

Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers, including dahlias, hydrangeas, and purple flowers. The background is a blurred green lawn with wooden chairs.

OMNI PGA FRISCO RESORT & SPA
EVENT MENUS



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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 and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Buffets require a minimum of 25 people; a charge of 250 will be applied for groups with less than 25 guaranteed, per meal period. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CONTINENTAL

sliced fruits and berries *gf vg*

breakfast pastries and sweet loaves with butter and preserves

assorted cereals with skim, whole, 2%, almond and soy milk

steel-cut oatmeal, fresh berries, brown sugar, raisins *vg*

44 per person

NORTH TEXAS SUNRISE

sliced fruits and berries *gf vg*

greek yogurt, berries, granola, dried fruits *v*

steel-cut oatmeal, fresh berries, brown sugar, raisins *vg*

frittata | tomato, mozzarella, basil *gf v*

sliced smoked salmon *df gf*

assorted bagels, cream cheese, onions, tomatoes, capers *v*

herb grilled asparagus *gf vg*

52 per person

PGA CLASSICS

sliced fruits and berries *gf vg*

breakfast pastries and sweet loaves with butter and preserves

assorted cereals with skim, whole, 2%, almond and soy milk

steel-cut oatmeal, fresh berries, brown sugar, raisins *vg*

scrambled eggs, salsa roja, salsa verde *gf v*

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

breakfast potatoes *gf vg*

59 per person



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LEGACY DRIVE

sliced fruits and berries *gf vg*
assorted breakfast pastries
steel-cut oatmeal, fresh berries, brown sugar, raisins *vg*
scrambled eggs *gf v*
roasted marble potatoes o'brien *gf vg*
applewood-smoked bacon and old-style blueberry sausage *df gf*
cinnamon french toast, bourbon maple syrup *v*
cheddar biscuits with chorizo gravy, salsa roja, salsa verde
60 per person

EXECUTIVE

sliced fruits and berries *gf vg*
cornbread muffins, whipped butter *v*
flour tortillas, corn tortillas
smoked brisket migas *gf*
borracho beans *gf vg*
bbq green chili potatoes *gf vg*
chorizo sausage, old-style blueberry sausage, applewood-smoked bacon *df gf*
queso fresco, salsa roja, salsa verde, shaved lettuce, sour cream
63 per person

PROSPER

sliced fruits and berries *gf vg*
steel-cut oatmeal, fresh berries, brown sugar, raisins *vg*
scrambled eggs *gf v*
herb grilled sirloin *df gf*
applewood-smoked bacon *df gf*
twice-cooked bravas-style potatoes with caramelized peppers and onions *gf vg*
biscuits with country gravy, salsa roja, salsa verde *v*
griddle cakes, whipped butter, maple syrup *v*
70 per person



BREAKFAST-STATION ENHANCEMENTS

Breakfast enhancements must be an addition to a breakfast buffet. Chef attendant required at 200 per chef, with one chef per 75 people. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people; a charge of 250 will be applied for groups with less than 25 guaranteed, per meal period. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

WAFFLES

BELGIAN WAFFLES

vanilla whipped cream, marinated strawberries, sliced bananas, barrel aged maple syrup, powdered sugar *v*

10 per person

ENHANCEMENT

flambé bananas foster and cherries jubilee *gf v*

8 per person | attendant required

OMELET STATION

farm-fresh eggs and egg whites made to order *df gf v*

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

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

cheddar cheese, feta, queso fresco

24 per person, attendant required

CARVING

COLD-SMOKED SALMON SELECT ONE

dill and juniper

pastrami *df gf*

classic smoked *df gf*

capers, eggs, shaved onions, cream cheese, bagels *df gf*

18 per person | attendant required

MAPLE-GLAZED PORK BELLY

cured, applewood-smoked and roasted with maple sugar *df gf*

16 per person | attendant required



BREAKFAST - PLATED

All plated breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

AMERICAN STYLE

family-style sliced fruit, assorted breakfast pastries

breakfast potatoes, scrambled eggs, blistered cherry tomatoes *gf v*

applewood-smoked bacon, pork breakfast sausage *df gf*

52 per person

FRITTATA

family-style sliced fruit, assorted breakfast pastries

old-style blueberry sausage, breakfast potatoes, roasted half tomato *df gf*

SELECT ONE

denver | mushrooms, bell pepper, onions, ham, cheddar cheese *gf*

florentine | baby spinach, gruyère cheese, shallots *gf v*

lorraine | applewood-smoked bacon, swiss cheese, onions *gf*

48 per person



BREAKFAST ENHANCEMENTS

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

BREAKFAST ENHANCEMENTS

- cinnamon rolls | 74 per dozen
- muffins, croissants, danishes | 70 per dozen
- assorted scones | 65 per dozen
- housemade coffee cake | 60 per dozen
- assorted cereals with berries, skim, whole, 2%, almond, and soy milk | 36 per person
- gluten-friendly muffins and sweet loaves *gf* | 84 per dozen
- assorted bagels, cream cheese | 75 per dozen
- sliced seasonal fresh fruits *gf vg* | 16 per person
- whole fruit *gf vg* | 48 per dozen (1 dozen minimum)
- individual assorted flavored yogurts | 5 each
- yogurt parfait | yogurt, honey, granola, fruit *v* | 8 each
- assorted breakfast bars (nutri-grain) | 4 each
- hard-boiled eggs | 28 per dozen

BREAKFAST TACOS

- served with pico de gallo, salsa roja, salsa verde *gf vg*
- bacon, egg, cheese, flour tortilla | 96 per dozen
- chorizo, egg, cheese, flour tortilla | 96 per dozen
- chopped brisket, potato, egg, cheese, flour tortilla | 110 per dozen
- sweet potato, egg, cheese, flour tortilla *v* | 84 per dozen

BREAKFAST SANDWICHES

- buttermilk biscuit sandwich | scrambled egg, bacon, cheddar cheese | 96 per dozen
- english muffin sandwich | fried egg, shaved ham, cheddar cheese | 98 per dozen
- rajas brioche sandwich | scrambled egg, sautéed peppers, onion, mushrooms, pepper jack cheese *v* | 96 per dozen



BREAKS

All break stations are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on 30 minutes of continuous service. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

DOUGHNUTS & KOLACHES

doughnuts | chocolate-glazed, strawberry-glazed, sprinkled *v*

cinnamon sugar cake doughnut holes *v*

kolaches | sausage & jalapeno cheddar

34 per person

BUILD YOUR OWN TRAIL MIX

sweet toasted granola, shaved coconut, sliced almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios, chocolate chips, mini pretzels, mini m&m's *n*

