



Hurst Conference Center

Catering Menu

Hurst Conference Center

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Hurst Conference Center

BREAKFAST

plated breakfast

Includes Preset Fresh Fruit Cup, Basket of Fresh Baked Pastries, Butter, Preserves, and Ice Water with Lemon. Also Includes Beverage Station with Fresh Brewed Coffee, Hot Tea, and Orange Juice.

For Coffee Service Add \$1 per person

TRADITIONAL 16.25

scrambled eggs, choice of sausage links or apple smoked bacon, breakfast potatoes with peppers and onions

SOUTH OF THE BORDER 15.50

burrito with ham, egg, and cheese, served with salsa roja, black beans and breakfast potatoes

HAM AND CHEESE QUICHE 15.50

ham and cheese quiche, served with roma tomato splash and breakfast potatoes

VEGETARIAN QUICHE 14.25

spinach and cheese quiche, served with roma tomato splash and breakfast potatoes

breakfast buffet

Breakfast Buffet Beverage Stations include Fresh Brewed Coffee, Hot Tea, Water, and Orange Juice

CONTINENTAL BREAKFAST 7.75

fresh baked breakfast pastries, muffins and bagels, served with butter, preserves, and cream cheese

PREMIUM CONTINENTAL BREAKFAST 10.75

fresh sliced fruit platter with berries, fresh baked breakfast pastries, muffins and bagels, served with butter, preserves, and cream cheese

OLD FASHIONED BREAKFAST 13.25

fresh sliced fruit, choice of buttermilk pancakes or french toast sticks, scrambled eggs, and choice of apple smoked bacon or sausage links, served with syrup and whipped cream

STANDARD BREAKFAST 14.75

scrambled eggs, apple smoked bacon, country sausage, breakfast potatoes, fresh sliced fruit, and assorted fresh baked breakfast pastries, served with butter and preserves
Add biscuits and gravy 3.75pp

BREAKFAST TACOS 15.00

scrambled eggs, carne asada or chorizo, flour tortillas, breakfast potatoes, shredded cheddar cheese, salsa roja, and jalapenos, served with fresh fruit cocktail and assorted muffins

enhance your breakfast

Priced per Person

SMOOTHIE BAR bottled smoothies including mango burst, strawberry-banana, and caribbean mango-pineapple	3.75
JUICE BAR bottles of naked or odwalla juice, including a variety of assorted flavors	4.25
GRANOLA PARFAIT BAR plain or vanilla yogurt, granola, and fresh fruit and berries	5.25
BREAKFAST BURRITO jalapeno cheese tortilla filled with scrambled eggs, potatoes, chorizo, and pepper jack cheese	5.75

fresh from the bakery

Priced per Dozen

CROISSANTS	28.00
DANISH	26.00
MUFFINS	26.00
BAGELS includes cream cheese	32.00
ENGLISH MUFFINS includes butter and jam	28.00
SCONES	28.00

Hurst Conference Center

BREAKS

break packages

Priced Per Person. 25 Person Minimum

MORNING BREAK	10.00
fresh sliced fruit, assorted granola bars, individual yogurts, and orange juice	
HEALTHY SNACK	12.00
vegetable tray with ranch dip, hummus with pita chips, trail mix and assorted soft drinks and bottled water	
AT THE MOVIES	10.00
fresh popped popcorn, candy bars, freshly baked cookies, and assorted soft drinks and bottled water	
SWEET & SALTY	10.00
freshly baked cookies, brownies, bags of assorted chips and pretzels, and assorted soft drinks and bottled water	
FAN FARE	12.00
soft pretzels with mustard and cheese sauce, fresh baked cookies, fresh popped popcorn, and assorted soft drinks and bottled water	
POPCORN BAR	6.50
choice of three popcorn flavors	
ALL DAY BEVERAGE	7.00
fresh brewed coffee, iced tea, and water stations 8 hours of service	
ALL DAY BEVERAGE WITH BOTTLED DRINKS	10.00
fresh brewed coffee, iced tea, water station, and assorted soft drinks and bottled water 8 hours of service	

snacks

Priced Individually Unless Otherwise Noted. All Items Priced Per Person Require 25 Person Minimum.

