

# Event Menus



OMNI DALLAS CONVENTION CENTER HOTEL  
EVENT MENUS





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*vg* Vegan

*gf* Gluten-Friendly

*n* Contains Nuts

All menus and prices are subject to change.





# PLATED BREAKFAST

All plated breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Accompanied by a selection of petite breakfast pastries, muffins and butter.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## CLASSIC TWO EGGS

fruits, berries *gf*

breakfast potatoes *gf*

choose one | applewood-smoked bacon,  
ham, link sausage *gf*

herb scrambled eggs *gf*

38 per person

## CLASSIC EGGS BENEDICT

fruits, berries *gf vg*

two poached eggs, canadian bacon,  
english muffin, hollandaise sauce

asparagus, pear tomatoes *vg*

roasted fingerling potatoes

41 per person | maximum 400 people

## VEGETABLE FRITTATA

spinach, egg whites, goat cheese,  
roasted peppers, zucchini & white onions *gf*

roasted fingerling potatoes, caramelized onions,  
chicken sausage *gf*

38 per person



# BREAKFAST BUFFET

All breakfast buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and orange, cranberry and grapefruit juices.

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## CUSTOMIZED BUFFET

### EGGS

scrambled eggs, plain & fluffy, choice of toppings *gf*

### STARTERS | CHOOSE ONE

cold cereal selections, chilled whole & skim milks

steel-cut oatmeal, brown sugar, pecans, raisins *n gf vg*

southern-style grits, butter *gf*

### TOPPINGS | CHOOSE TWO

pico de gallo *gf*

shredded cheddar *gf*

shredded mozzarella cheese *gf*

diced tomatoes, sliced green onions *gf*

tortilla strips & sliced jalapeños

diced ham *gf*

red & yellow bell peppers *gf*

chopped spinach *gf*

marinated sun-dried tomato strips *gf*

salsa, tomatillo sauce *gf*

sautéed wild mushrooms *gf*

### POTATOES | CHOOSE ONE

hash brown potatoes | pan-fried, salted *gf*

country potatoes | diced, sautéed sweet onions & peppers *gf*

roasted red potatoes | herbs, olive oil, parmesan cheese, gruyère cheese *gf*

sliced homestyle potatoes & onions *gf*

### BREAKFAST PROTEINS CHOOSE TWO

link sausage *gf*

patty sausage *gf*

grilled black forest ham *gf*

applewood-smoked bacon *gf*

canadian bacon *gf*

turkey bacon *gf*

chicken sausage *gf*

### ACCOMPANIMENTS

fruit, melon, berries *vg*

breakfast breads, mini pastries, muffins, bagels

whipped butter, sweet honey butter

whipped plain & whipped strawberry cream cheeses

50 per person





# BREAKFAST STATIONS

Chef attendant required as indicated at 150 per chef, with one chef per 100 people and maximum of two hours of service. Scrambled eggs may be prepared with Egg Beaters upon request. Turkey bacon or turkey sausage may be selected as a substitution at no additional charge.

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## OMELETS COOKED-TO-ORDER

eggs, egg whites *gf*

black forest ham, applewood-smoked bacon,  
turkey, pork sausage, chorizo *gf*

tomatoes, mushrooms, onions, bell peppers,  
spinach, jalapeños *gf*

cheddar, swiss & feta cheeses *gf*

20 per person | attendant required

## BAGEL BAR

assorted bagels

plain, honey almond & herb cream cheeses

fruit preserves, butter

smoked salmon, shaved red onions, capers,  
tomatoes, smoked turkey, cornichons,  
sliced smoked gouda, chives

whole-grain mustard, dijonnaise

21 per person

## BISCUIT BAR

buttermilk, black pepper & sweet potato biscuits

sausage gravy, country ham, mini fried chicken

local honey, preserves, whipped cinnamon butter,  
whipped butter

20 per person

## PANCAKE BAR

buttermilk, whole wheat pancakes

vermont maple & white chocolate pecan syrups *n*

shaved chocolate, chantilly crème

18 per person | attendant required

## BREAKFAST TACO BAR

south Philly breakfast taco | shaved rib-eye,  
caramelized onions, cheese whiz

crunchy & soft shell tacos | spicy beef,  
scrambled eggs, pepper jack cheese, cheese sauce

egg white tacos | egg whites, spinach,  
mushrooms, goat cheese

salsa fresca, salsa verde

21 per person

## QUINOA BOWL

quinoa, shredded coconut, sliced almonds, pecans,  
walnuts, mixed dried fruit, chocolate chips,  
chia seeds, maple syrup, honey, brown sugar *n gf vg*

whole bananas, fresh berries *vg*

maple syrup, honey, almond milk, soy milk

20 per person





# CONTINENTAL BREAKFASTS

All continental breakfasts include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and orange juice. Based on one hour of continuous service.

Prices are subject to 26% service charge and 8.25% statesales tax. All menus and prices are subject to change.

## DALLAS CONTINENTAL

fruits, melons, berries *gf vg*

steel-cut oatmeal, brown sugar, pecans, raisins *n*

yogurt station | greek, vanilla & fruit yogurts,  
fresh & dried berries, granola *n*

assorted dry cereals, chilled whole, skim & soy milks

breakfast breads, muffins, cinnamon buns, bagels

sweet jams, whipped butter, sweet honey butter

whipped plain & strawberry cream cheeses

42 per person

## WEST END CONTINENTAL

melons, berries *gf vg*

dry cereals, whole, skim & soy milks

individual vanilla & flavored yogurts, granola *n*

breakfast breads, danishes, muffins

sweet jams, whipped butter

39 per person





# BREAKFAST ENHANCEMENTS

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## CHILLED SELECTION

cold cereals, whole, soy & skim milks | 6 per person

individual fruit yogurts | 6 each

breakfast breads, muffins, pastries, butter | 60 per dozen

gluten-friendly breakfast breads, butter *gf* | 72 per dozen

hard-boiled eggs | 20 per dozen

fruit skewers, poppy seeds, honey yogurt dip | 6 per person

fruit & berry smoothie shooters *vg* | 5 per person

housemade granola & yogurt station | toasted sweet & savory nuts, grains, dried fruits, yogurt, honey, milk, cinnamon *n* | 10 per person

bagels, smoked salmon, cream cheese, sliced tomatoes, capers, chives, red onions | 15 per person

## HOT SELECTION

hot steel-cut oatmeal, brown sugar, raisins, pecans *n* | 6 each

breakfast croissant | eggs, sharp cheddar, applewood-smoked bacon, basil aioli | 10 each

traditional eggs benedict | english muffin, shaved canadian bacon, hollandaise | 11 each | maximum of 400

english muffin sandwich | scrambled eggs, chipotle ketchup, american cheese, texas sausage patty, applewood-smoked bacon | 11 each

best damn egg sandwich | fried eggs, texas cheddar, chives, sriracha aioli, brioche bun | 11 each





# MORNING BREAKS

All morning breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of service.