28 per person

LOCAL POPCORN

locally sourced, sweet and savory seasonal variety (individually pre-packaged)

20 per person

ENHANCEMENT

specialty ribbon and sticker with logo (3 weeks lead time required)

5 per person

GRANOLA YOGURT BAR

strawberry and plain yogurts *gf v*

nuts, granola, fresh berries, coconut shavings *nvg*

22 per person

SMOOTHIE STATION SELECT TWO

served with housemade granola bites *gf*

strawberry & banana *gf v*

açaí & blueberry *gf v*

peach & pineapple *gf v*

22 per person

HOUSE-PRESSED JUICES

beet & apple *gf vg*

pineapple, citrus & turmeric *gf vg*

cucumber & melon *gf vg*

22 per person

TEXAS BRUSCHETTA

pimento cheese with shaved radish *v*

heirloom tomato & mozzarella toast with basil and balsamic pearls *v*

avocado toast with sunflower seeds and sprouts *v*

28 per person

CRUDITÉS

crisp raw vegetables

green goddess dressing, hummus, baba ganoush *gf v*

pita, seeded crackers

24 per person



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QUESO BAR

traditional queso blanco *gf v*
chorizo cheddar queso *gf*
roasted poblano queso *gf v*
pico de gallo, guacamole, olives, sour cream, diced tomatoes, scallions, corn tortilla chips
24 per person

LONGHORN TAILGATE

texas twinkie | bacon-wrapped smoked chicken-stuffed jalapeño *gf*
sausage kolaches
bbq potato chips, hatch chili ranch dip *v*
36 per person

ARTISAN CHEESE

imported and domestic assorted cheeses
dried fruits, honeycomb, housemade jam, sea salt spiced nuts *n*
assorted artisan breads and crackers
42 per person

CHARCUTERIE PLATTER

cured salami, prosciutto, shaved italian capicola
mustard, marinated tomatoes, artichokes, olives and peppers
marinated mozzarella, gorgonzola, parmesan cheese
assorted artisan breads and crackers
48 per person

COOKIES & MILK

chocolate chip, oatmeal and peanut butter cookies
gluten-friendly cookies *gf*
whole, chocolate, strawberry and oat milks
22 per person

AN AFTERNOON DIP

house-made potato chips with onion dip *v*
pretzels with beer cheese dip *v*
pimento cheese with grilled bread and crackers *v*
24 per person

CANDY SHOP

assorted miniature candy bars
build-your-own bag | m&m's, reese's pieces, skittles, swedish fish, hot tamales, nerds, gummy bears, sour gummy worms, licorice sticks
24 per person

ICE CREAM MACARONS

assorted ice-cream macaron sandwiches *gf*
(dairy-free alternative available upon advance request)
18 per person



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LIFE GIVES YOU LEMONS

- lemon poppy pound cake *v*
 - lemon cheesecake mousse *gf*
 - limoncello meringue tart
 - lemon sugar cookies *v*
 - lemon shortbread bar *v*
 - house-squeezed lemonade with agave
- 35 per person

DON'T GO BACON MY HEART

- bacon chocolate chip cookies
 - spicy bacon jerky *df gf*
 - chocolate bacon bark *ngf*
 - bacon nutella beignets *n*
 - bacon sticky buns
- 40 per person

OLDIES BUT GOODIES

- all items are housemade
 - cosmic brownies *v*
 - pb&j uncrustables *n v*
 - chocolate whoopie pie *v*
 - mini strawberry poptarts *v*
 - brown butter rice krispies bar *gf*
 - capri-suns
- 36 per person

HOLE IN ONE

- putt-putt doughnut holes *v*
 - bunker banana pudding *v*
 - carrot cake golf ball pops *n v*
 - mini chocolate golf course cupcakes *v*
 - arnold palmer | lemonade and iced tea
- 40 per person

BOBA TEA

SELECT TWO

- thai milk tea *gf*
- taro milk tea *df*
- milk tea *gf vg*

SELECT TWO

- passion fruit popping boba *gf vg*
 - strawberry popping boba *gf vg*
 - lychee jelly *gf vg*
 - honey boba *gf vg*
- 29 per person



BREAKS

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SWEET, SALTY & SAVORY

SWEET | SELECT ONE

cinnamon sugar churro bites, chocolate sauce *v*

dark chocolate sea salt tart *v*

brownie pops *v*

SALTY | SELECT ONE

soft pretzel sticks with warm pub ale cheese dip and whole grain honey mustard *v*

house potato chips and herb onion dip *v*

texas beef jerky *gf*

SAVORY | SELECT ONE

cheese & pepper quesadilla with sriracha sour cream *v*

sausage & jalapeño kolaches

texas toast and pimento dip *v*

32 per person

MARGARET'S ICE CREAM

ice cream | vanilla, chocolate, tx praline

sauces | chocolate, raspberry, sea salt caramel

toppings | crushed pretzels, crushed oreo, gummy bears, pecans, sprinkles, fruity pebbles, cherries

cones | sugar, waffle

(dairy-free alternative available upon advance request)

32 per person | attendant required

À LA CARTE

tortilla chips, salsa, guacamole, queso | 14 per person

assorted housemade cookies | 60 per dozen

housemade brownies | 60 per dozen

housemade blondies | 60 per dozen

housemade lemon bars | 60 per dozen

gluten-friendly cookies and brownies *gf* | 70 per dozen

housemade rice krispies bars *gf* | 52 per dozen

assorted häagen-dazs ice cream bars | 6 each

mixed nuts *n* | 45 per pound

individually bagged potato chips | 5 each

individually bagged pretzels | 5 each

individually bagged yogurt-covered pretzels | 6 each

cracker jacks | 5 each

granola bars | 4 each

candy bars | 4 each

assorted energy, protein, low carb bars | 7 each

individually bagged trail mix *n* | 7 each

individually bagged assorted nuts *n* | 8 each

individually bagged smart pop | 6 each

individually bagged beef jerky | 12 each



LUNCH - PLATED

All plated lunches are served with rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

MULLIGAN

MIXED GREENS SALAD

pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette *gf vg*

SEARED CHICKEN BREAST

buttermilk & scallion whipped potatoes, roasted heirloom baby carrot, herbed chicken jus *gf*