WHOLE FRESH FRUIT (EACH)	2.00
FRESH SLICED FRUIT (PER PERSON)	3.75
ASSORTED YOPLAIT YOGURT (EACH)	3.25
ASSORTED BREAKFAST FLATS (EACH)	2.50
Includes Belvita, Quaker, etc.	
ASSORTED QUAKER GRANOLA BARS (EACH)	2.75
ASSORTED KASHI GRANOLA BARS (EACH)	3.00

All prices are subject to a 20% service charge and sales tax. Prices are subject to change without notice.

ASSORTED BAGS OF CHIPS OR PRETZELS (EACH)	2.50
ASSORTED BAGS OF PEANUTS OR MIXED NUTS (EACH)	2.75
FRESHLY POPPED POPCORN (PER PERSON)	3.75
CHIPS AND SALSA (PER PERSON)	3.75
CHIPS, SALSA, QUESO, AND GUACAMOLE (PER PERSON)	6.25
SOFT BAVARIAN PRETZEL (DOZEN) served with mustard and cheese sauce	36.00
BROWNIES (DOZEN)	28.00
BISCOTTI (DOZEN)	26.00
COOKIES (DOZEN)	26.00
LEMON BARS (DOZEN)	26.00
PECAN BARS (DOZEN)	30.00
RICE KRISPIES (DOZEN)	18.00

beverages

Priced Per Gallon Unless Otherwise Noted. Must Order in 1.5 Gallon Increments.

FRESH BREWED REGULAR COFFEE	32.00	LEMONADE OR FRUIT PUNCH	30.00
FRESH BREWED DECAF COFFEE	32.00	FRUIT JUICE	38.00
HOT TEA	30.00	choice of orange, apple, cranberry or pineapple	
FRESH BREWED ICED TEA	28.00	BOTTLED WATER (EACH)	3.00
WATER STATION	25.00	BOTTLED SOFT DRINK (EACH)	3.00
FRUIT INFUSED WATER	35.00	TOPO CHICO (EACH)	4.00
		KEURIG COFFEE CUPS (EACH)	2.75
		25 people or less	

Hurst Conference Center

LUNCH

box lunches

Box Lunches Include Choice of Soft Drink or Bottled Water

TRADITIONAL BOX LUNCH 14.75

assortment of kaiser roll sandwiches including turkey, ham, roast beef, and grilled veggie includes bag of potato chips, snack pack of fruit, and chocolate chip cookie

GOURMET WRAP BOX LUNCH 16.75

assortment of beef fajita, pesto chicken, and grilled veggie wrap includes bag of rosemary olive oil potato chips, snack pack of fruit, and chocolate brownie

GOURMET SALAD BOX LUNCH 16.75

choice of salad:

-grilled chicken caesar salad with shredded parmesan cheese, crouton, and caesar dressing
-chopped salad with grilled chicken, tomato, cucumber, blue cheese, bacon bits, boiled egg and ranch dressing

-summer salad with grilled chicken, strawberries, oranges, candied pecans, feta cheese and balsamic dressing

includes herb roll and chocolate chip cookie

grab and go

Build Your Own Options Available For Lunch Only. Includes Bottled Water

HAM OR TURKEY DELI SANDWICH 12.50

includes cheese, lettuce, tomato, onions, pickle spears, potato chips, chocolate chip cookie

HOT DOG, BRATWURST, OR SMOKED SAUSAGE 13.00

includes sauerkraut, chopped onion, jalapenos, mustard, ketchup, potato chips, and chocolate chip cookie

HAMBURGER OR CHEESEBURGER 13.75

includes assorted cheeses, bacon, lettuce, tomato, onions, pickles, potato chips, and chocolate chip cookie

GRILLED OR FRIED CHICKEN BREAST SANDWICH 14.25

includes lettuce, tomato, onions, pickle spears, potato chips, and chocolate chip cookie

plated lunches

Includes Choice of Preset Salad and Dessert, Fresh Baked Rolls, Butter, Lemons, Iced Tea and Water. Also Includes Beverage Station with Fresh Brewed Coffee. For Coffee Service Add \$1 per person

salad options

Choose One of the Following

- tossed greens with strawberries, toasted almonds, feta cheese, and grape tomatoes
- bibb wedge with heirloom tomato, fresh mozzarella, and artichoke hearts
- baby spinach with red onion, crumbled bacon, blue cheese and boiled egg
- greek salad with baby heirloom tomatoes, cucumber, peppers, kalmata olives, and feta cheese
- baby kale with dried cranberries, oranges, pear tomatoes, and candied pecans
- caesar salad with shaved parmesan and croutons
- spring mix salad with shredded carrots, cucumber, and grape tomatoes
- choice of two dressings: ranch, balsamic, greek, caesar, or raspberry vinaigrette

entree options

Side Options May be Substituted, but Additional Charges May Apply.

