

THE
Greenleigh
RIVER OAKS



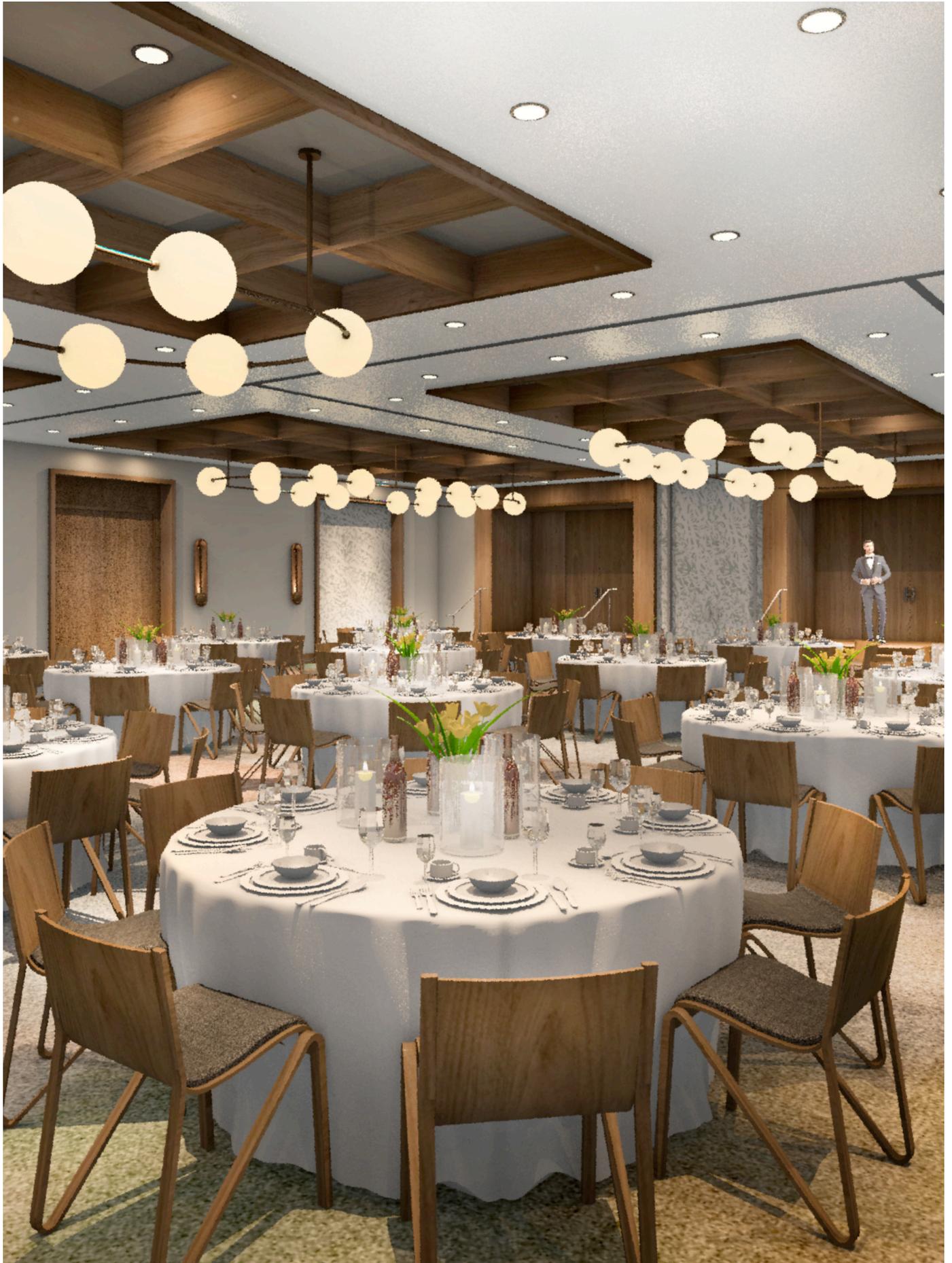


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BREAKFAST & BREAKS



BUFFET

Fresh Juices

Orange, Grapefruit & Green Machine

Seasonal Fresh Fruits & Berries

Armagh Creamery Assorted Yogurts

Greek Yogurt Parfait, Vanilla Bean, Granola
& Fresh Berries

Artisan Bakery Basket

Raisin-Bran & Blueberry Muffins, Butter Croissants,
Pain au Chocolate, Smoked Bacon Biscuits Whipped
Sweet Butter, Artisan Preserves, Wildflower Honey

