



## INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

## KEY



### Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



### World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



### Light



### Vegetarian



## BANQUET INFORMATION AND REQUIREMENTS

### **Menu Planning**

The InterContinental Stephen F. Austin is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our international team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Event Services Department three weeks prior to your scheduled event.

### **Wine and Beverage**

The InterContinental Stephen F. Austin is required to abide by the regulations enforced by the Texas State Liquor Commission. As such it is the policy of the Hotel that any outside 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 compliment your meal selections.

### **Linens**

The InterContinental Stephen F. Austin provides linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

### **Entertainment and Décor**

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.

### **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.

### **Valet Parking**

We offer discounted valet parking of \$20.00 daily for your guests' convenience. Standard overnight charges apply.

### **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 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$75.00 reset fee.** Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

### **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 12:00 noon, **72 business hours prior to the function date.** This number will be considered a guarantee and **is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. Guarantees may not fall below 80% of the expected number of attendees.** After the 72 hour period, guarantees may only be increased by 5%; please note that an additional 5% overset will not 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.

### **Service Charge and Taxes**

All food and beverage and room rental charges, unless otherwise specified, are subject to our customary twenty-two (22%) percent taxable banquet service charge. Food and beverage is subject to Texas Sales Tax. 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.

### **Methods and Conditions of Payment**

Review your contract for deposit and payment schedules. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

### **Outdoor Functions**

The Hotel **reserves the right to make the final decision** to use outdoor facilities in case of inclement weather by 5:00pm the day prior to the event. Outdoor entertainment must be pre-approved.

### **Signs and Displays**

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, elevators, lobby or building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

### **Lost and Found**

The InterContinental Stephen F. Austin does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during or following patron's event.

### Damage

As a patron, you are responsible for any damages done 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 shall be named as an additional insured on any certificate of insurance.

### Security

The InterContinental Stephen F. Austin will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Event Services Manager can assist you in arranging for hotel security officers. To maintain hotel service standards and for the safety & comfort of your attendees, no outside security agencies are permitted. All events that include 25 minors or more must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on hotel premises. **Note:** No armed security is allowed in the hotel, excluding law enforcement and federal officers.

### Shipments

All Boxes shipped and/or delivered to hotel will be assessed a package handling fee of \$6.00 per item.

### Food and Beverage Items

Due to license restriction, all food and beverage 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 supplies and/or prepared by a party without the hotel's written approval.**

### Approval

Client signature: \_\_\_\_\_

By signing this agreement, I acknowledge that I read and understood the Banquet Information and Requirements Information.



## BREAKFAST BUFFETS

**CONTINENTAL BREAKFAST**  
Chilled Fruit Juices | Seasonal Fresh Fruit Served with Honey Yogurt | Freshly Baked Danish and Muffins | Buttery Croissants and Bagels | Sweet Butter, Honey and Preserves | Regular, Strawberry and Light Cream Cheese | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas  
**\$20.00** per person

**BREAKFAST CROISSANT**  
Chilled Fruit Juices | Seasonal Fresh Fruit Served with Honey Yogurt | Freshly Baked Danish and Muffins | Buttery Croissants and Bagels | Sweet Butter, Honey and Preserves | Regular, Strawberry and Light Cream Cheese | Ham, Egg and Cheese Croissant | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas  
**\$25.00** per person

**SOUTHWESTERN CONTINENTAL**  
Chilled Fruit Juices | Seasonal Sliced Fresh Fruit Served with Honey Yogurt | Freshly Baked Danish and Muffins | Buttery Croissants and Bagels | Sweet Butter, Honey and Preserves | Regular, Strawberry and Light Cream Cheese | Build Your Own Breakfast Tacos | To Include Scrambled Eggs, Bacon, Sausage and Breakfast Potatoes | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas  
**\$26.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

## CONTINENTAL BREAKFAST ENHANCEMENTS



### SWEET TOOTH

Texas Cinnamon Rolls, Thick Texas Toast, Egg Battered and Grilled with Bourbon Glazed Blackberries  
**\$5.00** per person



### SOUTHWEST

Build Your Own Breakfast Tacos to Include:  
Scrambled Eggs, Bacon, Sausage and Breakfast Potatoes  
Cheese and Homemade Salsa  
**\$8.00** per person



### TEXAS COUNTRY

Southern Biscuits with Country Gravy and Grits  
**\$8.00** per person

### LONE STAR

Country Style Scrambled Eggs, Crisp Bacon, Grilled Sausage Links and Breakfast Potatoes  
**\$10.00** per person



### NORWEGIAN

Smoked Salmon Display with Cream Cheese, Capers, Sliced Onions and Chopped Egg, Served with Mini Bagels and Assorted Breads  
**\$12.00** per person

## SPECIALTY STATIONS



### SMOOTHIE STATION

Freshly Made Signature Smoothies with:  
Yogurt | Bananas | Mangoes | Strawberries  
**\$10.00** per person



### WAFFLE STATION

Uniformed Chef to Prepare Belgian Waffles with:  
Cinnamon Whipped Cream | Fresh Berries | Chocolate Chips | Pecans  
(\$100 chef fee)  
**\$8.00** per person

### OMELET STATION

Uniformed Chef to prepare Assorted Omelets  
Fillings Include Choice of :  
| Smoked Ham | Sausage | Bacon | Peppers | Onions | Tomatoes | Scallions | Spinach | Mushrooms | Jalapenos | Cheddar Cheese  
(\$100 chef fee)  
**\$12.00** per person

### SALMON COULBIAC

Pacific Salmon Baked in Puff Pastry with  
**\$11.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

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## PLATED BREAKFAST

Plated Breakfast Includes a Selection of Chilled Fruit Juices, Pastries, Muffins and Croissants  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas

### **LONE STAR**

Fresh Scrambled Eggs | Crisp Bacon | Link Sausage | Southwestern Breakfast Potatoes

**\$24.00** per person



### **TEX MEX**

Migas Scrambled Eggs with | Bell Peppers | Pico de Gallo | Pepper Jack Cheese | Chorizo | Served with Fresh Flour Tortillas and Refried Beans

**\$25.00** per person



### **LADY BIRD**

Fresh Berries and Granola Parfait



Vegetable Quiche with Sauteed Mushrooms and Artichoke Hearts

**\$24.00** per person

### **FRUIT COPA WITH GRANOLA YOGURT**

Grilled Tomato with Prosciutto and Feta Cheese with Smoked Salmon on Bagel Crisp

**\$26.00** per person

### **TRADITIONAL EGGS BENEDICTS**

Grilled Roma Tomatoes and Asparagus with Hollandaise Sauce  
Roasted Fingerling Style Breakfast Potatoes

