DAYTIME
MENUS
**RISE & SHINE BREAKFAST**

Service for up to 2 Hours  
Requires a Minimum Order of 25 Guests

**INCLUDES:**  
Coffee & Hot Teas | Filtered Water | Orange Juice

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**SEASONAL CONTINENTAL**  
$13 PER PERSON  
Assorted Breakfast Pastries | Organic, Fresh Sliced Fruit

**HEALTHY START CONTINENTAL**  
$17 PER PERSON  
Assorted Breakfast Pastries | Organic Whole Fruit | Granola | Organic Yogurt

**COMPLETE BUFFET BREAKFAST**  
$23 PER PERSON  
Assorted Breakfast Pastries | Assorted Cereals & Milk  
Roasted Breakfast Potatoes | Scrambled Eggs  
Choice Of:  
Applewood-Smoked Bacon -or- Breakfast Sausage

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**ADD-ONS**

- Applewood-Smoked Bacon $5 per person
- Assorted Bagels & Organic Cream Cheese Spreads $4 per person
- Assorted Muffins $3 per person
- Breakfast Burritos $10 per person  
  Choice of: Chorizo -or- Fire Roasted Corn & Black Bean
- Brioche Cinnamon French Toast $9 per person
- Build-Your-Own Yogurt Parfait $8 per person  
  Includes: Granola | Organic Yogurt
- Ham Breakfast Quiche $52 per quiche (SRV 8)
- Organic, Seasonal Fruit Salad $6 per person
- Roasted Breakfast Potatoes $5 per person
- Vegetarian Breakfast Quiche $52 per quiche (SRV 8)
- Vegetarian Frittata $9 per person  
  Seasonal Vegetables | California White Cheddar

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**BRUNCH BARS**  
**UP TO (2) HOURS OF SERVICE**

**BLOODY MARY BAR**  
$16 PER PERSON  
Standard Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers
  Green Olives | Tabasco | Celery Salt | Lemons & Limes

**MIMOSA BAR**  
$14 PER PERSON  
Standard Sparkling | Oranges | Raspberries | Assorted Juice Mixers

See ‘Bar Services’ for Bars & Bartender Pricing

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Vegetarian options are available as protein substitutes upon request.  
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.  
Prices are subject to a 22% service charge and sales tax.
BISTRO LUNCH
FOR GROUPS OF (75) GUESTS OR FEWER
V - Vegetarian | GF - Gluten Free

ADULT BOXED LUNCHES
$17 PER PERSON
Drop-Off Service | Requires a Minimum Order of 20 Guests

EACH BOX LUNCH WILL INCLUDE THE FOLLOWING:
(1) Salad -or- (1) Sandwich per Guest:
Up to Two Salads or Sandwich Selections per Event
Kettle Chips | Chocolate Chip Cookie | Organic Whole Fruit | Canned Water

SALAD & SANDWICH BUFFET
$20 PER PERSON
Service for up to 2 Hours | Requires a Minimum Order of 20 Guests

INCLUDES:
Kettle Chips | Chocolate Chip Cookies | Filtered Water | Infused Water

20 Guests | Select (1) Salad and (2) Sandwiches
21 Guests or More | Select (2) Salads and (3) Sandwiches

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21 Guests or More | Select (2) Salads and (3) Sandwiches

SALADS
PASTA SALAD (V)
Artichokes | Sun-Dried Tomatoes | Black Olives

QUINOA SALAD (GF, V)
Baby Kale | Cotija Cheese | Fire Roasted Corn & Black Beans | Cumin-Lime Dressing

CAESAR SALAD
Romaine | Croutons | Parmesan | Caesar Dressing

CHEF’S CHOICE SEASONAL SALAD

SANDWICHES
ROASTED TURKEY BREAST
Garlic Aioli | Arugula | Sun-Dried Tomatoes | White Cheddar

CHICKEN SALAD
Shaved Fennel | Grapes | Celery | Arugula | Cajun Creole Mustard

GRILLED VEGETABLE (GF,V)
Sun-Dried Tomato Hummus | Grilled Zucchini | Portobello Mushroom

ADD-ONS
ASSORTED CANNED SODAS $5 PER PERSON
BOTTLED ICED TEA -OR- LEMONADE $5 PER PERSON
ADDITIONAL SALAD SELECTION $6 PER PERSON
ADDITIONAL SANDWICH SELECTION $8 PER PERSON

