



EVENTS MENU



MARRIOTT
HOUSTON MEDICAL CENTER/
MUSEUM DISTRICT



BREAKFAST

BREAKFAST SELECTIONS

Breakfast selections include orange juice, freshly brewed coffee and specialty teas. \$150 for buffets prepared for less than 25 guests.

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 onion, 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

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 cereals with skim milk, assorted breakfast bars

Houston 24

Sliced fruit and berries, assorted pastries and breakfast breads, 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 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 onion, chorizo, queso fresco, cheddar cheese and salsa

Healthy 30

Sliced fruit and berries with Greek yogurt, assorted pastries and breakfast breads, multigrain 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 cereals with 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

Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

All prices in USD and subject to a 25% taxable service charge and applicable sales tax, currently 8.25%.

BREAKFAST ENHANCERS

Donuts 24 per dozen

Glazed, cake, chocolate-glazed

Oatmeal 8 per person

Steel cut oatmeal with brown sugar, raisins and pecans, and 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 tomatoes

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, onion, flour tortillas, shredded cheese, salsa

Chef's Omelet Station 18 per person

\$125 attendant fee per 75 guests

Ham, mushrooms, tomatoes, peppers, onions, chopped bacon, cheddar cheese, salsa, turkey, cage-free eggs

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 À LA CARTE

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

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

AFTERNOON BREAKS

Afternoon breaks include assorted Pepsi soft drinks and bottled water.

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 Jack, warm pretzels with mustard

ALL-DAY BREAK PACKAGES

ALL-DAY MEETING BREAK 25

Morning

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

Mid-Morning

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

Afternoon

Vegetable crudités 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 and specialty teas, assorted Pepsi soft drinks, bottled water

MEETING PLANNER PACKAGE

\$80 per person.

MORNING

Seasonal sliced fruit

Assorted muffins, Danish and croissants

Assorted chilled juices, freshly brewed coffee and 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 crudités with hummus and ranch dip

Freshly brewed coffee and 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 and 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 and specialty teas, iced tea

BOXED LUNCH SELECTION

BOXED LUNCH 28

Includes choice of sandwich, choice of salad, whole fruit, chips, choice of sweet treat and Pepsi soft drink.

SALAD

Tomato Mozzarella Salad

Cucumber Salad

Pasta Salad

SWEET TREAT CHOICES

Chocolate Chip Cookie

Rice Krispies Treat

SANDWICH

*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 on onion roll

Veggie Wrap

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

PLATED LUNCH

Plated Lunches include choice of salad, freshly baked rolls, choice of dessert, freshly brewed coffee, specialty teas and iced tea.

SALAD

Caesar Salad

Croutons, parmesan cheese and Caesar dressing

Garden Salad

Cucumber, tomato, radish, carrot and buttermilk ranch dressing

Caprese Salad

Sliced tomato, fresh mozzarella, basil, balsamic reduction, olive oil

DESSERT

Tiramisu

Red Velvet Cake

Tropical Fruit Mousse Cake

New York Cheesecake with Berry Compote

Lemon Cake with Raspberry Coulis

PLATED ENTRÉE

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

Cast Iron Seared Ribeye 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

LUNCH BUFFET

Lunch Buffet includes freshly brewed coffee, specialty teas and iced tea. \$150 for buffets prepared for less than 25 guests.

The Border 42

Chips and salsa, chicken tortilla soup, southwest Caesar salad, citrus-marinated beef & chicken fajitas with caramelized onion 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 onion, pecans, Steen's cane syrup vinaigrette, southern fried chicken, ketchup-glazed meatloaf, cheddar mashed potato, 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, chocolate mousse shooters

The Texas Two Step 45

Cheddar jalapeño cornbread, iceberg wedge salad, red onion, bacon, tomatoes, blue cheese crumbles and ranch dressing, mustard potato salad, Saint Arnold beer-brined chicken, smoked brisket, BBQ sauce, sliced onion, pickles and jalapeños, 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 multigrain bread, gouda and fresh mozzarella grilled cheese sandwich on pugliese batard, house-made potato chips, assorted mini desserts

APPETIZERS

Prices are per person.

Lump Crab Cake 14

Roasted corn relish, poblano cream, queso fresco and cilantro

Churrasco-Style Lollipop 13

Lamb Chops

Parsnip purée 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

PLATED DINNER

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 onion, buttermilk ranch dressing

Spring Mix Berry Salad

Seasonal berries, goat cheese crumbles, red onion, candied pecans, vanilla vinaigrette

Spinach & Arugula Salad

Tomato, cucumber, feta cheese, red onion, balsamic vinaigrette

DESSERT CHOICES

Tiramisu

Black Forest Cake

Key Lime Tart

Turtle Cheesecake with Chocolate and Caramel

Chocolate Mousse Cake

PLATED DINNER ENTRÉE SELECTIONS

CHICKEN

Southern Chicken 44

Mesquite-smoked airline chicken, warm BBQ vinaigrette, cheddar grits and roasted brussels 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 leek and vegetable corn succotash

VEGETERIAN

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

Dinner Buffet includes freshly brewed coffee, specialty teas and iced tea. \$150 for buffets prepared for less than 25 guests.

Smoke House 53

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

Ciao 54

Focaccia and garlic bread, minestrone soup, panzanella salad, cucumber agrodolce 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 cipollini onions and balsamic reduction, lemon cake with raspberry coulis, pistachio panna cotta shooters

Mediterranean 55

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

The Houstonian 57

Assorted dinner rolls, sweet potato and chorizo bisque, spinach salad with tomato, cucumber, fresh cheese, candied pecans, red onion 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

HORS D'OEUVRES

Minimum Order of 25 pieces per hors d'oeuvre. All hors d'oeuvres may be butler-passed with \$125 attendant fee per 50 people.