CHICKEN MARSALA served with garlic mashed potatoes and green beans	24.00
PESTO CRUSTED CHICKEN served with lemon orzo pasta, oven roasted vegetable medley, and rosemary demi-glace	25.00
PEPPERED TURKEY FILET served with roasted mushrooms, mashed sweet potatoes, asparagus tips, and vodka cream sauce	24.00
CHICKEN, SAUSAGE, AND SHRIMP SKEWER served with jambalaya rice, broccoli florets, and tangy bloody mary sauce	26.00
GRILLED PEPPERED TOP SIRLOIN STEAK served with garlic mashed potatoes, fried brussel sprouts, and bourbon bbq sauce	30.00
SEARED TILAPIA FILET served with roasted tomatoes, artichoke, and fennel ragout, rice pilaf, and orange dill butter sauce	24.00
BLACKENED SALMON served with jalapeno cheese grits, stewed okra, and lemon caper sauce	28.00
STUFFED PORTABELLA MUSHROOM stuffed with ratatouille vegetables and feta cheese, served with creamy polenta and marinara sauce	22.00

dessert options

Choose One of the Following

- apple tart
- black forest cake
- chocolate mousse cake
- fresh fruit tart
- flourless chocolate cake
- key lime tart
- napoleon
- ny cheesecake
- tiramisu
- turtle cheesecake
- *upgrade dessert option:
Buttermilk Sky Pies
Add +2.00 pp

lunch buffets

Lunch Buffet Beverage Stations Include Iced Tea, Water, and Fresh Brewed Coffee

DELI SANDWICH PLATTER	18.00	THE BBQ	26.00
assortment of ham, turkey, and roast beef sandwiches		watermelon with chili and lime potato salad	
mixed green salad		smoked sliced brisket with bourbon bbq sauce and grilled onions	
potato salad		grilled chicken breast with tomato and corn relish	
potato chips		ranch beans	
condiments		corn bread	
assorted cookies		assorted fried pies	
Add soup +3.50 pp			
TEXAS BUFFET	23.00	HCC BUFFET	28.00
caesar salad with shaved parmesan and croutons		fresh fruit salad	
homemade chili with ground beef and beans		mixed green salad with cucumbers, grape tomatoes, and shredded carrots	
baked potato bar with butter, sour cream, shredded cheese, bacon bits, and chives		seared salmon with cheese grits and orange butter sauce	
jalapeno cornbread		roasted airline chicken breast with caramelized fennel and rosemary sauce	
brownies		broccoli and baby carrots with garlic butter	
SOUTH OF THE BORDER	25.00	rice pilaf	
chips, salsa, and queso		fresh baked rolls	
crisp romaine salad with grapefruit, avocado, and red onion		strawberry shortcake	
cheese enchiladas with verde sauce			
smoked chili and cumin rubbed chicken breast with habanero cream sauce			
black beans			
spicy papas			
tres leches cake			

All prices are subject to a 20% service charge and sales tax. Prices are subject to change without notice.

Hurst Conference Center

DINNER

plated dinners

Includes Choice of Preset Salad and Dessert, Fresh Baked Rolls, Butter, Lemons, Iced Tea and Water. Also Includes Beverage Station with Fresh Brewed Coffee. For Coffee Service Add \$1 per person

salad options

Choose One of the Following

- tossed greens with strawberries, toasted almonds, feta cheese, and grape tomatoes

- baby spinach with red onion, crumbled bacon, blue cheese, and boiled egg

- baby kale with dried cranberries, oranges, pear tomatoes, and candied pecans

- spring mix salad with shredded carrots, cucumber, and grape tomatoes

- bibb wedge with heirloom tomato, fresh mozzarella, and artichoke hearts

- greek salad with baby heirloom tomatoes, cucumber, peppers, kalmata olives, and feta cheese

- caesar salad with shaved parmesan and croutons

-choice of two dressings: ranch, balsamic, greek, caesar, or raspberry vinaigrette

entree options

Side Options May be Substituted, but Additional Charges May Apply.

