



IMPORTANT INFORMATION

MENUS: Current prices are indicated in the following menu and are subject to change prior to confirmation. Quotations for a gourmet theme or personal menu choice are available through our Catering Team. We ask that you make your menu selection at least two (2) weeks prior to your banquet. One menu is suggested for all seated and served selections. No outside food or beverages may be brought into the meeting rooms, atriums, or public areas unless prepared by the hotel; also no food may be removed from the hotel at the conclusion of a function without written approval.

ATTENDANCE GUARANTEES: When arranging a private banquet, the hotel requires the client to guarantee the number of attendees at least five (5) working days in advance. This is to facilitate the preparation of your banquet, and the guaranteed number is not subject to reduction. The hotel will be prepared to serve 5% over the guarantee.

ROOM ARRANGEMENTS: Please specify your requirements for table arrangements, as well as other furnishings such as dance, bandstand, audio visual aids, etc. Our Catering Team will gladly provide assistance in planning your room layout. Rooms are reserved on the basis of anticipated attendance and times required. The hotel reserves the right to change room accommodations to best suit your requirements.

BEVERAGE SERVICE: The serving of alcoholic beverages is limited to persons of legal age, as stated by the laws of Texas. No beverages, alcoholic or non alcoholic, may be brought into the meeting rooms, atriums, or public areas of the hotel from an outside source. All catered bars will close promptly at 11:45p.m.

SECURITY: The hotel assumes no responsibility for the damages to or loss of any articles left in the hotel prior to arrival or following your event. Special security requirements, if any, will be outlined to you at the time of confirmation of your reservations.

ENTERTAINMENT: Provisions for any type of entertainment are the responsibility of the guest, subject to approval by the hotel. All entertainers must conform to management's requests immediately.

TERMS: All menu prices are subject to a 20% service charge and applicable state sales taxes. Tax exempt organizations must present a current blanket certificate of exemption, and certificate letter issued by the State Comptroller prior to the function for the sales tax to be waived. Certain functions may require advance deposits in order to hold space. Unless credit arrangements are made in advance, the hotel requires that payment in full for all banquet events be made no later than five (5) days in advance of the function. Any additional services rendered during the course of the event must be paid for upon presentation of a banquet invoice at the conclusion of your meeting or function.

INTERMISSIONS

BEVERAGES

Freshly Brewed Starbucks® (regular or decaffeinated)	\$22 per gal
Freshly Brewed Iced Tea	\$18 per gal
Hot Tea	\$2 each
Assorted Soft Drinks	\$2 each
Assorted Fruit Juices	\$2 each
Bottled Water	\$2 each
Whole or Skim Milk	\$15 per pitcher
Lemonade	\$20 per gal
Fruit Punch	\$20 per gallon
Gatorade®	\$4 each
Starbucks® Iced Coffee	\$4 each

SNACKS

Assorted Danishes, Pastries and or Muffins	\$20 per doz
Donuts	\$20 per doz
Cinnamon Rolls	\$25 per doz
Fresh Cut Seasonal Fruit	\$4 per person
Yogurt Cups	\$3 each
Granola Bars	\$2 each
Assorted Cookies	\$18 per doz
Fudge Brownies	\$20 per doz
Mini Pretzels	\$2 per bag

PACKAGES

Priced per person

AM BREAK

\$9.95

Includes Starbucks® Regular and Decaffeinated Coffee, Assorted Fruit Juices with your choice of the following:

- *Assorted Danishes/Muffins and Fresh Cut Seasonal Fruit
- *Yogurt cups and Granola Bars
- *Sausage Biscuits

PM BREAK

\$9.95

Includes Starbucks® Regular and Decaffeinated Coffee, Assorted Fruit Juices with your choice of the following:

- *Assorted Cheese with Crackers and Fresh Cut Seasonal Fruit
- *Assorted Cookies
- *Fudge Brownies

CORPORATE PACKAGE

\$21.95

Consists of an all day beverage replenishment of Starbucks® Regular and Decaffeinated Coffee and freshly brewed Iced Tea with an AM and PM Break to include the following:

- *Fruit Juices
- *Assorted Sodas
- *Assorted Danish and Muffins
- *Pretzels
- *Fresh Cut Seasonal Fruit
- *Gourmet Cookies

All prices are subject to a 20% service charge and 8.25% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

BREAKFAST

-PLATED-

Menu includes Starbucks® regular and decaffeinated coffee and assorted fruit juices.
Menus are priced per person

ALL AMERICAN

\$9.95

Farm fresh scrambled eggs served with bacon or sausage patties, seasoned home fries and biscuits and gravy.

