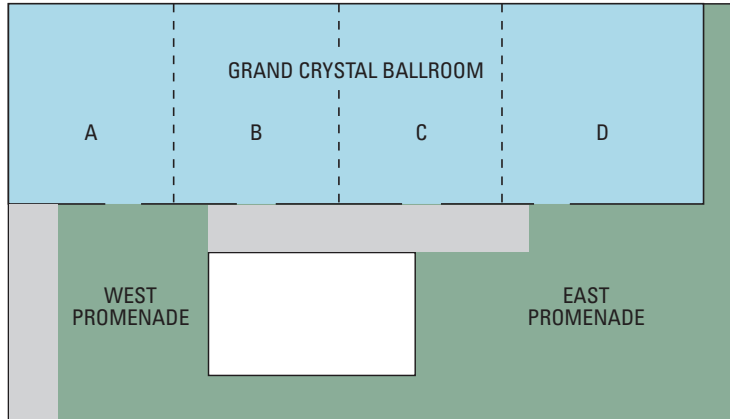
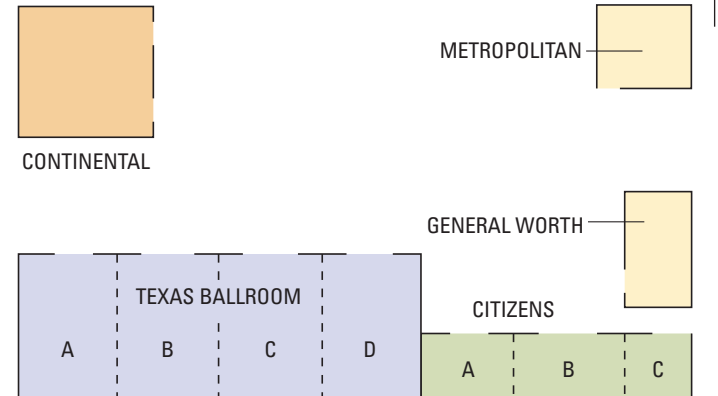


SECOND LEVEL



THIRD LEVEL



Meeting Room	Dimensions	Ceiling Height	Square Feet	Classroom	Theater	Banquet	U-Shape	Hollow Square	Exhibit Booths
Grand Crystal Ballroom	65' x 184'	18'	11,960	760	1,400	1,000	—	—	85
Crystal A	65' x 39'	18'	2,535	170	300	230	50	68	15
Crystal B	65' x 40'	18'	2,600	170	300	240	50	68	15
Crystal C	65' x 40'	18'	2,600	170	300	240	50	68	15
Crystal D	65' x 65'	18'	4,225	250	500	360	72	92	25
Crystal A + B	65' x 79'	18'	5,135	300	600	460	—	—	30
Crystal B + C	65' x 80'	18'	5,200	300	600	460	—	—	30
Crystal C + D	65' x 105'	18'	6,825	375	800	580	—	—	40
Crystal A + B + C	65' x 119'	18'	7,735	450	900	690	—	—	45
Crystal B + C + D	65' x 145'	18'	9,425	525	1,100	800	—	—	55
Promenade Prefunction Area	40' x 93'	11'	3,720	—	—	—	—	—	25
West Promenade		11'		—	—	—	—	—	
East Promenade		11'		—	—	—	—	—	
Texas Ballroom	38' x 84'	8'	3,192	144	300	200	—	—	—
Texas A	38' x 21'	8'	798	36	85	50	25	30	—
Texas B	38' x 21'	8'	798	36	85	50	25	30	—
Texas C	38' x 21'	8'	798	36	85	50	25	30	—
Texas D	38' x 21'	8'	798	36	85	50	25	30	—
Texas A + B	38' x 42'	8'	1,596	72	160	100	—	—	—
Texas A + B + C	38' x 63'	8'	2,394	108	240	150	—	—	—
Continental Room	34' x 34'	8'	1,156	60	100	80	27	30	—
Citizens Room	21' x 77'	8'	1,617	105	175	120	—	—	—
Citizens A	21' x 18'	8'	378	18	45	20	9	12	—
Citizens B	21' x 36'	8'	756	48	90	60	30	32	—
Citizens C	21' x 23'	8'	483	27	50	30	17	22	—
Citizens A + B	21' x 54'	8'	1,134	72	135	80	—	—	—
Citizens B + C	21' x 59'	8'	1,239	81	140	100	—	—	—
General Worth Board Room*	18' x 21'	8'	378	—	—	—	8	—	—
Metropolitan Room**	23' x 28'	8'	644	—	—	—	16	—	—

* General Worth is a hard-set U-shape board room for 8.

** Metropolitan Room is a hard-set U-shape meeting room for 16.



815 Main Street • Fort Worth, TX 76102
Tel: 817.870.2100 • Fax 817.335.3408
www.fortworth.hilton.com



Start your meeting off right with a well nourished group of attendees accompanied by freshly ground brewed coffees and selection of fine teas

THE DELUXE CONTINENTAL

\$32.00 Per Person

Chilled Orange, Grapefruit and Cranberry Juices
Assorted Milk and Soy Milk
Fresh Fruit Platter with Melons, Berries
Assortment of Whole Grain Cereals
Individual Fruit Yogurts
Freshly Baked Croissants, Bagels Muffins and Breakfast breads
Butter and Preserves, Cream Cheese, Toaster

THE PRESIDENTIAL CONTINENTAL

\$38.00 Per Person

Chilled Orange, Grapefruit and Cranberry Juices
Assorted Milk and Soy Milk.
Fresh Berries and Fruit
Locally Baked Breakfast Breads, Croissants, Scones, Muffins and Bagels, Toaster
Butter, Fruit Preserves and Cream Cheese.
Yogurt Martini Bar: House made granola, Fresh Berries, Local Honey
Toasted Texas Pecans, toasted almonds, Vanilla Greek Yogurt

Presidential Add Ons: Choose One
Biscuits & Sausage Gravy,
Steel Cut Oatmeal,
Cheesy Southern Grits

THE FOUNDATION BREAKFAST BUFFET

\$40.00 Per Person

Sliced Fresh Fruit & Berries, Honey Yogurt
Assortment of Breakfast Pastries
Toaster Station: Selection of Bagels, English Muffins
Whole Grain Breads. Cream Cheese, Butter & Preserves

Freshly Scrambled Eggs with Cheddar Cheese and Chives
Country Style Potatoes with Peppers & Onions

Choose Two: Bacon, Sausage Links, Grilled Ham, Turkey Sausage

Choose One
Biscuits & Gravy,
Cheesy Southern Grits,

SOUTHWEST BREAKFAST BUFFET

\$42.00 Per Person

Sliced Fresh Fruit & Berries
Assortment of Breakfast Pastries
Toaster Station with Bagels, English Muffins and Whole Grains Breads
Cream cheese butter & preserves
Freshly Scrambled Eggs
Breakfast Burritos: Scrambled Eggs, Onions, Peppers and Cheese - Wrapped in Tortilla with Ranchero Sauce
Applewood smoked Bacon, Chorizo Sausage
Country Style Potatoes
Jalapeno Cheese Grits

EXTRA OOMPH FOR ANY BREAKFAST BUFFET

Add these to any existing buffet.

