



## EVENTS MENU

# Breakfast

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## Plated Breakfast

- **The American Breakfast | \$22**  
*Scrambled eggs, choice of bacon or chicken apple sausage, roasted potatoes, and breakfast breads*
- **Tomato Basil Egg White Frittata | \$22**  
*Tomato basil relish, fresh mozzarella, roasted potatoes, and breakfast breads*
- **Texas Hash | \$24**  
*Smoked brisket, spinach, green onions, poblano peppers, potatoes, roasted tomatoes, scrambled eggs, ancho chile sauce, queso fresco, and breakfast breads*
- **Banana Compote French Toast | \$24**  
*Battered brioche toast with banana caramel compote, powdered sugar, breakfast sausage or bacon, and breakfast breads*

## Breakfast Buffet

- **Texas | \$29**  
*Sliced fruit and berries, assorted pastries and breakfast breads, Elgin sausage potato hash, scrambled eggs with assorted toppings to include: chopped bacon, poblano peppers, caramelized onions, chorizo, queso fresco, cheddar cheese and salsa*
- **Healthy | \$30**  
*Sliced fruit and berries with Greek yogurt, assorted pastries and breakfast breads, multi grain granola pancakes with agave nectar, scrambled egg whites with spinach, mushrooms and tomatoes, chicken apple sausage, Steel cut oatmeal with raisins, brown sugar and pecans, Bran and Special K cereal, skim milk*
- **All American | \$27**  
*Sliced fruit and berries, buttermilk biscuits with sausage gravy, bacon, breakfast sausage links, scrambled eggs, roasted breakfast potatoes, Steel cut oatmeal with raisins, brown sugar and pecans, assorted pastries and breakfast breads*

\$150.00 for buffets prepared for less than 25 guests

## Continental Breakfast

- **Healthy Start | \$23**  
*Sliced fruit and berries, assorted berries with low fat yogurt, English muffins with honey, hard boiled eggs, sliced turkey, Bran and Special K with skim milk, assorted breakfast bars*
- **Houston | \$24**  
*Sliced fruit and berries, assorted breakfast breads and pastries, country biscuits with whipped honey butter, Steel cut oatmeal with brown sugar, raisins and pecans*
- **Executive | \$21**  
*Sliced fruit with honey yogurt dip, assorted pastries and breakfast breads*

### Breakfast Selections include:

- Orange juice, freshly brewed coffee, specialty teas



# Breakfast Enhancers

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- **Donuts | \$24 per dozen**  
*Glazed, cake, chocolate glazed*
- **Oatmeal | \$8 per person**  
*Steel cut oatmeal with pecans, brown sugar, raisins, house made granola*
- **Grits | \$8 per person**  
*Cheddar cheese, green onion, country ham, chopped bacon*
- **Bagels & Lox | \$14 per person**  
*Plain and everything bagels, cream cheese, smoked salmon, capers, chopped eggs, red onion, diced tomato*
- **Parfait Bar | \$13 per person**  
*Vanilla yogurt, house made granola, berries, dried cranberries, cherries, pecans, agave nectar*
- **Breakfast Taco Bar | \$16 per person**  
*Scrambled eggs, chopped bacon, sausage, chorizo, peppers, onions, flour tortillas, shredded cheese, salsa*
- **Chef's Omelet Station | \$18 per person**  
*Ham, mushrooms, tomatoes, peppers, onions, chopped bacon, cheddar cheese, salsa, turkey, cage free eggs*

**\$125 attendant fee per 75 guests for Chef's omelet station**

## Additions

- Seasonal sliced fruit and berries | \$8 per person
- Assorted muffins, bagels with cream cheese, breakfast breads | \$32 per dozen
- Buttermilk biscuits with sausage patty | \$36 per dozen
- Bacon, egg, and cheese breakfast tacos | \$36 per dozen
- Spinach and mushroom quiche | \$48 per dozen
- Ham and cheddar quiche | \$41 per dozen
- French toast with warm maple syrup | \$6 per person
- Fried chicken biscuits | \$60 per dozen
- Egg white vegetable frittata | \$48 per dozen



