



SIMPLY
PERFECT
EVENTS

D
DELTA
HOTELS

MARRIOTT

BREAKFAST

Served with fresh brewed coffee, decaffeinated coffee, orange, cranberry, and grapefruit juices and a selection of black, herbal, and specialty teas.

PLATED

Pricing is per person unless stated otherwise

GOOD MORNING \$29

Farm fresh scrambled eggs with minced chives, crisp bacon strips or pork sausage links, and roasted red skin potatoes

THE PARISIAN \$29

French toast with berries, crisp bacon strips or pork sausage links

BUFFET

Buffet service is available for one continuous hour and requires a minimum of 25 guests. Groups of less than 25 will be assessed a \$10++ per person small group fee. Pricing is per person unless otherwise stated.

CONTINENTAL \$25

Fresh whole fruit, sliced seasonal fruit, assorted yogurts, honey-roasted granola, breakfast breads, muffins and pastries, whipped butter, jams and preserves

CLASSIC \$32

Fresh whole fruit, assorted yogurts, breakfast breads, muffins and pastries, whipped butter, jams, and preserves, herb-roasted potatoes, bacon, pork sausage, scrambled eggs

HEALTHY START \$35

Fresh whole fruit, assorted yogurts, breakfast breads, muffins and pastries, Greek yogurt with fresh berries, steel-cut oatmeal with brown sugar, toasted pecans, roasted pears and apples, turkey sausage and turkey bacon, oven-roasted potatoes, egg-white frittata with roasted tomatoes, spinach, and low-fat mozzarella

THE TEXAN \$36

Fresh whole fruit, assorted yogurts, breakfast breads, muffins and pastries, whipped butter, jams, and preserves, build-your-own tacos with scrambled eggs, pulled smoked brisket, bacon, sausage, cheddar and pepper jack cheeses, guacamole, sour cream, roasted poblano salsa, southwest potatoes

BREAKFAST ENHANCEMENTS

PANCAKE STATION \$10

Made-to-order pancakes with assorted toppings; requires one attendant per 40 people (\$150/attendant)

OMELET STATION \$12

Made-to-order omelets with assorted meats and vegetables; requires one attendant per 40 people (\$150/attendant)

BREAKFAST TACOS \$7

Eggs, potatoes, bacon, cheddar cheese

SALMON & BAGELS \$17

Bagels, salmon, chives, cream cheese, onion, tomato, capers

SAUSAGE \$6

Pork sausage link

BACON \$6

Crispy bacon strips

FRENCH TOAST \$7

Texas toast, fresh berries, fresh cream

BISCUITS & GRAVY \$7

Fresh buttermilk biscuits with sausage gravy

OATMEAL \$6

Steel-cut oats, toasted almonds, dried pears and apricots

BAGELS \$7

Assorted bagels, cream cheese, preserves and jellies

All Prices subject to a 24% service charge, 6% occupancy tax, and 8.25% sales tax

BREAKS

Pricing is per person unless stated otherwise
Breaks are based on 60mins of service unless stated otherwise

MORNING BREAKS \$19

BAKE SHOP

Assorted breakfast breads, sliced fruit, assorted trail mix

ENERGIZE

Oatmeal energy bars, assorted fruit smoothies, fresh sliced fruit, assorted trail mix

HOUSE-MADE POP TARTS

Spiced apple and brown sugar, hazelnut-chocolate and banana, tart berry, fresh sliced fruit, assorted trail mix

BAGEL BREAK

Fresh bagels, assorted cream cheese, fresh sliced fruit, assorted trail mix

BYO YOGURT

Greek yogurt, granola, almonds, dried fruit, fresh sliced fruit, assorted trail mix

HEALTHY START

Carrots, cucumber, edamame, hummus, quinoa salad cups, celery sticks and almond butter, fresh sliced fruit, assorted trail mix

AFTERNOON/EVENING BREAKS \$19

FIESTA

Roasted poblano salsa, guacamole, warm tortilla chips, cinnamon-sugar churros, assorted granola and energy bars

CHIPS & DIPS

Fresh warm kettle chips, vegetable crudité, sour cream and onion dip, spinach artichoke dip, assorted granola and energy bars

