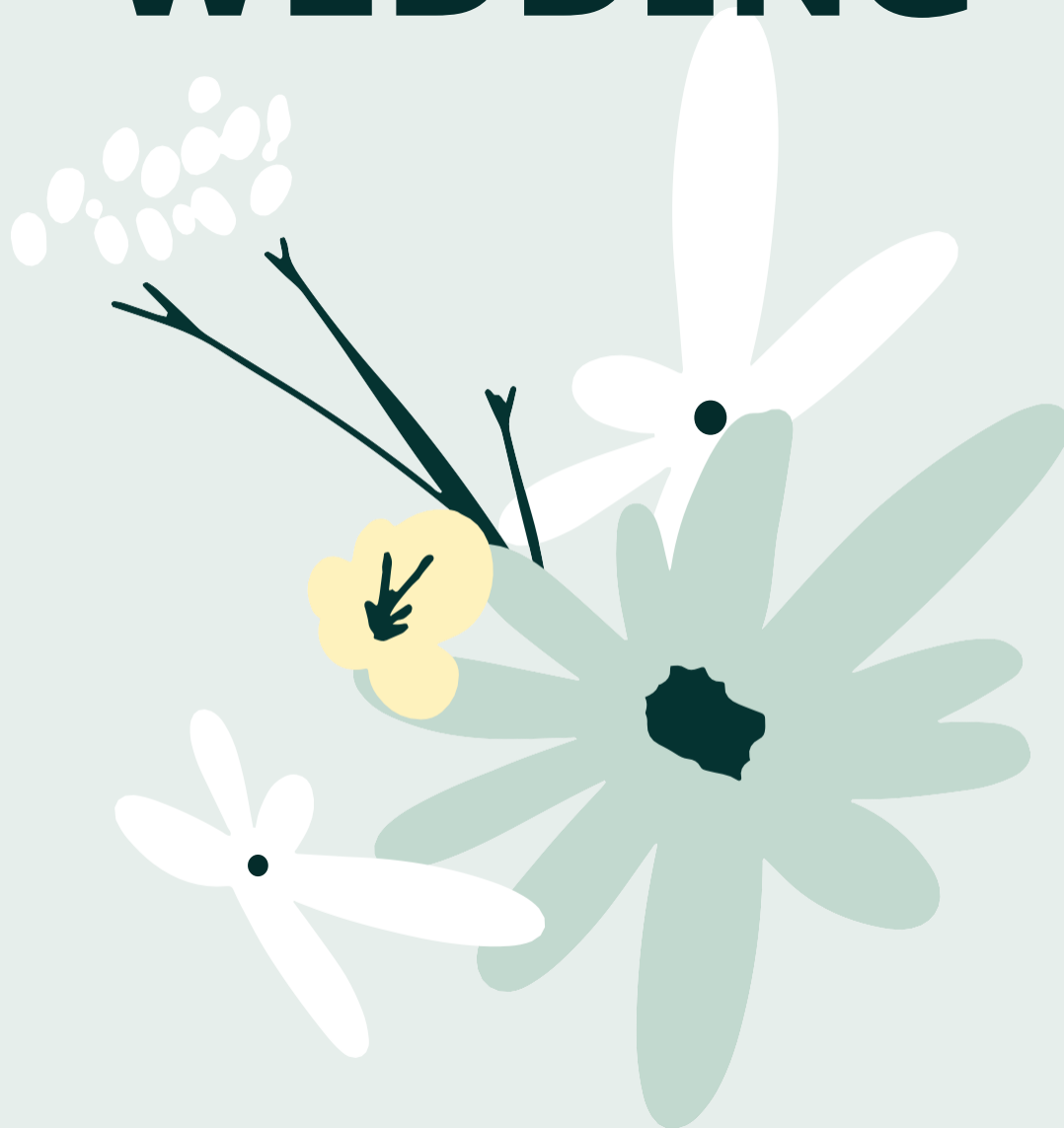


KIMPTON
THE PITTMAN

WEDDING



MENU

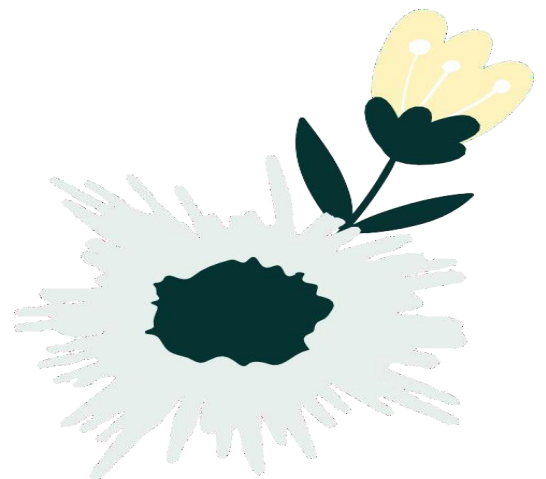
RECEPTION PACKAGES

PACKAGE ONE - PLATED \$190 per person

- **Choice of 3 Hors d' Oeuvres** on page 3
(2.5 pieces per person)
- **Choice of (1) Starter** on page 4
- **Choice of Up to (3) Entrées** on page 4
(Counts for Entrée Selections Must be Given
(7) Business Days Before the Event)
- **Choice of (1) Dessert** on page 8
- **(4) Hour Signature Full Bar Package** on page 11

PACKAGE TWO - BUFFET \$220 per person

- **Choice of 3 Hors d' Oeuvres** on page 3
(2.5 pieces per person)
- **Choice of Buffet** on page 5
- **(4) Hour Signature Full Bar Package** on page 11



PLATED DINNER PACKAGE

PASSED SMALL BITES

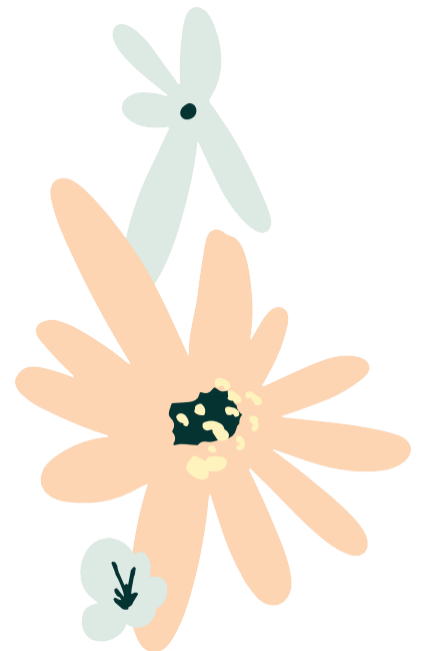
\$10 per piece, 25 piece minimum

COLD HORS D'OEUVRES

- **Olive Tapenade** – parsley, olive oil, garlic served on a crustini
- **Caprese Skewer** – fresh mozzarella, tomato, basil balsamic vinegar
- **Deviled Egg** – relish farce, horseradish, candied bacon, chives
- **Charcuterie Bite** – smoked gouda, prosciutto, olive served on a skewer
- **Shrimp Ceviche** – tomato, onion, serrano, cilantro, lime
- **Mini Tostada** – corn tortilla, beans, salsa, onion, cilantro, lime
- **Bruschetta Bite** – tomato, garlic, parmesan, basil, balsamic

HOT HORS D'OEUVRES

- **Arancini** - fresh mozzarella
- **Crab Cake** - Cajun remoulade
- **Buffalo Chicken Spring Roll** – spicy ranch dressing
- **Mini Beef Wellington** – green peppercorn demi
- **Bacon Wrapped Jalapenos** – cream cheese, chives
- **Vegetable Spring Rolls** – sweet & sour sauce
- **Crispy Pork & Polenta Bite** – radish. Cilantro, citrus
- **Spinach & Artichoke Stuffed Mushroom** – cheese, toasted breadcrumbs
- **Baked Brie Bite** – caramelized onion, fig preserve, puff pastry
- **Fried Olives** – creamy garlic aioli



prices not inclusive of 17% service charge, 8% administrative fee & 8.25% sales Tax

PACKAGES

MAINS

One starter, two entrée selections, optional one vegetarian entrée \$100 per person

