



# Event Menus

OMNI

PGA FRISCO



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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts





# BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## CONTINENTAL

Sliced fruit and berries *gf df*

Breakfast pastries and sliced breads with butter and preserves

Assorted cereals, granola, skim, half & half, almond, soy milk

Steel-cut oatmeal, fresh berries, brown sugar, raisins *gf df*

**42 per person**

## NORTH TEXAS SUNRISE

Sliced fruits and berries *gf df*

Greek yogurt, berries, granola, dried fruits *gf*

Steel-cut oatmeal, fresh berries, brown sugar, raisins *gf df*

Assorted bagels, onions, tomatoes, capers

House honey smoked salmon *df*

Herb grilled asparagus *gf df*

**49 per person**

## PGA CLASSICS

Sliced fruit and berries *gf df*

Assorted breakfast pastries

Assorted cereals, skim, half & half, almond, soy milk

Steel-cut oatmeal, fresh berries, brown sugar, raisins *gf df*

Scrambled eggs, salsa roja, salsa verde *gf df*

Hickey-smoked bacon, old-style sausage links *gf df*

Skillet fried potatoes *gf*

**57 per person**





# BREAKFAST BUFFETS CONTINUED

All breakfast buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## LEGACY DRIVE

Sliced fruits and berries *gf df*

Assorted breakfast pastries

House-made muesli, strawberries *gf*

Scrambled eggs *gf df*

Roasted marble potatoes O'Brien *gf df*

Hickory-smoked bacon and old-style blueberry sausage *gf df*

Cinnamon French Toast

Cheddar biscuits, chorizo gravy, salsa roja, salsa verde

**59 per person**

## EXECUTIVE

Sliced fruits and berries *gf df*

Cornbread muffins, whipped butter

Flour tortillas *df*

Smoked brisket migas *gf*

Borracho beans *gf df*

BBQ green chili potatoes *df*

Chorizo sausage, old-style blueberry sausage, hickory-smoked bacon *gf df*

Queso fresco, salsa roja, salsa verde, shaved lettuce, sour cream *gf*

**63 per person**

## PROSPER

Sliced fruits and berries *gf df*

Steel-cut oatmeal, fresh berries, brown sugar, raisins *gf df*

Scrambled eggs *gf df*

Herb grilled sirloin *gf df*

Hickory-smoked bacon *gf df*

Smoked Redneck cheddar hash *gf*

Biscuits and country gravy, salsa roja, salsa verde

Griddle cakes, whipped butter, maple syrup

**68 per person**





# BREAKFAST STATIONS ENHANCEMENTS

Chef attendant required at 200 per chef, with one chef per 75 people and maximum of 90 minutes of service. Breakfast enhancements require a minimum of 25 people and must be an addition to a breakfast buffet. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## WAFFLE BAR

Made to order Belgian waffles

Served with vanilla whipped cream, marinated strawberries, sliced bananas, barrel aged maple syrup, powdered sugar

\*Chef attended flambé bananas foster and cherries jubilee | 12 enhancement, per person

**18 per person (minimum 25)**

## OMELET STATION

Made to order farm fresh eggs and egg whites

Onions, tomatoes, chives, bell pepper, mushrooms, spinach, jalapeños

Bacon, sausage, Black Forest ham, chorizo

Cheddar cheese, feta, queso fresco

**22 per person (minimum 25)**

## CARVING

### COLD SMOKED SALMON (SELECT 2)

Beet cured

Dill and juniper

Pastrami

Classic smoked capers

Served with capers, eggs, shaved Bermuda onions, cream cheese, bagels

**18 per person (minimum 25)**

### SLAB O' BACON

Cured, smoked and roasted with maple sugar

**15 per person (minimum 25)**



# PLATED

All plated breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## STEAK AND EGGS

Family-style sliced fruit, assorted breakfast pastries

Mushroom, arugula, caramelized onion, cheddar cheese frittata

Smoked skirt steak, breakfast potato, roasted half tomato

**52 per person**

## QUICHE

Family-style sliced fruit, assorted breakfast pastries

Old-style blueberry sausage, breakfast potato, roasted half tomato

### (SELECT 1)

Denver | mushrooms, bell pepper, onions, ham, cheddar cheese

Florentine | baby spinach, Gruyere cheese, shallots

Lorraine | bacon, Swiss cheese, onions

**48 per person**



# BREAKFAST ENHANCEMENTS

Breakfast enhancements require a minimum order for two dozen. Prices are subject to a 25% service fee and 8.25% sales tax. All prices are subject to change.

## BEVERAGES

Stance regular or decaf coffee | 120 per gallon  
Assorted Numi hot teas | 90 per gallon  
Iced tea | 90 per gallon  
Fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 80 per gallon  
Assorted Kohana canned coffee | 10 per can  
Soft drinks | Pepsi, Diet Pepsi, Mountain Dew, Pepsi Zero, Dr Pepper, Diet Dr Pepper | 6 per can  
Nestle water | 6 per bottle  
Sparkling mineral water | 7 per bottle  
Acqua Panna water | 6 per bottle  
San Pellegrino water | 6 per bottle  
Red Bull energy drink | 7 per can  
Gatorade sports drink | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 per bottle  
Naked fruit juice | 8 per bottle

## INFUSED WATER (SELECT 1)

Lemon-blueberry  
Strawberry-lime  
Cucumber-mint  
Grapefruit-basil  
90 per gallon

## LEMONADE (SELECT 1)

House-squeezed lemonade with agave  
Lavender-thyme lemonade  
Ginger lemonade  
68 per gallon

## BREAKFAST ENHANCEMENTS

Cinnamon rolls | 74 per dozen  
Muffins, croissants, danishes | 70 per dozen  
Cereal, berries, skim, half & half, almond, soy milk | 36 per person  
Assorted granola bars | 32 per dozen  
Sliced seasonal fresh fruits *gf df* | 16 per person  
Whole fruit *gf df* | 48 per dozen (1 dozen minimum)  
Assorted flavored yogurts, berries *gf* | 68 dozen  
Yogurt parfait | Yogurt, honey, granola, fruit *gf* | 72 dozen  
Hard-boiled eggs *gf df* | 28 per dozen  
Biscuits & sausage, country gravy | 42 per dozen  
\*Beyond sausage gravy available on request