VEGETARIAN ADD-ONS
ASSORTED GRILLED VEGETABLES $12 PER PERSON
AVOCADO $4 PER PERSON | CHICKPEAS $2 PER PERSON
HUMMUS SPREAD $4 PER PERSON | TOFU $2 PER PERSON

Minimum Food Quantity Must Match the Guest Guarantee

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LUNCH BUFFETS

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests | Pricing is per Person

V - Vegetarian | GF - Gluten Free

INCLUDES:
Filtered Water | Infused Water | Unsweetened Iced Tea
Add Lemonade for $3 per person

TEXAS FAJITAS $18
ANCHO RUBBED SKIRT STEAK
CITRUS MARINATED CHICKEN BREAST
CILANTRO RICE (GF, V) | REFRIED BEANS (GF, V)
SautééED PEPPERS & ONIONS (GF, V)
SERVED WITH GUACAMOLE | SALSA | SOUR CREAM
SWEET CORN CAKE

CHOPSTICKS $29
BEEF & BROCCOLI | TERIYAKI CHICKEN
CHICKEN POT STICKERS | VEGETABLE SPRING ROLLS (V)
FRIED TOFU VEGETABLE STIR FRY (V)
VEGETABLE FRIED RICE (V)
GREEN TEA COOKIES

SALAD TRIO $29
CAESAR SALAD
Romaine | Croutons | Parmesan | Caesar Dressing
GREEK SALAD (V)
Mixed Greens | Feta Cheese | Olives | Tomatoes | Red Wine Vinaigrette
ORZO PASTA SALAD
Garlic Poached Texas Shrimp | Roasted Seasonal Vegetables | House Vinaigrette

CHOCOLATE CHIP COOKIES

TEXAS PROUD BBQ $32
DRY RUBBED BBQ CHICKEN | SMOKED BEEF BRISKET
COLESLAW | POTATO SALAD | RANCHERO BEANS
SERVED WITH JALAPEÑOS | TEXAS TOAST | ONIONS | BBQ SAUCE
CORN BREAD | PRETZEL FUDGE BROWNIES

FRESH PASTA BAR $29
BLACK GARLIC CAESAR SALAD
Romaine | Croutons | Parmesan | Caesar Dressing
BOW TIE, FETTUCCINI & PENNE PASTA
MARINARA & ALFREDO SAUCE
GRILLED CHICKEN & ITALIAN SAUSAGE
Substitute Pesto Chicken, Fennel Sausage, or Blackened Shrimp for $6 PER PERSON
Toppings Include:
Marinated Tomato, Mushrooms, Spinach, Roasted red peppers,
Caramelized Onions, Fire roasted Artichokes

GARLIC BREAD | TIRAMISU PARFAIT

ADD-ONS

ASSORTED CANNED SODAS $5 per can
LEMONADE STATION $3 per person
GLUTEN FREE COOKIES $4 per person
BREAD & BUTTER $3 per person

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# Break Time: Snacks & Beverages

## Snack Boards
- **Healthy Choice | $10**
  - Seasonal Raw Vegetable Platter
  - Served with Herb Dip & Hummus | Crackers
- **Antipasto Platter | $15**
  - Marinated Artichoke Hearts & Olives
  - Grilled Vegetables & Portobello Mushrooms
  - Fresh Mozzarella | Salami | Crostini
- **Artisanal Cheese Board | $17**
  - Selection of Local Cheeses | Dried Fruit
  - Crackers | Nuts | Local Honey
- **Hummus Bar | $18**
  - Marinated Artichokes | Olives | Roasted Red Bell Peppers
  - Served with Roasted Garlic Hummus | Warm Pita | Tortilla Chips
- **Nacho Bar | $18**
  - Chipotle Chicken | Chorizo | White Queso | Tortilla Chips
  - Black Beans | Cilantro | Pico de Gallo | Sour Cream

## Non-Alcoholic Beverage Packages
- **Infused Aqua Fresca**
  - Select 2:
    - Citrus | Cucumber-Mint | Very Berry
  - Half-Day $5 per person | Full Day $10 per person

## Coffee & Hot Tea Package
- Regular Coffee | Hot Herbal Teas | Filtered Water
- Decaf Coffee Available Upon Request
  - Half-Day $6 per person | Full Day $12 per person

