



events at
HOTEL 1928



TABLE OF CONTENTS

3	BREAKFAST BUFFET
4	BRUNCH BUFFET
5	PLATED LUNCH
6-8	LUNCH BUFFET
9	PLATED DINNER
10	BREAK
11	DINNER BUFFET
12	PASSED HORS D'OEUVRES
13-14	APPETIZER
15-16	BEVERAGE PACKAGES
17-18	BAR ADD-ONS

BREAKFAST BUFFET

1928 BREAKFAST | \$30 PP

Coffee, Tea
Orange Juice
Water
Seasonal Sliced Fruit
Assorted Pastries (One Vegan, Gf)
Yogurt, Granola, Texas Wildflower Honey
Breakfast Potatoes
Hashbrown Casserole
Chicken & Waffles, Spiced Honey
Applewood Smoked Bacon, Pork Sausage

CLASSIC CONTINENTAL BREAKFAST | \$15 PP

Coffee, Tea
Orange Juice
Water
Seasonal Sliced Fruit
Assorted Pastries (One Vegan, Gf)
House Biscuit, Homemade Jam, Butter

ALL-AMERICAN BREAKFAST | \$25 PP

Coffee, Tea
Orange Juice
Water
Seasonal Sliced Fruit
Assorted Pastries (One Vegan, Gf)
House Biscuits, Homemade Jam or Preserves Scrambled Eggs
Breakfast Potatoes
Breakfast Meat, Choice of:
Applewood Smoked Bacon or Pork Sausage

BREAKFAST BUFFET

HEALTHY START | \$20 PP

Coffee, Tea
Juice Bar
Water
Quinoa Bowls
Smoothie Bar
Fresh Berries Compote, Granola, Texas Wildflower Honey
Seasonal Fruit

MADE-TO-ORDER STATIONS

Quiche Station | \$20 PP
Waffle Bar | \$15 PP
Avocado Toast Station | \$20 PP
Omelettes | \$25 PP
Ranchers Steak & Eggs (Cooking Station) | \$30 PP

BOXED BREAKFAST OPTION | \$15 PP

Choice of Beverage: Coffee, Tea, Orange Juice, Water Seasonal
Sliced Fruit
Assorted Pastries (One Vegan, Gf)
House Biscuit, Homemade Jam, Butter

PREMIUM BUFFET ENHANCEMENTS:

Fresh Berries Compote with Granola, Texas Wildflower Honey
Spinach and Mushroom Quiche or Cheddar and Bacon | \$10 PP
Buttermilk Pancakes With Maple Syrup | \$10 PP
Selection Of Smoothies And Juices | \$10 PP
Bagels With Cream Cheese Spreads | \$5 PP
Smoked Salmon, Pickled Onion, Capers, Dill | \$15 PP
Fried Chicken N Biscuits, Honey Butter And Maple Syrup | \$15 PP
Hashbrown Casserole | \$10 PP
Breakfast Tacos | \$15 PP

BRUNCH BUFFET | \$40 PP

STARTERS

SELECT ONE

Seasonal Fruit
Greek Yogurt, Seasonal Berries, Granola, Honey
Salmon Lox with Cream Cheese and Capers
Citrus and Basil Parfait
Avocado Toast
Quinoa & Kale Salad

ENTRÉES

SELECT TWO

Hashbrown Casserole
Stuffed French Toast, Banana and Walnut Compote
Chicken and Waffles, Spiced Honey, Whipped Cream with Assorted Fruit
Steak and Eggs
Huevos Rancheros, Rice, Beans, Egg, Salsa
Morning Power Bowl, Quinoa, Vegetables, Tofu Scramble
Breakfast Tacos

SIDES

SELECT TWO

Breakfast Potatoes
Black-Pepper Bacon
House Sausage
Chorizo
Crispy Hashbrowns
Seasonal Fresh Fruit
Biscuits
Sourdough Toast

BEVERAGES

Coffee
Tea
Orange Juice
Water



PLATED LUNCH | \$50 PP

SALADS/STARTERS

SELECT ONE

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing, Crispy Seeds
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs
Heirloom Tomato, Bocconcini, Basil Pesto
Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton
Potato Soup, Crumbled Bacon, Creme Fraiche