BALLPARK

Soft pretzels with spicy mustard, fresh cooked popcorn with assorted seasonings, assorted granola and energy bars

HUMMUS HEAVEN

Sliced fresh vegetables, pita chips, classic and roasted red pepper hummus, assorted granola and energy bars

VEGGIE DELIGHT

Vegetable crudité, chipotle dip, green goddess, assorted granola and energy bars

COOKIES & BROWNIES

Fresh baked assorted cookies and brownies, assorted granola and energy bars

All Prices subject to a 24% service charge, 6% occupancy tax, and 8.25% sales tax

BEVERAGES

HALF DAY \$18

Coffee, decaf, selection of hot teas, waters, and sodas

FULL DAY \$22

Coffee, decaf, selection of hot teas, waters, and sodas

JUICE BY THE GALLON \$48

COFFEE BY THE GALLON \$62 / \$75

BREAK ENHANCEMENTS

ASSORTED PASTRIES \$48

Per dozen

ASSORTED WHOLE FRUIT \$4

Each

ASSORTED BAGELS \$48

Per dozen

ASSORTED CEREAL/GRANOLA BARS \$4

Each

ASSORTED CANDY BARS \$4

Each

BAGS OF CHIPS \$4

Each

BEVERAGE ENHANCEMENTS

STARBUCKS DOUBLE SHOT \$8

Each

MONSTER ENERGY \$8

Each

STARBUCKS FRAPPUCINO \$8

Each

SODA \$4

Each

BOTTLED JUICES \$6

Each

RED BULL \$8

Each

All Prices subject to a 24% service charge, 6% occupancy tax, and 8.25% sales tax

BEVERAGES

HALF DAY \$18

Coffee, decaf, selection of hot teas, waters, and sodas

FULL DAY \$22

Coffee, decaf, selection of hot teas, waters, and sodas

JUICE BY THE GALLON \$60

COFFEE BY THE GALLON \$72

BREAK ENHANCEMENTS

ASSORTED PASTRIES \$48

Per dozen

ASSORTED WHOLE FRUIT \$4

Each

ASSORTED BAGELS \$48

Per dozen

ASSORTED CEREAL/GRANOLA BARS \$4

Each

ASSORTED CANDY BARS \$4

Each

BAGS OF CHIPS \$4

Each

BEVERAGE ENHANCEMENTS

STARBUCKS DOUBLE SHOT \$8

Each

MONSTER ENERGY \$8

Each

STARBUCKS FRAPPUCINO \$8

Each

SODA \$4

Each

BOTTLED JUICES \$6

Each

RED BULL \$8

Each

All Prices subject to a 24% service charge, 6% occupancy tax, and 8.25% sales tax

LUNCH - PLATED

Pricing is per person unless stated otherwise

FIRST COURSE

Choose one

MIXED GREENS SALAD

Mixed greens, grape tomatoes, cucumber, carrot, shaved onion with balsamic vinaigrette

TEXAS SALAD

Crisp romaine hearts, sweet bell peppers, black beans, cornbread croutons, cotija cheese, chipotle ranch

STEAKHOUSE SALAD

Bibb lettuce, crumbled stilton cheese, smoked bacon, beefsteak tomatoes, roasted shallot vinaigrette

SOUP OF THE DAY

Chef's soup of the day

ENTREE

Choose one

CILANTRO LIME CHICKEN BREAST \$45

With grilled corn pico de gallo and cotija cheese polenta

TOMATO-BRAISED SHORT RIB \$47

With bacon polenta and rapini

SEARED CITRUS SALMON \$49

Blood orange beurre blanc, saffron risotto, baby carrots and asparagus

ROSEMARY & BLACK PEPPER FILET \$52

With garlic whipped mashed potatoes and seasonal vegetables

GRILLED FLATIRON STEAK \$49

With potato hash, French beans with caramelized onions

BLACKENED WHITEFISH \$48

With pesto cream sauce, grilled broccolini, roasted seasonal vegetables

All Prices subject to a 24% service charge, 6% occupancy tax, and 8.25% sales tax

LUNCH - PLATED

Pricing is per person unless stated otherwise

DESSERT

Choose one

CHOCOLATE HAZELNUT TORTE

With chocolate ganache, hazelnut meringue

BERRIES PLATE

Mixed fresh seasonal berries, vanilla whipped cream

TRADITIONAL CARROT CAKE

With vanilla whipped cream, blackberries

STRAWBERRY BLUEBERRY CHEESECAKE

Strawberry and blueberry coulis, fresh berries, vanilla whipped cream

GUINNESS CHOCOLATE CAKE

With Baileys buttercream

LEMON POUND CAKE

Vanilla cream drizzle, fresh berries



LUNCH - BUFFET

Buffet service is available for one continuous hour and requires a minimum of 25 guests.