BREAKFAST TACOS

\$8.00 Per Person

Build your own Breakfast Tacos:
Scrambled Eggs, Flour Tortillas, Green Peppers, Jalapenos
Pepper Jack and Cheddar Cheese
Salsa & Sour Cream
Choose One: Bacon, Sausage, Carne Asada

STEEL CUT OATMEAL

\$6.00 Per Person

Steel Cut Oatmeal, with Raisins, Dried Cranberries
Toasted Pecans, Locally Sourced Honey, Brown Sugar and Milks

FRESH FRUIT & YOGURT PARFAITS

\$6.00 Per Person

Vanilla Greek Yogurt, Fruit & Berries, Granola Layered and Drizzled with Local Honey -

CEREALS

\$4.00 Per Person

Assorted Whole Grain Cereals, Granola, 2% Whole and Soy Milk
Whole Bananas

Steel Cut Oatmeal

TEXAS FRENCH TOAST

\$8.00 Per Person

Texas Brioche French Toast Dusted with Cinnamon,
Maple Syrup and Strawberry Compote

OMELET STATION: MADE TO ORDER

\$10.00 Per Person

Cage Free Eggs, Bacon, Ham, Sausage, Peppers, Onions,
Mushrooms, Tomatoes, Spinach, Pico De Gallo,
Variety of Cheeses.

Chef Attendant Fee

Chef Prepares Omelets to order

\$100.00

BUTTERMILK BISCUITS & COUNTRY GRAVY

\$4.00 Per Person

Buttermilk Biscuits & Country Sausage Gravy

HAM, EGG & CHEESE CROISSANT SANDWICH

\$6.00 Each

Egg, Ham & Cheese Croissant Sandwich,
Substitute Bacon or Sausage Patty.
Minimum applies

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated August 2019

When the focus for the morning is a presentation, our plated options bring the attention to your speaker.

All Hot Breakfasts include: Fruit & Berry Cup, Variety of Breakfast Breads, Muffins, Croissants, Orange or Grapefruit juice, Freshly Ground brewed Coffees & selection of fine Teas

TRADITIONAL AMERICAN BREAKFAST

\$35.00 Per Person

Scrambled Eggs
Select either: ham, bacon, or sausage
Breakfast Potatoes with Peppers, Onions

DEEP DISH FRENCH TOAST

\$37.00 Per Person

Pecan Crusted Deep Dish Brioche French Toast
Served with Caramelized Bananas & Maple Syrup
Country Style Sausage Patty & Applewood Smoked Bacon

VEGETARIAN FRITTATA

\$36.00 Per Person

Baked Eggs with Mixed Peppers
Vidalia Onions & Herbed Goat Cheese
Roasted Fingerling Potatoes,
Grilled Asparagus -

SHRIMP & GRITS

\$35.00

Housemade Cheese Grits
Two Poached Eggs
Texas Bay Shrimp Sautéed with Grape Tomato
Pico De Gallo
(Gluten Free)

STEAK & EGGS

\$38.00 Per Person

Center Cut Sirloin Medallions (medium)
Grilled Texas Sweet Onions
Herb Scrambled Eggs with Cheddar Cheese
Oven Roasted Country Skillet Potatoes
(Gluten Free)

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

Let our experts design your morning to jump start the day

All Breaks are designed for 30 minutes.

All Breaks include: Coffees, Teas, Soft Drinks and Bottled Waters, Flavored Waters, Sparkling Waters.

QUICK ENERGY

\$15.00 Per Person

Whole Fresh Fruit
Granola Bars
Breakfast Bars
Protein Bars
Mixed Nuts

ENERGY BREAK

\$18.00 Per Person

Assorted Nuts, Dried Fruit: Apricot, Banana,
Pineapple, Cranberry.
Whole Fresh Fruit
Granola, Breakfast Bars
House made Individual Yogurt Parfaits
with Berries & Granola

HARVEST BREAK

\$22.00 Per Person

Create your own Trail Mix:
Assortment of Dried Fruits, Raisins,
Cranberries, Apricots, Banana Chips, Dried Pineapple
Pecans, Almonds,
Plain and Peanut M&M's
Whole Fresh Fruit
Baked Scones with Butter & Preserves

MORNING FITNESS BREAK

\$28.00 Per Person

Build a Custom Yogurt Parfait
Selection of Fresh Berries, Dried Fruits
Greek Vanilla Yogurt, House made Granola Pecans
Granola & Power Bars (Vegan/Gluten Free)
Select Two Smoothies:
- Strawberry Banana
- Orange Pineapple
- Very Berry - Mixed Berries

LOX & BAGELS

\$28.00 Per Person

Canadian Smoked Sliced Salmon
Capers, Tomatoes, Onions,
Chopped Hard Cooked Eggs
Assorted Flavored & Plain Bagels with Toaster
Whipped Cream Cheese.

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All Breaks are designed for 30 minutes.

All Breaks include: Coffees, Teas, Soft Drinks and Bottled Waters, Flavored Waters, Sports Drinks.

MILK & COOKIES

\$18.00 Per Person

Chocolate Chip, Oatmeal & Raisin, Peanut Butter Cookies
White Chocolate & Macadamia Nut Cookies
Ice Cold 2% Milk

AFTER SCHOOL BREAK

\$20.00 Per Person

Selection of Apples, Bananas, Oranges,
Seasonal Fruit
Cracker Jacks,
Mini PBJ Sandwiches,
Fudge Brownies, Blondies, Turtle Brownies
Lemonade

ICE CREAM TIME!!

\$17.00 Per Person

Selection of Ice Cream Novelties:
Ice Cream Sandwiches
Haagen Daz Bars,
Frozen Snickers, Drumsticks.

SWEET & SALTY

\$22.00 Per Person

Bags of Flavored Popcorn: Cheddar, Buttered
Kettle Corn
Rice Krispy Treats,
Chocolate Chip & Peanut Butter Cookies,
Whole Fresh Fruit

HIGH ENERGY

\$28.00 Per Person

Variety of Protein Bars,
Trail Mix,
Individual Greek Yogurts
Assorted Flavored Beef Jerky
Assortment of Cheeses, Crackers
Whole Fresh Fruit

TEXAS STATE FAIR

\$23.00 Per Person

Corn Dogs on a Stick,
Warm Jumbo Soft Pretzels with Mustard
Kettle Corn, Cheddar Popcorn
Funnel Cake with Powdered Sugar

NACHO BREAK

\$22.00 Per Person

Warm Crispy Tortilla Chips
Seasoned Beef & Chicken
Queso Dip - Sour Cream, Pico de Gallo
Jalapenos, House Made Salsa & Guacamole

SWEET & SALTY TWO

\$23.00 Per Person

Gourmet Kettle Cooked Chips
Onion Dip and Ranch Herbed Dip
Chocolate Brownies, Blondie's & Lemon Bars
Whole Fresh Fruit

HEART HEALTHY

\$27.00

Fresh Fruit & Berry Platter - Honey Greek Yogurt dip
Roasted Pepper Hummus with Pita Chips
Celery, Carrots & Snap Peas, Red & Yellow Peppers
Individual Bags of Mixed Nuts

Prices are subject to a prevailing 26% Service charge nad 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

Breaks are designed to be constantly refreshed for your groups activity schedule.

Full day Meeting Packages please choose Breakfast, Breaks and Luncheon from current menus

For groups under 25 guests there is a \$75.00 small group fee

ALL DAY BEVERAGES

\$35.00 Per Person

Coffees, Decaf Coffee, Hot Teas
Assorted Sodas
Bottled Waters
Assortment of Energy Drinks
Flavored Waters, Sports Drinks
Refreshed All Day

AM MEETING PACKAGE

\$70.00 Per Person

- Continental Breakfast Buffet
- Half Day Beverage Service
- Full Lunch Buffet

PM MEETING PACKAGE

\$70.00 Per Person

- Full Luncheon Buffet
- Half Day Beverage Service
- PM Break

PRESIDENTIAL MEETING PACKAGE

\$130.00 Per Person

- Full Hot Breakfast Buffet
- All Day Deluxe Beverage Service
- AM Break
- Any Luncheon Buffet
- PM Break

VP DAY MEETING PACKAGE

\$115.00 Per Person

- Full Breakfast Buffet
- AM Break
- Choose from Deli Buffet or Burger Bar
- PM Break

GOVERNOR DAY MEETING PACKAGE

\$100.00 Per Person

- Continental Breakfast Buffet
- AM Beverage Break
- Executive Deli Buffet or Burger Bar
- PM Break

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

WHOLE FRESH FRUIT

\$48.00 Per Dozen

Apples, Bananas, Oranges, Seasonal Hand Fruit

PASTRIES BY THE DOZEN -

\$50.00 Per Dozen

Assorted Scones,
Sweet Croissants (Almond, Chocolate, Glazed)
Bagels & Cream cheese
Warm Cinnamon Rolls
Fruit Danish, Assorted Muffins
Variety of Strudel Pastries
Minimum of One Dozen per selection

YOGURT PARFAITS

\$6.00 Each

Vanilla Greek Yogurt with Berries, Toasted Pecans, Granola
Served in a Parfait Glass.

