



Event Menus

OMNI HOUSTON GALLERIA HOTEL
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.



BUFFETS

All buffet breakfasts include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Buffets require a minimum of 25 people or an additional 5 per person will be applied. Buffet service is limited to 1.5 hours.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

OMNI GRAND START

STARTERS

Juices | Orange, grapefruit, cranberry

Bakery muffins, croissants, sliced sourdough, grain breads | Sweet butter, preserves

Sliced melons

Assortment of breakfast cereals with whole and skim milk

Hard-boiled free-range eggs

Steel-cut oatmeal, raisins, brown sugar, Texas pecans and flax seeds

Individual flavored Greek yogurts and house-made granola

EGGS | CHOOSE ONE

Scrambled eggs, cheddar, chives *vg*

Ham and cheddar frittata

Poached eggs, spinach, cheddar béchamel sauce on an English muffin

Roasted mushroom and spinach frittata

Migas with sour cream and pico de gallo

MEATS | CHOOSE TWO

Applewood-smoked bacon

Chile pork sausage links

Canadian bacon

Grilled ham

Turkey sausage

Chicken-apple sausage

POTATOES | CHOOSE ONE

Country-style Red Bliss potatoes

Idaho potatoes with caramelized onions and parsley

Rosemary Yukon gold potatoes

Diced Idaho potatoes and roasted bell peppers

Roasted fingerling potatoes

GRIDDLE | CHOOSE ONE

Buttermilk pancakes

Cinnamon and vanilla French toast

Malted Belgian waffles

Vermont maple syrup, seasonal fruit compote, sweet butter and berries

52 per person



BUFFETS

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COUNTRY BREAKFAST

Juices | Orange, grapefruit, cranberry

Sun-ripened, cut fruits

Warm buttermilk biscuits | Country gravy, honey, preserves, sweet butter

Scrambled eggs, cheddar cheese

Assorted bottled hot sauces

Applewood-smoked bacon

Grilled ham slices

Country-style Red Bliss potatoes

Creamy stone-ground cheddar grits

38 per person

AMERICAN CLASSIC

Juices | Orange, grapefruit, cranberry

Seasonal sliced fruits and berries

Assortment of breakfast cereals with whole and skim milk

Bakery muffins, croissants, sliced sourdough, grain breads, sweet butter, preserves

Scrambled eggs & cheddar

Applewood-smoked bacon

Pork sausage links

Diced Idaho potatoes, roasted bell peppers

40 per person



CONTINENTAL

All continental breakfasts freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Buffets require a minimum of 25 people or an additional 5 per person will be applied. Continental menus are based on 90 minutes service.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

TRADITIONAL

Juices | Orange, grapefruit, cranberry

Sun-ripened cut fruit

Bakery muffins & croissants, sweet butter, preserves
30 per person

RIVERWAY

Juices | Orange, grapefruit, cranberry

Melons and fresh berries

Individual flavored Greek yogurts

Assortment of breakfast cereals, skim and whole milk

Chef's selection of muffins & croissants, sweet butter and preserves

36 per person

BREAKFAST ON THE GO

SANDWICHES AND TACOS CHOOSE ONE

Sausage, scrambled eggs and cheddar on an English muffin

Shaved ham, American cheese and scrambled eggs on a croissant

Applewood-smoked bacon, scrambled eggs and cheddar on a biscuit

Eggs and cheese tacos | Corn tortilla with applewood-smoked bacon or chorizo

INCLUDES

Green tip bananas and granola bar

Freshly brewed Stance coffee and select Numi tea

Bottled juice

30 per person





ENHANCEMENTS

Pricing is based on enhancing existing buffet, not for à la carte. Pricing per person is based on a minimum of 25 people. Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

CHILLED

INDIVIDUALLY CRAFTED GREEK YOGURT PARFAITS

Local Texas honey, seasonal fruits and berries and house-made granola

8 per person

CEREAL BAR

Assorted cereals, whole and skim milk, dried fruits, toasted Texas pecans and seasonal berries

8 per person

NEW YORK-STYLE BAGELS

Assorted flavors, cream cheese, herb cream cheese, sweet butter and preserves

56 per dozen

HARD-BOILED FREE-RANGE EGGS

46 per dozen

CHARCUTERIE & CHEESE

Soppressata, mortadella, brie, Texas cheddar, mustard, honeycomb, crostini and crackers

22 per person

SMOKED SALMON

Chopped egg, red onion, chives, marble rye

16 per person

WHOLE SEASONAL FRUITS

48 per dozen

HOT

STEEL-CUT OATMEAL

Raisins, brown sugar, Texas pecans and flax seeds

8 per person

BUTTERMILK BISCUITS

Country sausage gravy, sweet butter and preserves
6 per person

EGGS

Scrambled free-range or egg whites

9 per person

BREAKFAST MEAT I CHOOSE ONE

Applewood-smoked bacon, chile pork sausage links, Canadian bacon, chicken-apple sausage, turkey bacon and turkey sausage links

10 per person

BREAKFAST TACOS CHOOSE ONE

Served with salsa and sour cream

Scrambled eggs and cheddar

Chorizo, scrambled eggs, black beans, cheddar

Applewood-smoked bacon, scrambled eggs, cheddar

Ham, scrambled eggs, American cheese

Black beans, spinach, caramelized onions, cheddar

72 per dozen

RISE & SHINE SANDWICHES CHOOSE ONE

Sausage, scrambled eggs, cheddar, English muffin

Shaved ham, American cheese, scrambled eggs, croissant

Applewood-smoked bacon, scrambled eggs, cheddar, biscuit

Scrambled eggs, spinach, roasted tomatoes and mozzarella, croissant

120 per dozen



STATIONS

Stations are for a minimum of 25 guests. Egg Bar and Texas Hash stations require an attendant at 75 per chef with one attendant per 75 people. Pricing is based on enhancing an existing buffet, or selection of a minimum of three stations for a full breakfast, not for à la carte.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

BUILD YOUR OWN BREAKFAST TACO

Soft flour and corn tortillas

Scrambled eggs, braised black beans, chorizo sausage and applewood-smoked bacon pieces

Queso fresco, cheddar, sour cream, sliced jalapeños, pico de gallo and salsa roja

