



## CATERING MENU



THE  
EMILY MORGAN  
HOTEL

A DOUBLETREE BY HILTON



## BREAKFAST

### Continental Breakfasts

Continental Breakfast prices are based on a minimum of 15 guests, and a 60 minute service time.

Includes Freshly Brewed San Antonio Coffee Roasters, Regular and Decaffeinated Coffee and Assorted Organic Numi Teas

### The Sam Houston

Seasonal Sliced Fruit and Berries  
Freshly Baked Assorted Danishes, Muffins, Croissants  
Whipped Butter, Fruit Preserves  
Assorted Juices

**\$ 26 Per Person**

### The Colonel Morgan

Seasonal Sliced Fruit and Berries  
Freshly Baked Assorted Danishes, Muffins, Croissants, Bagels  
Whipped Butter, Fruit Preserves, Cream Cheese  
Assorted Breakfast Cereals  
Whole, 2%, and Skim Milk  
Assorted Individual Yogurts  
House Made Granola  
Seasonal Fruit Juices

**\$ 29 Per Person**

### Breakfast Buffets

Breakfast Buffet prices are based on a minimum of 15 guests, and a 60 minute service time.

Includes Freshly Brewed San Antonio Coffee Roasters, Regular and Decaffeinated Coffee and Assorted Organic Numi Teas

### Emily Morgan Breakfast

Seasonal Sliced Fruit And Berries  
Freshly Baked Assorted Danishes, Muffins, Croissants  
Whipped Butter, Fruit Preserves  
Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage Links  
Crispy Home Fries with Peppers and Onions  
Seasonal Fruit Juices

**\$ 36 Per Person**

### The Santa Anna

Seasonal Sliced Fruit And Berries  
Freshly Baked Assorted Danishes, Muffins, Croissants  
Whipped Butter, Fruit Preserves  
Southwest Migas  
Refried Beans with Queso Fresco  
Applewood Smoked Bacon  
Crisp Home Fries with Peppers and Onions  
Ranchero Sauce, Flour Tortillas  
Seasonal Fruit Juices

**\$ 39 Per Person**

### The Healthy Start

Seasonal Sliced Fruit And Berries  
Blueberry & Banana Nut Muffins  
Oatmeal  
Brown Sugar, Texas Pecans, Raisins  
Scrambled Egg Whites With Scallions And Tomatoes  
Turkey Sausage  
Assorted Dried Fruits And Nuts  
Naked Fruit Smoothies  
Assorted Fruit Juices

**\$ 36 Per Person**





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## BREAKFAST

### Continental Breakfasts

#### Breakfast Buffet Enhancements

Enhancements may only be ordered to accompany any Breakfast Buffet

### Breakfast Tacos

Served With Fire Roasted Salsa  
Choice of 2

Bean And Cheese

Bacon, Egg And Cheese

Sausage, Egg And Cheese

Potato, Egg And Cheese

**\$ 40 Per Dozen**

### Steel Cut Oatmeal

With Raisins, Texas Pecans

And Brown Sugar, Cinnamon

**\$ 6 Per Person**

### Cinnamon Rolls

**\$ 4 Per Person**

### Plated Breakfast

Breakfast Buffet prices are based on a minimum of 15 guests, and A 60 Minute Service Time.

Includes Freshly Brewed San Antonio Coffee Roasters, Regular and Decaffeinated Coffee and Assorted Organic Numi Teas

