT REQUIRED PER EVERY 50 GUESTS AT \$150 EACH*

SEASONAL WHOLE FRUIT

INDIVIDUAL BAG OF KETTLE CHIPS

PRE-SELECTED CHOICE OF SANDWICH OR WRAP (UP TO A MAXIMUM OF TWO SELECTIONS):

SMOKED TURKEY & BACON | GRUYERE, AVOCADO, LETTUCE, TOMATO, HOUSE MADE CHIPOTLE &
OLIVE LOAF

BLACK FOREST HAM & SWISS | BUTTER LETTUCE, HONEY MUSTARD, TOMATO, ONION BUN

THE GRINDER | HAM, SALAMI, MORTADELLA, PROVOLONE, OLIVE TAPENADE ON FOCACCIA

CHICKEN CAESAR WRAP | GRILLED CHICKEN, ROMAINE, PARMESAN, GARLIC CROUTONS, CLASSIC
DRESSING

GARDEN VEGGIE WRAP | BABY LEAF SPINACH, GRILLED ZUCCHINI, ASPARAGUS, RED ONION,
SWEET CHILI ROMESCO SAUCE

CHOCOLATE CHIP COOKIE



PLATED LUNCH

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE SOUP OR SALAD, ONE ENTRÉE, ONE DESSERT & FRESHLY BREWED ROYAL CUP REGULAR & DECAFFEINATED COFFEE & SELECT LOT 35 TEAS. MINIMUM THREE COURSES, INCLUDING ONE ENTRÉE, REQUIRED.

SOUPS

MAINE LOBSTER BISQUE | TARRAGON, BRIOCHE
HEIRLOOM TOMATO BISQUE "EN CROUTE" | BASIL PESTO, TOASTED CIABATTA
PYRAMID TORTILLA SOUP | FRESH AVOCADO, PICO DE GALLO
GREEN ASPARAGUS VELOUTE | CHILI OIL, PUMPERNICKEL CROUTON
SMOKED CHICKEN GUMBO | WILD RICE, OKRA, CREOLE TRINITY

SALADS

PYRAMID GREENS | CANDIED PECANS, PICKLED SHALLOT, RADISH, SMOKED ONION VINAIGRETTE
SWEET GEM CAESAR | SHAVED PARMESAN, FOCACCIA CROUTONS, ROASTED GARLIC VINAIGRETTE
RED QUINOA & WATERCRESS | PERSIAN CUCUMBER, PICKLED FRESNO CHILI, MANGO GASTRIQUE, EVOO

ENTRÉES

FREE RANGE CHICKEN BREAST SHITAKE MUSHROOM, GRILLED ASPARAGUS, ROASTED POTATO, JUS	\$52
HERB ROASTED CHICKEN BREAST GRIST MILL CHIPOTLE GRITS, HONEY GLAZED CARROTS	\$52
GRILLED BEEF TENDERLOIN POMME PUREE, BROCCOLINI, KING TRUMPET MUSHROOMS, TEXAS SYRAH JUS	\$62
ROASTED ATLANTIC SALMON SUNBURST SQUASH, BABY BOK CHOY, FORBIDDEN RICE PILAF, YUZU BEURRE BLANC	\$54
GULF RED SNAPPER GRILLED ZUCCHINI, CHARRED ONION, PERUVIAN PURPLE POTATO, SALSA VERDE	\$56
SEARED STRIPED BASS GRILLED ASPARAGUS, POMME DAUPHINOISE, CHARRED TOMATO COULIS, PETITE BASIL	\$58
PORTOBELLO NAPOLEON BUTTERNUT SQUASH, HEIRLOOM TOMATO, WARM QUINOA SALAD	\$49
SAGE GNOCCHI GRILLED SEASONAL VEGETABLES, TUMERIC CARROT, CHARRED SCALLION	\$49

DESSERTS

TRIPLE CHOCOLATE DELIGHT | FLOURLESS CHOCOLATE CAKE, MILK CHOCOLATE MOUSSE, WHITE CHOCOLATE GANACHE, CARAMELIZED COCOA NIBS