12 per person

PANCAKE BAR

Buttermilk pancakes

Warm Vermont maple syrup, sweet butter

Chocolate chips, toasted pecans, seasonal fruit compote and berries

10 per person

CINNAMON & VANILLA FRENCH TOAST

Thick-cut Texas toast, warm Vermont maple syrup and sweet butter

Sweetened whipped cream, seasonal fruit compote and berries

10 per person

SMOOTHIES CHOOSE TWO

Superfood | Açai berries, blueberries, yogurt, apples and honey

Go Green | Green apples, kale, spinach, grapes, bananas and oranges

Tropical | Pineapples, mangos, oranges and coconut milk

Classic | Strawberries, bananas, vanilla beans and whole milk

15 per person

EGG BAR

Whole eggs and egg whites cooked to-order

Country ham, applewood-smoked bacon, breakfast sausage, bell peppers and onions

Roasted mushrooms, spinach, tomatoes, sliced jalapeños, cheddar and monterey jack cheese,

Pico de gallo and roasted salsa

18 per person

TEXAS HASH

Tender brisket and sweet potato hash topped with whole eggs or egg whites cooked to-order

Toppings | Bell peppers, spinach, sliced jalapeños, cheddar and Monterey Jack cheeses

Pico de gallo and roasted salsa

20 per person



PLATED

All plated breakfasts are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea or chilled fruit juices. Plated breakfasts include fresh fruit preserves and house-made pastries. If more than one selection is made, the menu will be charged at highest priced entrée.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

ALL-AMERICAN

Scrambled eggs
Crispy applewood-smoked bacon
Herb Yukon gold potatoes
Olive oil-roasted tomato
32 per person

TEXAS FRENCH TOAST

Vanilla and cinnamon-battered Texas toast
Seasonal berry compote
Vermont maple syrup
Pork sausage links
30 per person

BREAKFAST FRITTATA

Spinach, zucchini, roasted tomatoes, fingerling potatoes and chicken-apple sausage
34 per person

STEAK N' EGGS

New York sirloin medallion and house-made steak sauce
Spinach frittata
Roasted fingerling potatoes
Applewood-smoked bacon
42 per person

ENHANCEMENTS

SEASONAL FRUIT

Melons, berries, toasted coconut and mint
9 per person

CITRUS COCKTAIL

Seasonal citrus, ginger & mint syrup
8 per person

GREEK YOGURT PARFAIT

Fruit compote, house-made granola and seasonal berries
8 per person



BREAKS

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

À LA CARTE SNACKS

Assorted whole seasonal fruits | 6 each

Seasonal fruits and agave-poppy seed yogurts | 10 per person

Fruit skewers with lime-mint yogurt | 8 each

Assorted candy bars | 5

Assorted KIND bars | 5 each

Individual Greek yogurts | 8 each

Assorted croissants and fruit danishes | 56 per dozen

Assorted freshly baked cookies | chocolate chip, white chocolate macadamia and oatmeal raisin | 56 per dozen

Fudge brownies and blondies | 56 per dozen

Lemon bars | 56 per dozen

Corn tortilla chips, roasted tomato salsa and guacamole | 15 per person

Specialty ice cream bars | 6 each

Chocolate-dipped strawberries | 64 per dozen

Warm soft pretzels bites with yellow mustard and beer cheese | 9 per person

Assorted Zapp's potato chips | 5 each

Individual bags of Fredlyn nut mixes | 8 each

Hummus and pita chips | 9 per person

Texas spiced mixed nuts | 56 per pound





MORNING

All breaks based on 30 minutes service.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

THE SPRINT

KIND bars

Carrot and raisin bread

Seasonal whole fruits | Bananas and apples

Freshly brewed coffee and tea

16 per person

BUILD-YOUR-OWN YOGURT BOWLS

Greek Yogurt | Plain and honey & vanilla

Toppings | Minted pineapples, mixed berries, house-made granola, banana chips, dried cherries, toasted coconut flakes, flax seeds, chai seeds and hemp seeds

Texas honey

Green tip bananas

Freshly brewed coffee and tea

22 per person



MARKET-STYLE TRAIL MIX BAR

Dried fruits | Cherries, apricots and raisins

Nuts | Raw almonds, Texas pecans, pepitas peanuts and corn nuts

Granola

Candy | Chocolate chips and M&Ms

Assorted whole fruits

Still and sparkling bottled waters

23 per person

STREET CORNER BAKERY

Mini doughnuts

Sliced Bundt cake

Sausage and cheese kolaches

Freshly brewed coffee and tea

20 per person



AFTERNOON

All breaks based on 30 minutes service. Cookies and Cream Shop require an attendant at 150 each, one attendant per 75 people.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

PURE ENERGY

- KIND protein bars
 - Fredlyn Nut energy mix
 - Chocolate-covered espresso beans
 - Green tip bananas
 - Red Bull
 - Chilled bottled coffee drinks
- 28 per person

TASTE OF THE BORDER

- Lime-scented corn tortilla chips
 - Warm queso dip
 - Salsa roja, pico de gallo and guacamole
 - Cinnamon churros and honey-drizzled sopapillas
 - Freshly brewed coffee and tea
- 21 per person

Topo Sabores, traditional Mexican sodas | Apple, pineapple and fruit punch | add 7 per person

MINUTE MAID PARK

- Warm soft pretzels bites, whole grain mustard and beer cheese dip
 - Roasted shell-on peanuts
 - Frito pie | Corn chips, beef chili con queso, green onions, tomatoes and cheddar
 - Buttered popcorn
 - Assorted carbonated refreshments
- 25 per person

MOKARA SPA BREAK

- Citrus lentil with arugula pesto shooters
 - Mediterranean hummus and paprika-spiced pita chips
 - Israeli couscous, Mandarin oranges, sun-dried papaya, cranberries, fresh mint and honey yogurt parfait
 - Rice noodle and vegetable summer rolls with sweet chili sauce
 - Antioxidant pomegranate and hibiscus refreshers
- 30 per person

COOKIES & CREAM SHOP

- Warm cookies | White chocolate and macadamia, chocolate chip and oatmeal raisin
 - Ice Cream (choose two) | Blue Bell vanilla bean, chocolate, strawberry, seasonal sorbet, frozen fruit bars
 - Caramel and chocolate sauces, crushed Oreos, sprinkles, roasted peanuts and Maraschino cherries
 - Freshly brewed coffee and tea
- 25 per person





BUFFETS

Cold lunch buffets include iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Buffets require a minimum of 25 people, add 7 per person for groups less than 25. Buffet service is limited to 1.5 hours.