GRANOLA & PROTEIN BARS

\$50.00 Per Dozen

Various Flavors & Styles

SLICED FRUIT & BERRIES

\$15.00 Per Person

Sliced Melons, Pineapple and Berries
Honey Yogurt Dip

GREEK YOGURT

\$5.00 Each

Flavored Greek Individual Yogurts

TEXAS SIZED COOKIES

\$50.00 Per Dozen

Chocolate Chip, Oatmeal Raisin, Peanut Butter
White Chocolate Macadamia
Served on Individual Platters

BROWINES - BLONDIES

\$50.00 Per Dozen

Chocolate Nut Brownies, Fudge Brownies,
Turtle Brownies
Chocolate Chip Blondies

RICE KRISPY TREATS

\$50.00 Per Dozen

Crispy Marshmallowy Treats

ASSORTED FULL SIZE CANDY BARS

\$5.00 Each

Lots of Name Brand Goodness

HOT SOFT PRETZELS

\$50.00 Per Dozen

Big Soft Hot Pretzels with Sea Salt & Mustard

TEXAS TRAIL MIX

\$18.00 Per Pound

DELUXE COCKTAIL NUT MIX

\$50.00 Per Pound

Cashews, Almonds, Peanuts, Walnuts

CHIPS & PRETZELS

\$4.00 Each

Individual Bags - Assorted Varieties - Gourmet Brands

ARTISAN POPCORN

\$5.00 Each

Variety Locally Made Savory and Sweet Popcorn

CHIPS & SALSA

\$10.00 Per Person

Warm Tortilla Chips, Salsa, Guacamole,
Warm Queso Dip

Prices are subject to a prevailing 26% Service charge nad 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

STARBUCKS FRESH BREWED

\$98.00 Per Gallon

Freshly brewed Starbucks Brand Coffees, Teas

FRESH BREWED COFFEE, DECAF, HOT TEAS

\$90.00 Per Gallon

Freshly Brewed Colombian Coffee

Assorted Fine Teas

Lemon & Honey

Flavored Pump Syrups

FLAVORED VITAMIN WATERS & SPARKLING WATERS

\$6.00 Each

Colorful Selection of Waters, Various Flavors

SPORTS DRINKS & ENERGY DRINKS

\$6.00 Each

Red Bull

Gatorade

V8 Energy Drinks

Various Flavors

FRESH SQUEEZED LEMONADE

\$90.00 Per Gallon

Super Fresh Lemonade

FRESH JUICE SELECTION

\$20.00 Per Quart

Orange, Grapefruit, Apple, Cranberry, V8 Juice

FRESH BREWED ICED TEA

\$90.00 Per Gallon

Iced Tea with Lemon and Sweeteners

SOFT DRINKS - BOTTLED WATERS

\$5.50 Each

Assortment of Soft Drinks

Bottled Still & Sparkling Waters

Prices are subject to a prevailing 26% Service charge nad 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

A LA CARTE LIQUOR/BEER/WINE

Hilton Fort Worth Catering & Events
10/17/2019

Please ask about availability.

ASK YOUR CATREING MANAGER ABOUT AVAILABILITY

All prices subject to (26)% service charge and (8.25)% sales tax and Texas State Recovery fee .81% (subject to change without notice).

Meals include:

Iced Tea, Coffee and Hot Teas,

Rolls with Butter

Groups under 25 guests are charged a \$75.00 small group fee. Groups under 10 guests please choose from plated menu.

Please let us know about dietary restrictions for your guests ahead of time.

THE LOCAL TEXAN

\$56.00 Per Person

Locally Sourced Greens with Texas Goat Cheese,
Dried Cranberries and Toasted Texas Pecans.
Served with Avocado Ranch or Vinaigrette
House-made Jalapeno Potato Salad,
Texas Dry Rub Marinated Chicken Breast,
Smoked Brisket with Chefs Signature BBQ Sauce.
Green Chili Mac & Cheese
Fiesta Corn
Glazed Carrots
Banana Bread Pudding with Vanilla Whiskey Sauce
Bourbon Pecan Pie

GLUTEN FREE BUFFET

\$55.00 Per Person

Menu
Spiced Lentil Soup,
Artisan Greens with Chopped Egg, Pecorino cheese,
Sundried Tomatoes
Citrus & Fennel Salad with Jicama,
Grilled Breast of Chicken with Sautéed Mushrooms, Kalamata
Olives, Roasted tomatoes.
Peppered Sirloin Steak on Roasted Red Peppers and Leeks,
Saffron Vegetable Paella
Roasted Garlic Brussell Sprouts
Flourless Chocolate Torte

EXECUTIVE DELI BUFFET

\$48.00 Per Person

Menu
Soup of the Day - Vegetarian
Baby Spinach, Grated Farm Eggs, Pickled Onions, Cider Bacon
Dressing & Ranch Dressing choice.
Pasta Salad, Red Onions, Fresh Basil
Red & Green Peppers, Sundried Tomatoes, Feta Cheese.
Deviled Egg Potato Salad with Green Onions.
Deli Platter: Boars Head Featured Deli Meats

LITTLE ITALY BUFFET

\$58.00 Per Person

Menu:
Roasted Tomato Bisque
Caesar Salad with Shaved Parmesan, Little Sweetie Peppers,
Garlic Croutons, Creamy Caesar Dressing
Italian Chop Salad with Romaine, Provolone, Roasted Red
Peppers, Olives, Salami,
Onions Chopped and Tossed in Red Wine Vinaigrette
Grilled Chicken Breast with Roasted Tomatoes, White Wine.
Italian Sausage Links and Peppers, onions,
Baked Ziti with Spinach & Mushrooms, Light Béchamel
Broccolini with Lemon Juice,
Garlic Bread,
Tiramisu & Mini Cannolis

BURGER BAR BUFFET

\$52.00

Menu;
Cucumber, Tomato & Onion salad with fresh basil
in Red Wine Vinaigrette
Macaroni Salad Diced Vegetables,
Chopped Deviled Egg Potato Salad,
Grilled All Beef Angus Burgers (Vegan Options Available),
Grilled Breast of Chicken.
Buttered Buns, Assorted Cheeses, Crispy Bacon Strips,
Relish Tray: Lettuce, Tomatoes, Onions, Peppers, Pickles
Fruit Crumble Vanilla Whipped Cream

TRADITIONAL LUNCHEON BUFFET

\$58.00 Per Person

Soup of the Day
Artisan Greens with Carrots, Cucumber, Baby Tomatoes
Green Goddess & Red Wine Vinaigrette Dressing Choice.
Caponata Marinated Vegetable Salad.
Mustard Crusted Breast of Chicken.
Beef Sirloin with Sautéed Shallots.
Gourmet Macaroni & 3 Cheeses.