VANILLA BEAN CHEESECAKE DOME | FRESH RASPBERRY CENTER, GRAHAM CRACKER SABLE, RASPBERRY COMPOTE

FRESH FRUIT TART | MADAGASCAR VANILLA CRÈME PATISSERIE, SHORTBREAD CRUST, LOCAL FRUITS & BERRIES

TEXAS PECAN PIE | CHOCOLATE SABLE CRUST, TEXAS PECAN, TOFFEE BITS, GANACHE & BOURBON CARAMEL SAUCE

CITRUS BUNDT CAKE | STRAWBERRY COMPOTE, LEMON GLAZE



RECEPTION

COLD PASSED CANAPES

\$9 per Piece

*MINIMUM ORDER OF 50 PIECES PER SELECTION.
INDIVIDUALLY PLATED AND HAND PASSED TO GUESTS*

SMOKED SALMON ROULADE | GARLIC & HERB GOAT CHEESE, CUCUMBER DILL RELISH
CAMEMBERT CHEESE CROSTINI | CAVA VINEGAR, SHALLOT JAM
MAINE LOBSTER ROLL | BRIOCHE, CHIVES T
DEEP ELLUM GOAT CHEESE STUFFED PEPPADEW PEPPERS | BABY SORREL
AHI TUNA | BONITO AIOLI, TOGARASHI

HOT PASSED CANAPES

\$9 per Piece

*MINIMUM ORDER OF 50 PIECES PER SELECTION.
INDIVIDUALLY PLATED AND HAND PASSED TO GUESTS*

ARANCINI CROQUETTES | POMODORO & MOZZARELLA CHEESE, MARINARA SAUCE
MARYLAND CRAB CAKE | OLD BAY AIOLI
THAI CHICKEN SATAY | CITRUS PEANUT SAUCE
PECAN CRUSTED CHICKEN SKEWER | CHILI HONEY
SEARED BEEF TENDERLOIN BROCHETTE | CHIMICHURRI
CRISPY COCONUT SHRIMP | MANGO CURRY
CANDIED BACON WRAPPED SCALLOPS | WHOLE GRAIN MAPLE MUSTARD



CHEF ATTENDED RECEPTION DISPLAYS

CHEF ATTENDED DISPLAYS & ACTION STATIONS ARE DESIGNED FOR STAND ALONE SERVICE OR CAN BE COMBINED WITH CANAPES. MINIMUM OF 25 GUESTS REQUIRED. MAXIMUM SERVICE TIME OF 2 HOURS ONE ATTENDANT PER 100 GUESTS /PER STATION AT \$150 EACH

PETITE VEGETABLE CRUDITE \$12

CRISP & COLORFUL SEASONAL VEGETABLES | SOUTHWEST RANCH

SELECTION OF CHEESES & CJARCUTERIE \$30

SEASONAL SPANISH OLIVES, FRESH & DRIED FRUITS, FRESH BREADS & LAVOSH

CHIPS & SALSA \$13

SEA SALTED CORN TORTILLA CHIPS | SALSA ROJA, SALSA VERDE, GUACAMOLE

SEAFOOD RAW BAR

MINIMUM ORDER OF 50 PIECES PER SELECTION.

OYSTERS ON THE HALF SHELL \$7 per piece

JUMBO GULF SHRIMP \$6 per piece

SNOW CRAB CLAWS \$7 per piece

KING CRAB LEGS (seasonally available) \$9 per piece

HOUSEMADE SAUCES | CHAMPAGNE MIGNONETTE, REMOULADE, COCKTAIL SAUCE

ACCOMPANIMENTS | LEMONS, LIMES

BUILD A BOWL \$18

ORGANIC BABY LETTUCES

VEGETABLES | STEAMED HEIRLOOM GRAINS, CHERRY TOMATOES, SWEET PEPPERS, EDAMAME, PICKLED RED ONION, CUCUMBER, SHREDDED CARROTS, RADISH