Bagels & Cream Cheese

Plain, Sesame, Everything, Cinnamon Raisin

Included:

Regular & Decaffeinated Coffee

Select Specialty Teas

Soy, Almond, 2% & Whole Milk

SUBSTITUTES & ADD-ONS

Smoothies

Strawberry-Banana; Peach-Praline Pecan

Superfood Smoothie

Cactus Leaf, Ginger Juice, Pineapple, Sweet Aloe Nectar,
Basil Muesli with Caramelized Pistachios, Wildflower
Honey & Dried Cherries

Chilled Chia Seed Porridge

Goji Berries, Orange Segments & Cocoa Nibs

Lox Bagel

Smoked Salmon, Beefsteak Tomato, Cream Cheese,
Pickled Onion & Watercress

Sunrise Ciabatta

Parisian Ham, Brie & Fig Spread

Hazelnut Brioche French Toast

Applewood-Smoked Bacon, Berry Compote &
Vermont Maple Syrup

The Greenleigh Huevos Rancheros

Corn Tortilla, Black Beans, Chorizo, Pico de Gallo

Breakfast Biscuit Trio

Smoked Bacon Biscuit & Farm Egg with Fennel Sausage,
Confit Chicken, Sunny Egg, Lemon Marmalade,
Pickled Onion & Red-Eye Gravy

Brisket Breakfast Tacos

Smoked Beef, Scrambled Eggs, Crispy Hash Browns,
Charred Tomato Salsa & Cilantro

BREAKFAST & BREAKS



STATIONS

Crispy Waffles

Fresh Berries, Spiced Pecans & Orange Mascarpone

Breakfast Pizza (Select Two)

- › Cheesy Bacon & Eggs
- › Smoked Salmon, Crème Fraîche, Caviar & Dill
- › Potato, Kale, Sausage & Caramelized Onions
- › Wild Mushroom, Onion, Goat Cheese & Fontina
- › Moroccan Pizza with Merguez Sausage, Spiced Tomato Ragout, Harissa & Egg

The Perfect 62-Degree Eggs

Cheddar Grits, Spanish Sofrito & Wilted Greens

HEALTHY & SUSTAINABLE BREAKFAST BUFFET

- › Best-of-Season Fruits, Citrus & Berries
- › House-Made Granola Parfaits with Cranberries, Chia & Pumpkin Seeds
- › Flour-less Carrot Cake Banana, Oat & Pumpkin Muffins
- › Individual Servings of Quinoa Muesli with Toasted Coconut
- › Cage-Free Scrambled Egg Whites with Kale, Heirloom Tomatoes & Onions
- › Sweet Potato Hash with Cilantro & Peppers
- › Banana Pancakes with Agave
- › Chicken-Apple Sausage
- › Juices, Coffee & Tea

MEXICAN BREAKFAST BUFFET

- › Sliced Pineapple & Papaya
- › House-Made Parfait with Grilled Pineapple, Agave & Lime
- › Mexican Pastries: Conchas, Cuernitos, Banana Muffins Assorted Sliced Breads with Fruit Preserves & Butter
- › Dry Cereals, Soy, Almond, 2% & Whole Milk
- › Scrambled Eggs with Tomatillo Sauce
- › Refried Beans with Cotija Cheese
- › Breakfast Tamales with Guava & Cream Cheese
- › Red Bliss Potatoes with Chorizo
- › Applewood-Smoked Bacon
- › Juices, Coffee & Tea

BREAKFAST & BREAKS



PLATED

All Include:

Artisan Bakery Basket with Butter, Jam & Honey

Regular & Decaffeinated Coffee

Select Specialty Teas Fresh Juices

(Select Two): Orange, Grapefruit, Green Machine

FRUITS & YOGURT:

(SELECT ONE)

Fresh Fruit Salad

Seasonal Fruits, Mint & Vanilla Bean

Avocado Hummus

with Pistachio Salsa Verde & Lavash

Wild Blueberry Bowl

Jungle Peanut Butter & Hemp Seeds

Chia Seed & Blueberry Compote Parfait

Greek Yogurt, Texas Range Honey & Toasted Oats

ENTRÉES: (SELECT ONE)