**\$30.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)



## BRUNCH

### BRUNCH BUFFET

Chilled Fruit Juices | Seasonal Fresh Fruit Served with Honey Yogurt | Freshly Baked Danish and Muffins | Buttery Croissants and Bagels | Sweet Butter, Honey and Preserves | Regular, Strawberry and Light Cream Cheese | Assorted Plain and Fruit Yogurts | Scrambled Eggs with Chives | Fried Chicken and Waffles | Crisp Bacon and Honey Baked Ham | Roasted Fingerling Potatoes | Chef's Assortment of Desserts | Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas

**\$46.00** per person

## BRUNCH ENHANCEMENTS

Thick Texas Toast | Egg Battered and Grilled with Bourbon Glazed Blackberries

**\$5.00** per person

Gulf Coast Shrimp Cocktail

**\$6.00** per piece

Smoked Salmon | Prosciutto Deviled Eggs

**\$36.00** per dozen

Assorted Mini Quiche

**\$30.00** per dozen

### OMELET STATION

Uniformed Chef to Prepare Assorted Omelets:

Fillings Include Choice of: | Smoked Ham | Sausage | Bacon | Peppers | Onions | Tomatoes | Scallions | Spinach | Mushrooms | Jalapenos and Cheddar Cheese (\$100 chef fee)

**\$18.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

## THEMED BREAKS

### MID MORNING BREAK

Assorted Regular, Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee | Selection of Hot Herbal Teas

**\$7.00** per person

### AFTERNOON BREAK

Assorted Cookies and Brownies | Individual Whole and Chocolate Milk | Assorted Regular and Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas

**\$10.00** per person

### TEX MEX FIESTA

Tortilla Chips, Salsa, Guacamole and Queso | Fresh Churros Sprinkled with Cinnamon Sugar | Assorted Regular and Diet Soft Drinks and Bottled Water

**\$10.00** per person

### SWEET TOOTH

Fresh Fruit and Berries with Dark Chocolate Fondue | Double Chocolate Brownies | Assorted Cookies and Assorted Candy Bars | Assorted Regular and Diet Soft Drinks and Bottled Water

**\$12.00** per person



### TEXAS HILL COUNTRY

Texas Cheese Display | Fried Jalapeno Poppers and Jalapeno Scones with Beef Jerky | Assorted Regular and Diet Soft Drinks and Bottled Water

**\$16.00** per person

### PACIFIC ISLE

Assorted Dim Sum, Sushi and Condiments | Vegetable Spring Rolls and Fortune Cookies | Assorted Regular and Diet Soft Drinks and Bottled Water

**\$16.00** per person

### ROUTE 66

Assorted Bags of Chips, Candy Bars and Cracker Jacks | Coke Float Bar with Vanilla Ice Cream, Oreo Crumbles, Reese's Pieces, M&M's Peanuts, Pecans, Cherries, Sprinkles and Hershey's Syrup | Assorted Regular and Diet Soft Drinks and Bottled Water

**\$14.00** per person

### BUILD YOUR OWN SNACK MIX

To Include Trail Mix, Assorted Dried Fruits, Nuts and Seeds | Selection of Roasted Nuts and Pretzels | Assorted Regular and Diet Soft Drinks and Bottle

**\$14.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

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## A LA CARTE

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Herbal Teas  
**\$70.00** per gallon

Assorted Regular and Diet Soft Drinks **\$4.50** each

Bottled Spring Water **\$5.00** each

Evian and San Pellegrino Mineral Water **\$6.00** each

Chilled Fruit Juices **\$5.00** each

Powerade **\$5.00** each

Red Bull **\$7.00** each

Iced Coffee Drinks **\$6.00** each

Lemonade **\$25.00** per gallon

Granola Bars **\$3.00** each

Kashi Bars **\$4.00** each

Assorted Fruit Yogurts **\$4.00** each

Assorted Whole Fruit **\$3.00** each

Seasonal Sliced Fresh Fruit and Berries **\$10.00** each

Domestic and Imported Cheese Display **\$14.00** each

Lemon Bars **\$28.00** per dozen

Assorted Cookies **\$40.00** per dozen

Select Candy Bars **\$37.00** per dozen

Freshly Baked Pretzels with Mustard **\$4.00** each

Assorted Cookies **\$40.00** per dozen

Select Candy Bars **\$37.00** per dozen

Ice Cream Novelties **\$5.00** each

Blue Bell Ice Cream Station **\$24.00** each

Mixed Nuts **\$35.00** a pound

Oatmeal **\$3.00** per person

Assorted Pastries **\$40.00** per dozen

Gourmet Assorted Popcorn **\$3.00** per person



## PACKAGES

### CONFERENCE PACK

Additional Charge for Breakout Rooms  
*Add a Dinner Buffet for an additional \$55.00 per person*

### CONTINENTAL BREAKFAST

Chilled Fruit Juices | Seasonal Fresh Fruit Served with Honey Yogurt | Freshly Baked Dnaish and Muffins | Buttery Croissants and Bagels | Sweet Butter, Honey and Preserves | Regular, Strawberry and Light Cream Cheese | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

### MID MORNING BREAK

Assorted Regular and Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

### LUNCH

Please refer to Plated and Buffet\* menu selections  
Up to \$39.00 value per day  
*\*Minimum of 20 People Required for Lunch Buffet Service*

### AFTERNOON BREAK

Assorted Cookies and Brownies | Individual Whole and Chocolate Milk| Assorted Regular and Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Teas

### MEETING ROOM SETUP

Meeting Room to Include:  
Pads, Pens, Iced Water and Mints

### AUDIO VISUAL

Standard Audio Visual Equipment to Include:  
Meeting Room Screen, Cart and Cables  
**\$95.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

## PACKAGES

### CONGRESS STREET PACKAGE

Additional charge for Breakout rooms

Add a Dinner Buffet for an additional \$55.00 per person

#### CONTINENTAL BREAKFAST

Chilled Fruit Juices | Seasonal Fresh Fruit Served with Honey Yogurt | Freshly Baked Danish and Muffins | Buttery Croissants and Bagels | Sweet Butter, Honey and Preserves | Regular, Strawberry and Light Cream Cheese | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

#### MID MORNING BREAK

Assorted Regular and Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

#### AFTERNOON BREAK

Freshly Baked Cookies | Assorted Regular and Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

#### MEETING ROOM SET UP

Meeting Room Includes:

Pads, Pens, Iced Water and Mints

**\$32.00** per person

### STEPHEN F PACKAGE

Additional Charge for Breakout Rooms

Add a Dinner Buffet for an additional \$55.00 per person

#### CONTINENTAL BREAKFAST

Chilled Fruit Juices | Seasonal Fresh Fruit Served with Honey Yogurt | Freshly Baked Danish and Muffins | Buttery Croissants and Bagels | Sweet Butter, Honey and Preserves | Regular, Strawberry and Light Cream Cheese | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

