



THE TREMONT HOUSE

A WYNDHAM HISTORIC HOTEL



CATERING DEPARTMENT GENERAL INFORMATION

FOOD AND BEVERAGE SERVICE

The Tremont House is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at The Tremont House must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that alcoholic beverage sales and service are regulated by the state. As a result the state does not allow guests to bring alcoholic beverages into the hotel.

FUNCTION ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated guaranteed number of guest. We reserve the right to change room reservations to best accommodate either decreasing or increasing attendance figures.

ENTREE SELECTION

In the event that your group requires a split menu, entree selections are limited to a maximum of 2 selections. There will be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEE

The Catering Office should be notified of your expected attendance Ten Days prior to your function. If the Catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed for groups below 400 people and 3% for groups of 400 and above.

MENU PRICING

There will be service charge and applicable state sales tax on all food and beverage services. Prices and fees are subject to change with guaranteed pricing sixty days prior to the date of the event.

ROOM AND RENTALS

Room rental is based on actual guest room pick up as well as food and beverage functions, which accompany your meeting. Additional room rental charges will be applicable if your group does not meet the required minimum as indicated on your contract.

AUDIO/VISUAL

We will be pleased to arrange any audio/visual equipment required for your function, using state-of-the-art equipment from our in house audio/visual company.

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SHIPPING AND HANDLING

Packages for meetings may be delivered to the hotel no more than three working days prior to your meeting date with prior notification. The following information should be included on all packages:

- 1. Conferences or Meeting Name*
- 2. Hotel Contact*
- 3. Client's Name*
- 4. Date of Function*

Any alternative arrangements are to be approved by the hotel. Guests are responsible for return shipping of all packages.

SECURITY

The hotel shall not assume responsibility for damages or loss of any merchandise or articles brought into the hotel or any items left unattended. With advance notice we will be happy to provide additional security for equipment or merchandise. You will be responsible for any damages done to the facility during your event.

BILLING

The Tremont House requires that proper credit be established prior to any function. The hotel reserves the right to request a full or partial payment prior to your event. All payment is due prior to the start of the function, unless prior credit approval has been established. Payment is due within 30 days after your event with prior credit approval.

PARKING

The Tremont House offers limited valet parking for hotel guest. Overnight guests are charged an \$14.00 per day fee and day guests are charged a \$7.00 per day parking charge. Valet parking for day guests is offered on availability basis only.

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Continental Breakfast

The Tremont Continental

*Fresh Baked Muffins and Biscuits
Assorted Cold Cereals and Granola, Assorted Yogurts,
Fresh Seasonal Fruit Display
Decaners of Assorted Chilled Juices,
2% Milk and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee and Decaffeinated Coffee
\$12.50 per person*

The Tremont Grande Continental

*Fresh Baked Muffins, Croissants
Assorted Cold Cereals and Granola
Assorted Yogurts, Fresh Melon and Seasonal Berries*

Choice of One of the following:

*Biscuit Breakfast Sandwich with Scrambled Eggs, Ham and Cheddar Cheese
OR*

*A Breakfast Tortilla Wrap with Scrambled Eggs, Sautéed Onions,
Sausage and Cheddar Cheese*

*Decaners of Chilled Juices, 2% Milk and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee and Decaffeinated Coffee
\$15.95 per person*

Breakfast Enhancements

*Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Additional \$2.00 per person*

*Cinnamon French Toast with Honey Butter and Warm Maple Syrup
Additional \$2.50 per person*

**Chef Prepared Omelets (Minimum of 30 guests)
Additional \$3.50 per person * Add \$75.00 for Chef Attendant Fee*

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Breakfast Buffets

(Minimum of 30 people/Under 30 people – add \$2.00 per person)

American Breakfast

*Assorted Chilled Orange, Grapefruit, Apple, Cranberry and Tomato Juices,
Assorted Breakfast Pastries and Biscuits served with Sweet Butter and Preserves,
Scrambled Eggs, Thick Sliced Bacon, Sausage Links,
Country Style Breakfast Potatoes, Fresh Melon and Berries
2% Milk, Skim Milk, Assorted Teas
Freshly Brewed Regular and Decaffeinated Coffee
\$17.95 per person*

Tremont Parfait Buffet

Build your own Parfait.