ABILENE'S BURRITO

\$9.95

A large flour tortilla filled with southwestern scrambled eggs and sausage, served with a side of home fries and our signature salsa.

CINNAMON TEXAS TOAST

\$12.95

Hand-battered Texas-sized French toast served with scrambled eggs, bacon and warm maple syrup.

THE HEALTHY KICK START

\$13.95

Scrambled eggs with fresh spinach and mushrooms, with your choice of turkey bacon or chicken sausage patties, served with home fries and wheat toast with jelly.

-BUFFET-

Menu includes Starbucks® regular and decaffeinated coffee, assorted fruit juices and seasonal whole fruit. Menus are priced per person

EXECUTIVE CONTINENTAL

\$8.95

Assorted pastries, bagels and croissants with jelly and butter.

ALL AMERICAN BREAKFAST

\$9.95

Farm-fresh scrambled eggs, bacon or sausage, seasoned home fries and biscuits and gravy.

SOUTHWESTERN STYLE

\$10.95

Scrambled eggs with peppers, onions and cheddar cheese, bacon and sausage, seasoned home fries, refries beans, fresh tortillas, and homemade salsa.

BRUNCH STYLE

\$14.95

Scrambled eggs with diced ham and onions, Texas French toast, bacon and sausage, seasoned home fries, assorted muffins and warm maple syrup.

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THEME BUFFETS

All buffets are served with ice tea, water and coffee on request. Buffets have a minimum of 20 guests. Add \$2.50 per guest for groups less than 20.

Menus are priced per person

LIGHT DELIGHT

\$14.95

Tossed house salad served with ranch and Italian dressing, soup du jour, sliced turkey breast and deli ham with lettuce, tomatoes and Swiss cheese, homemade chicken salad, garden rotini pasta salad, seasonal fresh cut fruit and flaky croissant rolls.

THE HOME STYLE

\$17.95

Chicken fried chicken or chicken fried steak, granny's meatloaf, mashed potatoes, cream style corn, green beans and homemade rolls.

TASTE OF ABILENE

\$20.95

Smoked brisket, BBQ chicken, smoked sausage, pinto beans, potato salad, cole slaw, sliced onions and pickles, BBQ sauce and family style loaf bread.

BBQ USA

\$22.95

Memphis rub spare ribs, Carolina pulled pork, Alabama smoked chicken, bacon baked beans, jalapeno cream corn, southern coleslaw, sliced onion and pickles, BBQ sauce and family style loaf bread.

THE FIESTA

\$22.95

Chicken fajitas, cheese enchiladas, Spanish rice, rancho beans, ground beef taco bar, taco shells and flour tortillas, shredded lettuce and cheese, diced tomatoes, homemade tortilla chips and salsa and sopapillas and honey.

HOLIDAY FEAST

\$24.95

Honey glazed ham, chef carved oven roasted turkey, cornbread dressing, giblet gravy, candied sweet potatoes, sweet buttered corn, green bean casserole, cranberry sauce and homemade rolls.

THE ITALIAN TOUR

\$21.95

Italian tossed salad, mom's lasagna, chicken alfredo, Italian meatballs served with spaghetti noodles, Italian vegetable blend and garlic breadsticks.

THE ELEGANTE WAY

\$27.95

Fresh garden salad, chef carved prime rib, lemon pepper shrimp, garlic herb seasoned tilapia, roasted rosemary red potatoes, green beans amandine and homemade rolls.