#### MID MORNING BREAK

Assorted Regular and Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

#### LUNCH BUFFET

Minimum of 20 people required for Lunch Buffet Service

Please choose from the following selections:

#### SIESTA SANDWICH BUFFET

#### TEX MEX LUNCH BUFFET

#### DELI BUFFET

#### AFTERNOON BREAK

Freshly Baked Cookies and Brownies | Assorted Regular and Diet Soft Drinks and Bottled Water | Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

#### MEETING ROOM SET UP

Meeting Room Includes:

Pads, Pens, Iced Water and Mints

**\$66.00** per person



## EXPRESS LUNCHEONS

### ON THE GO LUNCHES

#### **SLICED ROAST BEEF & BRIE**

French Baguette with Lettuce and Tomato | Gourmet Chips | Whole Fresh Fruit | Granola and Chocolate Brownie | Served with Assorted Regular and Diet Soft Drinks and Bottled Water

**\$25.00** per person

#### **HERB MARINATED GRILLED CHICKEN BREAST**

Focaccia with Lettuce, Tomato and Mozzarella Cheese | Gourmet Chips | Whole Fresh Fruit | Granola Bar and Chocolate Chip Cookie | Served with Assorted Regular and Diet Soft Drinks and Bottled Water

**\$25.00** per person

#### **SPINACH WRAP WITH TURKEY, AVOCADO AND TOMATO**

Vegetable Crudite with Ranch Dip | Granola Bar and Chocolate Chip Cookie | Served with Assorted Regular and Diet Soft Drinks and Bottled Water

**\$25.00** per person

#### **GRILLED VEGETABLE PITA POCKET**

Cucumber Tzatziki | Hummus and Pita Chips | Whole Fresh Fruit | Granola Bar and Chocolate Chip Cookie | Served with Assorted Regular and Diet Soft Drinks and Bottled Water

**\$26.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

AN AUSTIN ORIGINAL –  
AMY'S ICE CREAM BREAK!

Amy's Ice Creams has been an Austin tradition for more than 25 years. A delicious blend of milk, butter, eggs and sugar provides the sweet cream base for over 350 different ice cream varieties ranging from Shiner Bock ice cream to Key Lime Pie.

The ice creams are made to order and require at least 24 hours for preparation. The diverse and fun menu selection also includes vegan friendly fruit ices, yogurt, ice cream cakes, shakes, malts and smoothies.

For the break option, Amy's brings out ice cream, toppings, and ices to you. With an order of 50 or more cups they also send out their own authentic server who will scoop for your delegates.

Contact us for pricing specific to your group.





## LUNCH BUFFETS

Includes Freshly Baked Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Tea

Groups with less than 25 attendees will incur a \$125.00 fee for Hot Buffet selections

### **DELI BUFFET**

Tossed Baby Greens with Ranch and Balsamic Vinaigrette Dressing | Soup Du Jour | Selection of Freshly Sliced Deli Turkey, Honey Ham, Salami and Pastrami | Sliced Cheddar, Swiss, Provolone and American Cheeses | Tomato, Onions, Lettuce, Pickles, Artisan Breads with Mustard and Mayonnaise | Texas Cole Slaw and Fingerling Potato Salad | Chef's Daily Selection of Sweets

**\$35.00** per person

### **SIESTA SANDWICH BRUNCH**

Traditional Caesar | Soup Du Jour | Cuban Sandwich | Turkey Swiss on Rye Panini | Pastrami and Gruyere with Dijon Mustard on French Loaf | Pesto Roasted Vegetables Wrapped in Wheat Tortilla with Chipotle Aioli | Blue Cheese Cole Slaw and Fruit Salad | Crème Brulee Cheesecake and Pecan Pie

**\$37.00** per person

### **TEX MEX**

Southwestern Caesar with Roasted Corn Salsa, Tobacco Onions, Croutons with Jalapeno Ranch Dressing | Tortilla Soup | Beef and Chicken Fajitas with Flour Tortillas, Sour Cream, Guacamole | Salsa and Pico de Gallo | Beef Tamales and Queso with Tortilla Chips | Refried Beans and Spanish Rice | Flan and Churros

**\$39.00** per person

### **VENETIAN**

Baby Arugla with Feta, Roasted Walnuts, and Caper Dressing | Minestrone Soup | Fresh Mozzarella Layered with Tomatoes, Fried Basil and Balsamic Reduction | Antipasti Kebobs | Mushroom Ravioli with Sundried Tomato Chutney | Bowtie Pasta with Hazelnut Pesto | Buttered Garlic Zucchini | Tiramisu and Lemon Short Bread

**\$42.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)



## LUNCH BUFFETS

Includes Freshly Baked Breads and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Tea

Groups with less than 25 attendees will incur a \$125.00 fee for Hot Buffet selections

### **PACIFIC TOUR**

Tossed Spring Greens with Sauteed Shitake Mushrooms, Mandarin Oranges with Ginger Vinaigrette Dressing | Miso Soup | Sesame Pickled Asian Slaw | California Rolls with Ginger and Wasabi | Vegetable Spring Rolls | Sweet and Sour Chicken | Beef with Broccoli | Vegetarian Pad Thai | Chef's Assorted Desserts

**\$39.00** per person



### **HILL COUNTRY BBQ**

Crisp Garden Greens with Grilled Pears, Candied Pecans and Lemon Vinaigrette Dressing | Three Bean Chili | BBQ Baked Chicken | Pecan Smoked Sausage | Sliced Brisket with Ancho BBQ Sauce | Rosemary Roasted Potatoes Ranchero Beans and Seasonal Vegetables | Apple Pie and Blackberry Cobbler

**\$44.00** per person

### **CAPITAL ELEGANCE**

Baby Spinach with Prosciutto, Shaved Parmesan, Pine Nuts with Truffle Balsamic Vinaigrette | Heart of Palm and Shrimp Salad | Grilled Asparagus with Sauteed Wild Mushrooms | Roasted Chicken Breast with an Orange Apricot Compote | Pan Seared Gulf Red Fish Vera Cruz | Braised Beef Pot Roast with Veal Demi Glace | Roasted Yukon Gold Potatoes and Seasonal Vegetables | Sour Cherry Tartlets | Strawberry and Cream Genoise

**\$49.00** per person

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

## LUNCH

### CONGRESS STREET SALAD

Mixed Spring Greens, Baby Heirloom Tomatoes, English Cucumbers, Focaccia Croutons with Balsamic Vinaigrette Dressing  
**\$9.00**

### TEXAS WEDGE

Baby Iceberg Lettuce, Crisp Bacon, Blue Cheese and Tobacco Onions with Jalapeno Ranch Dressing  
**\$9.00**