CARROT CAKE

grated carrot sponge, cream cheese icing, candied walnuts *nv*

62 per person

IRON

WEDGE SALAD

iceberg lettuce, pickled red onion, hard-boiled egg, applewood-smoked bacon, grape tomato, blue cheese dressing *gf*

PAN-SEARED SALMON

loaded potatoes delmonico, sautéed squash, dill cream *gf*

LEMON & RASPBERRY TART

lemon curd, fresh raspberries, texas honey meringue

68 per person

TEE

CAESAR SALAD

baby kale & romaine caesar, grilled corn, tomato, parmesan cheese, miso & anchovy dressing *gf*

HORSERADISH & THYME GRILLED PETITE FILET

cheddar grits, sweet baby peppers, sautéed green beans, mushroom demi-glace *gf*

DARK CHOCOLATE & RASPBERRY

raspberry cream, dark chocolate, french macaron *ngf*

78 per person

TRIPLE BOGEY

BURRATA SALAD

fig preserve, seasonal berries, quinoa granola, lemon oil *gf v*

ROSEMARY & PEPPERCORN BEEF TENDERLOIN

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

CARAMEL CRUNCH BAR

walnut brownie cake, dulce de leche chocolate mousse *n*

92 per person



LUNCH - BOXED

Select three sandwiches / salads. All boxed lunches are served with chips, pasta salad, whole fruit, a chocolate chip cookie and bottled water. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SANDWICHES & SALADS

THE ITALIAN

soppressata, capicola, prosciutto, lettuce, tomato provolone, giardiniera, ciabatta

HAM AND BRIE

arugula, caramelized onions, fig dijonaise, whole-grain bread

CHICKEN CAESAR WRAP

romaine, cherry tomatoes, shaved parmesan, flour tortilla

HOUSE ROAST BEEF

arugula, blue cheese & caramelized onion aioli, focaccia

TURKEY CLUB WRAP

smashed avocado, pepper jack cheese, applewood-smoked bacon, lettuce, tomato, whole wheat tortilla

PIMENTO BLT

pimento cheese, candied bacon, lettuce, tomato, ciabatta bread

GRILLED VEGGIE WRAP

roasted garlic hummus, baby arugula, summer squash, roasted peppers, spinach tortilla *vg*

55 per person

BLACKENED SHRIMP CAESAR SALAD

romaine lettuce, shaved parmesan, garlic croutons, caesar dressing

CHICKEN COBB SALAD

iceberg lettuce, grape tomatoes, roasted corn, applewood-smoked bacon, blue cheese, hard-boiled egg, ranch dressing *gf*

TUSCAN CHOPPED SALAD

mixed greens, roasted peppers, artichoke, chickpeas, marinated tomato, balsamic dressing *gf vg*



LUNCH - BUFFETS

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CHEF'S SANDWICH BOARD SOUP & SALADS

chef's seasonal soup

mixed greens salad with cucumber, tomato, carrot, radish, croutons, champagne vinaigrette and ranch dressing *v*

pasta salad with roasted tomato, marinated artichokes, pepperoncini, olives, garbanzo beans, italian herb vinaigrette *vg*

SANDWICHES

turkey blt wrap with avocado and pepper jack

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

caprese sandwich | sliced fresh mozzarella, tomato, pesto, arugula, ciabatta *v*

assorted bagged chips

dijon mustard, mayonnaise

DESSERTS

chocolate chip, oatmeal raisin, chocolate chunk cookies *v*

lemon bars

chocolate fudge brownies *v*

65 per person

ITALIAN TABLE SOUP & SALADS

kale & white bean soup with roasted garlic and fennel *gf vg*

caesar salad | romaine, shaved parmesan, croutons, grape tomatoes, caesar dressing

antipasti | ciliegine mozzarella, red onion, roasted red pepper, pepperoncini, grape tomato, marinated olives, marinated artichokes, pesto, balsamic reduction *gf v*

ENTRÉES

fennel-rubbed salmon, artichokes, balsamic onions, herb salsa verde *df gf*

pizzaiola rosemary grilled sirloin, garlic stewed tomatoes, olives, capers, oregano *df gf*

pesto primavera pasta, sautéed squash, asparagus, peppers, shaved parmesan *v*

DESSERTS

chocolate-dipped tiramisu cannoli *v*

limoncello meringue tartlets

68 per person



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TEX-MEX SOUP & SALADS

smoked chicken tortilla soup *df gf*

chopped iceberg salad with black beans, pico de gallo, cheese, red onion, tortilla strips, cilantro & lime vinaigrette *v*

ENTRÉES

black bean empanadas *vg*

pork al pastor, charred pineapple and cilantro *df gf*

chicken with sweet peppers and onions *df gf*

flour tortillas, corn tortillas

charro beans *df gf*

green chile rice *gf vg*

tortilla chips, salsa, queso, sour cream, pico de gallo, shredded lettuce

DESSERTS

cinnamon-sugar churros, chocolate sauce *v*

mini caramel flan *gf v*

70 per person



SOUTHERN HOSPITALITY SOUP & SALADS

smoked chicken & sausage gumbo

southern cobb salad | baby romaine, hard-boiled egg, black-eyed peas, tomatoes, cajun roasted sweet potato, pickled okra, ranch dressing *gf v*

spinach & frisée salad with pecans, pickled red onion, strawberries and peach & brown sugar vinaigrette *n gf vg*

ENTRÉES

southern sticky chicken, sweet peppers, pickled okra, brown sugar bbq sauce *df gf*

n'awlins-style bbq shrimp, lemon, worcestershire, cajun butter *gf*

ACCOMPANIMENTS

cheddar white corn grits *gf v*

almond green beans with herb butter *n gf v*

DESSERTS

southern banana pudding *v*

classic buttermilk pie *v*

74 per person



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GOURMET BURGER BAR SALADS

golden potato & egg salad *df gf v*

cabbage slaw *df gf v*

MAINS

poblano & cheddar mac and cheese *v*

grilled chicken breasts *df gf*

charbroiled omni select blend beef burgers *df gf*

(beyond burgers available upon advance request)