CHILI AND LIME MARINATED CHICKEN BREAST	28.00
served with jalapeno cheese grits, green beans, and ancho cream sauce	
SEARED AIRLINE CHICKEN BREAST	28.00
served with garlic mashed potatoes, mushroom, artichoke, and fava bean ragout, and cabernet sauce	
GRILLED AIRLINE CHICKEN BREAST AND BACON STICK	30.00
served with roasted corn polenta, asparagus, and rosemary demi-glace	
CRISP CHICKEN STUFFED WITH BROCCOLI AND CHEESE	32.00
served with sauteed carrots, rice pilaf, and red curry cream sauce	
HONEY AND SOY SALMON	32.00
served with curried lentils, asparagus tips, and lemongrass sauce	
SHINER BRAISED BEEF SHORT RIB	36.00
served with rosemary mashed potatoes, roasted vegetable medley, and mushroom demi-glace	
CHIPOTLE BBQ RUBBED PETITE FILET	38.00
served with oven roasted potatoes, onion and squash medley, and roasted poblano demi-glace	
VEGAN VEGETABLE WELLINGTON	28.00
vegan puff pastry stuffed with vegetables, tofu, and vegan mozzarella cheese	

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dual entree options

Side Options May be Substituted, but Additional Charges May Apply.

GRILLED CHICKEN BREAST AND BBQ SHRIMP SKEWER	38.00
served with risi-bisi rice, lemon pepper green beans, and tomato cream sauce	
BEEF TENDERLOIN AND SPINACH AND MOZZARELLA STUFFED CHICKEN BREAST	42.00
served with garlic mashed potatoes, broccolini, and rosemary demi-glace	
PETITE FILET MIGNON AND ROASTED SALMON	44.00
served with paprika and garlic roasted potatoes, sauteed asparagus and baby carrots, and cabernet and orange dill butter sauce	

dessert options

Choose One of the Following

- apple tart	- flourless chocolate cake	- tiramisu
- black forest cake	- key lime tart	-turtle cheesecake
- chocolate mousse cake	- napoleon	*upgrade dessert option: Buttermilk Sky Pies Add +2.00 pp
- fresh fruit tart	- ny cheesecake	

dinner buffets

Dinner Buffet Beverage Stations Include Iced Tea, Water, and Freshly Brewed Coffee

TEX-MEX	32.00	MEDITERRANEAN FLAVORS	36.00
tossed greens with jicama, roasted red peppers, red onions, and pear tomatoes		anitpasta platter with grilled vegetables, cured meats and bocconcini cheese	
black bean, roasted corn, and nopal salad		red pepper, and pesto hummus with flatbreads	
chicken fajitas with grilled peppers and onions		tossed baby greens with pear tomatoes, cucumbers, red onions, and garbanzo beans	
carne asada with grilled onions		seared chicken breast with red curry sauce and coconut rice	
pork tamales		braised moroccan beef short rib with lemon couscous	
flour tortillas		pesto mashed potatoes	
shredded cheese, sour cream, and salsa		oven roasted vegetables	
charro beans		italian cream cake and baklava	
spanish rice		CITY OF HURST BUFFET	38.00
churros with honey		mixed greens with cucumbers, tomatoes, and shredded carrots	
TASTE OF VENICE	34.00	penne pasta salad with black olives, grape tomatoes, and parmesan cheese	
iceberg and arugula salad with tomato, black olive, red onions, and feta cheese		top sirloin steak with peppercorn sauce	
roasted mushroom, artichoke, mozzarella, and pepperoni salad		grilled chicken with lemon caper sauce	
vegetable lasagna		blackened salmon with jalapeno cheese grits and white wine cream sauce	
chicken cacciatore with polenta		oven roasted red potatoes	
italian sausage with peppers, onions, and spicy marinara		sauteed asparagus and carrots	
potato parmesan gnocchi with pesto cream		chocolate mousse cake and ny cheesecake	
broccoli with garlic butter			
parmesan bread sticks			
tiramisu			

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RECEPTION

cold displays

Priced Per Person Unless Otherwise Noted. 25 Person Minimum on All Displays.

