

GAYLORD TEXAN'S CULINARY EXPERIENCE!



Welcome

Breakfast

Meeting Breaks

Lunch

Receptions

Dinner

Beverages

Catering Guidelines

Gaylord Texan® Resort & Convention Center
1501 Gaylord Trail • Grapevine, TX 76051

817-778-1000
GaylordHotels.com



GAYLORD TEXAN®

RESORT & CONVENTION CENTER

on Lake Grapevine

WELCOME TO THE CULINARY EXPERIENCE!

Convention Services Interactive Menu



Timothy Thoren
Resort Executive Chef



Welcome to the Culinary Experience!

We've set the stage for your event at Gaylord Texan®. The residential allure of our building is no coincidence. Our family of catering managers, professional chefs, sommeliers, and banquet staff look forward to welcoming you and your guests to our home.

Our team is committed to designing each of your events with passion and creativity. Indulge your senses and enjoy the experience. The award winning culinary staff will delight you with flavorful presentations of the finest ingredients. And, please, ask questions. We are passionate about our food and cannot wait to share our ideas with you!

Our promise to you is to provide personalized, flawless service while creating lasting memories - and we will prove ourselves one plate, one drink, one gesture at a time.

We look forward to hosting you and your guests!

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CONTINENTAL BREAKFAST

Pricing per person & based on one (1) hour of service. Continental Breakfasts requesting sit down service will be subject to an additional \$3.00++ per person.

Lone Star 32

Freshly Squeezed Orange Juice,
Fruit & Vegetable Juices

Fresh Melon Wedges & Seasonal
Berries, Honey Walnut Dip

Assorted Fruit Yogurts

Assorted Cold Cereals & Nut Granola
Golden Raisins & Whole Bananas,
Whole & Skim Milk

Pound Cakes, Assorted Muffins,
Danish, Coffee Cake, Flaky
Croissants & Breakfast Breads
Sweet Butter, Wild Flower Honey
& Preserves

Toaster Station, Variety of Bagels, Southern
Style Preserves & Jams, Cream Cheese

French Roasted Coffees
Select Teas

Sunrise 31

Freshly Squeezed Orange Juice,
Fruit & Vegetable Juices

Selection of Seasonal Fruits &
Berries, Yogurt

Assorted Breakfast Bakeries,
Sweet Butter, Wild Flower Honey
& Preserves

Flaky Croissants

Toaster Station, Variety of Bagels,
Cream Cheese

French Roasted Coffees
Select Teas

Continental Break Enhancements

Eggs Benedict 7.50

Toasted English Muffin, Grilled Ham &
Poached Egg Topped with Hollandaise Sauce

Ranch Style Breakfast Sandwich 7.50

Croissant with Scrambled Eggs, Honey Baked
Ham & Smoked Cheddar Cheese

West Texas Breakfast Burrito 7.50

Scrambled Eggs, Pepper Jack Cheese &
Chorizo Sausage Wrapped in Flour Tortillas.
Served with Homemade Salsa

Western Style Breakfast Strata 7.50

Eggs, Onions, Ham, Peppers & Cheese

Quiche Florentine with Tomato Hollandaise 7.50

Eggs, Spinach, Bacon & Swiss Cheese

Breakfast Strudel 7.50

Scrambled Eggs, Crispy Bacon, Sausage &
Sautéed Spinach Baked in a Puff Pastry

Breakfast Quesadillas 7.50

Scrambled Eggs, Chopped Peppers & Cheese
Served with Homemade Salsa

European Breakfast 9

Imported Cheese, Charcuterie & Smoked
Salmon Served with Assorted Flat Breads &
Traditional Condiments

Market Place 29

Freshly Squeezed Orange Juice,
Fruit & Vegetable Juices

Selection of Seasonal
Fruits & Berries

Assorted Breakfast Bakeries &
Muffins, Sweet Butter, Wild Flower Honey
& Preserves

French Roasted Coffees
Select Teas



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CREATE YOUR OWN... BREAKFAST BUFFET

Minimum of 100 guests. Pricing per person & based on 2 hours of service. Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge. Stations requiring an Attendant or Carver will be subject to an additional \$175 labor charge based upon a maximum of 2 hours

A Selection of Two...

Cold Cereals & Nut Granola, Golden Raisins & Whole Bananas, Whole & Skim Milk

Oatmeal with Brown Sugar Crystals, Golden Raisins & Whole Bananas, Whole & Skim Milk

Selection of Seasonal Fruits & Berries

Assorted Fruit Yogurt

Toaster Station; Variety of Bagels, Southern Style Preserves & Jams, Cream Cheese

Housemade Granola

A Selection of One... Specialty Entrée

Buttermilk Pancakes & Frittata 44

Buttermilk Pancakes Served with Warm Maple Syrup, Roasted Pecans, Honey Butter and Gouda Cheese, Mushrooms & Peppers Frittata

Scrambled Egg Bar 41

Scrambled Eggs, Cheddar Cheese & Pico de Gallo Toppings

Huevos Rancheros 40

Scrambled Eggs, Monterey Pepper Jack Cheese & Refried Beans. Warm Flour Tortillas, Sour Cream & Salsa Verde

Breakfast Strudel 41

Scrambled Eggs, Crispy Bacon, Sausage & Sautéed Spinach. Baked in a Flaky Puff Pastry

A Selection of Two... Accompaniments

Link Sausage, Canadian Bacon, Country Ham, Crispy Bacon, Maple Sage Sausage Pattie, Turkey Sausage Link, Turkey Bacon

A Selection of One... Accompaniment

White Cheddar Grits & Cornbread, Southern Biscuits & Gravy, Home-style Potatoes, Red Bliss & Herb Potatoes, Chive Potato Cake, Scrambled Egg Whites with Chives

Enhancements

Petite Breakfast Steak 11

Wild Mushrooms & Béarnaise Sauce
Grilled Focaccia

Omelet Station 8.75

Farm Fresh Egg Omelet Made To Order
Smoked Ham, Sliced Mushrooms, Peppers, Chopped Chives, Cheddar Cheese & Pico de Gallo

Belgian Waffle, Pancake or French Toast Station 7.50

Seasonal Berries, Whipped Honey Butter, Toasted Pecans & Warm Maple Syrup

Mesquite Smoked Salmon Display 8.75

Cream Cheese, Capers, Diced Red Onions, Chopped Eggs, Sliced Roma Tomatoes, Assorted Mini Bagels & Cream Cheese



Texan Breakfast Buffet

The Texan Breakfast Buffet Includes Freshly Squeezed Orange and Grapefruit Juices Offered Tableside, Bake Shop Specialties, French Roasted Coffees & Select Teas.