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## DOUGHNUT HOLE BREAK

powdered sugar, chocolate & cinnamon sugar  
doughnut holes

sausage kolaches

chocolate-dipped applewood-smoked bacon

fresh berry shooters

chilled milk, chocolate milk

24 per person

## ENHANCEMENT

doughnuts cooked to order

500 | includes attendant

## BUILD-YOUR-OWN TRAIL MIX

sweet toasted granola, toasted coconut *n*

toasted almonds, sunflower seeds,  
chocolate chunks *n*

dried papayas, dried mangoes, pecans,  
raisins, pumpkin seeds *n*

banana chips, mini marshmallows, pistachios,  
dried cranberries *n*

cashews, yogurt-covered raisins *n*

fresh whole fruit *gf vg*

26 per person

## STRAWBERRY FIELDS

mini strawberry shortcakes

fresh strawberries, warm chocolate

strawberry yogurt pretzels

strawberry & banana smoothies

23 per person

## BACON BREAK

crispy brown sugar-cured pork belly bacon,  
habanero maple syrup

applewood-smoked bacon, cheddar biscuits,  
white gravy

the king's sandwich | peanut butter, bananas,  
applewood-smoked bacon, hawaiian roll *n*

24 per person

## FRESHNESS

grapefruit, strawberry & apple juices *df vg*

mini quinoa squares *n gf vg*

edamame hummus *gf vg*

assorted kashi bars *n gf vg*

quinoa & almond shooters *n gf vg*

iced & hot numi green tea

22 per person





# AFTERNOON BREAKS

All afternoon breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of service.

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## ICE CREAM

fudgesicles, drumsticks, ice cream novelties, frozen treats *n*

floats | homestyle vanilla ice cream, root beer or orange soda *gf*

24 per person

## COOKIES & MILK

chocolate chip, peanut butter, oatmeal raisin, sugar cookies *n*

milk trio | whole, chocolate & strawberry

22 per person

## POPCORN

individual bags of popcorn | butter, caramel, white cheddar & sriracha ranch *gf*

spiced snack mix | cracker jack, smoked almonds, wasabi peas *n gf*

assorted bottled soft drinks

22 per person

## LONE STAR

mini corn dogs, shiner bock barbecue sauce

ballpark dogs in pastry

pretzel sticks, warm cheese dip, mustard

sweet texas pecans, cracker jack, peanuts *n*

dr pepper, ice

27 per person

## CANDY JAR

mini candy bars, m&m's, gumdrops, jelly beans, peppermint patties, hershey's kisses, hot tamales, bit-o-honey

yogurt-covered raisins, chocolate-covered pretzels

bottled root beer, orange & grape sodas

22 per person

## FIESTA

warm salted tortilla chips

charred tomato salsa, spicy habanero salsa, guacamole

beef queso dip

fried applewood-smoked bacon jalapeños

churros

assorted jarritos sodas

27 per person

## TASTE OF TEXAS

frito pie station | mini cornbread, corn chips, texas chili, redneck cheddar, diced onions

mini buttermilk pie tart, pecan pralines, salt water taffy *n*

sweet & unsweetened classic iced tea, mint

26 per person





# CREATE YOUR OWN BREAK

All create-your-own breaks are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of continuous service.

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## SALTY | CHOOSE ONE

salted & smoked almonds *n gf vg*  
individual bags of pretzels *vg*  
beef jerky *gf*  
buttered & salted popcorn *gf*  
dried wasabi peas *gf vg*  
salted caramels *gf*  
mixed nuts *n gf vg*  
corn chips, cheese puffs, chex mix *gf*  
mini corn dogs, mustard  
beef sticks *gf*

## SWEET | CHOOSE ONE

assorted truffles *gf*  
pecan pralines *n*  
butterscotch pudding shooters  
assorted miniature cookies *n*  
assorted cake pops  
assorted miniature candy bars *n*  
brownies  
blondies  
chocolate-dipped macaroons  
assorted miniature cupcakes

## FRUITY | CHOOSE ONE

fresh whole fruit *gf vg*  
fruit cups *vg*  
berry smoothie shooters *gf*  
miniature fruit tarts  
fruit, granola & yogurt parfaits *n gf*  
chocolate-dipped strawberries *gf*  
dried fruit | cranberries, banana chips,  
candied pineapples, apricots *gf*

## GLUTEN-FRIENDLY CHOOSE ONE

corn tortilla chips, charred tomato salsa *gf vg*  
rice cakes, peanut butter *n gf vg*  
hard-boiled eggs *gf*  
cereal bars *gf*  
caprese skewers *gf*  
spinach & artichoke dip, crudités *gf*  
chocolate-covered dried fruits *gf*  
spiced pecans *gf vg*

## HEALTHY | CHOOSE ONE

hummus shooters *gf vg*  
vegetable crudités shooters *gf*  
spicy edamame *gf vg*  
babybel & the laughing cow cheese wedges,  
crackers  
yogurt-dipped quinoa bars *gf*  
celery sticks, almond butter *n gf vg*  
veggie juice shots *gf vg*  
mini bran muffins  
35 per person





# ENHANCEMENTS

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## COFFEE BREAK ENHANCEMENTS

whole fruits | 3.5 each

fruits, melons, berries *gf vg* | 9 per person

granola bars, candy bars *n* | 5 each

energy bars, low-carb bars | 6 each

soft pretzels, whole-grain mustard | 7 each

gluten-friendly cookies *gf* | 70 per dozen

brownies | 60 per dozen

blondies | 60 per dozen

rice krispies squares *gf* | 52 per dozen

lemon bars | 56 per dozen

tortilla chips, salsa fresca, salsa verde,  
guacamole *gf vg* | 12 per person

assorted bags of chips & pretzels | 5 per bag

mini babybel & the laughing cow cheese wedges,  
crackers | 50 per dozen

vegetable crudité shooter,  
buttermilk ranch *gf* | 5.25 each

individual bags of trail mix &  
dried fruits *n gf vg* | 6 each

assorted häagen-dazs ice cream novelties,  
frozen fruit bars *n* | 6 each

cookies | chocolate chip, oatmeal, peanut butter,  
sugar *n* | 60 per dozen





# PLATED LUNCHES

All plated lunches are served with freshly brewed Stance regular and decaffeinated coffee, classic iced tea, choice of starter, entrée and dessert, market vegetables, artisan bread basket, butter and dessert.