COTIJA CHEESE

DRESSINGS | GREEN GODDESS, LIME & VINAIGRETTE

MARYLAND CRABCAKE SLIDERS \$18

JUMBO LUMP BLUE CRAB | OLD BAY AIOLI, SWEET HAWAIIAN ROLLS

GUACAMOLE BAR \$15

FRESH HAAS AVOCADO | LIME SCENTED TORTILLA CHIPS, COTIJA CHEESE, KEY LIME, CILANTRO, PICO DE GALLO, SALSA ARBOL

CHINESE DIM SUM \$35

CHICKEN POTSTICKERS & VEGETABLE POTSTICKERS

VEGETABLE SPRING ROLLS

STEAMED BBQ PORK BUN

PORK & SHRIMP SHU MAI

SHRIMP HAR GOW

SWEET CHILI SAUCE, HOT MUSTARD, SOY SAUCE



CARVING STATIONS

CHEF ATTENDED CARVING STATIONS. REQUIRES 1 CHEF ATTENDANT PER 100 GUESTS AT \$150 PER CHEF. PRICING IS PER PERSON

TEXAS SMOKE HOUSE MESQUITE SMOKED BRISKET, GRILLED SAUSAGE LINKS, SLICED ONION, PICKLES, SLICED BREAD	\$19
10 DAY PASTRAMI HOT MUSTARD, JIMMY'S GIARDINIERA, KOSHER DILL PICKLES, ONION ROLL	\$19
COFFEE RUBBED PRIME RIB EYE PRIME RIB JUS, CHOCOLATE BBQ SAUCE, HORSERADISH, SOURDOUGH ROLLS	\$22
GARLIC & HERB ROASTED BEEF TENDERLOIN SYRAH JUS, BRIOCHE	\$25
DIJON & HERB CRUSTED LAMB CHOPS ROASTED GARLIC & MINT DEMI	\$25
ROASTED TOM TURKEY BREAST SAGE GRAVY, ORANGE + CRANBERRY RELISH	\$12
MAPLE GLAZED SPIRAL HAM POMMERY MUSTARD JUS, MULTIGRAIN ROLL	\$12
BANANA LEAF ROASTED WHOLE RED SNAPPER MANGO CILANTRO SALSA, FRIED PLANTAIN	\$12



PLATED DINNER

ALL PRICING IS PER PERSON. PLATED ENTRÉE PRICING INCLUDES ASSORTED ROLLS WITH SWEET BUTTER, ONE SOUP OR SALAD, ONE ENTRÉE, ONE DESSERT & FRESHLY BREWED COFFEE & LOT 35 TEA'S
ADDITIONAL PRICE APPLICABLE WHERE SHOWN. MINIMUM THREE COURSES, INCLUDING 1 ENTRÉE, REQUIRED.

SOUPS

SHE CRAB CHOWDER | ROASTED CORN, JUMBO LUMP CRAB (SURCHARGE OF \$4 PER GUEST)

