



BREAKFAST BUFFETS

THE TOWER BREAKFAST | 20

Variety of Pastries and Muffins

Sliced Seasonal Fruit

Scrambled Eggs

Smoked Bacon, Turkey, and Sausage Links

Home Fried Potatoes

TX French Toast with Mixed Berries and Whipped Cream

Assorted Fresh Juices

Coffee, Decaffeinated Coffee, Specialty Teas and Milk

HILL COUNTRY BREAKFAST | 24

Assorted Muffins

Sliced Seasonal Fruit and Berries

Frittata: Scrambled Eggs, Potatoes, Ham, Bacon, Onions and Cheddar Cheese

Smoked Bacon and Country Ham

Buttermilk Biscuits 'n Country Sausage Gravy

Home Fried Potatoes

Assorted Fresh Juices

Coffee, Decaffeinated Coffee, and Specialty Teas

BREAKFAST AT TIFFANY'S | 28

Assortment of Muffins, Danishes and Croissants

Smoked Salmon and Accompaniments

Assortment of Bagels and Cream Cheese

Smoked Turkey Bacon and Sausage

Scrambled Eggs

Home Fried Potatoes

Assorted Fresh Juices

Coffee, Decaffeinated Coffee, and Specialty Teas

FARMERS MARKET BRUNCH | 32

Assorted Muffins, Danishes, Herb Biscuits

Lemon - Blueberry Butter

Made to Order Omelet Station (Chef Attendant)

Texas Chili, Green Onions, Cheddar

Roasted Breakfast Potatoes with Herbs

Buttermilk Waffles with Maple Syrup

Fried Chicken Strips

Chilaquiles, Scrambled Eggs, Cojita, Crema, Cilantro

Assorted Fresh Juices, Coffee, Decaffeinated Coffee & Specialty Teas

BREAKFAST PLATED

*All Plated Breakfast Selections are Served with Home Fried Potatoes
Assorted Fresh Juices, Coffee, Decaffeinated Coffee, and Specialty Teas*

DALLAS CLASSIC | 18

Scrambled Eggs Served with your choice of Applewood Smoked Bacon,
Pork Sausage Links or Country Ham

STEAK N' EGGS | 22

Grilled Bistro Tenderloin with Avocado Butter
Served with Scrambled Eggs

TX FRENCH TOAST | 16

Bourbon Berry - Citrus Compote
With your choice of Applewood Smoked Bacon or Pork Sausage Links

BREAKFAST WRAP | 18

Country Ham, Egg, Cheddar Cheese Wrapped in a Flour Tortilla Served with Salsa

CONTINENTAL BUFFETS

THE ELM | 15

Sliced Seasonal Fruit
Selection of Fresh Juices
Assorted Fruit & Greek Yogurts with Granola
Variety of Breakfast Pastries and Muffins
Assortment of Breakfast Breads

COMMERCE | 18

Whole Fruit
Assorted Cereals
Selection of Fresh Juices
Warm Cinnamon Buns and Pecan Rolls
Bagels, Smoked Salmon with Assorted Cream Cheese