ENTRÉES

SELECT ONE

Pan Roasted Salmon, Garlic Green Beans, Blistered Tomatoes
Catch Of The Day, Steamed Rice, Bok Choy, Ginger Scallion Sauce
Fresh Tagliatelle Pasta, Lemon, Swiss Chard, Tomato
Wild Mushroom And Leek Risotto
Grilled Pork Loin, Crispy Sweet Potatoes, Corn & Jalapeño Relish
Herb Roasted Chicken Breast, Blistered Tomatoes, Garlic Beans,
Herbed Mashed Potatoes
Grilled Ny Strip, Chimichurri, Smashed Potatoes, Roasted Mushrooms
Braised Beef, Wilted Farm Greens, Local Grits, Natural Jus
44 Farms Petit Beef Tenderloin, Braising Greens, Fingerling Potatoes,
Rosemary | +\$15 PP

DESSERT

SELECT ONE

Flourless Chocolate Torte, Caramel Corn, Peanuts
Brownie Sundae
Chocolate Peanut Butter Trifle
Seasonal Panna Cotta
Banana Pudding
Cheesecake with Berry Compote

HOTEL 1928 DUO | \$60 PP

SALADS/STARTERS

SELECT ONE

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing, Crispy Seeds
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs
Heirloom Tomato, Bocconcini, Basil Pesto
Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton
Potato Soup, Crumbled Bacon, Creme Fraiche

PROTEIN DUOS

SELECT ONE

Grilled Ny Strip And Shrimp
Grilled Ny Strip And Scallops
Herb Roasted Chicken Breast And Grilled Ny Strip
Pan Roasted Salmon And Grilled Ny Strip

SIDES

SELECT TWO

Spiced Carrots	Roasted Brussels
Roasted Potatoes	Garlic Green Beans
Rice Pilaf	Cous Cous

DESSERT

SELECT ONE

Flourless Chocolate Torte, Caramel Corn, Peanuts
Brownie Sundae
Chocolate Peanut Butter Trifle
Seasonal Panna Cotta
Banana Pudding
Cheesecake with Berry Compote



LUNCH BUFFET OPTIONS

SANDWICH BAR | \$40 PP

INCLUDES

Seasonal Whole Fruit (Apple, Banana)
Chips
Still & Sparkling Water
Coffee and Tea

SALADS/STARTERS

SELECT TWO

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing, Crispy Seeds
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs
Heirloom Tomato, Bocconcini, Basil Pesto
Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton
Potato Soup, Crumbled Bacon, Creme Fraiche
Farm Fresh Seasonal Soup

SANDWICH

SELECT THREE

Roast Beef, Horseradish, Havarti, Whole Grain
Hickory Ham, Cheddar Cheese, Whole Grain Mustard, Soft Roll
Pimento Cheese, Bread And Butter Pickles, Sourdough
Turkey Club, Basil Mayo, Sourdough
Tomato And Mozzarella, Sunflower Pesto, Multi-Grain (V)
Grilled Portobello & Squash, Tomato Jam, Herbed Cream Cheese, Pumpernickel
Chicken Salad, Grapes, Pecans, Herb Mayonnaise, Buttery Croissant

DESSERT

SELECT TWO

Platter of Cookies
Cheesecake with Berry Compote
Berry Shortcake
Banana Pudding, Soft Whipped Cream, Crispy Wafers
Seasonal Panna Cotta



LUNCH BUFFET OPTIONS

BOXED LUNCH | \$25 PP

INCLUDES

Seasonal Whole Fruit (Apple, Banana)
Chips
Bottled Water
Cookie

SANDWICH

SELECT THREE

Roast Beef, Horseradish, Havarti, Whole Grain

Hickory Ham, Cheddar Cheese, Whole Grain Mustard, Soft Roll

Pimento Cheese, Bread And Butter Pickles, Sourdough

Turkey Club, Basil Mayo, Sourdough

Tomato And Mozzarella, Sunflower Pesto, Multi-Grain (V)

Grilled Portobello & Squash, Tomato Jam, Herbed Cream Cheese, Pumpernickel

Chicken Salad, Grapes, Pecans, Herb Mayonnaise, Buttery Croissant





LUNCH BUFFET OPTIONS

HOT LUNCH | \$45 PP

INCLUDES

Seasonal Whole Fruit (Apple, Banana)
Chips
Still & Sparkling Water
Coffee and Tea