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PLATED BREAKFAST SELECTIONS

Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

Appetizers

Chilled Breakfast Cocktail 9.75

Seasonal Fruit & Berries, Vanilla Bean Cream & Fresh Mint

Individual Sliced Fruit Plate 8.75

Seasonal Fresh Fruit & Berries

Granola & Yogurt Parfait 8.75

Layered with Fresh Berries, Mint Accent

Cheese Blintz with Seasonal Berries 9

Specialty Entrée

Hill Country Breakfast Struedel 35

Scrambled Eggs, Crispy Bacon, Sausage & Sautéed Spinach Baked in a Flaky Puff Pastry, Lyonnaise Potatoes & Choice of Link Sausage or Crispy Bacon

Texas Egg Benedict 35.50

Fresh Poached Eggs & Country Ham with Chipotle Pepper Hollandaise, English Muffin, Skillet Potatoes, Grilled Tomato & Fresh Asparagus

Southwest Scramble 32

Buttermilk Biscuit with Scrambled Eggs Topped with Red Bell Pepper, Smoked Ham & Warm Queso, Accented with Country Potatoes & Choice of Link Sausage or Crispy Bacon

The Grand Texan 39

Scrambled Eggs in Brioche with Lobster Hollandaise, Grilled Smoked Pork Loin & Potato Hash

Continental Deep Dish Quiche 34

Applewood Smoked Bacon, Sausage, Gruyere Cheese and Sliced Mushroom Quiche with Red Bliss & Herb Potatoes

Heart Healthy Scramble 35

Scrambled Egg Whites with Chives, choice of Turkey Link Sausage or Crisp Turkey Bacon & Vegetable Ratatouille



Texan Plated Breakfast

All Plated Breakfast Selections Include Freshly Squeezed Orange & Grapefruit Juices Offered Table Side, Bake Shop Specialties, French Roasted Coffees & Select Teas.

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MID-MORNING BREAKS

Pricing per person & based on 30 minutes of service. Please consult your catering manager for pricing details if considering a break package to extend beyond 30 minutes. Please ask for Coffee Cart availability & pricing. Varieties may vary based on Market Fresh Availability.

Jammin' Java Coast 17

Sliced Fresh Fruit, Cinnamon Swirl, Coffee Pound Cake, Chocolate Espresso Tarts, Assorted Biscotti, Lemon Poppy Seed Pound Cake, Java Coast Specialty Coffees & Select Teas

Fiesta Market 16

Churros Dusted with Cinnamon Sugar, Spanish Pastries, Chorizo en Croûte, French Roasted Coffees & Select Teas

Savory Muffins & Donut Holes 16

Ham & Swiss Muffins, Jalapeño Jack Cheese Muffins, Plain and Maple Glazed Donut Holes, French Roasted Coffees & Select Teas

Houston, This is Healthy! 16

Fresh Apples, Bananas & Grapes. Fruit Yogurts with Seasonal Berries & Granola, Assorted Protein & Breakfast Bars, French Roasted Coffees & Select Teas

Protein Power 18.25

Baby Bell Cheddar, Gouda Cheese, Crustless Quiche Squares & Smoked Beef Sticks, Variety of Low Carb & Protein Bars, French Roasted Coffees & Select Teas

Back To Basics A.M. 17

Pound Cake & Coffee Cake Varietals, Assorted Juices, French Roasted Coffees & Select Teas

Everything is Big in Texas 19

Texas Sized Cinnamon Rolls, Oversized Muffin Tops, Seasonal Display of Fresh Fruits, French Roasted Coffees & Select Teas

Apples & Bananas 17

Mini Apple Empanadas & Banana Bread, Whole Granny Smith, Red Delicious & Gala Apples, Fresh Bananas, Apple Juice, French Roasted Coffees & Select Teas

Smoothie & Juice Bar 19

Fresh Assortment of Juices, Yogurt and Fresh Seasonal Fruits blended to order. Flavors include Banana, Assorted Berry and Peach. French Roasted Coffees & Select Teas



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MID-AFTERNOON BREAKS

*Pricing per person & based on 30 minutes of service. Please consult your catering manager for pricing details if considering a break package to extend beyond 30 minutes.
Please ask for Coffee Cart availability & pricing. Varieties may vary based on Market Fresh Availability.*

Protein Power II 18

Assortment of International & Domestic Cheese, Individual Bags of Nuts, Variety of Low Carb & Protein Bars, Assorted Soft Drinks, Gatorade®, French Roasted Coffees & Select Teas

Back To The Basics P.M. 18

Assorted Cookies, Candy Bars & Dry Snacks, Assorted Soft Drinks, French Roasted Coffees & Select Teas

Deep in the Heart of Chocolate 19

Assorted Brownies & Chocolate Chip Cookies, Chocolate Covered Pretzel Rods, Whole & 2% Chocolate Milk, Assorted Soft Drinks, French Roasted Coffees & Select Teas

The Grape Escape 19

Sliced Fresh Fruit Garnished with Seasonal Grapes, Roasted Garlic, Brie & Grape Crostini, Individual Grape Tarts, Non-Alcoholic Sangria, Assorted Soft Drinks, French Roasted Coffees & Select Teas

Texas Two-Step 21

Tortilla Chips and Kettle Chips with Homemade Fire Roasted Tomato Salsa, Chile Con Queso & Southwestern Black Bean Dip, Texas Trail Mix, Pralines, Assorted Soft Drinks, French Roasted Coffees & Select Teas

At the Ballpark 21

Mini Hot Dogs & Mini Hamburgers, Jumbo Soft Pretzels, Queso, Freshly Popped Bags of Popcorn, Lemonade, Assorted Soft Drinks, French Roasted Coffees & Select Teas

Build Your Own Sweet & Salty Trail Mix 21

A variety of Nuts, Granola & Candies, Bottled Smoothies, Sparkling Waters & Assorted Soft Drinks



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A LA CARTE SELECTIONS

From The Bakery

Assorted Breakfast Bakeries
58 per dozen

Toaster Station with Variety of
Bagels & Cream Cheese
58 per dozen

Miniature Tarts & Pastries
58 per dozen

Warm Cinnamon Buns
58 per dozen

Egg, Smoked Ham & Wisconsin
Cheese Croissants
69 per dozen

Egg, Sausage & Wisconsin
Cheese Croissants
69 per dozen

Mascarpone Marble Brownies
60 per dozen

Gourmet Baked Trio of Texas-Sized Cookies
60 per dozen

Assorted Scones
60 per dozen

Assorted Flavors of Miniature Macaroons
69 per dozen

Beverage Selection

French Roasted Coffees & Select Teas
88 per gallon

Java Coast Specialty Coffees
91 per gallon

Iced Tea
80 per gallon

Individual Smoothies
6 each

Assorted Soft Drinks
5 each

Still & Sparkling Bottled Waters
5 each

Freshly Squeezed Orange Juice
82 per gallon

Gatorade®, Lipton Teas® & Energy Drinks
6 each

Individual Fruit Juices
6 each

Starbucks® Frappuccino®
6.75 each

Naked® Juices
6.75 each

All Day Beverage Package (8 Hours Maximum)
25 per person

*Unlimited French Roasted Coffees & Select Teas,
Assorted Soft Drinks and Bottled Waters*