*Fresh Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice and Tomato Juice,
Parfait Goodies, Build your own from the following:
Seasonal Sliced Fruit and Berries,
An assortment of Chilled Yogurts, Honey Granola
Dried Fruit and Nut Mix
Farm Fresh Honey
2% Milk and Skim Milk, Assorted Gourmet Teas
Freshly Brewed Regular and Decaffeinated Coffee
\$18.95 per person*

Buffet Enhancements

*Fresh Bagels with Smoked Salmon, Cream Cheese, Red Onions, Capers, Shaved Eggs
and Sliced Tomatoes
Additional \$4.00 per person*

*Cinnamon French Toast with Honey Butter and Warm Maple Syrup
Additional \$2.50 per person*

*Biscuits and Gravy
Additional \$2.00 per person*

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Served Breakfast

*Breakfasts are served with Fresh Orange Juice,
Custom blended Regular and Decaffeinated Coffee,
Biscuits, Sweet Cream Butter and Preserves*

Back to Basics

*Sliced Fresh Seasonal Fruit
Country Fresh Scrambled Eggs
Crisp Thick Sliced Bacon Strips
Country Style Breakfast Potatoes
\$11.00 per person*

Ranchero Style Scramble

*Sliced Fresh Seasonal Fruit
Eggs scrambled with Ham, Green Onion,
Sweet Peppers and Cheddar Cheese with Picante Sauce
Country Style Breakfast Potatoes
Warm Flour and Corn Tortillas and Butter
\$11.50 per person*

Eggs Benedict

*Sliced Fresh Seasonal Fruit
Two Poached Eggs, Canadian Bacon,
Presented on a traditional Toasted English Muffin,
Topped with Hollandaise Sauce,
Country Style Breakfast Potatoes
\$15.00 per person*

Steak and Eggs

*Fresh Strawberries with Vanilla Cream
Fire Grilled Petite Filet Mignon with Hollandaise Sauce
Scrambled Farm Fresh Eggs with Chives
Country Style Breakfast Potatoes
\$19.00 per person*

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Express Lunch Buffets

*While all Lunch Buffets can be set up in your Meeting Room, the following selections are designed to occur with a minimal amount of interruption to your Meeting.
(Minimum of 10 people / under 10 – add \$4.00 per person)*

A Lite Affair

*Salad of Mixed Greens with Italian Vinaigrette
Grilled Breast of Chicken with Citrus Butter Sauce
Chef's Choice of Vegetable and Starch
Assorted Rolls and Sweet Cream Butter
Fresh Whole Strawberries with Chantilly Cream and Pound Cake
Freshly Brewed Regular and Decaffeinated Coffee
Freshly Brewed Iced Tea
\$19.95 per person*

The Deli Classic

*Chef's Soup of the Day
Mustard Potato Salad or Cole Slaw Salad
Shaved Roast Beef, Smoked Turkey, or Ham,
Cheddar and Swiss Cheese
Assorted Sliced Breads & Rolls
Lettuce, Sliced Tomato, Red Onion, Pickles,
Mayonnaise and Mustard
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee
Freshly Brewed Iced Tea
\$19.95 per person*

Soup & Salad Delight

*Chef's Soup of the Day
Caesar Salad OR Tossed Salad,
Pasta Salad, Fruit Salad, Grilled Chicken Salad,
Ham, Turkey, and Cheese
Assorted Breads and Condiments
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee
Freshly Brewed Iced Tea
\$21.00 per person*

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Buffet Luncheons

(Minimum of 30 people / under 30 – add \$4.00 per person)