Mesquite Smoked Turkey Breast,
Beechwood Smoked Glazed Ham, Aged Roast Beef
Swiss, Cheddar & Provolone Cheese
Relish Tray: Green Leaf Lettuce, Sliced Tomatoes, Red Onions,
Pickles & Hot Peppers
Assorted Condiments
Artisan Breads, Rolls and Bagged Chip Selection
Fresh Fruit Crumble with Whipped Cream

Herb Roasted Potatoes.
Fresh Vegetables of the Season
Hot Apple Crumble, Pecan Pie

TEX MEX BUFFET

\$57.00 Per Person

Jicama - Orange and Cilantro Salad - Citrus Vinaigrette,
Marfa Tomato Salad with Queso Fresco - Herb Vinaigrette.
Grilled Marinated Beef & Chile Lime Chicken Fajitas,
Cheese Enchilada Casserole
Spanish Rice- Frijoles,
Flour Tortillas, Salsa and Guacamole, Pico De Gallo,
Jalapenos, Sour Cream, Mixed Shredded Cheeses
Tres Leches Cake - Cinnamon Churro's

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Meals include:

Iced Tea, Coffee and Hot Teas,

Rolls with Butter

Dessert Selection below.

Groups under 25 guests are charged a \$75.00 small group fee.

Please let us know about any dietary restrictions for your guests ahead of time.

SALADS - SELECT ONE

The Wedge:

Baby Bibb with Applewood Smoked Bacon, Baby Grape Tomatoes
Feta and Green Goddess Dressing.

The Caesar:

Chopped Romaine, Shaved Parmesan, Little Sweeties, Garlic
Croutons,
Creamy Caesar Dressing.

Baby Spinach Salad (GF)

Baby spinach, Grated Farm Egg, Pickled Onion, Cider Bacon
Dressing

Texas Field Greens Salad:

Texas Field Greens, Red & Yellow Pear tomatoes, Toasted Pecans,
English Cucumbers. Red Wine Vinaigrette, Ranch Dressings.

DESSERT SELECTION: CHOOSE ONE

Turtle Cheesecake with Caramel, Pecans,
Short Cake with Seasonal Berries,
Chocolate Decadence Cake,
Red Velvet Cake , Lemon Cream Cake,
Carrot Cake with Cream Cheese Icing,
Gluten Free and Sugar Free Desserts upon request.

STARCH OPTIONS:

Smashed Potatoes
Garlic Smashed Potatoes
Herb Roasted Potatoes with Sea Salt
Long Grain and Wild Rice
Sweet Corn Soufflé
Cheesecake Dauphenoise Potatoes

ENTREES: SELECT ONE

For Two entrée choice the higher priced entrée will be the price for
both

PISTACHIO CHICKEN

\$48.00 Per Person

Pistachio Crusted Breast of Chicken
Lemon Butter

PARMESAN BREADCRUMB CHICKEN

\$48.00

Parmesan Crusted Chicken with Light Béchamel Sauce

PEPPERED SIRLOIN STEAK

\$52.00 Per Person

Peppered Sirloin Steak with Chimichurri (Medium)

BEEF TENDERLOIN

\$55.00 Per Person

Tenderloin of Beef (Medium) with Red Wine Shallot reduction

TEXAS SHORT RIB

\$54.00 Per Person

Braised Marinated Texas Short Rib, Natural Jus

COWBOY PORK CHOP

\$48.00 Per Person

Pan Seared Cowboy Pork Chop
Shiner Bock Beer Reduction

GRILLED SALMON

\$49.00 Per Person

Grilled Salmon Fillet with Citrus Butter

Sweet Pepper Quinoa

FRESH VEGETABLE CHOICE OF THE SEASON

VEGETARIAN / VEGAN / GLUTEN FREE AVAILABLE

GRILLED MAHI MAHI

\$49.00 Per Person

Mahi-Mahi with Lemon Buerre Blanc

DUO ENTREE:

\$55.00 Per Person

Peppered Sirloin Steak with Chimichurri

Grilled Shrimp with Garlic Butter

or

Pistachio Chicken Lemon Buerre Blanc

Prices are subject to a prevailing 26% Service charge nad 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

These meals are designed for take away to your off property events.

These lunches are available for in house banquet service at an additional \$5.00 per person

Groups under 25 guests are charged a small group fee of \$75.00

Please let us know about dietary restrictions for your guests ahead of time.

DELI LUNCH TO GO

\$30.00 Per Person

Deli Sandwiches: All Boarshead Deli Meats

Select Three

- Ham and Swiss on Brioche Roll
- Turkey and Pepperjack on Whole Grain Bread
- Roast Beef & Provolone on Hoagie Roll,
- Grilled Portobello Roasted Peppers, Cheese, Spinach Wrap

Individual Bags of Potato Chips,
Vegetable Quinoa Salad,
Chocolate Chip Cookie,
Apple or Whole Fruit
Cold Soft Drinks and Waters to go.

SALAD TRIO TO GO

\$30.00 Per Person

- Chicken Salad with Grapes, Walnuts, Celery
- Creamy Egg Salad
- Marinated Veggie Salad
- Cracker Assortment
- Whole Fresh Fruit
- Macerated Berries - Mint Simple Syrup

GOURMET WRAPS TO GO

\$32.00 Per Person

Delicious Wraps: Choose Three

- Chicken Caesar Salad Wrap, Chicken, Romaine & Caesar Dressing
- Roast Beef, Roasted Peppers, Provolone Cheese, Horseradish Mayo
- Mesquite Smoked Turkey, Bacon, Avocado, Swiss cheese, Dijonaise
- Hummus and Roasted Veggie Wrap

Individual Gourmet Kettle Chips
Marinated Vegetable Salad
Whole Fruit
Fudge Brownie
Assorted Cold Sodas and Bottled Waters

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

When the Evening is about enjoying each others company with no set agenda, our dinner buffets are the perfect way to entertain your group of 25 guests or more.

All dinners are accompanied by Freshly Brewed Coffees and teas.

Please let us know about dietary restrictions for your guests ahead of time.

JFK DINNER BUFFET

\$90.00 Per Person

Sweet Corn Bisque soup -
Texas Greens with Shaved Cucumber, Radishes, Carrots
Ranch and Balsamic dressings -
Roasted Vegetable Salad with House Vinaigrette -

Grilled Breast of Chicken over wilted spinach and Basil Pesto
Drizzle -
Slow Braised Short Rib of Beef with Mushroom Demi Glaze -
Seared Salmon with Lemon Caper Butter -

Cheesecake Dauphinoise Potatoes -
Wild Rice Pilaf -
Sugared Baby Carrots with Snap Peas -
Grilled Asparagus with Lemon and Crispy Shallots -

Red Velvet Cake - Bourbon Pecan Pie

ROME DINNER BUFFET

\$85.00 Per Person

Roasted Tomato Bisque -
Caesar Salad with Shaved Parmesan, Garlic Croutons, Creamy
Caesar Dressing -
Italian Chop Salad with Romaine, Provolone, Roasted Red
Peppers, Olives, Salami,
Onions Chopped and Tossed in House Vinaigrette -
- Grilled Chicken Breast with Melted Tomatoes White Wine -
Italian Sausage Links and Peppers, onions -
Baked Pasta with Spinach & Mushrooms, Light Cream sauce -
Green Beans with Almonds & Lemon Juice -
Garlic Bread,
Tiramisu & Mini Cannolis

THE FORT WORTH BUFFET

\$88.00 Per Person

Sweet Corn Bisque
Roasted Potato Salad with Crunchy Bacon, Scallions
Texas Greens with Feta, Dried Fruits, Smoked Pecan Dressing

Smoked Beef Brisket with Texas Dr. Pepper BBQ sauce
Chile Tequila Grilled Chicken Breast - Jalapeno Cream
Grilled Gulf Jumbo Shrimp - Lemon Butter

Texas Sweet Baked Beans
Southern Style Vegetables

Bread Pudding with Vanilla Bourbon Sauce
Carrot Cake

TEX - MEX BUFFET

\$86.00 Per Person

Jicama - Orange and Cilantro Salad - Citrus Vinaigrette,
Marfa Texas Tomato Salad with Queso Fresco - Herbs
Grilled Beef & Chicken Fajitas, Pork Carnitas
Cheese Enchiladas,
Mexican Rice- Frijoles,
Flour Tortillas, Tortilla Chips, Salsa and Guacamole
Jalapenos, Sour Cream, Mixed Shredded Cheeses
Tres-Leches Cake - Cinnamon Crisps

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

Plated Meals include:

Iced Tea, Coffee and Hot Teas,

Rolls with Butter

Chef's Fresh Vegetable.