### BOSTON BIBB WEDGES

Gorgonzola, Tear Drop Tomatoes, Toasted Walnuts with a Pear Vinaigrette Dressing  
**\$10.00**

### AUSTIN SALAD

Baby Spinach, Pickled Red Onions, Jalapeno Goat Cheese with Warm Bacon Dressing  
**\$9.00**

### HILL COUNTRY CAESAR SALAD

Baby Hearts of Romaine, Charred Tomatoes, Shaved Parmesan Garlic Croutons with Boquerone Caesar Dressing  
**\$10.00**

For Entrée Portion: Add on Herb Roasted Chicken for \$18.00 or Grilled Shrimp for \$20.00

### BABY ARUGULA SALAD

Crumbled Ricotta, Cracked Black Pepper, Charred Lemon Wedge, Chilled Olive Oil  
**\$10.00**

### SOUPS

Chicken Sausage Gumbo **\$9.00**  
Leek and Potato **\$7.00**  
Roasted Poblano Tortilla Soup **\$8.00**  
Tomato Basil Bisque **\$7.00**  
Corn Crab Chowder **\$9.00**  
Chilled Gazpacho **\$9.00**

(Soup En Croute Please Add \$2.00)

## LUNCH ENTREES

Includes Freshly Baked Breads and Sweet Cream Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas

### AGNOLOTTI PASTA

Stuffed with Artichoke and Mascarpone Cheese with Pesto Cream Sauce  
**\$25.00**

### MARINATED PORTOBELLO SLIDERS

Grilled Bell Pepper Aioli, Basil, Shaved Shallots  
**\$21.00**

### GRILLED VEGETABLE STRUDEL

Pesto Grilled Vegetable Baked in Puff Pastry with Arrabiata Sauce  
**\$25.00**

### CURRY BRAISED RABBIT LEG

Coconut Cream Sauce, Candied Carrots  
**\$27.00**

### FAJITA MARINATED SEARED CHICKEN BREAST

Sour Cream Verde Sauce, Refried Beans and Spanish Rice  
**\$28.00**

### MESQUITE ROASTED PORK CHOP

Bourbon Cranberry Glaze, Roasted Potatoes and Seasonal Vegetables  
**\$34.00**

### PETITE LAMB

Pomegranate Syrup, Swiss Chard  
**\$42.00**

### PETITE BONE IN FILET OF BEEF

Wild Mushroom Demi, Tomato Polenta and Seasonal Vegetables  
**\$38.00**

### PANKO CRUSTED MAHI MAHI

Togarashi Butter, Basmati Rice and Bok Choy  
**\$34.00**



### TASTE OF TEXAS

Grilled 10oz Ribeye with Red Eye Gravy  
Roasted Garlic and Parsley Mashed Potatoes and Sauteed Green Beans  
**\$40.00**

## AUSTIN LOCAL SWEET AND SPICY BREAK

Choose from a delicious array of local sweet and spicy options whilst our Signature Concierge answers all of your questions on local activities, venues and things to do in Austin, Texas!

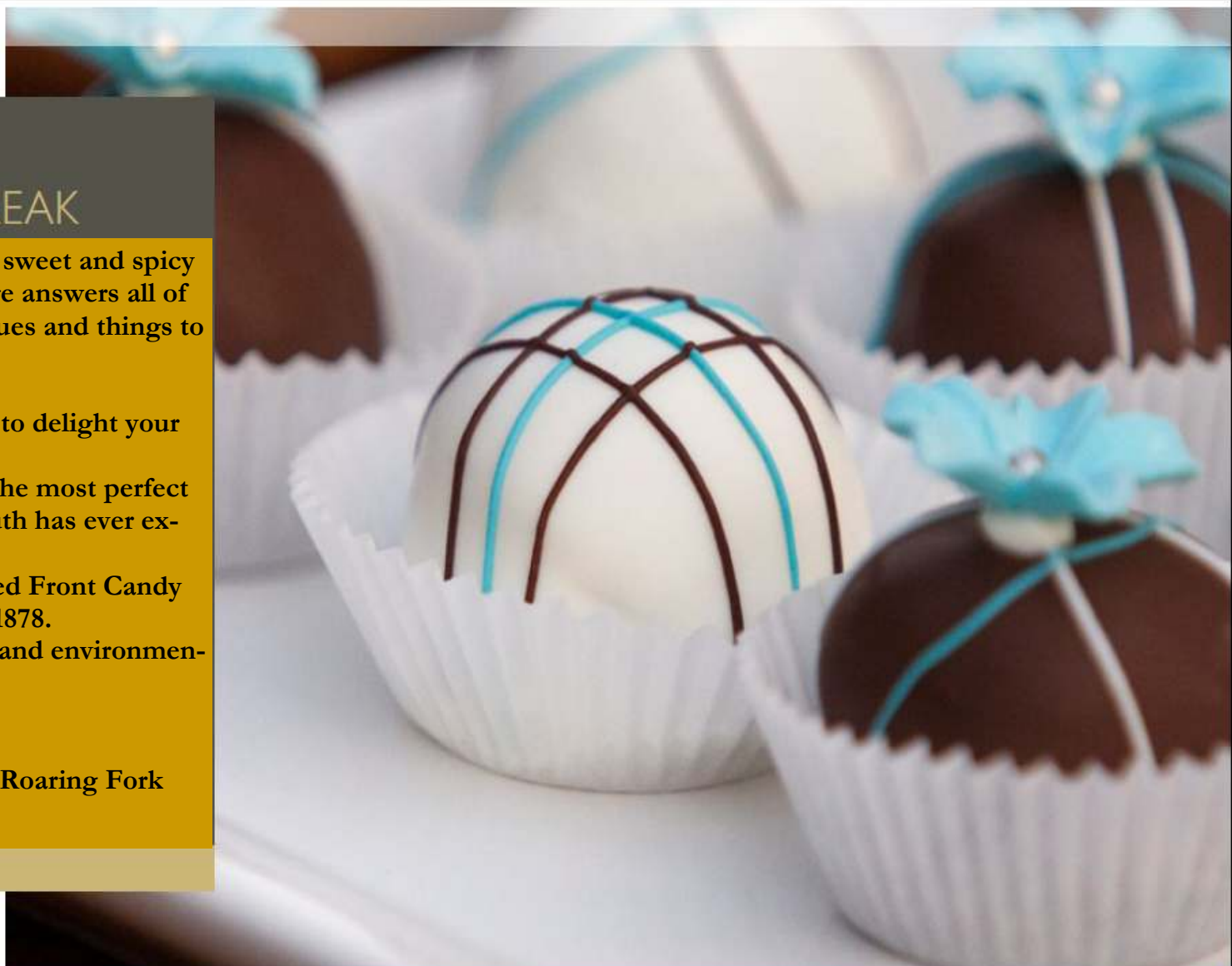
**Original Sweet Treats include:**

- Hey Cupcake- delicious cupcakes to delight your delegates!
- Austin Cake Balls- quite possibly the most perfect bit of utter deliciousness your mouth has ever experienced.
- Lamme's Candies- formerly the Red Front Candy Factory, the store was founded in 1878.
- Austin Java- locally roasted coffee and environmentally cultivated! Delicious!