Groups of less than 25 people will be assessed a \$10++ per person small group fee.

Pricing is per person unless otherwise stated.

TEXAS FOREVER \$46

- Iceberg chop wedge, jalapeno bacon, tomato, cilantro lime ranch
- Coleslaw
- Hardwood smoked brisket, Texas bourbon sauce, crispy onions on the side
- Chipotle seared chicken, brown sugar, ancho butter
- Barbeque beans, creamed corn, cornbread
- Pecan pie with vanilla cream dollop
- Apple tart with caramel drizzle

ITALIAN \$42

- Caprese salad, red and yellow tomato, arugula, mozzarella, basil pesto, balsamic reduction, sea salt, black pepper
- Caesar salad, romaine, shaved parmesan, garlic croutons, grape tomato, Caesar dressing
- Roasted garden vegetables
- Tomato pesto rubbed chicken breast
- Traditional lasagna
- Artisan breads and olive oil
- Tiramisu, Italian crème cake

MEXICAN \$40

- Southwest salad, romaine lettuce, black beans, pico de gallo, cotija, chipotle ranch dressing
- Flour and corn tortillas
- Carne asada beef, ancho rubbed chicken
- Spanish rice, charro beans
- Salsa, pico de gallo, guacamole, sour cream, shredded lettuce, cotija
- Dulce de leche cheesecake

DELI SHOP \$35

- Spring mix salad, tomato, goat cheese, candied pecans, citronette
- Bibb lettuce, radicchio and frisee salad, strawberries, dried apricots, crispy prosciutto, olives
- Turkey, roast beef, and chicken salad sandwiches on artisan rolls
- House-cooked ranch chips
- Brownies, fresh baked cookies



LUNCH - BUFFET

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MEDITERRANEAN \$45

- Traditional and roasted red pepper hummus with pita
- Mediterranean chop salad, romaine, chickpeas, olives, feta, red wine vinaigrette
- Pasta salad, penne, spinach, feta, oregano olive oil, tomato, olive
- Arugula salad, crispy prosciutto, parmesan, lemon, olive oil
- Roasted potatoes
- Seared salmon, citrus, lemon cream
- Grilled chicken breast, roasted tomatoes
- Lavash and assorted breads with olive oil
- Apple olive oil cake
- Chocolate-dipped biscotti

HEALTHY CHOICE \$45

- Salad bar, romaine, spinach, mixed greens, cucumbers, red onions, carrots, chickpeas, croutons, assorted dressings
- Herb-roasted chicken
- Seared salmon
- Grilled vegetables
- Roasted potatoes
- Berries and vanilla cream
- Chocolate-dipped biscotti

BOX LUNCHES \$25

Served with fresh whole fruit, kettle chips, water, and a chocolate chip cookie

SPICY TURKEY CIABATTA

Turkey, fontina, bacon, lettuce, tomato on a ciabatta roll

ROAST BEEF

Roast beef, provolone, tomato, onion, lettuce, garlic aioli

CHIPOTLE CHICKEN SALAD

Chipotle-marinated chicken, lettuce, tomato, black beans, onion, cotija cheese

VEGGIE WRAP

Hummus, tomato, lettuce, grilled vegetables, tomato wrap

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DINNER - PLATED

Pricing is per person unless stated otherwise

FIRST COURSE

Choose one

BABY SPINACH SALAD

Greens, toasted walnuts, dried cranberries, maple vinaigrette

ROMAINE SPEAR CAESAR

Heart of romaine spears, shaved parmesan, baby heirloom tomato, garlic croutons, creamy Caesar dressing