BEVERAGE SELECTIONS

Coffee | Hot Tea
Bottle Water | Soft Drinks

4 Hours | 10

6 Hours | 14

LUNCH BUFFETS

THE CORRIGAN (FALL/WINTER – SEASONAL) | 38

Mixed Lettuce, Carrot, Green Beans, Pumpkin Seeds and Creamy Citrus Vinaigrette

Kabocha Squash Soup with Brown Butter Sage Croutons

Roasted Bistro Tenderloin with Roasted Mushrooms, Thyme Jus

Grilled Salmon with Oven Dried Tomatoes, Herbs

Roasted Cauliflower with Fresno Pepper Chimichurri

Wild Rice Pilaf

Red Velvet Cake

Caramel Apple Bars

PACIFIC PLAZA (SPRING/SUMMER – SEASONAL) | 38

Little Gem Lettuce, Grilled Vegetables, Tomatoes, Parmesan, Red Wine Vinaigrette

Cold Tomato Gazpacho

Grilled Chicken with Pepperaide

Roasted Pork Loin with Tarragon & Whole Grain Mustard Demi

Charred Green Beans and Shallot Butter

Herbed Red Potatoes

Lemon Crème Cake with Berries

Chocolate Brownies

ABRUZZO | 32

Romaine, Parmesan, Focaccia Croutons, Caesar Dressing

Farro Salad, Tomato, Cucumber, Herbs

Wedding Soup

Herb Focaccia & Butter

Chicken Marsala

Campanelle, Marinara, Ricotta

Ratatollie

Tiramisu

THE CEDARS | 32

Baby Spinach, Pickled Red Onion, Blue Cheese, Bacon, Red Wine Vinaigrette

Grilled Potato Salad

Cheddar Herb Biscuits & Butter

TX Chili

Pulled Pork & Guajillo BBQ

Roasted Dry Rubbed Chicken

Grilled Corn & Parmesan – Chili Mayo

Pecan Pie

Banana Pudding

LUNCH BUFFETS CONTINUED

DELI BUFFET | 26

Soup of the Day
Pasta Salad, Cucumber, Tomato, Red Onion, Herbs
Cole Slaw, Citrus, Walnuts, Apples
Assortment of Sandwiches and Wraps
House-made BBQ Potato Chips
Chef's Selected Dessert

BREAKS

LEMMON(E) FRESH | 14

Seasonal Fruit Salad with Mint & Basil
Vegetables Served with Red Pepper Hummus
Individual Trail Mix + Granola
Assorted Naked Fruit Juices
Strawberry + Lemon Infused Water Station

TARANTO | 16

Antipasto Tray with Grilled, Chilled Vegetables and Mixed Olives
Grilled Bread
Roasted Assortment of Mixed Nuts
Assortment of Artisan Cheeses, Charcuterie with Crackers

LONESTAR | 16

Mini Corn Dogs, Chipotle BBQ
Pretzel Sticks, Cheese Sauce and Mustard
Mini Pecan Pies
Citrus Sweet Tea, Soft Drinks

Sweet N' Salty | 14

Assorted Mini Pizzas
Popcorn and Various Kettle Chips
Assorted Candy Bars
Assorted Soft Drinks and Bottled Water

Laredo | 14

Tortilla Chips, Charred Tomato Salsa & Poblano Tomatillo Salsa
TX Beef Queso, Guacamole
Cinnamon Sugar Churros
Jarrittos Sodas

LUNCH | DINNER PLATED

*All plated lunch selection includes our House Salad or Soup of the Day
and choice of one of our Desserts.*

DRY RUBBED CHICKEN BREAST | 26 - 38

Herb Jus, Vegetable Succotash

GRILLED HERB CHICKEN BREAST | 26 - 38

Mushroom Demi, Farro Risotto, Charred Green Beans

GRILLED BISTRO TENDERLOIN | 30 - 42

Black Garlic Butter, Herbed Fingerling Potatoes, Roasted Broccoli

SEARED SALMON | 30 - 42

Roasted Tomato Compote, Grilled Broccolini, Gristmill Grits

VEGETARIAN RISOTTO | 25 - 37

Grilled Vegetables, Truffle Oil, Watercress

DESSERT

Price included with Plated Lunch and Dinner Entrees

TX PEACH POUND CAKE

White Chocolate, Raspberries

CHOCOLATE CHEESECAKE

Pecan Butter

RED VELVET CAKE

Chocolate Pearls, Strawberries

TIRAMISU

Macerated Berries

CHERRIES IN THE SNOW

Angel Food Cake, Cherries, Grand Mariner Whipped Cream

BOXED LUNCHES | 28

All Boxed Lunch selections include bag of Potato Chips, Whole Fruit and Candy Bar or a Chocolate Chip Cookie and Soda

COUNTRY HAM + SWISS

Lettuce, Tomato, Red Pepper Aioli, Ciabatta Roll

ROAST BEEF + CHEDDAR

Arugula, Tomato, Dijon – Mayo, Pretzel Bun

TURKEY WRAP

Bacon, American, Lettuce, Tomato, Black Pepper Aioli, Tortilla

CHICKEN CAESAR WRAP

Romaine, Parmesan, Tomato, Marinated Red Onion, Tortilla

ITALIAN

Salami, Pepperoni, Havarti, Marinated Onion, Lettuce, Red Pepper Aioli, Ciabatta Roll

