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# EVENTS MENU



MARRIOTT  
HOUSTON MEDICAL CENTER/  
MUSEUM DISTRICT

6580 Fannin Street Houston, Texas 77030  
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# 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%.

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# 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	<b>8 per person</b>
Assorted muffins, bagels with cream cheese, breakfast breads	<b>32 per dozen</b>
Buttermilk biscuits with sausage patty	<b>36 per dozen</b>
Bacon, egg and cheese breakfast tacos	<b>36 per dozen</b>
Spinach and mushroom quiche	<b>48 per dozen</b>
Ham and cheddar quiche	<b>41 per dozen</b>
French toast with warm maple syrup	<b>6 per person</b>
Fried chicken biscuits	<b>60 per dozen</b>
Egg white vegetable frittata	<b>48 per dozen</b>

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# BREAKS À LA CARTE

## SNACKS

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

## BEVERAGES

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

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# 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

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# 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

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# 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



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# 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

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# 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

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# 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

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# 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

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# 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

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# 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

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# 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

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# 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



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# 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

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# 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

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# 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

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# 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

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# 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

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# 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*

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# 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

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# 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](http://AVmediaInc.com)



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