## Complete Beverage Package
- Regular Coffee | Hot Herbal Teas | Filtered Water
- Assorted Canned Sodas | Iced Tea
- Decaf Coffee Available Upon Request
  - Half-Day $12 per person | Full Day $22 per person

## Add-Ons
- **Whole Fruit | $3 per person**
- **Iced Tea | $5 per person**
- **Kettle Chips | $4 per person**
- **Lemonade | $5 per person**
- **Canned Water | $3 per person**
- **Cookies | $5 per person**
- **Fudge Brownies | $5 per person**
- **Granola Bars | $5 per person**
- **Popcorn | $5 per person**
- **Trail Mix | $5 per person**

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EVENING MENUS
Tray Passed Service for up to 1 Hour | Stationed Service for up to 1.5 Hours

Additional Passer Fee of $75 per (1) Passer
(1) Passer Required per 50 Guests

Food Quantities Must Match Guest Guarantee | Minimum Order of (25) Pieces per Item
Recommended Quantity of (2) Pieces per Guest, per Item

V - Vegetarian | GF - Gluten Free

**APPETIZER RECEPTION**

**V E G E T A R I A N**

- Butternut Squash Burrata Bite
  - Pepita Gremolata | Crostini
  - $4 passed | $10 stationed
- Caramelized Onion & Goat Feta Cheese Bite
  - $4 passed | $10 stationed
- Fried Green Tomatoes  GF
  - Pimento Cheese | Hot Sauce
  - $3 passed | $9 stationed
- Fried Zucchini Fritter
  - Red Bell Pepper Aioli
  - $4 passed | $10 stationed
- Pickled Deviled Egg  GF
  - Green Tomato Relish
  - $5 passed | $11 stationed
- Tex-Mex Bruschetta
  - Cilantro | Cotija Cheese | Grilled Corn | Chipotle Aioli | Baguette
  - $3 passed | $9 stationed
- Wild Mushroom Tart
  - Goat-Chèvre Mousse
  - $4 passed | $10 stationed

**M E A T**

- Bacon Wrapped Scallops  GF
  - Toasted Guajillo Aioli
  - $7 passed | $12 stationed
- Beef & Cilantro Empanadas
  - Chipotle-Lime Aioli
  - $4 passed | $10 stationed
- Chicken n’ Waffles
  - Candied Jalapeños | Sage Maple Syrup
  - $5 passed | $10 stationed
- Pulled Pork
  - Barbecue | Crispy Shallot | Pickled Slaw | Crostini
  - $4 passed | $10 stationed
- Short Rib Tostada  GF
  - Cotija Cheese | Pickled Onion | Sweet Potato Purée
  - $5 passed | $11 stationed
- Steak Tartare  GF
  - Prime Filet of Beef | Capers | Egg | Garlic Aioli | Fried Herb Potato
  - $5 passed | $11 stationed

**S E A F O O D**

- Crab Rangoon Tostada
  - Chive | Charred Jalapeño | Sweet & Sour Relish
  - $7 passed | $12 stationed
- Crunchy Gulf Shrimp “Roll”
  - Avocado Purée | Panko | Chili Aioli | Seaweed | Crostini
  - $7 passed | $12 stationed
- Gulf Shrimp Ceviche  GF
  - Avocado Mousse | Tortilla
  - $7 passed | $12 stationed
- Oyster-on-the-Half Shell  GF
  - Cilantro | Lime | Chilis | Mezcal
  - Market Price
- Smoked Gulf Redfish Dip
  - Cilantro | Pickled Onion | Crostini
  - $6 passed | $11 stationed

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STROLLING RECEPTION

Service for up to 2 Hours
Requires a Minimum Selection of (3) Stations
Requires a Minimum Order of 25 Guests

V - Vegetarian | GF - Gluten Free

SLIDER BAR* | $7 per person
Select Two:
- Beef & Cheese - Caramelized Onions | Charred Chili Aioli
- Barbecue Pulled Pork - Roasted Garlic Aioli | Creamy Slaw
- Crispy Falafel - Argula | Tzatziki | Harissa Aioli V

TACO TRUCK | $23 per person
Chef Attended
- Chipotle Skirt Steak | Stewed Chicken Tinga
- Avocado Salad | Salsa Fresco | Refried Black Beans | Corn Tortillas