# Breaks a La Carte

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## Snacks

- Seasonal sliced fruit and berries | \$8 per person
- Seasonal whole fruit | \$4 per person
- Assorted fruit yogurt | \$32 per dozen
- Assorted muffins, pastries and freshly baked breakfast breads or bagels with cream cheese and croissants with jam | \$32 per dozen
- Buttermilk biscuits with sausage patty | \$3 each
- Mixed nuts | \$8 each
- Dried fruit trail mix | \$8 each
- Salsa and chips | \$13 per quart
- Queso and chips | \$26 per quart
- Guacamole and chips | \$30 per quart
- Spinach and artichoke dip with pita chips | \$30 per quart
- Assorted freshly baked cookies | \$24 per dozen
- Brownies | \$24 per dozen
- Tomato mozzarella skewers | \$30 per dozen
- Fruit skewers | \$24 per dozen

## Beverages

- Freshly brewed coffee, decaffeinated coffee and specialty teas | \$65 per gallon
- Hot chocolate | \$48 per gallon
- Fruit punch or lemonade | \$48 per gallon
- Flavor infused water | \$40 per gallon
- Iced tea | \$48 per gallon
- Assorted chilled juices | \$5 each
- Vasa bottled water | \$4 each
- Assorted Pepsi products | \$4 each
- Fiji water | \$6 small / \$8 large
- Red Bull | \$6 each
- V8 juice | \$5 each



# Mid-Morning Breaks

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- **Re-Energize | \$18**

*Whole fruit, house made granola with low fat yogurt, hard boiled eggs, assorted breakfast and energy bars*

- **Parfait Bar | \$13 per person**

*Vanilla yogurt, house made granola, berries, dried cranberries, cherries, pecans, agave nectar*

- **Coffee Shop | \$23**

*Assorted scones, coffee cakes, chocolate croissants, assorted donuts*



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**Houston Marriott Medical Center**

6580 Fannin St., Houston TX 77030 T. 713.796.0080

**meetings imagined**

# Afternoon Breaks

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- **Hill Country Break | \$23**

*Elgin sausage on a stick with mustard, Texas pecan trail mix, Frito pies, strawberry lemonade*

- **Nacho Bar | \$19**

*House made tortilla chips, cheese sauce, seasoned ground beef, refried beans, pico de gallo, sour cream, salsa, pickled jalapeños*

- **Cookies & Brownies | \$17**

*Assorted cookies to include chocolate chip, peanut butter, oatmeal raisin and sugar, brownies and blondies, whole and skim milk*

- **Ball Park Break | \$21**

*Mini corn dogs, beef sliders, Cracker Jacks, warm pretzels with mustard*

**Afternoon Breaks include:**

- Assorted Pepsi soft drinks and bottled water



# All Day Break Packages

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## All Day Meeting Break | \$25

- **Morning**

Assorted chilled juices, sliced fruit, selection of muffins, croissants, danishes, freshly brewed coffee and specialty teas

- **Mid-Morning**

Assorted granola bars, assorted scones, freshly brewed coffee and specialty teas

- **Afternoon**

Vegetable crudité with ranch dip, hummus and pita chips, assorted cookies and brownies, freshly brewed coffee and specialty teas, assorted Pepsi soft drinks

## All Day Beverage Package | \$15

- Freshly brewed coffee, specialty teas, assorted Pepsi soft drinks, bottled water



# Meeting Planner Package

\$80 per Person

## Morning

- Seasonal sliced fruit
- Assorted muffins, danishes and croissants
- Assorted chilled juices, freshly brewed coffee, specialty teas

## Mid-Morning Refresh

- Assorted cereal bars
- Mini yogurt parfaits
- Assorted scones
- Freshly brewed coffee and specialty teas