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## STARTERS | CHOOSE ONE SOUPS

chicken tortilla, southwestern spices

baked potato, applewood-smoked bacon, scallions *gf*

chicken noodle

basil tomato *gf*

## SALADS

classic caesar | romaine hearts, parmesan cheese, croutons, caesar dressing

wedge | iceberg lettuce, blue cheese crumbles, applewood-smoked bacon, tomatoes, blue cheese buttermilk dressing *gf*

texas chopped | diced cucumbers, grape tomatoes, chopped applewood-smoked bacon, sliced red onions, chipotle ranch *gf*

spinach | frisée, green peas, poached pears, texas blue cheese crumble, sweet tomatoes, spiced pecans, citrus chile vinaigrette *ngf*

seasonal peach | crispy prosciutto, creamy brie, local lettuce assortment, green beans, peach balsamic dressing *gf*

tomato mozzarella | shredded brussels sprouts, greens, crispy fried bread, extra virgin olive oil, smoked salt, basil oil, aged balsamic vinegar

## ENTRÉES | CHOOSE ONE ROASTED SALMON

spinach potato hash, beet purée, cucumber, yogurt relish *gf*

60 per person

## CHORIZO & CHEESE-STUFFED CHICKEN

chayote slaw, spiced yellow rice, roasted tomato relish *gf*

58 per person

## PECAN-CRUSTED CHICKEN

garlic mashed potatoes, seasonal vegetables medley, roasted corn butter sauce *ngf*

58 per person

## FILET OF BEEF

grilled asparagus, mushroom bread pudding, bordelaise sauce

65 per person

## DESSERTS | CHOOSE ONE DR PEPPER CHOCOLATE CAKE

cherry sauce, vanilla chantilly crème

## STRAWBERRY SHORTCAKE MARTINI

mint gel, almond crumble *n*

## CLASSIC NEW YORK CHEESECAKE

berry sauce

## LEMON MERINGUE TART

basil gel, citrus chantilly crème

## FRUIT TART

berry sauce, vanilla cream, edible floral confetti





# LUNCH BUFFETS

All lunch buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and classic iced tea. Executive deli buffet includes choice of soup, salad, sandwich and dessert.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## EXECUTIVE DELI BUFFET

### SALADS | CHOOSE THREE

caesar | parmesan cheese, garlic crouton, caesar dressing

cobb | chicken, blue cheese crumbles, tomatoes, applewood-smoked bacon, eggs, cucumbers, green goddess dressing *gf*

southwest quinoa salad | corn, sweet peppers, green onions, cilantro, olive oil, champagne vinaigrette *gf vg*

pasta salad | rotini, diced garden vegetables, basil white balsamic vinaigrette

new potato salad | haricots vert, pancetta, white cheddar, dijon vinaigrette *gf*

boston bibb | mandarin oranges, strawberries, texas blue cheese, honey & rosemary balsamic dressing *gf*

baby arugula | arugula, kale, radicchio, apricots, red onions, grape tomatoes, lemon & thyme vinaigrette *gf vg*

iceberg wedge | applewood-smoked bacon, blue cheese, tomatoes, carrots, beets, blue cheese dressing *gf*

tricolor lentil salad | curry vegetables, za'atar vinaigrette *gf vg*

chinese chicken salad | noodles, field greens, napa cabbage, cashews, mandarin oranges, mushrooms, wontons, honey mustard dressing *n*

fruit salad | seasonal melons, berries, grapes *gf vg*

### SOUPS | CHOOSE ONE

texas chili *gf*

baked potato | applewood-smoked bacon, scallions *gf*

chicken tortilla | southern spices

tomato | basil pesto, garlic croutons

minestone *vg*

chicken noodle





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## EXECUTIVE DELI BUFFET CONTINUED

### GOURMET SANDWICHES & WRAPS | CHOOSE THREE

the italian | salami, soppressata, pastrami, provolone, sun-dried tomatoes, lettuce, basil aioli, amorosa

roast beef | black olive relish, horseradish aioli, peppers watercress, focaccia bread

black forest ham | lettuce, tomatoes, swiss cheese, tart cherry, dijon mustard, seven-grain bread

old fashioned chicken salad | butter lettuce, tomatoes, jalapeño & cheddar bread

tuna salad sandwich | butter lettuce, tomatoes, multigrain hearth bread

turkey sandwich | swiss cheese, avocado, applewood-smoked bacon, tomatoes, mayonnaise, mustard dressing, sourdough

smoked chicken & black bean wrap | local lettuce, tomatoes, black beans, corn, chile & cilantro lime aioli, tomato wrap

honey mustard chicken | local lettuce, tomatoes, arugula, feta, ciabatta

grilled veggie wrap | grilled vegetables, lettuce, roasted pepper & olive tapenade, spinach tortilla wrap

