



The Pelazzio Ballroom and Conference Center is a full service special events venue offering creativity and style with accurate planning along with high industry standards of event management and on staff specialist. We are equipped to service all corporate events, training meetings, award ceremonies, holiday parties, team building luncheons, and cocktail parties.

### **Events**

The Pelazzio has several banquet and meeting facilities to accommodate groups of any size from 10 to 1700 guests in 21,000 square feet of meeting space.



**Grand Ballroom**



**Tuscany Ballroom**

### **Catering By Pelazzio**

The Pelazzio offers a wide variety of onsite and offsite catering for all event types from your private office to the Museum of Fine arts. A catering selection can be made from our pre-designed menus or you may design your own with our executive chef.

### **Full Scale Events**

Pelazzio is a full service facility and offers a single provider and a single contract. Onsite specialist can arrange a suitable banquet or meeting room, hotel accommodations, transportations and city activities for your guests.

Please contact us for your next event at (281) 531-0008. Thank you for your time in reviewing this information. We look forward to making your next event a success!



## General Information

### Parking:

Complimentary self-parking will be provided by Pelazzio or valet parking is available at current rates.

### Function Hours: **Special time can be arranged**

Standard hours are established as listed below:

	<u>Typical Hours</u>
<b>Breakfast</b>	07:00 a.m. to 11:30 a.m.
<b>Brunch</b>	10:00 a.m. to 1:00 p.m.
<b>Luncheons</b>	10:00 a.m. to 4:00 p.m.
<b>Dinners</b>	05:00 p.m. to 12:00 a.m.
<b>Hors d'oeuvre Receptions</b>	May Vary
<b>All Day Training</b>	07:00 a.m. to 4:00 p.m.

### Tax Exemptions:

Sales tax exempt groups must provide the Texas Sales Tax Exemption certificate at least one week prior to the event.

### Deposit, Payments & Guarantees:

An approximate guest count is required at the time of booking. This is the minimum guaranteed number of guests. A non-refundable deposit of 50% of the estimated charges would be required to secure your reservation. Direct billing is available with credit approval. Please allow two weeks for processing.

Payments can be made by checks, Visa, MasterCard, American Express, Discover Card and also by cash. Please add 8.25% sales tax and 20% gratuity to all food and beverages.

Final confirmation of the number of guests attending must be made no later than 3 days prior to the scheduled function.

### Audio and Visual:

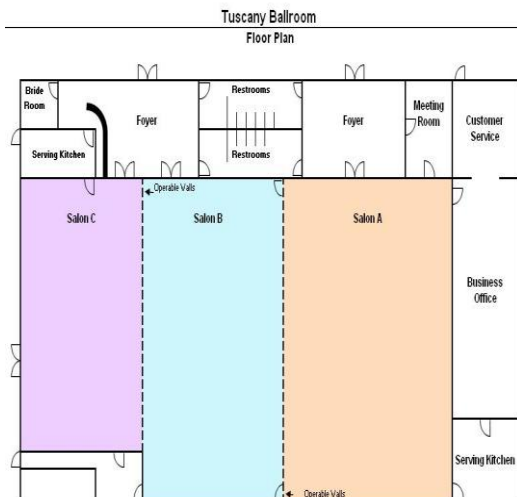
	Per Day
PA sound system	\$250
Wire/wireless Microphone	\$35
Lavaliere Microphone	\$55
LCD projection	\$250
Large screen projection	\$75
Laser Pointer	\$15
Flip chart	\$30
Speaker Podium	\$50
Standard Internet access and Wi Fi	Complimentary
Large Screen TV	\$120
DVD Player or VCR	\$40
Conference phone	\$100
Regular phone	\$25