## Afternoon

- Assorted cookies and brownies
- Trail mix
- Vegetable crudité with hummus and ranch dip
- Freshly brewed coffee, specialty teas, assorted Pepsi soft drinks, bottled water

## Choice of one of the following buffets:

- Build a Sandwich Creation

*Soup of the day, pasta salad, tomato cucumber salad, ham, turkey, roast beef, grilled vegetables, Swiss, cheddar and provolone cheese, assorted breads, assorted condiments and relish tray, kettle cooked potato chips, assorted cookies, freshly brewed coffee, specialty teas, iced tea*

- Down Fannin | \*additional \$8 per person

*Assorted rolls, soup of the day, tossed garden salad, buttermilk ranch dressing, balsamic vinaigrette, tomato mozzarella salad, roasted chicken with lemon herb jus, roasted tri-tip beef with mushroom ragout, herb roasted potatoes, seasonal mixed vegetables, apple cobbler with vanilla ice cream, chocolate cake, freshly brewed coffee, specialty teas, iced tea*



# Boxed Lunch Selection

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## Boxed Lunch Includes:

Choice of sandwich, choice of salad, whole fruit, chips, choice of sweet treat and Pepsi soft drink | \$28

## Salad Choice

- Tomato mozzarella salad
- Cucumber Salad
- Pasta Salad

## Sandwich Choice

\*Limit of two sandwich options for groups fewer than 30 people.

- Chicken Caesar Wrap

*Herb grilled chicken, romaine, Caesar dressing*

- Turkey BLT

*Smoked turkey, mayonnaise, bacon, lettuce, tomato, on whole grain bread*

- Roast Beef

*Sliced roast beef, horseradish mayo, caramelized onion, provolone cheese, lettuce, tomato, onion roll*

- Veggie Wrap

*Roasted vegetables, red peppers, mushrooms, spinach, hummus on spinach tortilla*

## Sweet Treat Choices

- Chocolate chip cookie
- Rice crispy treat



# Plated Lunch

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## All Plated Luncheons include:

- Choice of salad
- Freshly baked rolls
- Choice of dessert
- Freshly brewed coffee, specialty teas and iced tea

## Salad Choices

- **Caesar Salad**  
*Croutons, parmesan cheese and Caesar dressing*
- **Garden Salad**  
*Cucumber, tomato, radish, carrots and buttermilk ranch dressing*
- **Caprese Salad**  
*Sliced tomatoes, fresh mozzarella, basil, balsamic reduction, olive oil*

## Plated Entree Selections

- **Seared Chicken | \$36**  
*Chicken herb jus, rice pilaf, seasoned broccolini and baby carrots*
- **Roasted Chicken | \$36**  
*Mushroom Madeira sauce, herb goat cheese mashed potato and seasoned baby vegetables*
- **Mushroom Ravioli | \$32**  
*Tomato basil sauce, roasted mushrooms, asparagus tips, green peas and parmesan cheese*
- **Cast Iron Seared Rib eye | \$45**  
*Garlic herb butter, tri-color roasted baby potato, seasoned asparagus*
- **Grilled Flat Iron Steak | \$42**  
*Mushroom ragout, boursin mashed potato, seasoned asparagus*
- **Roasted Salmon | \$38**  
*Warm lemon jus, tomato relish, steamed white rice, asparagus and baby carrots*

## Dessert Choices

- Tiramisu
- Red velvet cake
- Tropical fruit mousse cake
- NY cheesecake with berry compote
- Lemon cake with raspberry coulis



# Lunch Buffet

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- **The Border | \$42**

*Chips and salsa, chicken tortilla soup, southwest Caesar salad, citrus marinated beef & chicken fajitas with caramelized onions and poblano peppers, sour cream, pico de gallo, guacamole, mini flour tortillas, refried beans, cilantro rice, Mexican street corn, churros with honey, vanilla flan*