### DESSERTS

strawberry shortcake

fruit tart

chocolate pecan tart

60 per person





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## COWBOY

### STARTERS

texas chili | applewood-smoked bacon,  
jalapeño cornbread

texas chop salad | iceberg lettuce, tomatoes,  
cucumbers, red onions, applewood-smoked bacon,  
scallions, queso fresco, jalapeño ranch dressing *gf*

creamy potato salad *gf*

black beans, roasted peppers, corn salad *gf vg*

### ENTRÉES

coffee-rubbed smoked brisket,  
housemade barbecue sauce *gf*

grilled chicken breast, mustard barbecue sauce *gf*

smoked pork sausages, caramelized onions,  
peppers *gf*

### ACCOMPANIMENTS

old fashioned creamed corn *gf*

ranchero beans *gf vg*

### DESSERTS

fruit cobbler

vanilla bean ice cream *gf*

chocolate pecan tart *n*

69 per person

## WINE COUNTRY

### STARTERS

spinach & brie soup *gf*

tomato tapenade, olive tapenade, basil-infused oil,  
chile oil & artichoke dip, sliced rustic breads

asparagus salad | eggs, balsamic drizzle,  
extra virgin olive oil *gf*

field greens salad | marinated artichokes, tomatoes,  
cucumbers, cabernet dressing *gf*

### ENTRÉES

herb seared chicken, creamed leeks,  
chardonnay sauce *gf*

slow-roasted salmon, beurre rouge sauce *gf*

roasted beef, peppercorn shiraz sauce *gf*

### ACCOMPANIMENTS

roasted root vegetables *gf vg*

balsamic & honey-tossed fingerling potatoes *gf vg*

### DESSERTS

chocolate bread pudding, vanilla sauce

apple tart

strawberry panna cotta *gf*

69 per person





# LUNCH BUFFETS

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## ITALIAN

### STARTERS

tuscan pasta e fagioli soup

sliced rustic breads, basil oil, rosemary oil

caesar salad | grated parmesan cheese,  
garlic croutons, caesar dressing

orzo salad | orzo, lemon, spinach, pine nuts,  
citrus dressing *nvg*

tomato & mozzarella salad | tomatoes, basil,  
paula's fresh mozzarella, arugula, basil dressing *gf*

### ENTRÉES

barolo wine-braised beef, mushrooms *gf*

chicken marsala | mushrooms, onions, linguini,  
garlic, olive oil

bow tie pasta, shrimp, scallops, salmon, spinach,  
onions, grape tomatoes, dill cream sauce

### ACCOMPANIMENTS

italian vegetables sautéed, aged balsamic  
vinegar *gf vg*

tuscan-style parmesan cheese & rosemary  
potatoes *gf*

### DESSERTS

tiramisu

cannoli

amaretti *gf*

69 per person

## SOUTH OF THE BORDER

### STARTERS

chicken tortilla soup | cilantro, sour cream,  
crispy tortilla strips

southwest caesar salad | romaine lettuce,  
queso cotija, southwest caesar dressing, croutons

cilantro-marinated tomatoes, queso cotija,  
pickled red onions, pepitas *gf*

### ENTRÉES

vegetarian enchilada suizas

marinated beef & chicken fajitas,  
flour & corn tortillas

### ACCOMPANIMENTS

fresh corn tortilla chips,  
shredded cheddar & sour cream *gf*

charred tomato salsa, salsa verde & guacamole *gf vg*

southwestern rice *gf*

borracho beans

### DESSERTS

tres leches cake

mexican chocolate cake

sopapilla cheesecake pie

69 per person





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## COMFORT FOOD

### STARTERS

chicken dumpling soup

baby iceberg wedge salad | candied  
applewood-smoked bacon crumbles, dill ranch *gf*

fredericksburg potato salad *gf*

pimento cheese spread, toasted crostini,  
carrots, celery sticks

### ENTRÉES

fried garlic-brined & texas-spiced chicken

barbecue pork chops, tobacco onions,  
fried jalapeños *gf*

beef sausage, chipotle wagon wheel pasta,  
sweet peppers, herb butter sauce

### ACCOMPANIMENTS

buttered corn cobettes *gf vg*

baked pork & beans *gf*

### DESSERTS

banana pudding

pecan bread pudding, vanilla bourbon sauce

66 per person

## HILL COUNTRY ARTISAN

### STARTERS

shiner bock cheddar soup

local greens, sweet onions, radicchio, endive,  
pistachios, stone fruit dressing *n gf vg*

grilled vegetable salad, balsamic reduction *gf vg*

applewood-smoked bacon & mac & cheese salad

### ENTRÉES

roasted chicken breast | rice pilaf, tomatoes, capers,  
olives, sofrito & white wine butter sauce

seared beef medallions | pearl onions,  
artichokes, sweet tomatoes, confit new potatoes,  
rosemary beef jus *gf*

gulf mahi-mahi | vegetable couscous,  
tomato & basil butter

### ACCOMPANIMENTS

fresh seasonal vegetables, sautéed fine herb butter *gf*

### DESSERTS

snickerdoodle cookies

texas sheet cake

chocolate peanut butter pie *n*

66 per person





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## ASIAN

### STARTERS

egg drop soup | green onions, crispy wontons

marinated asian noodle salad | baby spinach,  
napa cabbage, cashews, mandarin oranges,  
honey mustard dressing

mixed greens | hearts of palm, sprouts,  
cherry tomatoes, ginger soy dressing *gf vg*

japanese cucumber salad | wakame, carrots,  
toasted sesame *vg*

### ENTRÉES

ginger beef stir-fry | stir-fried vegetables,  
garlic & chile ponzu sauce

sweet chile-glazed sesame salmon

stir-fried sesame chicken, pineapple plum sauce

### ACCOMPANIMENTS

stir-fried sesame chicken, pineapple plum sauce

steamed rice

sesame vegetable fried rice

### DESSERTS

mango tartlets

almond cookies *n*

69 per person





# PLATED DINNER

All plated dinners are served with your choice of starter, entrée and dessert, artisan bread basket, butter, Stance regular and decaffeinated coffee and Numi tea service. You may choose to add a soup or salad course for an additional 8 per person. Turn any soup “en croûte” for 4 per person.