## BREAKFAST TACOS

Served on a flour tortilla with salsa roja, salsa verde  
Bacon, egg, cheese | 96 per dozen  
Chorizo, egg, cheese | 96 per dozen  
Potato, egg, cheese | 84 per dozen  
Marinated skirt steak, egg, cheese  
| 110 per dozen

## BREAKFAST SANDWICHES

Buttermilk biscuit sandwich | egg, ham, cheddar cheese | 96 per dozen  
English muffin sandwich | scrambled eggs, Canadian bacon, sliced tomatoes, Jack cheese | 98 per dozen





# MORNING BREAKS

All A.M. breaks are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of service. Morning break service requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change

## DOUGHNUTS & COFFEE

Chef's selection of sweet and savory doughnuts, chocolate-coated espresso beans, sugar sticks

**26 per person**

## BUILD YOUR OWN TRAIL MIX

Sweet toasted granola, toasted oats, shaved coconut, sliced almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios, chocolate chips

**28 per person**

## TEXAS TOAST (SELECT 2)

Tomato jam, candied bacon

Banana, cashew butter, cinnamon honey

Whipped herb cream cheese, smoked salmon, capers

**28 per person**

## LOCAL POPCORN

Locally sourced; seasonal variety (pre-packaged or in self-serve bowls)

**20 per person**

## GRANOLA YOGURT BAR

Strawberry and plain yogurt, nuts, granola, fresh berries, coconut shavings

**22 per person**

## SMOOTHIE STATION (SELECT 2)

Strawberry banana

Açaí blueberry

Peach pineapple

Served with house granola bites

**22 per person**

## À LA CARTE

Tortilla chips, salsa, guacamole, queso | *14 per person*

House-made cookies and brownies | *60 per dozen*

Gluten-friendly cookies | *70 per dozen*

Lemon bar | *60 per dozen*

Rice Krispies bar | *52 per dozen*

Assorted Häagen-Dazs ice cream bars | *72 per dozen*

Mixed nuts | *45 per pound*

Potato chips or pretzels | *5 each*

Cracker Jacks | *5 each*

Granola & candy bars | *4 each*

Assorted energy, protein, low carb bars | *7 each*

## BEVERAGE PACKAGE À LA CARTE

Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

Full day (8 hours) | *50 per person*

Half day (4 hours) | *30 per person*





## LUNCH - PLATED

All lunches are served with rolls and butter, freshly brewed Stance regular coffee, decaffeinated Stance coffee, assorted Numi hot teas and iced tea. Prices based on a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### MULLIGAN

#### MIXED GREEN SALAD

Pickled red onion, cucumber, carrot, grape tomatoes, balsamic vinaigrette

#### SEARED CHICKEN BREAST

Buttermilk and scallion whipped potato, roasted heirloom baby carrot, herbed chicken jus *gf*

#### CARROT CAKE

Grated carrot sponge, cream cheese icing, candied walnuts

62 per person

### IRON

#### WEDGE SALAD

Hydroponic bibb, pickled red onion, hard-boiled egg, bacon, grape tomato, blue cheese crumbles, dressing *gf*

#### PAN-SEARED SALMON

Loaded potatoes Delmonico, sautéed squash, dill cream *gf*

#### MANGO MOUSSE

Mango passion mousse, coconut biscuit, passion fruit glaze

65 per person

### CADDIE

#### BEET SALAD

Frisée, toasted pecan, goat cheese, sherry vinaigrette *gf*

#### ROASTED SEA BASS

Roasted garlic potato mash, lemon roasted asparagus and blistered heirloom cherry tomatoes, citrus beurre blanc *gf*

#### LEMON RASPBERRY TART

Lemond curd, fresh raspberries, Texas honeycomb

68 per person

LUNCH | OMNI PGA FRISCO RESORT

### TEE

#### CAESAR SALAD

Summer baby kale and romaine Caesar with grilled corn, tomatoes, miso anchovy dressing *gf*

#### HORSERADISH & THYME GRILLED FLAT IRON STEAK

Cheddar grits, sweet baby peppers, sautéed green beans, mushroom demi-glace

#### DARK CHOCOLATE & RASPBERRY MOUSSE

Raspberry mousse, dark chocolate dome, mini French macaron

72 per person

### TRIPLE BOGEY

#### BURRATA SALAD

Fig preserve, seasonal berries, quinoa granola, lemon oil

#### ROSEMARY & PEPPERCORN BEEF TENDERLOIN

Goat cheese and herb polenta cake, roasted baby carrots and balsamic onions, thyme-infused veal jus *gf df*

#### CARAMEL PYRAMID

Walnut brownie cake, dulce de leche chocolate mousse, vanilla crème brûlée

78 per person

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## LUNCH - BOXED

All boxed lunches are served with chips, pasta salad, whole fruit, a chocolate chip cookie and bottled water. Boxed lunches require a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

### SANDWICHES (SELECT 3)

#### THE ITALIAN

Soppresata, capicola, Genoa salami, lettuce, tomato provolone, giardiniera, ciabatta

#### HAM AND BRIE

Arugula, caramelized onions, fig Dijonaise, whole grain bread

#### CHICKEN CAESAR WRAP

Romaine, sliced tomato, shaved Parmesan, flour tortilla

#### HOUSE ROAST BEEF

Arugula, blue cheese & caramelized onion aioli, focaccia

#### TURKEY CLUB WRAP

Smashed avocado, pepper jack cheese, bacon, lettuce, tomato, wheat lavosh

#### PIMENTO BLT

Pimento cheese, candied bacon, bibb lettuce, tomato, ciabatta bread

#### HIPPIE WRAP

Goat cheese, roasted beets, quinoa, baby spinach grapefruit, citrus vinaigrette, flour tortilla

52 per person

### BOUGIE BOWLS

Enhancements must be purchased in addition to boxed lunches and cannot be purchased separately.