### The All Natural

Steel Cut Oatmeal With Raisins, Texas Pecans  
And Brown Sugar

Seasonal Fruit And Berries With Greek Yogurt

**\$ 24 Per Person**

### The Texas Waffle

Heartland Texas Shaped Waffle

Chantilly Cream And Macerated Berries

Applewood Smoked Bacon

Fresh Squeezed Orange Juice

**\$ 32 Per Person**

### Sunshine Breakfast

Freshly Baked Croissants

Scrambled Eggs, Crisp Home Fries  
with Peppers and Onions

Applewood Smoked Bacon and

Country Sausage Link

Fresh Squeezed Orange Juice

**\$ 32 Per Person**

### Eggs Benedict

Toasted English Muffin, Canadian Bacon,

Poached Eggs

Hollandaise Sauce, Crisp Home Fries

with Peppers and Onions

**\$ 34 Per Person**



## MORNING AND AFTERNOON BREAKS

### The Cookie Corner

Freshly Baked Chocolate Chip. Oatmeal Raisin  
And Macadamia Nut Cookies  
Whole, 2%, And Skim Milk  
Freshly Brewed San Antonio Coffee Roasters  
Regular And Decaffeinated Coffee  
Assorted Organic Numi Teas

**\$16 Per Person**

### Energy

Naked Fruit Smoothies  
Assorted Granola Bars  
Toasted Marcona Almonds  
Hard Boiled Eggs  
Freshly Sliced Seasonal Fruit  
Individual Peanut Butter Cups  
Red Bull (Regular or Sugar Free)  
Alamo Bottled Water

**\$ 23 Per Person**

### The Cool Down

Assorted Frozen Paletas  
Ice Cream Sandwiches, Drumsticks  
Seasonal Agua Frescas  
Assorted Diet, Regular And Decaffeinated Sodas  
Alamo Bottled Water

**\$ 18 Per Person**

### The John Wayne Trail

(Build Your Own Trail Mix)  
Spicy Chex Mix  
Toasted Mixed Nuts  
M&M's  
Dried Fruits (Apricot, Raisins, Cranberries)  
White And Semi-Sweet Chocolate  
House Made Granola  
Assorted Diet, Regular And Decaffeinated Sodas  
Alamo Bottled Water

**\$ 18 Per Person**

### Alamo Circus

Freshly Popped Buttered Popcorn  
Freshly Baked Mini Soft Pretzels  
Yellow Mustard  
Roasted & Salted Shelled Peanuts  
Assorted Diet, Regular And Decaffeinated Sodas  
Alamo Bottled Water

**\$ 18 Per Person**

### Sweet Treats

Chocolate Brownies And Blondies  
Chocolate Dipped Rice Crispy Treats  
Assorted Diet, Regular And Decaffeinated Sodas  
Assorted Soft Drinks  
Bottled Water

**\$ 16 Per Person**



## A LA CARTE

\*Items Available On Consumption

### Beverages

Bottled Water and Soft Drinks

\$ 5 Each

Naked Individual Fruit Smoothies

\$ 5 Each

Assorted Diet, Regular, and  
Decaffeinated Sodas

\$ 5 Each

Assorted Organic Numi Teas

\$ 5 Each

Assorted Individual Texas Tea's

Fredericksburg Peach, Sugar Land Sweet,  
Poteet Strawberry

\$ 6 Each

Freshly Squeezed Orange Juice

\$ 20 Per Gallon

Seasonal Fruit Aguas Frescas

\$ 50 Per Gallon

Nestle Hot Chocolate

\$ 60 Per Gallon

Texas Iced Tea

\$ 60 Per Gallon

Freshly Brewed San Antonio Coffee Roasters

Regular And Decaffeinated Coffee

\$ 70 Per Gallon

### Bake Shop

Chocolate Filled Churros With  
Cinnamon Sugar

\$ 36 Per Dozen

Double Chocolate Chip Brownies Or Blondies

\$ 46 Per Dozen

Freshly Baked Assorted Danishes, Muffins,  
Croissants With Whipped Butter,  
Fruit Preserves

\$ 46 Per Dozen

Freshly Baked Chocolate Chip, Oatmeal  
Raisin or White Chocolate Macadamia  
Nut Cookies

\$ 46 Per Dozen

All the above pricing will be subject to a 24% service charge and the prevailing state sales tax of 8.25%.





## LUNCH

### Plated Lunch

Choice of one soup or Salad and One Dessert  
To Compliment Your Plated Entrée Selection.

