



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