TOPPINGS

lettuce, tomatoes, pickles, sliced red onions

maple-cured bacon, cheddar cheese, swiss cheese, monterey jack cheese

mayonnaise, ketchup, house bbq sauce, mustard

DESSERTS

berry cheesecake tart

mini s'mores cupcake *v*

66 per person

TACO BAR SALADS

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

PROTEINS | SELECT TWO

chicken tinga *df gf*

mojo pork *df gf*

ancho-rubbed chili & lime shrimp *df gf*

ACCOMPANIMENTS

sautéed fajita vegetables *gf vg*

flour tortillas, corn tortillas, pico de gallo, cotija, shredded cheddar, shaved lettuce, sour cream, salsa roja, salsa verde

hominy, queso fresco, tomato, chorizo, green chile *gf*

arroz rojo *gf vg*

DESSERTS

wedding cookie *n v*

tres leches cake *v*

65 per person



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NORTH TEXAS BBQ

SALADS & DIPS

seven-layer dip with corn tortilla chips *v*

texas coleslaw *df gf v*

mixed greens with cucumber, tomato, peppers, ranch dressing, balsamic vinaigrette *gf v*

MEATS

chopped brisket sandwich, house bbq sauce, house pickles *df*

jalapeño & cheddar smoked sausage with onions and peppers *gf*

bbq chicken *df gf*

ACCOMPANIMENTS

baked beans *df gf*

sweet corn elote, queso fresco, poblano crema *gf*

buttered cornbread *v*

tajin-dusted watermelon wedges *vg*

DESSERTS

texas peach cobbler *v*

banana cream tart *v*

76 per person



RECEPTION - PASSED HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 2 dozen of each. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

COLD

antipasto skewer | cherry tomato, artichoke, mozzarella, sweet pepper and balsamic glaze *gf v* | 7 per piece

apricot & goat cheese truffle with pistachio and lavender honey *ngf* | 7 per piece

deviled egg with pickled mustard seeds and crispy applewood-smoked bacon *df gf* | 6 per piece

smoked salmon with boursin, smoked trout caviar, chives, toast | 8 per piece

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

crab & mango salad, cucumber boat *df gf* | 9 per piece

peppered beef tenderloin carpaccio, blue cheese aioli and candied walnuts *ngf* | 8 per piece

ahi tuna tartare taco, avocado, sesame yuzu aioli, tagarashi *df gf* | 11 per piece

mini lobster roll profiterole, pickled celery hearts | 11 per piece

DESSERT BITES

fresh fruit tarts *v* | 60 per dozen

assorted french macarons *ngf v* | 70 per dozen

s'mores cones | 65 per dozen

raspberry cream puffs *v* | 65 per dozen

chocolate-dipped madeleines *v* | 55 per dozen

dark and milk chocolate truffles *gf v* | 65 per dozen

caramel delights *v* | 70 per dozen

gluten-friendly chocolate almond cake *ngf v* | 70 per dozen

HOT

quinoa-stuffed mushroom *gf vg* | 7 per piece

baked spinach & feta in phyllo *v* | 7 per piece

crispy chicken potsticker, sticky soy glaze | 8 per piece

mac and cheese croquettes with green chile *v* | 7 per piece

jerk chicken satay, pineapple salsa *df gf* | 8 per piece

crab cake with cajun remoulade *df* | 12 per piece

bacon-wrapped quail leg, red chili maple syrup *df gf* | 9 per piece

bacon-wrapped shrimp with roasted garlic aioli *df gf* | 10 per piece

twice-baked marble potato, short rib, smoked gouda, green onion *gf* | 9 per piece

boursin-stuffed artichoke, lemon aioli *v* | 9 per piece

lamb chop, harissa, salsa verde *df gf* | 12 per piece



RECEPTION - STATIONS

A minimum of 4 stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CHEESE & CHARCUTERIE

assorted imported and domestic cheese
selection of sliced cured meats
mustard, dried fruits, honeycomb, house-made jam,
toasted bread and crackers
45 per person

MEZZE

roasted garlic hummus, baba ghanoush, cauliflower
tabbouleh, tzatziki *gf v*
marinated feta, haloumi *gf v*
marcona almonds, olives, crisp vegetables, lavosh *n*
34 per person

PETITE SALADS

chopped cobb salad | tomato, onion, egg, bacon, blue
cheese dressing *gf*
farmer's salad | radishes, shredded carrots, heirloom
tomatoes, pickled red onions, cucumber, herb ranch
dressing *gf v*
classic caesar salad | chopped romaine, shaved
parmesan, garlic anchovy dressing *gf*
32 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
chili mayo | 84 per dozen
beyond burger *vg* | 90 per dozen

ENHANCEMENT

kettle potato chips *v*
warm pimento cheese & garlic fontina fondue *gf v*
bacon, green onions, pickled jalapeños
15 per person



RECEPTION - STATIONS

A minimum of 4 stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change. A minimum of 4 stations must be selected.

SUSHI DISPLAY

includes eight pieces per person accompaniments
include chopsticks, soy sauce, wasabi, pickled ginger

ROLLS | SELECT FIVE

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

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

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

spicy salmon | spicy mayo and cucumber *df gf*

hamachi | avocado, cucumber and scallion *df gf*

veggie roll | jalapeño, avocado, marinated carrot,
cucumber and sprouts *gf vg*

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

75 per person

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

ALASKAN KING CRAB

MKT Price

SHUCKED OYSTERS ON THE HALF-SHELL

108 per dozen

CHILLED LOBSTER MEDALLIONS

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

168 per dozen



RECEPTION - CARVING

A minimum of 4 stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Chef attendants are 200 per chef, with 1 chef per 75 people. Prices are subject to a 26% service charge and a 8.25% state sales tax. All menus and prices are subject to change.

GARLIC-RUBBED PRIME RIB OF BEEF

beef au jus, horseradish cream, dinner rolls
550 | serves 30 | attendant required

SMOKED BEEF BRISKET

house bbq sauce, jalapeño & cheddar cornbread
525 | serves 20 | attendant required

PEPPER-CRUSTED ROASTED BEEF TENDERLOIN

peppercorn demi-glace, silver dollar rolls
475 | serves 15 | attendant required

BBQ ST. LOUIS-STYLE RIBS

house bbq sauce, mustard mop sauce, jalapeño & cheddar cornbread
450 | serves 30 | attendant required

THYME & BUTTER-BASTED ROASTED TURKEY BREAST

cornbread, cranberry marmalade, giblet gravy
525 | serves 30 | attendant required

PEPPERED ROASTED PORK LOIN

apple & onion relish, roasted shallot demi-glace, silver dollar rolls
425 | serves 30 | attendant required

COUNTRY HAM

grilled pineapple, whole-grain mustard, silver dollar rolls
475 | serves 40 | attendant required

CEDAR PLANK SALMON

dill cream, cowboy remoulade
250 | serves 15 | attendant required



RECEPTION - STATIONS

A minimum of 4 stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Prices are subject to a 26% service charge and a 8.25% state sales tax. All menus and prices are subject to change.