All Selections Come With Freshly Baked Assorted  
Dinner Rolls With Whipped Butter. Texas Iced Tea,  
And Freshly Brewed San Antonio Coffee Roasters,  
Regular Or Decaffeinated Coffee.

### Soups

#### Chicken Tortilla Soup

Crisp Tortillas Strips & Cilantro

#### Garden Tomato Basil Soup

Smoked Gouda

#### Baked Potato Soup

Snipped Chives

### Salads

#### Oro Caesar Salad

Hearts of Romaine, Oven Roasted Tomatoes,  
Parmesan Cheese, Ancho Chili Caesar Dressing

#### Tender Mixed Greens Salad

Tender Field Greens, Cherry Tomatoes,  
Sliced Cucumbers, Shaved Red Onion Cilantro  
Line Vinaigrette

#### Cobb Salad

Chopped Romaine Lettuce, Roasted Corn, Tomato,  
Avocado, Bacon, Radishes  
Queso Fresco, Jalapeño Ranch Dressing

### Desserts

#### Vanilla Bean Crème Brulee

Seasonal Berries

#### Chocolate Lava Cake

Chocolate Sauce, Vanilla Ice Cream  
Chopped Texas Pecans

#### Classic Cheese Cake

Strawberry Puree

#### Double Fudge Brownie

### Entrée

#### Alamo Chicken Pasta

Blackened Chicken, Grilled Andouille Sausage  
Roasted Corn, Red Onion, Peppers  
Charred Jalapeño Cream Sauce

**\$ 38**

#### Grilled Flat Iron Steak

Smoked Fingerling Potatoes, Griddled Broccolini  
Red Wine Shallot Demi-Glace

**\$ 44**

#### Monterey Grilled Chicken

Grilled Chicken Breast Topped With Avocado,  
Pepper Jack Cheese  
Mashed Potatoes, Agave Glazed Carrots  
Ranchero Demi-Glace

**\$ 42**



## LUNCH

### Pan Seared Rainbow Trout

Chipotle Mashed Potato, Sautéed Green Beans  
Meyer Lemon Emulsion

**\$ 39**

### Chili Spiked Pan Seared Tofu

Oven Roasted Tomato Cous Cous  
Griddled Broccolini, Wild Mushroom Blend  
Meyer Lemon Butter

**\$ 35**

### Build Your Own Box Lunch

All lunch boxes include a kosher pickle spear,  
condiments, and choice of Alamo bottled water  
or assorted soft drink

#### Select Choice of Entrée

#### Turkey Club

Shaved Turkey Breast, Applewood Smoked Bacon,  
Crisp Romaine Lettuce, Sliced Roma Tomatoes,  
Swiss Cheese, Sliced Wheat Berry

#### Ham and Swiss

Lettuce, Tomato, Shaved Red Onion  
Hoagie Roll

#### Southwest Chicken BLT

Blackened Chicken Breast Topped with Pepper Jack  
Cheese, Sliced Avocado, Applewood Smoked Bacon,  
Lettuce, Tomato, Jalapeño Cheddar Bun

#### Marinated-Grilled Veggie's

Goat Cheese, Tender Greens, Roasted Peppers,  
Citrus Mayo  
Spinach Tortilla Wrap

#### Select Choice of 2 sides

Hill Country Potato Salad  
Veggie Pasta Salad with Feta Cheese  
Miss Vickie's Potato Chips  
Mac & Cheese

#### Select Choice of Dessert

Chocolate Chip Cookie  
Double Chocolate Brownie  
Whole Fruit  
Fruit Salad

#### \$ 35 Per Person

All Selections Come With Texas Iced Tea,  
and Freshly Brewed San Antonio Coffee Roasters  
Regular or Decaffeinated Coffee.

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## BUFFET

Lunch Buffet Prices Are Based On A Minimum Of 15 Guest And A 60 Minute Service Time.

