



éilan wedding menus



Allow your guests to personalize their dining experience here at the Eilan Hotel and Spa. Treat them to an elegant meal.

PLATED DINNERS

A pre-fixed menu choice allows you the flexibility to plan your dinner with confidence. Choose from a wonderful selection of three course combinations, aimed to delight your guests' senses and palates.

BUFFETS

Buffets offer the versatility of food options to please your guests' tastes, while also allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selections from Éilan's award winning Chefs. Choose from regionally inspired cuisine to specially customized selections.

ACTION STATIONS AND BUFFETS

Specialty Stations are a perfect choice if you desire a less formal and more interactive event for your special day. Let our Chefs showcase their talents with displays of delectable food choices. Guests can also have the option of enjoying food items prepared to order using the freshest of ingredients.



éilan platinum package

HORS D'OEUVRES

(Please Select Four)

COLD HORS D'OEUVRES

Brie Cheese & Grape Crostini with Brown Sugar
Spicy Avocado & Shrimp Salad on Crispy Tortilla
Crostini of Texas Chevre - Strawberry & Honey Balsamic Relish
Aged Serrano Ham & Fig Jam on Walnut Bread
Seared Ahi Tuna with Mango Harissa Chutney on Crispy Wonton
Sliced Roast Beef with Tarragon Mustard Sauce on Ficelle Crostini

HOT HORS D'OEUVRES

Crispy Coconut Crusted Shrimp with Sweet Chile Sauce
Sesame & Ginger Marinated Chicken with Thai Satay Peanut Sauce
Mini Beef Wellington with Sauce Béarnaise
Maryland Crab Cakes with Smoked Onion Remoulade
Shrimp Dim Sum with Ponzu Dipping Sauce
Duck Confit Spring Rolls

STARTERS

(Please Select One)

Mustard Crusted Ahi Tuna – Crab & Fava Bean Salad, Lemon Essence
Open Faced Organic Mushroom Ravioli, Asparagus Tips, Truffle Crema & Shaved Pecorino
Open Faced Duck Confit Ravioli, Shiitake Mushrooms & Foie Gras
Curry Crusted Sea Scallops, Apple Relish & Apple Butter
Pan Seared Gulf Crab Cake, Asian Slaw & Siracha Aioli
Saffron Scented Risotto, Jumbo Prawns & Mint Lemon Essence

SOUP & SALAD

(Please Select One)

Porcini Mushroom Bisque with Truffle Chantilly
Roasted Tomato Soup with Parmesan Crostini & Basil Oil
Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, House Dressing
Butter Lettuce with Arugula, Sliced Fresh Pear, Candied Pecans, Point Reyes Blue Cheese,
White Balsamic Vinaigrette
Buffalo Mozzarella & Tomato Salad with Basil and White Balsamic Vinaigrette



ENTRÉE

(Please Select One)

Mustard Parmesan Crusted Breast of Chicken
Capers, Heirloom Tomato, Herb Lemon Beurre Blanc

Pan Seared Breast of Chicken
Brazos Valley Goat Cheese, Oven Dried Tomatoes, Natural Jus

Berkshire Bone-In Pork Chop, Austin Hard Cider Demi

Pan Roasted Gulf Snapper, Lemon Grass Beurre Blanc

Tandoori Style Salmon
Heirloom Salad, Mint Riata

Chipotle Spiced Black Cod, Mango & Peach Chutney

Jerk Spiced Beef Tenderloin, Mango Harrisa Relish

Cinnamon & Star Anise Braised Short Ribs, Kumquat Relish

Black Chantrelle Crusted Beef Tenderloin, Chianti Jus

Masa Harina Gnocchi (Gluten Free)
Market Vegetables, Shallot Brown Butter

Organic Mushroom Cannelloni
Texas Ricotta, Truffle Crema

DESSERT

(Please Select One)

*Champagne or Sparkling Cider Toast
Cake cutting

Beef.....\$145.00

Chicken...\$130.00

Fish.....\$135.00

Duo.....\$125.00

Vegetarian..\$100.00

**All Pricing Subject to 25% Service and 8.25% State Tax.
All Prices are Subject to Change**



éilan gold package

HORS D'OEUVRES

(Please Select Three)

COLD HORS D'OEUVRES

Brie Cheese & Grape Crostini with Brown Sugar
Spicy Avocado & Shrimp Salad on Crispy Tortilla
Crostini of Texas Chevre - Strawberry & Honey Balsamic Relish
Aged Serrano Ham & Fig Jam on Walnut Bread

HOT HORS D'OEUVRES

Sesame & Ginger Marinated Chicken Satay with Thai Peanut Sauce
Mini Beef Wellington with Sauce Béarnaise
Gulf Lump Crab Cakes with Smoked Onion Remoulade
Crispy Mozzarella Stuffed Olives

SOUP & SALAD

(Please Select One)