PYRAMID'S TORTILLA SOUP | CRISPY TORTILLA SHARDS, AVOCADO CREAMA, PICO DE GALLO

SWEET POTATO BISQUE | TOASTED HAZELNUT, TUSCAN KALE, CHILI OIL

GREEN PEA & HAM | PARMESAN REGGIANO, SMOKED BACON LARDON

SALADS

FARMER'S MARKET SALAD | CRISP BABY LETTUCES, SHAVED ROOTS, CANDIED PECANS, TOASTED HONEY & KEY LIME VINAIGRETTE

SWEET GEM CAESAR | PARMESAN CHEESE, FOCACCIA CROUTONS, ROASTED GARLIC VINAIGRETTE

BALTAZAR'S BEETS | ROASTED GOLDEN & CHIOGGIA BEETS, RIPE CITRUS, LOCAL GOAT'S CHEESE, AGED BALSAMIC

GULF SHRIMP SALAD | SPICY TOMATO, WHIPPED AVOCADO, BELGIAN ENDIVE, CILANTRO VINAIGRETTE

MAIN COURSE

COUNTRY HAM & SAGE CRUSTED CHICKEN | FARMERS CHEESE & LOCAL CHEESE, GREEN PEA FREGOLA RISOTTO, NATURAL PAN JUS **\$78**

ROASTED FREE RANGE CHICKEN BREAST | SMASHED NEW POTATOES, SNAP PEAS, FOREST MUSHROOMS, THYME CHICKEN JUS **\$74**

SLOW SMOKED BONE-IN PORK CHOP | PARSNIP & APPLE BUTTER, CARMELIZED CIPONLLINI, TART CHERRY & HERB SALAD **\$72**

BRAISED BEEF SHORT RIB | "GRILLADES & GRITS", PETITE ROOT VEGETABLES, ROYAL TRUMPET MUSHROOMS, TEXAS SYRAH JUS **\$89**

SEARED BEEF TENDERLOIN | BARLEY CASSEROLE, ASPARAGUS, SAUCE AU POIVRE ROASTED HEIRLOOM CARROTS **\$99**

GRILLED NY STRIPLOIN | BOURSIN CHEESE WHIPPED POTATO, SAUTEED SPINACH, CIPOLLINI ONION, STEAK HOUSE BUTTER **\$92**

RED SNAPPER | FARRO RAGOUT, CHARRED ONION, SNAP PEAS, HEIRLOOM TOMATO, PETITE BASIL **\$79**

ROOFTOP HONEY GLAZED SALMON | SWEET CORN CASSEROLE, GRILLED NAPA CABBAGE, GRAIN MUSTARD VINAIGRETTE **\$81**

OVEN ROASTED SEA BASS | SUNBURST SQUASH, BABY BOK CHOY, FORBIDDEN RICE YUZU BEURRE BLANC **\$90**

ROASTED EGGPLANT TAGINE | TOASTED QUINOA & BARLEY, CAULIFLOWER, CUMIN, PIQUILLO CRISPY CHICKPEAS **\$65**

ZUCCHINI & SPINACH LASAGNA | HEIRLOOM TOMATO SAUCE, PARMESAN CRISP, TERRACE BASIL **\$65**



SURF & TURF DUO MAIN COURSE

BEEF TENDERLOIN & CHILI MARINATED SHRIMP | MUSHROOM RAGOUT,
CHIVE & SMOKED BUTTER WHIPPED POTATO, CIPOLLINI ONION, CABERNET JUS

\$120

MESQUITE ROASTED CHICKEN BREAST & CHILEAN SEA BASS |
CAULIFLOWER PUREE, TOASTED CUMIN & HONEY GLAZED CARROT, ASPARAGUS, CHICKEN JUS

\$120

DESSERTS

MONT BLANC | CHOCOLATE TART, GIANDUJA GANACHE, BANANA CHANTILLY, HONEY MOUSSALINE,
GOLD LEAF

BERRY CHEESECAKE | CHEESECAKE TART, STRAWBERRY GANACHE, FRESH BERRIES, BALSAMIC BLACK
PEPPER REDUCTION, PISTACHIO CRUMBS

TROPICAL FRUIT TART | PASSION FRUIT CURD, HIBISCUS MERINGUE, CITRUS JICAMA SALAD, BLACKBERRY
SAUCE, MICRO CILANTRO

BROWN BUTTER CASHEW | BROWN BUTTER CHIFFON, WHITE CHOCOLATE CASHEW MOUSSE, APRICOT
GELEE, HONEY SNAP TUILE, BURNT HONEY CARAMEL

SWEET BEET VERRINE | CARROT CAKE, ORANGE GOAT CHEESE MOUSSE, BEET GASTRIQUE, CANDIED
BEET CHIP, BEET POWDER MERINGUE





BEVERAGES

CONSUMPTION PRICING

PRICE BASED PER DRINK.

\$150 per Bartender. 1 Bartender needed for every 100 guests.

PREMIUM LIQUORS | \$12

FINLANDIA VODKA
BEEFEATER GIN
SAUZA BLUE SILVER TEQUILA
BACARDI SILVER RUM
JIM BEAN RYE
THE FAMOUS GROUSE SCOTCH
JACK DANIEL'S WHISKEY

SUPER PREMIUM LIQUORS | \$13

TITO'S HANDMADE VODKA
PLYMOUTH GIN
CASAMIGOS SILVER TEQUILA
BACARDI SILVER RUM
MAKERS MARK BOURBON
TEMPLETON RYE
CHIVAS REGAL SCOTCH

LUXURY LIQUORS | \$14

BELVEDERE VODKA
THE BOTANIST GIN
CASAMIGOS SILVER TEQUILA
BACARDI SILVER RUM
WOODFORD RESERVE BOURBON
KNOB CREEK RYE
THE MACALLAN DOUBLE CASK 12yr. SCOTCH

PREMIUM RED, WHITE & SPARKLING WINE | \$11

PLEASE REFERENCE WINE LIST

SUPER PREMIUM RED, WHITE WINE | \$12

MOET & CHANDON BRUT | \$15

PLEASE REFERENCE WINE LIST

LUXURY RED, WHITE WINE | \$14

VEUVE CLICQUOT | \$22

PLEASE REFERENCE WINE LIST

ASSORTED SOFT DRINKS | \$6

ASSORTED COCA-COLA PRODUCTS

ASSORTED JUICES | \$7

CRANBERRY, ORANGE, GRAPEFRUIT

BOTTLED STILL & SPARKLING WATER | \$6

IMPORTED & CRAFT BEER | \$8

HEINEKEN

CORONA

DEEP ELLUM IPA

PAYNE PILS BY TEXAS ALE PROJECT

DOMESTIC BEER | \$7

BUD LIGHT



BEVERAGES

PACKAGE PRICING

\$150 per Bartender. 1 Bartender needed for every 100 guests.