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DELI MARKET

STARTERS

Seasonal soup of the day

Market iceberg chopped salad | Tomatoes, smoked ham, pickled red onions, croutons, ranch and balsamic vinaigrette

Yukon gold potato salad | Celery, boiled eggs and grain mustard dressing

Creamy coleslaw and caraway dressing

DELI

Tuna salad | Red onions, celery, lemon and extra virgin olive oil aioli

Carved smoked turkey, ham and pastrami

Cheeses | Sliced provolone, cheddar and pepper jack

Bibb lettuce, vine-ripened tomatoes and sliced pickles

ACCOMPANIMENTS

Dijon mustard, whole grain mustard and mayonnaise

Sliced sourdough, wheat loaves and sandwich buns

DESSERTS

Morning-baked cookies and brownies

48 per person

SOUP & SALAD

SOUPS

White bean, roasted tomato and kale

Seasonal soup of the day

Assorted warm rolls, sweet butter

SALADS

Chickpea Greek | Romaine, cucumbers, tomatoes, feta cheese and oregano red wine vinaigrette

Hearty kale, roasted sweet potatoes and farro salad with sweet onion vinaigrette

BUILD-YOUR-OWN SALAD

Baby mixed lettuce, iceberg and baby spinach

Ripe tomatoes, cucumbers, roasted carrots, red beets and black olives

Chickpeas, sunflower seeds, toasted walnuts, toasted soy nuts and croutons

Cheeses | Sheep milk feta, crumbled blue cheese and aged cheddar

Toppings | Grilled chicken breast, tuna salad, shaved Black Forest ham and boiled eggs

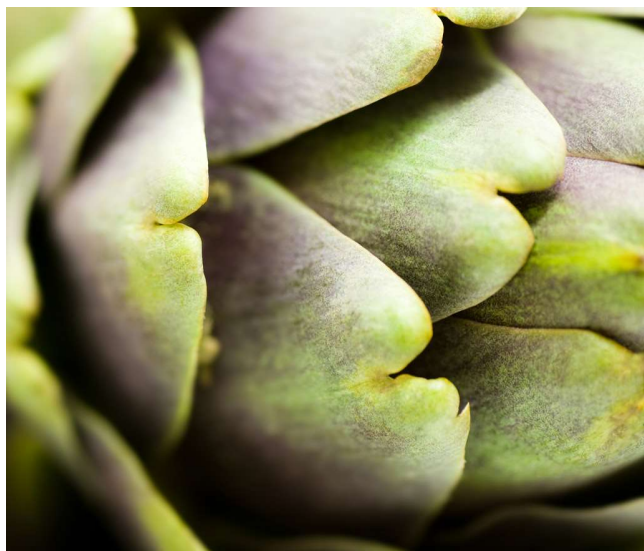
Dressings | Creamy buttermilk ranch and citrus vinaigrette

DESSERTS

Lemon curd tartlets

Double-chocolate brownies

50 per person



BUFFETS

Hot lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Hot buffets require a minimum of 20 people, groups less than 20 will be charged 125 small group service fee. Hot buffets are not available for groups less than 10. Buffet service is limited to 1.5 hours.

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TEXAS SMOKEHOUSE

STARTERS

Loaded tomato and beef chili | Shredded cheddar, chopped red onions

Warm cornbread | Sweet butter

Iceberg wedge salad | Blue cheese crumbles, chopped applewood-smoked bacon, baby tomatoes, blue cheese dressing, white balsamic vinaigrette

Heirloom tomato, cucumber and red onion salad, herb vinaigrette

ENTRÈES

Hickory-smoked beef brisket, Shiner barbecue sauce

Grilled ancho chili-rubbed chicken breast, charred corn relish

Pulled chipotle-rubbed barbecue pork, espresso barbecue sauce

ACCOMPANIMENTS

Cowboy pinto beans

Baked cavatappi pasta with cheddar sauce

Garlic-braised green beans

DESSERTS

Pecan pie bites

Seasonal fruit cobbler, vanilla bean ice cream
60 per person

BACKYARD

STARTERS

Market-style salad bar | Mixed greens, baby tomatoes, shaved carrots, cucumbers, herb croutons, ranch dressing, balsamic vinaigrette

Red and green cabbage slaw | Apple cider vinegar & honey dressing

Roasted loaded potato salad | Chopped eggs, applewood-smoked bacon, green onions, sour cream, cheddar cheese

House-made barbecue chips

OFF THE GRILL

Angus beef burgers

Barbecue-glazed chicken breasts

Beyond vegan burgers

Brioche buns

Condiments | Cheddar and pepper jack cheeses, lettuce, tomatoes, pickle spears, caramelized onions, jalapeños, mustard, ketchup, barbecue sauce and mayonnaise

DESSERTS

Ambrosia fruit salad

Cheesecake bites

54 per person



BUFFETS

Hot lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Hot buffets require a minimum of 20 people, groups less than 20 will be charged 125 small group service fee. Hot buffets are not available for groups less than 10. Buffet service is limited to 1.5 hours.

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TUSCAN AFFAIR

STARTERS

White bean and Tuscan kale soup

Herb breadsticks and sweet butter

Chopped salad | Mixed greens, pepperoncini peppers, artichoke hearts, aged salami, Italian olives, grilled asparagus and creamy herb dressing

Market Caesar salad | Romaine, focaccia croutons, Parmigiano-Reggiano and Caesar dressing

Baby mozzarella | Perle mozzarella, petite tomatoes, pesto and fresh basil

ENTRÈES

Roasted Italian sausage links | Caramelized onions and sweet peppers

Grilled chicken breast, lemon-caper sauce

Oven-roasted salmon, peperonata sauce

Cheese tortellini | Garlic and parmesan cheese cream sauce, wilted spinach

Vegetable ratatouille, Italian basil

DESSERTS

Tiramisu

Traditional cannolis

60 per person

TEXICAN

STARTERS

Tortilla soup | Corn tortilla strips

Chopped salad | Romaine, queso fresco, tomatoes, black beans, roasted corn, chipotle ranch dressing and cilantro-lime vinaigrette

Coleslaw | Carrots, green cabbage, sweet peppers, shredded jicama, cilantro leaves and jalapeño dressing

TACO BAR

Meats | Carne asada, spicy shredded chicken and achiote-rubbed mahi mahi

Flour and corn tortillas

Toppings | Grated queso fresco, pico de gallo, shredded lettuce, sour cream, guacamole, lime wedges, fire-roasted salsa, salsa verde, Tabasco and Cholula

Cheese enchiladas | Roasted ancho chile sauce

ACCOMPANIMENTS

Charro black beans

Red chili rice

DESSERTS

Tequila-lime tarts

Cinnamon and sugar-dusted churros

54 per person



PLATED

All plated hot lunches are served with your choice of starter, vegetable, entrée, rolls with butter, dessert, iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea service. All plated chilled lunches are served with soup or dessert, rolls with sweet butter, iced tea, coffee and tea service. If more than one selection is made, the menu will be charged at highest priced entrée.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

