



events at
HOTEL 1928



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BREAKFAST BUFFET

1928 BREAKFAST | \$30 PP

Coffee, Tea
Orange Juice
Water
Seasonal Sliced Fruit
Assorted Pastries (One Vegan, GF)
Yogurt, Granola, Texas Wildflower Honey
Breakfast Potatoes
Hashbrown Casserole
Chicken & Waffles, Spiced Honey
Applewood Smoked Bacon, Pork Sausage

CLASSIC CONTINENTAL BREAKFAST | \$18 PP

Coffee, Tea
Orange Juice
Water
Seasonal Sliced Fruit
Assorted Pastries (One Vegan, GF)
House Biscuit, Homemade Jam, Butter

ALL-AMERICAN BREAKFAST | \$25 PP

Coffee, Tea
Orange Juice
Water
Seasonal Sliced Fruit
Assorted Pastries (One Vegan, GF)
House Biscuits, Homemade Jam or Preserves
Scrambled Eggs
Breakfast Potatoes
Choice of Breakfast Meat -
Applewood Smoked Bacon or Pork Sausage

BREAKFAST BUFFET

HEALTHY START | \$20 PP

Coffee, Tea
Juice Bar
Water
Quinoa Bowls
Fresh Berries Compote, Granola, Texas Wildflower Honey
Seasonal Fruit

MADE-TO-ORDER STATIONS

Waffle Bar | \$15 PP
Avocado Toast Station | \$20 PP
Omelets | \$25 PP
Ranchers Steak & Eggs (Cooking Station) | \$30 PP

PREMIUM BUFFET ENHANCEMENTS:

Fresh Berry Compote with Granola, Texas Wildflower Honey
Buttermilk Pancakes with Maple Syrup | \$10 PP
Selection of Juices | \$10 PP
Bagels with Cream Cheese Spreads | \$5 PP
Smoked Salmon, Pickled Onion, Capers, Dill | \$15 PP
Fried Chicken 'n' Biscuits, Honey Butter, Maple Syrup | \$15 PP
Hashbrown Casserole | \$10 PP
Breakfast Tacos | \$15 PP

BRUNCH BUFFET | \$40 PP

STARTERS

SELECT ONE

Seasonal Fruit
Greek Yogurt, Seasonal Berries, Granola, Honey
Salmon Lox with Cream Cheese & Capers
Citrus & Basil Parfait
Avocado Toast
Quinoa & Kale Salad

ENTRÉES

SELECT TWO

Hashbrown Casserole
French Toast, Toasted Coconut, Roasted Pecans, Berries, Maple Syrup
Chicken & Waffles, Spiced Honey, Whipped Cream with Assorted Fruit
Steak & Eggs
Huevos Rancheros, Rice, Beans, Egg, Salsa
Morning Power Bowl, Quinoa, Vegetables, Tofu Scramble
Breakfast Tacos

SIDES

SELECT TWO

Breakfast Potatoes
Black-Pepper Bacon
House Sausage
Crispy Hashbrowns
Seasonal Fresh Fruit
Biscuits
Sourdough Toast

BEVERAGES

Coffee
Tea
Orange Juice
Water



PLATED LUNCH | \$40 PP

SALADS/STARTERS

SELECT ONE

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Kale Caesar, Parmesan, Lemon, Cornbread Crumbs

ENTRÉES

SELECT ONE

Pan-Roasted Salmon, Garlic Green Beans, Blistered Tomatoes
Catch of the Day, Steamed Rice, Bok Choy, Ginger Scallion Sauce
Wild Mushroom & Leek Risotto
Herb Roasted Chicken Breast, Blistered Tomatoes,
Garlic Green Beans, Herbed Mashed Potatoes
Grilled Sirloin, Chimichurri, Smashed Potatoes, Roasted Mushrooms
Braised Beef, Wilted Farm Greens, Local Grits, Natural Jus
Petit Beef Tenderloin, Braising Greens,
Fingerling Potatoes, Rosemary | +\$15 PP