- **The Southern Comfort | \$43**

*Cheddar biscuits, chicken noodle soup, mustard potato salad, spinach salad with chopped bacon, eggs, red onions, pecans, Steen syrup vinaigrette, southern fried chicken, ketchup glazed meatloaf, cheddar mashed potatoes, honey glazed carrots, stewed tomato and okra, banana pudding, peach cobbler and vanilla ice cream*

- **The 6580 | \$48**

*Assorted rolls, lentil soup, tossed garden salad, balsamic and ranch dressing, roasted mushroom salad, braised beef short ribs with port wine reduction, seared salmon with lemon dill sauce, tri color roasted potatoes, broccolini with lemon and butter, key lime trifle, and chocolate mousse shooters*

- **The Texas Two Step | \$45**

*Cheddar jalapeno cornbread, iceberg wedge salad, red onions, bacon, tomatoes, blue cheese crumbles and ranch dressing, mustard potato salad, St. Arnold's beer brined chicken, smoked brisket, bbq sauce, sliced onions, pickles and jalapenos, macaroni and cheese, creamed corn, cowboy beans, peach cobbler and vanilla ice cream, banana pudding shooters*

- **Delizioso | \$42**

*Garlic bread, tomato basil soup, tossed Caesar salad, caprese salad, chicken mushroom marsala, classic meat lasagna, rosemary roasted potatoes, zucchini and tomato oreganato, Italian cream cake, Tiramisu*

- **The Orient | \$43**

*Egg drop soup, Asian salad with sesame dressing, Napa cabbage slaw, Kung Pao chicken, beef and broccoli Mongolian style, vegetable egg rolls, vegetable fried rice, sweet soy glazed green beans, pineapple upside down cake, vanilla bean custard shooter with cinnamon sugar wonton crisp*

- **Chef's Crafted Sandwiches | \$38**

*Tomato mozzarella salad, mustard potato salad, grilled vegetable wrap, roasted turkey with apple slaw and brie on multi grain bread, gouda and fresh mozzarella grilled cheese sandwich on pugliese batard, house made potato chips, assorted mini desserts*

## **Buffet Includes**

Freshly brewed coffee  
Specialty teas  
Iced tea

**\$150.00 for buffets prepared for less than 25 guests**



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**meetings imagined**

# Appetizers

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- **Lump Crab Cake | \$14**

*Roasted corn relish, poblano cream, queso fresco and cilantro*

- **Churrasco Style Lollipop Lamb Chops | \$13**

*Parsnip puree and chimichurri sauce*

- **Arancini | \$8**

*Herb breaded risotto ball, tomato basil sauce and parmesan*

- **Apple Brined Braised Pork Belly | \$15**

*Tomato roasted corn hash and maple bourbon glaze*

**\*Cost per person**



# Plated Dinner

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## All Plated Dinners include:

- Choice of salad
- Freshly baked rolls
- Choice of dessert
- Freshly brewed coffee, specialty teas and iced tea

## Salad Choices

### • Wedge Salad

*Roasted tomato, blue cheese crumbles, green onions, buttermilk ranch dressing*

### • Spring Mix Berry Salad

*Seasonal berries, goat cheese crumbles, red onions, candied pecans, vanilla vinaigrette*

### • Spinach & Arugula Salad

*Tomato, cucumber, feta cheese, red onions, balsamic vinaigrette*

## Dessert Choices

- Tiramisu
- Black forest cake
- Key lime tart
- Turtle cheese cake with chocolate and caramel
- Chocolate mousse cake



# Plated Dinner Entrée Selections

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## Chicken

- Southern Chicken | \$44  
*Mesquite smoked airline chicken, warm bbq vinaigrette, cheddar grits, and roasted brussel sprouts*
- Roasted Chicken Breast | \$42  
*Au jus, boursin mashed potato, seasoned asparagus and baby carrots*
- Pancetta & Sundried Tomato Stuffed Chicken Breast | \$46  
*Basil pesto cream sauce, parmesan risotto and broccolini*