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BUFFET BARS

All buffets are served with ice tea, water and coffee on request. Buffets have a minimum of 20 guests, \$2.50 per guest for groups less than 20. Menu's priced per person

GOURMET STYLE BURGER

\$15.95

Beef patties, sourdough buns, sliced American, pepper jack and Swiss cheese, sliced bacon, sautéed onions, mushrooms and jalapenos, fresh guacamole, lettuce, tomato, sliced pickles, mayo, mustard, ketchup and steak fries.

COWBOY STYLE BURGER

\$13.95

Beef patties, sourdough buns, sliced American and pepper jack cheese, sliced bacon, sautéed mushrooms and onions, lettuce, tomato, sliced pickles, mayo, mustard, ketchup and steak fries.

PICNIC STYLE BURGER

\$11.95

Beef patties, sourdough buns, sliced American cheese, lettuce, tomato, sliced onions and pickles, mayo, mustard, ketchup and potato chips.

DELI SANDWICH BAR

\$12.95

Sliced roast beef, turkey breast, ham, sliced white and wheat bread, sliced American and Swiss cheese, lettuce, tomato, sliced pickles, mayo, mustard, fresh cut seasonal fruit and potato chips.

TEX-MEX TACO BAR

\$15.95

Ground beef, shredded chicken, flour and corn tortillas, shredded lettuce, cheese, diced tomatoes and onions, sour cream, guacamole, pico de gallo, corn relish, tortilla chips and salsa. **Fajita meat add \$2.00**

BAKED OR MASHED POTATO BAR

\$12.95

Large baked potatoes or mashed potatoes, grilled chicken cubes, pulled pork, shredded cheese, diced tomatoes, bacon bits, sour cream and chives.

YOU MAY SUBSTITUTE ANY BEEF PATTY FOR A 5OZ CHICKEN BREAST AT NO ADDITIONAL COST.

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PLATED SPECIALTIES

All plated dinners are served with a tossed green salad, your choice of dressing, homemade rolls, ice tea, water and coffee on request. Menus are priced per person

-CHICKEN ENTREES-

- CHICKEN FLORENTINE** **\$16.95**
Chicken breast topped with spinach greens and provolone cheese, lightly breaded and slightly deep fried. Drizzled with a creamy white sauce and served on a bed of rice pilaf and sautéed squash and tomatoes.
- CHICKEN CORDON BLEU** **\$16.95**
A boneless chicken breast stuffed with thinly sliced ham and Swiss cheese, lightly breaded and baked to a golden brown. Served with rice pilaf and green beans amandine.
- CHICKEN MARSALA** **\$16.95**
Tender chicken breast smothered with plump mushrooms and a rich Marsala wine sauce. Served with creamy garlic herbed mashed potatoes and asparagus.
- OVEN ROASTED LEMON PEPPER CHICKEN** **\$15.95**
Baked chicken thighs seasoned with fresh lemon juice and black cracked pepper. Served with rosemary garlic red potatoes and seasonal vegetables.
- CHICKEN FRIED CHICKEN** **\$15.95**
Boneless chicken breast lightly breaded and deep fried to perfection. Topped with a creamy white gravy and served with homemade mashed potatoes and buttered sweet corn.
- GRILLED CHICKEN** **\$14.95**
Juicy boneless chicken breast grilled and served with steamed broccoli and seasoned baked potato.
- GRILLED CHICKEN SANDWICH** **\$10.95**
Tender chicken breast served on our famous sourdough bun, topped with lettuce and tomatoes and served with a cucumber salad and fresh cut seasonal fruit.

-PORK ENTREES-

- SWEET TEA GRILLED PORK CHOPS** **\$15.95**
Bone-in pork chops marinated with a sweet tea blend topped with apple chutney. Served with garlic angel hair pasta and squash medley.
- PESTO STUFFED PORK TENDERLOIN** **\$15.95**
Spinach basil pesto rolled in pork tenderloin topped with fresh chunky marinara sauce. Served with garlic angel hair pasta and squash medley.
- RED WINE PORK TENDERLOIN** **\$15.95**
Baked pork tenderloin marinated in red wine topped with a cranberry glaze. Served with roasted red potatoes and baby carrots.

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PLATED SPECIALTIES

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-BEEF ENTREES-

FILET MIGNON

\$24.95

6 oz Filet wrapped with bacon, charbroiled to medium, topped with a béarnaise sauce. Served with tarragon potatoes and asparagus.