ITALIAN COUNTRY SIDE* | $23 per person
Select Two:
- Cavatelli Pasta
  - Bacon | Braised Kale | Sage | Butternut Squash Cream
  - Orecchiette Pasta V
- Blistered Tomatoes | Peas | Roasted Red Bell Peppers | Spinach
  - Zucchini | Alfredo Sauce
- Penne Pasta
  - Roasted Chicken | Caramelized Onions | Mushrooms | Torn Basil
  - Parmesan Cheese | Marinara Sauce

GULF COAST | $28 per person
Chef Attended
- Fried Catfish | Pickled Okra Relish & Coleslaw
- Crab & Corn Cobb Salad Hushpuppies

SEAFOOD RAW BAR* | Market Price
Chef’s Choice of Assorted Chilled Seafood including Clams, Oysters, and Shrimp
- Cocktail Sauce | Mignonette | Lemon | Tabasco Sauce

CARVING STATIONS
Chef Attended | Includes House Rolls & Butter

- Herb-Crusted Turkey Breast - Cranberry Chutney | Pan Sauce $21 per person
- Whole Roasted Gulf Sea Bass Fillet - Chive | Lemons | Remoulade $21 per person
- Chile-Lime Hanger Steak - Cilantro | Guacamole | Pico de Gallo $24 per person
- Garlic Studded Prime Rib - Horseradish Cream | Au Jus $36 per person
- Coffee & Chile Guajillo Crusted Beef Tenderloin - Green Tomato Salsa Guajillo Demi Market Price

CARVING STATION ADD-ONS:
- Garlic Whipped Potatoes | $12 per person
- Roasted Fingerling Potatoes | $12 per person
- Seasonal Succotash | $12 per person
- Seasonal Vegetable Sauté | $12 per person

ADDITIONAL CHEF FEE OF $150 PER (1) CHEF
(1) CHEF REQUIRED PER 100 GUESTS
* DENOTES CHEF ATTENDANT OPTIONAL

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## Strolling Dinner Buffets

Service for up to 2 Hours  
Requires a Minimum of Order of 25 Guests  
V - Vegetarian | GF - Gluten Free

### Includes:
- Filtered Water  
- Bread & Butter  
- Unsweetened Iced Tea

(2) Salads | (2) Accompaniments | (2) Entrées | (3) Mini Desserts  
$95 per adult | $60 per child

(3) Salads | (3) Accompaniments | (3) Entrées | (3) Mini Desserts  
$110 per adult | $70 per child

### Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>GF</th>
<th>V</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Black Garlic Caesar Salad</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Romaine</td>
<td>Croutons</td>
<td>Parmesan</td>
</tr>
<tr>
<td><strong>Beet &amp; Quinoa Salad</strong></td>
<td>GF</td>
<td>V</td>
</tr>
<tr>
<td>Arugula</td>
<td>Pickled Red Onions</td>
<td>Toasted Almonds</td>
</tr>
<tr>
<td><strong>Gem Lettuce Salad</strong></td>
<td>GF</td>
<td>V</td>
</tr>
<tr>
<td>Caramelized Onions</td>
<td>Cucumbers</td>
<td>Pickled Mustard Seeds</td>
</tr>
<tr>
<td><strong>Grilled Pear Salad</strong></td>
<td>GF</td>
<td>V</td>
</tr>
<tr>
<td>Hearty Greens</td>
<td>Endive</td>
<td>Candied Walnuts</td>
</tr>
<tr>
<td><strong>Roasted Butternut Squash Salad</strong></td>
<td>GF</td>
<td>V</td>
</tr>
<tr>
<td>Arugula</td>
<td>Fresh Goat-Feta Cheese</td>
<td>Farro</td>
</tr>
</tbody>
</table>

### Accompaniments

<table>
<thead>
<tr>
<th>Accompaniment</th>
<th>GF</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGGPLANT CAPONATA</td>
<td></td>
</tr>
<tr>
<td>HERB-ROASTED FINGERLING POTATOES</td>
<td></td>
</tr>
<tr>
<td>ROASTED BRUSSELS SPROUTS</td>
<td></td>
</tr>
<tr>
<td>SWEET POTATO-BACON HASH</td>
<td></td>
</tr>
<tr>
<td>WARM WILD RICE SALAD</td>
<td></td>
</tr>
<tr>
<td>WHIPPED MASHED POTATOES</td>
<td></td>
</tr>
</tbody>
</table>