Meadow Creek Egg White Scramble

Avocado Purée, Toasted Pumpkin Seeds, Kale Chips & Oven-Roasted Tomatoes; Served with Sautéed Potatoes & Green Salad

Eggs Benedict

Country Ham, English Muffin, Organic Poached Eggs & Hollandaise; Served with Sautéed Potatoes & Green Salad

Protein Bowl

Poached Eggs, Quinoa, Avocado, Curly Kale, Lemon Dressing & Grilled Chicken

Black Truffle Frittata

Meadow Creek Eggs, Roasted Cauliflower & Périgord Truffle; Served with Sautéed Potatoes & Green Salad

Biscuits & Gravy

Cheddar Biscuits, Scrambled Egg & Country Gravy

Brioche French Toast

Lemon Curd & Market Berries

Spinach Quiche

Aged Cheddar, Garden Herb Salad & Roasted Asparagus

Coddled Eggs

Wilted Spinach, Bacon Jam & Toasted Sourdough; Served with Sautéed Potatoes & Green Salad, Prepared à la Minute

Egg & Cheese Soufflé

Comté Cheese, Nutmeg, Walnut & Dandelion Salad

BREAKFAST & BREAKS



BREAKS

Standard Morning Break

- › Strawberries & Bananas
- › Morning Bakeries, Breakfast Breads & Coffee Cakes
- › Regular & Decaffeinated Coffee
- › Select Specialty Teas

Standard Afternoon Break

- › Chocolate-Walnut Brownies & Lemon Bars
- › Freshly Baked Double Chocolate Chunk Cookies & Oatmeal Raisin Cookies
- › Fruit & Citrus Salad Cups
- › Lemonade & Mineral Waters
- › Regular & Decaffeinated Coffee
- › Select Specialty Teas

Cheese & Crudités

- › Artisan Cheese Board with Dried Fruit, Nuts, Grapes, Honey, Rustic Bread & Crackers
- › Local Farmers' Vegetable Crudités with House-Made Dips

Street Food

- › Duck Carnita Tostadas: Carnitas, Cherry Salsitas, Cilantro & Lime
- › Snapper Ceviche: Aji Amarillo, Rice Cracker & Cilantro
- › Our Butcher's "Hot Dog": Hickory-Smoked Sausage, Red Onion Marmalade, Jalapeño Mustard & BBQ Chips

Build-Your-Own Trail Mix

- › Savory: Peanuts, Pecans, Almonds, Cashews, Pistachios, Wasabi Peas, Pretzel Bits, Sunflower & Pumpkin Seeds
- › Sweet: White & Dark Chocolate Chips, M&M's, Yogurt-Covered Raisins, Dried Cranberries, Cherries, Golden Raisins, Dried Apples & Apricots

Dips & Chips

- › Truffle & Chive Cream, Clam Dip, Kimchi Dip, Avocado Hummus, Caramelized Onion Cream & Muhammara, Warm Pita Bread, House-Made Kettle Chips, & Purple Tortilla Chips

Donut Trolley

- › Gold Donuts with Strawberry Jam
- › Caramel Éclairs
- › Hazelnut Beignets
- › Champagne-Glazed Sprinkle Donuts
- › Donut Holes Cream-Filled Donuts

The Chocoholic

- › Selection of Bonbons
- › Assorted Chocolate Bark
- › Chocolate Fudge
- › Chocolate Truffles
- › Chocolate Cake Pops
- › Selection of Chocolate Chip Cookies
- › Chocolate Strawberries
- › Chocolate Brownie Bites

DAILY LUNCH



SALADS: (SELECT THREE)

Potato Salad

Yukon Gold Potato Salad with Chopped Eggs, Dill, Pickles & Crumbled Bacon

Wedge Salad

Wedge of Butter Lettuce with Crumbled Goat Cheese & Bacon Dressing

Traditional Caesar Salad

Romaine, Caesar Dressing

Farro Salad

Roasted Vegetables, Grilled Chicken & Lemon Dressing

Fig Salad

Cauliflower, Quinoa, Roasted Fig, Pomegranate, Labneh, Mint & Orange Blossom Dressing

