

Banquet and Catering Policies

Menus

Our menus are designed to assist you in the coordination of your event. We ask that you finalize your menu at least seven days prior to your event. However, last minute events are possible within reason.

Service Charge and Tax

A 15% suggested gratuity and 5% banquet fee will be added to all food, beverage, specialty items and services. Prices are subject to all local and state taxes.

Guarantees

A final guaranteed figure will be required three (3) business days prior to the scheduled event. Any reduction in the guest count will not be accepted after the guarantee has been confirmed. If a guarantee is not received, the original attendance figure will be used as the guarantee. Cadillac Bar reserves the right to move your party to a different room should your number of guests decrease. Should you exceed your guarantee figure, Cadillac Bar will endeavor to serve all your guests the same entrée at an additional charge.

Food and Beverage Service

Cadillac Bar must supply all food and beverages on site. No food or beverage can leave the premises without prior arrangements. All alcoholic beverages must be supplied by Cadillac Bar, in accordance with all state and local laws. Responsible use of alcohol is expected. No liquor may be brought to or removed from the premises. In special instances, consideration may be given to those hosts who wish to bring in a limited number of bottled wine or champagne for celebratory purposes. Prior approval is required and a 10 corkage fee per bottle will be assessed.

Private Banquet Rooms

The following rooms are available for private events:
Party Shack

100 guests seated / 75 guests with dancing
Setup Fee of 325, plus food and beverage minimum apply
Laredo Room

200 guests seated / 150 guests with dancing
Setup Fee of 425, plus food and beverage minimum apply
Laredo Room & Party Shack Combo

350 guests seated / 450 guests served cocktail style
Setup Fee of 525, plus food and beverage minimum apply
Our setup fee includes all linens, tables, select centerpieces, china and flatware

Responsibilities

Cadillac Bar does not assume responsibility for damage or loss of items left unattended.

Decorations

Guests may provide decorations subject to approval. Cadillac Bar is not responsible for loss or damage to any items brought into or left at the property by guests. Any decorations provided by the facility are the property of the Cadillac Bar and may be charged to the guests should they be missing upon completion of the event.

Audio Visual Equipment

Cadillac Bar is equipped with access to advanced technology. For further information, contact your sales associate.

Security

Cadillac Bar requires one officer per 75 guests during an event; to be paid by the client.

Engineering

Should your event require additional electrical power, lighting or the installation of banners or signs, Cadillac Bar will supply a list of charges. Landry's Inc. does not permit the affixing of anything to the walls or ceiling of rooms without prior approval.

Subcontractors

Cadillac Bar will be happy to supply a suggested list of florists, decorators, musicians and photographers upon request. All subcontractors must abide by Cadillac Bar policies, as well as meet local, state and federal safety regulations.

Deposit

A nonrefundable deposit will be required at the time of booking. Full balance is due five business days prior to the scheduled event.

Off-Site Catering

Food and beverage minimum, delivery and service charges may apply. Disposal flatware, plates and napkins are included, as well as fully-decorated buffet table. Ask our sales associate for details.

Drop Off Orders

Delivery charge and minimums apply. Disposal flatware, plates and napkins are included. Ask our sales associate for details.



Breakfast Menu

Continental Breakfast

Assorted Danish, fresh fruit, bagels, jellies, cream cheese and butter.

8.99 per person

Breakfast Taco Bar

Eggs, bacon, chorizo or jalapeño sausage. Served with refried beans and hashbrowns.

10.99 per person

Omelet Bar

Have your omelet made the way you like it. Served with fruit salad and hashbrowns.

12.99 per person

***All breakfast menus items include coffee and orange juice**

Add-On Per Person Charge

Biscuits	1.49	Bacon	2.99
Gravy	2.49	Refried Beans	1.99
Fresh Fruit	2.99	Pancakes	2.49
Toast	1.49	Waffles	4.99
Hashbrowns	1.99	French Toast	2.49
Jalapeño Sausage	2.99	Mexican Pastries	2.49



Cantina Appetizers

Served with tortilla chips and homemade salsa

Matamoros

Beef taquitos, chicken stuffed jalapeños, chile con queso and a mini bean and cheese burrito.

10.99 per person

Tejas Chico*

Chicken taquitos, cantina nachos, chile con queso and beef chimichangas.

10.99 per person

Juarez

Chicken quesadillas, beef empanadas, chile con queso and tamales. Served with chile gravy.

10.99 per person

Amigo Combo

Chile con queso, spicy beef, chicken and cheese quesadillas, beef taquitos, tamales, chicken and sausage alambre.

11.99 per person

Cadillac Combo*

Carne asada and chicken fajita nachos, cheese quesadillas, chile con queso, chicken taquitos and tamales with chile gravy.

12.99 per person

Cadillac Appetizer Especial

Beef and chicken cocktail fajitas with mini flour tortillas and all the trimmings and spinach and shrimp quesadillas.

14.99 per person

El Tampico

Chile con queso, carne asada and chicken cocktail fajitas with mini flour tortillas, all the trimmings, chicken-stuffed jalapeños and shrimp quesadillas.