Half Day Beverage Package (4 Hours Maximum)
14 per person

Cereals, Fruits & Yogurt Selections

Cold Dry Cereals (Includes Whole & Skim Milk)
5.50 each

Assorted Fruit Yogurts
5 each

Whole Fruit (Seasonal)
4 each

Selection of Seasonal Fruits and Berries
12 per person

Snack Selections

Assorted Candy Bars
4 each

Energy, Low Carb & Protein Bars
5 each

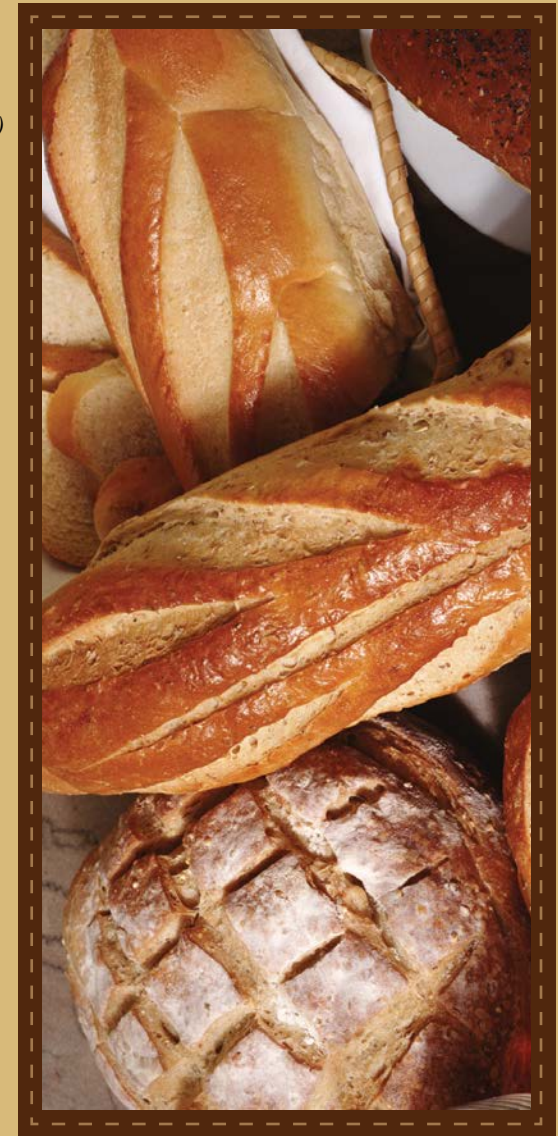
Individual Bags of Gourmet Chips
4 each

Individual Bags of Smart Popcorn
4 each

Haagen-Dazs Ice Cream Bars
6.25 each

Deluxe Mixed Nuts
35 per pound

Hot Soft Pretzels
with Mustard & Queso
54 per dozen



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LUNCH BUFFET SELECTIONS

Pricing per person & based on 2 hours of service. Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

European 60

Chef's Selection Soup of the Day

Baby Spinach, Sliced Almonds, Roquefort Cheese, Grapes & Red Wine Vinaigrette

Tomato, Feta Cheese, Olive Oil & Herbs

Hearts of Romaine with Marinated Olives, Herb Ciabatta Croutons, Parmesan Cheese, Citrus Vinaigrette

Herb Dijon Basted Tenderloin of Beef & Caramelized Shallots Served with a Peppercorn Sauce, Pan Seared Salmon with Caper Beurre Blanc, Grilled Balsamic Marinated Chicken

Fingerling Potatoes

Roasted Vegetables

Bake Shop Specialties

Lemon Tart, French Cheesecake
Sacher Torte

Mediterranean 57

Chef's Selection Soup of the Day

Tossed Greek Salad with Tomatoes, Kalamata Olives, Feta Cheese, Peppercornini & Lemon Vinaigrette

Pasta Salad with Sun Dried Tomatoes, Green Olives, Pine Nuts, Italian Vinaigrette

Tuscan Antipasto Salad with Imported Salami, Roasted Peppers, Artichokes & Fresh Mozzarella

Pork Osso Bucco with White Cannellini Bean Ragu, Rosemary Chicken Topped with Prosciutto & Spinach, Pistachio Crusted Halibut & Lemon Caper Sauce, Portobello & Fennel Ravioli with Elephant Garlic Cream

Basil & Olive Oil Brushed Grilled Vegetables

Sliced Focaccia Bread

Tiramisu Mousse Torte, Lemon Ricotta Cheesecake, Hazelnut Mascarpone Cannoli

Border Town 56

Chef's Selection Soup of the Day

Southwest Caesar with Manchego Cheese & Cumin Crusted Croutons

Watermelon, Orange & Jicama Salad, Cayenne Pepper Vinaigrette

Black Bean, Corn, Roasted Bell & Poblano Pepper Salad

Pan Seared Gulf Snapper with Rock Shrimp Diablo, Mesquite Grilled Flat Iron Steak & Ancho Chile Cream

Roasted Garlic Mashed Potatoes, Bordertown Vegetables

Sliced Jalapeño & Cheddar Cheese Sliced Breads

Dulce de Leche Cheese Bar, Apple-Cinnamon Bread Pudding, Wedding Cookies Dipped in White Chocolate

Rio Grande 56

Chef's Selection Soup of the Day

Jicama & Roasted Pepper Slaw

Crispy Romaine & Iceberg Lettuces, Queso Fresco & Avocado Lime Vinaigrette

Sweet Potato Salad with Jalapeño Smoked Bacon

Texas Wild Greens, Chihuahua Cheese, Creamy Avocado Ranch Dressing

Slow Roasted Beef Brisket, Free Range Chicken, Chipotle Barbeque Sauce

Corn, Cilantro & White Cheddar Custard

Roasted Vegetables

Cornbread, Bakeshop Specialties

Sopapillas, Caramel Flan, Coconut Tres Leches Cheesecake

All Lunch Buffet Selections Include Bake Shop Specialties, French Roasted Coffees, Iced Tea & Select Teas. All Lunch Buffets Are Accompanied by Assorted Soft Drinks & Bottled Waters Charged on Consumption.



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LUNCH BUFFET SELECTIONS

Pricing per person & based on 2 hours of service. Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

Italian 55

Chef's Selection Soup of the Day
Tossed Caesar Salad with Hearts of Romaine Lettuce Tossed with Pesto Croutons, Pecorino Cheese & Creamy Caesar Dressing
Tomato Mozzarella Salad with Sea Salt & Balsamic Reduction
Chicken Marsala
Pork Piccata, Eggplant Parmesan
Baked Vegetable Ziti with Gorgonzola Cream Sauce
Oven Roasted Vegetables with Olive Oil Drizzle, Warm Parmesan Crusted Garlic Breadsticks & Bake Shop Specialties
Tiramisu
Cream Cheese Cannoli

Manhattan Deli 52

Chef's Selection Soup of the Day
Baby Iceberg Wedges with Tomatoes, Buttermilk Ranch Dressing
Applewood Smoked Bacon & Red Bliss Potato Salad
Cucumber, Tomato & Basil Salad
Epicurean Display of Select Boar's Head Deli Meat: Maple Glazed Smoked Turkey, Black Forest Ham, & Oven Roasted Beef
Canadian Cheddar, Imported Swiss & Provolone Cheese, Leaf Lettuce, Sliced Tomatoes & Bermuda Onions, Pickle Spears & Olives, Assorted Mayonnaise & Mustards
Artisan Deli Loaves & Sliced Bread
Individual Fresh Fruit Tarts,
New York Cheesecake

Maximum service of 100 guests.



All Lunch Buffet Selections include Bake Shop Specialties, French Roasted Coffees, Iced Tea & Select Teas. All Lunch Buffets are Accompanied by Assorted Soft Drinks & Bottled Waters Charged on Consumption.

