



## ***Corporate Meeting and Event Guide***

### Space

The Pads at the aloft are the perfect space for your corporate meetings and events. With over 13,000 square feet of unique event space, The Pads can accommodate meetings as small as 8 and parties as big as 1,000. The Pads are conveniently located in the heart of downtown Dallas inside the new and stylish aloft hotel.

The Plush Pad is approx 1,200 sq ft and can accommodate up to 100ppl  
The Party Pad is approx 2,000 sq ft and can accommodate up to 150ppl  
The Premium Pad is approx 5,150 sq ft and can accommodate up to 400ppl  
Entire Pad is over 13,000 sq ft and can accommodate up to 1,200ppl  
\*Room Rental Rates Apply

### Rooms

### Fees

Parking Self Park is available in the hotel lot for \$10  
Valet Parking is available for an Additional Charge  
Security is required for all evening events at the rate of \$250 per officer  
A 23% Service Charge is added to all events  
Attendants and Bartenders are billed at \$150 each  
Room Rental Rates Apply  
An additional per person Charge is Added to menus for groups under 15ppl  
*Breakfast \$2, Lunch \$3 and Dinner \$5*



Please Choose One Salad, One Soup, 2 Entrees, Two Sides and a Dessert  
Our Dinner Displays are accompanied by Freshly Baked Dinner Rolls and Butter  
\$47.95pp



A selection of Mixed Baby Lettuces with Toasted Walnuts, Sweet Grape Tomatoes and Herb-Balsamic Vinaigrette

Crisp Romaine Lettuce with Focaccia Croutons, Shaved Parmesan Cheese and Caesar Dressing

Bibb Salad with Poached Pear, Candied Pecans, Sweet Tomatoes and Bleu Cheese-Balsamic Dressing

Endive, Watercress and Greens Salad with Danish Bleu Cheese and Brown Sugar Coated Pumpkin Seeds



Sweet Corn Chowder with Crab Fritters

Spicy Charred Tomato Cream

Roasted Butternut Squash Soup with Fennel, Apples and Walnuts

Watermelon Gazpacho with Apple and Fennel

Lobster Bisque with Tarragon and Sherry

Spicy Black Bean Soup with Cilantro Cream

PM

Entrees

Grilled Pork Chops with Rosemary Jus, Roasted Sweet Onions and Apple Rings

Grilled Chicken Breast Provençal with Olives, Roasted Tomatoes and Basil

Pan Seared Atlantic Salmon with Almonds, Raisins and Apple Cider Cream Sauce

Crispy Herb Crusted Chicken Breast stuffed with Swiss Cheese and Smoked Ham with Dijon Jus

Orange Glazed Chicken with Pecan-Cranberry Wild Rice

Grilled Vegetable, Smoked Chicken or Beef and Sausage Lasagna

Lemon Poached Tilapia "Nicoise" with Tomatoes, Green Beans and Olives

Mango Mustard Glazed Pork Loin with a Black Bean and Roasted Sweet Corn Salad

Marinated Beef Brochettes with Roasted Mushrooms, Bell Peppers and  
Caramelized Sweet Onion Sauce

Sliced Honey Marinated Flank Steak with Green Onion

Baked Mac and Cheese with White Cheddar, Basil and Bacon

Hickory BBQ Chicken Breast

Grilled Salmon with Lemon and Dill

**Add \$5 Per Person for substituting each of the Following Entrées**

Pan Seared Lemon-Garlic Shrimp poached in Butter Sauce

Roasted and Sliced Beef Tenderloin with Herb Veal Jus

Lemon infused Lump Crab Cakes with Red Pepper Rouille

Pan Seared Sea Scallops with a Ragout of Roasted Corn, Bacon and Onion

# PM

## Sides

Parmesan Scalloped Potatoes  
Mixed Seasonal Vegetable Medley  
Crispy Green Beans with Toasted Almonds  
Saffron Rice  
Fresh Steamed Broccoli  
Pecan-Cranberry Wild Rice with Tarragon  
Spiced Almond and Raisin Cous Cous  
Herb Roasted Baby Red Potatoes  
Pan Roasted Mushrooms with White Wine and Garlic  
Sweet Jalapeno-Cornbread Stuffing  
Maple Smashed Sweet Potatoes with Vanilla  
Roasted Garlic Smashed Baby Red Potatoes