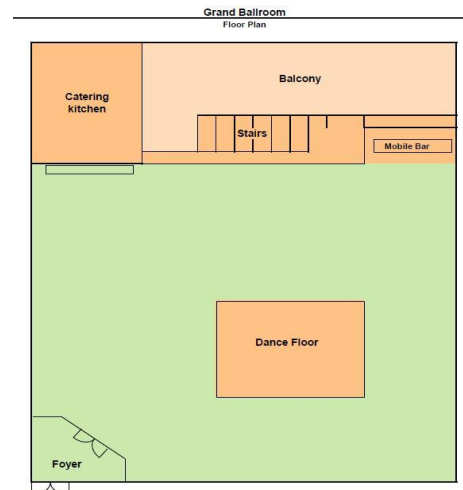
## BALLROOMS AND MEETING ROOMS

	Dim. (L x W)	Sq. ft.	Capacity					Rental
			U Shap e	Class Room	Theate r Style	Banque t Style	Reception Style	
Grand Ballroom	92X69	6120	N/A	320	600	420	500	\$2000
Tuscany Ballroom	136X64	8200	N/A	500	800	600	800	\$2500
Tuscany A1	30X55	1650	50	80	200	150	175	\$475
Tuscany A2	34X55	1850	52	90	200	150	175	\$475
Tuscany B1	30X45	1350	40	60	180	120	140	\$425
Tuscany B2	34X45	1550	42	70	180	120	140	\$425
Tuscany C1	30x36	1100	30	40	120	70	80	\$375
Tuscany C2	26X36	700	25	32	90	70	80	\$275

### Floor Plans: Tuscany Ballroom



### Grand Ballroom





Thank you for choosing The Pelazzio as your event destination. All of our menu items are prepared fresh daily for your event. Our staff is more than ready to attend to your every need; please do not hesitate to ask.

Since every event is unique, you may customize a menu to suit your tastes and needs.

We have created a few “sample menus” for you to choose from which range in price and variety. *(Items are based on availability and season)*

We would like for your special occasion to be a distinctive as well as pleasurable experience. We invite you to not only peruse these selections, but to create the event of your dreams.

Renowned chef ***Olivio Plancarte*** is available by appointment to serve as your muse and bring your every desire to life!

Feel free to call 281- 531- 0008 to set up a complimentary consultation.



### **Breakfast Buffet**

Includes fresh orange juice, regular and decaffeinated coffee  
Along with a selection of teas

### **Continental Breakfast**

A selection of Croissants, Danish, Muffins and Bagels  
Served with Imported Preserves, Butter, Honey and Cream Cheese  
Whole and Sliced Fresh Fruits

**\$10.95 per guest**

### **American Breakfast**

Whole and Sliced Fresh Fruits, Scrambled Eggs, Sausage and Bacon,  
Breakfast Potatoes, Assorted Breakfast Breads and Pastries,  
Imported Preserves, Butter, Honey and Cream Cheese

**\$13.95 per guest**



## **Lunch Buffets Served before 2:00pm**

Include Fresh Iced Tea, Regular and Decaffeinated Coffee.

### **Summer Deli Buffet**

Thinly sliced Roast Beef, Ham & Turkey Cold Cuts  
Assorted Breads and Croissants  
Sliced Cheeses, Mustard & Mayonnaise  
Cold Pasta Salad & Potato Chips  
Fruits & New York Cheesecake Squares  
**\$15.95 per guest**

### **Spring Salad Buffet**

Classic Tuna Salad  
Greek Salad with Tomato, Cucumber, Sweet Red Onions, Feta,  
Kalamata olives and fresh herbs  
Classic Caesar with Grilled Chicken  
Seasonal Fruit Salad with fresh Mint  
Assorted Breads and Croissants  
Lemon Squares & Double Chocolate Cookies  
**\$14.95 per guest**

### **New Orleans Cajon Buffet**

Crawfish and Chicken Gumbo  
Shrimp Etouffee  
Served with braised greens and  
Chicken Andouille rice  
Bread pudding  
**\$17.95 per guest**



### **Little Italy Style Buffet**

Dried & Cured Meats and Cheeses  
Grilled marinate Vegetables with Balsamic Vinaigrette  
Classic Caesar Salad  
Pasta Alfredo with chicken or Lasagna  
Garlic bread  
Tiramisu  
**\$16.95 per guest**

### **South of The Border Buffet**

Chile con Queso served with Tortilla chips and fresh Guacamole  
Marinated Beef or Chicken Fajitas  
Spanish Rice and Baracho Beans  
Tres Leches  
**\$16.95 per guest**

### **Asian Style Buffet**

Crispy Chicken Egg Rolls  
Vegetable Spring Rolls  
Chicken Satay with Peanut Sauce  
Stir fried rice  
Dried Cherry and Pecan Dumpling with Sweet Plum Sauce  
**\$16.95 per guest**



## Meeting Enhancements

### **Snack Time**

Assortment of Pretzels, Chips, Cookies and M&M's  
**\$6.95 per person**

### ***Afternoon Tea***

Homemade Scones, Fresh Berries, Muffins and a selection of Teas  
**\$7.50 per person**