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CREATE YOUR OWN... LUNCH BUFFET

Pricing per person & based on 2 hours of service. Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

A Selection of Three...Salads

Hearts of Romaine Lettuce Tossed with Pesto Croutons, Pecorino Cheese & Creamy Caesar Dressing

Hearts of Romaine with Marinated Olives, Herb Ciabatta Croutons, Parmesan Cheese, Citrus Vinaigrette

Pasta Salad with Sun Dried Tomatoes, Green Olives, Pine Nuts, Italian Vinaigrette

Applewood Smoked Bacon & Red Bliss Potato Salad

Black Bean, Corn, Roasted Bell & Poblano Peppers Salad

Tomato Mozzarella Salad with Sea Salt & Balsamic Reduction

Sweet Potato Salad with Jalapeño Smoked Bacon

Texas Wild Greens, Chihuahua Cheese, Creamy Avocado Ranch Dressing

Baby Iceberg Wedges with Tomatoes, Buttermilk Ranch Dressing

Cucumber, Tomato & Basil Salad

Watermelon, Orange & Jicama Salad, Cayenne Pepper Vinaigrette

Crispy Romaine & Iceberg Lettuces, Queso Fresco, Avocado Lime Vinaigrette

A Selection of Two...Desserts

Brown Sugar Apple Bundt Cake

Layered Strawberry Butter Shortcake

Deep Dish Pecan & Blackstrap Molasses Tart

Carrot Cake

Key Lime Citrus Tart

Individual Cheesecakes

A Selection of One... Specialty Entrée

Handmade Gourmet Sandwiches with Select Boar's Head Deli Meat 49

Chef's Selection Soup of the Day

Roast Sirloin of Beef with Boursin Cheese on Pumpernickel

Marinated Vegetables & Daikon Sprouts on Multi-grain

Black Forest Ham & Imported Swiss on Potato Roll

Maple Smoked Turkey & Canadian Cheddar on Whole Wheat

Accompanied by a Trio of: Red Pepper Aioli, Pesto Mayonnaise & Stone Ground Mustard

Trio Of Wraps 50

Chef's Selection Soup of the Day

Chicken Caesar in a Garlic Tortilla Wrap

Grilled Vegetables, Smoked Gouda & Sun-Dried Tomato Mayonnaise in a Spinach Tortilla Wrap

Barbeque Beef Brisket, Roasted Peppers &

Chipotle Mayonnaise in a Jalapeño Tortilla Wrap

Potato & Soup Bar 47

Baked Sweet Potatoes with Butter, Brown Sugar, Shredded Cheddar Cheese & Cottage Cheese. Russet Potatoes with Sour Cream, Chives, Pico de Gallo, Applewood Smoked Bacon, Homemade Chili & Broccoli Cheese Sauce. Southwestern Tortilla Soup, Alsatian Onion Soup, Bakeshop Specialty Breads

Maximum service of 500 guests.



Fresh Market Lunch Buffet

All Lunch Buffet Selections Include French Roasted Coffees, Iced Tea & Select Teas. All Lunch Buffets are Accompanied by Assorted Soft Drinks & Bottled Waters Charged on Consumption.

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PLATED LUNCH SELECTIONS

Pricing per person. Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

Big Bend 46

Texas Mixed Greens, Shaved Manchego & Cilantro Vinaigrette

Chipotle Barbeque Breast of Chicken

Roasted Garlic Mashed Potatoes

Bourbon Pecan Pie

Cowboy 49

Boston Bibb Salad with Red & Yellow Bell Peppers, Candied Walnuts & Roasted Garlic Red Wine Vinaigrette

Sliced New York Strip, Madeira & Mushroom Glaze

Rosemary Mashed Potatoes

Triple Layer Mudslide Pie

The Panhandle 45

Classic Caesar Salad with Shaved Romano Cheese, Toasted Garlic Croutons, Creamy Caesar Dressing

Mesquite Grilled Pork Loin, Port Wine Glaze

New Potato Ragoût

Key Lime Soufflé with Raspberry Puree & Lime Kiwi Drizzle

Texas Ranger 48

Texas Mixed Greens with Sliced Beefsteak Tomato, Dallas Mozzarella, Grilled Scallions & Sun-Dried Tomato Vinaigrette

Chicken Saltimbocca - Free Range Breast of Chicken topped with Sage and Prosciutto

Mushroom Risotto

Apple Caramel Mousse rolled In Toasted Almonds & Pralines

Coastal 45

Baby Romaine, Red Oak and Slivered Radicchio, Bermuda Onions, Green Olives & Queso Fresco with Balsamic Vinaigrette

Lime Marinated Pan Seared Cod, Chipotle Cream Sauce

Spanish Rice & Pinto Beans

Wild Blackberry & Commeal Cobbler

Southern Plains 46

Baby Mesclun Greens, Toasted Pumpkin Seeds & Red Beet Sprouts with Mango-Lime Vinaigrette

Tortilla Crusted Free Range Breast of Chicken

Striped Tagliatelle Pasta & Poblano Cream Sauce

Fresh Strawberry & Margarita Swirl Pie

Black Jack 44

Mixed Garden Greens, Crumbled Texas Goat Cheese & Heirloom Tomatoes with Creamy Dijon Dressing

Blackened Chicken Breast with Artichokes, Black Olives & Green Onions

Creole Dirty Rice

Tiramisu Mousse Torte

Silver Lake 45

Spinach Leaves & Red Endive, Crisp Pancetta & Balsamic Vinaigrette

Pan Seared Salmon Picatta with Lemon Caper Sauce

Sun-Dried Tomato Risotto

Caramel & Texas Peach Crisp with Vanilla Caramel Crème Anglaise



All Plated Lunch Selections Include Chef's Selection of Seasonal Vegetables, Bake Shop Specialties, French Roasted Coffees, Iced Tea & Select Teas.

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RECEPTION HORS D'OEUVRES

Cold Hors d'Oeuvres

Individual Hors d'oeuvres -

Grilled Shrimp Croustade with Avocado
Smoked Tomato Jam

6 each

Potato Cake with Seared Beef Tenderloin,
Foie Gras & Lingonberry Glaze

6.75 each

Oriental Chicken Tartlets - Napa Cabbage &
Roasted Yellow Pepper Soy Peanut Glaze

5 each

Cajun Seared Ahi Tuna Roll, Wasabi Aioli

6 each

Oakwood Smoked Salmon, Grilled Focaccia
& Dill Boursin Cream

6 each

Smoked Duck Tostado, Asian Pear Pico de Gallo

5.50 each

Chicken & Pesto Croustade

5.50 each

Roasted Portabella & Boursin
Cheese Bouchée

5.50 each

Mediterranean Vegetable Skewers

5.50 each

Tequila Marinated Ahi Tuna Tartare
on Blue Tortilla Chip

5.50 each

Hot Hors d'Oeuvres

Hibachi Beef Skewers, Ginger-Soy Glaze

6.50 each

Petite Lump Crab Cakes, Roasted Red
Pepper Aioli

6 each

Beef Tenderloin, Wild Mushroom
Gorgonzola Duxelles

6 each

Shrimp Tempura, Sweet Chili Sauce

6.50 each

Portabella Mushroom Tart

5.75 each

Blackened Chicken Saté with Teriyaki Glaze

6 each

Malaysian Whole Shrimp Roll

6 each

Pricing per piece. Minimum order of 50 pieces per hors d'oeuvre.