PRIME RIB

\$21.95

10 oz slow roasted prime rib. Served with au jus and horseradish sauce, roasted red potatoes and fresh steamed broccoli.

GRILLED RIB EYE STEAK

\$23.95

10 oz cut of USDA choice beef, grilled and seasoned to perfection. Served with a twice-baked potato and green bean amandine.

CHOPPED SIRLOIN

\$16.95

Ground beef charbroiled topped with sautéed mushrooms and rich brown gravy. Served with garlic mashed potatoes and country green beans.

CHICKEN FRIED STEAK

\$15.95

Beef cutlet, hand breaded and deep fried to a golden perfection. Topped with a creamy white gravy and served with homemade mashed potatoes and buttered sweet corn.

-SEAFOOD ENTREES-

GRILLED SALMON

\$18.95

Grilled fillet topped with a fresh lemon dill sauce. Served with garlic mashed potatoes and green bean amandine.

BAKED COD

\$16.95

Lightly breaded fillet baked and topped with a white wine sauce. Served on a bed of white rice and steamed squash medley.

BLACKENED TILAPIA

\$15.95

Fillet seasoned with our blackened spices and pan seared. Served with a wild rice blend and steamed broccoli.

SURF & TURF

\$27.95

10 oz cut of grilled rib eye with buttered shrimp scampi. Served with steamed asparagus and our signature loaded baked potato.

ADD SHRIMP SCAMPI TO ANY ENTRÉE FOR AN ADDITIONAL \$3.95 PER PERSON

All prices are subject to a 20% service charge and 8.25% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

PLATTERS

All platters include 50 pieces. Serving approximately 25 guests

-HORS D' OEUVRES-

DIPS –per 25 guests

Artichoke Spinach Dip	\$55.00
Cold Spinach Dip	\$55.00
Hot Crab Dip	\$55.00

CHIPS AND DIPS

Potato Chips and Ranch Dip	\$35.00
Tortilla Chips and Salsa	\$40.00
Tortilla Chips, Salsa & Queso	\$50.00

COLD

Caprese Skewers	\$65.00
Mini Chicken Salad or Tuna Croissant Sandwiches	\$65.00
Peel and Eat Shrimp	\$100.00
Roasted Red Pepper Crostini's	\$65.00
Tea Sandwiches (ham/cheese, turkey/cheese)	\$55.00
Tortilla Pinwheels	\$45.00

HOT

Asian or BBQ Chicken Wings	\$75.00
Bacon Wrapped Shrimp Skewers	\$115.00
Chicken Cordon Bleu Bites	\$65.00
Cocktail Meatballs	\$55.00
Mini Beef Wellington's	\$75.00
Mini Quiche	\$65.00
Jalapeno Poppers	\$65.00

CHEESE AND CRACKER TRAY

\$75.00

Assorted cubed cheese served with crackers

FRESH VEGETABLE TRAY

\$90.00

A variety of fresh vegetables served with ranch dip

FRESH FRUIT TRAY

\$90.00

A variety of fresh cut seasonal fruit served with sweet cream

MEAT AND CHEESE TRAY

\$95.00

Two deli meats served with assorted cheese and crackers

-CARVING STATION-

Each served 50 guests. Chef's fee per station \$35.00

PRIME RIB

\$250.00

PORK TENDERLOIN

\$225.00

ROASTED TURKEY

\$125.00

GLAZED HAM

\$125.00

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DESSERTS

-HOMEMADE BUFFET DESSERTS-

\$4.95 PER PERSON

CHOOSE ONE

Peach Cobbler
Apple Cobbler
Cherry Cobbler
Fruit Tarts
Banana Pudding
Kentucky Bourbon Bread Pudding

-ASSORTED DESSERTS-

\$5.95 PER PERSON

Texas Pecan Pie
Homemade Apple Pie
Strawberry Shortcake
New York Cheesecake
Chocolate Layer Cake
German Chocolate Cake

-GOURMET DESSERTS-

\$6.95 PER PERSON

Chocolate Torte
Tiramisu
Tuxedo Mousse Cake
Carrot Cake
Lemon Bistro Cake
Key Lime Pie

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BEVERAGES

ON SITE BARTENDER FEE	\$100.00
OFF PROPERTY BARTENDER FEE	\$125.00

-CASH BAR-

All cash bars include a bar set up in your banquet room. The Host is responsible for the bartender fee plus tax. All guests pay for their own beverages at the menu price. There is a \$200 minimum on all cash bars. If the minimum is not met, the host is responsible for the difference.