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## STARTERS | CHOOSE ONE

### SOUPS

- sherry & potato dumpling soup
- roasted chicken & corn bisque *gf*
- creamy asparagus, lemon cream *gf*
- pecan butternut squash bisque, en croûte *n*

### ENHANCEMENT

- have any soup “en croûte” | 4 per person

### SALADS

- field greens salad | radish, artichokes, crispy beans, cucumbers, red wine vinaigrette *gf vg*
- poached shrimp & baby green salad | cucumber ribbons, sweet tomatoes, creamy oregano, lemon dressing *gf*
- roasted beet salad | mâche, radicchio, goat cheese, pistachio crumble, hazelnut vinaigrette *n gf*
- tomato panzanella salad | fried focaccia croutons, shaved parmesan cheese, tarragon, tomato dressing
- macerated fig salad | local field greens, manchego cheese, toasted tomato wedges, crispy pancetta, quince dressing *gf*
- niçoise salad | local greens, haricots vert, roasted pepper & olive tapenade, pickled onions, potato confit, champagne vinaigrette *gf*
- riesling-poached pear salad | spinach, arugula, texas blue cheese, candied pecans, honey mustard dressing *n gf*
- kale & romaine caesar salad | tomatoes, parmesan cheese, focaccia croutons, caesar dressing





# PLATED DINNER

All plated dinners are served with your choice of starter, entrée and dessert, artisan bread basket, butter, Stance regular and decaffeinated coffee and Numi tea service.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## ENTRÉES

### HERB SEARED CHICKEN BREAST

braised chicken breast coq au vin, red wine, applewood-smoked bacon lardons, wild mushrooms, herb spätzle, asparagus, red wine reduction

85 per person

### GRILLED TEXAS-SPICED AIRLINE CHICKEN BREAST

chorizo & poblano creamy grits, harissa-glazed vegetables, cumin & sherry chicken jus *gf*

84 per person

### GRAIN MUSTARD & HONEY-GLAZED CHICKEN BREAST

sweet corn risotto, vegetable jardinière, madeira chicken jus *gf*

84 per person

### GRILLED SALMON

saffron vegetable couscous, cucumber, dill relish, herb butter sauce *gf*

90 per person

### CABERNET-BRAISED SHORT RIB

parmesan cheese potato purée, sautéed seasonal vegetables, bordelaise sauce *gf*

98 per person

### FILET OF BEEF

dauphinoise potatoes, shallot marmalade, seasonal vegetables, marsala-scented demi-glace *gf*

100 per person

## DUO ENTRÉES

### MISO SEA BASS & CABERNET-BRAISED SHORT RIB

pommes purée, seasonal vegetables, chipotle mango relish, bordelaise jus *gf*

115 per person

### HERB SEARED BEEF TENDERLOIN & PAN-SEARED SALMON

potato pâvé, wilted greens, bordelaise, mustard butter sauce *gf*

113 per person

### PAN-SEARED BEEF TENDERLOIN & HERB GRILLED SHRIMP

twice-baked chive & cheddar potatoes, seasonal vegetables, lemon butter, sauce robert *gf*

114 per person

### SEARED AIRLINE CHICKEN BREAST & SEARED DIVER SCALLOPS

applewood-smoked bacon jam, seasonal vegetables, fingerling potato confit, cider butter sauce *gf*

112 per person





# PLATED DINNER

All plated dinners are served with your choice of starter, entrée and dessert, artisan bread basket, butter, Stance regular and decaffeinated coffee and Numi tea service. Chocolate Lava Cake must be served as a single dessert, preset not available.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## DESSERTS | CHOOSE ONE

### CHOCOLATE CARAMEL CRUNCH CAKE

caramel sauce, chantilly crème

### TURTLE CHEESECAKE

fudge sauce, chantilly crème, chocolate crumble

### PISTACHIO STRAWBERRY TART

tarragon gel, chantilly crème *n*

### FRUIT TART

berry sauce, vanilla cream, edible floral confetti

### LEMON MERINGUE TART

basil syrup, citrus cream

### CHOCOLATE CARAMEL TART

fudge sauce, chocolate crumble

### DARK CHOCOLATE POT DE CRÈME MARTINI

fudge sauce, almond espresso crumble, cocoa chantilly crème

### CHOCOLATE LAVA CAKE

berry coulis

### COCONUT MANGO MARTINI

chantilly crème, toasted coconut

### RED VELVET CAKE

cherry coulis, dark chocolate chantilly

### CAJETA CHEESECAKE

guava glaze

### FUDGY FLOURLESS CHOCOLATE CAKE GF

passion fruit curd, vanilla chantilly crème *gf*





# DINNER BUFFET

All dinner buffets include freshly brewed classic iced tea, Stance regular and decaffeinated coffee, artisan rolls and butter.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## SOUPS | CHOOSE ONE

french onion *gf*  
basil tomato *gf*  
wild mushroom *gf*  
chickpea vegetable soup *gf*  
southwest corn chowder *gf*  
potato & leek *gf*

## SALADS | CHOOSE THREE

### SOUTHWEST GARDEN

roasted peppers, black beans, tomatoes, cucumbers,  
tortilla crisps, southwestern ranch dressing *gf*

### SPINACH

red onions, dried berries, sliced almonds,  
house vinaigrette *ngf vg*

### GARDEN

tomatoes, cucumbers, cheese, carrots, mushrooms,  
dressing selection

### TOMATO & MOZZARELLA

dallas mozzarella, basil, fresh herbs,  
tomato vinaigrette *gf*

### ROMAINE

garlic croutons, shaved pecorino, caesar dressing

### MARINATED TOMATOES & AVOCADO

tangy cilantro dressing *gf*

### BABY KALE

grilled corn, roasted red bell peppers, feta,  
caramelized onions, red wine vinaigrette *gf*

### ROASTED BEET

roasted beets, candied pumpkin seeds, arugula,  
goat cheese, blood orange vinaigrette *gf*

### NAPA CABBAGE

sprouts, julienned carrots, roasted beets,  
goat cheese, toasted sunflower seeds,  
citrus soy vinaigrette *gf*

### CHEF

ham, turkey, swiss cheese, cheddar, eggs,  
dressing selection *gf*

### MIXED GREENS SALAD

strawberries, candied pecans,  
crumbled goat cheese *ngf*





# DINNER BUFFET

All dinner buffets include freshly brewed classic iced tea, Stance regular and decaffeinated coffee, artisan rolls and butter.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## ENTRÉES CHOOSE THREE