DESSERT

SELECT ONE

Flourless Chocolate Torte, Caramel Corn, Peanuts
Chocolate Peanut Butter Trifle
Banana Pudding, Soft Whipped Cream, Crispy Wafers
Cheesecake with Berry Compote

LUNCH BUFFET OPTIONS

SANDWICH BAR | \$40 PP

INCLUDES

Seasonal Whole Fruit (Apple, Banana)
Chips
Still & Sparkling Water
Coffee & Tea

SALADS / STARTERS

SELECT TWO

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Kale Caesar, Parmesan, Lemon, Cornbread Crumbs
Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton
Potato Soup, Crumbled Bacon, Crème Fraîche

SANDWICHES

SELECT THREE

Roast Beef, Horseradish, Havarti, Whole Grain
Hickory Ham, Cheddar, Whole Grain Mustard, Soft Roll
Turkey Club, Basil Mayo, Sourdough
Chicken Salad, Grapes, Pecans, Herb Mayo, Buttery Croissant
Build Your Own Sandwich, Ham, Turkey, Roast Beef, Cheddar, Havarti

DESSERT

SELECT TWO

Platter of Cookies
Cheesecake with Berry Compote
Berry Shortcake
Banana Pudding, Soft Whipped Cream, Crispy Wafers



BOXED LUNCH | \$25 PP

INCLUDES

Chips
Bottled Water
Cookie

SANDWICHES

SELECT THREE

Roast Beef, Horseradish, Havarti, Whole Grain
Hickory Ham, Cheddar, Whole Grain Mustard, Soft Roll
Turkey Club, Basil Mayo, Sourdough
Chicken Salad, Grapes, Pecans, Herb Mayo, Buttery Croissant



LUNCH BUFFET OPTIONS

HOT LUNCH | \$45 PP

INCLUDES

Chips
Still & Sparkling Water
Coffee & Tea

SALADS/STARTERS

SELECT TWO

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Kale Caesar, Parmesan, Lemon, Cornbread Crumbs
Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton
Potato Soup, Crumbled Bacon, Crème Fraîche

ENTRÉES

SELECT TWO

Pan-Roasted Salmon, Dill Hollandaise
Catch of the Day, Ginger Scallion Sauce
Wild Mushroom & Leek Risotto
Roasted Chicken Breast, Chicken Jus
Grilled Sirloin Steak, Chimichurri
Petit Beef Tenderloin | +\$15 PP

SIDES

SELECT TWO

Yukon Mashed Potatoes	Roasted Brussels Sprouts
Rice Pilaf	Macaroni & Cheese
Green Beans with Almonds	Dinner Rolls
Roasted Carrots with Balsamic Glaze	

DESSERT

SELECT TWO

Flourless Chocolate Torte, Caramel Corn, Peanuts
Platter of Cookies
Cheesecake with Berry Compote
Berry Shortcake
Banana Pudding, Soft Whipped Cream, Crispy Wafers



PLATED DINNER

SINGLE ENTRÉE | \$70 PP

SALADS/STARTERS

SELECT ONE

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Kale Caesar, Parmesan, Lemon, Cornbread Crumbs

ENTRÉES

SELECT TWO

Pan-Roasted Salmon, Dill Hollandaise
Catch of the Day, Ginger Scallion Sauce
Wild Mushroom & Leek Risotto
Roasted Chicken Breast, Chicken Jus
Grilled Sirloin Steak, Chimichurri
Petit Beef Tenderloin | +\$15 PP

SIDES

SELECT TWO | ADD ADDITIONAL +\$5 PP

Yukon Mashed Potatoes Roasted Brussels Sprouts
Rice Pilaf Macaroni & Cheese
Green Beans with Almonds Dinner Rolls
Roasted Carrots with
Balsamic Glaze