GRILLED VEGETABLE WRAP

Mushrooms, Zucchini, Red Pepper, Provolone, Lettuce, Tomato, Tortilla

P R E S E N T A T I O N S

CHARCUTERIE + CHEESE | 14

Grilled Bread, Mustard, Olives, Accoutrements

CRUDITÉ + HUMMUS | 8

Assorted Vegetables, Herb Marinated Artichokes, Grilled Pita

SEASONAL FRUIT | 6

Sliced Fruit, Berries, Mint

HOUSE CHIPS + DIP | 8

Sweet Potato Chips & BBQ Chips, Pimento Cheese Dip, Spinach – Artichoke Dip

C O L D C A N A P E S

\$4 per piece - *minimum of 24 pieces*

Bay Shrimp Salad, Bibb Lettuce with Watercress & Meyer Lemon

Smoked Salmon, Soft Herbs, Citrus Crème Fresh on Grilled Bread

Bistro Tenderloin, Arugula Pesto on Toasted Sour Dough

Goat Cheese, Pickled Grapes, Spiced Pecans, Chives on Endive

White Bean Hummus, Fried Pita, Olive Tapenade

Pickled Shrimp, Cucumber, Fennel, Soft Herbs, Toast

Deep Ellum Blue Cheese, Grilled Pear, Cranberry on Toasted Bread

Seared Avocado, Queso Fresco, Ancho Chili, Citrus, Cilantro

H O T C A N A P E S

\$4 per piece - *minimum of 24 pieces*

Smoked Chicken, Garden Pepper Relish, Bellini

Merguez Lamb Meatball, Piquillo Peppers, Arugula, Flatbread

Chili Rubbed Pork Tenderloin, Mushroom Duxelle, Cornbread

Arancini, Truffle, Parmesan, Arrabiata

Bistro Tenderloin Skewer, Smoked Tomato Compote

Mini Quiche, Roasted Mushrooms, Herbs, Mascarpone

Chicken Brochette, Oregano, Feta

Short Rib, Puff Pastry, Horseradish Crème

Pork Guajillo BBQ Sliders, Havarti, House Pickles, Cayenne Onion Straws

CARVING STATIONS

\$150 Chef carver fee will be applicable per station)

TX BRISKET | 26 (PER 50 GUESTS)

House BBQ Sauce, Citrus Coleslaw, Cornbread

PRIME RIB | 32 (PER 50 GUESTS)

Salt & Herb Crusted, Parmesan Mashed Potatoes, Rolls, Cabernet Demi

PORK LOIN | 24 (PER 40 GUESTS)

Smoked Cheddar Grits, Biscuits, Mustard Jus

ROASTED SUCKLING PIG | 30 (PER 30 GUESTS)

Herb Roasted Fingerling Potatoes, TX Whiskey Butter Sauce

ACTION STATION

\$150 Chef attendant fee will be applicable per station and maximum of 35 Guests

SHERMAN SLIDERS | 22

TX Angus Beef, Braised Pulled Pork, Marinated Portabellas + Poblanos

Accoutrements -

Ketchup | Mustard | Sliced Tomatoes | Marinated Red Onions | Black Pepper Aioli

Shredded Lettuce | Pickle Chips | Guajillo BBQ Sliced Cheeses | Bacon

House-made Potato Chips

UPTOWN TACOS | 18

Sautéed Shrimp, Braised Chicken, Carne Asada

Accoutrements -

Poblano Crème | Pickled Cabbage | Tomatoes | Grilled Onion | Romaine + Cilantro

Queso Fresco | Pineapple Salsa | Salsa Verde | Cojita | Hot Cheetos

Guacamole, and Lime – Salt Tortilla Chips

CAMPANELLE PASTA | 20

Grilled Chicken, Merguez Lamb Sausage, Sautéed Shrimp

Accoutrements -

Truffle Oil | Parmesan | Marinara | Alfredo | Grilled Vegetables

Roasted Mushrooms | Broccolini | Sweet Peppers | Garlic

DINNER BUFFETS

HENRYETTA CREEK (FALL/WINTER – SEASONAL) | 38

Mixed Lettuces and Carrots, Pumpkin Seeds, Green Beans, Goat Cheese,
Citrus Vinaigrette & Balsamic Dressing
Sausage, Parmesan & Kale Soup with Grilled Bread Pickled Beets, Pecan Butter, Chives
Grilled Bistro Tenderloin with Roasted Red Pepper Demi
Seared Mahi with Charred Poblanos
Grilled Vegetables
Roasted Sweet Potatoes
Chocolate and Peppermint Cheesecake
Roasted Spiced Apples

LEMMON (SPRING/SUMMER – SEASONAL) | 36

Arugula, Grilled Asparagus and Parmesan, Romaine, Bacon, Blue Cheese, Tomatoes,
Red Wine Vinaigrette
Roasted Tomato Bisque and Grilled Cheese Croutons
Roasted Pork Loin with a Thyme Mustard Jus
Dry Rubbed Chicken with Lemon
Sautéed Cauliflower & Herbs
Mixed Field Potatoes
Peach Pound Cake
Lemon White Chocolate Cookies

ABRUZZO | 39

Romaine, Parmesan, Focaccia Croutons, Caesar
Shrimp, Cannellini Beans, Herb Vinaigrette
Caprese Salad
Minestrone and Focaccia
Chicken Cacciatore
Campanelle Herb Alfredo
Ratatouille
Tiramisu
Strawberries, Black Pepper, Lemon Sugar