Tablesides Wine Service is Not Included in Bar Packages, Wine Service is Available on Consumption Basis by the Bottle

BEER & WINE PACKAGE

Premium Red Wine, White Wine	\$19 per person for One Hour Bar
Premium Sparkling Wine	\$27 per person for Two Hour Bar
Import Beers	\$40 per person for Three Hour Bar
Domestic Beers	\$48 per person for Four Hour Bar
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

PREMIUM BAR PACKAGE

Premium Liquor Selection	\$27 per person for One Hour Bar
Premium Red Wine, White Wine	\$42 per person for Two Hour Bar
Premium Sparkling Wine	\$56 per person for Three Hour Bar
Import Beers	\$66 per person for Four Hour Bar
Domestic Beers	
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

SUPER PREMIUM BAR PACKAGE

Super Premium Liquor Selection	\$30 per person for One Hour Bar
Super Premium Red Wine, White Wine	\$45 per person for Two Hour Bar
Super Premium Sparkling Wine	\$59 per person for Three Hour Bar
Import & Craft Beers	\$73 per person for Four Hour Bar
Domestic Beers	
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

LUXURY BAR PACKAGE

Luxury Liquor Selection	\$45 per person for One Hour Bar
Luxury Red Wine, White Wine	\$60 per person for Two Hour Bar
Veuve Clicquot Champagne	\$74 per person for Three Hour Bar
Import & Craft Beers	\$84 per person for Four Hour Bar
Domestic Beers	
Assorted Soft Drinks & Juices	
Bottled Still & Sparkling Water	

All prices are in US Dollars & are valid through December 31st, 2020. A taxable 25% service charge & 8.25% sales tax will be applied to all food & beverage prices





BEVERAGES

CASH BAR PRICING

PRICE BASED PER DRINK AND INCLUSIVE OF SERVICE CHARGE AND SALES TAX

\$150 per Bartender. 1 Bartender needed for every 100 guests.

\$150 per Cashier. 1 Cashier needed for every 100 guests.

PREMIUM LIQUORS | \$14

PREMIUM RED, WHITE & SPARKLING WINE | \$15

IMPORTED & CRAFT BEER | \$11

DOMESTIC BEER | \$10

ASSORTED SOFT DRINKS | \$6.50

ASSORTED JUICES | \$7.50

BOTTLED STILL & SPARKLING WATER | \$7.50



All prices are in US Dollars & are valid through December 31st, 2020. A taxable 25% service charge & 8.25% sales tax will be applied to all food & beverage prices

WINE LIST

PREMIUM PACKAGE

		BOTTLE
SPARKLING	Domaine, Chandon, Brut, Napa	\$65
CHARDONNAY	Gen F, by Raymond Vineyards, California	\$40
CABERNET SAUVIGNON	Gen F, by Raymond Vineyards, California	\$40

SUPER PREMIUM PACKAGE & LUXURY PACKAGE

CHAMPAGNE—SUPER PREMIUM	Moet Imperial, Brut, France, (NV)	\$125
CHAMPAGNE—LUXURY PACKAGE	Veuve Clicquot 'Yellow', Brut, France, (NV)	\$155
SAUVIGNON BLANC	Mohua, New Zealand	\$50
PINOT NOIR	Mohua, New Zealand	\$63