### ***Chocolate Attack***

Chocolate Brownies, Chocolate Chip Cookies, Chocolate Dipped Strawberries  
**\$8.95 per person**

### **A La Carte Items**

Fresh Fruit Juices: **\$16.00 per gallon**

Coffee Station: **\$15.00 per gallon**

Soft Drinks and Bottled Evian: **\$2.50 each**

Bowl of Fresh Fruit: **\$4.50 per guest**

Assortment of Freshly Baked Cookies: **\$17.00 per dozen**

Freshly Baked Brownies: **\$18.00 per dozen**



**Passed Appetizers \$16 per person (choose 3)**

Bruschetta with Tomato Basil and Goat Cheese  
Or with Olive Tapenade and Mozzarella

Croustade of Seared Beef with Walnut Cilantro Tapenade

Wild Mushroom or Roasted Vegetable Tartlets

Southwest Spring Rolls

Brie, Pear and Almond in Phyllo

Pecan Chicken Tenders

Breaded Artichoke Hearts with Goat Cheese

Cocktail Crab Cakes

Coconut Fried Shrimp



*Plated Menu Choice A*

Mixed Greens Salad, Balsamic Vinaigrette

----

Grilled Salmon Filet, Rosemary butter sauce,  
Wild rice, Seasonal Vegetables

or

Roasted Chicken, Raspberry Sauce,  
Potato Gratin, Seasonal Vegetables,

----

Chef's Choice Desert

\$22

*Plated Menu Choice B*

Frisee Salad topped with herbed-crusteD goat cheese,  
Mandarin Essence Vinaigrette

----

Lobster Bisque with a cherry drop

----

Grilled Duck Breast, Green Peppercorn Sauce,  
Potato Gratin, Seasonal Vegetables

or

Blue Nose Sea Bass, Crawfish Sauce,  
Basmati Rice

----

Chocolate Volcano

\$29



*Plated Menu Choice C*

Sesame Seared Ahi tuna, wasabi aioli  
daikon herb salad, Ginger Vinaigrette

----

Creamy butternut squash soup

----

Grilled Swordfish, Mediterranean style

or

Braised Veal Shank, sage scented glaze  
saffron risotto,

----

Cheese Assortment

----

Apple tart tatin, homemade vanilla ice cream

\$35

*Plated Menu Choice D*

Micro green salad with wild salmon tartar, Foie Gras terrine,  
Orange dressing

----

Classic Shrimp Cocktail

----

Roasted Monkfish tail, sauce lie de vin,  
bed of fresh spinach,

----

*Or*

*Grilled Filet Mignon*

----

Chocolate and Amaretto Soufflé

\$55



## **ALL DAY Training and Meeting**

### **Continental Breakfast**

Fresh Coffee, Hot Tea, Fruit Juices,  
Sliced Fresh Fruit, Yogurt  
Assorted Pastries and Danish

### **Mid Morning Break**

Assorted Sodas, Fresh Fruit, Granola Bars  
Fresh Coffee, Hot Tea

### **Luncheon**

Chef Choice Plated Lunch

### **Afternoon Break**

Assorted Sodas, Fresh Baked Cookies & Brownies,  
Snack of the Day

### **Meeting Room Rental**

#### **Audio Visual:**

Projector Screen, Flipchart & Podium, Wi Fi and Hardwired Internet Access, business Center

**\$43.95 per person**

Special requests can be accommodated



## Champagnes and Sparkling Wines

Roederer Estate, brut .....	NV .....	Anderson Valley, Ca .....	42
Perrier-Jouet, brut .....	NV .....	Champagne, Fr	45
Perrier-Jouet, Fleur de Champagne .....	96 .....	Champagne, Fr	268
Veuve Clicquot Ponsardin .....	NV .....	Champagne, Fr	115
Dom Perignon.....	96.....	Champagne, Fr	340

## Chardonnay

Fritz .....	03.....	Russian River, Ca.....	36
Sonoma Cuttrer .....	03.....	Russian River, Ca.....	41
Far Niente.....	01.....	Napa, Ca .....	120
J. Drouhin Pouilly-Fuisse .....	03.....	Burgundy,Fr .....	42

## Sauvignon Blanc

Brancott.....	03.....	Marlborough, Nz.....	36
Steltzner .....	04.....	Ca.....	41
Kelham.....	01.....	Oakville, Ca .....	54
Stag's Leap .....	03.....	Napa, Ca .....	52