Tremont Buffet

Soup du Jour

Caesar Salad, Mixed Greens Salad with Tomato, Cucumber and choice of Dressing

Beef Bourguignonne with Egg Noodles

Ginger-Soy Glazed Char-Broiled Chicken

Seasonal Vegetable Medley

Assorted Rolls and Sweet Cream Butter

Chef's Choice of Dessert

Freshly Brewed Regular and Decaffeinated Coffee

Freshly Brewed Iced Tea

\$24.00 per person

The Fiesta Buffet

Tortilla Soup

Mixed Greens Salad

Sliced Marinated Chicken Breast & Beef with Roasted Red Peppers and Onions

Fresh Onion, Tomato, Jack and Cheddar Cheese,

Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos

Mexican Rice & Refried Beans

Hot Flour Tortillas

Chimichanga Cheese Cake

Freshly Brewed Regular and Decaffeinated Coffee

Freshly Brewed Iced Tea

\$22.95 per person

The Classic Island Fare

Minestrone Soup

Caesar Salad

Grilled Chicken Provencal

Roasted Loin of Pork with Mustard Dijon Cream Sauce and Red Peppers

Seasonal Vegetable Melody sautéed with Garlic and Olive Oil

Oven Roasted New Potatoes

Parmesan Herb Bread Sticks

Chef's Selection of Desserts

Freshly Brewed Regular and Decaffeinated Coffee

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Freshly Brewed Iced Tea
\$24.00 per person

Served Lunches

Lunches include a choice of Soup du Jour or Baby Greens Salad or Caesar Salad, Dessert, Freshly Baked Bread and Sweet Cream Butter, Iced Tea and Custom Blended Regular and Decaffeinated Coffee.

Pot Roasted Meat Loaf

Served with Mashed Potatoes and Green Beans
\$16.00 per person

Chicken Picatta

Classically Sautéed Chicken with White Wine, Fresh Lemon, Capers, and Butter
Served with Linguini and Fresh Seasonal Vegetables
\$23.00 per person

Roasted Pork Loin

With Apple Cider Coulis, Roasted Garlic Mashed Potatoes
And Fresh Seasonal Vegetables
\$21.00 per person

Grilled Red Snapper

With Port Wine Butter Sauce, Rice Pilaf,
And Seasonal Vegetables
\$25.00 per person

Add \$4.00 per person charge for choice of 2 or more entrees.

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Luncheon Desserts

White and Dark Chocolate Mousse Cake

Served with Raspberry Coulis

New York Cheesecake

Served with a Caramel Sauce

Key Lime Pie

Served with a Crème Anglaise

Seasonal Fruits and Berries

Served with Vanilla Cream Sauce

****Tremont House Signature Bread Pudding***

Served with Bourbon Sauce

**Available for an additional \$2.00 per person*

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Refreshment Breaks

All Breaks are set for Two Hours

Bakers Dozen

*Fresh Baked Chocolate Chunk, Macadamia Chocolate,
Oatmeal – Raisin and Peanut Butter Cookies
Ice Cold Whole Milk and 2% Milk
Custom Blended Regular and Decaffeinated Coffee
\$10.50 per person*

The Island Interlude

*Imported and Domestic Cheese Display
Fresh Vegetable Crudités with Assorted Dips and Crackers
Bunches of Grapes on the Vine
Strawberries with Chantilly Cream
Assorted Hot Teas with Milk and Lemon
Custom Blended Regular and Decaffeinated Coffee
\$13.50 per person*

The Energizer

*Pitchers of Smoothies
A choice of two from the following:
Strawberry, Banana, Mango
Baskets of Whole Fresh Seasonal Fruit
Granola Bars and Dry Fruit Mix
Bottled Water
\$12.00 per person*

Strand Sundae Bar

*Vanilla and Chocolate Ice Cream
Fresh Strawberry Sauce, Hot Fudge Sauce
Assorted Candy Toppings, Chopped Nuts,
Whipped Cream and Maraschino Cherries
\$9.00 per person*