Pear Salad

Roasted Vanilla Pears with Shaved Fennel, Baby Red Oak Lettuce, Lemon, Basil, Truffle & Walnut Vinaigrette

Carrot Salad

Carrot with Pearl Barley, Dates, Raisins, Pine Nuts & Za'atar Lemon Vinaigrette

Mixed Green Salad

Local Mixed Greens with Aged Balsamic, Parmesan & Olive Oil

SANDWICHES: (SELECT FOUR)

Ham & Cheese

Black Forest Ham, Swiss Cheese, Tomato, Honey Mustard, Mayo & Pretzel Roll

Chicken Salad

Grapes, Dried Cranberries, Pecans, Celery, EVOO, Aioli & Brioche Bun

Roasted Portobello Mushroom

Caramelized Shallot, Blue Cheese, Sun-dried Tomato Pesto & Focaccia

Grilled Veggie

Grilled Vegetables & Goat Cheese on Spinach Wrap

Smoked Salmon

Dill, Crisp Capers, Cream Cheese, Pickled Red Onions & Cucumber on Wheat Crisp Smoked

Turkey Breast

Turkey Breast with Spicy Mustard & Apples on French Baguette

MINIATURE DESSERTS:

(SELECT THREE)

- › Lemon Meringue Pie
- › Seasonal Fruit Cobbler
- › Chocolate Cupcakes
- › Mini Cheesecakes
- › Caramel Tart

PREMIUM LUNCH



SALADS: (SELECT THREE)

Grilled Radicchio Salad

Yogurt & Hazelnut Dressing, Mint & Golden Raisins

Kale Salad

Kale & Shaved Brussels Sprouts

Roasted Carrot Salad

Falafel, Toasted Coriander Seeds & Citrus Tahini

Cobb Salad

Egg, Bacon, Tomato, Avocado, Blue Cheese & Buttermilk Dressing

Fig Salad

Cauliflower, Quinoa, Roasted Fig, Pomegranate, Labneh, Mint & Orange Blossom Dressing

Pear Salad

Roasted Vanilla Pears with Shaved Fennel, Baby Red Oak Lettuce, Lemon, Basil, Truffle & Walnut Vinaigrette

Traditional Caesar Salad

Romaine, Caesar Dressing

ENTRÉES: (SELECT THREE)

Roasted Turkey

Brined & Roasted Kentucky Turkey Breast with Collard Greens

NY Striploin

Bourbon-Glazed NY Striploin with Sherry-Roasted Wild Mushrooms

Champagne-Poached Amish Chicken

Braised Buckwheat

Braised Beef Short Rib

Saffron Polenta & Chestnut Gremolata

Roasted Arctic Char

Potato Ragoût & Sea Beans

Miso-Glazed Atlantic Cod

Chinese Broccoli, Ginger & Garlic

Cavolo Nero Risotto

Stracciatella & Preserved Tomato

SIDES: (SELECT TWO)

- › Roasted Yukon Gold Potatoes
- › Wilted Spinach
- › Cavolo Nero with Hazelnut Pesto
- › Roasted Parsnips with Pickled Currants
- › Roasted Zucchini with Preserved Lemon & Mint
- › Moroccan-Spiced Baby Carrots
- › Duchesse Potatoes

DESSERTS: (SELECT THREE)

- › Dulce de Leche Cheesecake in a Jar
- › Chocolate Hazelnut Caramel Tart
- › White Chocolate Rice Pudding with Stewed Fruits & Pistachios
- › Hazelnut Beignets
- › Chocolate Caramel Crème Brûlée with Orange & Vanilla
- › Mini Meyer Lemon Tart
- › Irish Cream Cupcakes