-HOST BAR-

All host bars include a bar set up in your banquet room. The host is responsible for the bartender fee plus tax and all beverages ordered by their guests. There is a \$200 minimum on all host bars. If the minimum is not met, the host is responsible for the difference.

-BANQUET BAR DRINK PRICES-

Prices are inclusive of taxes

SUPER PREMIUM	\$8.50
Grey Goose	
Pyrat Rum	
Tanqueray	
Patron Silver	
Johnny Walker Black Label	
Maker's Mark	
PREMIUM	\$7.75
Kettle One	
Bacardi 151	
Bombay Sapphire	
Hornitos	
Dewar's	
Crown Royale	
CALLS	\$6.50
Tito's	
Captain Morgan	
Ford's Gin	
Jose Cuervo	
Cutty Sark	
Jim Beam	

All prices are subject to a 20% service charge and 8.25% sales tax.

-BANQUET BAR DRINK PRICES-

Prices are inclusive of taxes

DOMESTIC BOTTLED BEER	\$4.00
Coors Light	
Bud Light	
Miller Lite	
Michelob Ultra	
Budweiser	
PREMIUM BOTTLED BEER	\$4.50
Dos XX	
Corona	
Shiner Bock	
Angry Orchard	
DOMESTIC KEG BEER	\$244.00
Coors Light	
Bud Light	
Miller Lite	
Michelob Ultra	
Budweiser	
PREMIUM KEG BEER	\$298.00
Shiner Bock	
Blue Moon	
Dos XX	

-WINE OR CHAMPAGNE-

Barefoot Cabernet, Merlot, White Zinfandel and Chardonnay

BY THE GLASS	\$4.50
BY THE BOTTLE (750ML)	\$21.50
BY THE BOTTLE (1.5L)	\$31.50
CHAMPAGNE BOTTLE	\$25.00
ASSORTED SOFT DRINKS	\$2.00
BOTTLED WATER	\$2.00

Additional wine options are available upon request, prices are subject to change.

CHILDREN'S MENU

\$8.95 per person

Ages 4-12

PLEASE CHOOSE ONE OPTION FROM EACH CATEGORY:

ENTRÉE'S

PB&J

Hamburger

Cheese Burger

Hot Dog

Chicken Strips

VEGETABLES

Buttered Corn

Green Beans

Broccoli

STARCH

Mashed Potatoes

French Fries

Potato Chips

Mac n Cheese

BEVERAGE

Water

Juice

Tea

Milk

DESSERT

Fresh Homemade Cookie

Fruit Cup

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EQUIPMENT MENU

32' TV	\$40.00
40' TV with DVD Player	\$100.00
Centerpiece with Candle	\$6.50 per table
Centerpiece without Candle	\$4.00 per table
Chair Covers-White or Black	\$3.00 each
Champagne Fountain (4 gallon minimum)	\$50.00
Computer Speakers	\$18.00
Conference Speaker Phone (plus time and charges on all calls)	\$60.00
Dance Floor (18x20)	\$200.00
(16x16)	\$150.00
Easel	\$10.00
Flip Chart with Markers	\$20.00
Laser Pointer	\$15.00
LCD Projector	\$125.00
Microphone	\$35.00
Overhead Projector	\$40.00
Podium with built in PA	\$65.00
Risers Sections (4x4 sections)	\$20.00 per sec.
Screen	\$45.00
Sound System (With a 5 disc CD player, lavalier microphone, 6 open channels and two speakers)	\$125.00 per day
Sound System (Lavalier microphone and 1 open channel)	\$50.00 per day

All prices are subject to a 20% service charge and 8.25% sales tax.

12/22/15