DESSERT

SELECT TWO

Flourless Chocolate Torte, Caramel Corn, Peanuts
Platter of Cookies
Cheesecake with Berry Compote
Berry Shortcake
Banana Pudding, Soft Whipped Cream, Crispy Wafers

PLATED DINNER

DUO ENTRÉE | \$80 PP

SALADS/STARTERS

SELECT TWO

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Kale Caesar, Parmesan, Lemon, Cornbread Crumbs

PROTEIN DUOS

SELECT ONE

Grilled NY Strip & Shrimp
Herb Roasted Chicken Breast & NY Strip
Pan Roasted Salmon & NY Strip

SIDES

SELECT TWO | ADD ADDITIONAL +\$5 PP

Yukon Mashed Potatoes Roasted Carrots with
Rice Pilaf Balsamic Glaze
Green Beans with Almonds Roasted Brussels Sprouts
Dinner Rolls

DESSERT

SELECT TWO

Flourless Chocolate Torte, Caramel Corn, Peanuts
Platter of Cookies
Cheesecake with Berry Compote
Berry Shortcake
Banana Pudding, Soft Whipped Cream, Crispy Wafers

BREAK OPTIONS

FIT PLATTER | \$15 PP

Seasonal Whole Fruit
Granola Bars
Individual Yogurt with Dried Fruit & Nuts

MEDITERRANEAN PLATTER | \$20 PP

Crudit  with Hummus
Whipped Feta
Crackers & Pita
Olives with Pickled Vegetables

BUTCHER AND FARMER | \$30 PP

Chef's Selection of Artisanal Cheeses | \$15 PP
Accompaniments: Boutique Mustard, Dried Fruits, Berries,
Specialty Honey, Seed Crackers, Grilled Bread

Chef's Selection of Cured Meats | \$20 PP

Accompaniments: Boutique Mustard, Dried Fruits, Berries,
Specialty Honey, Seed Crackers, Grilled Bread

Chef's Selection of Cured Meats & Cheeses | \$30 PP

Accompaniments: Boutique Mustard, Dried Fruits, Berries,
Specialty Honey, Seed Crackers, Grilled Bread

SWEET TOOTH | \$10 PP

Homemade Chocolate Chip Cookies
Brownies
Cheesecake Bites

SNACK ATTACK | \$10 PP

Individual Bags of Potato Chips
Homemade Snack Mix (Chex Mix)
Chocolate Chip Cookies
Granola Bars
Build Your Own Trail Mix