Groups under 25 guests are charged a small group fee.

Please let us know about dietary restrictions for your guests ahead of time.

STARTERS SOUP/SALAD

For 3 Course Dinners Select Soup or Salad

For 4 Course Dinners Select Soup & Salad course

SOUPS

Corn Crab Bisque

Roasted Tomato Bisque

Butternut Squash

Chilled Yellow Tomato Gazpacho

SALADS

Boston Bibb with Mandarin Oranges, toasted almonds, Balsamic & Ranch Dressings

Texas Field Greens, Red & Yellow Grape Tomatoes, English

Cucumbers, Balsamic Vinaigrette

Classic Caesar Salad - Romaine, Garlic Croutons, Shaved

Parmesan, Creamy Caesar Dressing

OPTIONAL SALADS

\$3.00 All Prices are Per Person

Wedge Salad: Baby Bibb, Crunch Bacon, Diced Tomatoes, Bleu

Cheese Dressing - a Classic

Texas Caesar with Romaine, Grilled Corn, Tortilla Strips, Jalapeno

Caesar

Mixed Baby Greens with Poached Pears, Spiced Walnuts, Creamy

Feta & Champagne Vinaigrette

DUO ENTREES

FLAT IRON & BREAST OF CHICKEN

\$72.00 Per Person

Flat Iron Steak Garlic Chive Butter

Breast of Chicken Basil Cream

PAN SEARED CHICKEN

\$65.00 Per Person

Airline Breast with Wild Mushrooms

ENTREE SELECTION:

PISTACHIO CRUSTED CHICKEN

\$66.00 Per Person

Pistachio Crusted Chicken with Lemon Buerre Blanc

PARMESAN CHICKEN

\$65.00 Per Person

Parmesan Chicken with Provolone, Roasted Tomatoes, Garlic

COWBOY PORK CHOP

\$69.00 Per Person

Pan Seared Cowboy Pork Chop with Shiner Bock Beer reduction

LOIN OF PORK

\$65.00 Per Person

Roasted Loin of Pork with Apple Cider Reduction

FLAT IRON STEAK

\$70.00 Per Person

Flat Iron Steak with Garlic Chive Butter

CHIMMICHURRI FLAT IRON STEAK

\$68.00 Per Person

Flat Iron Steak with Chimmichurri Sauce - Roasted garlic

BRAISED SHORT RIB

\$72.00 Per Person

Braised Short Rib with Forest Mushroom Glaze

SIRLOIN OF BEEF, GRILLED SALMON

\$74.00 Per Person

Grilled Beef Sirloin Red Wine Demi Glaze
Seared Salmon - Lemon Caper Butter

FILET OF BEEF - JUMBO SHRIMP

\$75.00 Per Person

Filet of Beef with Merlot Demi
Grilled Jumbo Shrimp with Garlic Butter

BEEF FILET & LOBSTER TAIL - CLASSIC ENTREE

\$82.00 Per Person

Fillet of Beef with Herbed Garlic Butter
Lobster Tail with Classic Drawn Butter and Lemon

STARCH SELECTION

Whipped Potatoes
Garlic Whipped Potatoes
Roasted Red Potatoes with Sea Salt
Long Grain and Wild Rice
Polenta Cakes
Corn Soufflé
Dauphenoise Potatoes
Orzo Pasta with Vegetables

FILET OF BEEF

\$70.00 Per Person

Filet of Beef with Red Wine Demi Glaze

BAKED FILLET OF SALMON

\$66.00 Per Person

Baked Fillet of Salmon - Citrus Butter

SAUTEED JUMBO SHRIMP

\$70.00 Per Person

Sautéed Jumbo Shrimp with Garlic Herbed Butter

VEGETARIAN OPTION

\$62.00 Per Person

Eggplant Tart topped with Orzo Pasta, Roasted Vegetables
Béchamel Sauce
VEGAN option available - ask about other options

DESSERT SELECTION

Crème Brulee -
Bourbon Pecan Pie -
Italian Cream Cake -
Tres Leches Cake Caramel Drizzle -
Red Velvet Cake -
Chocolate Decadence Cake -
Turtle Cheesecake -
Bananas Foster Cake -
Lemon Cream Cake -
Gluten free & Sugar free desserts available -

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

Bite size is the perfect way to provide your reception guests with nourishment while socializing.

Reception Service Suggestions: 30 Minutes (3-5 options), 45 Minutes (5-7 options), 60 Minutes (7-10 options).

MINIMUM ORDER: 50 pieces.

White Glove Butler Passed \$50.00 per server, minimum two Servers

COLD HORS D' OEUVRES

THAI SHRIMP SALAD ON WONTON CHIP - WASABI MAYO

\$7.00 Each

GOAT CHEESE WITH CRACKED PEPPER & LOCAL HONEY ON CR...

\$7.00 Each

SMOKED SALMON WITH CAPERS AND CRÈME FRAICHE

\$8.00 Each

CAPRESE SKEWER OF TOMATO AND MOZZARELLA WITH PESTO...

\$7.00 Each

PIMENTO CHEESE ON PITA CHIPS

\$7.00 Each

POKE TUNA SALAD ON SESAME CHIP

\$8.00 Each

SHRIMP CEVICHE SHOOTER

\$7.00 Each

DEVILED EGG TRIO

\$7.00 Each

Available for up to 100 guests

Traditional, Avocado, Pimento cheese

ASSORTMENT OF GOURMET CANAPES

\$8.00 Each

Assorted Gourmet Canapes - Various Styles

ARTICHOKE WITH BOURSIN CHEESE

\$7.00 Each

CARAMELIZED ONION & GOAT CHEESE CROSTINI

\$7.00 Each

BRIE WITH RASPBERRIES EN CROUTE

\$7.00 Each

HOT HORS D' OEUVRES

BACON WRAPPED SCALLOPS BROCHETTE

\$8.00 Each

MINI BBQ PORK PURSES WITH BLUE CHEESE CREAM

\$7.00 Each

CRAB CAKES WITH CREOLE REMOULADE

\$8.00 Each

SPICE RUBBED STEAK SKEWER WITH HORSERADISH CREAM

\$7.00

CRISPY RISOTTO BITES WITH FONTINA CHEESE & BACON

\$7.00

Mini Risotto Bites with Fontina Cheese & Bacon

COCONUT CRUSTED SHRIMP WITH SWEET THAI CHILE

\$8.00 Each

COCONUT CRUSTED CHICKEN WITH PINEAPPLE YOGURT DIP

\$7.00

PANANG SHRIMP EGG ROLL WITH SWEET CHILI

\$8.00 Each

MINIATURE BEEF OR CHICKEN WELLINGTONS

\$7.00 Each

PORTOBELLO PUFF WITH ROMA TOMATO AND JACK CHEESE

\$7.00 Each

BEEF EMPANADAS WITH CILANTRO CREAM

\$7.00 Each

VEGETABLE CRISPY SPRING ROLLS - SWEET DIP

\$7.00 Each

MUSHROOM CAP WITH SPINACH, FONTINA CHEESE

\$7.00 Each

SPANAKOPITA WITH ASIAGO CHEESE

\$7.00 Each

TEMPURA ARTICHOKE WITH CHEESE AND RED PEPPER PUREE

\$7.00 Each

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

Create your own unique food experience. The perfect option for your guests to interact with our culinary experts.
Create your own unique reception experience, designed for 1.5 hours.
Minimum of Two Selections