HUMMUS DISPLAY	4.00
red pepper hummus, pesto flavored hummus, and pita chips	
FRESH FRUIT AND BERRIES	4.75
served with honey-lime yogurt dip	
FRESH VEGETABLE CRUDITE	4.75
served with ranch and honey mustard dip	
DOMESTIC CHEESE	4.75
served with assorted crackers and flatbreads	
GOURMET IMPORTED CHEESE	5.75
served with assorted crackers and flatbreads	
TAPAS DISPLAY	8.75
mediterranean meats, pesto marinated mozzarella, marinated roasted peppers, artichokes, and olives, crostinis and flatbreads	
SALAD MARTINIS	9.00
choice of two: curried chicken salad, caesar salad, chopped salad, or orzo pasta salad	
TEA SANDWICHES (DOZEN)	18.00
choice of chicken salad, turkey and cheddar, ham and swiss, or cucumber and cream cheese	

hot displays

Priced Per Person Unless Otherwise Noted. 25 Person Minimum on All Displays.

SPINACH, ARTICHOKE, AND ROASTED RED PEPPER DIP	5.25
served with crostinis and flatbreads	
NACHO DISPLAY	7.75
tri-colored tortilla chips, spicy beef chili, jalapeno cheese sauce, pico de gallo, sour cream, and sliced jalapenos	

cold hors d'oeuvre platters

50 Piece Platters

For Passed Items- \$25 Per Hour Attendant Fee Required For Every 50 People

TOMATO BRUSCHETTA WITH FRESH MOZZARELLA CONE (V)	150.00
MUSHROOM PROFITEROLE (V) puff pastry stuffed with mushroom, cream cheese, garlic, chives, and sherry	150.00
VEGETABLE CANAPES (V) goat cheese and roasted tomatoes, hummus and kalamata olive, mozzarella with sun dried tomato	150.00
ASSORTED CANAPES boursin mousse with date, salami cornet with cheese, and smoked salmon mousse on french bread	175.00
ANTIPASTO SKEWER (V) mozzarella, artichoke, kalamata olive, and tomato	175.00
BLACKENED CHICKEN TOSTADA topped with black beans, corn relish, and chipotle cream	175.00
CHILLED JUMBO SHRIMP served with spicy cocktail sauce	200.00

hot hors d'oeuvre platters

50 Piece Platters

For Passed Items- \$25 Per Hour Attendant Fee Required For Every 50 People

MAC N' CHEESE MELTS (V)	150.00
PORK POTSTICKERS	150.00
MINI CHICAGO STYLE HOT DOGS	150.00
BBQ MEATBALLS	150.00
CHICKEN QUESADILLA CORNUCOPIA	175.00
SESAME CHICKEN BROCHETTE	175.00
SPINACH AND GOAT CHEESE FLATBREAD (V)	175.00
TEXAS WHITE WING chicken, jalapeno, and cheese wrapped in bacon	175.00
BBQ SHRIMP AND GRITS	200.00
CHILI LIME SALMON SATAY	200.00
SHRIMP AND ANDOUILLE SAUSAGE SKEWER	200.00
SOUTHWEST SPRING ROLLS (V)	150.00
COCONUT SHRIMP	200.00

chef stations

Priced Per Person. 50 Person Minimum.

Requires Uniformed Chef Fee- \$100 for Every 100 People. Two Hours of Service

POTATO BAR 10.50

yukon whipped potatoes and mashed sweet potatoes served with apple smoked bacon, chives, shredded cheddar cheese, butter, sauteed mushrooms, and broccoli florets

STREET TACO STATION 12.50

chopped skirt steak and cilantro lime grilled chicken served with chopped onions, cilantro, pico de gallo, lime wedges, salsa rojo, guacamole, and 4" flour tortillas

PASTA STATION 12.50

penne pasta and cheese tortellini, roasted tomato and garlic alfredo sauce served with diced chicken, italian sausage, sauteed mushrooms, roasted red peppers, pesto, artichokes, shaved parmesan, and red pepper flakes

SLIDER STATION 14.75

beef patty, pulled bbq pork, and grilled chicken, with pickled onion slaw, tomato, lettuce, pickles, cheddar cheese, caramelized onions, condiments, and whole wheat and brioche slider buns

carved to order stations

All served with silver dollar rolls.