FULL SELECTION

CAVA	Poema, Spain	\$41
SPARKLING ROSE	Albert Bichot, Burgundy	\$68
CHAMPAGNE	Piper Heidsieck, Brut, France (NV)	\$112
	Schramberg, Blanc de Blancs, North Coast California	\$128
CHARDONNAY	Amici Cellars, California	\$45
	Skylark Alondra, Russian River, California	\$45
	Lucas & Lewellen, Central Coast, California	\$52
	Marques de Caceras "Deusa Nai", Spain	\$45
ALBARINO	La Crema, California	\$45
PINOT GRIGIO	Gunderloch, Jean Baptiste, Germany	\$59
RIESLING	Brennan, Comanche	\$56
VIOGNIER	Duchman Family Winery, Texas High Plains	\$55
VERMENTINO	Angeline, California	\$41
PINOT NIOIR	Lemelson, Willamette Valley, Oregon	\$77
SANGIOVESE	Super Texan, Flat Creek, Texas Hill County	\$68
ZINFANDEL	Estanica, Santa Lucia Highlands	\$42
RED BLEND	Alma Negra 'M' Blend, Argentina	\$56
CHIANTI CLASSICO	Borgo Scopeto, Tuscany	\$45
TEMPRANILLO	Perdenales, Texas Hill County	\$60
SYRAH	Nicolas Perrin, France	\$47
CABERNET SAUVIGNON	Nonni, La Consulta, Argentina	\$45
	Amici Cellar, Olema, California	\$54
	Stark Conde, South Africa	\$57
	BR Cohn, Napa Valley, California	\$63



SPECIALTY COCKTAILS

All Cocktails are \$13 per drink

Wild Hibiscus Martini	Citrus Vodka, Gin, Hibiscus Syrup, Lemon Juice, Orange Juice, Candied Hibiscus Flower
Pomegranate Sidecar	Cognac, Orange Liqueur, Pomegranate Syrup, Lemon Juice, Sugar Rim, Orange Twist
Peach Martini	Cognac, Peach Liqueur, Peach Puree, Sour Mix, Cinnamon Sugar Rim
Whiskey Clover	Cognac, Bourbon, Honey Syrup, Lemon Juice, Orange Juice, Orange Twist
Pineapple Ginger Mojito	Light Rum, Ginger Liqueur, Pineapple Puree, Mint, Lime Juice, Simple Syrup, Ginger Ale
Yuzu Sour	Grapefruit Vodka, Lemon Juice, Yuzu Juice, Honey Syrup, Lemon Wheel
Green Tea Cucumber	Vodka, Green Tea, Lime Juice, Simple Syrup, Cucumber Puree, Sliced Cucumber
Zsa Zsa	Vodka, Cognac, Blue Curacao, Mango Puree, Sour Mix, White Cranberry Juice, Lemon Wheel
Blue Sapphire Martini	Citrus Vodka, Blue Curacao, White Cranberry Juice, Lime Juice, Blueberry
Caribbean Blue	Orange Vodka, Blue Curacao, Ginger Syrup, White Grape Juice, Lime Wheel
Lavender Martini	Vodka, Crème de Violette, Lavender Syrup, White Cranberry Juice, Lemon Juice, Lavender
Black & Blue Mojito	Light Rum, Blackberry Syrup, Lime Juice, Mint, Blackberries, Blueberries, Soda Water,
Pinkies Up	Pomegranate Juice, Grapefruit Juice, Lemon Juice, Orange Liqueur, Tequila
Pink Paradise	Peach Puree, Raspberry Vodka, Lemon Juice, Raspberry

SPECIALTY MOCKTAILS

All Mocktails are \$8 per drink

Pomegranate Punch	Cranberry Juice, Pomegranate Juice, Lemon Juice, Simple Syrup, Rosemary
Citrus Drop	Orange Pellegrino, Blood Orange Monin, Coconut Water
Orange Bliss	Orange Juice, Cranberry Juice, Pineapple Juice, Club Soda
Sunshine in a Glass	Pineapple Juice, Ginger Puree, Club Soda, Mint
Honey Citrus Punch	Meyer Lemon Juice, Honey Syrup, Club Soda, Lavender
Green Lantern	Cucumber Puree, Lime Juice, Cilantro, Coconut Water, Simple Syrup
Honeydew Punch	Honeydew Puree, Lime Juice, Coconut Water, Mint
Blueberry Sparkler	Ginger Puree, Honey Syrup, Blueberry Shrub, Club Soda, Blueberry
Purple Pucker	Grape Juice, Cranberry Juice, Lemon Juice, Simple Syrup
Strawberry Lemonade	Strawberry Puree, Lemonade, Mint
Grapefruit Heaven	Grapefruit Juice, Grenadine, Pineapple Juice, Rosemary



All prices are in US Dollars & are valid through December 31st, 2020. A taxable 25% service charge & 8.25% sales tax will be applied to all food & beverage prices