**Original Spicy Treats include:**

- Local made Austin Tamales
- Beef Jerky - made in our very own Roaring Fork Restaurant!

Contact us for pricing specific to your group.

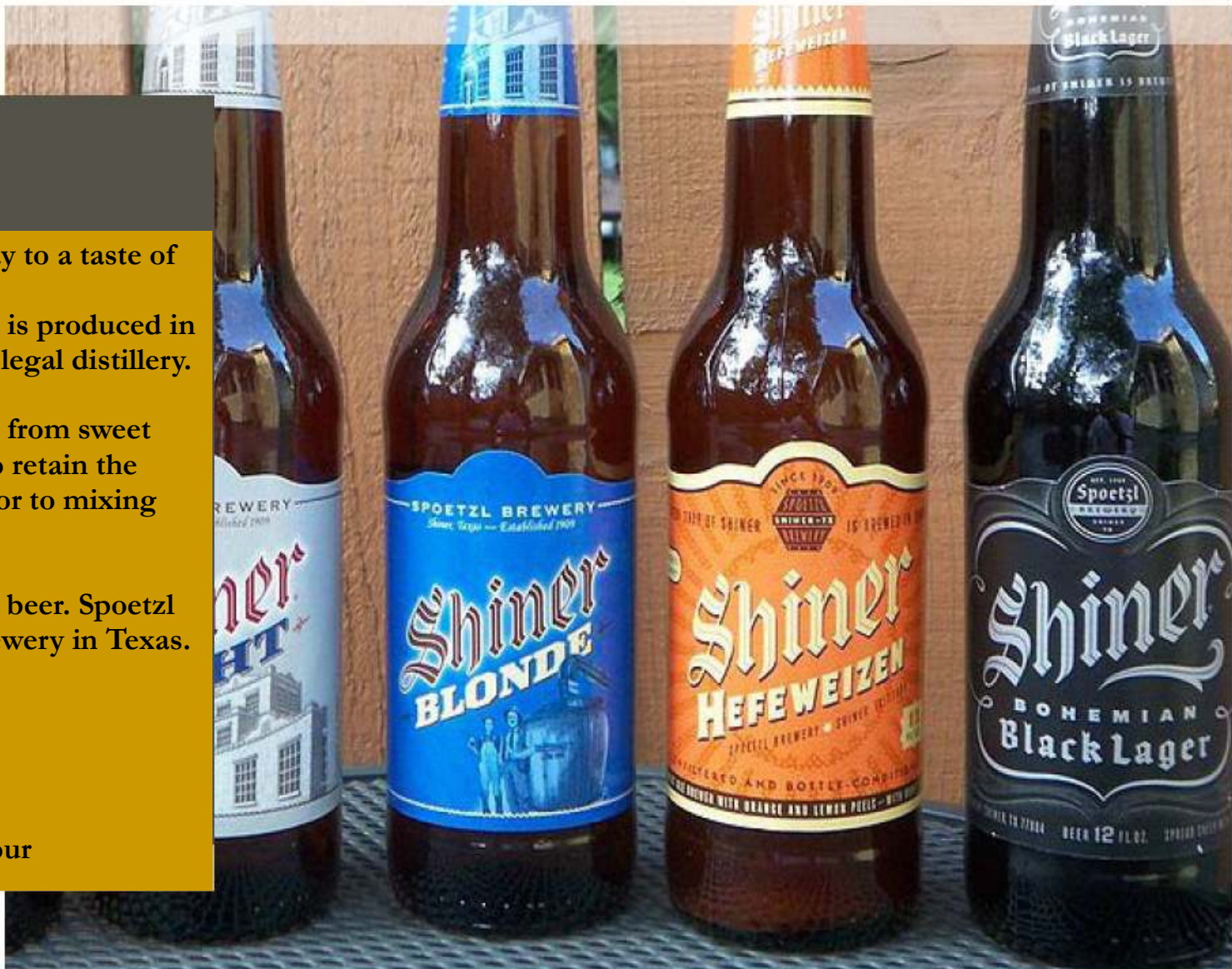


## AUTHENTIC AUSTIN HAPPY HOUR BREAK

Wind down after a long meeting day to a taste of Austin!

- Tito's Vodka— handmade Vodka is produced in Austin at Texas' first and oldest legal distillery.
- Dripping Springs Vodka-- made from sweet Midwest corn in a copper still to retain the vodka's distinctive character prior to mixing with artesian spring water.
- Shiner Bock Beer— a local dark beer. Spoetzl from the oldest independent brewery in Texas.
- Antonelli's Cheese Display
- An Assortment of Austin Nuts

\$25 per person per hour



## COLD HORS D'OEUVRES

- ✓ **Pesto Marinated Vegetables in Phyllo Shells \$4.00**
- ✓ **Heirloom Tomato Bruschetta \$4.00**  
**Roasted Chicken Tartlet with Sweet Corn and Avocado \$4.00**  
**Prosciutto Wrapped Melon Balls \$5.00**
- ✓ **Gazpacho Shooter \$4.00**  
Tomato based Mexican Soup  
**Tuna Tartar and Avocado with Teriyaki Glaze \$5.00**
- Foie Gras Mousse on Crostini \$5.00**  
Fatty Duck Liver on a toasted baguette with fig sauce  
**Tuna Tataki on Sesame Crisp with Wasabi Mayonnaise \$5.00**
- Smoked Salmon Tartar with Dill Cream Fraiche \$5.00**
- Southwestern Crab Salad in Asian Spoon \$5.00**
- Sweet Chile Roasted Jumbo Shrimp with Papaya Glaze \$6.00**
- ✓ **Antipasti Kebobs \$6.00**  
Olive & Sundried Tomato, Mozzarella Ball and a piece of Tortellini Pasta on a 6' skewer  
**Gulf Shrimp Cocktail \$6.00**
- Lobster and Mango Chutney on Asian Spoon \$7.00**
- Smoked Duck with Jalapeno Pepper Jelly on Brioche \$6.00**
- Duck Confit with Fig Compote \$6.00**
- Tequila Shrimp Shooters with Pico de Gallo \$6.00**



All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)