DINNER BUFFET | \$80 PP

SALADS/STARTERS

SELECT TWO

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette

Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons

Kale Caesar, Parmesan, Lemon, Cornbread Crumbs

Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton

Potato Soup, Crumbled Bacon, Crème Fraîche

ENTRÉES

SELECT TWO

Pan-Roasted Salmon, Dill Hollandaise

Catch of the Day, Ginger Scallion Sauce

Wild Mushroom & Leek Risotto

Roasted Chicken Breast, Chicken Jus

Grilled Sirloin Steak, Chimichurri

Petit Beef Tenderloin | +\$15 PP

SIDES

SELECT THREE

Yukon Mashed Potatoes

Roasted Carrots with
Balsamic Glaze

Rice Pilaf

Green Beans with Almonds

Roasted Brussels Sprouts

Dinner Rolls

DESSERT

SELECT TWO

Flourless Chocolate Torte, Caramel Corn, Peanuts

Platter of Cookies

Cheesecake with Berry Compote

Berry Shortcake

Banana Pudding, Soft Whipped Cream, Crispy Wafers



UPGRADE TO A LIVE-ACTION CARVING STATION

Cajun Rubbed Turkey Breast, Creole Mustard | \$15 PP

Slow Roasted Prime Rib, Horseradish Cream | \$30 PP

Roasted Salmon, Dill Sauce | \$25 PP

Honey Cooked Spiral Ham | \$18 PP

PASSED HORS D'OEUVRES | \$28 PP

SELECT THREE | \$28 PP

SELECT FOUR | \$40 PP

Smoked Salmon, Cucumber, House Cracker

Picnic Deviled Egg

Marinated Shrimp, Avocado, Bacon

Spicy Tuna Tartare, Cucumber, Sesame

Bruschetta, Heirloom Tomato, Basil

Pimento Cheese, House Cracker

Bacon Wrapped Dates, Goat Cheese

1928 Burger Slider, Cheddar, Green Tomato Jam, House Sauce

Fried Chicken Slider, Bread & Butter Pickles, Alabama White BBQ Sauce

Crab Cakes, Spicy Caper Remoulade



APPETIZER OPTIONS

MEDITERRANEAN PLATTER | \$20 PP

Farmstand Crudité
Garlic Hummus, Yogurt Sauce, Smoky Eggplant
Grilled Pita Chips
Marinated Olives
Spicy Preserves

PICNIC PLATTER | \$35 PP

Potato Salad
Brown Sugar Baked Beans
Malt Vinegar Coleslaw
Deviled Eggs
Crispy Fried Chicken
Pimento Cheese & House Crackers

TACO BAR | \$30 PP

Chips & Tortillas
Assorted Toppings
Rice & Beans
Pico de Gallo

RAW BAR | \$40 PP

Oysters with Mignonette & Cocktail Sauce
Cocktail Crab Claws
Mini Tuna Poke Bowls

ANTIPASTO BUTCHER AND FARMER

CHEF'S SELECTION OF ARTISANAL CHEESES | \$15 PP

Accompaniments: Boutique Mustard, Dried Fruits, Berries,
Specialty Honey, Seed Crackers, Grilled Bread

APPETIZER OPTIONS

CHEF'S SELECTION OF CURED MEATS | \$20 PP

Accompaniments: Boutique Mustard, Dried Fruits, Berries,
Specialty Honey, Seed Crackers, Grilled Bread

CHEF'S SELECTION OF CURED MEATS AND CHEESES | \$30 PP

Accompaniments: Boutique Mustard, Dried Fruits, Berries,
Specialty Honey, Seed Crackers, Grilled Bread

BAKED POTATO BAR | \$15 PP

Queso, Bacon, Scallions, Sour Cream, Jalapeños, Chili

TEXAS BARBEQUE | \$55 PP

PROTEIN (SELECT TWO)

Smoked Pork Ribs
Pulled Pork
Smoked Chicken Thighs
Brisket

SIDES

SELECT TWO | ADD ADDITIONAL +\$5 PP

Coleslaw
Baked Beans
Charred Corn Salad
Potato Salad
Macaroni & Cheese
Jalapeño Cornbread

BEVERAGE PACKAGES

BEER + WINE PACKAGE | \$40 PP, 3 HOURS

\$7 PP, PER ADDITIONAL HOUR

BEER

Bud Light

Budweiser

Stella Artois

Modelo

VooDoo Ranger Juicy Haze IPA

Athletic Brewing Upside Dawn Golden Ale (N/A)