MASHED POTATO BAR

MASHED POTATOES

truffle mashed potatoes *gf v*

herb & parmesan mashed potatoes *gf v*

roasted garlic mashed potatoes *gf v*

TOPPINGS

applewood-smoked bacon, chives, sour cream, cheddar cheese

32 per person

TOPPING ENHANCEMENTS

bbq pulled chicken *df gf* | 6 per person

pulled slow-cooked pork *df gf* | 7 per person

barolo-braised short ribs *df gf* | 12 per person

FLATBREAD

bbq pork | cheddar, grilled pineapple, red onion, pepperoncini

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

mushroom | brie, caramelized onion, arugula, truffle oil *v*

crushed red pepper, parmesan cheese, ranch
42 per person

PASTA BAR

PASTAS

three-cheese tortellini with wild mushroom mornay *v*

penne with crushed tomatoes, torn basil, asparagus tips, artichokes, english peas *vg*

rigatoni with basil pesto, roasted tomatoes, baby peppers *v*

TOPPINGS

applewood-smoked bacon, pine nuts, olives, parmesan cheese, crushed red pepper flakes *n*

38 per person

UPGRADED TOPPINGS

grilled chicken breast *df gf* | 8 per person

sautéed shrimp *df gf* | 10 per person

barolo-braised short ribs *df gf* | 12 per person

STREET TACOS

FILLINGS | SELECT THREE

mojo pork *df gf*

chicken tinga *df gf*

blackened mahi-mahi *df gf*

black bean and corn *gf vg*

TOPPINGS

flour tortillas, corn tortillas, shredded lettuce, cilantro, sour cream, pickled jalapeño, queso fresco, shredded cheddar cheese, salsa roja, salsa verde

48 per person



RECEPTION - STATIONS

A minimum of 4 stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Chef attendants are 200 per chef, with 1 chef per 75 people. Prices are subject to a 26% service charge and a 8.25% state sales tax. All menus and prices are subject to change.

INDIAN SPICE

paneer tikki masala | fresh cheese marinated and roasted with peppers and onions *gf v*

butter chicken | roasted yogurt-marinated chicken, tomato sauce *gf*

basmati rice | cashew, apricot, cardamon *n gf v*

cucumber raita *gf*

garlic naan

42 per person

NOLA

bbq shrimp, worcestershire butter sauce *gf*

voodoo chicken | slow-cooked in spicy cajun tomato sauce *gf*

red beans and rice | andouille sausage, beans, gravy, long grain rice *df gf*

40 per person

KOREAN

japchae | sweet potato noodles with sesame, mushrooms, sautéed peppers and onions *gf vg*

mushroom bulgogi | wild mushrooms braised in gochujang chile, soy sauce *gf vg*

korean-style brisket burnt ends | scallions, ginger, soy, sesame seed *df gf*

44 per person

EL MOLCAJETE CANTINA

freshly made guacamole in molcajetes

three housemade salsas, varying from mild to hot

corn tortilla chips, plantain chips

32 per person | attendant required





RECEPTION - DESSERT STATIONS

A minimum of 4 stations is required to design a buffet. Stations must be guaranteed for a minimum of 80% of your expected attendance. Prices are based on 2 hours of continuous service. Chef attendants are 200 per chef, with 1 chef per 75 people. Prices are subject to a 26% service charge and a 8.25% state sales tax. All menus and prices are subject to change.

DESSERT STATIONS CHEF'S SWEET TOOTH

assorted mini cakes, tarts, truffles, french macarons *v*
30 per person

CHOCOHOLIC

assorted chocolate bark, truffles, cakes, cookies, mousse, chocolate-dipped fruit
40 per person

CUPCAKE BAR

seasonal cupcake flavors with assorted fillings and frosting
25 per person

ICE CREAM MACARONS

assorted ice-cream macaron sandwiches *gf*
(dairy-free alternative available upon advance request)
18 per person

POPSICLES

assorted boozy, fruity and creamy popsicles
(dairy-free and gluten-friendly available upon advanced request)
16 per person

DESSERT ACTION STATIONS

GOIN' BANANAS

fresh bananas flambéed with dark rum, butter, brown sugar *gf v*
glazed doughnuts *v*
vanilla ice cream, whipped cream *gf v*
34 per person | attendant required

STATE FAIR ACTION STATION

cotton candy, deep-fried cheesecake, chocolate-dipped oreo lollipop, cinnamon-sugar churros with chocolate sauce
45 per person | attendant required

GIVE ME S'MORES

graham crackers, jumbo flavored marshmallows, reese's peanut butter cups, kit kat bars, hershey's cookies 'n' cream bars, housemade chocolate bars
32 per person | attendant required

MARGARET'S ICE CREAM

ice cream | vanilla, chocolate, tx praline sauces | chocolate, raspberry, sea salt caramel toppings | crushed pretzels, crushed oreo, gummy bears, pecans, sprinkles, fruity pebbles, cherries cones | sugar, waffle
floats | root beer, cream soda, dr pepper
(dairy-free alternative available upon advance request)
32 per person | attendant required



DINNER - PLATED THREE COURSE

All plated dinners are served with rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are subject to 26% 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 offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

BIRDIE

WEDGE SALAD

baby iceberg, pickled red onion, hard-boiled egg, applewood-smoked bacon, grape tomatoes, blue cheese dressing *gf*

PAN-ROASTED CHICKEN BREAST

goat cheese & herb polenta cake, roasted baby carrots and balsamic pearl onions *gf*

DULCE DE LECHE CHEESECAKE

graham cracker crust, dulce de leche sauce, vanilla chantilly *v*

90 per person

PAR

BABY GEM AND APPLE SALAD

frisée, granny smith apples, parmesan, thyme-lemon vinaigrette *gf v*

HERB-CRUSTED SALMON

roasted garlic smashed potatoes, lemon roasted asparagus and blistered heirloom cherry tomatoes *gf*

MEGA MANGO

mango & passion fruit mousse, orange chocolate dome, mango compote *gf*

98 per person

PUTTER

BURRATA SALAD

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

ROASTED SEA BASS

peruvian sweet potato mash, braised bok choy and heirloom baby carrots, citrus beurre blanc *gf*

DARK CHOCOLATE TORTE

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

112 per person



DINNER - PLATED THREE COURSE

All plated dinners are served with rolls and butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are subject to 26% 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 offered with client-provided placecards, due at least 72 business hours prior to dinner service, for an additional fee.