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Break a la Carte

Basket of Whole Fresh Fruit

*Apples, Oranges, Banana
And Seasonal Fruit*

\$2.50 per person

Freshly Baked Cookies

*Chocolate Chunk, Macadamia,
Raisin-Oatmeal & Peanut Butter*

\$25.00 per dozen

Assorted Soft Drinks

\$3.00 each

Freshly Brewed Coffee

Starbucks Regular and Decaffeinated

\$39.00 per gallon

Soft Pretzels with Mustard

\$19.00 per dozen

Freshly Brewed Iced Tea

\$30.00 per gallon

Bagels with Cream Cheese

\$24.00 per dozen

Sliced Fresh Fruit & Berries

\$4.50 per person

Popcorn and Pretzels

\$2.50 per person

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Break a la Carte – con't

Freshly Baked Muffins, and Croissants

\$26.00 per dozen

Decanters of Assorted Chilled Juices

*Freshly Squeezed Orange Juice, Cranberry Juice,
Grapefruit Juice, Apple Juice and Tomato Juice*

\$4.25 per person

Fresh Popped Popcorn

\$2.00 per person

Bottled Water

\$3.00 each

Assorted Hot Tea

\$2.50 per bag

Granola Bars

\$24.00 per dozen

Chocolate Dipped Strawberries

\$27.00 per dozen

Deluxe Mixed Nuts & Bar Mix

\$25.00 per pound

Chips, Dips and Salsa

French Onion Dip with Potato Chips

\$3.50 per person

Guacamole with Tortilla Chips

\$6.50 per person

Chili Con Queso with Tortilla Chips

\$6.50 per person

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Hors d' Oeuvres

Hors d' Oeuvres are priced per 100 pieces

Cold Selections

Smoked Salmon on Toast with Dill Boursin Cream Cheese

\$295.00

Grilled Shrimp on Garlic Toast with Pico de Gallo Cream

\$295.00

Elaborate Display of Sliced Fruit & Berries with Chocolate Raspberry Sauce

\$395.00

Buffalo Mozzarella Pomodoro

\$225.00

Marinated Asparagus with Prosciutto

\$250.00

Roast Beef Roulade with Horseradish Sauce

\$300.00

Jumbo Shrimp with Cocktail and Remoulade Sauce

\$295.00

Gulf Coast Raw Bar

An Array of Oysters, Jumbo Chilled Shrimp and Snow Crab Claws

Market Price

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Hors d' Oeuvres

Hors d' Oeuvres are priced per 100 pieces

Hot Selections

Spinach Feta Cheese Wrapped in Phyllo Pastry

\$225.00

Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter

\$275.00

Mini Chicken Cordon Bleu

\$275.00

Miniature Crab Cakes with Remoulade Sauce

\$295.00

Vegetable Spring Roll with Honey Dipping Sauces

\$225.00

Coconut Lobster Tail with Honey Mustard

\$300.00

Large Mushroom Caps stuffed with Crab Meat & topped with Hollandaise Sauce

\$300.00

Assorted Mini Quiche

\$225.00

Spicy Chicken Drumettes with Bleu Cheese Dressing

\$200.00

Fried Jalapenos Stuffed with Cheese

\$225.00

Shrimp Empanadas

\$325.00

Fried Goat Cheese Stuffed Artichoke Hearts

\$250.00

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Reception Enhancements

(Individual Stations are for complimenting existing Buffets. If you want a Station ONLY Reception, a Minimum of three Stations must be selected)

Reception Stations:

Caesar Salad Station

With Grilled Chicken and Shrimp

\$6.75 per person

Fajita Station

Chicken & Beef Fajitas with Flour Tortillas, Shredded Cheddar Cheese, Sour Cream, Guacamole and Pico de Gallo

\$9.25 per person

Pasta Station

Penne Pasta with Grilled Chicken Breast, Onions, Mushrooms and Peppers in Alfredo Sauce.

Ziti Pasta Primavera in Marinara with Garlic Bread

\$8.50 per person

Potato Martini Bar

Yukon Gold or Red Pepper Potatoes

With Sour Cream, Bacon, Chives, Cheese & Butter

\$5.50 per person

*****Stations Requiring a Uniformed Chef have a \$75.00 Fee***

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Reception Enhancements – con't

Reception Platters:

Imported and Domestic Cheeses

Served with Assorted Breads and Crackers

\$5.25 per person

Fresh Vegetable Crudités

Served with an Assortment of Dips.