### El Mercado

Chicken Tortilla Soup with Queso Fresco,  
Cilantro House Made Corn Tortilla Chips  
Queso Blanco  
Picadillo Ground Beef  
Shredded Lettuce, Diced Tomato, Pico De Gallo,  
Pickled Jalapeños  
Salsa Roja, Sour Cream, Guacamole  
Shredded Cheddar Cheese  
Cheese Enchiladas  
Mexican Rice  
Refried Beans  
Flour Tortillas  
Chocolate Churros with Cinnamon Sugar

**\$ 44 Per Person**

### Butcher Block Deli

Broccoli Cheddar Soup  
Hill Country Potato Salad  
Classic Cole Slaw  
Veggie Pasta Salad with Feta Cheese  
Display of Smoked Turkey Breast, Smoked Ham  
Roast Beef, Salami  
American, Swiss, Cheddar Cheese  
Leaf Lettuce, Sliced Garden Tomato,  
Shaved Sweet Onions  
Pickle Spears  
White, Wheat, Croissant, Marble Rye Bread  
Mayo, Mustard, Horseradish Cream  
Individual Bags of Miss Vickie's Kettle Chips  
Assorted Cookies

**\$ 42 Per Person**

### The Alamo Grill

Tender Mixed Greens, Cherry Tomato,  
Shaved Red Onion  
Sourdough Croutons  
Ranch Dressing  
White Balsamic Vinaigrette  
Hill Country Potato Salad  
House Cut French Fries  
Grilled Angus Burger  
Hickory Smoked Chicken Breast  
Sautéed Mushrooms, Caramelized Onion  
Guacamole, Jalapeños, Pickle Spears  
American, Swiss, Cheddar Cheese  
Leaf Lettuce, Sliced Garden Tomato,  
Shaved Sweet Onion  
Mayo, Mustard, Ketchup, BBQ Sauce  
Double Chocolate Brownie

**\$ 44 Per Person**

### San Antonio BBQ

Crisp Romaine Lettuce, Diced Tomato,  
Roasted Corn, Black Beans, Chopped Bacon  
Diced Avocado  
Queso Fresco  
Jalapeño Ranch Dressing  
Hill Country Potato Salad  
Jicama-Mango Cilantro Slaw  
Alamo Borracho Beans  
Slow Roasted Beef Brisket with  
House Made Jack Daniels BBQ Sauce  
Grilled Andouille Sausage with Peppers and Onions  
Pickled White Onions, Sliced Pickles  
White Bread, Jalapeño Corn Bread  
Warm Peach Cobbler

**\$ 46 Per Person**

All the above pricing will be subject to a 24% service charge and the prevailing state sales tax of 8.25%.





## BUFFET

Lunch Buffet Prices Are Based On A Minimum Of 15 Guest And A 60 Minute Service Time.

### Little Italy

Minestrone Soup  
Classic Caesar Salad, Parmesan, Sourdough Croutons  
Caesar Dressing  
Antipasto Display  
Orzo Pasta Salad, Cherry Tomatoes, Red Onions,  
Kalamata Olives  
Caprese Salad  
Oregano Crusted Chicken Breast, Chunky Marinara  
Vegetable Lasagna, Alfredo Sauce, Mozzarella  
Cheese  
Assorted Flat Bread Pizza  
Garlic Bread Sticks

#### **\$ 44 Per Person**

All Buffet Lunches Come With Texas Iced Tea,  
and Freshly Brewed San Antonio Coffee Roasters  
Regular or Decaffeinated Coffee.

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## DINNER

### Plated Dinner

Choice of One Soup or Salad and One Dessert  
To Compliment Your Plated Entrée Selection.

All Selections Come With Freshly Baked Assorted  
Dinner Rolls With Whipped Butter. Texas Iced Tea,  
And Freshly Brewed San Antonio Coffee Roasters,  
Regular Or Decaffeinated Coffee.