Grilled Beef Meatballs, Fresh
Cilantro & Slow Roasted Garlic
Patron Chipotle Sauce

5.50 each

Rolled Chicken Fajita Quesadillas

5.50 each

Vegetable Tart with Pesto Crème Fraîche

5.50 each

Artichoke Hearts with Goat Cheese

5.50 each



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RECEPTION ENHANCEMENTS

Pricing per person. Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge. Stations requiring an Attendant or Carver will be subject to an additional \$175 labor charge based upon a maximum of 2 hours. Displays & Stations are not intended to be used independently as entrée portions. Please consult your Catering Manager for appropriate selection.

Texan Plat Du Mer 30

Shellfish Presentation of Gulf Jumbo Prawns, & Alaskan King Crab, Spicy Remoulade, & Spiked Cocktail Sauce

(Based Upon 4 Total Pieces Per Person)

International & Domestic

Cheese Display 22

Selection of Fine Cheeses Garnished with Cascading Seasonal Fruits, Walnuts, Texas Pecans & Almonds, Selection of Sliced Breads & Gourmet Crackers

Southwest Fruit Display 17

The Rio Grande's Finest Fruits of the Season, Honey Walnut Dipping Sauce

Middle Eastern Display 18

Traditional Hummus, Roasted Red Pepper Hummus, Baba Ghanoush, Tabbouleh Selection of Marinated Feta Cheese Pita and Lavosh

Jamaican Jerk Ahi Tuna Ceviche Station 18

Tuna, Jicama, Red Cabbage & Mango Slaw, Dark Rum Drizzle, Cayenne Plantain Chips

Antipasto Station 26

Parma Ham, Imported Provolone Cheese & Buffalo Mozzarella, Salamis & Mortadella, Teardrop Tomatoes, Stuffed Peppers, Mushrooms, Grilled Artichokes & Eggplant, Assorted Greek & Italian Olives, Specialty Bread & Bread Sticks

Market Display of Vegetables 15

Chef's selection of Farm Market Vegetables & Herb Dip

Self-Serve Southwestern Salad Station 21

Romaine Lettuce, Roasted Corn, Zucchini, Yellow Squash, Black Beans, Jicama, Chihuahua Cheese, Tri-Colored Tortilla Strips served with Orange Cumin Vinaigrette

Sushi Display 30

California Roll: Crab, Cucumber & Avocado
Spicy Tuna Roll: Spicy Marinated Tuna
Sake Sushi: Fresh Sticky Rice Mixed with Wasabi & Topped with a Strip of Smoked Salmon

Amaebi Roll: Sticky Rice Mixed with Wasabi & Topped with a Butterfly Ebi Shrimp

(Based Upon 4 Total Pieces Per Person)

Whipped Potato Bar 23

Sweet & Yukon Gold Potatoes, Beef Tenderloin Tips & Shrimp Scampi
Toppings Include: Applewood Smoked Bacon, Shredded Cheddar Cheese, Pecans, Cinnamon Butter, Chives & Cayenne Crème Fraîche

Fajita Station 24

Tequila Marinated Sliced Beef & Cilantro-Lime Infused Chicken, Sautéed Onions & Tri-Color Bell Peppers, Guacamole, Sour Cream & Shredded Cheddar Cheese, Warm Flour Tortillas, Variety of Regional Salsas

Tostada Station 22

Garlic & Jalapeño Spiced Pulled Pork & Fajita Spiced Chicken, Grated Pepper Jack Cheese, Black Bean Dip & Salsa Verde

Risotto & Pasta Station 26

Asparagus Lobster Risotto, Petite Artichoke Mezzaluna & Saffron Ziti, Basil Pesto Sauce & Barolo Marinara, Shaved Romano Cheese, Mushrooms & Roasted Peppers, Chopped Herbs, Focaccia Crostini

Stir Fry Station 24

Soft Scallion Pancakes & Peking Duck, Thai Chicken, Ginger Beef, Napa Cabbage, Baby Bok Choy, Bean Sprouts, Oyster Mushrooms, Bamboo Shoots & Hoisin Sauce Served in Chinese To-Go Containers with Chopsticks

Scampi Station 28

Jumbo Gulf Shrimp & Sea Scallops Sautéed in a Light Lemon-Tomato Pernod Butter, Orzo Pasta, Garlic Dill Baguette

Fish Taco Station 24

Rock Shrimp and Grilled Tilapia, Corn, Cabbage Slaw, Mango & Fire Roasted Salsa, Avocado Serrano Sauce, Flour Tortillas & Crispy Taco Shells

Tortilla Chips & Dips 17

Queso, Fire Roasted Tomato Salsa, Tomatillo Salsa, Pico de Gallo & Guacamole



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CARVING STATIONS*

Stations require a carver and will be subject to an additional \$175 labor charge per carver, based upon a maximum of 2 hours.

**Herb & Pepper Crusted
Tenderloin of Beef 25**
Slow Roasted Garlic Dijonaise, Silver
Dollar Rolls

**Herb Glazed Whole Filet of Salmon
on Cedar Plank 16**
Maple Mustard Dill Sauce

Hickory Chip Smoked Beef Brisket 20
Slow Smoked Beef Brisket, Duo of Barbeque
Sauces, Tangerine & Serrano Chile, Traditional
Texas Jalapeño Cheese Rolls

**Sage Rubbed Free Range
Breast of Turkey 19**
Seasonal Condiments, Silver Dollar Rolls

Herb Crusted Rack of Lamb 25
Mint Pesto, Rosemary Jus

Mesquite Smoked Sirloin of Beef 23
Creamy Horseradish Aioli, Gourmet
Mustard, Silver Dollar Rolls

Molasses Glazed Pit Ham 18
Honey Creole Mustard, Seven Grain Roll
(Designed For 50 guests or more)

**Slow Roasted Steamship of Beef Infused
with Elephant Garlic 19**
Creamy Horseradish Aioli, Mayonnaise &
Gourmet Mustard, Assorted Cocktail Rolls
(Designed for 200 guests or more)

Jerk Spiced Pork Steamship 20
Roasted Garlic Sauce, Silver Dollar Rolls



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PLATED DINNER SELECTIONS

Herb Crusted Filet 92

Warm Lobster Cheesecake: Sautéed Maine Lobster, Asparagus, Snipped Tarragon & Gruyere Presented in a Tart Shell

Arugula, Mâche & Chervil, Julienne of Prosciutto, Creamy Gorgonzola Dressing

Herb Crusted Pan Seared Filet of Beef, Foie Gras-Roasted Shallot Sauce, Seasonal Vegetables, Fingerling Potatoes

Chocolate, Strawberry & Vanilla Mousse Neopolitan, Covered in Chocolate Ganache

Mesquite Grilled New York Strip 82

Southwestern Lump Crab Cake: Grilled Chayote, Jicama Fruit Relish, Smoked Yellow Pepper Coulis & Key Lime Butter Sauce

Mesclun Mixed Greens, Mandarin Oranges & Candied Walnuts, White Truffle Vinaigrette

Mesquite Grilled New York Strip, Portobello & Cremini Mushroom Jus, Corn & Potato Custard

Caramel-Raspberry Chocolate Mousse Wrapped in a Chocolate Cup

Citrus Braised Beef Short Rib 76

Roasted Chicken Ravioli: Morel Mushroom and Sage Ricotta Served on a Bed of Wilted Spinach, Roasted Chicken Jus & Tobacco Onions