Chef Attendant Fees on some stations are \$100.00 Station

ARTISANAL LOCAL CHEESES - DELUXE ASSORTMENT

\$20.00 Per Person

Artisanal Local & International Deluxe Cheese Station | \$20 per person

A Variety of Local Hard and Soft Cheeses served with Local Honey, Fruit Chutney, and Assorted Artisan Breads and Crackers

TEX-MEX TRIO

\$15.00 Per Person

Tex-Mex Trio

House Made Red & Green Salsas with Guacamole and Warm

Chorizo White Queso Dip

Served with Crisp Tortilla Chips

ITALIAN ANTIPASTO

\$25.00 Per Person

Italian Antipasto

A variety of Meats and Cheeses to include Salami, Cappicola and Mortadella, and Herbed Buffalo Mozzarella, Drunken Goat Cheese and Smokey Gouda. Served with Roasted Mixed Vegetables and Marinated Olives, Bread Sticks and Crostini

CRUDITES SELECTION

\$15.00 Per Person

Crudités Selection

Baby Carrots, Crisp Radish, Celery Stalks, Broccoli and Cauliflower

Florets, Pepper and Zucchini Strips

Served with Hummus and Buttermilk Ranch Dips

MAC & CHEESE STATION

\$22.00 Per Person

Mac n Cheese Station

Creamy Three Cheese Macaroni and Cheese

Diced Ham, Crumbled Bacon, Chives, Steamed Broccoli, Buttered

Bread Crumbs, Jalapenos

CLASSIC PO' BOY STATION

\$25.00 Per Person

Classic Po' Boy Station

THE SLIDER BAR

\$28.00 Per Person

Pulled Pork with Cole Slaw, Crispy Chicken with Honey Mustard, Angus Slider with Maytag Bacon Aioli

*Vegetarian Option: Grilled Portabella with Roasted Red Pepper, Served with House Made Kettle Chips

THE TACO SHOP

\$25.00 Per Person

The Taco Shop

Mexican Spiced Pulled Pork, Beef Picadillo and a Tequila Lime Chicken

Shredded Napa Cabbage, Cojita Cheese, Rojo and Salsa Verde, Chopped Onions, Queso Fresco, Cilantro and Lime Wedges, Warm Tortilla chips, Mini Taco Shells

GOURMET PASTA STATION

\$26.00 Per Person

Ditalinni pasta with Red Wine, Mushrooms and Mascarpone,

Penne with Italian Sausage, Spinach, Vodka Sauce

Orzo with Shrimp, Asparagus and Caper Butter, Accompanied with Shaved Parmesan, Crushed Red Pepper Flakes and Whole Italian Breads

MASHED POTATO STATION

\$26.00 Per Person

Mashed Potato Station

Buttery Yukon Gold Mashed Potatoes and Spiced Whipped Sweet Potatoes

Cajun Braised Beef, Shrimp Scampi, and Burgundy Braised Mushrooms

Crumbled Bacon, Chives, Shredded Cheddar Cheese, Whipped Cinnamon Butter, Bruleed Pecans, Marshmallow Crème

BANANAS FOSTER STATION

\$18.00 Per Person

Bananas Foster Station

Bananas Cooked in Butter, Brown Sugar, and Finished with Rum.

Served over Vanilla Ice Cream –

Trio of Classic pre made Po' Boy Sandwiches- Crispy Fried Shrimp,
Braised Roast Beef, Blackened Chicken,
Served with New Orleans Style: Kettle Chips and a Side of
Louisiana Hot Sauce

DESSERT STATION**\$22.00 Per Person**

Dessert Station
Assorted Petite Gourmet Dessert Bars, Chocolate dipped
Strawberries Macaroons, Petite Cheesecake Bites

BONE IN HONEY HAM**\$400.00 Per Each**

Bone in Ham
Brown Sugar Crust, Pineapple Aioli, Soft Sliced Rolls
Serves 50

This is a spectacular crowd pleaser!

*Chef Attendant Required- \$100.00

CARVED NEW YORK STRIP**\$400.00 Per Each**

Aged New York Strip Loin
Accompanied with Shiner Bock Reduction and Creamy Mustard
Sauce
Serves 50

PEPPER CRUSTED PRIME RIB OF BEEF**\$475.00 Per Each**

Pepper Crusted Prime Rib
Accompanied with Au Jus and Creamy Horseradish Sauce
Serves 30

ROSEMARY ROASTED BREAST OF TURKEY**\$350.00 Per Each**

Rosemary Roasted & Basted Turkey Breast
Accompanied with Pan Gravy and Cranberry Orange Chutney
Serves 50

PRIME ANGUS TENDERLOIN**\$550.00 Each**

Sliced Rolls, Natural Jus, Horseradish Crema
Serves 30 guests

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Ask your Catering professional about packages and menu options

BASIC & PREMIUM BAR PACKAGES

Hilton Fort Worth Catering & Events
10/17/2019

2 hour minimum on bars. Prices are per drink or per person. Note Revenue minimum on cash bars. All bars require bartender. One host bar per 100 guests - One Cash bar per 75 guests.

SILVER BAR HOST

\$10.00 Per Drink

Vodka - Smirnoff
Gin - Beefeater
Rum - Bacardi Silver
Tequila - Cuervo Gold
Blended Whiskey - Seagrams VO
Bourbon - Jim Beam
Scotch - Dewars White Label
House Wines, Beer Selection, Sodas, Waters

GOLD BAR HOST

\$12.00 Per Drink

Vodka - Tito's
Gin - Tanqueray
Rum - Bacardi Silver
Tequila - Jose Cuervo Gold
Blended Whiskey - Crown Royal
Bourbon - Jack Daniels
Scotch - Chivas Regal
Upgraded Wines, Beer Selection, Sodas, Waters

HOSTED WINE & BEER BAR

\$22.00 First Hour

Assortment of Local, Import and American Beer, House Wines,
Champagne, Assorted Soft Drinks
Each Additional Hour \$15.00 pp

SILVER BRANDS CASH BAR

\$10.00 Per Drink

Silver Brand Liquor \$10.00 per drink
Wine By the Glass \$10.00
Sparkling Wine by the Glass \$10.00
Beers \$8.00
Sodas & Waters \$5.00

DIAMOND BAR PACKAGE

\$14.00 Per Drink

Vodka - Grey Goose
Gin - Bombay Sapphire
Rum - Myers Dark / Bacardi Gold
Tequila - Patron Silver
Blended Whiskey - Crown Royal Reserve
Bourbon - Basil Hayden's Kentucky Straight
Scotch - Glenlivet Single Malt
Upgraded Wines, Beer Selection, Sodas, Waters

GOLD BRAND CASH BAR

\$12.00 Per Drink

Gold Brand Liquors \$12.00
Wine By the Glass \$12.00
Beer Selection \$9.00
Sodas & Waters \$5.00

BARTENDER / CASHIER FEES

- All Bars Require one bartender for every 100 guests
 - One Cashier for Cash Bars for every Two Bars
 - Cash Bar Prices include Taxes in Price-
- MINIMUM REVENUE FOR CASH BARS IS \$500.00 per bar

Bartender Fees \$150.00 per bar (2 hour minimum)
Cashier Fees \$150.00 per cashier

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[See your catering professional for options and packages.](#)

LONE STAR BAR

\$26.00 Per Person - Per Hour

All Texas Born & Raised-

Brands Bottled or Made in the Great State of Texas

Full Bar of Super Premium Tier Liquors, Wines and Beers

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

Additional Fine Wines and Spirits available upon request. Substitutions will be at the same level or above.