STARTER *choice of one*

- **San Marzano Tomato Soup** – grilled cheese croutons
- **Tuscan Onion Soup**
- **Pittman Caesar Salad** – parmesan, crispy bits, cured egg yolk, Caesar dressing
- **Garden Baby Lettuces** - shaved vegetables, pepper drops, cornbread crumble, piquillo vinaigrette

LAND

- **New York Prime Striploin** - chimichurri sauce
- **Petite Filet** – green peppercorn sauce
- **Lemon Herb Chicken** – natural herb garlic jus

SEA

- **Seared Salmon** - corn cream, chili oil
- **Blackened Redfish** - piquillo vinaigrette

FARM

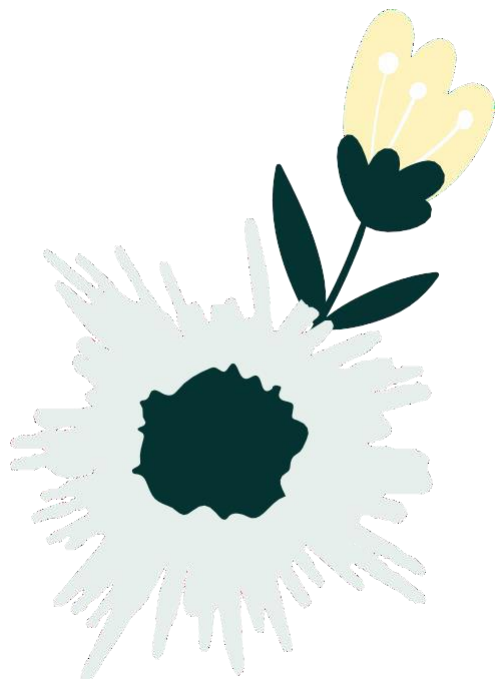
- **Sautéed Gnocchi** – celery root cream, Bloomsdale spinach, maitake mushrooms
- **Roasted Cauliflower Steak** – gremolata harissa

DUOS *(see pricing below)*

- **Seared Salmon & Petite Filet** - lemon butter, chimichurri \$110
- **Petite Filet & Free-Range Chicken Breast** - green peppercorn sauce \$98

SIDES *choice of one starch & one vegetable*

- **Parmesan Risotto**
- **Buttermilk Mashed Potatoes**
- **Herb Roasted Potatoes**
- **Au Gratin Potatoes**
- **Mushroom Ragout**
- **Roasted Root Vegetables**
- **Haricot Vert**
- **Wood-Fire Grilled Broccolini**



prices not inclusive of 17% service charge, 8% administrative fee & 8.25% sales Tax

DINNER BUFFET

50 person minimum

TURTLE CREEK

\$125 per Person

- **Onion Soup** - crostini
- **Caesar Salad** – parmigiana reggiano, crostini

Choice of (2) Entrée Listed Below

- **44 Farms Beef Medallions**
- **Roasted Lemon Herb Chicken Breast**
- **Blackened Snapper**
- **Pommes Aligot**
- **Crispy Brussel Sprouts** – candied bacon
- **Chocolate Lava Cake**
- **Swirl Cheesecake**

Cucina Italiana

\$135 per Person

- **Tuscan Tomato Soup** - crostini
- **Caprese Salad** – mozzarella, tomato, basil, olive oil & balsamic vinegar

Choice of (2) Entrée Listed Below

- **Fennel Sausage** - peppers & onions
- **Chicken Cacciatore**
- **Shrimp Scampi**
- **Eggplant Parmigiana**
- **Italian Green Beans**
- **Tiramisu**
- **Panna Cotta**

KATY TRAIL

\$145 per person

- **Seasonal Field Greens** - champagne vinaigrette & ranch dressing
- **Golden Sweet Cornbread**
- **Sweet & Smokey BBQ Chicken**
- **Smoked Brisket**
- **Sauteed Green Beans**
- **Southern Baked Macaroni and Cheese**
- **Texas Sheet Cake**
- **Peach Cobbler**



prices not inclusive of 17% service charge, 8% administrative fee & 8.25% sales Tax