RECEPTION



CANAPÉS & CROSTINIS

CHILLED

- › Aged Cheddar Profiteroles with Truffle & Parmesan Custard (V)
- › Lemon & Rosemary Shortbread with Cashew Crème Fraîche & Spiced Beet Chutney (V/P/GF)
- › Medjool Dates with Triple-Cream Goat Cheese & Pistachios (V/GF)
- › Lemon Macaron with Smoked Goat Cheese, Black Pepper & Dill (V)
- › Mushroom Cracker with Pickled Wild Mushrooms & Truffle Aioli (V/P/GF)
- › Fennel Cracker with Parmesan Custard & Black Olive Jam (V)
- › Smoked Salmon Éclair with Cucumber, Horseradish & Caviar
- › Lobster Salad on Tapioca Cracker with Apple, Curry Aioli & Avocado (GF)
- › Crispy Rice with Spicy Tuna & Jalapeño (GF)
- › Golden Roll with Scallop Tartare, Crab, Avocado, Cucumber, Caviar & 24K Gold
- › Lobster Medallion on Watermelon with Curry Spices (GF)
- › Thai Chicken Tuile with Coconut Purée & Mango Emulsion
- › Seaweed Cracker with Beef Tartare, Avocado Aioli & Beef Jelly (GF)
- › Jicama Taco with Duck, Hoisin & Sesame (GF)
- › Bourbon BBQ Beef Filet with Shallot Jam & Horseradish (GF)

CROSTINIS

- › Persimmon with Goat Cheese, Walnut Pesto & Rosemary Oil (V)
- › Rye Bread with Roasted Butternut Squash, Chestnut Ricotta & Marjoram (V)
- › Ficelle with White Bean & Salsa Verde (V)
- › Sourdough Crostini with Veal Tonnato, Caramelized Shallot & Parsley

RECEPTION

CANAPÉS & CROSTINIS

G



WARM

- › Parmesan-Crusted Salsify with Truffle Cream (V)
- › Polenta Cakes with Tomato Jam & Goat Cheese
- › Cauliflower Fritters with Spiced Squash & Mint-Coconut Dip (V/P/GF)
- › Carrot Corn Dog with Ginger-Honey Mustard & Dill Yogurt (V/GF)
- › Fontina Cheese Sticks with Spicy Tomato Jam (V)
- › Fried Chicken & Waffle Cone with Creamed Polenta & Spiced Maple
- › Caramel-Glazed Salmon with Chili Aioli & Crispy Rice (DF)
- › Fish & Chips with Tartare Sauce
- › Petite Maryland Crab Cake with Remoulade Sauce
- › Crispy Shrimp & Chicken Bites with Soy Aioli
- › Singaporean Chicken Satay on Grill with Peanut Sauce
- › Lamb Croquette with Mint Aioli, Cashew & Celery Root
- › Mini Wagyu Burgers with Aged Vermont Cheddar on Brioche Bun
- › Pigs in a Blanket: Kosher All-Beef Hot Dogs with Puff Pastry & Grain Mustard
- › Beef Wellington Bites with Chili Béarnaise

ARANCINI

- › Spinach with Pecorino & Lemon (V)
- › Lobster with Coral Mayonnaise
- › Veal Bolognese with Parmesan Aioli & Tomato Fondue
- › Truffled Wild Mushroom with Gruyère (V)

RECEPTION

G

STATIONS

CHEESE STATION

A Selection of Artisan Cheeses Such as Crawford Cheddar, Harvest Moon, Black Mule Blue, Jake's Aged Gouda, Chaseholm Camembert & Nimbus Triple Cream. Served with Fig Jam, Blueberry Compote, Quince, Walnut-Raisin Bread, Honeycomb, Lavash & Grapes

CHARCUTERIE STATION

Soppressata, Rosette de Lyon, Salumeria Salami, Spanish Chorizo, Speck & Prosciutto di Parma. Complemented by Rustic Artisanal Breads, Mustards & Pickles

RAW BAR

- › Seasonal East & West Coast Oysters
- › Poached Gulf Shrimp
- › Halibut Ceviche with Leche de Tigre Clásico
- › Marinated Mussels
- › Dressed Crab Salad
- › Tuna Poke & Salmon Tartare Accompanied by Spicy Cocktail Sauce, Mignonette, Lemon & Traditional Accoutrements

OYSTER BAR (CHEF ATTENDED)

- › East & West Coast Oysters
- › Oysters Rockefeller
- › Mini Oyster "Po' Boys"
- › Hibachi-Grilled Oysters with Citrus Soy