Wedge Salad, Iceberg Lettuce Wedge with Crumbled Bacon, Diced Tomatoes & Creamy Garlic Dressing

Braised Beef Short Rib, Roasted Garlic Mashed Potatoes

White & Dark Chocolate Mousse Separated by Chocolate Génoise & Sprayed with a Chocolate Mist

Herb Crusted Chicken 75

Ponzu Marinated Seared Ahi Tuna: Miso Cucumber Relish, Wasabi Cream & Ginger Chili Sweet Sauce

Baby Romaine, Treviso, Hearts of Palm & Grape Tomatoes, Orange Balsamic Dressing

Honey Mustard Herb Crusted Chicken, Lemon Thyme Light Cream Sauce, Seasonal Vegetables

Rum & Mango Infused Bavarian

Texas Gulf Snapper 73

Three Onion Soup: Combination of Vidalia, Spanish & Walla Walla Onions, Chive Crouton & Aged Gruyere Cheese

Watercress & Endive Salad, Portobello Mushroom & Red Pepper, Pancetta Vinaigrette

Grilled Texas Gulf Snapper, Tequila Citrus Cream, Sun Dried Tomato Risotto Cake

Lemon Meringue Tart in White Chocolate Shell, Lemon Sabayon & Raspberry Coulis

Grilled Pork Chop 73

Herb Marinated Beef Medallion: Grilled Blue Cheese Polenta, Balsamic Reduction with Morel Cognac Sauce

Baby Mizuna & Burgundy Poached Pear Salad, Crumbled Blue Cheese, Toasted Hazelnut Vinaigrette

Grilled Double Thick Pork Chop, Rosemary & Sun-Dried Cherry Demi, Dauphine Potatoes

Dark Cherry Cheesecake

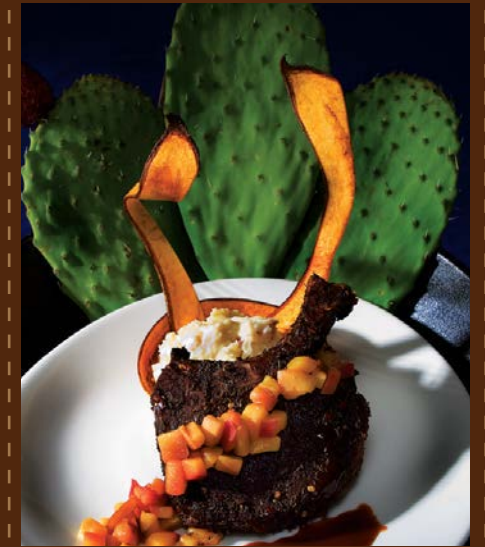
Ginger Orange Mahi Mahi 73

Spinach and Saffron Pasta Napoleon: Grilled Vegetables, Portobello Mushrooms with a Light Tomato Broth & Basil Oil

Butter Greens with Jicama, Enoki Mushrooms & Two California Rolls, Sesame Chestnut Vinaigrette

Mahi Mahi with Ginger Orange Bansai Sauce, Rock Shrimp Rice

Banana Cream Pie, Caramel Rum Sauce



Four Course Plated Dinner Selections

All Plated Dinner Selections Include Chef's Selection of Seasonal Vegetables, Bake Shop Specialties, French Roasted Coffees, Iced Tea & Specialty Teas. All Plated Dinner Selections Are Accompanied by Assorted Soft Drinks & Bottled Waters Charged on Consumption.

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PLATED DINNER SELECTIONS

Duo Entrées

Filet Mignon & Prawns 98

Brandy Lobster Bisque & Chive Brioche

Arugula, Romaine & Bibb Lettuce, Poached Butternut Squash, Candied Almonds, Cranberry Vinaigrette

Pan Seared Petite Filet Mignon Accompanied by Truffle Sauce

Grilled Prawns Accompanied by Saffron Glaze

Sweet Potato Mash

Chocolate Raspberry Pave Bombe, Raspberry Coulis

Beef Tenderloin & Chicken Roulade 93

Pan Seared Orange Ginger Duck Breast: Wild Mushroom Risotto, Pink Peppercorn Honey Glaze

Winter Greens, Candied Pecans, Bocconcini & Tear Drop Tomatoes, Wild Flower Confetti, Roasted Shallot & Valencia Orange Vinaigrette

Petite Herb Crusted Tenderloin of Beef Accompanied by Balsamic Veal Reduction

Free Range Breast of Chicken Filled with Sun-Dried Tomatoes & Asiago Cheese Accompanied by Rosemary-Chardonnay Cream

Crème Fraîche Chive Potatoes

Apple Caramel Mousse rolled In Toasted Almonds & Pralines

New York Sirloin & Halibut 92

Achiote Garlic Marinated Pork Tenderloin; Roasted Peppers, Cilantro & Pasilla Sauce

Southwest Caesar Salad, Hearts of Romaine Lettuce, Manchego Cheese & Pesto Crusted Croutons, Creamy Caesar Dressing

Sliced New York Sirloin Accompanied by Texas Cabernet Reduction

Blackened Halibut with Crawfish Butter

Black Bean Polenta

Strawberry Tart, Vanilla Sabayon & Strawberry Coulis



Four Course Plated Dinner Selections

All Plated Dinner Selections Include Chef's Selection of Seasonal Vegetables, Bake Shop Specialties, French Roasted Coffees, Iced Tea & Specialty Teas. All Plated Dinner Selections Are Accompanied by Assorted Soft Drinks & Bottled Waters Charged on Consumption.

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CREATE YOUR OWN... DESSERT TRIO

Dessert Trios 17

Chocolate Marjolaine

Chambord Soaked Truffle Cake

Peach Linzer Tart

Brandied Peach Strudel

Texas Peach Shortcake

Chocolate Espresso Mousse

Mascarpone-Espresso
Infused Cheesecake

Assorted Dessert Parfaits

Strawberry Tart

Chocolate Raspberry Pave Bomb



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SIGNATURE DINNER BUFFET... HILL COUNTRY

Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

Hill Country 102

Crawfish & Five Bean Salad
with Avocado Vinaigrette

Southwest Pasta Salad
Chicken-Mango Sausage, Red Chili
Orzo & Miniature Spinach

Calabaz Salad
Yellow Squash, Zucchini, Fava Beans,
Queso Fresco

Bay Shrimp & Sea Scallop Salad
Artichoke, Hearts of Palm, Cipollini Onion,
Roasted Poblano Vinaigrette

Southwest Mesclun Greens
Toasted Pumpkin Seeds, Habanero
Ranchero Dressing

Ancho Chile Crusted Strip Loin

**Achiote Rubbed Free Range
Breast of Chicken**
Roasted Tomato Cream Sauce

“Carved To Order”
Mesquite Smoked Brisket of Beef
Shiner Bock Glaze

Pecan Crusted Chilean Sea Bass
Pineapple -Tomatillo Relish

Lemon Herb Roasted Mashed Potatoes
Seasonal Grilled Vegetables

Desserts
Bourbon Soaked Pecan Squares, Peach &
Cream Roulades, Crème Brûlée Cheesecake
Assorted Individual Fruit Tarts

Specialty Buffet Dinners

*All Specialty Dinner Buffet
Selections Include Bake Shop
Specialties, French Roasted
Coffees, Iced Tea & Select Teas. All
Specialty Dinner Buffet Selections
are Accompanied by Assorted Soft
Drinks & Bottled Waters Charged
on Consumption.*