### Entrées

<table>
<thead>
<tr>
<th>Entée</th>
<th>GF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Saint Arnold Short Ribs</strong></td>
<td></td>
</tr>
<tr>
<td>Caramelized Onions</td>
<td>Brussels Sprout Leaves</td>
</tr>
<tr>
<td><strong>Petite Sirloin</strong></td>
<td>GF</td>
</tr>
<tr>
<td>Bacon Jam</td>
<td>Charred Asparagus</td>
</tr>
<tr>
<td><strong>Cider-Braised Pork</strong></td>
<td>GF</td>
</tr>
<tr>
<td>Pearl Onions</td>
<td>Potatoes</td>
</tr>
<tr>
<td><strong>Pan-Seared Chicken Breast</strong></td>
<td>GF</td>
</tr>
<tr>
<td>Butternut Squash Purée</td>
<td>Roasted Squashes</td>
</tr>
<tr>
<td><strong>Blackened Gulf Shrimp</strong></td>
<td>GF</td>
</tr>
<tr>
<td>Andouille Sausage Grits</td>
<td>Corn Maque Choux</td>
</tr>
<tr>
<td><strong>Roasted Red Drum</strong></td>
<td>GF</td>
</tr>
<tr>
<td>Creamed Spinach</td>
<td>Creole Beurre Blanc</td>
</tr>
<tr>
<td><strong>Winter Squash Lasagna</strong></td>
<td>V</td>
</tr>
<tr>
<td>Seasonal Squashes</td>
<td>Sautéed Kale</td>
</tr>
</tbody>
</table>

### Mini Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>GF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Almond Rum Cloud Cake</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Dessert Bites</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Crème Brûlée</strong></td>
<td>GF</td>
</tr>
<tr>
<td><strong>Flourless Chocolate Torte</strong></td>
<td>GF</td>
</tr>
<tr>
<td><strong>Lemon Meringue Tart</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Panna Cotta</strong></td>
<td>GF</td>
</tr>
<tr>
<td><strong>Strawberry Shortcake</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Vegan Chocolate Pudding</strong></td>
<td>GF</td>
</tr>
</tbody>
</table>

### Add-Ons

<table>
<thead>
<tr>
<th>Add-On</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additional Salad</td>
<td>$12</td>
</tr>
<tr>
<td>Additional Accompaniment</td>
<td>$10</td>
</tr>
<tr>
<td>Additional Entrée</td>
<td>$18</td>
</tr>
<tr>
<td>Additional Dessert</td>
<td>$6</td>
</tr>
<tr>
<td>Coffee &amp; Assorted Hot Tea</td>
<td>$4</td>
</tr>
</tbody>
</table>

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PLATED DINNER

Requires a minimum order of 25 guests

INCLUDES:
Filtered Water | Bread & Butter | Unsweetened Iced Tea

3-COURSE DINNER
(1) Salad -or- Starter | (2) Pre-Selected Entrées | (1) Dessert
$120 per person

4-COURSE DINNER
(1) Starter | (1) Salad | (2) Pre-Selected Entrées | (1) Dessert
$130 per person

ENTRÉES

PAN-SEARED CHICKEN BREAST GF
Braised Greens | Poached Salsify | Roasted Sweet Potatoes | Pan Sauce

GRILLED BEEF FILET
Confit Mushrooms & Tomatoes | Brown Butter Mashed Potatoes | Roasted Heirloom Carrots

PAN-SEARED RED DRUM GF
Asparagus | Cauliflower Purée | Roasted Root Vegetable Hash | Beurre Blanc

SAINT ARNOLD SLOW BRAISED SHORT RIBS GF
Brussels Sprout Leaves | Honey-Glazed Carrots | Parsnip Purée
Roasted Butternut Squash Risotto | Red Wine Demi

CHICKEN PICCATA
Lemon Caper Sauce | Parmesan Risotto | Garlic Roasted Green Beans

ACHIOTE PORK TENDERLOIN
Pineapple Pepper Relish | Black Bean Purée | Charred Elote Salad

WILD MUSHROOM RISOTTO V
Braised Kale | Confit Portobello Mushrooms | Roasted Butternut Squash