\$3.00 per person

Antipasto Platter

*Grilled and Roasted Vegetables, Roma Tomatoes,
Marinated Mushrooms, Artichokes,
Prosciutto with Balsamic Vinaigrette*

\$4.75 per person

Baked Brie

*Wrapped in Puff Pastry and
Served with assorted Breads*

\$4.00 per person

Sliced Fresh Fruit

With Seasonal Berries and Assorted Yogurt Dips

\$4.50 per person

Display of Pates

With Country Breads, Mustards, and Cornichons

\$5.50 per person

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Reception Enhancements con't

The Carvery:

Maple Glazed Country Ham

Served with Pineapple Relish, Whole Grain Mustard Sauce and Rolls
\$200.00 – serves 40 guests

Roasted Whole Tom Turkey

With Cranberry, Orange Relish and Assorted Rolls
\$170.00 – serves 40 guests

Herb Crusted Sirloin of Beef

With Wild Mushroom Ragout, Rosemary Jus and Rolls
\$240.00 – serves 30 guests

Balsamic Glazed Tenderloin of Beef

*With Horseradish Cream, Tarragon-Armagnac Mustard and
A variety of Rolls*
\$325.00 – serves 25 guests

Roast Prime Rib of Beef

*With Creamy Horseradish Sauce, au Jus
And Assorted Rolls*
\$360.00 – serves 40 guests

Whole Roasted Pork Loin

*With Roasted Shallots in Au Jus flavored with Fresh Sage,
And Corn Biscuits*
\$250.00 – serves 50 guests

***** Carvery Stations Require a Uniformed Chef.
Each Uniformed Chef has a \$75.00 Fee.***

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Seafood Receptions

Side of Smoked Salmon

*Thinly Sliced Smoked Salmon, served with Red Onion, Hard Boiled Egg,
Capers, Dill Crème Fraiche and Assorted Breads and Crackers*
\$225.00 – serves 25 guests

Whole Poached Salmon

With Dill Mayonnaise
\$255.00 – serves 25 guests

Snow Crab Claws

Market Price

Gulf Shrimp on Ice

Market Price

Dry Snacks and Dips

Dips

French Onion Dip with Potato Chips

\$3.50 per person

Guacamole with Tortilla Chips

\$6.50 per person

Chili Con Queso with Tortilla Chips

\$6.50 per person

Deluxe Mixed Nuts

\$25.00 per pound

Salted Peanuts

\$20.00 per pound

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Dinner Starters

*Served Dinners include Garden Green Salad, a Dessert from the Dessert Menu,
Freshly Baked Bread and Sweet Cream Butter, Iced Tea
And Custom Blended Regular and Decaffeinated Coffee*

Appetizers

Crab Cakes

*Served with Remoulade and Lemon Wedge
\$9.00 per person*

Shrimp Cocktail

*Served with Classic Cocktail and Remoulade Sauce
\$8.50 per person*

Soup du Jour

*Prepared Fresh Daily
\$5.00 per person*

Salads

Caesar Salad

*Tender Hearts of Romaine with Garlic Croutons
And Fresh Shave Parmigiano – Reggiano
\$5.50 per person*

Baby Greens Salad

*Baby Tomatoes, Goat Cheese, Toasted Pine Nuts
Herb – Cabernet Vinaigrette
\$5.00 per person*

Classic Spinach Salad

*Baby Spinach with Egg, Tomato, Bacon Bits and Red Onion
Balsamic Vinaigrette
\$5.50 per person*

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Dinner Entrees

*Served Dinners include Baby Greens Salad, A Dessert from the Dessert Menu,
Freshly Baked Bread and Sweet Cream Butter, Iced Tea
And Custom Blended Regular and Decaffeinated Coffee*

Poached Flounder

*Served in a Basil – Citrus Beurre Blanc Sauce, with Pomme Parisannes
And Battonettes of Zucchini*

\$32.00 per person

Grilled Chicken Florentine

*Grilled Breast of Chicken served in a White Wine Sauce with Fresh Garlic,
Basil and Spinach, Accompanied by Rice Pilaf and Fresh Seasonal Vegetables*

\$25.00 per person

Medallions of Pork

*Served with Cranberry – Apricot Chutney, Potato Croquettes
And Glazed Baby Carrots*