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SIGNATURE DINNER BUFFET... RIVERWALK

Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

Riverwalk 89

Applewood Smoked Bacon & Red Bliss Potato Salad

Wild Texas Greens

Crisp Tri-Colored Tortilla Strips
Jalapeño Citrus Vinaigrette

Baby Spinach, Nopales, Jicama & Braised Carrot Slaw

Sautéed Gulf Red Snapper
Vera Cruz

Tequila Marinated Chicken & Serrano Seasoned Beef Fajitas

Sautéed Peppers, Bermuda Onions,
Sour Cream & Guacamole,
Trio of Homemade Salsas

Spanish Rice

Pinto Bean Stew

Desserts

Sopapillas, Tres Leche Cheesecake,
Chocolate Mousse Cake, Apple & Cinnamon
Bread Pudding



Specialty Buffet Dinners

All Specialty Dinner Buffet Selections Include Bake Shop Specialties, French Roasted Coffees, Iced Tea & Select Teas. All Specialty Dinner Buffet Selections are Accompanied by Assorted Soft Drinks & Bottled Waters Charged on Consumption.

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SIGNATURE DINNER BUFFET... GRAND TEXAN

Events with less than 50 guests will be subject to an additional \$100 preparation & labor charge.

Grand Texan 119

Roasted Corn, Jicama & Jeweled Pepper Slaw

Chop-Chop Salad

Mesclun Greens, Feta Cheese, Heirloom Tomatoes, Red Onions, Toasted Pecans,

House Specialty Dressing

Shrimp & Patron Tequila Ceviche

Blue Corn Tortilla Chips

Grilled Duck Sausage

Avocado, Radicchio, Fennel & Black-Eyed Peas

Texas Vegetable Display

All Entrées are Hickory Grilled

Ancho-Sweet Papaya BBQ Quail

Cumin Tobacco Onions

Pork Chop

Texas Cabernet and Mint Jus

Maine Lobster

Lime Chimichurri Butter

Pasilla Crusted Tenderloin of Beef

Vaquero-Ranchero Salsa

Twice Baked Yukon Gold Potatoes

Boursin, Chives & Applewood Smoked Bacon

Garlic-Cilantro Marinated Jumbo Asparagus

Rosemary Rubbed Portobello Mushroom

Dessert Extravaganza



Specialty Buffet Dinners

All Specialty Dinner Buffet

Selections Include Bake Shop

Specialties, French Roasted

Coffees, Iced Tea & Select Teas. All

Specialty Dinner Buffet Selections

are Accompanied by Assorted Soft

Drinks & Bottled Waters Charged

on Consumption.

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BEVERAGE SELECTIONS

Texas Alcoholic Beverage Commission requires all pricing be taxed at 8.25%.

Unlimited Beverage Packages

Unlimited Beverage Packages are designed for events of more than one-hundred guests & include complimentary bartenders.

1 Hour Package

Deluxe Brand **22 Per Person**
Resort Brand **24 Per Person**
Premium Brand **20 Per Person**

2 Hour Package

Deluxe Brand **34 Per Person**
Resort Brand **36 Per Person**
Premium Brand **32 Per Person**

3 Hour Package

Deluxe Brand **46 Per Person**
Resort Brand **48 Per Person**
Premium Brand **43 Per Person**

Domestic & Imported Bottled Beer Selection

Budweiser, Bud Light, Coors Light, Blue Moon Belgian White, Samuel Adams Boston Lager, Shiner Bock, Amstel Light, Corona Light, Heineken, Stella Artois Lager

Beverages Charged Upon Consumption

Bartender charges \$125 each (Per 2 hours)
Cocktail Servers charges \$100 each (Per 2 hours)

Resort Brands

10 Per Drink

Deluxe Brands

9 Per Drink

Premium Brands

8 Per Drink

Cordials

13 Per Drink

Resort Varietal Wine By the Glass

13 Per Glass

Deluxe Varietal Wine By the Glass

12 Per Glass

Non-Alcoholic Wine by the Glass

7.50 Per Glass

Premium Varietal Wine by the Glass

10 Per Glass

Domestic Bottled Beer

7 Per Bottle

Imported/Premium Bottled Beer

7.50 Per Bottle

Non-Alcoholic Bottled Beer

6.25 Per Bottle

Premium Spirit Brands

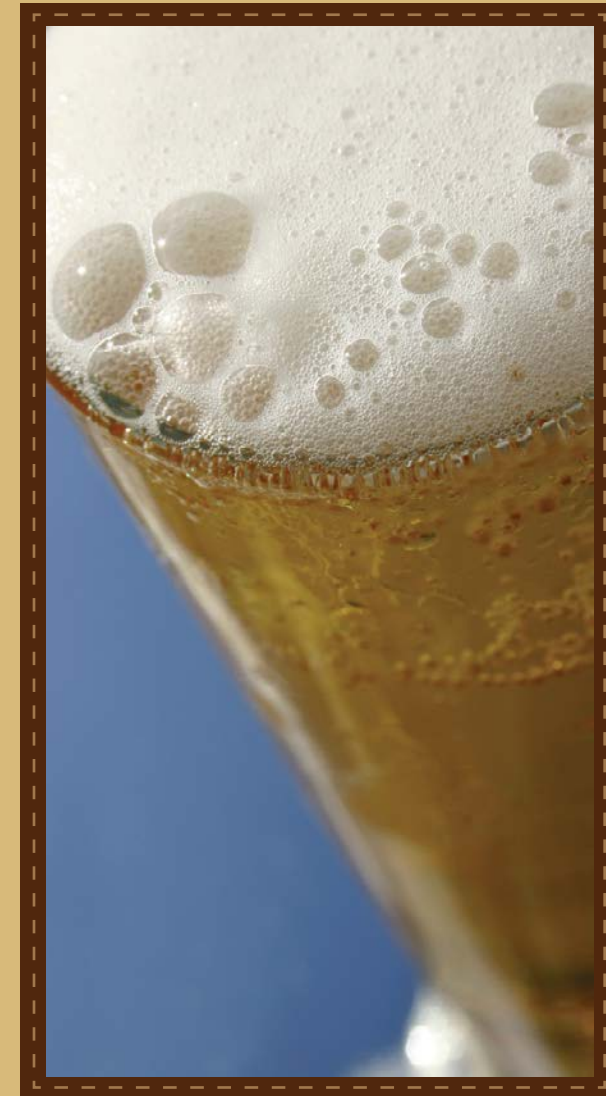
Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label Whiskey
Canadian Club Blended Whiskey
Jose Cuervo Especial Gold Tequila
Korbel Brandy

Deluxe Spirit Brands

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Whiskey
Jack Daniel's Whiskey
Seagram's VO Blended Whiskey
1800 Silver Tequila
Courvoisier VS Brandy

Resort Brand Spirits

Grey Goose Vodka
Bacardi Superior Rum
Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Whiskey
Jack Daniel's Whiskey
Crown Royal Blended Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Brandy



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BEVERAGE ENHANCEMENTS

Pricing based on a per drink basis as enhancement to existing bar package. Specialty beverage stations are designed for events of more than 50 guests & as an enhancement.

Texas Alcoholic Beverage Commission requires all pricing be taxed at 8.25%.