15.99 per person

Appetizers do not include beverage or dessert.

*This item is not available for off-site catering or delivery orders.



Cadillac Traditionals

Served with tortilla chips and homemade salsa

Cantina Dinner

Traditional beef and chicken enchiladas.

Served with refried beans, rice
and chile con queso.

15.99 per person

Cadillac Fajita Dinner

Beef and chicken fajitas with all the trimmings.

Served with refried beans, rice
and handmade flour tortillas.

19.99 per person

Fiesta Dinner

Beef and chicken fajitas with all the
trimmings and cheese enchiladas.

Served with refried beans, rice
and handmade flour tortillas.

21.99 per person

Includes choice of non - alcoholic beverage.



Especiales de la Casa

Served with chips and homemade salsa

Rio Grande

Appetizer: chile con queso and chicken flautas
Entrée: beef enchiladas and vegetable enchiladas
Served with rice and refried beans
Dessert: choice of three
Beverage: iced tea
22.99 per person

A la Americana*

Appetizer: roasted green chili queso and chicken fajita nachos
Entrée: pollo rufino and beef kabobs
Served with rice pilaf and grilled vegetables
Dessert: choice of three
Beverage: iced tea
26.99 per person

Fiesta en Guadalajara

Appetizer: chile con queso, shrimp quesadillas and cheese quesadillas
Entrée: beef and chicken fajitas with all the trimmings
Served with rice and refried beans
Dessert: choice of three
Beverage: iced tea
27.99 per person

Acapulco Especial

Appetizer: roasted green chili queso and crawfish quesadillas
Entrée: grilled mahi-mahi topped with a shrimp and cilantro cream sauce and fried catfish fillets with tartar sauce
Served with au gratin potatoes and grilled vegetables
Dessert: choice of three
Beverage: iced tea
28.99 per person

Desserts

Sopapillas, Cheesecake, Traditional Flan,
Tres Leches, Key Lime Pie, Carrot Cake,
Chocolate Raspberry-Chipotle Cake

*This item is not available for off-site catering or delivery orders.



Buffet Dinners

Chicken Americana

Chicken breast stuffed with fresh spinach, garlic and cheese, topped with a white wine cream sauce. Served with rice pilaf, grilled vegetables, tossed green salad and dinner rolls.

16.99 per person

Lasagna Dinner

Homemade lasagna served with green beans amandine, tossed green salad and garlic bread.

14.99 per person

Pollo Rufino

Tender chicken breast marinated in a white wine mushroom and garlic sauce and topped with capers. Served with grilled vegetables, rice, tossed green salad and dinner rolls.

16.99 per person

Shish Kabob

Succulent beef sirloin served shish kabob style and topped with a bordelaise sauce. Served with rice pilaf, grilled vegetables, tossed green salad and dinner rolls.

16.99 per person

Tejas Barbecue

Slow-smoked pork ribs basted in Mexican barbecue sauce, chicken and slow-cooked brisket. Served with potatoes, tossed green salad, baked beans and cornbread.

16.99 per person

Plated Selections

Chicken and Shrimp Acapulco

Grilled marinated chicken topped with shrimp and lobster sauce.

21.99 per person

Chicken Pechuga Lite

Grilled chicken breast served over grilled onions.

17.99 per person

Gulf Redfish Del Mar

Blackened with grilled shrimp, topped with cilantro cream sauce.

23.99 per person

Mahi Mahi Tropical

Fillet of mahi mahi topped with sweet and spicy habanero salsa.

23.99 per person

Chipotle Glazed Salmon

Smoked, with honey-chipotle glaze.

24.99 per person

Carne Asada Enchiladas

Came asada rolled in corn tortillas. Topped with salsa ranchera and Monterey Jack cheese.

18.99 per person

Pescado Veracruz

Grilled tilapia with sauté shrimp in a chipotle Veracruz sauce.

21.99 per person

Merida's Enchiladas de Marisco

Sautéed shrimp, lobster, scallop and crab meat in a light lobster sauce topped with Monterey Jack cheese.

19.99 per person

Macadamia Crusted Tilapia

Two filets of tilapia crusted with macadamia nut topped with pineapple salsa.

22.99 per person

Plated Starches

(Choice of one)

Roasted jalapeño potatoes
Roasted garlic mashed potatoes
Potatoes Au Gratin
Mexican or Poblano rice
Black or pinto refried beans

Plated Vegetables

(Choice of one)

Grilled mixed vegetables
Sautéed green beans
Roasted vegetables
Corn esquite



Desserts

Pineapple Island

(Minimum of 100 guests)

This incredible display starts with a 4 ½-foot-tall tree made of fresh pineapples, accented with an assortment of fresh seasonal fruit skewers.

Served with a rich chocolate sauce.

3.99 per person

Ice Cream Bar

(Minimum of 30 guests)

An assortment of candy, fruit and a variety of toppings, with your choice of vanilla, chocolate or strawberry ice cream.