## Beef

- Filet | \$54  
*Bourbon maple demi and potato vegetable hash*
- NY Strip | \$52  
*Herb butter, garlic mashed potato and grilled asparagus*
- Braised Beef Short Rib | \$53  
*Port wine demi, herb goat cheese mashed potato and roasted baby vegetables*

## Pork

- Apple Brined Pork Chop | \$48  
*Bourbon apple chutney, maple roasted sweet potato and spinach hash*

## Seafood

- Bronzed Salmon | \$47  
*Lemon dill sauce, rice pilaf and seasonal vegetables*
- Blackened Redfish | \$49  
*Creole mustard crawfish cream sauce, Cajun rice and southern green beans*
- Crab Crusted Snapper | \$52  
*Lemon butter sauce, fried leeks and vegetable corn succotash*

## Vegetarian

- Vegetable Wellington | \$38  
*Tomato basil sauce and grilled asparagus*
- Mushroom Ravioli | \$36  
*Mushroom cream sauce, grilled asparagus tips, roasted mushrooms, blistered tomato and parmesan*



# Dinner Buffet

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- **Smoke House | \$53**

*Cheddar jalapeno cornbread and sliced fresh bread, ranch salad with chopped egg, bacon, tomato, red onions, cheddar, croutons, and ranch dressing, Texas slaw, smoked brisket, ancho glazed roasted chicken, smoked pork ribs, Elgin sausage links, sliced onion, pickles, jalapenos and bbq sauce, loaded mashed potato, stewed tomato green beans, bourbon pecan pie, apple cobbler and vanilla ice cream*

- **Ciao | \$54**

*Focaccia & garlic bread, Minestrone soup, Panzanella salad, cucumber agro dolce salad, parmesan herb crusted chicken with basil pesto sauce, garlic herb roasted tri tip beef with mushroom ragout, vegetable lasagna, olive oil whipped potato, grilled asparagus with roasted cippolini onions and balsamic reduction, lemon cake with raspberry coulis and pistachio panna cotta shooters*

- **Mediterranean | \$55**

*Lavash & grilled pita bread with hummus, Lentil soup, Greek salad with balsamic dressing, Tabouli salad, beef kufta kabob & tahini, lemon oregano chicken, white fish with cilantro garlic chili sauce, saffron chickpea rice, stewed okra and tomato, assorted baklava and caramel custard*

- **The Houstonian | \$57**

*Assorted dinner rolls, sweet potato and chorizo bisque, spinach salad with tomato, cucumber, fresh cheese, candied pecans, red onions and white balsamic vinaigrette, roasted vegetable orzo salad, roasted poblano stuffed chicken with cilantro lime sauce, seared salmon with cucumber dill gremolata, ancho roasted prime rib carving station with horseradish cream sauce, duo potato gratin, broccolini and baby carrots, Chef's selection of assorted mini desserts*

## Buffet Includes

Freshly brewed coffee  
Specialty teas  
Iced tea

**\$150.00 for buffets prepared for less than 25 guests**



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# Hors d'oeuvres

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## Beef Hors d'oeuvres | \$5

- Teriyaki beef sate
- Churrasco beef skewers with chimichurri sauce
- Mini beef wellington
- Beef empanada
- Shaved tenderloin crostini with onion jam and herb cheese

## Chicken Hors d'oeuvres | \$5

- Chicken wellingtons
- Thai chicken sate with spicy peanut sauce
- Sesame chicken tempura
- Bacon wrapped chicken with jalapeno
- Mini chicken cordon bleu
- Chicken salad crostini

## Seafood Hors d'oeuvres | \$6

- Citrus marinated shrimp skewer
- Crab cakes with house made remoulade
- Lobster salad on brioche toast
- Crab asiago stuffed mushroom
- Ahi tuna poke in cucumber cup
- Ceviche shrimp shooters

## Vegetable Hors d'oeuvres | \$5

- Vegetable empanada with poblano cream
- Fig and mascarpone beggars purse
- Spanakopita
- Herb goat cheese and mushroom crostini
- Pad Thai spring roll with sweet chili sauce
- Caprese skewers with balsamic reduction