## HOT HORS D'OEUVRES

- ✓ **Vegetable Spring Rolls \$4.00** Cabbage, carrots, peas, onion, bamboo shoots, bean threads and Asian spices or mixture of Chinese vegetables tossed with soy sauce, sesame oil and fresh ginger
- Chicken Satay with Peanut Teriyaki Glaze \$4.00**  
Chicken tenderloin marinated in a delicious blend of roasted peanuts & Thai spices on a 6" skewer
- ✓ **Vegetable Pot Stickers \$4.00**  
A crispy mix of vegetables, cabbage, carrots, onions, & celery nestled in a wonton wrapper
- Sesame Encrusted Chicken \$4.00**
- ✓ **Spanakopita \$4.00**  
A flaky triangle Phyllo Pastry filled with Spinach, Zesty Feta Cheese, & tantalizing Spices
- Black Bean Empanadas \$4.00**
- ✓ **Fig and Mascarpone Beggars Purse \$4.00**  
Calimyrina Figs & Mascarpone wrapped in a light buttery Phyllo Beggars Purse
- ✓ **Vegetable Samosas \$4.00**  
Vegetable pastry stuffed with well-seasoned potatoes, peas and herbs. (Vegan)
- Italian Sausage Stuffed Mushroom \$5.00**
- Scallop Wrapped in Bacon \$6.00**
- Beef Empanadas \$5.00**  
Shredded beef, Cheddar Cheese, Jalapenos, & Exotic Spices hand wrapped in our savory Jalapeno and Cheddar Cheese flavored dough
- Mini Beef Wellington \$5.00**  
A savory piece of beef tenderloin with a delicious mushroom duxelle wrapped in a French-style puff pastry
- Chicken Quesadillas Trumpet \$5.00**  
A spicy blend of smoked chicken, Monterey jack cheese, and peppers rolled in flour tortilla trumpet, then topped off with ancho pepper butter
- Chicken Diablo \$5.00**  
Jalapeno, Chicken & Bacon wrapped and fried
- ✓ **Mini Crab Cakes with Chipotle Aioli \$6.00**
- Truffle Mac and Cheese Shooter \$6.00**
- Coconut Encrusted Mini Lobster Tails \$6.00**
- Pecan Encrusted Shrimp \$6.00**



## RECEPTION STATIONS

### ✓ DOMESTIC AND IMPORTED CHEESE DISPLAY

Selection of Domestic and Imported Cheeses with Dried Fruits and Berries **\$14.00**

### POTATO BAR

Mashed Yukon Gold Accompanied with Bacon Bits, Cheddar Cheese, Sour Cream Chives, Broccoli, Sauteed Mushrooms, Jalapenos, Tobacco Onions, Sweet Butter and Blue Cheese Crumbles **\$14.00**

### PASTA BAR

Tortellini, Penne and Bowtie Pasta  
Choice of Italian Sausage Bolognese, Arrabbiata or Pesto Sauce with Garlic Sticks **\$15.00**

### ✓ SOUTH CONGRESS STREET SALAD STATION

Crisp Springs Greens with Assorted Dressings and Vinaigrettes  
Roasted Roma Tomatoes, Assorted Olives, Dried Cranberries, Grilled Hearts of Palm, Parmesan Crisp and Dill Infused English Cucumbers **\$15.00**

### STEPHEN F'S SLIDERS

Black Angus Slider Accompanied with Caramelized Onions, Sauteed Mushrooms  
Blue Cheese Crumbles, Crisp Tobacco Onions and Diced Kosher Pickles **\$18.00**

### TEX-MEX

Black Bean and Beef Empanadas, Seven Layer Dip, Chicken Quesadillas, Queso Sour Cream, Guacamole, Salsa and Corn Tortilla Chips **\$25.00**  
**GUACAMOLE STATION \$12.00** add Queso \$14.00

### STEPHEN F'S GRILL

Bacon and Chive Potato Skins, Tortilla Smoked Sausage Wraps, Nacho Bar  
Chipotle Chicken Wings with Ranch Dressing and Celery Sticks **\$22.00**

### MEDITERRANEAN

Marinated Grilled Vegetables, Assorted Marinated Olives, Antipasti Kebobs  
Parma Ham, Mint Infused Melons, Tomato Bruschetta with French Baguette Crisp Hummus, Baba Ghanoush and Pita Bread **\$27.00**

### SEAFOOD STATION

Jumbo Shrimp Cocktail, Oysters on the Half Shell, Ceviche and Marinated Crab Claws with Traditional Accompaniments **\$32.00**

All prices are subject to an applicable service charge (22%) and state sales tax (8.25%)



## CARVING STATIONS

\*\$100.00 Carver Fee\*

### **WHOLE ROASTED TURKEY**

Jalapeno Scones and Cranberry Sauce \$8.00 per person

### **CHILI ROASTED STEAMSHIP ROUND OF BERKSHIRE PORK**

Dijon Mustard and Slider Buns \$9.00 per person

### **WHOLE KALUA PIG**

Jambalaya Stuffing \$14.00 per person

### **WHOLE ROASTED BEEF TENDERLOIN**

Silver Dollar Rolls and Dijon Mustard \$14.00 per person

### **HERB ENCRUSTED PRIME RIB**

Sourdough Rolls and Horseradish Sauce \$14.00 per person

### **BEEF STEAMSHIP**

Silver Dollar Rolls and Horseradish Mayo \$12.00 per person

### **ROASTED LEG OF LAMB**

Pita Bread and Violet Mustard \$13.00 per person

### **BEEF WELLINGTON**

Silver Dollar Rolls and Bearnaise Sauce \$16.00 per person

### **ROASTED WHOLE AMBERJACK**

Blood Orange Butter \$15.00 per person

## DINNER SALADS

### ✓ THE CAPITOL

Baby Arugula with Stilton Blue Cheese  
Toasted Almonds, Strawberries and White Wine  
Vinaigrette **\$11.00**

### ✓ RIO VALLEY

Baby Spinach with Orange Segments, Crisp Red Bell  
Peppers with Cilantro Lime Vinaigrette **\$9.00**

### ✓ MEDITARRANEAN SALAD

Springs Greens with marinated Kalamata Olives, Feta  
Cheese and Roasted Plum tomatoes with Greek  
Vinaigrette **\$11.00**

### ✓ HILL COUNTRY CAESAR

Baby Hearts of Romaine with Charred Tomatoes, Shaved  
Parmesan, Garlic Croutons with Boquerone Caesar  
Dressing **\$10.00**

### SHRIMP SALAD

Sliced Tomatoes and Hydroponic Bibb Lettuce with Feta  
Cheese and Caper-Lime Dressing with Poached Shrimp  
**\$14.00**