Roasted tomato basil with focaccia crouton

Creamy foraged mushroom and sherry wine

Roasted corn and poblano cream with corn tortilla crisp

SALADS

Baby romaine lettuce | Piquillo peppers, shaved manchego cheese, croutons and creamy garlic dressing

Mixed baby lettuce | grape tomatoes, roasted carrots, toasted soy nuts and herb vinaigrette

Iceberg wedge | Grape tomatoes, crispy applewood-smoked bacon, crumbled blue cheese and buttermilk dressing

Buffalo mozzarella and vine-ripened tomatoes | Arugula, crushed pistachios and balsamic reduction

DESSERTS | CHOOSE ONE

Tiramisu | Cocoa nib tuile

Strawberry cake | Strawberry & basil compote, shortbread crumbles

Chocolate bundt cake | Red berries

Carrot cake | Sweet cream cheese, candied pecans

Vanilla bean cheesecake | Lemon curd, seasonal berries

Key lime tart | Torched meringue

DESSERT ENHANCEMENTS

Duo | 6 additional per person

Trio | 8 additional per person



PLATED

All plated hot lunches are served with your choice of starter, vegetable, entrée, rolls with butter, dessert, iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea service. All plated chilled lunches are served with soup or dessert, rolls with sweet butter, iced tea, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea service.

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HOT ENTRÉES

SEARED CHICKEN BREAST

Whipped Parmesan potatoes, roasted mushrooms, lemon jus

48 per person

ROASTED CHICKEN BREAST

Barley and green pea risotto, roasted heirloom tomatoes and thyme jus

52 per person

SEARED ATLANTIC SALMON

Cotija cheese polenta, wilted spinach, poblano pepper glaze

54 per person

BLACKENED MAHI MAHI

Sweet potato purée, braised greens, pecan gremolata

54 per person

MANHATTAN CUT STRIP MEDALLION

Smoked cheddar whipped potatoes, grilled asparagus, caramelized onion sauce

58 per person

BARBECUE BEEF SHORT RIB

Stone-ground grits, petite green beans, pickled red onions

58 per person

GRILLED CAULIFLOWER STEAK

Braised lentils, wilted spinach, spiced pepitas, herb oil

45 per person

VEGETABLE ENCHILADAS

Quinoa, sweet potatoes, baby kale, charred corn, roasted salsa

45 per person

CHILLED ENTRÉES

CHINESE SALAD

Shaved Napa cabbage, carrots, toasted peanuts, orange segments, toasted sesame, Asian vinaigrette

SOUTHWEST CAESAR SALAD

Romaine lettuce, charred corn, pico de gallo, queso fresco, crispy corn tortilla, chipotle Caesar dressing

WEDGE SALAD

Iceberg lettuce, baby tomatoes, applewood-smoked bacon, crumbled blue cheese, avocados

Grilled herb chicken breast | 38 per person

Grilled sirloin of beef | 44 per person

Jumbo herb prawns | 42 per person

Seared Atlantic salmon | 40 per person



ON THE GO

On The Go lunches include apple, individual bag of Sun Chips or kettle potato chips and a chocolate chip cookie. Minimum of 10 people or add 5 per person.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

LUNCH ON THE GO CHOOSE THREE

SANDWICHES

Oven-roasted turkey | Applewood-smoked bacon, provolone cheese, bibb lettuce and basil mayonnaise on brioche bun

Shaved roast beef | Crème de brie, arugula and roasted peppers on brioche roll

Black Forest ham | Horseradish aioli, cheddar, lettuce and tomato on rye bread

WRAPS

Chicken Caesar | Romaine hearts, roasted bell peppers, parmesan cheese, croutons and Caesar dressing

Grilled balsamic marinated vegetables | Caramelized onions, buffalo mozzarella, basil pesto and baby lettuces on spinach tortilla

SALADS

Greek | Romaine lettuce, shaved red onions, marinated olives, salami, pepperoncini, feta cheese and oregano vinaigrette

Garden harvest | Kale, quinoa, farro, roasted sweet potato, edamame, goat cheese and tomato vinaigrette

44 per person



HORS D'OEUVRES

Hors d'oeuvres priced per piece with a minimum 25 pieces per order.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

VEGETARIAN

HOT

Wild mushroom purse, crispy phyllo | 7 per piece

Spinach-parmesan cheese-stuffed crimini mushroom | 6 per piece

Seared vegetable potsticker, ginger-chili dipping sauce | 6 per piece

Black bean and vegetable empanada, salsa, sour cream | 6 per piece

COLD

Chickpea hummus, pita chips, Kalamata olives | 6 per piece

Perle mozzarella, artichoke, olive and tomato skewer | 7 per piece

Peppered goat cheese and candied fig cone | 7 per piece

SEAFOOD

HOT

Lump crab cake, Cajun rémoulade | 8 per piece

Shrimp & grits fritter | Cheddar cheese, applewood-smoked bacon | 7 per piece

Texan pecan-crusting shrimp, honey mustard | 7 per piece

Cajun shrimp and crab slider | 7 per piece

COLD

Baja shrimp and tomato cocktail, phyllo crisp | 7 per piece

Blackened seared tuna, cucumber salsa, wonton crisp | 8 per piece

Blackened shrimp and Caesar salad coronet | 8 per piece

RECEPTION

| OMNI HOUSTON GALLERIA HOTEL

SAVORY

HOT

Red chili-glazed pork belly skewer, chicharrón crust | 6 per piece

Chicken mushroom Wellington | 7 per piece

Petite lamb chop, lemon-herb crust | 10 per piece

Beef shepherd's pie with cheddar potatoes | 7 per piece

COLD

Shaved roasted tenderloin crostini with horseradish cream | 8 per piece

Chipotle-spiced pulled chicken salad, cilantro crema, savory cone | 7 per piece

Blue cheese-stuffed date skewer, toasted almond | 6 per piece

Pimento cheese deviled egg, crispy applewood-smoked bacon | 7 per piece

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COLD STATIONS

Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Raw Bar items are sold in increments of 10 pieces. Two to three pieces per person is recommended for Raw Bar receptions and four to five per person for a dinner event. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

CHILLED RAW BAR

Served with lemon wedges, cocktail sauce, lemon garlic aioli

Alaskan snow crab claws | 15 per piece

Alaskan king crab legs | 24 per piece

Gulf shrimp ceviche, tomato, avocado | 8 per piece

Citrus-poached shrimp | 8 per piece

Citrus-poached colossal shrimp | 12 per piece

ARTISANAL CHEESE BOARD

Goat cheese | Laura Chenel's Chèvre, California

One year-aged cheddar | Grafton Village, Vermont

Triple cream brie | President, France

Point Reyes blue | Point Reyes Farmstead, California

Artisan crackers and lavosh, seasonal fresh and dried fruit and assorted nuts

22 per person

MARKET-STYLE CHILLED VEGETABLES

Crisp raw vegetables | Cucumbers, carrots, broccoli, heirloom cauliflower, radishes, celery and grape tomatoes