#### BANH MI

Jasmine rice, grilled tofu, shaved carrots and daikon, Thai basil, cilantro, pickled jalapeño, Sriracha aioli

#### SOUTHWESTERN

Black bean and corn, roasted sweet potatoes, grilled peppers and onions grilled ancho chicken, cilantro-lime yogurt dressing

#### SKINNY NOODLE

Kelp noodles, shaved vegetables, grilled portobello mushroom, spiced cashews, barrel aged soy sauce

15 additional, per person





# LUNCH - BUFFETS

All lunch buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 90 minutes of continuous service. Buffets require a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## CHEF'S SANDWICH BOARD

### SOUP & SALADS

Butternut & sweet potato soup

Mixed greens salad with cucumber, tomato, carrot, radish crouton, champagne vinaigrette and ranch dressing

Pasta salad with roasted tomato, marinated artichokes, pepperoncini, olives, garbanzo beans, Italian herb vinaigrette *df*

### SANDWICHES

Turkey BLT wrap with avocado and pepper jack

Roast beef sandwich with blue cheese and grilled onion, horseradish aioli, arugula, focaccia

Caprese sandwich with sliced fresh mozzarella, tomato, pesto, arugula, ciabatta

Assorted bagged chips

Sliced pickles, Dijon mustard, mayonnaise

### DESSERTS

Chocolate chip, oatmeal raisin and chocolate chunk cookies

Lemon bars

Chocolate fudge brownies

**63 per person**

## ITALIAN TABLE

### SOUP & SALADS

Kale and white bean soup with roasted garlic and fennel *gf df*

Caesar salad with romaine, shaved Parmesan, croutons, grape tomatoes, Caesar dressing

Tossed antipasti with ciliegine mozzarella, red onion, roasted red pepper, pepperoncini, grape tomato, olive, pepperoni, pesto, balsamic reduction *gf*

### ENTREÉS

Pesto-crusted salmon, blistered tomato, toasted pine nuts *gf df*

Meat lover's stromboli with sausage, salami pepperoni and bacon

Vegetable stromboli with roasted eggplant, zucchini yellow squash, mushrooms and roasted peppers

Warm marinara *gf df*

### DESSERTS

Chocolate dipped tiramisu cannoli

Limoncello meringue tartlets

**67 per person**



# LUNCH - BUFFETS CONTINUED

All lunch buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 90 minutes of continuous service. Buffets require a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## TEX-MEX

### SOUP & SALADS

Smoked chicken tortilla soup *gf df*

Shaved iceberg salad with black beans, pico de gallo, shredded cheese, red onion, tortilla strips, cilantro-lime vinaigrette *gf*

### ENTREÉS

Pork tamales, tomatillo sauce *gf df*

King Ranch chicken casserole *gf*

Beef picadillo, flour tortillas, corn tostadas

Borracho beans *gf df*

Green chili rice *gf df*

Tortilla chips, salsa, queso, sour cream, pico, shredded lettuce

### DESSERTS

Cinnamon-sugar churros

Mini caramel flan

**69 per person**

## SOUTHERN HOSPITALITY

### SOUP & SALADS

Smoked chicken and sausage gumbo *df*

Macaroni salad with onion, celery, bell pepper hard-boiled egg, mayo, mustard *df*

Spinach and frisée salad with pecans, pickled red onion, strawberries and peach-brown sugar vinaigrette *gf df*

### ENTREÉS

Boneless fried chicken with tomato jam, honey biscuits

Maple & bourbon-glazed roasted pork loin with chipotle-peach BBQ *gf df*

### ACCOMPANIMENTS

Cheddar and white corn grits *gf*

Almond green beans with herb butter *gf*

### DESSERTS

Southern banana pudding

Classic buttermilk pie

**69 per person**





# LUNCH - BUFFETS CONTINUED

All lunch buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 90 minutes of continuous service. Buffets require a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## THE GOURMET BURGER BAR

### MAIN

Golden potato and egg salad *gf*

Cabbage slaw *gf*

Poblano-cheddar mac and cheese

Grilled chicken breasts *gf df*

Charbroiled Omni Select blend beef burgers *gf df*

\*Beyond burgers available, upon request

### TOPPINGS

Lettuce, tomatoes and sliced red onions *gf df*

Maple-cured bacon, cheddar, Swiss cheese, Jack cheese and crumbled blue cheese *gf*

Mayonnaise, ketchup, barbecue sauce, assorted mustards

### DESSERTS

Caramel apple pie bites

Mini s'mores cupcake

**65 per person**

## TACO BAR

### PROTEINS (SELECT 2)

Chicken tinga *gf df*

Mojo pork *gf df*

Blackened mahi-mahi *gf df*

Vegetarian black beans, charred corn *gf df*

### ACCOMPANIMENTS

Romaine and radicchio salad with black beans, charred corn, tomato, queso fresco, cilantro-lime vinaigrette, ranch *gf*

Flour tortillas, pico de gallo, Cotija, shredded cheddar, shaved lettuce, sour cream, salsa roja, salsa verde

Hominy, queso fresco, tomato, chorizo, green chili *gf*

Arroz rojo *gf*

### DESSERTS

Mexican buñuelos

Tres leches cake

**65 per person**

### UPGRADE OPTION (SELECT 2)

Beef barbacoa *gf df*

Lamb al pastor *gf df*

Tequila-lime shrimp *gf df*

**80 per person**



# LUNCH - BUFFETS CONTINUED

All lunch buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 90 minutes of continuous service. Buffets require a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## NORTH TEXAS KETO BBQ