SHORTY

CAESAR SALAD

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

MERLOT-BRAISED SHORT RIB

buttermilk whipped potatoes, roasted heirloom baby carrots and french green beans, veal reduction *gf*

MADAGASCAR BOURBON VANILLA

madagascar vanilla bean mousse, almond sponge cake, fresh berries *ngf*

102 per person

EAGLE

SPINACH & STRAWBERRY SALAD

endive, feta cheese, candied pecans, balsamic vinaigrette *ngf v*

HERB & SEA SALT-RUBBED 8 OZ. BEEF TENDERLOIN

manchego & leek potato cake, roasted turnips and blistered heirloom cherry tomatoes, peppercorn brandy sauce *gf*

BOURBON TRIPLE-CHOCOLATE LAYER CUP

triple-chocolate mousse, chocolate cookie crumbles, salted caramel sauce *gf*

110 per person





DINNER - PLATED FOUR-COURSE DUO

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. Prices are subject to 26% 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 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 chile cream and toasted pumpkin seeds *v*

MIXED GREEN SALAD

pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette *gf vj*

DUET OF SEARED CHICKEN BREAST AND SEARED SALMON

boursin mashed potatoes, roasted broccolini and cipollini onions, marsala cream *gf*

MEGA MANGO

mango & passion fruit mousse, orange chocolate dome mango compote *gf*

115 per person

BUNKER

JUMBO LUMP CRAB CAKE

herb aioli and charred corn relish

BEET & ARUGULA SALAD

whipped ricotta cheese, shaved fennel, citrus segments, pomegranate dressing *gf v*

DUET OF BEEF TENDERLOIN AND JUMBO SHRIMP

smoked cheddar potato gratin, french green beans and roasted heirloom baby carrots, peppercorn brandy sauce *gf*

DARK CHOCOLATE TORTE

gluten-friendly chocolate sponge, 64% manjari ganache, fresh raspberries *gf*

130 per person





DINNER - BUFFETS

All dinner buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Buffets require a minimum of 25 people; a charge of 250 will be applied for groups with less than 25 guaranteed, per meal period. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

NORTH TEXAS BBQ

STARTERS

cobb salad with hard-boiled egg, tomato, applewood-smoked bacon, scallions, blue cheese crumbles and blue cheese dressing *gf*

red bliss potato salad with red pepper, scallion, cheddar, sour cream *gf v*

watermelon, cucumber, red onion and feta salad *gf v*

SMOKED MEATS | SELECT THREE

oak-smoked brisket *df gf*

jalapeño & cheddar smoked sausage *gf*

pork ribs *df gf*

bbq chicken *df gf*

cedar-smoked salmon *df gf*

ACCOMPANIMENTS

house bbq sauce *gf vg*

bbq beans with smoked bacon *df gf*

street corn, chipotle crema, cotija cheese, tajin *gf v*

green chili mac 'n cheese *v*

garlic toast *v*

DESSERTS

dr pepper texas sheet cake *n v*

pecan pie tarts *n v*

banana bread pudding *v*

140 per person

WILD GAME GRILL

STARTERS

pork green chili, sour cream, corn tortilla chips

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

texas panzanella with cornbread, heirloom tomato, charred corn and honey & bourbon dressing

FRESH OFF THE GRILL

seared redfish with chile honey glaze *df gf*

herb-crusted rack of lamb *df gf*

grilled jerk-rubbed tx quail *df gf*

SIDES

smoked cheddar potato gratin, roasted tomato and green chile relish *gf v*

dirty rice *df gf*

green beans, smoked bacon, caramelized onions *df gf*

DESSERTS

banana pudding *v*

triple-chocolate brownie *v*

key lime cheesecake *v*

155 per person



DINNER - BUFFETS

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STEAK HOUSE

STARTERS

wedge salad with hard-boiled egg, tomatoes, applewood-smoked bacon, scallions, blue cheese dressing *gf*

spinach & romaine chop salad with red onion, garbanzo bean, tomatoes, cucumber, croutons, horseradish and mustard vinaigrette

ENTRÉES

herb & sea salt-crusted ribeye *df gf*

cedar-smoked salmon *df gf*

ACCOMPANIMENTS

sautéed wild mushrooms with caramelized onions and thyme *gf vg*

twice-baked potato, sour cream, scallion, cheddar cheese *gf v*

broccoli and cauliflower *gf vg*

creamed corn *gf v*

DESSERTS

oreo cheesecake bites *v*

lemon meringue tarts *v*

carrot cake with cream cheese icing *n v*

148 per person

ITALIAN

SALADS

arugula salad with shaved fennel, parmesan, radicchio, oregano lemon vinaigrette *gf v*

cucumber salad with grape tomatoes, red onion, garbanzo bean, kalamata olives, dill and red wine vinegar *gf vg*

ENTRÉES

herb & horseradish flat iron steak, arugula, parsley, caper pesto *df gf*

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

chicken saltimbocca with crispy sage, prosciutto, balsamic onion, marsala glacé *df gf*

ACCOMPANIMENTS

linguine aglio e olio with parsley, chile flake, parmesan, olive oil *v*

brussels sprouts with mini sweet bell peppers, rosemary *gf vg*

DESSERTS

limoncello panna cotta *v*

tiramisu verrine *v*

chocolate-dipped pistachio biscotti *n v*

138 per person



DINNER - STATIONS

All dinner stations are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Buffets require a minimum of 25 people; a charge of 250 will be applied for groups with less than 25 guaranteed, per meal period. Chef attendants are 200 per chef, with 1 chef per 75 people. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

TOUR OF TEXAS ACROSS THE RIO GRANDE

black bean empanadas *vg*

tacos | smoked green chile chicken, ancho-rubbed barbacoa beef *df gf*

flour tortillas, corn tortillas, shredded lettuce, shredded cheddar cheese, pico de gallo, tomatoes, chipotle salsa and jalapeño & avocado salsa verde

FRESH FROM THE GULF COAST

corn succotash with sweet bell peppers, peas *gf v*

cajun shrimp and anson mills heirloom grits, smoked bacon, sweet peppers, green onions *gf*