SALADS/STARTERS

SELECT TWO

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette
Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing, Crispy Seeds
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs
Heirloom Tomato, Bocconcini, Basil Pesto
Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton
Potato Soup, Crumbled Bacon, Creme Fraiche
Farm Fresh Seasonal Soup

ENTRÉES

SELECT TWO

Pan Roasted Salmon, Rice Pilaf, Asparagus, Brown Butter
Catch Of The Day, Steamed Rice, Bok Choy, Ginger Scallion Sauce
Tagliatelle Pasta, Lemon, Swiss Chard, Tomato
Wild Mushroom And Leek Risotto
Grilled Pork Loin, Poblano Creamed Corn, Sweet Bourbon Glaze
Roast Chicken Breast, Blistered Tomatoes, Garlic Beans, Herb Mashed Potatoes
Grilled Tavern Steak, Chimichurri, Smashed Potatoes, Roasted Mushrooms
Braised Beef, Wilted Farm Greens, Local Grits, Natural Jus
44 Farms Petit Beef Tenderloin, Braised Greens, Fingerling Potatoes | +\$15 PP

DESSERT

SELECT TWO

Platter Of Cookies
Cheesecake With Berry Compote
Berry Shortcake
Banana Pudding, Soft Whipped Cream, Crispy Wafers
Seasonal Panna Cotta

PLATED DINNER | \$70 PP

SALADS/STARTERS

SELECT ONE

Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing Crispy Seeds
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs
Heirloom Tomato, Bocconcini, Basil Pesto
Roasted Tomato Soup, Toasty Grilled Cheese 'Crouton'
Country Potato Soup, Crumbled Bacon, Creme Fraiche
Farm Fresh Seasonal Soup
Spinach Salad, Pecans, Goat Cheese, Apples, Cider Vinaigrette

ENTRÉES

SELECT ONE

Pan Roasted Salmon, Garlic Green Beans, Blistered Tomatoes
Catch Of The Day, Steamed Rice, Bok Choy, Ginger Scallion Sauce
Fresh Tagliatelle Pasta, Lemon, Swiss Chard, Tomato
Wild Mushroom And Leek Risotto
Grilled Pork Loin, Crispy Sweet Potatoes, Corn & Jalapeño Relish
Herb Roasted Chicken Breast, Blistered Tomatoes, Garlic Beans, Herbed
Mashed Potatoes
Grilled Ny Strip, Chimichurri, Smashed Potatoes, Roasted Mushrooms
Braised Beef, Wilted Farm Greens, Local Grits, Natural Jus
44 Farms Petit Beef Tenderloin, Braising Greens, Fingerling Potatoes,
Rosemary | +\$15 PP

DESSERT

SELECT ONE

Flourless Chocolate Torte, Caramel Corn, Peanuts
Cheese Cake With Berry Compote
Seasonal Fruit Dessert (*We Showcase What's Fresh At The Market, Just Ask!*)
Seasonal Cobbler With Vanilla Ice Cream Flourless Chocolate Torte,
Caramel Corn, Peanuts
Butterscotch Pot De Creme, Soft Whip, Sea Salt,
Pecan Cookie Brownie Sundae
Banana Pudding, Cookie Crumble

HOTEL 1928 DUO | \$75 PP

SALADS/STARTERS

SELECT ONE

Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons
Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing Crispy Seeds
Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs
Heirloom Tomato, Bocconcini, Basil Pesto
Roasted Tomato Soup, Basil Olive Oil, Brioche Cruton
Potato Soup, Crumbled Bacon, Creme Fraiche
Farm Fresh Seasonal Soup
Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette

PROTEIN DUOS

SELECT ONE

Grilled Ny Strip And Shrimp
Grilled Ny Strip And Scallips
Herb Roasted Chicken Breast And Grilled Ny Strip
Pan Roasted Salmon And Grilled Ny Strip

SIDES

SELECT TWO

Spiced Carrots	Roasted Brussels
Roasted Potatoes	Garlic Green Beans
Rice Pilaf	Cous Cous