5.99 per person

Petit Four Delight

A medley of delectable bite-sized cakes make an attractive presentation.

3.99 per person

Cookies

16.99 per dozen

Traditional Desserts

Traditional Mexican favorites – including flan, tres leches, chocolate flan and sopapillas—are sure to please. Chocolate chipotle-raspberry cake, cheesecake, carrot cake and margarita pie also available.

4.99 per person

Chocolate Fountain

(Minimum of 50 guests)

Served with strawberries, churros, pretzels, brownies and marshmallows.

5.99 per person



Carving Board and Specialty Stations

Service for two (2) hours; attendant required at additional charge

Can be added on to any menu

Steamship Round Carving Station

(One Carver per 100 guests required)

Served with horseradish cream sauce and petit rolls.

699.00 per station

Inside Round of Beef Carving Station

(One Carver per 100 guests required)

Crusted with spices. Served with horseradish cream, dijon mustard and petit rolls.

399.00 per station

Avocado Bar

Avocado stuffed with choice of chicken salad, shrimp salad or chile con carne, and toppings.

8.99 per person

Pasta Bar

Penne pasta and fettuccini pasta sautéed with choice of vegetables, chicken, meatballs, alfredo sauce or spicy marinara sauce.

7.99 per person

Martini Mashed Potato Bar

Red potato, sweet potato, potato salad. Served in a martini glass with a variety of toppings: butter, Cheddar cheese, bacon, chives, sour cream, taco meat, cinnamon butter and spiced pecans.

6.99 per person

Cadillac Additional Options

Bean and cheese nachos - **1.99 per person**

Ceviche - **5.99 per person**

Chicken shish kabobs - **2.99 per person**

Cheese quesadillas - **1.99 per person**

Specialty quesadillas - **2.99 per person**
(spinach, shrimp, crawfish, beef or chicken)

Cheese enchiladas - **2.99 per person**

Specialty enchiladas - **3.99 per person**
(mixed vegetable, spinach, crawfish, spicy beef or chicken)

Chile con queso - **1.99 per person**

Guacamole and chips - **22.99 per quart**

Grilled vegetables - **1.99 per person**

Cocktail meatballs - **1.99 per person**

Beef taquitos - **3.99 per person**

Chicken taquitos - **3.99 per person**

Fruit tray - **2.99 per person**

Fruit and cheese tray - **3.99 per person**

Grilled shrimp - **5.99 per person**

Quail - **6.99 each**

Seven-layer dip - **1.99 per person**

Shrimp enbrochette - **6.99 each**

Chicken stuffed jalapeños - **2.99 each**

Mini tacos - **3.99 per person**

Tamales - **2.99 per person**



Cadillac Bar Wine List

*All wines selected for catering events will be sold by the bottle

<u>White Wines</u>	<u>Region</u>	<u>Glass</u>	<u>Bottle</u>
Glass Mountain Chardonnay	North Coast	6.50	25.00
Kendall-Jackson Vintner's Reserve Chardonnay	California	9.50	37.00
Banfi Le Rime Pinot Grigio	Tuscany	7.75	30.00
J Roget Champagne	California		16.00
<u>Red Wines</u>	<u>Region</u>	<u>Glass</u>	<u>Bottle</u>
Fetzer Cabernet Sauvignon	Mendocino	6.50	25.00
J. Lohr 'Seven Oaks' Cabernet Sauvignon	Paso Robles	9.50	37.00
Darkhorse Merlot	California	7.00	27.00
<u>Sangria</u>	<u>Region</u>	<u>Glass</u>	<u>Bottle</u>
Yago	Spain	6.00	12.00

Beverage Arrangements

House Packages

Open Bar

A full bar serving guests drinks of their choice.
The bar tab is added to the banquet bill.

Host Bar

Guests order from a select drink list determined by the host.
The bar tab is added to the banquet bill.

Limited Bar

Host chooses a pre-set dollar amount for the bar bill.

Drink Tickets

Guests receive a select number of tickets determined by the host.
Tickets are redeemed at the bar.
The bar tab is added to the banquet bill.

Cash Bar

Guests pay for drinks as they order.

Beer List

Domestic Beer 4.75
Domestic Premium 5.25
Craft Beer 6.00
Import Beer 5.50
Keg Beer 375.00
Import Keg Beer 475.00
(Keg yields 160 12 oz. cups)

Famous Margaritas*

House Margaritas 7.00
Rocks by the Liter 20.00
Frozen by the Liter 20.00
Frozen by the Load 380.00
(Load yields 80 8 oz. cups)

Catered Event Packages

Includes Open Bar, Host Bar and Cash Bar

All of our bartenders and servers are TABC certified. We can provide a full bar with cups, ice, napkins and garnish. Juices and sodas for mixers will be an additional charge.

Bartender Fees

Serving beverages provided by host 40.00 per hour
Available with inclusive bar 30.00 per hour

Bar Pricing

Domestic Beer 4.75
Import Beer 5.50
Margarita on the Rocks 7.00

*Additional charge applies for margarita machine rental for off-site catering.
Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