Ranch dip and kale hummus

16 per person

THE BIG TEXAN CHEESE BOARD

Redneck cheddar | Veldhuizen Family Farm

Moultonzola blue | Moulton, Texas

Jalapeño Menonia | Dallas Mozzarella Company

Herb goat cheese | Pure Luck Dairy, Texas

Houston's Bee2Bee honey and Texas pecans

Seasonal fresh and dried fruits

Artisan Texas breads and crisps

28 per person

BREADS AND SPREADS

Chickpea hummus and minted yogurt dip

Mixed olive tapenade

Warm spinach & artichoke dip

Queso fundido with roasted poblanos

Corn tortilla chips, pita bread and sliced artisan breads

18 per person





COLD STATIONS

Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Sushi serving size is 4 pieces per person. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

ANTIPASTO

Speck ham, soppressata, provolone, marinated mozzarella

Olives, artichoke hearts, roasted sweet peppers and marinated mushrooms

Grain and Dijon mustards

English crackers, selection of crusty bread

21 per person

BUILD-YOUR-OWN WEDGE SALAD

Lettuces | Little gem or baby iceberg

Cheeses | Blue cheese, cheddar, feta

Toppings | Tomatoes, cucumbers, shredded carrots
black beans, walnuts, toasted corn, pepitas, croutons
hard-boiled egg halves, chopped chicken breast
poached baby shrimp, crispy applewood-smoked bacon

Dressings | Buttermilk herb ranch and balsamic vinaigrette

19 per person

SUSHI

Assortment of nigiri and maki rolls | Vegetable
smoked salmon, spicy tuna, shrimp,
ahi tuna, California

26 per person



RECEPTION

| OMNI HOUSTON GALLERIA HOTEL

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HOT STATIONS

Station attendant is optional unless noted. Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Attendant required on Vegetables and Grains at 150 per chef with one attendant per 75 people recommended. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

POTATO BAR

Whipped purple potatoes, roasted fingerling potatoes and sweet potato gratin

Toppings (choose three) | Pulled pork, smoked brisket, steamed broccoli, grilled chicken, crispy applewood-smoked bacon

Scallions, crispy onions, cheddar, sour cream and sweet butter

22 per person

SHRIMP & GRITS

Sautéed Texas shrimp in tasso ham & andouille sausage garlic broth

Texas stone-ground cheese grits

Cheddar and green onions

Baked French bread

26 per person

VEGETABLES & GRAINS

Market display of vegetables cooked to-order

Green peas, yellow squash, Brussels sprouts, broccoli, red peppers, Tuscan kale, baby carrots, fennel, red onions, seasonal mushrooms

Quinoa and farro grains

Bell pepper coulis, olive oil, roasted garlic cloves and red pepper flakes

20 per person

PASTA

PASTA I CHOOSE TWO

Penne, cavatappi, cheese tortellini, whole wheat penne and gluten-friendly pasta

SAUCE I CHOOSE TWO

Pomodoro, Alfredo, basil pesto, Bolognese, arrabbiata

TOPPING I CHOOSE TWO

Chicken breast, Italian sausage, shrimp, tofu, applewood-smoked bacon

ACCOMPANIMENTS

Spinach, mushrooms, roasted red peppers, artichokes, extra virgin olive oil, garlic, red pepper flakes, parmesan cheese, parsley

Garlic breadsticks

25 per person





HOT STATIONS

Station attendant is optional unless noted. Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Attendant required on Vegetables and Grains at 150 per chef with one per 75 people recommended. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SLIDERS I CHOOSE THREE

Mini burger bites | Applewood-smoked bacon, cheddar and special sauce

Lil' Cubans | Media noche bread, roasted pork, ham, Swiss cheese, pickles, yellow mustard

Crab cake, vinegar slaw, chipotle aioli

Barbecue brisket | Caramelized onion, smoked cheddar

Roasted portabella | Roasted peppers, pesto, goat cheese

20 per person

ENHANCEMENTS

Garlic-parmesan waffle fries, sweet potato fries, traditional ketchup, chipotle aioli

8 additional per person

STREET TACOS CHOOSE THREE

Pork carnitas

Achiote shrimp

Beef picadillo

Grilled nopales

Toppings | Shaved lettuce, cheddar, jalapeños, sour cream and cilantro

Accompaniments | Lime wedges, pico de gallo, salsa roja, red onions and guacamole

Flour tortillas and taco shells

21 per person



CARVING STATIONS

Uniformed chefs will carve. Chef fee at 150 per chef. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

BAKED SCOTTISH SALMON

Southern biscuits, lemon & dill aioli
475 each | serves 25

BOURBON-GLAZED WHOLE HAM

Soft rolls, mayonnaise, Dijon, grain mustards
350 each | serves 50

CHAR SIU PORK LOIN

Steam buns, five-spice mayonnaise
450 each | serves 30

OVEN-ROASTED GARLIC-STUDDED LEG OF LAMB

Soft rolls, minted lamb jus
475 each | serves 30

OVEN-ROASTED TURKEY

Soft rolls, cranberry sauce, Dijon mustard, sage mayonnaise
375 each | serves 25

ROASTED NEW YORK STRIP STEAK

Soft rolls, horseradish cream, Dijon mustard
450 each | serves 25

ROASTED WHOLE TENDERLOIN OF BEEF

Soft rolls, horseradish cream, Dijon mustard
450 each | serves 20

BARBECUE-RUBBED BEEF BRISKET

Jalapeño cornbread, Shiner Bock barbecue
400 each | serves 25

CARVING ENHANCEMENTS CHOOSE TWO

- Cream of spinach and kale
 - Roasted rainbow carrots
 - Roasted mushrooms, farro risotto
 - Roasted Brussels sprouts, crispy applewood-smoked bacon
 - Roasted fingerling potatoes
 - Chipotle honey-glazed sweet potatoes
 - Whipped horseradish potatoes
- 10 per person

RECEPTION

| OMNI HOUSTON GALLERIA HOTEL

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DESSERTS

Server attendant required on Build Your Own Sundae per 75 people. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event. Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