\$27.00 per person

Encrusted Parmesan Chicken Breast

*Served with Roasted Garlic Butter Sauce,
Accompanied with Rice Pilaf and Fresh Seasonal Vegetables*

\$26.00 per person

Roasted Prime Rib Au Jus

*8-Ounce Prime Rib of Beef au Jus, Served with Roasted Garlic Mashed Potatoes
And Fresh Seasonal Vegetables*

\$28.00 per person

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Dinner Entrees – con't

Filet Mignon

Filet Mignon Bordelaise

*8 Ounce Grilled Filet topped with Mushrooms in a Red Wine Sauce
Roasted Red New Potatoes
And a Bouquetterrie of Seasonal Vegetables*

\$34.00 per person

Filet Mignon Au Poivre

*Pan Seared 8 Ounce Filet topped with Green Peppercorn Sauce
Served with Fingerling Potatoes and Fresh Seasonal Vegetables*

\$34.00 per person

Filet Oscar

*8 Ounce Filet Mignon Sautéed in Butter, Topped with Crab Meat and Béarnaise Sauce,
Served with Roasted Red Bliss Potatoes and Glazed Baby Carrots*

\$38.00 per person

Grilled Salmon Fillet

*Topped with Basil – Citrus Sauce
Accompanied with Creamy Orzo and Fresh Seasonal Vegetables*

\$28.00 per person

Stuffed Chicken Breast

*Sautéed Chicken Breast with Crab Meat Stuffing, Topped with a Citrus Butter Sauce
Accompanied with Couscous and Fresh Seasonal Vegetables*

\$28.00 per person

Add \$4.00 per person charge for choice of 2 or more entrees

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Dinner Duets

*Served Dinners include Baby Greens Salad, A Dessert from the Dessert Menu,
Freshly Baked Bread and Sweet Cream Butter, Iced Tea
And Custom Blended Regular and Decaffeinated Coffee*

Grilled Petite Filet Mignon and Crab Cake

*Grilled 8-Ounce Filet Mignon served with Roasted Creole Potatoes
And Fresh Seasonal Vegetables*

\$45.00 per person

Surf and Turf

*Grilled Aged Angus Petite Filet of Mignon paired with Snapper
Served with Roasted New Potatoes and Fresh Seasonal Vegetables*

\$41.00 per person

Add a 5-Ounce Lobster Tail – Market Price

Add Jumbo Shrimp – Market Price

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Dinner Buffets

*Dinner Buffets are served with Freshly Baked Bread and Sweet Cream Butter, Iced Tea and Custom Blended Regular and Decaffeinated Coffee.
(Minimum of 30 people / under 30 people – add \$6.00 per person)*

Wine Country

Assorted Bread and Rolls with Butter

Baby Greens topped with Pecans and Bleu Cheese Crumbles with Choice of Dressing

Caesar Salad of Romaine Lettuce, Garlic Croutons and Shaved Parmesan

Grilled Medallions of Pork with Roasted Shallots and White Zinfandel Wine Sauce

Roasted Chicken Saltimbocca, topped with Proscuitto, Mozzarella and Au Jus

Pan Seared Red Snapper with a Chardonnay Citrus Butter Sauce

Garlic-Rosemary Roasted Yukon Gold Potatoes

Sonoma-Balsamic Herb marinated grilled Vegetables

Fresh Seasonal Berries with Vanilla Whipped Cream

Assortment of Mini Cheesecakes

Apple Tart with Caramel Sauce

Freshly Brewed Regular and Decaffeinated Coffee

A Selection of Gourmet Teas

\$38.00 per person

The Fiesta

Hot Flour Tortillas, served with:

Fresh Onion and Cheddar Cheeses, Sour Cream,

Guacamole and Pico de Gallo

Chicken Tortilla Soup

Ensalada Verde with Cilantro-Lime Dressing

Chicken Flautas with Avocado Sauce

Beef Fajitas with Roasted Bell Peppers and Onions

Baked Red Snapper with Fruit Salsa

Chili Lime Roasted Corn

Ranchero Beans

Mexican Rice

Chimichanga Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee

A Selection of Gourmet Teas

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Dinner Buffets – con't

Texas Rodeo Round Up

Cream of Poblano Soup

Garden Fresh Mixed Greens Salad

Mustard Potato Salad

Texas Barbeque Beef Brisket

Mesquite Grilled Breast of Chicken

Barbeque Baby Back Spare Ribs

Pork n' Beans

White Bread & Corn Muffins

Peach Cobbler

Freshly Brewed Regular and Decaffeinated Coffee

A Selection of Gourmet Teas

\$38.00 per person

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Dinner Desserts

Tiramisu

Complemented with Raspberry Coulis and Espresso Crème Anglaise

New York Style Cheesecake

Served with Fresh Berries

Bananas Foster Pie

Laced with Vanilla and Caramel Sauce

***Available for an additional \$2.00 per person*

Chocolate Mousse in a Victoria Cup

Garnished with Fresh Berries and Raspberry Coulis

Key Lime Pie

Served with Crème Anglaise

Chocolate Marquis Cake

With Kahlua Crème Sauce

***Available for an additional \$2.50 per person*

International Cheese Assortment with Poached Pear

Brie and Camembert Cheese with assorted Crackers and Breads

***Available for an additional \$5.00 per person*

Prices Subject to Service Charge and Applicable Sales Tax

Alcoholic Beverages are Tax Exempt

Prices Subject to Change Without Notice



THE TREMONT HOUSE
A WYNDHAM HISTORIC HOTEL

Beverage

Two-Hour Minimum on All Bars

Host Bars Packages

***Deluxe Brand Cocktail, House Wine & Champagne,
Domestic & Imported Beer and Sodas***

<i>2 Hour Package</i>	<i>\$ 30.00 per Person</i>
<i>3 Hour Package</i>	<i>\$ 36.00 per Person</i>
<i>4 Hour Package</i>	<i>\$ 42.00 per Person</i>

***Premium Brand Cocktail, House Wine & Champagne,
Domestic & Imported Beer and Sodas***

<i>2 Hour Package</i>	<i>\$ 24.00 per Person</i>
<i>3 Hour Package</i>	<i>\$ 30.00 per Person</i>
<i>4 Hour Package</i>	<i>\$ 36.00 per Person</i>

Domestic & Imported Beer, House Wine & Champagne and Soda

<i>2 Hour Package</i>	<i>\$16.00 per Person</i>
<i>3 Hour Package</i>	<i>\$22.00 per Person</i>
<i>4 Hour Package</i>	<i>\$28.00 per Person</i>

*\$75.00 Bartender Fee per bartender
(One Bartender per 100 Guests)*

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THE TREMONT HOUSE
A WYNDHAM HISTORIC HOTEL

Beverage

Two-Hour Minimum on All Bars

By The Drink

	<i>Host</i>	<i>Cash</i>
<i>Deluxe Brand Cocktails</i>	\$6.50	\$7.00
<i>Premium Brand Cocktails</i>	\$6.00	\$6.50
<i>Domestic/Non-Alcoholic Beer</i>	\$4.50	\$5.00
<i>Imported Beer</i>	\$5.50	\$6.00
<i>House Wine By The Glass</i>	\$6.00	\$6.50
<i>Soft Drinks</i>	\$2.50	\$2.75
<i>Mineral Or Spring Water</i>	\$3.00	\$3.50

*\$75.00 Bartender Fee per bartender
(One Bartender Per 100 Guests)*

\$75.00 Cashier Fee per cashier for all Cash Bars

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THE TREMONT HOUSE
A WYNDHAM HISTORIC HOTEL

Beverage Selections

Deluxe

*Chivas Regal
Crown Royal
Wild Turkey
Tanqueray
Level
Bacardi Superior
Sauza Conmemorativo*

Premium

*J&B
Seagram's VO
Jim Beam Black
Beefeater
Smirnoff
Bacardi Superior
Jose Cuervo Gold*

House Wine

*Trinity Oaks Chardonnay
Trinity Oaks Cabernet*

Domestic Beer

*Miller Lite
Bud Light*

Imported Beer

*Heineken
Corona*

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