Porcini Mushroom Bisque with Truffle Chantilly
Chantilly Roasted Tomato Soup with Parmesan Crostini & Basil Oil
Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, House Dressing
Butter Lettuce with Arugula, Sliced Fresh Pear, Candied Pecans, Point Reyes Blue Cheese,
White Balsamic Vinaigrette



ENTRÉE

(Please Select One)

Mustard Parmesan Crusted Breast of Chicken
Capers, Heirloom Tomato, Herb Lemon Beurre Blanc

Pan Seared Breast of Chicken
Brazos Valley Goat Cheese, Oven Dried Tomatoes, Natural Jus

Pan Roasted Gulf Snapper
Lemon Grass Beurre Blanc

Tandoori Style Salmon
Heirloom Salad, Mint Riata

Masa Harina Gnocchi (Gluten Free)
Market Vegetables, Shallot Brown Butter

Sous-Vide Flat Iron Steak
Whipped Chipotle Potatoes, Glazed Baby Vegetables, Red Wine Demi

Organic Mushroom Cannelloni
Texas Ricotta, Truffle Crema

Grilled Prime Beef Tenderloin & Jumbo Prawns
Chianti Jus & Lemon Essence

DESSERT

(Please Select One)

*Champagne or Sparkling Cider Toast
Cake cutting

Beef.....\$120.00
Chicken..\$105.00
Fish.....\$110.00
Duo.....\$125.00
Vegetarian..\$100.00

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wedding buffet packages

Hill Country Riviera

Gulf Seafood Minestrone
Marinated Calamari & Cannellini Bean Salad
Antipasto Platter of Grilled Vegetables, Fresh Mozzarella, Wild Mushrooms, Assorted Cured Meats,
Roasted Peppers and Olive Medley
Market Mixed Greens with Roasted Pine Nuts, Cherry Tomatoes,
Cucumber & Parmesan Balsamic Vinaigrette
Penne Bolognese
Seared Chicken Piccata with Roasted Tomatoes, Capers & Pinot Gris
Oven Baked Gulf Snapper, Artichokes, Roasted Garlic & Herb Butter
Herbed Market Vegetables; Garlic Parmesan Bread
Petite Tiramisu; Lemoncello Panna Cotta, Mixed Berry Salad
\$96 per person

Taste of the Mediterranean

Crispy Romaine, Cucumber, Kalamata Olive, Heirloom Tomato, Feta Cheese
with Creamy Oregano Basil Dressing
Tabbouleh; Roasted Vegetables
Sun Dried Tomato Hummus, Grilled Flatbread
Oven Baked Chicken Breast with Moroccan Lemon Sauce
Grilled Wild Salmon, Roasted Fennel and Charred Tomato Relish
Saffron Couscous with Toasted Pine Nuts
Baklava; Chocolate Truffle Terrine
\$88 per person

Hill Country BBQ

Market Fresh Greens, Pickled Red Onions
Heirloom Tomatoes, Cream Citrus Vinaigrette
Loaded Baked Potato Salad, Tangy Mango Poppy Seed Slaw
Honey Molasses Marinated Flat Iron Steak
Buttermilk Crispy Fried Chicken
Chipotle Glazed Gulf Snapper
Butter Roasted Corn on the Cob
Rustic Baked Beans with Applewood Smoked Bacon; Homemade Cornbread
Assortment of Mini Desserts
\$100 per person

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late night snacks (minimum order of 50 pieces)

Mini Angus Beef Sliders with Caramelized Onion and Aged Cheddar
\$11 each

Garlic French Fries, Sweet Potato Fries, Tater Tots
\$11 each

Street Tacos
Chicken and Fish Tacos with Appropriate Condiments
Flour and Corn Tortillas
\$11 each

Candy Bars and Sweet Treats
\$11 each

stations & displays

*Chef Required for all Action Stations at \$175.00 per attendant
Minimum of 30 Guests Required, \$10 Additional Per Person for Group of 29 guests or less
Minimum of Three Stations when not Accompanied with Plated or Buffet Dinner Service

Seasonal Fresh Fruits

Freshly Sliced Seasonal Fruits & Berries
with Honey Yogurt Dip
\$17 per person

Artisan Cheese & Fruit Display

Variety of Imported & Domestic Cheeses
Assortment of Dried Fruits & Nuts
Artisan Breads
\$20 per person

Fresh Crudité

Seasonal Market Vegetables served with Artichoke Parmesan
and Ranch Dipping Sauces
\$15 per person

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Asian Station

Dim Sum Served in Bamboo Baskets
Pork Pot Stickers with Ginger Scallion Sauce
Beef & Chicken Satay with Peanut Sauce
Crispy Spring Rolls with Sweet Chili Sauce
Served with Hot Mustard, Soy Sauce, Fortune Cookies and Chopsticks
(Based on 3 pieces per person)
\$27 per person