ICEBERG SALAD

Hardwood smoked bacon, tomato, bacon crumbles, buttermilk ranch

ARUGULA BEET SALAD

Beet, goat cheese, arugula blend, candied pecans, citrus vinaigrette

ENTREE

Choose one

CHICKEN SALTIMBOCCA \$47

Garlic cream gemelli pasta, lemon sage sauce, crispy prosciutto, roasted vegetables

APPLE & FENNEL STUFFED CHICKEN \$47

With rice pilaf, roasted vegetables

SEARED SALMON \$48

With garlic whipped potatoes, roasted vegetables

SHINER MARINATED SHORT RIBS \$50

With horseradish cheddar whipped potatoes, charred pearl onions, roasted vegetables

GRILLED RIBEYE \$65

With garlic whipped potatoes, grilled asparagus, parmesan butter sauce

GRILLED TENDERLOIN & CRAB CAKE \$65

Beef tenderloin with crab cake, garlic whipped potatoes, roasted broccolini, Cajun remoulade

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DINNER - PLATED

Pricing is per person unless stated otherwise

DESSERT

Choose one

CHOCOLATE HAZELNUT TORTE

With chocolate ganache, hazelnut meringue

BERRIES PLATE

Mixed fresh seasonal berries, vanilla whipped cream

TRADITIONAL CARROT CAKE

With vanilla whipped cream, blackberries

STRAWBERRY BLUEBERRY CHEESECAKE

Strawberry and blueberry coulis, fresh berries, vanilla whipped cream

GUINNESS CHOCOLATE CAKE

With Baileys buttercream

LEMON POUND CAKE

Vanilla cream drizzle, fresh berries



DINNER - BUFFET

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THE CHOPPING BLOCK \$52

- French onion soup
- Steakhouse salad - romaine, iceberg, parsley, cherry tomato, red onion, ranch
- Garlic-whipped potatoes, creamed corn, and grilled asparagus
- Carved prime rib (one attendant per 75 people - \$150/attendant)
- Seared whitefish
- Oven-roasted chicken
- Dinner rolls
- Guinness chocolate cake with Baileys buttercream
- Strawberry blueberry cheesecake

HEARTLAND \$50

- Mixed greens salad, sun-dried cranberries, goat cheese, poached pears, candied pecans, bacon, sherry vinaigrette
- Chilled asparagus, sliced portabella and roasted red pepper platter with balsamic vinaigrette
- Sliced flank steak, caramelized tomato demi
- Pecan-crusting chicken, honeycrisp cider, shallot sauce
- Seared salmon, caramelized lemons, tomato relish
- Roasted gold and red potatoes, roasted seasonal vegetables
- Guinness chocolate cake with Baileys buttercream
- Strawberry blueberry cake

TEXAS BARBEQUE \$50

- Iceberg chop salad, chili pepper bacon, baby heirloom tomatoes, crumbled gorgonzola, cilantro lime ranch
- Southwest Caesar salad, chili powder tortilla strips, queso fresco, roasted tomatoes, cumin Caesar dressing
- Sliced hardwood smoked brisket, Texas bourbon barbeque sauce, crispy onions
- Smoked jalapeno sausage
- Chipotle-seared chicken, brown sugar cilantro lime sauce
- Three cheese macaroni and cheese
- Roasted potato wedges
- Barbeque pinto beans
- Cheddar jalapeno cornbread
- Lemon pound cake with vanilla cream drizzle and fresh berries
- Bourbon pecan pie with vanilla dollop

MEXICAN FIESTA \$48

- Chicken tortilla soup
- Chop salad, romaine, tomato, green onion, tortilla strips, roasted corn, cotija, cilantro lime dressing
- Cilantro lime rice, charro beans, Mexican corn, flour and corn tortillas
- Grilled chicken strips and steak strips
- Pico de gallo, salsa, sour cream, shredded cheese, cotija, guacamole, jalapeno, limes, hot sauce
- Tres leches cake
- Cinnamon-sugar churros

All Prices subject to a 24% service charge, 6% occupancy tax, and 8.25% sales tax

RECEPTION

Hors d'oeuvres priced per piece. Minimum of 25 pieces per item.

Displays/stations priced per person. Minimum 25 people each.

\$10++ per person will be added to groups under 25 people.