**Minimum Order of 25 pieces per hors d'oeuvres**

**All hors d'oeuvres may be butler passed with \$125.00 attendant fee per 50 people**



# From the Carvery

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- **Whole Roasted Tenderloin | \$375**  
*Onion jam, port wine demi, silver dollar rolls (serves 25)*
- **Dr. Pepper Glazed Bone in Ham | \$275**  
*Steen syrup glazed biscuits (serves 40)*
- **Cajun Fried Turkey | \$200**  
*Pan gravy, cheddar biscuits (serves 40)*
- **Herb Crusted Prime Rib | \$350**  
*Au jus, horseradish cream, brioche rolls (serves 40)*
- **Crab Crusted Salmon | \$275**  
*Remoulade sauce and grilled artisan bread (serves 25)*
- **Smoked Beef Brisket | \$350**  
*BBQ sauce and cheddar jalapeno cornbread (serves 25)*

All carved items are priced per person and require 1 attendant per 100 guests

\$125.00 attendant fee per attendant



# Reception Stations

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- **Salad Action Station | \$20**

*Wedge salad with roasted tomatoes, blue cheese crumbles, green onions, buttermilk ranch dressing, caprese salad with fresh basil, tomato, fresh mozzarella, extra virgin olive oil and balsamic reduction, berry salad with mixed greens, fresh berries, goat cheese crumbles, candied pecans, red onion and vanilla vinaigrette*

- **Bibb Lettuce Stir Fry Action Station | \$24**

*Soy marinated beef, citrus marinated chicken, garlic marinated shrimp, carrots, bell peppers, snow peas, water chestnuts, onions, Napa cabbage*

- **Mac-n-Cheese Action Station | \$22**

*Traditional cheese sauce, chopped smoked brisket, Elgin sausage, grilled chicken, green onion, bbq sauce, buffalo sauce, blue cheese crumbles and shredded cheddar*

- **Pasta Action Station | \$22**

*Penne pasta, tortellini pasta, Alfredo sauce, tomato basil sauce, basil pesto sauce, Italian sausage, grilled chicken, bay shrimp, mushrooms, spinach, artichokes, parmesan cheese and red pepper flakes*

- **Street Taco Action Station | \$25**

*Redfish tacos with cilantro lime slaw and Mexican salsa, chicken adobo tacos with caramelized onions, poblano crema and queso fresco, Barbacoa tacos with fresh cilantro, minced onion and fresh lime wedge*

- **Seafood Display | \$38**

*Boiled shrimp, Alaskan king crab, stone crab claws, raw oysters, remoulade sauce, cocktail sauce, mignonette sauce, lemons, tabasco sauce (ice sculptures available upon request, ask for pricing and design options)*

- **Artisan Cheese Display | \$21**

*Fresh and dried fruits, local honeycomb, grilled bread and water crackers*

- **Vegetable Crudité Display | \$11**

*Assorted fresh vegetables with hummus and ranch dip*

**All action stations require 1 attendant per 75 people**

**\$125.00 fee per attendant**



# Red Wine

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## Merlot

Stone Cellars by Beringer, Merlot, California, 2010 | \$35

Century Cellars by BV, Merlot, California, 2011 | \$ \$40

St. Francis Vineyards, Merlot, Sonoma Valley, California, 2010 | \$55

Rutherford Hill, Merlot, Napa Valley, California, 2010 | \$70

## Pinot Noir

Mark West, Pinot Noir, California, 2010 | \$ 46

Acacia, Pinot Noir, Napa Valley Carneros, California, 2011 | \$50

La Crema, Pinot Noir, Sonoma Coast, California, 2011 | \$62

## Cabernet Sauvignon

Stone Cellars by Beringer, Cabernet Sauvignon, California, 2010 | \$35

Century Cellars by BV, Cabernet Sauvignon, California, 2012 | \$40

Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington, 2010 | \$45

Lyeth, Cabernet Sauvignon, "L de Lyeth", Sonoma County, California, 2010 | \$50

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California, 2009 | \$55

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | \$100



# White Wine

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## Sparkling Wines and Champagne