RECEPTION



STATIONS

SMASH BURGER STATION

- › House-Made Potato Rosemary Roll
- › **Guest's Selection:** Black Angus Burger with Sharp Cheddar, Point Reyes Blue Cheese Fondue or Smoked Gouda, Black Bean Burger (VN)
- › **Choice of Toppings:** Tomato-Bacon Jam, Pesto, Relish, Smoky Ketchup, Bourbon BBQ, Kosher Pickles, Tobacco Onions
- › **Loaded Fries:** Cheese Sauce, Chipotle Aioli, Crispy Kale & Pickled Red Onion

MINI HOT DOG STATION

- › Korean Corn Dogs with Mustard & Kewpie Mayo
- › Chipolata with Sauerkraut & White Truffle Dijon on Potato Bun
- › Kielbasa & Onions with Mustard on Pretzel Roll
- › Classic Wagyu Hot Dog
- › Tater Tots & Chimichurri

GRILLED CHEESE STATION

- › Cheddar Cheese on White Bread
- › Roasted Parsnip & Truffle Grilled Cheese on Sourdough
- › English Peas & Lamb Chopper Goat Cheese on Pumpernickel
- › Miniature Tomato Soup Shooters

MEXICAN STREET FOOD

- › Baja Fish Taco with Pico de Gallo & Chipotle Crema
- › Pork Al Pastor with Pickled Red Onion, Pineapple Salsa & Cilantro Crema
- › Short Rib Barbacoa with Cabbage Slaw & Charred Onion Cream
- › Pork Carnitas Taquito
- › Beef Barbacoa Taquito
- › Antojitos “Little Cravings” Queso Fundido, Guacamole, Street Corn, Refried Bean Dip & Tortilla Chips

DINNER



APPETIZERS & SALADS

Caesar Salad

Kale, Romaine & Shaved Brussels Sprouts with Ciabatta Crostini (V)

Avocado & Bay Shrimp Salad

Baby Bibb Lettuce & Cilantro-Lime Vinaigrette

Chopped Wedge Salad

Crispy Onions, Bacon & Point Reyes Blue Cheese Dressing

Seasonal Leaves Salad

Cucumber, Marinated Pepper, Scallion, Green Beans, Shaved Fennel, Taggiasca Olive & Verjus Vinaigrette (VN/GF)

Rainbow Quinoa & Farro Salad

Fuji Apples, Dried Fruits, Radishes, Papaya, Quail Eggs, Ice Wine Vinegar & Maple Dressing (V)

Honey-Glazed Carrots

Almond Yogurt, Red Quinoa, Carrot Crumble & Baby Mizuna (V)

Beet Carpaccio

Goat Cheese Yogurt, Toasted Caraway Seeds, Savory Granola & Pea Tendrils (V)

Tortilla Soup

Chicken, Cilantro, Avocado, Radish, Cotija & Lime

Ahi Tuna Tartare Tostada

with Passion Fruit, Lemon Verbena Gelée, Crispy Shallots & Tobiko Caviar

Local Burrata

Texas Caponata & Arugula Salad (V/GF)

Cauliflower Steak

Romesco Sauce, Chard, Sweet Peppers, Roasted Honey Squash & Royal Mint Pesto (VN/GF)

DINNER



MAIN COURSES & DESSERTS

Seared Atlantic Salmon

Chorizo-Saffron Risotto, Roasted Vine Tomato & Crunchy Heirloom Carrot (GF)

Braised Halibut

Miso-Marinated Baby Eggplant, Braised Shiitake Mushrooms, Chinese Long Beans & Crispy Lotus Roots (GF)

Maple-Bourbon Braised Short Ribs

Potato & Black Truffle Terrine, Glazed Thumbelina Carrots & English Peas

Deconstructed Chicken Pot Pie

Black Truffle & Root Vegetables

Roasted Hen

Silky Red Kuri Squash Purée, Swiss Chard, Chestnuts & Angry Orchard Apple Cider Sauce (GF)

Roasted Filet Mignon

Crispy Shallots Herb & Brioche Crust, Young Asparagus, Mushrooms, Pommes Mousseline & Bordelaise Sauce

Carrot Cavatelli

Carrot-Top Salsa Verde, Carrot Crumble & Aged Fontina Cheese (V)

Cauliflower Steak

Romesco Sauce, Chard, Sweet Peppers, Roasted Honey Squash & Royal Mint Pesto (VN/GF)

Raspberry Soufflé

with Mascarpone Ice Cream & Oat Crumble

Baked Alaska

Vanilla & Chocolate Ice Cream, Raspberry Sorbet, Vanilla Sponge Cake & Toasted Meringue