Action/carving stations will require one chef attendant per 75 people (\$150/attendant)

HOT HORS D'OEUVRES \$7

BARBEQUE BRISKET BITE

House-smoked brisket, jalapeno and Monterrey jack corn cake

WILD MUSHROOM ARANCINI

Mushroom, basil tomato sauce

BACON-WRAPPED SCALLOP

With lime and cilantro

MAC & CHEESE BITE

Four cheese blend, roasted garlic pesto

CHORIZO EMPENADA

With crema fresca, house-smoked salsa

PECAN CHICKEN TENDERS

With dijon cream sauce

MINI CRAB CAKE

With mango ginger relish

CHICKEN QUESADILLA

With black beans, jalapeno lime sour cream

TEMPURA SHRIMP SHOOTERS

With mango soy cocktail, chive, pea shoot

TACO CUP

Seasoned beef, cheddar cheese, taco sauce, corn crisp cup

TEXAS TWINKIE

Grilled jalapeno, brisket, cream cheese, bacon-wrapped

HOT HONEY SHRIMP

Honey, cayenne, onion jam, rye crouton

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Action/carving stations will require one chef attendant per 75 people (\$150/attendant)

COLD HORS D'OEUVRES \$7

SPICY HEIRLOOM TOMATO

Bocconcini, mozzarella, basil,
parmesan cup

CRUDITE SHOOTER

Garden vegetables, ranch dip

VEGETABLE ROLLS

Rice paper wrappers, fresh vegetables,
sweet Thai and chili sauce

GOAT CHEESE CROSTINI

With marmalade, toasted almond

ANTIPASTA SKEWER

Mozzarella, artichoke, tomato, olive,
rosemary and thyme dressing

PEPPERED BEEF

With horseradish cream, roasted pepper,
bacon onion jam, rye crouton

SOUTHWEST CHICKEN SALAD

Chicken salad, crostini

BLTA CROSTINI

Bacon, lettuce, tomato, avocado on crostini

MINI POKE BOWL

Ahi tuna, green onion, sesame

DEVEILED EGGS

With mustard, mayonnaise, black pepper,
smoked paprika

APPLE SLICES & BRIE

Sliced apples, brie, served in ceramic spoon

HUMMUS & PITA

Toasted pita, fresh traditional hummus

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RECEPTION

Pricing is per person unless stated otherwise

COLD HORS D'OEUVRES

VEGETABLE CRUDITE \$13

Baby carrots, celery, broccoli, cauliflower, cucumber, bell pepper, lavash, traditional and pesto hummus, ranch dressing

CHARCUTERIE & CHEESE \$22

Domestic cheeses, domestic cured meats, marinated olives, pickles, spicy mustard, crostini and crackers

SALAD STATION \$19

Artisan greens, baby spinach, baby heirloom tomatoes, cucumbers, shaved carrots, herb croutons, beets, candied pecans, strawberries, citrus dressing, buttermilk ranch, white balsamic

CHEESE BOARD \$15

Domestic cheeses, dried fruits, grapes, breads, crackers, honey, fruit compote

SLIDER STATION \$22

Mini Angus burgers, pulled pork sliders, grilled chicken sliders, King's Hawaiian rolls, tomato, lettuce, pickles, mayonnaise, mustard, assorted cheese slices, tater tots

SEAFOOD STATION \$32

Smoked salmon, poached jumbo shrimp, crab ceviche, lemons, capers, cream cheese, chives, cocktail sauce, crostini, hot sauce

ACTION STATIONS

TACO TRUCK \$24

Carne asada beef, carnitas, smoked pulled chicken, fajita peppers and onions, guacamole, shredded lettuce, southwestern rice, salsa, sour cream, queso fresco, corn and flour tortillas

PASTA STATION \$24

Spaghetti, tortellini, penne, shrimp, grilled chicken, olives, sun-dried tomatoes, mushrooms, onions, parmesan, marinara, alfredo, pesto

MAC & CHEESE \$21

Bacon, scallions, marinated tomatoes, roasted onions, breadcrumbs, smoked brisket, pulled pork and chicken, cheddar sauce, parmesan sauce, black pepper gravy