RECEPTION DISPLAYS

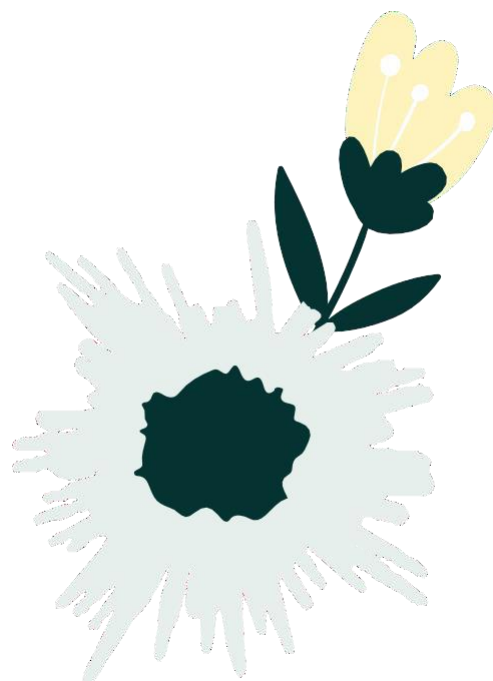
A \$150 chef attending fee is required per 100 guests for each action station.

All action stations must be based off of the full guarantee.

50 person minimum

- **Mediterranean** – white bean hummus, toasted pita, heirloom carrots, celery and radish \$23
- **Vegetable Crudites** - white bean hummus, toasted pita, zucchini and squash, heirloom carrots, rainbow cauliflower, cucumber \$23

- **Raw Bar (Select 3)** - shrimp cocktail, lobster & crab claws, hand-rolled sushi, oysters on the half shell, cocktail, mignonette, horseradish, lemon, micro tabasco – *Market Price*
- **Cheese & Charcuterie** - locally selected cheese, prosciutto, soppressata, fig, pickled vegetables, grilled french bread \$33



RECEPTION STATIONS

*A \$150 chef attending fee is required per 100 guests for each action station.
All action stations must be based off of the full guarantee.*

- **Salad** - romaine, baby lettuce, spinach, kale, shrimp, rotisserie chicken, radish, cucumber, shaved carrots, cherry tomatoes, bacon, blue cheese crumbles, shaved fennel, balsamic vinaigrette, roquefort dressing, red wine—oregano vinaigrette \$28

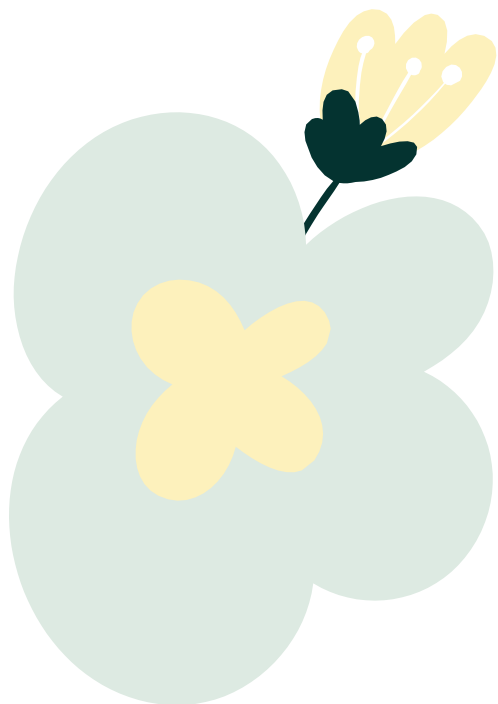
- **Taco Cart** – elote (Mexican street corn), vaquero beans, salsa verde, salsa roja, pico de gallo, sour cream, queso fresco, cilantro, corn & flour tortillas
Choice of (2) Proteins: carne asada (beef), pollo (chicken), pastor (pork) \$40

Add to Taco Cart for Additional fee (per Person)

*Cilantro-lime grilled shrimp
\$8*

- **Carving Stations**

- **Country Ham:** sweet honey glaze, s'mashed potatoes, stone ground mustard, rolls \$30 pp
- **Texas Style Smoked Brisket:** brown sugar bbq sauce, baked beans, creamed corn, rolls \$45 pp
- **Roasted Prime Striploin:** herb roasted potatoes, chimichurri, rolls \$48 pp
- **Coffee Roasted Beef Tenderloin:** red eye gravy, whipped potatoes, rolls \$55 pp