Mionetto, Prosecco, Organic, Veneto, Italy, | \$40

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, | \$45

Mumm Napa, Brut, "Prestige", Napa Valley, California | \$60

Moët & Chandon, Brut, "Impérial", Champagne, France, | \$120

## Zinfandel

Beringer, White Zinfandel, California, 2013 | \$35

## Riesling

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2011 | \$ 40

## Sauvignon Blanc

Brancott Estate , Sauvignon Blanc, Marlborough, New Zealand, 2013 | \$ 40

Provenance Vineyards, Sauvignon Blanc, Rutherford, California, 2012 | \$ 60

## Pinot Grigio

Stone Cellars by Beringer, Pinot Grigio, California, 2012 | \$35

Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy, 2011 | \$50

## Chardonnay

Stone Cellars by Beringer, Chardonnay, California, 2012 | \$35

Century Cellars by BV, Chardonnay, California, 2013 | \$ 40

Chateau Ste. Michelle, Chardonnay, "Canoe Ridge Estate", Horse Heaven Hills, Washington, 2011 | \$45

Chateau St. Jean, Chardonnay, North Coast, California, 2012 | \$ 50

Estancia, Chardonnay, Monterey County, California, 2012 | \$50

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California, 2012 | \$85



# Beer & Spirits

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## Top Shelf

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

## Premium Well

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

## Domestic Beers (may include)

Budweiser  
Michelob Ultra  
Bud Light  
Coors Light  
Miller Lite

## Imported Beers (may include)

Amstel Light  
Corona Extra  
Corona Light  
Guinness Draught  
Heineken  
Heineken Premium Light  
Stella Artois Lager

## Regional/Craft Beers (may include)

Blue Moon Belgian White  
Shiner Bock  
St. Arnold Amber  
Samuel Adams Boston Lager  
Samuel Adams Seasonals  
Sierra Nevada Pale Ale

## Texas Saloon Spirits

Enchanted Rock Vodka  
Titos Handmade Vodka  
Deep Eddy's  
Waterloo  
Waterloo Antique  
Treaty Oak  
Treaty Oak Barrel Reserve  
Yellow Rose Rye  
Yellow Rose Blended  
Yellow Rose 6580  
Izakali Reposado  
Republic Silver

\*Seasonal local craft beers available

# Bars

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## Cash Bar

Premium Well Spirits	\$10
Top Shelf Spirits	\$12
Texas Saloon Spirits	\$13
Cordials and Cognacs	\$11
House Wine by the Glass	\$10
Imported Beer	\$8
Domestic Beer /Non-Alcoholic	\$7
Soft Drinks	\$4
Bottled Juices	\$4
Fresh Purified Bottled Water	\$4

## Hosted Bar

Premium Well Spirits	\$11
Top Shelf Spirits	\$13
Texas Saloon Spirits	\$14
Cordials and Cognacs	\$12
House Wine by the Glass	\$11
Imported Beer	\$9
Domestic Beer/Non-Alcoholic	\$8
Soft Drinks	\$5
Bottled Juices	\$5
Fresh Purified Bottled Water	\$5

## Bartender Fees

\$125.00 Per Bartender | 4 Hours of Service | 1 Bartender per every 75 guests

\$120.00 Per Attendant (Beer and Wine only)

\$100 Cashier Fee required for all Cash Bars



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**meetings imagined**

# Audio Visual

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As an effort to continually improve our offerings, we are excited to announce our new partnership that will only make your upcoming event with us even better!

AVmedia, Inc. is our new on site Audio Visual and Creative partner that will be servicing your event. AVmedia brings a sterling reputation to on-site Audio Visual and Creative Services.

Should you have any questions or concerns, please reach out to your Hotel Event Services Manager, or to our onsite AVmedia Director of Audio Visual Sales and Creative Services.

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