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RECEPTION

Pricing is per person unless stated otherwise

CARVING STATIONS

PRIME RIB \$625 (SERVES 25)

Prime rib with sea salt, black pepper, horseradish cream, whipped potatoes, dinner rolls, au jus

SALMON \$300 (SERVES 15-18)

Chili-rubbed salmon with sea salt, Meyer lemon butter sauce, apple jicama slaw, cider vinaigrette

SMOKED BRISKET \$550 (SERVES 25)

With house-made BBQ sauce, sliced pickles and onions, pickled jalapeno, cornbread

TURKEY BREAST \$475 (SERVES 30)

With apple cider gravy, rice pilaf, cranberry relish and dinner rolls

PORK LOIN \$375 (SERVES 20)

Brown sugar chipotle cumin aioli, jalapeno cheddar mashed potatoes, dinner rolls

HAM \$550 (SERVES 45)

Sugar-glazed ham with apple bourbon compote, sweet potato au gratin, dinner rolls



RECEPTION

Pricing is per person unless stated otherwise

DESSERT STATIONS

DOUGHNUT WALL \$16

Assorted doughnuts

MACAROONS \$20

Assorted macaroons

BROWNIES & BARS \$16

Rockslide brownie, blondie brownie, pecan pie bar, lemon bar, cheesecake bar

DESSERT ACTION STATIONS

S'MORES \$16

Marshmallow, Hershey's bars, graham crackers

ICE CREAM STATION \$18

Vanilla and chocolate ice cream, hot fudge, butterscotch, caramel, strawberries, OREO crumbles, cherries, whipped cream

FUNNEL CAKE \$18

Warm funnel cake, powdered sugar, cinnamon, strawberries, blueberries, whipped cream



BAR

Pricing is per person unless stated otherwise

BEER & WINE PACKAGES

FAVORITE BRANDS \$17 (FIRST HOUR)

\$8 each additional hour. Sycamore Lane, Michelle NV Brut, Coors Light, Bud Light, Miller Lite, Corona Light, St. Pauli Girl

APPRECIATED BRANDS \$21 (FIRST HOUR)

\$10 each additional hour. Trinity Oaks, Michelle NV Brut, Coors Light, Bud Light, Miller Lite, Dos XX, St. Pauli Girl

EXTRAORDINARY BRANDS \$25 (FIRST HOUR)

\$12 each additional hour. Joel Gott, Mumm Napa, Coors Light, Bud Light, Miller Lite, Dox XX, St. Pauli Girl

FULL BAR PACKAGES

FAVORITE BRANDS \$22 (FIRST HOUR)

\$10 each additional hour. New Amsterdam Vodka, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club whiskey, Dewar's Blended Scotch whiskey

APPRECIATED BRANDS \$24 (FIRST HOUR)

\$11 each additional hour. Finlandia Vodka, Bacardi Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club whiskey, Jameson Irish Whiskey, Baileys Irish Cream, Kahlua

EXTRAORDINARY BRANDS \$28 (FIRST HOUR)

\$13 each additional hour. Grey Goose Vodka, Bacardi Rum, Plymouth Gin, Patron Anejo, Woodford Reserve, Crown Royal, Johnnie Walker Black, Jameson Irish Whiskey, Cointreau, Disaronno, Kahlua, Grand Marnier

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BAR

Pricing is per person unless stated otherwise

ON CONSUMPTION (PER DRINK)

FAVORITE BRANDS)

Beer \$7
Wine \$8
Mixed Drinks \$9
Soda/Water \$5

APPRECIATED BRANDS

Beer \$7
Wine \$10
Mixed Drinks \$11
Soda/Water \$5

EXTRAORDINARY BRANDS

Beer \$7
Wine \$12
Mixed Drinks \$13
Soda/Water \$5

BAR ENHANCEMENTS

OLD FASHIONED BAR \$19

Bourbon, rye, mezcal, simple syrup, 3
bitters flavors, orange lime, lemon, cherry

MIMOSA BAR \$14

Champagne, orange juice, cranberry juice,
grapefruit juice

BLOODY MARY BAR \$18

Vodka, celery, olives, bacon sticks, pickled
vegetables, hot sauces





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WICHITA FALLS CONVENTION CENTER
306 TRAVIS STREET
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