RED WINES**\$50.00 Per Bottle**

Acacia Pinot Noir

DYNAMITE VINEYARDS CABERNET**\$44.00 Per Bottle**

Dynamite Vineyards Cabernet

JOSH CELLARS CABERNET SAUVIGNON**\$55.00 Per Bottle**

Josh Cellars Cabernet Sauvignon

MEIOMI PINOT NOIR**\$67.00 Per Bottle**

Meiomi Pinot Noir

SEVEN FALLS MERLOT**\$54.00 Per Bottle**

Seven Falls Merlot

CCH3 CHARDONNAY**\$51.00 Per Bottle**

CCH3 Chardonnay

MONTEREY VINEYARDS CHARDONNAY**\$39.00 Per Bottle**

Monterey Vineyards Chardonnay

NEW HARBOR SAUVIGNON BLANC**\$42.00 Per Bottle**

New Harbor Sauvignon Blanc

STELLINA PINOT GRIGIO**\$36.00 Per Bottle**

Stellina Pinot Grigio

ESTANCIA PINOT GRIGIO**\$39.00 Per Bottle**

Estancia Pinot Grigio

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to assist you with planning

MEAL SERVICE INFORMATION

Meal Service

- Plated Meal Service is based on a two (2) hour serve time.
- Breaks are based upon a thirty (30) minute serve time.
- Buffets (Breakfast, Lunch, Reception and Dinner) are served for (2) hours. Buffets have a minimum of twenty five (25) guests.
- If your guarantee is less than twenty five (25), an additional small group service fee of \$75.00 fee will be assessed.
- Due to health regulations and quality concerns, items from the buffet cannot be served at another break time.
- For health and safety reasons and policy we are not able to package any leftover banquet food or beverages for take away or to go to a guest room. This is for your health and safety.

ADDITIONAL FEES

Small Groups: There will be a labor charge for any food function of less than twenty five (25) guests: **\$75.00**.

Chef Attendants: Carvers, Station Attendants, Made to Order or Butler-Style Servers: **\$150.00** each per two (2) Hour shift. Each additional hour at **\$100** per hour.

Bartenders: **\$150.00** each. One per (100) guests, (4) hour shift, additional charges apply for bars over (4) hours in length.

Cashier Fee: **\$150.00** each. All cash bars require a cashier. One per (100) guests, (4) hour shift, additional charges apply for bars over (4) hours in length.

Room Re-Sets: if a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional fee of **\$750.00** or more for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

Audio Visual Access Fee: Should you choose to work with an Audio Visual Company outside of the Hotel there will be a \$1000.00 access fee will be assessed.

LOST AND FOUND

SERVICE CHARGE, GRATUITIES, ADMINISTRATIVE FEE, TAXES

All prices are subject to prevailing 26% service charge, current state tax 8.25%, .81% state recovery fee.

GUARANTEES

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided.

PAYMENT

Payment shall be made in advance of the function unless credit has been established with the hotel. If credit has been approved, the complete amount is due and payable no later than 30 days from the date of the function.

SIGNAGE

The Hotel does not permit affixing anything to the walls, doors, or ceilings that could leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A banner or sign hanging fee will apply, please ask your Conference Manager for details.

AUDIO VISUAL

For your convenience, (JSAV) is our in-house partner providing a knowledgeable, on-site team and state of the art equipment. Outside AV companies will need a Certificate of Insurance (COI) to

The Hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following and event. Please be cognizant of technology items and valuables during your stay.

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the Hotel according to the anticipated guests count and set up requirements. The Hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) guests each. If special seating arrangements are required, additional labor charges will apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability

LINENLESS TABLES

The Hilton Fort Worth is a sustainable meetings hotel – we offer Aluminum Bronze Top tables with no linen and skirted legs. Chocolate linen napkins are available through the Hotel at no extra charge.

Specialty linens and napkins are available for an additional charge through outside sources. Your catering or event manager will be happy to assist you with options and choices.

FLORALS, DÉCOR, ENTERTAINMENT

The Hotel has a list of recommended vendors and is happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. All Vendors will need a certificate of insurance.

CERTIFICATE OF INSURANCE:

All Vendors that are delivering, setting up, displaying or working at an event in the hotel will require a certificate of liability insurance at a minimum of one million dollars in liability – please share your certificate with your Catering or Conference Manager.

be able to perform work here at the Hilton. Additional Access (\$1000.00) Fees & charges apply for Outside AV companies on site – your conference manager will discuss with you.

FOOD & BEVERAGE

Menu Selections

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized menus. Let your imagination be your guide knowing that we understand special requests, budget and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

SHIPPING AND PACKAGES

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organization or Convention
- 2) Guest or Vendor Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function
- 5) Number of Boxes being shipped (example: Box 1 of 6)
- 6) Box storage / handling / placement fees & charges may apply – see your conference manager for details.

Special mailing services are available through the hotel Purchasing & Receiving department at a nominal fee. For all your business needs, including copying, faxing and creative services our Business Center is available to all in-house guests.

VENDOR - EVENT LOAD IN / LOAD OUT:

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc. The Load In height of loading dock is 12'-8".

[Ask your Catering professional about options and packages](#)

ASK YOUR CATERING MANAGER ABOUT OPTIONS AND MENUS

We are happy to assist with your private caterer for your Kosher/Halal/Buddhist events.

We ask that the Caterer has proof of Insurance and a business license.

We are here to help plan and execute your wishes and make your event memorable with our high level of service and detail.

PRIVATE EVENT BALLROOM PACKAGE

\$45.00 Per Person

5 Hour Event Package

Private Event

Ballroom & Staffing Package

Private Caterer

Caterer must give hotel proof of One Million Dollar Liability

insurance for event date

Caterer is allowed to use:

Burners and Convection Oven, Fryer and Hot Boxes

Chef oversees the Caterer and can add additional labor or material charges

Caterer Supplies the following:

Staff for cooking, cooking utensils and pots pans etc.

Hotel Provides:

Round Chaffing Dishes, Sterno only for Chaffing Dishes,

and Utensils for buffet only, Hotel staff will assist in replenishment of Buffet Food

Ballroom and Foyer Area

Promenade Foyer area

Tall Cocktail Tables

Tea Light Candles

Tables for Gifts, Guest Book or any décor

Beverage Station

Small Buffet Table for Appetizers

Ballroom:

Round tables of 10

Stage and Dance Floor and auxiliary tables

Candles for tables

Staffing for the event

China, Glass and Silverware for event

Beverage Service

Complimentary

Coffees and hot teas, black teas

Hot water for Chai

Iced Tea

Event Space rental

Foyer, Event Space, tables, chairs

\$2,000.00

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

Make the holidays sparkle with good cheer and best wishes! This time of year it is time to take a break and be thankful for all we have.

Enjoy detailed service and wonderful menu selections. We have created menus to appeal to all your clients, colleagues and friends. Let us take the stress out of planning your shared experience.