DESSERTS

CHOCOLATE MOUSSE CAKE
Seasonal Berries | Shaved Chocolate

FRENCH APPLE TART
Salted Caramel

KAHLÚA FLOURLESS CHOCOLATE TORTE GF
Raspberry Sauce

ORANGE CRÈME BRÛLÉE GF
Candied Citrus | Seasonal Berries

SWEET POTATO-MAPLE CHEESECAKE
Candied Hazelnuts

CHOCOLATE PUDDING GF, Vegan
Raspberries

ADD-ONS

COFFEE AND HOT TEA $4 PER PERSON
UPGRADE ENTRÉE SELECTION TO DUO $15 PER PERSON

CUSTOM MENUS AVAILABLE UPON REQUEST

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BAR SERVICES
All Bar Services Include Clear, Compostable Cups
Upgrade to China - Please Inquire

CONSUMPTION BAR
Consumption Bar is Settled Post Event
Requires a Minimum Spend of $500 per Bar
$150 per Bartender up to (2) Hours of Service

<table>
<thead>
<tr>
<th>STANDARD</th>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer - $7</td>
<td>Domestic Beer - $7</td>
</tr>
<tr>
<td>Craft/Imported Beer - $9</td>
<td>Craft/Imported Beer - $9</td>
</tr>
<tr>
<td>Wine - $7</td>
<td>Wine - $7</td>
</tr>
<tr>
<td>Standard Liquor - $9</td>
<td>Premium Liquor - $11</td>
</tr>
<tr>
<td>Soft Drinks - $4</td>
<td>Soft Drinks - $4</td>
</tr>
</tbody>
</table>

CASH BAR
Guests Purchase Their Own Beverages
Requires a Minimum Spend of $500 per Bar
$150 per Bartender up to (2) Hours of Service
Cash Prices Include Sales Tax

<table>
<thead>
<tr>
<th>STANDARD</th>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer - $8</td>
<td>Domestic Beer - $8</td>
</tr>
<tr>
<td>Craft/Imported Beer - $10</td>
<td>Craft/Imported Beer - $10</td>
</tr>
<tr>
<td>Wine - $8</td>
<td>Wine - $8</td>
</tr>
<tr>
<td>Standard Liquor - $10</td>
<td>Premium Liquor - $12</td>
</tr>
<tr>
<td>Soft Drinks - $5</td>
<td>Soft Drinks - $5</td>
</tr>
</tbody>
</table>

HOSTED BAR
The Cost for Bar Services and Drinks are Paid in Advance by Host
All Packages are Based on (2) Hours of Service
All Bartender Fees Are Included

BEER & WINE BAR | $18 PER PERSON
Additional $3 per person, per additional hour of service
Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

STANDARD BAR | $27 PER PERSON
Additional $5 per person, per additional hour of service
Assorted Domestic & Craft Beers | Red & White Wines
Standard Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

PREMIUM BAR | $32 PER PERSON
Additional $7 per person, per additional hour of service
Assorted Domestic & Craft Beers | Red & White Wines
Premium Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

Champagne or Signature Cocktails are available when pre-arranged for an additional charge

BARTENDER FEE
REQUARED FOR CONSUMPTION & CASH BARS
1 Bartender per 75 Guests
Pricing Excludes Service Charge & Sales Tax
Host Bar Packages are Based on (2) Hours
E V E N T  I N F O R M A T I O N

As the exclusive caterer, we strive to provide excellent hospitality and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with Texas State Aquarium, The Seafood Watch Program (supporting ocean-friendly seafood), and partnering with local purveyors to provide a menu with local & seasonal products.

M E N U S

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Texas State Aquarium. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

F O O D  G U A R A N T E E S

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

F O O D  S E R V I C E  R E G U L A T I O N S

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 2-hour period, but may be extended on advance request. Please see your Sales Manager for pricing.

C O N T R A C T  &  D E P O S I T

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier’s check or money order. All deposits made are included in the final invoice.

F I N A L  P A Y M E N T

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

C A N C E L L A T I O N

Guests must provide written notice prior to canceling this agreement. If such written notice is received by Texas State Aquarium: (90) days to (31) days prior to the date of the event, 50% of the total estimated revenue will be due to Texas State Aquarium. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Texas State Aquarium.

Rev. April, 2022 [SS]