## DINNER SOUPS

**Roasted Butternut Squash and  
Creame Fraiche \$7.00**

**Traditional French Onion \$8.00**

**Oyster Fennel \$9.00**

**Wild Mushroom Bisque with Cognac \$9.00**

**Seafood Gumbo \$10.00**

**Lobster Bisque \$12.00**

**En Croute Add \$2.00**

## INTERMEZZO

**Lime Or Lemon Sorbet \$8.00**

**Compressed Watermelon with  
Kaffir Lime Oil \$6.00**

## DINNER

## COLD APPETIZERS

### Classic Beef Tartare

Served with Crème Fraiche, Brioche, Asparagus and Cav-  
iar **\$12.00**

### Opakapaka Shashimi

With Shiso-Coriander Salad, Lemon Oil,  
and Basil **\$14.00**

## ROSEWATER POACHED SHRIMP

With Smoked Caper Remoulade  
and Toast Points **\$16.00**

## HOT APPETIZERS

### Seared Scallops

With Fennel Puree, Pancetta,  
and Puff Pastry Crust **\$15.00**

### Huckleberry Glazed Pork Belly

Served with Micro Potato Salad, Fried Kale **\$18.00**

### Trio of Fried Chicken Lollipops

Tossed in Honey-Truffle Butter **\$14.00**

## DINNER ENTREES

Includes Freshly Baked Breads, Sweet Cream Butter and Freshly Brewed Regular, Decaffeinated Coffee and Hot Herbal Teas

### **MUSHROOM STUFFED RAVIOLI**

Braised Cherry Tomatoes and Roasted Olives **\$26.00**

### **PAN SEARED CHICKEN BREAST**

Rosemary Roasted Red Potatoes, Charred Broccolini, Meyer Lemon Butter **\$30.00**

### **GRILLED PORK CHOP**

Smashed Sweet Potatoes, Baby Vegetables, Bourbon Glaze **\$35.00**

### **HIBACHI GRILLED SALMON**

Baby Bok Choy and Steamed Rice **\$36.00**

### **GRILLED BRANZINI**

Fried Fingerling Potatoes and Escabeche **\$39.00**

### **SLOW ROASTED BEEF SHORT RIB**

Roasted Garlic and Parsley Mashed Potatoes, Candied Carrots **\$38.00**

### **SLICED BEEF TENDERLOIN**

Butter Braised Brussel Sprouts and Lobster Reduction **\$46.00**

### **12oz CERTIFIED ANGUS RIBEYE**

Garlic Confit, Truffle Whipped Yukon Potatoes, Creamed Spinach **\$45.00**

### **HERB ENCRUSTED LAMB CHOPS**

Mediterranean Couscous, Baby Vegetables, Harissa Demi **\$42.00**

### **SEARED VEAL CHOP**

Roasted Root Vegetables with Chanterelle Mushroom Ragout **\$44.00**

### **HAWAIIAN BLUE SNAPPER**

Saffron Basmati rice and Celery Root Puree **\$44.00**

## DUAL ENTREES

### **GRILLED PETITE FILET OF BEEF WITH ROASTED CHICKEN BREAST**

Truffle Mac and Cheese and Chef's Selection of Season Vegetables **\$48.00**

### **PAN SEARED CHICKEN BREAST WITH PACIFIC SALMON**

Wild Rice Pilaf and Grilled Asparagus with White Wine Butter **\$47.00**

### **PETITE FILET OF BEEF WITH SWEET CHILI ROASTED JUMBO SHRIMP**

Smashed Celery-Root and Pesto Roasted Vegetables **\$50.00**

### **PETITE FILET OF BEEF WITH CAROLINA CRAB CAKE**

Roasted Fingerling Potatoes, Baby Vegetables and Togarashi Butter **\$52.00**

## DESSERTS

### **SYMPHONY DUET \$12.00**

Triangle of Praline and Chocolate Mousse, Roulade of Lemon Mousse with Pistachios

### **KEY LIME CREAM PIE \$10.00**

### **CHOCOLATE CHIP BREAD PUDDING \$12.00**

### **SOUR CHERRY TART \$10.00**

### **TIRAMISU \$10.00**

### **CRÈME BRULÉE CHEESECAKE \$12.00**

### **PECAN PIE \$9.00**

### **RASPBERRY AND CHOCOLATE PYRAMID \$14.00**

### **CHOCOLATE TRILOGY \$12.00**



**INTERCONTINENTAL**<sup>®</sup>  
STEPHEN F. AUSTIN

## DINNER BUFFETS

Includes Freshly Baked Breads, Sweet Cream Butter and Freshly Brewed Regular, Decaffeinated Coffee and Hot Herbal Teas  
There will be an additional \$125.00 fee for parties with fewer than 25 people

### **SOUTHERN CHARM**

Crisp Spring Greens with Caramelized Peaches and Roasted Pecans with Texas Honey and Jalapeno Vinaigrette | Shrimp Remoulade Cosmopolitan | Fried Green Tomatoes with Sundried Tomato Aioli | Yukon Gold Whipped Potatoes with Pan Gravy | Wild Rice Pilaf | Roasted Cornish Game Hen with Sweet Apple Glaze | Blackened Red Fish with Creole Tomato Fondue | Slow Roasted Pork Loin with Carolina BBQ Glaze | Mama's Apple Pie | Pecan Pie

**\$64.00**

### **THE AUSTINITE**

Baby Spinach with Sauteed Wild Mushrooms, Roasted Teardrop Tomatoes with Balsamic Vinaigrette | Grilled Asparagus with Marinated Artichoke Hearts | Heirloom Tomato Napoleon with Balsamic Reduction | Mushroom Stuffed Ravioli with Herb Buerre Blanc | Wild Rice Medley and Seasonal Vegetables | Au Gratin Potatoes | Braised Short Rib with Chipotle Cream Sauce | Pan Seared Red Snapper with Papaya Salsa | Grilled Chicken Breast with Caramelized Pineapple Glaze | Peach Cobbler | Sliced Fresh Fruits and Berries with Dark Chocolate Fondue

**\$69.00**

### **INTERCONTINENTAL**

Blue Crab and Avocado Martini | Grilled Vegetable Platter with Shaved Manchego | Shrimp Cocktail and Oysters on the Half Shell with Traditional Condiments | Hummus with Pita Bread | Herb Encrusted Lamb Rack with Cipollini Demi Glace | Spanish Seafood and Sausage Paella | Coconut Curry Roasted Quail | Seared Duck Breast with Honey Fig Glaze | Fresh Garden Vegetable Ratatouille | Chocolate Opera Cake