## Misc White

Murphy Goode, Fume Blanc .....	02.....	Sonoma, Ca.....	21
Daniel Gehrs, Riesling .....	04.....	Central coast, Ca .....	39
Ca Tullio .....	04.....	Fruiily, It .....	33

## Merlot

Estate Baccala.....	01.....	Napa Valley, Ca .....	30
Kunde .....	01.....	Sonoma, Ca.....	30
Dominari .....	01.....	Napa, Ca .....	98

## Cabernet Sauvignon

Estate Baccala.....	01.....	Napa, Ca .....	30
Simi .....	02.....	Alexander Valley, Ca .....	45
Kelham.....	00.....	Oakville, Ca .....	102
Dominari .....	01.....	Napa, Ca .....	165

## Pinot Noir

La Crema .....	04.....	Sonoma, Ca.....	36
Au Bon Climat .....	03.....	Santa Maria, Ca	51
Girasole.....	01.....	Menocino, Ca ...	26
Mueller "Emily' s Cuvee" .....	01.....	Russian River, Ca.....	102



## Large Bottles

Columbia Crest Grand Estate <b>3 l</b> .....	02.....	California .....	180
Mer Soleil Chardonnay <b>3 l</b> .....	02.....	California .....	410
Rosemount Chardonnay <b>3 l</b> .....	02.....	California .....	492
Ironstone Merlot <b>3 l</b> .....	02.....	California .....	120
Jewel Merlot <b>3 l</b> .....	02.....	California .....	120
St Michelle Indian Wells Merlot <b>3 l</b> .....	02.....	California .....	180
Frog's Leap Merlot <b>1.5 l</b> .....	02.....	California .....	190
Markham merlot <b>1.5 l</b> .....	02.....	California .....	95
Merryvale Reserve Merlot <b>1.5 l</b> .....	02.....	California .....	156
North Star Merlot <b>1.5 l</b> .....	02.....	California .....	275
Wyndham Cabernet <b>3 l</b> .....	02.....	California .....	264
Grand Archer Cabernet <b>3 l</b> .....	02.....	California .....	600
Caymus Cabernet <b>1.5 l</b> .....	02.....	California .....	340
Kenwood Artist Cabernet <b>1.5 liter</b> .....	02.....	California .....	342
Pine Ridge Cabernet <b>1.5 liter</b> .....	02.....	Stag's Leap.....	310
Eos Zinfandel <b>3 liter</b> .....	02.....	California .....	183
Lake Sonoma Zinfandel <b>3 liter</b> .....	02.....	California .....	252
St Supery Meritage <b>1.5 liter</b> .....	02.....	California .....	220
Ferrari Carano Siena <b>1.5 liter</b> .....	02.....	California .....	112



## Bar Services

Full Service Bar available

### Host Bar packages

#### Gold Beverage Package

House Brand Drinks, Domestic bottled beer

**\$12.95 per person for four hours**

Each additional hour is charged at \$3.00 per person.

#### Platinum Beverage Package

Call Brand Drinks, Domestic and Imported bottled Beer

**\$14.95 per person for four hours**

Each additional hour is charged at \$4.50 per person.

#### Superior Beverage Package

Superior Brand Drinks, Domestic and Imported bottled Beer

**\$17.95 per person for four hours**

Each additional hour is charged at \$5.00 per person.

### Cash Bar

House Drink_____	\$4.00
Call Drinks_____	\$5.00
Premium Drinks_____	\$6.00
Superior_____	\$7.00
House Wine /Champagne_____	\$5.00
Beer - Domestic_____	\$4.00
Beer - Imported_____	\$4.00
Soft Drinks / Juices_____	\$2.00
Bottled Water_____	\$2.00
Keg of Beer – Domestic_____	\$210

Please add \$100 setup fee per 100 guests for 4 hours



## Lunch Menu for Outside Catering

Requires 24 hour notice, Minimum Order \$150

### Box Lunch Sandwich Menu

All Box Lunches include your choice of can Coke, Diet Coke or Sprite, bagged chips or fresh fruit bowl plates, utensils, napkin and cookie or brownie.