## Desserts

Cookies, Brownies and Pecan Bars  
Apple-Date and Pecan-Chocolate  
Warm Chocolate Bread Pudding with Vanilla Cream Sauce  
Chocolate Almond Mousse Cake with Fresh Berry Compote  
Italian Cream Cake  
Strawberry-Vanilla Bean Cheesecake  
Mini Pastry Display  
(Add 1.00 per person)  
Choose 3 selections from our Mini Pastry Display Menu




# Party



Crisp Parmesan "Tacos" filled with Chicken Caesar Salad  
Pistachio, Goat Cheese & Red Grape "Lollipops"  
Smoked Salmon & Cream Cheese Mousse in Chive Cones  
Basil Pesto Shrimp Forks  
Prosciutto, Manchego, Basil & Sweet Tomato Panini Bites  
Petite BBQ Pork Shepherd's Pie  
Edible Spoons filled with Hummus, Olive & Bell Pepper

*Light 4 pieces per guest \$20.95pp*  
*Medium 6 Pieces per guest \$26.95pp*  
*Heavy 9 pieces per guest \$33.95pp*



Packages

# Party



Carving

*All of our Carving Stations are served with fresh baked herb rolls*

Slow Roasted Inside Round of Beef  
Served with Horseradish Cream and Roasted Mushroom Mayonnaise  
*Min 50ppl \$13.95pp*

Mango and Mustard Glazed Pork Loin  
Served with Black Pepper-Cranberry Chutney  
*Min 25ppl \$12.95pp*

Slow Roasted Steamship of Beef  
Served with Roasted Garlic and Horseradish Cream  
*Min 100ppl \$11.95pp*

Honey Glazed Smoked Pit Ham  
Served with Pineapple chutney  
*Min 50ppl \$11.95pp*

Oven Roasted Maple Turkey Breast  
Served with Black Pepper Mayonnaise and Whole Grain Mustard Sauce  
*Min 25ppl \$11.95pp*

Braised Leg of Lamb  
Cucumber Mint Sauce and Assorted Mustards  
*Min 50ppl \$14.95pp*

Slow Roasted Beef Tenderloin  
Black Pepper Mayonnaise, Whole Grain Mustard, Horseradish Cream  
*Min 15ppl \$19.95pp*

Whole Roasted Salmon  
Cucumber-Dill Dipping Sauce, Capers, Red Onion, Chives  
*Min 25ppl \$13.95pp*

Crispy Whole Fried Snapper (when available)  
Mango Slaw, Citrus Ponzu  
*Min 25pp \$16.95pp*



# Party



## Pasta Station

Penne Pasta with Marinara, Sliced Olives, Fresh Picked Basil, Grated Parmesan, and Italian Sausage  
Cheese Tortellini with Parmesan Cream Sauce, Chopped Rosemary and Roasted Mushrooms  
Farfalle Pasta with Grilled Chicken, Spinach, Goat Cheese, Roasted Tomatoes and Herb Broth  
Radiatore Pasta with Rock Shrimp, Roasted Tomato-Thyme Cream Sauce and 'Fresh Vegetables  
Gemelli Pasta with Homemade Bolognese, Herb de Provence and Parmesan Cheese  
*Select 2 \$9.95pp*

## Potato Martini Station

Brown Sugar Sweet Potatoes, Roasted Garlic Red Potatoes, and Mashed Purple Potatoes  
Toppings include Bacon, Chives, Parmesan, Mushrooms, Roasted Onions, Crispy Salmon  
*\$9.95pp*

## Stir Fry Station


Soy Marinated Chicken and Beef  
Peppers, Carrots, Onions, Bean Sprouts, Snow Peas, Bok Choy and Baby Corn  
Served over Sticky Rice in a White Asian Box  
*\$10.95 pp*