DESSERTS

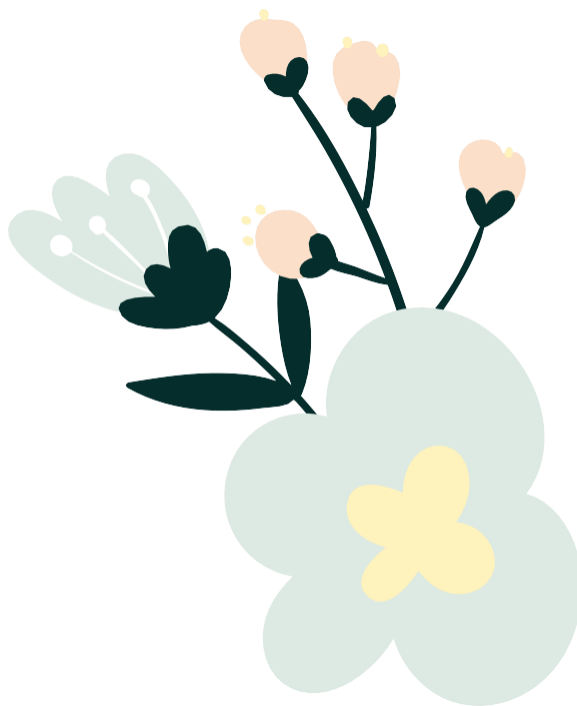
DESSERT COURSE

- **Croissant Bread Pudding** – caramel drizzle, whipped cream
- **Marbled Decadent Cheesecake** – seasonal berries, chantilly
- **Dark Chocolate Bourbon Brownie**
- **Chocolate Lava Cake**
- **Tiramisu**
- **Panna Cotta**

MINI-DESSERT STATION

Choice of four, priced per guest \$25

- **Lemon Bars**
- **Pecan Bars**
- **Churros**
- **Fruit Tartlet**
- **Assorted Chocolate Truffles**
- **Fudge Brownies**
- **Chocolate Mousse**



LATE-NIGHT BITES

\$7 per piece, 25 piece minimum / 50 person minimum for stations

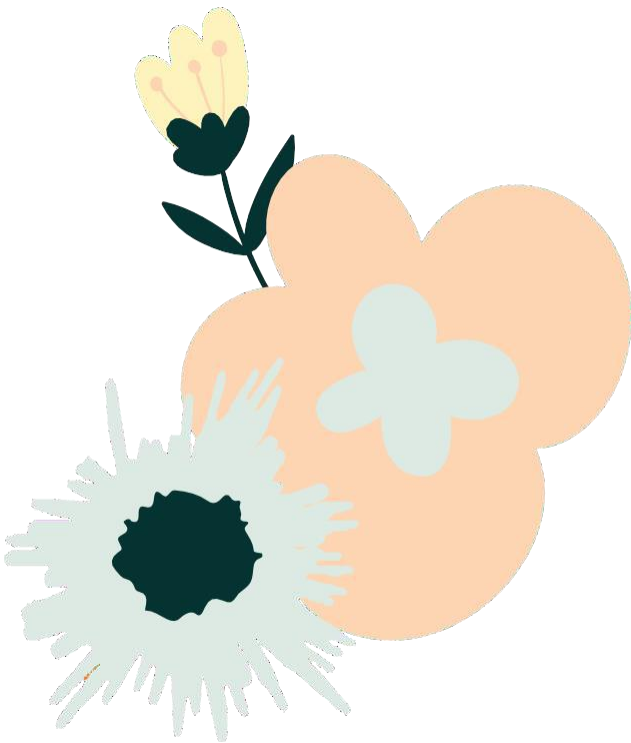
PASSED HORS D'OEUVRES

- **Fried Chicken n' Waffles** \$10
- **Grilled Cheese & Tomato Soup** \$12
- **Burger Sliders & Fries** \$15
- **Street Tacos** \$12

LATE-NIGHT STATIONS

Priced per guest, \$150 chef attending fee

- **Chicken and Waffles** - buttermilk waffles, fried chicken tenders, maple syrup, cholula hot sauce \$33
- **Biscuit Bar** - buttermilk biscuits, preserves, pimento cheese, country ham \$30