Requires Uniformed Chef Fee- \$100 per item. Two hours of service

HERB RUBBED ROASTED TURKEY BREAST 5.75

served with cranberry apple sauce
25 person increments

BROWN SUGAR AND HONEY GLAZED HAM 6.50

served with mustard and mayonnaise
35 person increments

GARLIC AND HERB INSIDE ROUND OF BEEF 7.00

served with au jus, stone ground mustard, and mayonnaise
25 person increments

GARLIC AND HERB ROASTED STEAMSHIP ROUND OF BEEF 7.50

served with au jus, stone ground mustard, and mayonnaise
150 person increments

MESQUITE SMOKED BEEF BRISKET 8.00

served with bourbon bbq sauce
25 person increments

SLOW ROASTED PRIME RIB OF BEEF 9.00

served with brandy au jus and horseradish cream
75 person increments

dessert displays

Priced per Person. 25 person minimum unless otherwise noted

CHOCOLATE FOUNTAIN minimum of 100 people. includes 1.5 hours of service served with assorted dipping items, which include pineapple, strawberries, pretzel sticks, marshmallows, rice krispies, and oreo cookies	4.25
MINI CAKE DISPLAY assortment of mini cakes including chocolate mousse, cheesecake, carrot cake, tiramisu, etc.	6.50
STRAWBERRY SHORTCAKE fresh strawberries, vanilla and banana nut pound cake, whipped cream, strawberry sauce, and chocolate shavings	7.50
COUNTY FAIR assorted buttermilk sky pies, brownies, and fresh baked cookies	7.75
MINI PASTRIES DISPLAY assortment of mini cakes, chocolate dipped pecan bars, lemon bars, cream puffs, mini fresh fruit tarts, and macaroons	8.75
CHOCOLATE COVERED STRAWBERRIES priced per dozen	32.00

labor

CAKE CUTTING includes cake cutting, cake plates, and silverware priced per person	1.50
PASSED APPETIZERS one attendant for every 50 people priced per hour	25.00
CHEF STATION FEE one chef fee for every 100 people two hours of service	100.00
CHEF CARVING FEE one chef fee per item two hours of service	100.00

Hurst Conference Center

BAR PACKAGES

cash bar

A guaranteed minimum sales of \$500 per bar is required. Should sales fail to reach minimum amount, client is responsible for the variance. One bartender is included per bar at no additional charge.

DOMESTIC AND IMPORTED BEER	5.00
HOUSE WINE BY THE GLASS	6.00
CHAMPAGNE BY THE GLASS	7.00
STANDARD MIXED COCKTAIL	7.00
PREMIUM MIXED COCKTAIL	8.00
SPARKLING CIDER BY THE BOTTLE	15.00
HOUSE WINE BY THE BOTTLE	30.00
CHAMPAGNE BY THE BOTTLE	35.00
BOTTLED SOFT DRINKS	3.00
BOTTLED WATER	3.00
CHAMPAGNE TOAST 1/2 glass per person	4.00

hosted drink tickets

A guaranteed minimum sales of \$500 per bar is required. Should sales fail to reach minimum amount, client is responsible for the variance. One bartender is included per bar at no additional charge.

BEER AND WINE ONLY TICKET 5.00 ticket may be redeemed for any bottled beer, glass of house wine, soft drink or bottled water	PREMIUM BAR TICKET 7.00 ticket may be redeemed for any bottled beer, glass of house wine, champagne, premium mixed cocktail, soft drink or bottled water
STANDARD BAR TICKET 6.00 ticket may be redeemed for any bottled beer, glass of house wine, standard mixed cocktail, soft drink or bottled water	

hourly hosted bar packages

Priced Per Person, Per Hour

Hosted Bar Excludes Shots and Wine Bottle Service. All Packages Include Soft Drinks and Bottled Water