S'MORES

Milk chocolate with toasted marshmallows and a graham cracker crust

Served in a cast iron skillet

14 per person

SWEET MEXICO

Cinnamon & sugar-dusted churros

Traditional flan

Mexican-spiced pot de crème

Sopapillas with local honey

16 per person

BUILD-YOUR-OWN SUNDAE

ICE CREAM | CHOOSE TWO

Blue Bell vanilla bean, chocolate, strawberry, seasonal sorbet

SAUCES | CHOOSE TWO

Dulce de leche, salty caramel, butterscotch, chocolate fudge, raspberry sauce

TOPPINGS | CHOOSE SIX

Dark chocolate shavings, macerated berries, toasted coconut, toasted pecans, roasted peanuts, crushed cookies, crushed toffee, Reese's Pieces, whipped cream

22 per person

PETIT FOUR STATION

Opera tortes

Miniature cheesecake bites

Petite eclairs

Assorted chocolate truffles

French macarons

21 per person

THE GRAND FINALE

Assorted fruit bites

Dipped and decorated churros

Chocolate hazelnut crunch squares

Pistachio mousse tartlets

Crème brûlée bites

Cheesecake bites

White chocolate biscotti

French macarons

35 per person





STATIONS

Pricing is based on two hours of service. Minimum per station is 25 people. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

GRAND OMNI WELCOME

Allow us to create your ideal welcome reception dinner event, perfect for a flow arrival and plenty of socializing.

BEVERAGE

Butler-passed arrival

HORS D'OEUVRES I CHOOSE FOUR

RECEPTION STATION CHOOSE THREE

Excluding raw bar

CARVING STATION I CHOOSE ONE

125 per person

DESSERT I CHOOSE ONE

add 8 per person





DINNER

All plated dinners are served with your choice of starter, entrée, vegetable and dessert, dinner rolls, butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea service. If more than one choice is made, the guarantee will be charged at highest priced entrée. Enhance your dining experience with artisanal bread service, hand-formed seeded, pretzel and sourdough rolls, 2 per person.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SALADS

Butter lettuce, roasted sweet potato, spiced pepitas dried cranberries, tangy goat cheese, lemon vinaigrette

Baby romaine leaves, roasted corn, cornbread croutons, Cotija cheese, roasted sweet peppers, creamy garlic dressing

Petite garden greens, cucumbers, tomatoes, herb farro grains, goat cheese, poppy seed vinaigrette

SOUPS

Cream of Yukon gold potato, leek, truffle oil

Blended white bean, Tuscan kale, fennel sausage

Smoked tomato bisque, Cotija cheese, crouton

APPETIZERS

Sweet pea risotto | Crispy prosciutto, aged parmesan cheese

Foraged mushroom ravioli | Wilted kale, roasted tomatoes, crispy mushrooms

Jumbo lump crab cake | Sweet pepper, corn relish, chive oil

Grilled pork belly | Serrano sweet potatoes, mustard greens, candied pecans, pickled shallots

14 additional per person

DESSERTS | CHOOSE ONE

Opera torte | Italian espresso, pistachio dust

Bitter chocolate mousse, almond crisp

Vanilla bean cheesecake, seasonal fruit compote

Milk chocolate crunch bar, red berries

Lemon meringue tart, seasonal berries

DESSERT ENHANCEMENTS

Duo | 6 additional per person

Trio | 8 additional per person



PLATED

All plated dinners are served with your choice of starter, entrée, vegetable and dessert, dinner rolls, butter, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea service. If more than one choice is made the guarantee will be charged at highest priced entrée. Enhance your dining experience with artisanal bread service, hand-formed seeded, pretzel and sourdough rolls 2 per person.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

ENTRÉES

ROASTED FRENCHED CHICKEN BREAST

Whipped Yukon Gold potatoes, wilted spinach, thyme chicken jus

57 per person

TORTILLA-CRUSTED SALMON FILLET

Creamy poblano grits, tomatoes, corn relish

60 per person

BLACKENED TEXAS REDFISH

Cauliflower and lentil pilaf, herb gremolata, orange butter sauce

64 per person

GRILLED NEW YORK STRIP MEDALLION

Caramelized applewood-smoked bacon & onion relish, horseradish, potato purée, olive oil, asparagus

66 per person

BRAISED BEEF SHORT RIB

Creamy herb polenta, rainbow Swiss chard, pickled shallots, red wine reduction

70 per person

GRILLED BEEF TENDERLOIN

Potato gratin, roasted baby tomatoes, house-made steak sauce

75 per person

SUGAR CANE-BRINED PORK LOIN

Blackberry serrano gastrique, sweet potato hash and baby green beans

62 per person

DUET ENTRÉES

GRILLED BEEF SIRLOIN MEDALLION & SEARED CHICKEN BREAST

Applewood-smoked bacon and onion relish, roasted peppers, crispy polenta, Blue Lake green beans

78 per person

GRILLED NEW YORK STRIP MEDALLION & CITRUS BUTTER SHRIMP

Zinfandel reduction, herb quinoa and brown rice, wilted garlic spinach, kale

82 per person

GRILLED BEEF TENDERLOIN & POBLANO-GLAZED SALMON

Red wine reduction, Cotija cheese grits, roasted cumin carrots

80 per person



BUFFETS

All dinner buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 30 people unless otherwise specified. Groups less than 30 will be charged a 150 small group service fee. Texas Tailgate requires minimum of 50 people. Buffet service is limited to 1.5 hours.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

MEDITERRANEAN

STARTERS

Greek salad | Romaine, tomatoes, toasted couscous, olives, feta cheese, cucumbers, red onions and oregano lemon dressing

Tabouleh salad | Cracked wheat, tomatoes, green onions, parsley, mint and extra virgin olive oil

Display | Marinated artichokes, manchego cheese, roasted peppers, pepperoncini and marinated mozzarella

ENTRÉES

Lemon & rosemary-roasted strip steak | Artichokes, white beans, fingerling potatoes and lemon zest

Chermoula roasted chicken kebabs | Braised lentils

Searred redfish | Harissa, warm tomato & olive agrodolce

ACCOMPANIMENTS

Orecchiette pasta | Pancetta and kale

Moroccan stewed tomatoes, eggplant and potatoes

Za'atar flatbreads, focaccia and breadsticks with olive oil and butter

DESSERTS

Baklava with honey syrup

Cocoa-dusted tiramisu

96 per person

TEXAS TAILGATE

SNACKS

Ranch and barbecue-spiced corn nuts

Bavarian pretzels bites and house-made mustards

Crisp potato chips and caramelized onion dip

Texas-size vegetable display and creamy herb dip

SLIDERS

Crispy hot chicken | Ranch chile

Angus beef | Caramelized onions and Texas cheddar

Texas redfish | Rémoulade sauce

Served with assorted pickles

BUILD-YOUR-OWN FRITO PIE STATION

Beef chili

Toppings | Shredded cheddar, sour cream, pickled jalapeños, pico de gallo, red onions and scallions

LOCAL BITES

Brisket steamed bun | Pickled slaw

Applewood-smoked bacon-wrapped jalapeño shrimp skewer

Pulled chicken taquitos | Ancho cilantro sour cream

Mini hot dogs | Traditional condiments

DESSERTS

Texan pecan pie bites | Vanilla & bourbon whipped cream

Chocolate Bundt cake | Chocolate buttercream

Granola-encrusted cinnamon-apple cobbler | Blue Bell vanilla ice cream

98 per person



BUFFETS

All dinner buffets are served with iced tea, water, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Buffets require a minimum of 30 people unless otherwise specified. Groups less than 30 will be charged a 150 small group service fee. Buffet service is limited to 1.5 hours.