HILL COUNTRY

baby spinach salad, shaved vegetables, bourbon & honey vinaigrette *gf vg*

sliced smoked beef brisket, house bbq sauce *df gf*

hot link sausage *df gf*

jalapeños, pickles and red onions

texas coleslaw *df gf v*

ranch-style beans *df gf*

cornbread muffins and honey wheat rolls *v*

SOUTHFORK

texas turtle sheet cake *nv*

buttermilk tart *v*

warm sticky buns *nv*

145 per person

TEXAS CANTINA SALADS

jicama & cabbage slaw, cilantro crema *gf v*

baby romaine salad, peppers, onions, radish, tequila lime dressing *gf vg*

fruit salad, tajin, agave tequila vinaigrette *gf vg*

redfish ceviche, onion, tomato, coconut *df gf*

STREET TACOS

pollo verde (chicken) *df gf*

camarones roja (shrimp) *df gf*

cauliflower al pastor *gf vg*

flour tortillas, corn tortillas, shredded lettuce, pico de gallo, cilantro crema, cotija cheese, salsa roja, salsa verde

CARVING

skirt steak, chimichurri sauce *df gf*

SIDES

cilantro rice *gf vg*

charro beans *df gf*

elote *gf v*

chicken empanadas *df*

black bean empanadas *vg*

DESSERTS

horchata rice pudding *ngf v*

churros | cinnamon-sugar, dulce de leche and chocolate sauce *v*

mini tres leche *v*

140 per person | attendant required



BEVERAGES

The minimum order for beverages served by the gallon is 1 gallon each. Beverage package pricing is valid in 1 location. Prices are subject to 26% service fee and 8.25% sales tax. All menus and prices are subject to change.

BEVERAGES À LA CARTE

- stance regular or decaffeinated coffee | 120 per gallon
- assorted numi hot teas | 90 per gallon
- classic black iced tea | 90 per gallon
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 90 per gallon
- soft drinks | pepsi, diet pepsi, pepsi zero, mountain dew, diet mountain dew, starry, dr pepper, diet dr pepper | 6 per can
- pure life water | 6 per bottle
- acqua panna natural spring water | 7 per bottle
- aquafina water (aluminum bottle) | 8 per bottle
- s.pellegrino sparkling mineral water | 6 per bottle
- s.pellegrino essenza flavored sparkling mineral water | 6 per can
- assorted bubly sparkling water | 6 per can
- topo chico sparkling mineral water | regular, lime, grapefruit | 7 per bottle
- coconut water | 10 per bottle
- gatorade and powerade sports drinks
- g2 grape, fruit punch, zero glacier, zero lemon-lime | 7 per bottle
- naked fruit juice & smoothies | 8 per bottle
- pure leaf tea | 10 per bottle
- assorted kohana canned coffee drinks | 10 per can
- red bull | energy drink or sugarfree | 7 per can
- assorted celsius energy drink | 7 per can

WATER BUBBLER

- water bubbler with 5-gallon water jug
250 per location
- 5-gallon water jug refills | 75 each

INFUSED WATER | SELECT ONE

lemon & blueberry, strawberry & lime, cucumber & mint or grapefruit & basil

LEMONADE | SELECT ONE

house-squeezed lemonade with agave, lavender & thyme lemonade or ginger lemonade
70 per gallon

AGUA FRESCA | SELECT ONE

prickly pear, watermelon & lime or hibiscus
90 per gallon

BEVERAGE PACKAGES HALF DAY

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

35 per person | 4 hours

FULL DAY

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

60 per person | 8 hours



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Wine stewards are required for tableside wine service. Stewards are 200 per wine steward for up to three hours with one wine steward per 40 people. Additional hours are 100 per bartender or wine steward, per hour. Prices are subject to 26% service charge and 8.25% state sales tax. Cash bar pricing is inclusive of service charge and tax. All menus and prices are subject to change.

BRANDS

CRAFT

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

PREMIUM

vodka | absolut
gin | beefeater
rum | bacardi
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

BEERS

DOMESTIC | SELECT THREE

budweiser, bud light, coors light, miller lite

IMPORTED / CRAFT / HARD SELTZER | SELECT 4

heineken, corona, dos equis, modelo, blue moon
belgian white, samuel adams boston lager, voodoo
ranger juicy haze ipa, shiner bock, white claw black
cherry seltzers, white claw mango seltzers, white claw
lime seltzers

NON-ALCOHOLIC | SELECT ONE

heineken O.O, athletic brewing run wild ipa

WINES

wine by the bottle pricing is only permitted when
serving wine tableside

HOUSE WINES

bulletin place | australia | chardonnay, sauvignon
blanc, merlot, cabernet sauvignon

campo viejo | spain | cava brut

14 per glass | 48 per bottle

TIER II WINES

hayes ranch | california | chardonnay, rosé, merlot,
cabernet sauvignon

16 per glass | 58 per bottle

TIER III WINES

decoy by duckhorn | california | chardonnay,
sauvignon blanc, rosé, pinot noir, merlot, cabernet
sauvignon

18 per glass | 68 per bottle



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Cashiers are 200 per cashier for up to four hours; with one cashier per bar. Additional hours are 100 per bartender or cashier, per hour. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PACKAGES

all package bars include choice of three domestic, four imported/craft/hard seltzer, one non-alcoholic, house wines, soft drinks and bottled water.

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, WINE & SELTZER

one hour | 16 per person
two hours | 27 per person
three hours | 34 per person
four hours | 39 per person

HOST BAR

craft brands | 16 per drink
premium brands | 14 per drink
call brands | 12 per drink
domestic beer | 7 per drink
imported/craft beer | 8 per drink
hard seltzer | 8 per drink
non-alcoholic beer | 7 per drink
house wine | 14 per drink
tier ii wine | 16 per drink
tier iii wine | 18 per drink
assorted soft drinks | 6 per can
pure life bottled water | 6 per bottle

CASH BAR

cash bar pricing is inclusive and sales do not apply towards food and beverage minimums. the minimum spend required is \$1,500 per bar; shortages will be charged to the group's master.

craft brands | 19 per drink
premium brands | 17 per drink
call brands | 15 per drink
domestic beer | 10 per drink
imported/craft beer | 11 per drink
hard seltzer | 11 per drink
non-alcoholic beer | 10 per drink
house wine | 17 per drink
assorted soft drinks | 9 per can
pure life bottled water | 9 per bottle



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender, per hour. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

The minimum quantity order per cocktail or mocktail is 30 drinks; shortages will be charged to the group's master.

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails to any bar. signature cocktails are made with craft brands.