### SALADS & DIPS

Keto seven-layer dip with corn tortilla chips *gf*

Texas coleslaw *gf*

Mixed greens with cucumber, tomato, peppers and assorted dressings *gf df*

### MEATS

Central Texas smoked brisket *gf df*

Elgin smoked sausage with onions and peppers *gf df*

Smoked BBQ chicken *gf df*

### ACCOMPANIMENTS

Keto baked beans *gf df*

Cauliflower “elote”, queso fresco, poblano crema

### DESSERTS

Keto walnut brownies

Very berry date bites

**74 per person**





# AFTERNOON BREAKS

All P.M. breaks are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of continuous service. Break service requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change

## AN AFTERNOON DIP

House-made potato chips with onion dip

Pretzels with beer cheese dip

Pimento cheese with grilled bread and crackers

**24 per person**

## QUESO BAR

Traditional queso blanco, cheddar chorizo queso, roasted poblano queso

Pico de gallo, smashed guacamole, olives, sour cream, shredded lettuce, diced tomatoes, scallions, fried tortilla chips

**24 per person**

## LONGHORN TAILGATE

Mini hot dogs, corn dogs

Relish, ketchup, mustard, diced onions

Corn tortilla chips, cheese sauce, black beans, jalapeños, pico de gallo, shredded cheese, olives

**34 per person**

## TEXAS BRUSCHETTA

Pimento cheese with shaved radish

Heirloom tomato and burrata toast with basil and balsamic

Avocado toast with cucumber pico de gallo

**28 per person**



## CRUDITÉS

Crisp raw vegetables

Green goddess dressing, hummus, baba ganoush

Pita, seeded crackers

**24 per person**

## THE AFTERNOON DETOX

Assorted local kombucha shots

Citrus and cucumber infused sparkling water

Cantaloupe agua fresca with honey and mint

Sea salt popcorn and edamame

**28 per person**

## IMPORTED CHEESE

Spanish Manchego, St. Andre triple crème from France, Kerry Gold Irish Cheddar, Italian Gorgonzola

Mustard, dried fruits, honeycomb, house-made jam, sea salt spiced nuts

Assorted artisan breads and crackers

**42 per person**

## ASSORTED DOMESTIC CHEESE

Aged cheddar, ripened soft brie, smoked Gouda, blue cheese

Mustard, dried fruits, honeycomb, house-made jam, sea salt spiced nuts

Assorted artisan bread and crackers

**30 per person**



# AFTERNOON BREAKS CONTINUED

All P.M. breaks are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of continuous service. Break service requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change

## CHARCUTERIE PLATTER

Cured salami, prosciutto, shaved Italian capicola  
Marinated tomatoes, artichokes, olives and peppers  
Marinated mozzarella, gorgonzola, Parmesan cheese  
Assorted artisan breads

**48 per person**

## CRAVE POPCORN

Locally sourced; seasonal variety

(Choice of pre-packaged or self-serve bowls)

\*5 additional, per person for specialty ribbon and sticker with logo (3 weeks lead time required)

**20 per person**

## COOKIES & MILK

Chocolate chip, oatmeal, peanut butter, gluten-friendly cookies

Whole, chocolate, strawberry, oat milk

**22 per person**

## ICE CREAM PARLOR

Vanilla and chocolate ice cream

M&M's, rainbow sprinkles, mini chocolate chips, Oreo crumbs, Graham cracker crumbs, chopped peanuts, fresh strawberries, cherries, whipped cream, caramel, chocolate sauce

\*dairy free alternative available upon request

**32 per person**



## CANDY SHOP

Candy bars, M&Ms, Reese's Pieces, Whoppers, Skittles, Swedish Fish, Gummy Bears

**24 per person**

## SWEET, SALTY AND SAVORY (SELECT 1)

### EL DORADO

Dark chocolate sea salt tart

House potato chips and herb-onion dip

Sausage and jalapeño kolaches

### PRESTON

Mudslide chocolate brownie

Texas beef and turkey jerky

Texas toast and pimento dip

### COIT

Cinnamon sugar churro bites

Soft pretzel sticks with warm pub ale cheese dip and whole grain honey mustard

Cheese and pepper quesadilla with Sriracha sour cream

**32 per person**





# RECEPTION - HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 2 dozen of each. Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

## COLD

Antipasto skewer | cherry tomato, artichoke, prosciutto, sweet pepper and balsamic glaze *gf df* | 7 per piece

Apricot and goat cheese truffle with pistachio and lavender honey | 7 per piece

Deviled egg with pickled mustard seeds and crispy bacon *gf df* | 6 per piece

Honey smoked salmon with Boursin, black pepper and toast | 7 per piece

Orange-poached shrimp with citrus cocktail sauce *gf df* | 9 per piece

Crab salad with Creole mustard, chive and crostini | 9 per piece

Peppered beef tenderloin carpaccio, blue cheese aioli and candied walnuts | 9 per piece

Chilean sea bass mini taco, edamame-avocado & sesame mayo, togarashi | 9 per piece

Smoked and seared rare hamachi, grapefruit, pickled jalapeños | 9 per piece

Mini lobster roll profiterole, pickled celery hearts | 9 per piece

## DESSERT BITES

Assorted French macarons *gf* | 70 per dozen

Fresh fruit tarts | 60 per dozen

S'mores pops | 65 per dozen

Chocolate-dipped madeleines | 55 per dozen

Assorted sweet scones | 65 per dozen

Dark and milk chocolate truffles | 65 per dozen

## HOT

Adult grilled cheese with brie, green apples and fig | 7 per piece

Baked spinach and feta in phyllo | 7 per piece

Crispy chicken potsticker, sticky soy glaze | 8 per piece

Black bean empanadas with avocado-cilantro cream | 8 per piece

Brisket mac and cheese croquettes with green chili and BBQ sauce | 8 per piece

Southern fried chicken bites with chili honey glaze | 7 per piece

Bacon-wrapped shrimp with roasted garlic aioli *gf df* | 9 per piece

Crab cake with Cajun remoulade *df* | 12 per piece

Beef satay with spicy coconut green curry and cilantro | 9 per piece

Applewood-smoked bacon-wrapped quail leg with red chili maple syrup | 9 per piece

Lamb and chickpea meatball with dill yogurt and fennel pollen | 8 per piece





# DISPLAYS

A minimum of 4 stations must be selected. Prices are based on 2 hours of continuous service. Prices are subject to a 25% service charge and a 8.25% state sales tax. All menus and prices are subject to change.