_____	<b>Grilled Chicken</b> Grilled Chicken, Sun dried tomatoes, Arugala, Pesto	\$9.95
_____	<b>Smoked Turkey</b> Smoked turkey, Swiss cheese, Roasted Red Peppers, Bean Sprouts Mustard/Mayo	\$8.95
_____	<b>Ham Sandwich</b> Ham, Wheat or rye bread, lettuce, Swiss cheese, Honey mustard	\$9.95
_____	<b>Grilled Eggplant</b> Grilled eggplant, Fontana cheese, tomatoes, basil, Pesto	\$7.95
_____	<b>Tuna Salad</b> Albacore tuna, red onions, tomatoes, Cucumbers, red vinegar, olive oil	\$8.95

### Salads

All salads include can soda, utensils, plates, napkins and desert

_____	<b>Caesar Salad</b> Romaine lettuces Parmesan cheese bread croutons and Caesar dressing	\$7.95
_____	<b>Caesar Salad with Chicken</b>	\$8.95
_____	<b>Greek Salad</b> Romaine lettuces Feta cheese Black olives, Red/green peppers, tomatoes, olives Greek dressing	\$7.95
_____	<b>Greek Salad with Grilled Chicken</b>	\$8.95
_____	<b>Chef Salad</b> Ham, turkey, Cheddar and Swiss eggs, tomatoes, pickles, onion, cucumber, lettuce, dressing of your choice.	\$9.95
_____	<b>Fresh Fruit Bowl</b> Pineapples, honey dew melon, cantaloupe, grapes, and oranges	\$7.95
_____	<b>Marinated Vegetables</b> Broccoli, cherry tomatoes, carrots, cauliflower, red/green peppers, red onion, dressing	\$7.95



### **Pastas**

All pastas include plates, napkin, utensils, can drink and garlic bread.

_____	Fettuccine Alfredo	\$9.95pp
_____	with Chicken	\$10.95pp
_____	Penne Pasta with Marinara sauce	\$9.95pp
_____	With Chicken	\$10.95pp
_____	Bowtie primavera	\$9.95pp
_____	With Chicken	\$10.95pp
_____	Beef Lasagna (min 10 ppl)	\$11.95pp
_____	Vegetable Lasagna ( min10 ppl)	\$10.95pp
_____	Side Salad (tossed with Ranch or Italian Dressing)	\$3.95EA

### **Mexican Dishes**

All dishes include drink, rice and beans.

_____	Quesadillas Beef	\$9.95pp
_____	Quesadillas Chicken	\$9.95pp
_____	Fajitas for 4 Beef	\$44.95
_____	Fajitas for 4 Chicken	\$42.95
_____	Side Salad (tossed with Ranch or Italian Dressing)	\$3.95EA



## Dessert

	½ Dozen	1 Dozen
Cookies	\$6.75	\$12.00
Macadamia Nut	_____	_____
Chocolate Chip	_____	_____
	\$10.00	\$18.00
Fresh made brownies	_____	_____

1/2 pan: Serves 15-20 ppl

Full pan: Serves 35-40 ppl

Apple pie	1/2 pan	\$35
	Full pan	\$46
Berries pie	1/2 pan	\$36
	Full pan	\$48
Ny cheese cake	1/2 pan	\$36
	Full pan	\$48
Chocolate brownie	1/2 pan	\$37
	Full pan	\$52
Carrot cake	1/2 pan	\$34
	Full pan	\$46
Upside down pineapple cake	1/2 pan	\$38
	Full pan	\$54
Bread Pudding with Vanilla Sauce	1/2 pan	\$38
	Full pan	\$54
Tiramisu	1/2 pan	\$45
	Full pan	\$65

## Breakfast Pastries

	½ Dozen	1 Dozen
	\$9.00	\$16.00
Blueberry Muffins	_____	_____
Oatmeal Muffins	_____	_____
Pecan Muffins	_____	_____
Chocolate Muffins	_____	_____
Orange Muffins	_____	_____
Coffee Cake	\$10.00	\$18.00
	_____	_____



### **Croissants**

_____	Plain Croissants (\$2.25)	_____	Ham and Cheese (\$5.95)
_____	Coffee (\$35 per Gallon)	_____	Orange juice (\$15 per Gallon)



**Pelazzio Catering**

**Please use as your fax cover sheet**

**Attn: Catering  
reservations@Pelazzio.com**

**Fax (281)754-4705**

**Name (first and last)** \_\_\_\_\_

**Phone#** \_\_\_\_\_ **Ext.** \_\_\_\_\_

**Company Name** \_\_\_\_\_

**Address** \_\_\_\_\_

**Delivery Date** \_\_\_\_\_

**Time** (remember 24 hours notice) \_\_\_\_\_

**Comments** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Please call (281)531-0008 to confirm order if we have not  
contacted you within 1 hour of fax!**