PINION PINE PACKAGE

Plated Dinner Package

All Entrees Include Choice of Entrée, Salad, Chef's Seasonal

Vegetables, Appropriate Starch

Freshly Baked Bread, Dessert, Coffee and Iced Tea

(Minimum 25 Guests for Plated Dinners)

For Groups wanting multiple entree choices: Higher priced entree determines price for all entrees

Must have an entree count 3 days in advance - Place Cards or

Tickets to identify entree choice night of event

Salad

(Please Select One)

Citrus Salad

Cascade Greens, Orange Segments, Toasted Walnuts,

Pomegranate Vinaigrette

Holiday Caesar

Hearts of Romaine, Dried Cranberries, Goat Cheese and Toasted

Pecans - Champagne Vinaigrette

Classic Winter Salad

Winter Greens, Crumbled Blue Cheese, Candied Pecan, Bacon

Crumbles - Herbed Vinaigrette

Entrees

(Please Select One)

Choice of Two or Three Entree requires advance count and tickets for entree identification

Parmesan Crusted Breast of Chicken

Parmesan Crumb Crusted Herb-Marinated Breast

\$46 per guest

Roasted Pork Tenderloin

Roasted Tenderloin with Apple Cider Butter

\$48 per guest

Pan Roasted Salmon

Pan-Roasted, - Citrus Vinaigrette

\$53 per guest

Filet of Beef

Petite Filet, Shallot Red wine Demi Glaze

\$59 per guest

Duet Surf & Turf

POINSETTIA BUFFET

\$65.00 Per Person

All Buffets are served with Freshly Baked Bread, Coffee, and Iced Tea

Groups Under (25) Guests are Subject to a \$100.00 small group fee

SALAD SELECTIONS

Mixed Baby Greens Salad

Crumbled Blue Cheese, Crunchy Bacon, Baby Tomatoes and Red Onion

Poppy Seed Dressing

Cascade Greens

Goat Cheese, Dried Cherries & Candied Pecans -

Champagne Vinaigrette

ACCOMPANIMENTS

Wild & Long Grain Rice

Parmesan Mashed Potatoes

Maple-Glazed Winter Squash

Winter Root Vegetables with Herbs

ENTREE SELECTION

Chicken

Herb Grilled Chicken Breast - Lemon Buerre Blanc

Beef

Pepper Crusted Roasted Sirloin - Red Wine Demi Glaze

Pasta

Pasta with Portobello Mushrooms, Caramelized Onions, Spinach

Roasted Garlic Alfredo

DESSERT SELECTIONS

Holiday Buffets Include:

Dessert Buffet with Petite Cakes, Tortes, Petite Fours and

Chocolate Dipped Cookies

Coffees Teas and Decaf Coffees

HOLLY TREE BUFFET

\$78.00 Per Person

Petite Filet of Beef Red Wine Reduction & Garlic Butter Jumbo Prawns,

\$69 per guest

Desserts

(Please Select One)

Chocolate Decadence

Flourless Chocolate Cake, Toasted Pistachio Raspberry Coulis

Pumpkin Cheesecake

Gingerbread Crust, Candied Cranberries

Apple Tart

Warm Butter-Flake Crust, Bourbon Glaze

For Groups wanting multiple entree choices: The Higher priced entree determines price for all entrees

Must have an entree count 3 days in advance - Group must use Place Cards or Tickets to identify entree night of event

BLUE SPRUCE BUFFET

\$85.00 Per Person

All Buffets are served with Freshly Baked Bread, Coffee, and Iced Tea

Groups Under (25) Guests are Subject to a \$100.00 small group fee

SALAD SELECTIONS

Spinach

Crumbled Blue Cheese, Crunchy Bacon,

Melted baby tomatoes, Red Onion, Tomato Vinaigrette

Cascade Greens

Goat Cheese, Dried Cherries & Candied Pecans -

Champagne Vinaigrette

ACCOMPANIMENTS

Wild & Long Grain Rice

Parmesan Mashed Potatoes

Maple-Glazed Winter Squash

Wilted Winter Greens with Lemon

ENTREE SELECTIONS

Chicken

Herb Grilled Chicken Breast - Lemon Buerre Blanc

Salmon

Riesling and Rosemary Poached

All Buffets are served with Freshly Baked Bread, Coffee, and Iced Tea

Groups Under (25) Guests are Subject to a \$100.00 small group fee

SALAD SELECTIONS

Spinach

Crumbled Blue Cheese, Crunchy Bacon, Melted baby tomatoes, Red Onion

Warm Bacon Vinaigrette

Cascade Greens

Goat Cheese, Dried Cherries & Candied Pecans -

Champagne Vinaigrette

ACCOMPANIMENTS

Wild & Long Grain Rice

Parmesan Mashed Potatoes

Maple-Glazed Winter Squash

Wilted Winter Greens with Lemon

ENTREE SELECTION

Chicken

Herb Grilled Chicken Breast - Lemon Buerre Blanc

Beef

Pepper Crusted Roasted Sirloin - Red Wine Demi Glaze

Salmon

Sautéed Salmon with Citrus vinaigrette

DESSERT SELECTIONS

Holiday Buffets Include:

Dessert Buffet with Petite Cakes, Tortes, Petite Fours and

Chocolate Dipped Cookies

Coffees Teas and Decaf Coffees

Pasta

Penne Pasta with Wild Mushrooms, Spinach, Parmesan cheese
Roasted Garlic Oil and Herbs

Carved Beef

Sous Chef Carving
Sliced Prime Rib Chipotle Au Jus Creamy Horseradish
Silver Dollar Rolls

DESSERT SELECTIONS

Holiday Buffets Include:

Dessert Buffet with Petite Cakes, Tortes, Petite Fours and
Chocolate Dipped Cookies

Deluxe Coffee Station:

Flavored Syrups, Rock Candy Stir Sticks, Bowl of Whipped Cream
Dark & White Chocolate Chips - Regular Coffee Condiments

Prices are subject to a prevailing 26% Service charge and 8.25% tax and .81% State recovery fee. Prices are confirmed 90 days prior to your event date / Menus updated January 2019

EVENT TECHNOLOGY SERVICES

PRESENTATION PACKAGES

Projector Support Package \$200
For client owned projector

6'-8' Tripod or house screen
Projection cart/stand
Basic technical support
All cabling included

Ballroom Projector Support Package \$550
For client owned projector

Professionally dressed 7x12 fastfold screen
Projection cart/stand
Basic technical support
All cabling included

LCD Projector Package \$695
Recommended for breakouts or small meetings

LCD Projector
6'-8' Tripod or house screen
Projection cart/stand
All cabling included

Ballroom Projector Package - 7x12 \$1,050
Recommended for groups larger than 100 people

LCD Projector (5000 lumens)
7'x12' Professionally dressed fastfold screen
Projection cart/stand
All cabling included

Ballroom Projector Package - 9x16 \$1,550
Recommended for groups larger than 200 people

DLP Projector (10,000 Lumens)
9'x16' Professionally dressed fastfold screen
Projection cart/stand
All cabling included

LCD Monitor Package \$550
80" LCD video/data monitor
Rolling stand

Uplight Wash Package \$300
(4) Uplights

AUDIO PACKAGES

Podium Microphone Package \$325
Wired podium microphone
6 channel audio mixer
(2) Self-Powered Speakers
All cabling included

Ballroom Music System \$285
Laptop Audio Interface
6 Channel Mixer
(2) Tower Speakers
All cabling included

VIDEO & DATA COMPONENTS

Macbook \$265
Laptop Computer \$250

AUDIO COMPONENTS

Wired Microphone \$70
UHF Wireless Microphone \$200
6 Channel Audio Mixer \$75
16 Channel Audio Mixer \$160
Laptop Audio Interface \$50
Tower Speaker with Subwoofer \$125

LABOR

Setup labor and operator labor are provided at the following hourly rates:

Setup/Strike \$80/hr
Event Operation \$95/hr

Monday - Friday
6am-6pm Straight Time
6pm-6am Time and a Half

Saturday, Sunday and Holidays
6am-Midnight Time and a Half
Midnight -6am Double Time
Holidays Double Time

A 5-hour minimum applies for all labor calls

PRESENTATION ACCESSORIES

Flipchart Easel with Pad & Markers \$75
Flipchart Easel with Self-Adhesive Pad & Markers \$90
Computer Presentation Remote \$55
Conference Speaker Phone \$175
Extension Cord with Power Strip \$30
LED Par \$75
Black Pipe & Drape (per foot) \$18

This is a partial listing of our inventory and services. Please call for details about any additional or specialized needs.

Jesse Karmazin | Director of Event Technology | 817-882-1375

A Service Charge will be added to all equipment rentals, plus applicable sales tax.

HILTON FORT WORTH