## Omelet Station

Farm Fresh Eggs and Fluffy Egg Whites made to order  
Toppings include Red Onions, Bell Peppers, Sliced Mushrooms, Ham, Cheddar Cheese, Swiss Cheese,  
Apple Smoked Bacon, Chicken and Apple Sausage  
*\$9.95pp*

## Fajita Station

Fajita Marinated Chicken and Beef  
Sautéed Bell Peppers and Caramelized Onions  
Flour and Corn Tortillas  
Sour Cream, Salsa, Cheddar Cheese, Guacamole, Pico de Gallo  
*\$13.95pp*



Stations



# Party



Action

## Quesadilla Station

Marinated Chicken and Beef Quesadilla made to Order  
Pico de Gallo, Salsa, Sour Cream, Guacamole, Black Bean-Corn Salad  
*\$9.95pp*

## Southwest Caesar Salad Station

Crisp Romaine Hearts tossed to order and Served in Chipotle Tortilla Baskets  
Pico de Gallo, Shredded Parmesan, Jack Cheese, Tortilla Strips, Black Bean-Corn Salad, Grilled  
Chicken and Creamy Caesar Dressing  
*\$11.95pp*

## Avocado Martini Station

Fresh Ripe Avocado served in a Martini Glass with Shrimp Ceviche, Black Bean-Corn Salad, Tortilla  
Strips, Charred Tomato Salsa and Toasted Pumpkin Seeds  
*\$11.95 per person*

## Taco Station

Beef Shrimp and Chicken Taco Meat  
Homemade Crispy Tacos and Soft Flour Tortilla  
Shredded Lettuce, Salsa, Cheddar Cheese, Pico De Gallo  
*\$9.95pp*

## Surf and Turf Station

Grilled Beef Tenderloin Skewers with Bell Peppers, Onions and Mushrooms  
Lemon-Butter Poached Shrimp with Garlic  
*\$14.95pp*





# Party



## Grilled Vegetable Crudités

A Display of Grilled Asparagus, Zucchini, Squash, Tomatoes, Mushrooms, Sweet Potatoes, Jicama, Bell Pepper, Broccoli and Cauliflower

Served with Hummus and Basil Pesto Dipping Sauce

*\$7.95pp*

## Tropical Baked Brie

Warm Baked Brie en Croute with Raspberry Sauce, Mango, Kiwi and Strawberry

*Small served 20 ppl \$78.00*

*Large serves 40 ppl \$150.00*

## Fruit and Cheese Display

A Display of Imported and Domestic Cheeses including Danish Bleu, Tilamook Cheddar, Pepper Jack, English Sage Derby, Red Windsor and Brie

Accompanied by Fresh Sliced Honeydew, Cantaloupe, Pineapple, Red Grapes and Strawberries

*\$8.95pp*

## Antipasto Platter

A Display of Italian Meats and Cheeses to include:

Mortadella, Prosciutto, Salami, Calabrese, Coppocollo, Fresh Mozzarella, Parmesan, Aged Provolone, Asiago

Red Grapes, Sweet Melon, Black Olives, Roasted Peppers, Herb Focaccia and Parmesan Crostini

*\$9.95pp*

## Asian Display

A Display of Asian Delicacies to include:

Avocado, Tuna, Smoked Salmon and Spicy Crab Sushi Rolls

Vegetable, Chicken and Shrimp Spring Rolls

Chilled Chicken and Beef Brochettes

Creamy Peanut and Honey Soy Dipping Sauce

*\$14.95pp*



# Party



## Classic Vegetable Crudités

Fresh Broccoli, Carrots, Celery, Cauliflower, Cucumber, Cherry Tomato and Radish served with Basil and Roasted Garlic Dipping Sauce  
\$5.95 per person

## Baby Vegetable Crudités

Baby Zucchini, Squash, Carrots, Red Grape Tomatoes, Sweet Corn and Asparagus with Basil-Pine Nut and Roasted Garlic Dipping Sauce  
\$7.95 per person

## Whole Poached Salmon Platter

A whole Poached Atlantic Salmon with Whipped Cream Cheese, Capers, Onions, Chives, Chopped Egg and Brioche Croutons  
Serves 20-30 ppl \$150.00 each