## SUSHI DISPLAY

Display includes four pieces of rolls and three pieces of sashimi, per person

Accompaniments include chopsticks, soy sauce, wasabi, pickled ginger

### ROLLS (SELECT 4)

California roll | snow crab, avocado and cucumber *gf df*

Philadelphia roll | smoked salmon, cream cheese avocado and cucumber *gf df*

Spicy tuna roll | spicy mayo, avocado and cucumber *gf df*

Spicy salmon | spicy mayo and cucumber *gf df*

Hamachi | avocado, cucumber and scallion *gf df*

Veggie roll | jalapeno, avocado, marinated carrot, cucumber and sprouts *gf df*

Eel roll | baked eel, cucumber and avocado with eel sauce *gf df*

### SASHIMI (SELECT 3)

Tuna "Maguro" *gf df*

Yellowtail "Hamachi" *gf df*

Kanpachi *gf df*

Salmon "Skae" *gf df*

Seared Tuna *gf df*

Albacore tuna *gf df*

Snapper *gf df*

**75 per person**

## GOURMET SLIDER BAR

Classic beef | Cheddar cheese, pickle, thousand island, ketchup, mustard | **92 per dozen**

Pulled pork | House 'q', smoked cheddar and slaw | **82 per dozen**

Smoked chicken breast | Pepper jack cheese, green tabasco mayo | **84 per dozen**

Beyond burger | **90 per dozen**

## UNDER THE SEA

Accompaniments include blood orange cocktail sauce, horseradish, Tabasco sauce, lemon wedges, red wine peppercorn mignonette

## CHAMPAGNE-POACHED U-12 PRAWNS

**144 per dozen**

## LOCAL GULF SHRIMP

**108 per dozen**

## ALASKAN KING CRAB

**MKT Price**

## SHUCKED OYSTERS ON THE HALF-SHELL

**108 per dozen**

## CHILLED MAIN LOBSTER MEDALLIONS

Remoulade, whole-grain mustard cream sauce and warm drawn butter

**168 per dozen**





# CARVING

A minimum of 4 stations must be selected. Chef attendant required at \$200 per chef, with one chef per 75 people. Prices are based on 2 hours of continuous service. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## GARLIC-RUBBED PRIME RIB OF BEEF

Herb-rubbed, whole-grain mustard, horseradish cream, herb roasted marble potatoes

**685 (serves 30)**

## SMOKED BEEF BRISKET

Kitchen barbecue sauce, coffee barbecue sauce, jalapeño-cheddar cornbread

**525 (serves 20)**

## PEPPER-CRUSTED ROAST BEEF TENDERLOIN

Peppercorn and béarnaise sauce, silver dollar rolls

**645 (serves 15)**

## BBQ ST. LOUIS-STYLE RIBS

Smoked barbecue sauce, mustard mop sauce, jalapeño-cheddar cornbread

**450 (serves 40)**

## THYME AND BUTTER-BASTED ROASTED TURKEY BREAST

Citrus brined, cornbread, cranberry marmalade, giblet gravy, buttermilk-scallion whipped potatoes, silver dollar rolls

**525 (serves 30)**

## PEPPERED ROASTED PORK LOIN

Apple-onion relish, roasted shallot demi-glace, silver dollar rolls

**425 (serves 30)**

## SPIRAL HONEY-GLAZED HAM

Maple-bourbon demi-glace, whole-grain mustard, silver dollar rolls

**475 (serves 40)**





# STATIONS

A minimum of 4 stations must be selected. Prices are based on 2 hours of continuous service. Prices are subject to a 25% service charge and a 8.25% state sales tax. All menus and prices are subject to change. Chef attendants are optional at 200 per chef with 1 chef per 75 people.

## MASHED POTATO BAR

### POTATOES

Truffle, rosemary Parmesan and roasted garlic mashed *gf*

### TOPPINGS

Smoked bacon, chives, sour cream, cheddar cheese, caramelized onions, roasted mushrooms

**32 per person**

### UPGRADED TOPPINGS

Barolo-braised short ribs *gf df* | 9 *per person*

Pulled slow-cooked pork *gf df* | 8 *per person*

Barbecue pulled chicken *gf df* | 6 *per person*

## PASTA BAR

### PASTAS

Three-cheese tortellini with wild mushroom Mornay

Penne with crushed tomatoes and torn basil

Rigatoni with basil pesto

### TOPPINGS

Oven-fried plum tomatoes, applewood-smoked bacon, roasted peppers, asparagus tips, artichokes, Kalamata olives, English peas, shaved pecorino cheese, toasted pine nuts

**32 per person**

### UPGRADED TOPPINGS

Sautéed shrimp and scallops *gf df* | 12 *per person*

Barolo braised short ribs *gf df* | 9 *per person*

Grilled chicken breast *gf df* | 8 *per person*

DINNER | OMNI PGA FRISCO RESORT

## STREET TACOS

### TACOS

Flour tortillas, shredded lettuce, cilantro, sour cream, pickled jalapeño, queso fresco, shredded cheddar, salsa roja, salsa verde

### FILLINGS (SELECT 3)

Mojo pork

Chicken tinga

Blackened mahi-mahi

Vegetarian black bean and corn

**42 per person**

## FOCACCIA PIZZA BREAD

BBQ pork | cheddar, grilled pineapple, red onion and pepperoncini

Deluxe | pepperoni, sausage, olive, onion mushroom, pepper, red sauce

Mushroom | brie, caramelized onion, arugula, truffle oil

Toppings include crushed red pepper, Parmesan cheese, ranch

**48 per person**

## CEVICHE BAR

Spicy shrimp ceviche

Redfish ceviche

Wild mushrooms ceviche

Tortilla chips, house hot sauce

**42 per person**

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# DESSERT STATIONS

A minimum of 4 stations must be selected. Prices are based on 2 hours of continuous service. Prices are subject to a 25% service charge and a 8.25% state sales tax. All menus and prices are subject to change. Chef attendants are optional at 200 per chef with 1 chef per 75 people.