Prices are subject to a 25% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SOUTHERN COMFORT

STARTERS

Mixed garden greens | grilled corn, jicama, tomatoes, black-eyed peas, Cotija cheese and an assortment of dressings

Roasted sweet potatoes, pecan and dried cranberry salad

Deviled eggs and pimento cheese yolks

ENTRÉES

Almond-encrusted Gulf snapper | Bluebonnet honey-butter glaze

Southern-style crispy chicken

Steen's sugar cane molasses barbecue pork ribs

ACCOMPANIMENTS

Creamy macaroni and cheddar cheese

Southern-style green bean casserole

Biscuits and cornbread with sweet butter

DESSERTS

Red velvet cake | Cream cheese frosting

Southern pecan pie

Chocolate chip bread pudding | Jack Daniel's sauce
82 per person

CARIBBEAN TREATS

STARTERS

Baby greens salad | Beans, avocados, onions and roasted pineapple vinaigrette

Seafood campechana cocktail

Hearts of palm salad | Cherry tomatoes, cucumbers, red onions and cilantro

Crab fritters with Key lime rémoulade

ENTRÉES

Braised free-range chicken | Isla del Encanto sofrito

Sour orange mojo pork loin | Roasted sweet plantains

Skirt steak churrasco | Aleppo chili-spiced chimichurri

ACCOMPANIMENTS

Green peas & rice over banana leaf

Crispy yuca | Garlic mojo and tomato mayonnaise

Pork belly bean stew

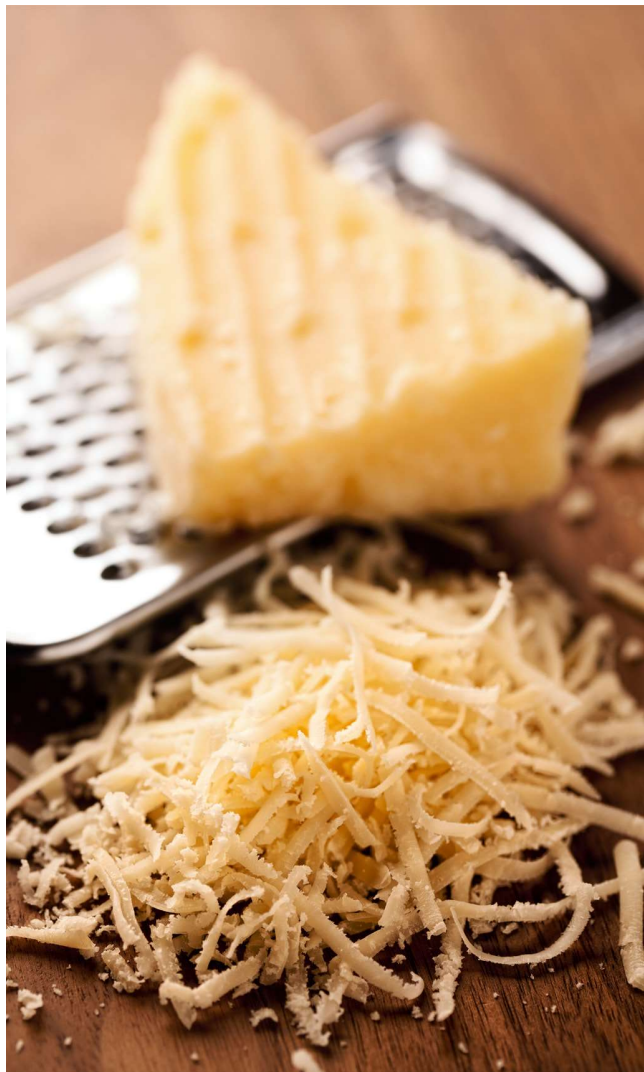
DESSERTS

Cuatro leches cake

Coconut flan | Berry compote

Lime tarts | Mango relish

95 per person



BUFFETS

All dinner buffets are served with iced tea, water, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Buffets require a minimum of 30 people. Groups less than 30 will be charged a 150 small group service fee. Buffet service is limited to 1.5 hours.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

SOUTH OF THE BORDER

STARTERS

Chop salad | Iceberg lettuce, tomatoes, red onions nopales, black beans, grilled corn, queso fresco tortilla strips, guajillo cilantro ranch

Daily catch | Ceviche, tomatoes, red onions, cilantro, lime and Clamato

Warm lime-spritzed corn tortilla chips

ENTRÉES

Grilled chicken | Guajillo chili sauce

Grilled beef Tampico | Grilled chili peppers, onions

Ranchero-style shrimp | Jalapeño, limes

Tortilla | Soft flour or corn

ACCOMPANIMENTS

Mexican rice

Chipotle-roasted sweet potatoes

Salsa roja, chipotle lime aioli, pico de gallo

Shredded cabbage & jicama slaw, jalapeños pickled onions

DESSERTS

Coffee flan | Caramel sauce

Churros and sopapillas | Local honey

84 per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

BEVERAGES

Stance regular or decaf coffee | 95 per gallon

Classic black iced tea | 95 per gallon

Fresh or Hibiscus lemonade | 95 per gallon

Fruit-infused water | Lemon-cucumber, orange-blueberry or pineapple-mint | 40 per gallon

Assorted Numi hot teas | 92 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 92 per gallon

Just Made Houston-Crafted Fresh Juices | Beet and turmeric, papaya-ginger and passion-dragon | 8.5 per drink

Individual Texas tea | 6 each

Assorted soft drinks | 6 each

Individual Mexican sodas | Pineapple, fruit punch, madarin orange | 6 each

Individual water | still, sparkling | 8 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each

Red Bull | Energy Drink or Sugarfree | 8 each

Naked fruit juice & smoothies | 10 each

Coconut water | 7 each

Pure Life water | 7 each

S.Pellegrino Essenza flavored sparkling mineral water | 8 each

S.Pellegrino sparkling mineral water | 10 each

Acqua Panna natural spring water | 10 each

Assorted Kohana canned coffee drinks | 8 each

Enroot cold brew tea | 8 each

BEVERAGE PACKAGE À LA CARTE

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

Full Day (8 hours) | 32 per person

Half-day (4 hours) | 20 per person



BAR MIXOLOGY

Requires one bartender for every 75 guests at 150 each. All cash bars require one cashier for every 75 guests at 150 each in addition to bartender. Bartender and Cashier fees are based up to four hours of service each. Each additional hour is 35 each.