Specialty Beverage Stations

Our Specialty Beverage Stations are a Unique Enhancement to our Beverage Selection.

Bartender Charges are Complimentary.

Shaken Or Stirred 12 per person

The Queen:Vodka Martini,
Gorgonzola Stuffed Olives

All the Berries: Currant Vodka with
Ripened Berries, Squeeze of Fresh Lime

Texas "10":A Perfect Stir of Gin & Sugar,
Lemon & Lime Juice

Summertime Sangrias 10 per person

Iced Tea Sangria with Fresh Fruit
Peaches, Apples & Ripe Strawberries,
Blackberry Tea

Strawberry-Kiwi Sangría: Wildflowers,
Wild Berry Tea, Fresh Strawberries

Peach Riesling Sangría: Fresh
Macerated Cranberries & Peaches
with Whole Raspberries

Tejas Margarita 12 per person

Watermelon Margarita: Ripened Watermelon,
Tequila & Cointreau, Fresh Lemon & Lime Juice

Grand Texan: Cointreau, Tequila, Grand
Marnier, Fresh Lime Juice

Mexican Raspberry Margarita: Chambord,

Tequila & Fresh Orange Juice Shaken Over Ice

Bloody Mary Buffet 10 per person

Seafood Mary: Fresh Lime Juice, Splash of
Clamato, Tomato Juice & a Jumbo Shrimp

Sweet & Sour Caesar: Yellow Tomatoes, Fresh
Lemon & Lime Juice, Western Sauce & a Dash
of Sugar

Texas Heat Mary: Jalapeno Infused Tequila,
Yellow Tomatoes & BBQ Seasoning

Texan Cocktails 10 per person

Citrus Cooler: Vodka, Fresh Squeezed
Lemonade, Cranberry Juice, Splash of Sprite

Peach Sangría: Riesling, Peaches, White
Seedless Grapes, Macerated Cherries & Sugar

Summer Dance: Golden Rum & Galliano
Mixed with Fresh Orange & Pineapple Juice

Signature Sunrise 10 per person

Tequila, St. Germain Grapefruit and Lime Juice
& Lemon Lime Soda



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CATERING GUIDELINES

Banquet Agreement

All reservations & agreements are made upon & are subject to the guidelines of Gaylord Texan & the following conditions:

Food and Beverage

Due to liability & legal restrictions, no outside food or beverages of any kind may be brought into the Hotel by the customer, guest or exhibitors. Gaylord Texan is the only licensed authority to sell and serve liquor for consumption on the premises. Texas law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Gaylord Texan reserves the right to refuse alcohol service to anyone. Gaylord Texan will supply cash bars on customer request. All drink prices will include tax & service charge. Each cash bar must incur a minimum of \$500 (inclusive). The customer will be responsible for the difference of actual sales, up to the \$500 per bar.

Tax

All federal, state & municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon & the patron agrees to pay for them separately.

Catering Fees

There is a 24% service charge and a 8.25% sales tax added to all food & beverage charges. The 24% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, buffet pricing is based on 2 hours or less. Refreshment breaks are based on 30 minutes or less. Additional charges may incur for extending hours of service. A \$100 service charge will apply to all catered meal functions of less than 50 guests. Cooking Stations & Carving Stations are subject to a \$175 chef's fee per chef. Cashiers are required for all cash bars & cash concessions. A Cashier fee of \$125 per hour (2 hour minimum) per cashier will be applied to all cash bars & cash concessions. There will be a \$75 fee per attendant to collect tickets or check badges for event food functions as requested. Gaylord Texan reserves the right to charge set up fees for all non-meal events. A meal is defined as breakfast, lunch or dinner.

Food and Beverage Guarantee

Ten (10) working days prior to all food & beverage functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guarantee. The guaranteed number of guests for all food and beverage functions must be submitted to the catering department by 10:00 a.m., three (3) business days prior to the date of the function. If the guarantee is not received by the cut off date/time, the Hotel will assume that the "expected" number of guests noted at the top of the banquet event order or the expected number of guests submitted to catering ten (10) working days prior to the event, is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated food and beverage functions, the Hotel will set seating for three percent (3%) over the guarantee for all group events with a maximum overset of fifty (50). Food will only be prepared for the guarantee, not the overset.

Pop-Up Fees

The Hotel reserves the right to add an \$85 fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the Hotel (minimum 25 people) within 72 hours of the actual event.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Gaylord Texan.

Function Rooms

Function rooms are assigned by the Hotel according to the guaranteed minimum number of guests anticipated. Increased room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance increases or decreases.

Atrium/Outdoor Functions

A fee of \$8 per person will be applied to all atrium/outdoor functions. A \$1,000 fee will apply to all atrium/outdoor functions of less than 125 guests. All catered food & beverage will be served using non-breakable plates & glassware. Glass beverage containers are prohibited during outdoor functions. All atrium/outdoor functions must conclude by 10 p.m. No props, décor or staging will be allowed in atrium areas. Atrium functions, unless otherwise noted, will be held in the evening only, between the hours of 5:30 and 10 p.m. Plated meal functions cannot be held on the pool decks or in the atrium. Only cocktail seating will be available in these areas. Entertainment will be permitted for outdoor functions & atrium buyouts only & must conclude at 10 p.m.

Weather Guideline for Outdoor Functions

For evening functions, Gaylord Texan will decide by 12 p.m. (noon) on the day of your function whether the function will be held inside or outside. For daytime functions Gaylord Texan will decide by 5 p.m. on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, the Hotel reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or STARS.

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CATERING GUIDELINES

Signage & Décor

Gaylord Texan reserves the right to approve all signage, staging, props and décor. Signs, banners, or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel or convention center; nor should they obstruct permanent hotel signage from view. Gaylord Texan reserves the right to prohibit the erection of props or free standing display items in the hotel, exhibit hall and other public areas. Props and décor not provided by a preferred partner of Gaylord Texan will not be permitted in the ballrooms if they do not compliment the design integrity and color palette of the ballrooms & event space.

Banquet Beverage Bars

Gaylord Texan will supply all events featuring alcoholic beverages with a bar & bartender; unless deemed beer & wine only which can be a self serve bar for events for 25 guests or less. In the event a client provides a bar surround (prop) which does not incorporate the use of the Gaylord Texan banquet bars, a labor fee with a minimum of \$500 per bar will be charged to the master account for the additional labor required to set up each bar surround.

Rigging Services

The hotel retains exclusive rights to all rigging services & rigging equipment. All rigging must be installed & supervised by PSAV, our exclusive in-house rigging provider.

Security

The Gaylord Texan Department of Safety Services will be the exclusive provider of security for all events on Gaylord Texan property. The Department of Safety Services is available 24 hours a day, 7 days a week.

Smoking

In accordance with the Texas Clean Air Act, Gaylord Texan is a smoke free environment. Smoking is permitted in designated areas only.

Damages

Any damages to the hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be arranged through Conference Services prior to move-in and after move-out, to assess the condition.

Off-Premise Catering

Off-Premise Catering is available with a minimum of \$2,500 exclusive of tax and service charge.

U.S. Food & Drug Administration

Some people are at greater risk for foodborne illness, and should not eat raw or partially cooked fish, shellfish or meat. These susceptible groups include pregnant women, young children, older adults, people whose immune systems are compromised and people who have decreased stomach acidity.

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