## DESSERT STATIONS CHEF'S SWEET TOOTH

Assorted mini cupcakes, tarts, truffles, French macarons

**30 per person**

## GIVE ME S'MORES

Graham crackers, jumbo marshmallows, peanut butter cups, Kit Kat bars

**22 per person**

## DESSERT ACTION STATIONS

### GOIN' BANANAS

Fresh bananas flambéed with dark rum, butter, brown sugar

Glazed donuts

Vanilla bean ice cream, whipped cream

**34 per person, attendant required**

### ICE CREAM SOCIAL

Chocolate chip, oatmeal, peanut butter, chocolate chunk cookies

Vanilla and chocolate ice cream

Chopped peanuts, caramel popcorn, rainbow sprinkles, M&Ms, Reese's Pieces, Oreo crumbles, chocolate sauce, caramel sauce, cherry, whipped cream

**38 per person, attendant required**

### STATE FAIR ACTION STATION

Cotton candy, deep-fried cheesecake, chocolate-dipped banana bites, cinnamon-sugar churros

**45 per person, attendant required**



# DINNER - PLATED THREE COURSES

All plated dinners are served with rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Dinner prices include three courses - soup or salad, an entrée, then dessert. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Up to 3 entrée selections are offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

## BIRDIE

### WEDGE SALAD

Hydroponic bibb, pickled red onion, hard boiled egg, bacon grape tomato, blue cheese dressing *gf*

### PAN ROASTED CHICKEN BREAST

Goat cheese and herb polenta cake, roasted baby carrots and balsamic pearl onions *gf df*

### DULCE DE CHEESECAKE

Graham cracker crust, dulce de leche sauce, vanilla Chantilly

**95 per person**

## PAR

### SHAVED CABBAGE AND APPLE SALAD

Frisée, Granny Smith apples, parmesan, lemon-thyme vinaigrette *gf*

### HERB-CRUSTED SALMON

Roasted garlic and red bliss potato mash, lemon roasted asparagus and blistered heirloom cherry tomatoes *gf*

### MAGA MANGO

Mango-passion fruit mousse, orange chocolate dome, mango compote

**98 per person**

## PUTTER

### BURRATA SALAD

Fig preserve, seasonal berries, quinoa granola, lemon oil *gf*

### HORSERADISH AND THYME GRILLED 10 OZ. FLATIRON STEAK

Loaded potatoes Delmonico, charred broccolini, merlot demi-glace *gf*

### CHOCOLATE MARQUISE

Gluten-friendly chocolate cake, chocolate mousse with cookie crumbles *gf*

**102 per person**





## DINNER - PLATED THREE COURSES CONTINUED

All plated dinners are served with rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Dinner prices include three courses - soup or salad, an entrée, then dessert. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Up to 3 entrée selections are offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

### SHORTY CAESAR SALAD

Baby kale and romaine caesar with grilled corn and tomatoes, miso anchovy dressing *gf*

### SHERRY BRAISED SHORT RIB

Buttermilk whipped potatoes, roasted heirloom baby carrots and veal reduction *gf*

### MADAGASCAR BOURBON VANILLA

Madagascar vanilla bean mousse, almond sponge, fresh berries

102 per person

### EAGLE SHAVED CABBAGE AND PEAR SALAD

Frisee, port poached pear, parmesan, lemon-thyme vinaigrette *gf*

### HERB & SEA SALT RUBBED 8 OZ. BEEF TENDERLOIN

Manchego and leek potato cake, roasted turnips, blistered heirloom cherry tomato, brandy peppercorn *gf*

### MADAGASCAR BOURBON TRIPLE CHOCOLATE LAYER CUP

Triple chocolate mousse, chocolate cookie crumbles, salted caramel sauce

110 per person





# DINNER - FOUR COURSE DUO OPTIONS

All plated dinners are served with assorted rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Dinner prices include three courses - soup or salad, an entrée, then dessert. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Up to 3 entrée selections are offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

## DIVOT SOUP

Roasted sweet corn bisque, ancho chili cream and toasted pumpkin seeds *gf*

## MIXED GREEN SALAD

Pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette *gf df*

## DUET OF SEARED CHICKEN BREAST AND SEARED SALMON

Loaded potatoes Delmonico, charred broccolini, cipollini & Marsala cream *gf*

115 per person

## BUNKER

### JUMBO LUMP CRAB CAKE

Herb aioli and charred corn relish *gf df*

### SHAVED CABBAGE AND APPLE SALAD

Frisée, Granny Smith apples, parmesan lemon-thyme vinaigrette *gf*

### DUET OF BEEF TENDERLOIN AND JUMBO SHRIMP

Brandy peppercorn, baked mac 'n cheese sautéed green beans with a smoked Maldon salt

125 per person

## DESSERT (SELECT 1)

### DARK CHOCOLATE TORTE

Gluten-friendly chocolate sponge, 64% Manjari ganache, fresh raspberries *gf*

### MAGA MANGO

Mango-passion fruit mousse, orange chocolate dome mango compote





# DINNER - BUFFETS

All dinner buffets are served with assorted rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 50 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## NORTH TEXAS BBQ

### STARTERS

Wedge salad with hard-boiled egg, tomato, bacon, scallion, blue cheese crumbles and dressing, vinaigrette *gf df*

Fried potato salad with red pepper, scallion, cheddar, sour cream

Spring seasonal salad with watermelon, cucumber, red onion, grilled feta *gf*

### SMOKED MEATS (SELECT 3)

Oak-smoked brisket *gf df*

Elgin smoked sausage *gf df*

Pork ribs *gf df*

Beer-brined chicken *gf df*

Honey smoked salmon *gf df*

### ACCOMPANIMENTS

Maple and bourbon mop sauce *gf df*

BBQ beans with ham hock *gf df*

Corn on the cob with chili-lime butter and sea salt *gf*

Green chili mac 'n cheese, garlic toast

### DESSERTS

Dr Pepper Texas sheet cake

Pecan pie tarts

Banana bread pudding

**140 per person**

## WILD GAME GRILL

### STARTERS

Mixed greens salad with sunflower seeds, dried cherries, pickled onions, blue cheese, honey and champagne vinaigrette *gf*