### Soups

#### Chicken Tortilla Soup

Crisp Tortillas Strips & Cilantro

#### Garden Tomato Basil Soup

Smoked Gouda

#### Baked Potato Soup

Snipped Chives

### Salads

#### Oro Caesar Salad

Hearts of Romaine, Oven Roasted Tomatoes,  
Parmesan Cheese, Ancho Chili Caesar Dressing

#### Tender Mixed Greens Salad

Tender Field Greens, Cherry Tomatoes, Sliced  
Cucumbers, Shaved Red Onion Cilantro  
Lime Vinaigrette

#### Cobb Salad

Chopped Romaine Lettuce, Roasted Corn, Tomato,  
Avocado, Bacon, Radishes  
Queso Fresco, Jalapeño Ranch Dressing.

### Desserts

#### Vanilla Bean Crème Brulee

Seasonal Berries

#### Chocolate Lava Cake

Chocolate Sauce, Vanilla Ice Cream  
Texas Pecans

#### Texas Bourbon Pecan Pie

Chantilly Cream

#### Classic Cheese Cake

Strawberry Puree

### Entrée

#### Shiner Bock Braised Short Rib

Ancho Chili Mashed Potatoes, Honey Glazed Carrots  
Shiner Bock Demi-Glace

**\$ 46**

#### Alamo Chicken Pasta

Blackened Chicken, Grilled Andouille Sausage  
Roasted Corn, Red Onion, Peppers  
Charred Jalapeno Cream Sauce

**\$ 40**

#### Chili Dusted Filet Mignon

Sweet Potato Au Gratin, Grilled Asparagus  
Mole Poblano, Queso Fresco

**\$ 56**



## DINNER

### **Chili Dusted Pork Loin**

Wild Mushroom Risotto, Buttered Green Beans,  
Honey Mustard Veal Jus

**\$ 44**

### **Anchiote Marinated Airline Chicken Breast**

Roasted Corn Polenta Cake, Charred Brussel Sprouts,  
Applewood Smoked Bacon  
Thyme-Rosemary Jus

**\$ 42**

### **Grilled Scottish Salmon**

Saffron-Basmati Rice, Lightly Wilted Pea Shoots,  
Quick Pickled Watermelon Radish  
Meyer Lemon Butter Sauce

**\$ 52**

### **Grilled Sugar Cane Skewered Shrimp**

Cheddar Cheese Grits, Sautéed Snow Peas  
Rustic-Texas Tomato Sauce

**\$ 42**

### **Steak & Lobster**

Petite NY Strip, Buttered Poached Lobster Tail  
Chive Mashed Potato, Corn Wheels,  
Roasted Asparagus  
Red Wine Shallot Demi-Glace, Lemon Butter Sauce

**\$ 62**





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## RECEPTION

### Chilled Hors D'Oeuvres

Garden Tomato, Mozzarella and Basil Bruschetta  
on Garlic Rubbed Baguette

**\$ 4 Each**

Seasonal Fruit Brochettes with  
Raspberry Mint Yogurt

**\$ 4 Each**

Gulf Shrimp Tostada with Pink Peppercorn aioli

**\$ 6 Each**

House Smoked Salmon on Pumpernickel

**\$ 6 Each**

Imported Cheese Skewers with Bacon Dust

**\$ 5 Each**

Ahi Tuna Tartar with Apple Caviar

**\$ 8 Each**

Texas Lump Crab Tomato Roll with Sweet chili

**\$ 8 Each**

Smoked Chicken Tostada

**\$ 5 Each**

### Warm Hors D'Oeuvres

Beef Empanada with Cilantro Chimichurri

**\$ 6 Each**

Chicken Wellington with Roasted Red Pepper Mojo

**\$ 6 Each**

Shiner Bock Braised Short Rib Slider

**\$ 8 Each**

Petite Texas Gulf Crab Cakes with  
Chipotle Remoulade

**\$ 8 Each**

Wild Mushroom and Queso Cotija Tartlet

**\$ 5 Each**

Vegetable Spring Rolls

**\$ 5 Each**

Bacon Wrapped Quail Bites with  
Jack Daniel's BBQ Sauce

**\$ 7 Each**

Anchote Marinated Beef Satay with  
Mole Amarillo and Queso Fresco

Sweet Chili-Coconut Chicken Lollipop

**\$ 8 Each**

## Reception Platter Displays

### Platter Work

Assorted Garden Seasonal Vegetables  
Kalamata Olive Tapenade, Roasted Red Pepper  
Hummus