### CHICKEN

herb seared chicken breast, roasted sausage, peppers, onions, tomato & fennel coulis *gf*

honey fried old-fashioned buttermilk chicken, secret spices

hawaiian shoyu-glazed chicken, green onion & mango relish

### BEEF

slowly braised short ribs, brown sugar barbecue glaze *gf*

grilled garlic & soy-rubbed flank steak

beef shawarma, yogurt sauce *gf*

### FISH

pan-seared salmon, grain mustard beurre blanc *gf*

cumin & lime-crusting gulf fish, sofrito butter sauce *gf*

grilled mahi-mahi, lemongrass butter sauce *gf*

### PORK

texas smoked pork ribs *gf*

sweet & sour cherry-glazed pork loin *gf*

### PASTA

farfalle pasta, ratatouille vegetables, garlic chicken jus

orecchiette pasta, smoked sausage, chicken, texas cheddar, marinara sauce

## SIDES | CHOOSE TWO

fresh green beans, almonds, shallots, tomatoes *n gf*

four-cheese macaroni

sautéed vegetable jardinière *gf*

baked pasta gratin

butter asparagus, baby carrots *gf*

buttermilk mashed potatoes

roasted root vegetable hash *vg*

horseradish & applewood-smoked bacon potatoes *gf*

loaded grits *gf*

herb roasted fingerling potatoes *gf vg*

broccoli & cheddar gratin *gf*

## DESSERTS | CHOOSE ONE

seasonal fruit cobbler, ice cream

fruit tart

fruit parfait *gf*

chocolate fudge torte

chocolate layer cake

double-chocolate panna cotta

red velvet cake

lemon cheesecake

homestyle banana pudding

130 per person





## À LA CARTE

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### COLD HORS D'OEUVRES

zucchini & spinach garden rolls *gf* | 9 each

tuna poke, crisp wontons, pickled ginger,  
wakame | 9.5 each

hummus phyllo cup, fried chickpeas,  
kalamata olives *vg* | 9 each

watermelon, feta, lime & passion fruit glaze,  
microgreens on a spoon *gf* | 9 each

duck prosciutto-wrapped asparagus,  
gorgonzola cheese mousse *gf* | 9.5 each

truffle foie gras mousse,  
crisp raisin nut bread *n* | 10.5 each

brie mousse tart, red grapes | 9 each

seared cumin beef, focaccia,  
chimichurri aioli | 10.5 each

smoked salmon, black pepper & lemon mascarpone,  
pumpnickel | 9.5 each

poached shrimp, lime & cayenne cream,  
english cucumber *gf* | 9.5 each

mexican shrimp gazpacho shooters *gf* | 9.5 each

tomato & basil bite tart top,  
parmesan cheese | 9 each

farmhouse brie, citrus marmalade, crostini | 9 each

smoked salmon, wasabi crème fraîche,  
crispy potatoes, capers,  
cilantro sesame crisp *gf* | 9.5 each

herb & garlic cheese-stuffed date *gf* | 9 each

spiced lamb loin, caramelized onions,  
blue cheese, brioche | 10.5 each

### STICKS

chilled prawn, spicy sauce  
between chopsticks *gf* | 9.5 each

heirloom tomatoes, buffalo mozzarella  
stick *gf* | 9.5 each

### PROFITEROLES

wild mushroom profiterole, boursin | 8.5 each

crab salad profiterole, mango,  
pickled radish | 9.5 each





# À LA CARTE

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## HOT HORS D'OEUVRES

jalapeño chicken & applewood-smoked bacon skewer, agave glaze *gf* | 9.5 each

black bean & cotija cheese quesadilla, tomatillo dipping sauce | 9 each

japanese meatball skewer, sweet chile sriracha glaze, shaved scallions | 9.5 each

fried shrimp dragon roll, lime, plum sauce | 9.5 each

peking duck spring roll, sweet & spicy glaze | 10.5 each

applewood-smoked bacon-wrapped brussels sprouts *gf* | 9.5 each

parmesan cheese-breaded artichoke crisp, garlic aioli *gf* | 9 each

brie & raspberry en croûte | 9 each

breaded boursin mushrooms, choron sauce | 9 each

lobster mac-n-cheese, cognac butter | 10.5 each

shrimp & chorizo brochette, pineapple & habanero gastrique | 9.5 each

vegetable brochettes, harissa aioli | 9 each

lobster & sweet corn empanada, tomatillo dipping sauce | 10.5 each

truffled mushroom arancini, red pepper marinara | 9.5 each

crab & corn fritters, chipotle aioli | 9.5 each

guava barbecue, applewood-smoked bacon-wrapped scallops *gf* | 10.5 each

candied applewood-smoked bacon jam tart | 9 each

omni signature crab cake, rémoulade | 9.5 each

cilantro, citrus bacon-wrapped scallops *gf* | 9.5 each

crispy asiago cheese asparagus *gf* | 8.5 each

## STICKS

chicken satay, peanut sauce *n* | 9 each

chicken & waffle skewer, maple butter | 9.5 each

tandoori yogurt-marinated chicken skewer, mango chutney *gf* | 9 each

korean beef skewer, scallion sauce *gf* | 9 each

churrasco beef skewer, cilantro sauce *gf* | 9 each





# DISPLAYS

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## STATIONS

### ARTISAN CHEESE

toasted nuts, dried fruits, gourmet breads, crackers, jars of preserves & honey *n*

27 per person

### GOURMET CHEESES, SALAMI & OLIVES

domestic & imported cheeses, salami, toasted nuts, dried fruits, marinated olives, artisanal breads, jars of preserves & honey, mustards, pickled vegetables *n*

35 per person

### MEDITERRANEAN

hummus, baba ganoush, tabouli, warm pitas, nuts, cucumber & tomato salad, olives, dried fruits, dates

25 per person

### SUSHI

assorted handcrafted maki sushi, nigiri sushi, sashimi

37 per person | based on four pieces per person

### JUMBO SHRIMP

jumbo shrimp, cocktail sauce, chilled miso mustard sauce, mignonette *gf*

8 each | minimum order 50 pieces

## LITTLE GLASS SALADS CHOOSE TWO

little glass salads display is layered in single-portion glasses

### CAESAR

grilled chicken, romaine, parmesan cheese, garlic croutons, caesar dressing

### JUMBO LUMP CRAB COBB

avocado, eggs, tomatoes, cucumbers, blue cheese dressing *gf*

### GREEK

feta, olives, red onions, mixed greens, roasted red peppers, greek dressing *gf*

### SALAD NIÇOISE

seared tuna, potatoes, beans, mixed greens, mustard vinaigrette *gf*

### ARUGULA

pine nuts, parmesan cheese, balsamic vinaigrette *n gf*

### HEIRLOOM TOMATO & MOZZARELLA

basil, balsamic vinaigrette *gf*  
20 per person





# STATIONS

Chef attendant required as indicated at 150 per chef, with one chef per 100 people and maximum of two hours of service.