Beef Hors d'oeuvres 5

Teriyaki beef satay

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 wellington

Thai chicken satay with spicy peanut sauce

Sesame chicken tempura

Bacon-wrapped chicken with jalapeño

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 beggar's purse

Spanakopita

Herb goat cheese and mushroom crostini

Pad Thai spring roll with sweet chili sauce

Caprese skewers with balsamic reduction

FROM THE CARVERY

All carved items are priced per person and require one attendant per 100 guests. \$125 attendant fee per attendant.

Whole Roasted Tenderloin 375

Serves 25

Onion jam, port wine demi, silver dollar rolls

Dr Pepper–Glazed Bone-in Ham 275

Serves 40

Steen's cane syrup–glazed biscuits

Cajun Fried Turkey 200

Serves 40

Pan gravy, cheddar biscuits

Herb-Crusted Prime Rib 350

Serves 40

Au jus, horseradish cream, brioche rolls

Crab-Crusted Salmon 275

Serves 25

Remoulade sauce and grilled artisan bread

Smoked Beef Brisket 350

Serves 25

BBQ sauce and cheddar jalapeño cornbread

RECEPTION STATIONS

All action stations require one attendant per 75 people. \$125 fee per attendant.

Salad Action Station 20

Wedge salad with roasted tomatoes, blue cheese crumbles, green onion, 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, carrot, bell pepper, snow peas, water chestnuts, onion and 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 onion, 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, lemon and 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 Crudités Display 11

Assorted fresh vegetables with hummus and ranch dip

RED WINE

MERLOT

Stone Cellars by Beringer Merlot, California, 2010 35

Century Century Cellars by BV Merlot, California, 2011 40

St. Francis Winery & Vineyards Merlot, Sonoma Valley, California, 2010 55

Rutherford Hill Winery Merlot, Napa Valley, California, 2010 70

Magnolia Grove Merlot, California 30

PINOT NOIR

Mark West Pinot Noir, California, 2010 46

Acacia Pinot Noir, Carneros Napa Valley, 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 H3 Cabernet Sauvignon, Horse Heaven Hills, Washington, 2010 45

Lyeth L de Lyeth Cabernet Sauvignon, Sonoma County, California, 2010 50

Ferrari-Carano Cabernet Sauvignon, Alexander Valley, California 100

Estancia Keyes Canyon Ranches Cabernet Sauvignon, Paso Robles, California, 2009 55

Magnolia Grove Cabernet Sauvignon, California 30

Avalon Cabernet Sauvignon, California 30

WHITE WINE

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
La Marca Prosecco, Treviso, Italy	40

ZINFANDEL

Beringer White Zinfandel, California, 2013	35
Magnolia Grove Rose, California	30

RIESLING

Chateau Ste. Michelle Riesling, Columbia Valley, Washington, 2011	40
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SAUVIGNON BLANC

Brancott Estate Sauvignon Blanc, Marlborough, New Zealand, 2013	40
Provenance Vineyards Sauvignon Blanc, Rutherford, California, 2012	60
Sea Pearl Sauvignon Blanc, Marlborough, New Zealand	30

PINOT GRIGIO

Stone Cellars by Beringer Pinot Grigio, California, 2012	35
Pighin Pinot Grigio Friuli Grave, Friuli-Venezia Giulia, Italy, 2011	50
Magnolia Grove Pinot Grigio, California	30

CHARDONNAY

Stone Cellars by Beringer Chardonnay, California, 2012	35
Century Cellars by BV Chardonnay, California, 2013	40
Chateau Ste. Michelle Canoe Ridge Estate Chardonnay, Horse Heaven Hills, Washington, 2011	45
Chateau St. Jean Chardonnay, North Coast, California, 2012	50
Estancia Chardonnay, Monterey County, California, 2012	50
Sonoma Cutrer Russian River Ranches Chardonnay, Sonoma Coast, California, 2012	85
Magnolia Grove Chardonnay, California	30

BEER & SPIRITS

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 Tradicional Silver Tequila
Korbel Brandy

DOMESTIC BEERS *(may include)*

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

REGIONAL/CRAFT BEERS *(may include)*

Blue Moon Belgian White Shiner Bock
Saint Arnold Amber Ale
Samuel Adams Boston Lager
Samuel Adams Seasonal
Sierra Nevada Pale Ale

TEXAS SALOON SPIRITS

Enchanted Rock Vodka
Tito's Handmade Vodka
Deep Eddy Vodka
Waterloo
Waterloo Antique
Treaty Oak
Treaty Oak Barrel Reserve
Yellow Rose Straight Rye
Yellow Rose Blended
Yellow Rose 6580
IZKALI Tequila
Reposado
Republic Tequila Silver
Seasonal local craft beers available

BARS

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 per Bartender
4 Hours of Service
1 Bartender per every 75 Guests

120 per Attendant *(Beer and Wine only)*

100 Cashier Fee required for all Cash Bars

AUDIOVISUAL

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 Audiovisual and Creative partner that will be servicing your event. AVmedia brings a sterling reputation to on-site Audiovisual and Creative Services.

Should you have any questions or concerns, please reach out to your Hotel Event Services Manager or to our on-site AVmedia Director of Audiovisual Sales and Creative Services.

Check us out at AVmediaInc.com



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