## Smoked Salmon Display

Smoked Atlantic Salmon sliced thinly and served with Chives, Capers, Red Onions, Chopped Egg and Brioche Croutons  
\$11.95pp

## Fresh Sliced Fruit Display

Fresh Sliced Honeydew, Cantaloupe, Golden Pineapple, Mango, Kiwi, Red Grapes, And Strawberries with Honey-Lime Yogurt Sauce  
\$5.95pp

## Tex Mex

Crispy Corn Tortilla Chips  
Guacamole, Charred Tomato Salsa, Queso, Black Bean Dip and Pico de Gallo  
\$8.95pp

## Tea Sandwich

Assorted Bite Size Tea Sandwiches  
Turkey and Brie with Cranberry  
Ham and Whole Grain Mustard  
Cream Tuna Salad  
Fresh Mozzarella, Sliced Tomato and Basil-Pine Nut Spread  
\$9.95pp



# Party



Priced per dozen  
*Minimum 2 Dozen Order*

- Honey Soy Marinated Beef Satay with Green Onions and Sesame Seeds...\$39
- Fresh Baked Focaccia with Roasted Tomatoes, Olives and Basil...\$29
- Pecan Crusted Chicken Strips with Whole Grain Mustard Dipping Sauce...\$44
- Shrimp and Leeks baked in Puff Pastry with Tarragon Cream... \$46
- Ginger Marinated Chicken Satay with Peanut Sauce...\$44
- Lemon Zest Crab Cakes with Spicy Red Pepper Rouille...\$46
- Spinach and Feta Cheese Quiche...\$29
- Apple Smoked Bacon, Onion and Cheddar Cheese Quiche...\$36
- Crispy Pork Dumplings with Tamarind Dipping Sauce...\$44
- Chicken and Mushroom Brochettes with Bell Peppers and Honey-Thyme Jus...\$46
- Wild Mushroom and Bleu Cheese Risotto Cakes with Thyme Cream...\$39
- Crispy Fried Salmon Croquettes with a Salmon-Dill Remoulade...\$44
- Chicken and Lemongrass Dumplings with Orange-Soy Dipping Sauce... \$39
- Spicy Crawfish Cakes with Lemon-Cajun Remoulade...\$46
- Italian Sausage and Jack Cheese in Puff Pastry with Tomato- Garlic Sauce...\$41
- Smoked Chicken and Jack Cheese Quesadilla with Salsa and Sour Cream...\$39
- Baked Feta and Artichoke Tartlettes...\$39
- Roasted Basil Marinated Shrimp with Tomato-Olive Chutney...\$58
- Coconut Crusted Fried Shrimp with Sweet Orange Dipping Sauce...\$58
- Parmesan Chicken Strips with Tomato Basil Sauce...\$44
- Petite BBQ Pork Shepherd's Pie...\$41
- Shaved Prosciutto, Manchego, Basil and Sweet Tomato Panini Bites...\$44
- Lobster Mac and Cheese Cakes...\$58
- Jumbo Honey BBQ Shrimp....\$58



# Party

Cold

Priced per dozen  
*Minimum 2 Dozen Order*

- Barbecue Beef Brisket Filo Cups...34
- Curry Chicken, Walnut and Grape Roulades...29
- Chicken, Cranberry and Apricot Roulades...29
- BBQ Chicken with Roasted Corn and Black Bean Roulades...29
- Gingered Rock Shrimp Brochettes...29
- Marinated Shrimp Ceviche in Tortilla Cups...39
- Dried Black Mission Figs stuffed with Bleu Cheese and Bacon...29
- Pistachio Crusted Goat Cheese with Tomato Confit on Filo...29
- Smoked Salmon and Cream Cheese Mousse Stuffed Chive Cones...39
- Parma Ham Wrapped Asparagus Tops with Creamy Orange Dipping Sauce...39
- Fresh Fruit "Kabobs" with Honey Lime Yogurt Sauce...29
- Marinated Portobello Mushroom, Basil and Tomato Brochettes...29
- Crab and Mango Salad stuffed Cucumbers with Avocado "Butter"...39
- Sweet Tomato, Mozzarella and Red Onion Brochettes...29
- Smoked Salmon, Cream Cheese Pinwheels on Wheat Croutons...39
- Parma Ham, Goat Cheese and Sweet Melon Roulades...29
- California Rolls with Ponzu Sauce...29
- Spicy Crab Sushi Rolls with Ponzu Sauce...29
- Chicken, Vegetable or Shrimp Spring Rolls with Peanut Sauce...29
- Chilled Shrimp Cocktail with Classic Cocktail Sauce and Horseradish Mousse...44
- Chilled Basil Marinated Shrimp with Tomato-Garlic Confit...44
- Goat Cheese and Roasted Bell Pepper Tartlettes...29
- Bleu Cheese Mousse in Endive with Candied Walnuts...29