Texas peach panzanella with corn bread, heirloom tomato, charred corn and honey-bourbon dressing

Pork green chili with sour cream and tortilla chips

### FRESH OFF THE GRILL

Herb seared redfish with honey-chili glaze *gf df*

Smoked bison ribeye, herb and salt-crusted with cilantro gremolata *gf df*

Venison rack with blackberry demi-glace *gf df*

### SIDES

Cast iron mac 'n cheese

Hatch chili roasted potatoes *gf df*

Charred broccolini, onion, garlic and tomatoes *gf df*

Creamy polenta, smoked tomato ragu

### DESSERTS

Banana pudding

Triple chocolate brownie

Key lime cheesecake

**155 per person**



# DINNER - BUFFETS CONTINUED

All dinner buffets are served with assorted rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 50 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## STEAK HOUSE STARTERS

Wedge salad with hard-boiled egg, tomato, bacon, scallion and blue cheese dressing *gf df*

Spinach and romaine chop salad with red onion, garbanzo bean, tomato, cucumber crouton, horseradish and mustard vinaigrette

## ENTRÉES

Herb and sea salt-crusted ribeye *gf df*

Bourbon-glazed salmon *df*

## ACCOMPANIMENTS

Sautéed wild mushrooms with caramelized onions and thyme *gf df*

Twice-baked potato, sour cream, scallion, cheddar cheese

Broccoli and cauliflower *gf df*

Creamed corn, blue cheese crumbles *gf*

## DESSERTS

Oreo cheesecake bites

Lemon meringue tarts

Carrot cake with cream cheese icing

**145 per person**

## ITALIAN SALADS

Arugula salad with shaved fennel, Parmesan, radicchio, lemon-oregano vinaigrette *gf*

Cucumber salad with grape tomato, red onion, garbanzo bean, Kalamata olive, dill and red wine vinegar *gf df*

## ENTRÉES

Herb-horseradish flat iron steak, arugula, parsley, caper pesto *gf df*

Roasted striped bass, artichoke, tomato, olive relish *gf df*

Chicken saltimbocca with crispy sage, prosciutto, balsamic onion, Marsala glacé *gf df*

## ACCOMPANIMENTS

Linguine aglio e olio with parsley, chili flake, Parmesan, olive oil

Brussels sprouts with rosemary *gf df*

## DESSERTS

Limoncello panna cotta

Tiramisu verrine

Chocolate-dipped pistachio biscotti

**132 per person**





# DINNER - BUFFETS CONTINUED

All dinner buffets are served with assorted rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 50 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## TOUR OF TEXAS ACROSS THE RIO GRANDE

Pork tamales, manchego cheese and adobo sauce

Smoked green chili chicken and ancho-rubbed barbacoa  
beef tacos

Shredded lettuce, cheese, pico de gallo, tomatoes,  
chipotle salsa and jalapeño-avocado salsa verde

## HILL COUNTRY

Local Austin greens, local vegetables and pickles  
with associated dressings

Sliced smoked beef brisket with coffee barbecue and  
classic barbecue sauces *df*

Mesquite pulled pork *gf df*

Jalapeños, pickles and red onions *gf df*

Texas coleslaw *gf*

Ranch-style beans, cornbread muffins and honey  
wheat rolls

## FRESH FROM THE GULF COAST

Gulf Coast shrimp with Tito's cocktail sauce, spicy  
remoulade sauce and fresh lemon wedges

Seared Gulf Coast snapper with Hatch green chili-  
lime butter and lump crab pico de gallo

## SOUTHFORK

Texas turtle sheet cake

Oatmeal cream pie

Cast iron sticky buns

**142 per person**



# BAR MIXOLOGY

Bartenders are \$200 per bartender for up to four hours with one bartender per 75 people. Additional hours are \$100 per bartender. Prices are subject to 25% service charge and 8.25% state sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

Vodka | Tito's

Gin | Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

### CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

## BEERS

### DOMESTIC (SELECT 3)

Budweiser, Bud Light, Coors Light and Miller Lite

### IMPORT/CRAFT (SELECT 3)

Heinken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA

## HOST BAR

Craft brands | 16 *per drink*

Premium brands | 14 *per drink*

Call brands | 12 *per drink*

Domestic beer | 7 *per drink*

Imported beer | 8 *per drink*

House wine | 14 *per drink*

Decoy wine | 18 *per drink*

Soft drinks | 6 *per drink*

## CASH BAR

Cashier is \$200 per cashier for up to four hours with one cashier per bar. Additional hours are \$100 per cashier. Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums. Craft brands | 19 *per drink*

Premium brands | 17 *per drink*

Call brands | 15 *per drink*

Domestic beer | 10 *per drink*

Imported beer | 11 *per drink*

House wine | 17 *per drink*

Soft drinks | 9 *per drink*





## BAR MIXOLOGY CONTINUED

Bartenders are \$200 per bartender for up to four hours with one bartender per 75 people. Additional hours are \$100 per bartender. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

All package bars include domestic and imported/craft beers, house wines, cordials, juices, soft drinks, and bottled water. Packages require minimum of 50 people.