Chips and Salsa

House-Made Chips, Assorted Fresh Salsas
House-Made Guacamole
\$15 per person

Antipasti Platter

Prosciutto, Salami and Cured Meats
Roasted Vegetables, Fresh Mozzarella Cheese
Artisan Breads
\$21 per person

Mediterranean Mezzes

Marinated Olives, Marcona Hummus, Babaganoush & Labneh
House Pita
\$19 per person

Risotto Station*

(Choice of Two)
Bay Scallops, Wild Mushrooms, Asparagus
Rock Shrimp and Saffron, Green Peas
Roasted Peppers, Green Onion
Roasted Vegetables, Tomatoes, Capers, Garlic
\$25 per person

Chilled Seafood on Ice

Jumbo Shrimp, Crab Claws, Gulf Oysters on the Half Shell
Cocktail Sauce, Sherry Mignonette
Meyer Lemons & Spicy Chile Sauce
\$40 per person

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Pasta Station*

Linguini with Roasted Tomato Sauce & Spinach
Parmesan Penne Pasta with Shaved Asparagus
Pine Nuts, Basil Pesto and EVOO
Tortellini with Roasted Garlic Cream & Mushrooms
\$25 per person

Add Chicken, Shrimp or Bolognese
\$12 per person

Chinatown Wok*

Chicken and Shrimp, Tofu, Egg Noodles, Sprouts
Shiitake Mushrooms, Eggplant, Peppers, Chile Peanut Sauce
\$23 per person

Pulled Warm Rotisserie Chicken Salad*

Whole Roasted Chicken, Romaine Lettuce, Carrots, Peppers, Roasted Corn,
Black Beans, Red Peppers, Shaved Onions with Honey Dijon Vinaigrette
\$19 per person

Martini*

(Please Select Two)

Tiger Prawns & Chives in Citrus Emulsion with Oven Dried Tomato Risotto
Chicken Marsala with Orecchiette Pasta
Beef Tenderloin Tips with Wild Mushrooms and Mascarpone Whipped Potatoes
Seared Bay Scallops in Lemon Cream Sauce with Saffron Couscous
\$23 per person

Tex Mex Taco Station*

(Please Select Two)

Pork Carnitas
Chile Rubbed Chicken
Chipotle Marinated Hanger Steak
Local Snapper
Warm Flour & Corn Tortillas, Shredded Cabbage, Queso Fresco,
Pico de Gallo, Guacamole
\$23 per person

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carving stations *

Roasted Tenderloin of Beef

Natural Jus & Horseradish Cream
\$33 per person

Peppercorn Crusted New York Sirloin

Natural Jus & Horseradish Cream
\$25 per person

Tandoori Style Salmon

Heirloom Salad & Mint Riata
\$25 per person

Mint & Herb Crusted Rack of Lamb

Minted Thyme Jus
\$33 per person

Roasted Prime Rib of Beef

Natural Jus & Horseradish Cream
\$30 per person

Lemon Rosemary Roasted Whole Turkey

Cranberry Chutney & Pan Gravy
\$23 per person

dessert

Sweet Bites

Cream Puffs, Seasonal Fruit Tartlets, White & Dark Chocolate Dipped Strawberries
Mini French Pastries, Petite Fours, Chocolate Éclairs
\$17 per person

Chocolate Fondue

Marshmallows, Pound Cake, Strawberries, Seasonal Fruit, Brownies
\$23 per person

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The Crepe Station*

Vanilla Ice Cream, Whipped Cream, Nutella
Caramelized Bananas and Ghirardelli Chocolate Sauce
\$19 per person

Cherry Jubilee Station*

Flamed with Brandy and Brown Sugar
Served with Vanilla Bean Ice Cream
\$19 per person

The Sundae Station*

Vanilla, Chocolate and Strawberry Gelato
Variety of Toppings to Include Ghirardelli Chocolate Sauce, Caramel Sauce,
Whipped Cream, Chocolate Shavings, Fruit Preserves, Honey Roasted Nuts,
Sprinkles, Maraschino Cherries
\$19 per person

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beverage pricing

Package Bar

Full Bar Setups Included in Package are Designed to Assist your Budget Guidelines. The Packages are Priced Per Guest, and are Charged Based on the Guarantee or Actual Attendance.

First Hour	\$22
Second Hour	\$18
Each Additional Hour	\$16

Host Bar Per Drink

Cordials	\$10
Cocktails	\$9
Select Wine	\$9
Premium/Import Beer	\$7
Domestic Beer	\$6
Mineral Water	\$6
Soft Drinks/Juice	\$6
Sparkling Wine	\$12

Cash Bar Per Drink

Cordials	\$11
Cocktails	\$10
Select Wine	\$10
Premium/Import Beer	\$7.50
Domestic Beer	\$6
Mineral Water	\$6
Soft Drinks/Juice	\$6
Sparkling Wine	\$12

Bartender \$150.00/Each (up to 3 hours)

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