GRAPEFRUIT WHISKEY SOUR

elijah craig bourbon, grapefruit-elderflower barmalade, omni sour

17 per drink

SPICY MANGO MARGARITA

patrón silver tequila, mango-habanero barmalade, orange liqueur, omni sour

17 per drink

APPLE-PEAR CRUSH

tito's handmade vodka, apple-pear barmalade, orange liqueur, omni sour

17 per drink

BLOOD ORANGE PALOMA

patrón silver tequila, blood orange-guava barmalade, grapefruit juice, omni sour

17 per drink

MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar.

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice and lime

12 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour and angostura bitters

12 per drink



BAR STATIONS

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Additional hours are \$100 per bartender, per hour. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

The minimum quantity order per bar station is 30 drinks; shortages will be charged to the group's master.

MIMOSA & BELLINI

campo viejo, spain, cava brut

juices | orange, cranberry, pineapple, grapefruit

peach purée

toppings | pomegranate seeds, blueberries, blackberries, raspberries, strawberry slices, fresh mint, fresh basil

16 per drink

RANCH WATER

patrón silver tequila

topo chico sparkling mineral water

lime juice

toppings | lime wedges, mint, cilantro, basil, sliced jalapeños, orange slices, grapefruit slices, cucumber slices, tajín

18 per drink

BLOODY MARY & MARIA

tito's handmade vodka (bloody mary)

patrón silver tequila (bloody maria)

omni's bloody mary mix

toppings | lemon and lime wedges, worcestershire sauce, tabasco, celery salt, kosher salt, ground pepper, pickled green beans, celery stalks, pimento-stuffed olives, green olives, dill pickle spear, applewood-smoked bacon

18 per drink

MARGARITAS

spicy cucumber jalapeño margarita

watermelon mint margarita

lime margarita

(all margaritas are served on the rocks. frozen margaritas are available at an additional cost, with advance request.)

18 per drink

MICHELADA & CHELADA

corona, dos equis, modelo

clamato juice (michelada)

toppings | lime wedges, tajin, cholula hot sauce, tapatio hot sauce, soy sauce, worcestershire sauce, pimento-stuffed olives, green olives, celery stalks, carrot sticks

16 per drink



WINE RACK

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Wine stewards are required for tableside wine service. Stewards are 200 per wine steward for up to three hours with one wine steward for 40 people. Additional hours are 100 per bartender or wine steward, per hour. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

WINE

SPARKLING WINE

chandon, brut, napa valley, california | 65 per bottle

chandon, brut rosé, napa valley, california | 65 per bottle

gruet, brut, new mexico | 70 per bottle

gloria ferrer, brut, sonoma county, california | 75 per bottle

j. vineyards & winery, brut, cuvee 20, russian river valley, california | 100 per bottle

LIGHT INTENSITY WHITE WINES

rodney strong, sauvignon blanc, charlotte's home, sonoma county, california | 70 per bottle

girard, sauvignon blanc, napa valley, california | 75 per bottle

MEDIUM INTENSITY WHITE WINES

chalk hill, sauvignon blanc, chalk hill, california | 70 per bottle

orin swift, sauvignon blanc, blank stare, russian river valley, california | 105 per bottle

FULL INTENSITY WHITE WINES

ferrari-carano, chardonnay, sonoma county, california 70 per bottle

simi, chardonnay, sonoma coast, california | 70 per bottle

william hill estate winery, chardonnay, napa valley, california | 80 per bottle

j. vineyards & winery, chardonnay, russian river valley, california | 100 per bottle

ROSÉ WINES

château d'esclans, rosé, whispering angel, france | 70 per bottle

château miraval, rosé, france | 75 per bottle

LIGHT INTENSITY RED WINES

browne family vineyards, pinot noir, heritage, willamette valley, oregon | 70 per bottle

talbott, pinot noir, kali hart, monterey, california | 75 per bottle

the four graces, pinot noir, willamette valley, oregon 75 per bottle

hahn, pinot noir, slh, santa lucia highlands, california 105 per bottle

MEDIUM INTENSITY RED WINES

chateau ste. michelle, cabernet sauvignon, indian wells, columbia valley, washington | 70 per bottle

justin, cabernet sauvignon, paso robles, california 105 per bottle

FULL INTENSITY RED WINES

roth, cabernet sauvignon, alexander valley, california | 70 per bottle

iconoclast, cabernet sauvignon, napa valley, california | 90 per bottle

NON-ALCOHOLIC WINE

fre, sparkling brut, california | 40 per bottle

fre, chardonnay, california | 40 per bottle

fre, cabernet sauvignon, california | 40 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 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.

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. 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.

FUNCTION SPACE AND ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase or decrease beyond 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 and teardown times are subject to room availability. Please arrange your arrival and departure times with your event manager.

OVERSET

The resort will overset up to 5% of your guarantee. Food will only be prepared for the number of guaranteed attendees provided by the client. The resort is prepared to serve 3% over the guaranteed number, but will not be held responsible for service if this percentage is exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional cost.

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.

SCHEDULING

Client agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hours 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

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 is not permitted; all candles must be LED. The following items are not permitted for use in event spaces without prior approval on hotel property (See your CSM for details): open flames, fog machines, smoke machines, sparklers, cold sparks, generators, tents, drones, pyrotechnics, automobiles, golf carts, 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.

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 at banquet events. All alcoholic beverage sales must 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 will remain property of the resort.

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 12:00 PM on the day prior to the event. The resort reserves the right to make the final decision on whether the function will be outdoors or indoors depending on weather conditions.

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, 72 business hours prior to the event. If no dietary requests are specified, the resort reserves the right to provide special meals for no greater than 3% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged; please allow additional time for these last-minute requests. Kosher and Halal meals may be ordered through your CSM, no later than 7 business days prior to event.

breakfast | 175 per person
lunch | 200 per person
dinner | 200 per person



EVENT INFORMATION

MEAL SERVICE

Breakfast and lunch are 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 2 hours of service.

Breakfast menus must stop service by 10:00 AM.

Lunch menus must stop service by 3:00 PM.

Dinner service must stop by 11:00 PM.

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

Standard buffets require a minimum of 25 people at the full menu price. Please see your event manager for special accommodations for groups of less than 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, taken to go and cannot be served for more than two hours total.

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.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon by 12:00 PM the day prior to the event. In the event that the weather backup is used after that cut-off time has passed, 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 without excessive noise.

PERSONAL ITEMS LEFT ON-SITE

Groups will be responsible for the taking of all personal items at the conclusion of the 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.

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, columns, windows or ceilings without prior approval. If this occurs, the resort will require the signage to be removed immediately. Any damages will be the responsibility of the client and charges will be added to the final bill.



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EVENT INFORMATION