**\$ 8 Per Person**

Freshly Sliced Seasonal Fruit and Berries  
Mint-Raspberry Yogurt

**\$ 8 Per Person**

Imported and Domestic Cheese  
Dried Fruit, Nuts, Assorted Crackers

**3 Cheese - \$ 18 Per Person**

**7 Cheese - \$ 27 Per Person**

Display of Artisan Cured, Smoked, Dried Meats and  
Cheese, Assorted Olives, Marinated Tomatoes,  
Assorted Crackers

Baguette Bread, Olive Oil, Saba

**2 Meats 1 Cheese - \$ 19 Per Person**

**3 Meats 3 Cheese - \$ 29 Per Person**

All the above pricing will be subject to a 24% service charge and the prevailing state sales tax of 8.25%.



## RECEPTION

### Carved Selections\*

Mesquite Smoked Brisket with  
Jack Daniel's BBQ Sauce  
Pickles Red Onion, Sliced Pickles  
Assorted Dinner Rolls  
(Serves Approximately 20) **\$ 375**

Whole Garden Herb Roasted Turkey  
Turkey Gravy, Citrus Herb Mayo  
Cranberry Sauce, Assorted Dinner Rolls  
(Serves Approximately 20) **\$ 325**

Herb Roasted Prime Rib  
Natural Au Jus, Horseradish Cream  
Assorted Dinner Rolls  
(Serves Approximately 25) **\$ 425**

Chili Rubbed Pork Tenderloin  
Natural Au Jus, Caramelized Shallot Aioli  
Assorted Dinner Rolls  
(Serves Approximately 30) **\$ 300**

\*Requires Chef Attendant, 100 Per Carving Station



## COCKTAIL BEVERAGES

Texas Liquor Laws stipulate that all liquor and wine be provided by and purchased through the hotel when served in our meeting space. Mixed Drinks, Wine, Beer and Non-Alcoholic Beverages are provided on bars unless otherwise specified.

**A \$100 Per Hour, Per Bartender Fee** will be charged for each function (2 hour minimum required)  
\$50 for each additional hour; one Bartender for every 75 guests is needed.

### Hosted Beer & Wine Bar Package

(Priced Per Person and a 2 Hour Minimum Required)

Includes your selection of 2 Domestic Bottle Beers, 2 Imported Bottle Beer, House Wine (Merlot, Chardonnay & White Zinfandel), Assorted Sodas and Bottled Water

**\$16 Per Person, First Hour**

**\$12 For Each Additional Hour**

### Hosted Full Bar Package

(Priced Per Person and a 2 Hour Minimum Required)

All Host Bars are stocked with: Scotch, Bourbon, Gin, Vodka, Rum and Tequila. Also includes your selection of 2 Domestic Bottle Beers, 2 Imported Bottle Beer, House Wine (Merlot, Chardonnay & White Zinfandel), Assorted Sodas, Juices and Bottled Water

#### House Brands

**\$19 Per Person, First Hour**

**\$12 For Each Additional Hour**

#### House Brands

Vodka - Bartons

Gin - Bartons

Rum - Castillo

Scotch - Cluny

Bourbon - Kentucky

Tequila - El Perrito

#### Domestic Beers

Bud Light

Miller Light

Coors Light

Budweiser

Michelob Ultra

#### Premium Brands

**\$22 Per Person, First Hour**

**\$12 For Each Additional Hour**

#### Premium Brands

Vodka - Absolut

Gin - Beefeaters

Rum - Bacardi Light

Scotch - Dewars

Blend - Crown Royal

Tequila - Jose Cuervo

#### Imported Beers

Amstel Light

Shiner Bock

Corona

Heineken

Dos Equis

Tecate

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## COCKTAIL BEVERAGES

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**A \$100 Per Hour, Per Bartender Fee** will be charged for each function (2 hour minimum required) \$50 for each additional hour; one Bartender for every 75 guests is needed.