# Sweets

## Fountains

### Trio of Chocolate Fountains

White, Dark and Milk Chocolate Fountains

Fresh Seasonal Fruit, Strawberries, Cream Puffs, Peanut Butter Cookies, Lollipops,  
Pretzels, Marshmallows, Graham Crackers, Rice Krispy Treats

\$7.95pp

## Mini Pastry

Build Your Own Pastry Display

Please Choose Four of the Following Items for your Pastry Display

*\$7.50pp*

(Based on 3 pieces per person)

White and Dark Chocolate Covered Strawberries

Mini Cream Puffs Drizzled with Chocolate

Fresh Fruit Tartlet

Lemon and Key lime Tartlettes

Mini Vanilla Bean Crème Brulee

Raspberry, Hazelnut or Oreo Cookie Truffle "Lollipops"

Chocolate Chocolate Petit Fours

Chocolate Nut Petit Fours

Pecan Bars

Kahlua Cheesecake

Vanilla Cheesecakes

Assortment of Petit Cookies

# Sweets

## Stations

### S'more Station

Melted Dark Chocolate / Fresh Homemade Marshmallow Homemade Graham Crackers  
*\$8.95pp*

### Build Your Own Cupcakes

Vanilla and Chocolate Mini Homemade Cupcakes Sprinkles / Crushed Oreos / M and M's / Peanuts  
*\$7.95pp*

### Gourmet Mini Cupcake Display

Assorted Mini Cupcakes  
Italian Cream / Vanilla Bean / Carrot Cake / Chocolate German Chocolate / Red Velvet /  
Lemon Cream  
*\$8.95pp*

### Truffle Lollipop Display

Assorted Homemade Truffle Lollipops Mocha / Hazelnut / Peanut Butter and Jelly Almond Joy /  
Raspberry  
*\$8.95pp*

### Milk Shake Shot Station

Vanilla Bean Ice Cream  
Oreo Cookies / Bananas / Strawberries / Chocolate Sauce Caramel / Mocha  
*\$8.95pp*

### Petit Pastry Display

Chocolate Strawberries / Mini Cheesecakes Chocolate-Banana Tarts  
Crème Brulee / Chocolate Pecan Tarts Key Lime Tarts/ Lemon Tarts / Fudge Bites  
*\$8.95pp*

### "Cookie Jar" Display

Mini Cookies / Fudge Bites / Almond Bark Peanut Brittle / Assorted Truffle Lollipops  
*\$7.95pp*

### Candy Sushi Station

Assorted Mini Candy Sushi Bites  
Rice Crispy wrapped in Flavored Fruit Roll Ups Stuffed with Assorted Candies  
*\$8.95pp*

# Beverage

## Juices

1 Quart Carafe

*Serves 6 ppl*

\$15.95 each

Orange, Grapefruit, Cranberry, Tomato, Apple

Individuals

\$3.95 each

Orange, Grapefruit, Cranberry, Tomato, Apple

## Coffee/Tea

Regular and Decaffeinated Coffee and Hot Tea

\$39.95 per gallon

Regular or Passion Fruit Boysenberry Iced Tea

\$29.95 per gallon

## Soda/Water

Panna or Perrier

\$3.95

Individual Soft Drinks

\$3.95

Red Bull Regular or Sugar Free

\$5.95