New York Cheesecake

Graham Cracker Crumb & Raspberry Sorbet

Chocolate-Caramel Crème Brûlée

Orange Marmalade & Vanilla Marshmallow (GF)

Banana Mille-Feuille

Chocolate Mousse, Yogurt Sorbet & Peanut

Raspberry Panna Cotta

Cherry Sorbet, Chocolate Soil & Marshmallow

Caramel Pain Perdu

Coffee Ice Cream, Chocolate Mousse & Vanilla Pastry Cream

OUR STANDARDS



MENU PLANNING

The Greenleigh is delighted to submit the following SAMPLE menus for your review. We hope that you will find them helpful in planning your future events. Our team of culinary professionals is happy to prepare custom menus should you desire. Our published prices are revised periodically and are subject to change without notice. Prices will be confirmed up to 90 days prior to the date of the event. To ensure the availability of menu items, your selections must be submitted to the Event Services Department three weeks prior to your scheduled event.

GUARANTEES

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Event Services Department in writing or by e-mail by 12:00PM, three (3) business days prior to the function date. This number will be considered a guarantee and is not subject to reduction. Hotel will set up to three percent (3%) over the final guarantee. After the guarantee deadline, increases may be accepted up to five percent (5%) based on availability; no additional oversight will be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee.

MULTI-ENTRÉE SELECTIONS

Three Course Plated Menus, Pre-Selected Choice Entrée: A pre-selected choice of three entrées is available; this includes a vegan or vegetarian option. This does not include Duo Entrées. If the entrée prices differ, the higher price prevails. All entrées will include Chef's choice of a seasonal starch and vegetable. An accurate count of each meal is required by 12:00PM, 72 business hours prior to the event. Individual place or menu cards denoting the entrée selections are required.

SERVICE CHARGE & TAXES

Unless otherwise stated, all food, beverage and room rental fees are subject to a 26% taxable Banquet Service Charge. Service Charges are subject to the current state sales tax, where applicable of 8.25% for food and beverage and 6% for meeting room rental. Taxes are subject to change without notice. In the event that your organization is tax exempt in the state of Texas, we are required by law to have a copy of your current Texas Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 3% over the guaranteed number of attendees. A significant change in the final guaranteed guest count may result in our moving your function to an alternate space better suited to the size of the group. Any changes to room setups requested within 48 hours prior to functions will incur a minimum \$250.00 Reset Fee. Actual fee will be assessed at the time the request is received. Client is financially responsible for any damages to meeting space incurred during setup, event, or strike.

(CONTINUED ON NEXT PAGE)

OUR STANDARDS



FOOD AND BEVERAGE

The Greenleigh is required to abide by the regulations enforced by the Texas Alcoholic Beverage Commission. As such, it is the policy of the Hotel that any outside alcoholic beverage may not be brought onto the premises. Your Event Services Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections. Due to license restrictions, all food items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplied, and/or prepared, by a third party without the hotel's written approval.

ADDITIONAL SERVICE STAFF

Additional service staff can be made available for your specific needs at the following rates: Server at \$125.00 each; and Captains at \$225.00 each, per 4-hour shift.

LATE NIGHT STAFF

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$25.00 per hour, per server; Captains \$50.00 per hour, per captain.

BANQUET CHECKS

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services, and the sponsor is solely responsible for the payment of the total amount due.

AUDIO VISUAL

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state-of-the-art equipment, and providing professional technical support.

ENTERTAINMENT & DÉCOR

The Greenleigh provides white linens with green accents. We will be more than happy to assist you in renting specialty or colored linens should you so desire. The ambiance of your function can be enhanced with flowers, music, and specialty items. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Event Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceiling, nor the use of open flames and confetti throughout the property.

SHIPMENTS

All items shipped to the hotel are received and handled by the Hotel's Receiving Department. Handling fees apply and will be the responsibility of the group. Pricing details are available upon request from your Event Services Manager.

DAMAGE

As a patron, you are responsible for any damages to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors, or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage, providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel & its owners shall be named as an additional insured party on any Certificate of Insurance.



713.239.4765
2525 WEST LOOP SOUTH, HOUSTON, TX 77027