### Hosted Bar Per Drink Price

(2 Hour Minimum Required)

Premium Brands	\$ 10
Wine By The Glass	8
House Brands	8
Imported Beer	7
Domestic Beer	6
Assorted Sodas	5
Bottled Water	5

### Cash Bar Per Drink Price

(2 Hour Minimum Required)

Premium Brands	\$ 10
Wine By The Glass	8
House Brands	8
Imported Beer	7
Domestic Beer	6
Assorted Sodas	5
Bottled Water	5

•A Guaranteed Minimum Revenue of \$300 is Required to Set Up a Cash Bar

### Bar Enhancements

Champagne Punch  
\$100 Per Gallon

Margaritas On The Rocks  
\$100 Per Gallon

Mimosas (Champagne & Orange Juice)  
\$100 Per Gallon

### Cordials Per Drink Price

Kahlua	\$ 9
Amaretto Di Saranno	10
B&B	10
Drambuie	10
Frangelico	10
Grand Marnier	10

All the above pricing will be subject to a 24% service charge and the prevailing state sales tax of 8.25%.

## TERMS & CONDITIONS

**Room Assignments:** Should the final guarantee number of attendance be less or greater than the contracted number of people, the hotel reserves the right to assign alternate meeting space without notice. A Room Reset fee of \$125.00 per meeting room will be applied for resets that are requested after a meeting room has been set based on the signed BEO's. This fee is implemented to cover the additional labor incurred by late requests.

**Security:** The hotel does not assume responsibility for damage or loss of any merchandise left on premise prior to, during or following any event.

**Decorations:** Your catering contact will be happy to assist you with arranging for flowers, centerpieces, ice carvings, themed décor or other themed items for your function. The hotel will not permit the affixing of anything to walls, floors, ceilings, or equipment with nails, staples, tape or any other substance or device.

**Conduct:** You assume full responsibility for the conduct of all persons in attendance at your Event and for any damage they may do, weather caused by you, your agents, employees, contractors or attendees. You also agree that your Event will not create any disturbance to other guests or meetings, such as excessive noise, fog machines, dry ice, confetti, candles, incense, or any activity that generates smells. Hotel reserves the right to end your Event immediately if you do not comply with requests to reduce or eliminate any such disturbance and you will remain responsible for payment of all charges related to your Event and no refunds will be issued by the Hotel.

**Food and Beverage:** The Emily Morgan Hotel a DoubleTree by Hilton is responsible for the quality and freshness of the food served to our guests. All food and beverage served in Hotel must be supplied and prepared by the Hotel. Outside food and beverage is not permitted in event service areas. Food may not be taken off premises after it has been served. Under Texas Alcoholic Beverage Commission regulations, The Emily Morgan Hotel a DoubleTree by Hilton is responsible for the controlled consumption of alcoholic beverages on our premises and at any off premise event we cater. The sale, service and consumption of alcoholic beverage is regulated by the State of Texas and will be enforced by the Hotel.

**Service Charges:** All food & beverage and miscellaneous charges are subject to a 24 percent service charge and applicable sales tax - currently 8.25 percent. Room and Rental is subject to a 6 percent State Tax. Tax rates are subject to change.

**Payment Method:** Payment in full will be required 48 business hours prior to your event - unless a line of credit has been established with the hotel. Payment can be made by credit card, cash, or cashier's check.

**Deposits:** Deposits will be applied to final bill.

**Guarantees:** In arranging private Food & Beverage events, the final attendance MUST be received no later than three (3) business days prior to event. Maximum overset will not exceed 5% of the final guarantee.



The Official Hotel of  THE ALAMO™



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