DESSERT

SELECT ONE

Flourless Chocolate Torte, Caramel Corn, Peanuts
Brownie Sundae
Chocolate Peanut Butter Trifle
Seasonal Panna Cotta
Banana Pudding
Cheesecake With Berry Compote

BREAK OPTIONS

FIT PLATTER | \$15 PP

Seasonal Whole Fruit
Granola Bars
Individual Yogurt - Fage/Chobani Dried Fruit and Nuts

MEDITERRANEAN PLATTER | \$20 PP

Crudit  With Hummus
Whipped Feta
Crackers and Pita
Olives/Pickled Vegetables

BUTCHER AND FARMER | \$30 PP

Chef's Selection of Cured Meats and Cheeses
Seasonal Vegetables and Spreads
Accompaniments:
Boutique Mustard
Dried Fruits
Berries
Specialty Honey
Seed Crackers
Grilled Bread

SWEET TOOTH | \$10 PP

Homemade Chocolate Chip Cookies
Brownies
Cheesecake Bites
Granola Bars

SNACK ATTACK

Individual Bags Of Potato Chips (*Kettle*)
Homemade Snack Mix (*Chex Mix*)
Chocolate Chip Cookies
Granola Bars



DINNER BUFFET | \$70 PP

SALADS/STARTERS

SELECT ONE

Spinach Salad, Pecans, Goat Cheese, Strawberries, Apple Cider Vinaigrette

Romaine Salad, Buttermilk Ranch, Farm Radish, Cornbread Croutons

Wedge Salad, Cherry Tomato, Bacon, Bleu Cheese Dressing, Crispy Seeds

Kale Caesar, Anchovy, Parmesan, Garlic Breadcrumbs

Heirloom Tomato, Bocconcini, Basil Pesto

Roasted Tomato Soup, Basil Olive Oil, Brioche Crouton

Potato Soup, Crumbled Bacon, Creme Fraiche

Farm Fresh Seasonal Soup

ENTRÉES

SELECT TWO

Pan Roasted Salmon, Garlic Green Beans, Blistered Tomatoes

Catch Of The Day, Steamed Rice, Bok Choy, Ginger Scallion Sauce

Tagliatelle Pasta, Lemon, Swiss Chard, Tomatoes

Wild Mushroom And Leek Risotto

Grilled Pork Loin, Crispy Sweet Potatoes, Corn & Jalapeno Relish

Herb Roasted Chicken Breast, Blistered Tomatoes, Garlic Beans,
Herb Mashed Potatoes

Grilled Tavern Steak, Chimichurri, Smashed Potatoes, Roasted Mushrooms

Braised Beef, Wilted Farm Greens, Local Grits, Natural Jus

44 Farms Petit Beef Tenderloin, Braising Greens, Fingerling Potatoes,
Rosemary | +\$15 PP

DESSERT

SELECT TWO

Cheesecake With Berry Compote

Assorted Cakes And Pies By The Slice

Seasonal Panna Cotta

Banana Pudding, Soft Whipped Cream, Crispy Wafers

Flourless Chocolate Torte, Caramel Corn, Peanuts

Seasonal Fruit Dessert (*We Showcase What's Fresh At The Market, Just Ask!*)



UPGRADE TO A LIVE-ACTION CARVING STATION

Cajun Rubbed Turkey Breast, Creole Mustard | +\$15 PP

Herb Crusted Lamb, Chimichurri | +\$20 PP

Slow Roasted Prime Rib, Horseradish Cream | +\$25 PP

Cedar Plank Salmon, Dill Sauce | +\$30PP

Brown Sugar Pork Loin, Green Tomato Jam | +\$15 PP

Soft Rolls

Pickles And Relishes

PASSED HORS D'OEUVRES

SELECT THREE | \$25 PP

Smoked Salmon, Cucumber, House Cracker

Beef Tartare, Horse Radish, Cornichon, Kettle Chip

Picnic Deviled Egg

Marinated Shrimp, Avocado, Bacon

Spicy Tuna Tartare, Cucumber, Sesame

Bruschetta, Heirloom Tomato, Basil

Pimento Cheese, House Cracker

Bacon Wrapped Dates, Goat Cheese

Roasted Carrot, Labneh (Spiced Yogurt), Pistachio

Chicken Fried Mushrooms

1928 Burger Slider, Cheddar, Green Tomato Jam, House Sauce

Fried Chicken Slider, Bread And Butter Pickles, Alabama White Sauce

Smoked Brisket, Boiled Peanut Romesco

Seasonal Soup Shooter

Crab Cakes, Spicy Caper Remoulade



APPETIZER OPTIONS

MEDITERRANEAN PLATTER | \$20 PP

Farmstand Crudité
Garlic Hummus, Yogurt Sauce, Smokey Eggplant
Grilled Pita Chips
Marinated Olives
Spicy Preserves