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## CARVING

### TEXAS LOW & SLOW SALT & PEPPER BRISKET

brown sugar barbecue sauce, sweet rolls, coleslaw

30 per person | attendant required

### ROASTED CIDER-GLAZED TURKEY BREAST

cornbread & chorizo stuffing, turkey gravy, soft rolls

27 per person | attendant required

### CHIMICHURRI-GLAZED BEEF TENDERLOIN

parmesan cheese mashed potatoes,  
red wine demi-glace, béarnaise sauce *gf*

35 per person | attendant required

### SWEET SOY-GLAZED PORK LOIN

vegetable fried rice, mango relish

28 per person | attendant required

### SMOKED PRIME RIB

brioche rolls, au jus, warm applewood-smoked bacon,  
potato salad

30 per person | attendant required

## LETTUCE WRAPS CHOOSE TWO

sugar & salt roasted pork belly

grilled flat iron steak *gf*

teriyaki chicken *gf*

sweet & sour cucumbers & carrots,  
marinated noodles, spicy sauce, marinated tofu,  
chilled sesame spinach, mustard seed sauce,  
sweet plum sauce & spicy sambal *gf*

27 per person

## ITALIAN | CHOOSE TWO

wild mushroom ravioli, pesto sauce

bow tie pasta, grilled chicken, sun-dried tomatoes,  
alfredo sauce

fettuccine, asiago truffle cream, wild mushrooms,  
spinach

gnocchi, roasted chicken, applewood-smoked bacon,  
roasted tomato & madeira butter sauce

parmesan cheese, rustic breads,  
garlic & rosemary-infused oils, balsamic vinegar

28 per person | attendant required





# STATIONS

Chef attendant required as indicated at 150 per chef, with one chef per 100 people and maximum of two hours of service.

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## GRILLED CHEESE

vermont cheddar, mozzarella, basil sauce

country ham, cheddar

mozzarella, italian sweet sausage

tomato soup, kettle chips

30 per person

## FLATBREADS

margherita | tomatoes, basil, mozzarella

brisket | barbecue sauce, caramelized onions, pepper jack cheese

chicken alfredo | spinach, mozzarella

27 per person

## SLIDERS CHOOSE THREE

angus beef | ketchup, mustard, pickles

fried chicken | peppercorn gravy

asian pork | hoisin sauce

turkey burger | cranberry chutney, caramelized onions

black bean burger | chipotle aioli

warm fried chips, ketchup, cheese sauce, chopped salad, ranch dressing

30 per person

## SANDWICHES OF THE WORLD | CHOOSE THREE

### CHEESESTEAK

fried onions, shaved rib-eye, cheese whiz, amoroso roll

### CORNEBEEF

sliced corned beef, thousand island dressing, swiss cheese, sauerkraut, toasted rye bread

### CHICKEN-FRIED CHICKEN

butter-milk-marinated chicken, peppercorn gravy, potato bun

### LOBSTER ROLL

poached lobster salad, potato hoagie

### CHICKEN BÁNH MÌ

sriracha aioli, warm herb chips

## STREET TACOS

mini salad | hearty greens, roasted peppers, black beans, citrus dressing

achiote shredded chicken, ropa vieja beef, blackened fish

crunchy corn tortillas, flour tortillas, pico de gallo, crumbled queso

rice, beans, fire-roasted salsa, spicy habanero salsa

34 per person





# STATIONS

Chef attendant required as indicated at 150 per chef, with one chef per 100 people and maximum of two hours of service.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## DIM SUM

shrimp shumai, char siu bao

vegetable spring roll

pork har gow, ginger soy sauce, sweet chile sauce

sesame vegetable fried rice | carrots, onions,  
mushrooms, peas

crispy chicken, sesame fried rice

33 per person

## THE AVOCADO

stuffed avocado salad *gf*

thai beef salad, sweet chile sauce *gf*

southwest chicken salad, spicy tabasco *gf*

27 per person

## GUACAMOLE

cilantro, jalapeños, black beans, corn, lime,  
habaneros, queso fresco *gf*

mango, red peppers, onions, avocado,  
tomatillo sauce *gf*

yellow peppers, tomatoes *gf*

25 per person

## POTATO SKIN BAR

twice-baked yukon gold potatoes *gf*

toppings | barbecue brisket, texas cheddar,  
green onions, pork mojo & queso fresco,  
buffalo chicken & blue cheese crumbles,  
tomatoes, basil & mozzarella

30 per person | attendant required

## SALMON, SHRIMP & TUNA POKE

fresh tuna, ponzu, salmon, lemongrass shrimp,  
sweet citrus chile sauce

warm rice salad

toppings | mangoes, scallions, sprouts, green onions,  
cucumbers, pickled mushrooms, sriracha, soy sauce

37 per person | attendant required





# DESSERTS

Chef attendant required as indicated at 150 per chef, with one chef per 100 people and maximum of two hours of service.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## COBBLER

berry cobbler

cinnamon chantilly crème, vanilla ice cream,  
caramel sauce

20 per person

## BANANAS FOSTER STATION

bananas flambéed with rum, rich butter,  
caramel sauce *gf*

vanilla ice cream, cinnamon *gf*

25 per person | attendant required

## GOURMET CUPCAKES

vanilla wedding cake | vanilla cupcake, vanilla frosting

pb&j | vanilla cupcake, jam filling,  
peanut butter frosting *n*

chocolate salted caramel | chocolate cupcake,  
salted caramel filling, chocolate frosting,  
caramel drizzle

chocolate cupcake | ganache, chocolate frosting,  
fudge drizzle

21 per person

## SWEET TREATS DISPLAY

lollipop cake bites

chocolate bark

assorted truffles

assorted mini pastries

french macarons

gourmet rice krispies treats

brownies

23 per person

## BUILD-YOUR-OWN ICE CREAM SANDWICH STATION

cookies | chocolate chip, double-chocolate,  
peanut butter *n*

ice cream | vanilla, chocolate

toppings | caramel, hot fudge sauce

23 per person | attendant required





# NON-ALCOHOLIC

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## BEVERAGES

stance regular or decaffeinated  
coffee | 128 per gallon

assorted numi hot teas | 128 per gallon

classic black iced tea | 128 per gallon

house-made lemonade | 128 per gallon

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato | 128 per gallon

naked fruit juice & smoothies | 8 per drink

## CONTINUOUS BEVERAGE SERVICE

### FULL DAY

stance regular & decaffeinated coffee,  
assorted numi hot teas, iced tea, soft drinks,  
bottled still water, sparkling water