BEER AND WINE ONLY 10.00

beer selections include bud light, coors light, corona, dos equis, michelob ultra, modelo, and shiner bock

wine selections include cabernet, chardonnay, moscato, merlot, pinot grigio, and pinot noir

Each Additional Hour \$5

STANDARD BAR 15.00

beer selections include bud light, coors light, corona, dos equis, michelob ultra, modelo, and shiner bock

wine selections include cabernet, chardonnay, moscato, merlot, pinot grigio, and pinot noir

cocktail selections include bacardi, black velvet, dewars, gordons, jim beam, jose cuervo, malibu, mi campo, midori, seagram's 7 and svedka

Each Additional Hour \$5

PREMIUM BAR 20.00

beer selections include bud light, coors light, corona, dos equis, michelob ultra, modelo, and shiner bock

wine selections include cabernet, champagne, chardonnay, moscato, merlot, pinot grigio, and pinot noir

cocktail selections include 1800 tequila, absolute, bombay sapphire, captain morgan, crown royal, disaronno amaretto, glen levitt, jack daniels, kahlua, malibu, and remy martin

Each Additional Hour \$5

HCC CATERING GUIDELINES AND PROCEDURES

ALCOHOLIC BEVERAGES

The Hurst Conference Center holds the exclusive liquor license from the Texas Alcoholic Beverage Commission for the facility. Therefore, any beer, wine, or liquor must be purchased and served through Hurst Conference Center catering services. No alcoholic beverages may be removed from the center. Events serving alcohol will be required to schedule an off duty officer from the Hurst Police Department for the entire time alcohol is being served at the client's expense. Hurst Police Department sets the guidelines for the number of officers needed for each event, and the client must schedule and pay the officers directly.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal function changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or standby time, an additional labor charge will apply.

EVENT SERVICE TABLE STANDARDS

China service is an HCC standard for all events. The Conference Center's standard banquet service for a plated meal is planned for 5' rounds of eight (8) guest with one (1) server per 24 guests. For buffet meals, our standard banquet service is planned for round tables of eight (8) guests, with one (1) server per 40 guests. An additional labor and linen charge will be applied for any setup that requires tables that seat less than the HCC standard. For banquet requirements above inventory, applicable rental rates will apply. Events scheduled on holidays may incur additional labor charges.

EVENT TASTING GUIDELINES

Event tastings are complimentary with a contracted food and beverage minimum of \$10,000. The Client plus three additional participants (maximum) are allowed to participate in the tasting with the Event Coordinator. If additional guests are requested by the client, there is a \$30 charge per additional set-up. Tasting selections are limited to a maximum of two entree options and shall be confirmed with the Event Coordinator no less than ten (10) days prior to the tasting date. Only one complimentary tasting is permitted per event.

FLOOR PLANS FOR CATERING FUNCTIONS

Large events often require catering (serving, clearing, etc.) to take place in areas that are not commonly dedicated to that purpose. In these instances, the client and HCC event team will discuss effective solutions, such as pipe and drape, to mask food service staging areas from the view of guests.

GUARANTEES

A guaranteed number of guests attending each function must be turned into the Event Coordinator five (5) business days (excluding weekends and holidays) prior to the event start date. Groups larger than 500 or those with highly specialized menus require the guarantee to be turned in seven (7) business days prior to the function. This guarantee cannot be reduced and will be the basis for a minimum charge. If a number greater than the guarantee is served, charges will be based on the number served. Additions to catering orders made after the guarantee is confirmed, will be subject to a 25% late fee.

SMALL GROUP FEE

Unless otherwise noted, there is a minimum order of twenty-five (25) for any requested food item. The 25 item minimum requirement can be waived in lieu of a small group fee per meal function.

SALES TAX AND FEES

All food and beverage, equipment rentals, and labor charges, are subject to a 20% service charge and 8.25% sales tax. The service fee is taxable in the State of Texas. Texas Sales Tax Exemption Certificates, if applicable, must be on file prior to the event.

TABLE LINENS

One (1) tablecloth per table and one (1) napkin per person will be provided with all meal functions at no charge. Clients may select white or black linens/ napkins. Meeting and seminar rooms requiring table linens will be billed \$10.00 per cloth. The HCC will provide black skirting for serving tables at no charge for all food and service in function rooms.