THE CEDARS | 39

Kale + Arugula, Cucumber, Queso Fresco, Tomato, Bacon, Cilantro Vinaigrette
Carrot, Radish, Soft Herbs
Cheddar Herb Biscuits & Chipotle Butter
Cauliflower Soup, Smoked Cauliflower, Chives
Grilled Salmon with Garden Pepper Relish
Buttermilk Fried Chicken
Roasted Broccoli, Crushed Red Pepper, Garlic
Smoked Cheddar Gristmill Grits

B E V E R A G E M E N U

Bartender Fee \$100 | Menu Priced per 3 Hour Duration

Cambria Dallas Downtown recommends 1 Bar per 75 Guests

BEER, WINE AND SODA | 28

House Wine | House Beer | House Sparkling | Soft Drinks

B A R P A C K A G E

Includes Beer, House Wine, House Sparkling, Soft Drinks

+\$10 Per Additional Hour

HOUSE | 40

Vodka

Gin

Tequila

Bourbon

Rum

Scotch

PREMIUM | 55

Titlos Vodka

Hendricks Gin

Herradura Tequila

Don Q Anejo Rum

Crown Royal Whiskey

JW Black Label Blended Scotch

AUDIO - VISUAL EQUIPMENT

LED MONITOR PACKAGES

LED MONITOR PACKAGE A: \$350

(For up to 20 Attendees)

- (1) HDMI Cable
- (1) 60" LED Monitor
- (1) Monitor Stand

LED MONITOR PACKAGE B: \$500

(For up to 40 Attendees)

- (3) HDMI Cable
- (2) 60" LED Monitor
- (2) Monitor Stand
- (1) HDMI Splitter

LED MONITOR PACKAGE C: \$650

(For up to 60 Attendees)

- (4) HDMI Cable
- (3) 60" LED Monitor
- (3) Monitor Stand
- (1) HDMI Splitter

MEETING ROOM PROJECTOR: \$500

- Tripod Screen
- 4K DLP Projector
- Projection Stand w/Skirt
- Extension Cord & Power Strip

PROJECTOR SUPPORT PACKAGE: \$150

- Tripod Screen
- Projection Stand w/Skirt
- Extension Cord & Power Strip

FLIPCHART PACKAGE: \$45

- Flipchart Easel
- Flipchart Pad
- Black, Blue, Green, Red Markers
- Labor Charge Included

Additional Labor: \$55.00 per hour (2 hour minimum)

LED LIGHT PACKAGES

4 LED Light Package: \$200.00

8 LED Light Package: \$400.00

12 LED Light Package: \$500.00

16 LED Light Package: \$700.00

24 LED Light Package: \$1,000.00

MEETING ROOM PROJECTOR PACKAGE: \$500

- Tripod Screen
- 4K DLP Projector
- Projection Stand w/Skirt
- Extension Cord & Power Strip

PROJECTOR SUPPORT PACKAGE: \$150

- Tripod Screen
- Projection Stand w/Skirt
- Extension Cord & Power Strip

SMALL SOUND SYSTEM PACKAGE: \$500

- (2) Powered Speakers
- (2) Speaker Stands
- Slim Line Podium Microphone
- (2) Wireless Lavalier or Handheld Microphone
- Computer Audio Interface
- 4 Channel Mixer

COMPUTER AUDIO PACKAGE: \$50

- (1) Computer DI
- (1) XLR Cable
- (1) House Patch

PODIUM MICROPHONE PACKAGE: \$75

- (1) Podium Microphone
- (1) 4 Channel Mixer
- (1) House Patch

WIRELESS MICROPHONE PACKAGE: \$150

- (1) Wireless Lavalier or Handheld Microphone
- (1) 4 Channel Mixer
- (1) House Patch

HOUSE SOUND PATCH: \$75

BANQUET POLICES

BANQUET MENUS

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least seven (7) days prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage produces for your event.

OUTSIDE FOOD + BEVERAGE

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

GUARANTEES

Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than 72 hours prior to date of the respective catering/event services. The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than 72 hours prior to the date of the respective catering/event service, the hotel will be charge you for your original contract amount or the number actually served, whichever is greater.

SERVICE CHARGE SALES TAX

All prices shown are subject to a service charge equal to 24% of total food and hosted beverage charges and state sales tax of 5.75%.

PAYMENT ARRANGEMENTS

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) will require approval from hotel management at least 30 days prior to date of catering/event service.

Payment by check requires approval from hotel management prior to the event. Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 72 hours prior to date of first catering/event service.