**\$72.00**



### **THE STEPHEN F. RANCH**

Crisp Iceberg Lettuce with Bacon Bits, Blue Cheese Crumbles and Jalapeno Ranch Dressing | Grandma's Potato Salad | Chili Roasted Corn Cobb Skewers | Sweet Vidalia Onions and Kosher Pickles | Slow Smoked Beef Brisket with Texas BBQ Sauce | Smoked Kielbasa Sausage with Creole Mustard Sauce | Mushroom Stuffed Ravioli with Pesto Cream Sauce | Southwestern Roasted New Potatoes | Carved Berkshire Pork Steamship | Warm Apple Cobble with Vanilla Ice Cream

**\$58.00**

\*\$100.00 carver fee\*

## BAR PACKAGES

All Bar Packages Include Assorted Soft Drinks, Mineral Water, & Juices

### STEPHEN F. AUSTIN

Tanqueray Gin  
Bacardi 8  
Grey Goose Vodka  
Crown Royal Whiskey  
Chivas 12yr Scotch  
Woodford Reserve Bourbon  
1800 Anejo Tequila  
1 Hour at **\$25.00** per person  
2 Hours at **\$37.00** per person  
3 Hours at **\$43.00** per person  
4 Hours at **\$49.00** per person  
5 Hours at **\$55.00** per person

### PREMIUM

Beefeater Gin  
Mount Gay Silver Rum  
Absolut Vodka  
Canadian Club  
Jack Daniel's Bourbon  
Johnny Walker Red  
Sauza Hornitos Tequila  
1 Hour at **\$20.00** per person  
2 Hours at **\$28.00** per person  
3 Hours at **\$35.00** per person  
4 Hours at **\$41.00** per person  
5 Hours at **\$49.00** per person

### INTERCONTINENTAL

Bombay Gin  
Bacardi Superior Rum  
Svedka Vodka  
Seagram's 7  
Jim Beam Bourbon  
Dewar's White Label  
Sauza Gold Tequila  
1 Hour at **\$18.00** per person  
2 Hours at **\$26.00** per person  
3 Hours at **\$32.00** per person  
4 Hours at **\$39.00** per person  
5 Hours at **\$46.00** per person

### BEER AND WINE PACKAGE

Imported & Domestic Beers  
House Wines & Sparkling Wines  
1 Hour at **\$16.00** per person  
2 Hours at **\$21.00** per person  
3 Hours at **\$25.00** per person  
4 Hours at **\$29.00** per person  
5 Hours at **\$34.00** per person  
\*Every Hour Thereafter \$4.00 per person

### STEPHEN F. AUSTIN

Tanqueray Gin  
Bacardi 8  
Grey Goose Vodka  
Crown Royal Whiskey  
Chivas 12yr Scotch  
Woodford Reserve Bourbon  
1800 Anejo Tequila  
**\$9.00 per drink**

### PREMIUM

Beefeater Gin  
Mount Gay Silver Rum  
Absolut Vodka  
Canadian Club  
Jack Daniel's Bourbon  
Johnny Walker Red  
Sauza Hornitos Tequila  
**\$8.50 per drink**

### INTERCONTINENTAL

Bombay Gin  
Bacardi Superior Rum  
Svedka Vodka  
Seagram's 7  
Jim Beam Bourbon  
Dewar's White Label  
Sauza Gold Tequila  
**\$8.00 per drink**

### WINE

House Wines & Sparkling Wines  
**\$7.50 per drink**

### DOMESTIC BEER

Shiner Bock, Miller Lite  
**\$5.00 per drink**

### IMPORTED BEER

Dos Equis, Heineken  
**\$6.00 per drink**  
\*Other Beer Selections Available Upon Request\*

Assorted Soft Drinks @ \$4.50 each  
Mineral Water & Juices @ \$5.00  
Evian & San Pelligrino @ \$6.00



## CASH BAR BY THE DRINK

**STEPHEN F.**  
\$10.50 per drink

**PREMIUM**  
\$9.50 per drink

**INTERCONTINENTAL**  
\$9.00 per drink

**HOUSE WINE**  
\$8.00 per glass

**DOMESTIC BEER**  
\$5.50 each

**IMPORTED BEER**  
\$6.50 each

**ASSORTED SOFT DRINKS**  
\$4.50 each

**MINERAL WATER & JUICES**  
\$5.00

**EVIAN & SAN PELLIGRINO**  
\$6.00 each

**REDS**

Stone Cellar Merlot
Stone Cellar Cabernet
Fritz, Zinfandel
Penfold's Koonuga Hill, Shiraz, Australia
Deloach Pinot Noir, California
SpellBound Petit Sirah, California
C&B 'Reserve' Cabernet, California
Wild Horse Pinot Noir, Central Coast
Faustino VII Rioja, Spain
Terrazas de los Andes Malbe, Argentina
Sterling Vintner's Cabernet
BV Napa Valley
Epica Cabernet
MacMuray Ranch Sonoma Coast
Hess Select
Josh Cellars
Frescobaldi Castigilioni, Italy
Salentein Reserve, Argentina
Decoy
Seven Falls Washington State
Chateau Greysac, France
Coppola Diamond Collection Claret
Lucente, Italy
Layer Cake Shiraz, Australia
Marques De Riscal Proximo, Spain
Marques De Riscal Reserva, Spain
Layer Cake Primitivo, Italy

**WHITES**

\$32	Stone Cellar	\$32
\$32	Maso Canali	\$37
\$50	Girard Sauvignon Blanc, Russian River	\$50
\$38	Kim Crawford Chardonnay, Marlborough, New Zealand	\$59
\$47	MacMurray Chardonnay, Sonoma County	\$46
\$47	Hess Chardonnay, California	\$45
\$52	Kendall-Jackson "Grand Reserve" Chardonnay, California	\$62
\$68	Sonoma Cutre Chardonnay, California	\$65
\$38	Louis Latour Pouilly Fuisse, France	\$68
\$45	Martin Codax, Spain	\$40
\$46	Director's Cut by Coppola	\$36
\$70	Nobilo, New Zealand	\$37
\$40	I4: Hot to Trot	\$34
\$50	Whispering Angel, Rose, France	\$48
<b>CHAMPAGNE/ SPARKLING WINES</b>		
\$37	Domaine Ste. Michelle Brut	\$46
\$35	Villa Sandi Prosecco	\$50
\$60	Francois Montand Brut Rose	\$40
\$58	Mumm Cordon Rogue Brut	\$80
\$42	Piper- Heidsieck, Brut France	\$85
\$60	Ruinart Blancs de Blanc	\$98
\$36	Moet Chandon Imperial	\$100
\$57	Guy Charlemagne	\$110
\$38	Pierre Gimmonet Special Club	\$130
\$32	Dom Perignon Brut	\$295
\$48	Vueve Clicquot LA Grande Dame	\$325
\$38		