### PACKAGES

#### CRAFT

One hour | 36 per person  
Two hours | 54 per person  
Three hours | 72 per person  
Four hours | 90 per person

#### PREMIUM

One hour | 30 per person  
Two hours | 45 per person  
Three hours | 60 per person  
Four hours | 75 per person

#### CALL

One hour | 26 per person  
Two hours | 39 per person  
Three hours | 52 per person  
Four hours | 65 per person

#### BEER AND WINE

One hour | 16 per person  
Two hours | 27 per person  
Three hours | 34 per person  
Four hours | 39 per person

### OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

**add 2 per person to tier price or 14 per drink**

#### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

#### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

#### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

#### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

### MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

#### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

**10 per drink**

#### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

**10 per drink**



# WINE RACK

Bartenders are \$200 per bartender for up to four hours with one bartender per 75 people. Additional hours are \$100 per bartender. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

\* House Wines

## WINES

### SPARKLING WINES

\*Campo Viejo | Spain | cava brut  
40 *per bottle*

Chandon | California | rosé  
75 *per bottle*

Chandon | California | brut  
75 *per bottle*

### WHITE AND BLUSH

Decoy by Duckhorn | California | sauvignon blanc  
65 *per bottle*

Decoy by Duckhorn | California | rosé  
65 *per bottle*

Hayes Ranch | California | rosé  
50 *per bottle*

\*Bulletin Place | Australia | sauvignon blanc  
40 *per bottle*

\*Bulletin Place | Australia | chardonnay, unoaked  
40 *per bottle*

Hayes Ranch | California | chardonnay  
50 *per bottle*

Decoy by Duckhorn | California | chardonnay  
65 *per bottle*

## RED

Decoy by Duckhorn | California | pinot noir  
65 *per bottle*

Hayes Ranch | California | merlot  
50 *per bottle*

\*Bulletin Place | Australia | merlot  
40 *per bottle*

\*Bulletin Place | Australia | cabernet sauvignon  
40 *per bottle*

Decoy by Duckhorn | California | merlot  
65 *per bottle*

Hayes Ranch | California | cabernet sauvignon  
50 *per bottle*

Decoy by Duckhorn | California | cabernet sauvignon  
65 *per bottle*





# EVENT INFORMATION

Thank you for selecting Omni PGA Frisco Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers creative, nutritious, balanced choices designed for a positive lifestyle. Our experienced and professional catering and conference services team is available to assist you in creating a memorable experience for you and your guests.

As always, we would 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.

## GUARANTEES

The exact number of guests attending a function is due 72 business 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. If your final count exceeds your guarantee during your event, the resort will charge for the additional guests served and add a rush surcharge.

## FUNCTION SPACE AND ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase or decrease beyond your capacity or below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the resort. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

## OVERSET

The resort will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the resort. The resort is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional cost.



# EVENT INFORMATION CONTINUED

## DECORATIONS, DECOR, EQUIPMENT & ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested to be moved by the client and will be accommodated on a case-by-case basis based on staff availability and liability. Any events left with significant clean up above and beyond what is expected will incur an appropriate fee assessed by the hotel. Prior to your arrival, decorations brought into the resort must be approved by your event manager. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. The following items are not permitted for use in event spaces without prior approval (see CSM for details) on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. Any items brought onto resort property must be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.

## DIETARY RESTRICTIONS AND SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. If no dietary requests are specified, the resort reserves the right to provide special meals no greater than 15% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged and please allow additional time for these last-minute requests. Kosher and Halal meals may be ordered through your CSM at Market Price.

## FOOD AND BEVERAGE

Omni PGA Frisco Resort, as a licensee, is responsible for the administration, sale, and service for alcoholic beverages in accordance with the applicable statutes of the Code of Texas and the regulation of the Texas Alcoholic Beverage Commission. When serving alcoholic beverages, the state minimum age will be observed. The hotel reserves the right to refuse alcoholic beverage service to any person that, in the hotel's sole judgment, seems intoxicated.

No food or beverage is permitted to enter or leave the hotel by the event host or guests.

Rain calls for outdoor functions must be made no later than 2:00 PM on the day of the event for evening functions. The resort reserves the right to make the final decision on whether the function will be outdoors or indoors depending on weather conditions.

## ALCOHOLIC BEVERAGE SERVICE

Omni PGA Frisco Resort is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a resort associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Resort policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 AM. Opened bottles are not allowed to be removed from the premises. Alcoholic items purchased through the resort may not leave the premises and remain property of the resort.





# EVENT INFORMATION CONTINUED

## MEAL SERVICE

Breakfast and lunch service is designed to be serviced in 90 minutes. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to two hours of service.

Breakfast menus must start service by 10:00 AM.

Lunch menus must start service by 2:00 PM.

Dinner service must start by 8:00 PM.

Events starting later than the designated times may incur an additional charge.

Standard buffets require a minimum charge of 25 people at the full menu price. Please see your event manager for special accommodations for groups under 25 people. Receptions require a minimum of four total stations. Singular stations may not be ordered in lieu of a full meal service. All stations must be guaranteed for a minimum of 80% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total.

Events beginning before 6:00 AM and after 10:00 PM will be assessed a 20% additional fee. All menus are subject to revision based on ingredient availability or seasonality. The resort requires the client to provide and distribute meal indicators for plated meals with multiple options. Events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.

## CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount and may incur an additional charge.

## OUTDOOR EVENTS

Weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours for events beginning before noon. In the event that the weather backup is used within the six-hour window, a labor fee may be assessed by the resort. If a weather backup is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

## NOISE CURFEW

All outdoor events must cease music and excessive noise by 10:00 PM. Events may continue beyond the 10:00 PM limit but without excessive noise.

## SCHEDULING

Client agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. Starting at 30 minutes after the contracted event end time, the resort may assess an increased fee depending on the size and location of your event.



# EVENT INFORMATION CONTINUED

## PERSONAL ITEMS LEFT ONSITE

You will be responsible for taking all your personal items with you at the conclusion of your program. Omni PGA Frisco Resort will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the resort prior to, during, or following any event. Items found by resort associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner. The resort will not store decor items overnight. All items left behind will be discarded by the banquet team.

## PROPERTY DAMAGE

As a client, you are responsible for any damage to any part of the resort during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.





CALL TODAY TO SPEAK WITH A CATERING / CONFERENCE SERVICES SPECIALIST.

OMNI PGA FRISCO RESORT • 469.305.4577

[DALPGA.LEADS@OMNIHOTELS.COM](mailto:DALPGA.LEADS@OMNIHOTELS.COM)

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