PITTMAN BEVERAGE PACKAGES

BEER AND WINE ONLY PACKAGES

Packages include soft drinks and sparkling water

PITTMAN PACKAGE

\$25/PP– 1 hour, \$12/PP for each additional hour

Wine

- Bisol Prosecco, “Jeio” Valdobbiadene, Italy NV
- SandPoint Sauvignon Blanc, California
- SandPoint Chardonnay, California
- SandPoint Cabernet Sauvignon, California
- SandPoint Pinot Noir, California

Beer

- Bud Light
- Modelo
- Stella Artois
- Deep Ellum IPA
- Shiner Bock Lager

PREMIER PACKAGE

\$32/PP– 1 hour, \$13/PP for each additional hour

Wine

- Opera Prima Brut
- Decoy Sauvignon Blanc, California
- Decoy Chardonnay, California
- Decoy Cabernet Sauvignon, California
- Decoy Merlot, California

Local

- Deep Ellum IPA
- Revolver Blood & Honey
- Four Corners El Grito
- Shiner, Bock Lager

Craft

- Stella Artois, Pilsner
- Modelo
- Bud Light
- Miller Lite



priced per person by the hour
**additional fees may apply for extending service time*
(\$180 bartender fee, one bartender per 75 guests)
(all packages include beer, wine, champagne,
and water)

prices not inclusive of 17% service charge, 8% administrative fee & 8.25% sales Tax

PITTMAN BEVERAGE PACKAGES

HOSTED HOURLY BAR PACKAGES

SIGNATURE FULL BAR PACKAGE

\$30/PP– 1 hour, \$14/PP for each additional hour

Wine

- Bisol Prosecco, “Jeio” Valdobbiadene, Italy NV
- SandPoint Sauvignon Blanc, California
- SandPoint Chardonnay, California
- SandPoint Cabernet Sauvignon, California
- SandPoint Pinot Noir, California
-

Beer

- Deep Ellum IPA
- Shiner Bock Lager
- Stella Artois, Pilsner
- Modelo
- Bud Light

Spirit

- Smirnoff
- Cruzan Light
- El Jimador
- Evan Williams
- Hennessey VS
- Beefeater
- Dewars

PERMIER PACKAGE

\$40/PP– 1 hour, \$18/PP for each additional hour

Wine

- Opera Prima Brut
- Decoy Sauvignon Blanc, California
- Decoy Chardonnay, California
- Decoy Merlot, California
- Decoy Cabernet Sauvignon, California

Beer

- Community Mosaic, IPA
- Revolver Blood & Honey
- Four Corners El Grito
- Shiner Bock Lager
- Stella Artois, Pilsner
- Modelo
- Bud Light
- Miller Lite

Spirit

- Tito’s Vodka
- Bacardi
- Espelon Blanco
- TX Whiskey
- Makers Mark
- Monkey Shoulder Scotch
- Zephyr Gin
- Pierre Ferrand 1840

*(includes beer, wine, champagne, spirits,
soft drinks, and water)*

PITTMAN BEVERAGE PACKAGES

HOSTED HOURLY BAR PACKAGES

PLATINUM FULL BAR PACKAGE

\$50/PP– 1 hour, \$20/PP for each additional hour

Wine

Poema Brut Cava Sparkling

Kim Crawford Rose

Matura Sauvignon Blanc

La Crema Pinot Noir

San Simeon Cabernet Sauvignon

Beer

Deep Ellum IPA

Revolver Blood & Honey

Four Corners El Grito

Shiner Bock Lager

Stella Artois, Pilsner

Modelo

Bud Light

Miller Lite

Michelob Ultra

Spirits

Ketel One

Plantation 3 Star Rum

Patron Silver

Bulleit Bourbon

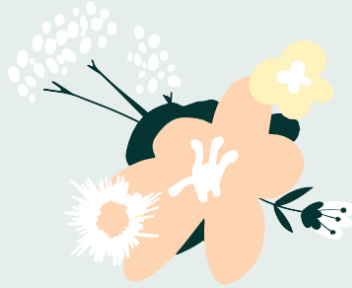
Bulleit Rye

Macallan 12

Hendricks Gin

Remy Martin 1738





KIMPTON THE PITTMAN

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