PICNIC PLATTER | \$35 PP

Potato Salad
Brown Sugar Baked Beans
Malt Vinegar Cole Slaw
Deviled Eggs
Crispy Fried Chicken
Pimento Cheese Crackers and Crudite

TACO BAR | \$30 PP

Chips and Tortillas
Lots of Toppings
Rice And Beans
Pico De Gallo

PROTEIN

SELECT TWO

Ancho Marinated Grilled Skirt Steak
Mojo Grilled Chicken
Blackened Salmon
Grilled Shrimp
Pork Carnitas
Mahi Tuna | +\$15 PP

APPETIZER OPTIONS

PASSED HORS D'OEUVRES | \$25 PP

SELECT THREE

Smoked Salmon, Cucumber, House Cracker
Beef Tartare, Horse Radish, Cornichon, Kettle Chip
Picnic Deviled Egg
Marinated Shrimp, Avocado, Bacon
Spicy Tuna Tartare, Cucumber, Sesame Bruschetta, Heirloom Tomato, Basil
Pimento Cheese, House Cracker
Bacon Wrapped Dates, Goat Cheese
Roasted Carrot, Labneh (Spiced Yogurt), Pistachio
Chicken Fried Mushrooms
1928 Burger Slider, Cheddar, Green Tomato Jam, House Sauce
Fried Chicken Slider, Bread And Butter Pickles, Alabama White Sauce Smoked
Brisket, Boiled Peanut Romesco
Seasonal Soup Shooter
Crab Cakes, Spicy Caper Remoulade

RAW BAR | \$40 PP

Oysters With Mignonette & Cocktail Sauce (add on Shuck Bar)
Cocktail Crab Claws
Mini Tuna Poke Bowls

ANTIPASTO | \$30 PP

Chefs Selection Of Cheeses
Cured Meats
Dried Fruit, Nuts, Crackers
Sliced Baguette
Marinated Olives

APPETIZER OPTIONS

BAKED POTATO BAR | \$15 PP

Queso
Bacon
Scallions
Sour Cream
Jalapeños
Chili

TEXAS BARBEQUE | \$55 PP

Barbeque Roasted Carrots
Mango Passion Fruit Bbq Sauce

PROTEIN

SELECT TWO

Smoked Pork Ribs
Pulled Pork
Moked Chicken Thighs
Brisket
Wings With Blue Cheese and Ranch Dressing

SIDES

SELECT THREE

Coleslaw
Baked Beans
Charred Corn Salad
Potato Salad
Watermelon and Feta Salad
Jalepeño Cornbread



BEVERAGE PACKAGES

BEER + WINE PACKAGE | \$50 PP, 4 HOURS

\$7 PP, PER ADDITIONAL HOUR

BEER

Bud Light
Budweiser
Stella Artois
Modelo

VooDoo Ranger Juicy Haze IPA
Athletic Brewing Upside Dawn Golden Ale (N/A)
Local Hard Cider

WINE

Zardetto Prosecco
Josh Cellars Sauvignon Blanc
Josh Cellars Chardonnay
Josh Cellars Pinot Noir
Josh Cellars Cabernet

HOUSE PACKAGE | \$65 PP, 4 HOURS

+9 PP, PER ADDITIONAL HOUR

BEER + WINE + SPIRITS TIER 1

SPIRITS

Vodka – Reyka
Gin – Bomaby Sapphire
Rum – Bacardi Rum
Tequila – Milagro Silver
Whiskey – Wild Turkey 101
Scotch – Dewars 12
Mezcal – Montelobos