All bars are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's Handmade
Gin | Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardí
Bourbon | Old Forester
Scotch | Johnnie Walker Red
Tequila | Milagro Silver
Cognac | Hennessy VS

CALL

Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

CORDIALS

Courvoisier VS Cognac | 16 per drink
Baileys Irish Cream | 14 per drink
Kahlúa | 14 per drink
Amaretto | 15 per drink
Grand Marnier | 16 per drink
St~Germain | 16 per drink
Godiva Chocolate | 15 per drink

BEERS

DOMESTIC (SELECT 3)

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT AND SELECT (SELECT 3)

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

HOST BAR

Craft brands | 15 per drink
Premium brands | 14 per drink
Call brands | 12 per drink
Domestic beer | 7 per drink
Import/craft beer | 8 per drink
House wine | 15 per drink
Cordials | 14 per drink
Soft drinks | 6 per drink
Bottled water | 6 per drink

CASH BAR

Cash bar prices include service charge and sales tax. All bars have a minimum revenue requirement of 500.

Craft brands | 20 per drink
Premium brands | 19 per drink
Call brands | 15 per drink
Domestic beer | 9 per drink
Import/craft beer | 10 per drink
House wine | 16 per drink
Cordials | 12 per drink
Soft drinks | 8 per drink
Bottled water | 8 per drink

BEVERAGES

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BAR MIXOLOGY

Requires one bartender for every 75 guests at 150 each per four hours. All cash bars require one cashier for every 75 guests at 150 each per four hours, in addition to bartender. Each additional hour is 35 each. All bars have a minimum revenue requirement of 500. All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 30 people.

Cash bar prices include service charge and sales tax. Hosted bars are subject to 25% service charge and 8.25% sales tax

PACKAGES

CRAFT

One hour | 30 per person
Two hours | 45 per person
Three hours | 58 per person
Four hours | 69 per person

PREMIUM

One hour | 28 per person
Two hours | 42 per person
Three hours | 56 per person
Four hours | 66 per person

CALL

One hour | 24 per person
Two hours | 36 per person
Three hours | 48 per person
Four hours | 58 per person

BEER AND WINE

One hour | 20 per person
Two hours | 30 per person
Three hours | 35 per person
Four hours | 40 per person

DAIQUIRI BAR

Banana, strawberry, mixed berry, mango, prickly pear, lime, deluxe rum

One hour | 24 per person
Two hours | 36 per person
Three hours | 48 per person
Four hours | 60 per person

MARGARITA & BEER BAR

Strawberry, peach, mixed berry, mango, prickly pear, deluxe tequila, orange liqueur, St~Germaine Elderflower Liqueur, X-Rated Fusion liqueur, selection of domestic & imported beer

One hour | 28 per person
Two hours | 42 per person
Three hours | 50 per person
Four hours | 58 per person

BLOODY MARY BAR

Premium vodka, premium tequila, premium scotch, bloody mary mix, clamato juice, olives, bread & butter pickles, capers, lemon, lime, orange, celery, shrimp, applewood-smoked bacon, salami, cheese cubes

One hour | 28 per person
Two hours | 42 per person
Three hours | 50 per person
Four hours | 58 per person

MIMOSA BAR

Deluxe sparkling wine, premium gin, raspberry liqueur, St~Germaine Elderflower Liqueur, X-Rated Fusion liqueur, amaretto, strawberry, mixed berry, mango and peach purées, fresh fruit garnishes

One hour | 28 per person
Two hours | 42 per person
Three hours | 50 per person
Four hours | 58 per person

BEVERAGES

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WINE RACK

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Prices are subject to 25% service charge and 8.25% sales tax.

SPARKLING WINES

- Campo Viejo | California | brut | 40 per bottle
- Ruffino | Veneto, Italy | prosecco | 44 per bottle
- Chandon | California | rosé | 51 per bottle
- Veuve Clicquot | France | brut | 145 per bottle

WHITE AND BLUSH

- Bulletin Place | Australia | sauvignon blanc | 40 per bottle
- Bulletin Place | Australia | chardonnay | 40 per bottle
- Hayes Ranch | Livermore, California | rosé | 50 per bottle
- Hayes Ranch | Livermore, California | chardonnay | 50 per bottle
- Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 60 per bottle
- Decoy by Duckhorn | Sonoma County, California | chardonnay | 60 per bottle

RED

- Bulletin Place | Australia | merlot | 40 per bottle
- Bulletin Place | Australia | cabernet sauvignon | 40 per bottle
- Hayes Ranch | Livermore, California | merlot | 50 per bottle
- Hayes Ranch | California | cabernet sauvignon | 60 per bottle
- Decoy by Duckhorn | Sonoma County, California | merlot | 60 per bottle
- Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 60 per bottle





EVENT INFORMATION

FOOD & BEVERAGE POLICIES

We ask that menu selections and setup arrangements be finalized at least 30 days prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. Only food and beverage provided by Omni Galleria Houston Hotel may be consumed on hotel premises.

GUARANTEES OF ATTENDANCE & MINIMUMS

In order to ensure the success of your function, the catering and conference planning team should be notified of the exact number of guests by 12 p.m. three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be used as the final guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3% overage. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

SHIPPING & RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your event, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged and assume no liability for the condition of the contents of any package. The patron is responsible to notify their attendees that the hotel charges for incoming shipments including boxes and envelopes. Handling fees apply.

PRICING & BILLING

Food, beverage, room rental and audiovisual prices are subject to 25% service charge and 8.25% sales tax. Service charge is taxable in the state of Texas. Tax exemption must meet the state of Texas requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the hotel's finance department at least four weeks prior to the event. If direct bill is approved, payment in full is required 30 days after the receipt of the final invoice. Cash, check or credit card must be used as payment for functions projecting less than 5,000 in total revenue.

Non-refundable, advance deposits are required to confirm a function on a definite basis; specific requirements will be indicated in your contract. Pricing is guaranteed within six months of the event and is subject at any time to tax increases based on the city and county sales tax laws.

DECORATIONS & EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the city, county fire department and Omni Galleria Houston Hotel. The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations and labor fees may apply. Confetti, glitter and confetti cannons are not allowed.



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HOUSTON

CONTACT INFORMATION