50 per person | 8 hours

### HALF-DAY

stance regular & decaffeinated coffee,  
assorted numi hot teas, iced tea, soft drinks,  
bottled still water, sparkling water

30 per person | 4 hours

## INFUSED WATER

watermelon & rosemary

lemon & thyme

citrus, blackberry & sage

strawberry & basil

raspberry & mint

25 per person

## SOFT DRINKS & WATER

assorted soft drinks | 7 per drink

pure life water | 7 per drink

acqua panna natural spring water | 7 per drink

s.pellegrino essenza flavored sparkling  
mineral water | 7.5 per drink

s.pellegrino sparkling mineral water | 7.5 per drink

## SPECIALTY BEVERAGES

red bull | energy drink or sugarfree | 8 per drink

assorted kohana canned coffee drinks | 8 per drink

starbucks frappuccino | 8.5 per drink

gatorade and powerade sports drinks |  
g2 grape, fruit punch, zero glacier,  
zero lemon-lime | 8 per drink

coconut water | 8 per drink

enroot cold brew tea | 8 per drink





# BAR MIXOLOGY

A minimum of 300 in cash bar revenue is required; any difference will be billed to the client's master account. Host will pay for drinks as consumed. One bartender per 100 people. Bartender charge of 150 per bartender. Cashier charge of 150 per cashier. We reserve the right to substitute a vintage year with a vintage of similar quality. Price is subject to change without notice based on available vintage.

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## BRANDS CRAFT

vodka | tito's handmade  
gin | the botanist  
rum | sailor jerry  
bourbon | maker's mark  
scotch | monkey shoulder  
tequila | patrón silver  
cognac | hennessy vsop

## PREMIUM

vodka | absolut  
gin | beefeater  
rum | bacardí  
bourbon | old forester  
scotch | johnnie walker red label  
tequila | milagro silver  
cognac | hennessy vs

## CALL

vodka | svedka  
gin | seagram's  
rum | castillo  
bourbon | jim beam  
scotch | j&b  
tequila | sauza blanco  
cognac | hennessy vs

## CORDIALS

rémy martin vsop  
disaronno amaretto  
grand marnier  
baileys irish cream  
cointreau  
kahlúa

## BEERS & OTHERS

### SIGNATURE

coors light, budweiser, bud light, miller lite,  
heineken O.O non-alcoholic

### PREMIUM

shiner bock, blue moon, samuel adams boston lager,  
corona light, dos equis, fat tire ale, truly hard seltzer,  
angry orchard hard cider, rahr blonde ale

### SOFT BEVERAGES

soft drinks, still water, sparkling water, fruit juices

## PRICING

cordials | 14 per drink

craft brands | 16 per drink

premium brands | 14 per drink

call brands | 12 per drink

signature beer | 8.5 per drink

premium beer | 9.5 per drink

soft drinks | 7 per drink

still water | 7 per drink

sparkling water | 7.5 per drink





# BEVERAGES

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## HOST PACKAGE BAR CRAFT

first hour | 35 per person  
two hours | 50 per person  
three hours | 65 per person  
four hours | 80 per person  
each additional hour | 17 per person

## PREMIUM

first hour | 31 per person  
two hours | 44 per person  
three hours | 57 per person  
four hours | 70 per person

## CALL

first hour | 27 per person  
two hours | 38 per person  
three hours | 49 per person  
four hours | 60 per person

## OMNI SIGNATURE COCKTAILS

add a selection of barmalade inspired cocktails using craft, premium or call brands to any bar  
add 4 per person to tier price

### GRAPEFRUIT PALOMA

rum, vodka or tequila | grapefruit-elderflower barmalade, pineapple juice, omni sour

### BLOOD ORANGE WHISKEY SOUR

whiskey | blood orange-guava barmalade, omni sour

### SPICY MANGO SMASH

vodka, rum or gin | mango-habanero barmalade, pineapple juice, omni sour

### APPLE-PEAR CRUSH

vodka or gin | apple-pear barmalade, orange liqueur, omni sour

## MOCKTAILS

add a selection of barmalade inspired mocktails to any bar

### BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime  
12 per drink

### CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters  
12 per drink



# WINE RACK

Bartenders are 150 per bartender for up to four hours with one bartender per 100 people. Additional hours are 100 per bartender. We reserve the right to change vintage year. Prices are subject to change. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## SPARKLING WINES

campo viejo | spain | cava brut | 48 per bottle  
chandon | california | rosé | 79 per bottle  
chandon | california | brut | 72 per bottle

## WHITE & BLUSH

decoy by duckhorn | california |  
sauvignon blanc | 64 per bottle  
decoy by duckhorn | california |  
rosé | 64 per bottle  
hayes ranch | california | rosé | 56 per bottle  
bulletin place | australia |  
sauvignon blanc | 48 per bottle  
bulletin place | australia |  
chardonnay, unoaked | 48 per bottle  
hayes ranch | california |  
chardonnay | 56 per bottle  
decoy by duckhorn | california |  
chardonnay | 64 per bottle

## RED

decoy by duckhorn | california |  
pinot noir | 64 per bottle  
hayes ranch | california | merlot | 56 per bottle  
bulletin place | australia | merlot | 48 per bottle  
bulletin place | australia |  
cabernet sauvignon | 48 per bottle  
decoy by duckhorn | california |  
merlot | 64 per bottle  
hayes ranch | california |  
cabernet sauvignon | 56 per bottle  
decoy by duckhorn | california |  
cabernet sauvignon | 64 per bottle





# EVENT INFORMATION

Thank you for selecting Omni Dallas Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties. We will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list and pricing.

## FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Dallas Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas. Omni Dallas Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

## GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

## TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. All meal setups will be set 15 minutes prior to the event time.





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