Local Hard Cider

WINE

Zardetto Prosecco

Josh Cellars Sauvignon Blanc

Josh Cellars Chardonnay

Josh Cellars Pinot Noir

Josh Cellars Cabernet

HOUSE PACKAGE | \$50 PP, 3 HOURS

+\$9 PP, PER ADDITIONAL HOUR

BEER + WINE + SPIRITS TIER 1

SPIRITS

Vodka – Reyka

Gin – Bombay Sapphire

Rum – Bacardi Rum

Tequila – Milagro Silver

Whiskey – Wild Turkey 101

Scotch – Dewars 12

Mezcal – Montelobos

BEVERAGE PACKAGES

DELUXE PACKAGE | \$55 PP, 3 HOURS

\$10 PP, PER ADDITIONAL HOUR

BEER + WINE + SPIRITS TIER 2

SPIRITS

Vodka – Tito's Handmade Vodka

Gin – Ford's Gin

Rum – Bacardi Rum

Tequila – Espolón Blanco

Whiskey – Old Forester

Scotch – Monkey Shoulder

Mezcal – Montelobos

PREMIUM PACKAGE | \$65 PP, 3 HOURS

\$11 PP, PER ADDITIONAL HOUR

BEER + WINE + SPIRITS TIER 3

SPIRITS

Vodka – Grey Goose

Gin – Hendricks

Tequila – Casamigos

Bourbon – Maker's Mark

Rye – Redemption Rye

Whiskey – Balcones Baby Blue



BEVERAGE PACKAGES

HOSTED BAR ON CONSUMPTION

3 HOURS

Sparkling Water | \$5

Soft Drinks | \$4

Domestic Beer | \$7

Imported Beer | \$8

House Wine | \$14

Champagne | \$14

Classic Cocktails | \$15

Specialty Cocktails | \$16

CASH BAR PACKAGE

3 HOURS

(Cashiers Required)

Sparkling Water | \$5

Soft Drinks | \$4

Domestic Beer | \$7

Imported Beer | \$8

House Wine | \$14

Champagne | \$14

Classic Cocktails | \$15

Specialty Cocktails | \$16

BARTENDERS AND CASHIERS

\$200.00 Each For Three Hour Duration.

\$50.00 Each Per Additional Hour.

Menu Packages Priced For Three-Hour Duration.

We Recommend One Bartender For Every 50-75 Guests.

*All Fees May Vary Per Group Size.

BAR ADD-ONS

ADD A SPECIALTY BAR OR COCKTAIL SETUP TO ANY STANDARD BAR PACKAGE.

MIMOSA BAR | \$25 PP

FOR 2 HOURS

Sparkling Wine
Lyre's N/A Classico
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Fresh Berries
Mint
Basil
Rosemary

ADD-ONS (ADDITIONAL \$)

Combier
Grand Marnier

BLOODY MARY BAR | \$30 PP

FOR 2 HOURS

New Amsterdam Vodka
Hot Sauce Selection
Filthy Bloody Mary Mix
Celery
Assorted Olives
Cornichons
Pickled Onions
Spicy Green Beans
Cheese Cubes
Lemon
Lime

ADD-ONS (ADDITIONAL \$)

Shrimp
Bacon

BAR ADD-ONS

ADD A SPECIALTY BAR OR COCKTAIL SETUP TO ANY STANDARD BAR PACKAGE.

GIN AND TONIC BAR | \$30 PP

FOR 2 HOURS

Bombay Sapphire
Hendrick's
Tanqueray
Gray Whale
Ford's Gin
Lyre's N/A London Dry Spirit
Fever Tree Tonic
Fever Tree Mediterranean Tonic
Fever Tree Elderflower Tonic
Rosemary
Mint
Lemon
Lime
Orange
Juniper Berries

TEQUILA BAR | \$35 PP

FOR 2 HOURS

Milagro Silver
Espolon Reposado
Patron Silver
Montelobos Mezcal
Superbird Fuego
[property choice 1]
[property choice 2]
Limes
Salt
Tajín

ADD-ONS (ADDITIONAL \$)

2-inch Clear Ice

BAR ADD-ONS

ADD A SPECIALTY BAR OR COCKTAIL SETUP TO ANY STANDARD BAR PACKAGE.

WHISKEY BAR | \$35 PP

FOR 2 HOURS

Wild Turkey 101

Jack Daniels

Redemption Rye

Tullamore DEW

Angel's Envy

[property choice 1]

[property choice 2]

Citrus Peels

Angostura Bitters

Orange Bitters

Add-Ons (additional \$)

2-inch Clear Ice

WELCOME COCKTAIL | \$14-\$16 PP

FOR 1 HOUR

Champagne or Specialty Cocktail



HOTEL 1928

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