BEVERAGE PACKAGES

DELUX PACKAGE | \$70 PP, 4 HOURS

\$10 PP, PER ADDITIONAL HOUR

BEER + WINE + SPIRITS TIER 2

SPIRITS

Vodka – Tito's Handmade Vodka
Gin – Ford's Gin
Rum – Bacardi Rum
Tequila – Espolon Blanco
Whiskey – Old Forester
Scotch – Monkey Shoulder
Mezcal – Montelobos

PREMIUM PACKAGE | \$75 PP, 4 HOURS

\$11 PP, PER ADDITIONAL HOUR

BEER + WINE + SPIRITS TIER 3

SPIRITS

Vodka – Grey Goose
Gin – Hendricks
Tequila – Casa Migos
Bourbon – Maker's Mark
Rye – Redemption Rye
Whiskey – Balcones baby Blue



BEVERAGE PACKAGES

HOSTED BAR ON CONSUMPTION

4 HOURS

- Sparkling Water | \$5
- Soft Drinks | \$4
- Domestic Beer | \$7
- Imported Beer | \$8
- House Wine | \$13
- Champagne | \$13
- Classic Cocktails | \$14
- Specialty Cocktails | \$15

CASH BAR PACKAGE

4 HOURS

(Cashiers Required)

- Sparkling Water | \$5
- Soft Drinks | \$4
- Domestic Beer | \$8
- Imported Beer | \$8
- House Wine | \$14
- Champagne | \$14
- Classic Cocktails | \$15
- Specialty Cocktails | \$16

BARTENDERS & CASHIERS

\$100.00 Each For Four Hour Duration.

\$50.00 Each Per Additional Hour.

Menu Packages Priced For 4-Hour Duration.

We Recommend One Bartender For Every 50-75 Guests.

*All Fees May Vary Per Group Size.

BAR ADD-ONS

ADD A SPECIALTY BAR OR COCKTAIL SETUP TO ANY STANDARD BAR PACKAGE.

MIMOSA BAR | [\$20-\$30] PP

FOR 2 HOURS

Sparkling Wine
Lyre's N/A Classico
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Fresh Berries
Mint
Basil
Rosemary

ADD-ONS (ADDITIONAL \$)

Combier
Grand Marnier

BLOODY MARY BAR | [\$20-\$30] PP

FOR 2 HOURS

New Amsterdam Vodka
Hot Sauce Selection
Filthy Bloody Mary Mix
Celery
Assorted Olives
Cornichons
Pickled Onions
Spicy Green Beans
Cheese Cubes
Lemon
Lime

ADD-ONS (ADDITIONAL \$)

Shrimp
Bacon

BAR ADD-ONS

ADD A SPECIALTY BAR OR COCKTAIL SETUP TO ANY STANDARD BAR PACKAGE.

G&T BAR | [\$20-\$30] PP

FOR 2 HOURS

Bombay Sapphire
Hendrick's
Tanqueray
Gray Whale
Ford's Gin
Lyre's N/A London Dry Spirit
Fever Tree Tonic
Fever Tree Mediterranean Tonic
Fever Tree Elderflower Tonic
Rosemary
Mint
Lemon
Lime
Orange
Juniper Berries

AGAVE BAR | [\$25-\$35] PP

FOR 2 HOURS

Milagro Silver
Espolon Reposado
Patron Silver
Montelobos Mezcal
Superbird Fuego
[property choice 1]
[property choice 2]
Limes
Salt
Tajin

ADD-ONS (ADDITIONAL \$)

2-inch Clear Ice

BAR ADD-ONS

ADD A SPECIALTY BAR OR COCKTAIL SETUP TO ANY STANDARD BAR PACKAGE.

WHISKEY BAR | [\$25-\$35] PP

FOR 2 HOURS

Wild Turkey 101

Jack Daniels

Redemption Rye

Tullamore DEW

Angels Envy

[property choice 1]

[property choice 2]

Citrus Peels

Angostura Bitters

Orange Bitters

Add-Ons (additional \$)

2-inch Clear Ice

WELCOME COCKTAIL | [\$14-\$16] PP

FOR 2 HOURS

1 Cocktail



HOTEL 1928

701 WASHINGTON AVE.
WACO, TX.

CONTACT US

254.342.3911
EVENTS@HOTEL1928.COM

@THEHOTEL1928
HOTEL1928.COM