



Corporate Meeting and Event Guide

Space

The Pads at the aloft are the perfect space for your corporate meetings and events. With almost 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 modern 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 \$3, Lunch \$4 and Dinner \$6

Chill
Breakfast

AM

Orange & Grapefruit Juices
Butter & Chocolate Croissants
Freshly Baked Danish
Assorted Mini Muffin Bites
Whipped Butter & Cream Cheese

Standard

Fresh Sliced Honeydew, Cantaloupe & Pineapple with Sweet Strawberries
Selection of Jams & Jellies
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Hot Teas
\$19.95pp

Extraordinary

Orange & Grapefruit Juices
Butter & Chocolate Croissants
Cinnamon Rolls & Apple Turnovers
Assorted Mini Muffins
Whipped Butter & Cream Cheese
Selection of Jams & Jellies

Tropical Fruit Bowl with Toasted Coconut & Lime Sauce
Fresh Berry & Yogurt Parfaits
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Hot Teas
\$20.95pp

Fit

Orange & Grapefruit Juices
Homemade Honey-Pecan Granola
Whole Grain-Raisin Muffins
Fresh Sliced Fruit Display of Pineapple,
Cantaloupe, Honeydew, Strawberries & Sweet Grapes
Hard Boiled Eggs
Organic Yogurts
Skim & Whole Milk
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Hot Teas
\$21.95pp

Warm
Breakfast

AM

Orange & Grapefruit Juice
Farm Fresh Scrambled Eggs
Apple Smoked Bacon
Chicken & Apple Sausage Links
Rosemary Roasted Potatoes
Blueberry & Whole Grain-Raisin Mini Muffins
Butter & Chocolate Croissants
Assorted Jams & Jellies
Regular & Decaffeinated Coffee
Freshly Brewed Regular & Decaffeinated Coffee with Hot Tea
\$23.95pp


Classic

Texas

Orange & Grapefruit Juice
Tex Mex Frittata with Black Beans, Pepper Jack Cheese
Thick Cut Texas Toast with Maple Syrup
Spicy Chili Roasted Baby Red Potatoes with Chorizo
Grilled Ham Steak
Buttermilk Biscuits with Gravy
Pecan Sticky Buns
Charred Tomato Salsa
Flour Tortillas
Freshly Brewed Regular and Decaffeinated Coffee with Hot Tea
\$23.95pp

Orange & Grapefruit Juice
Spinach, Tomato & Cheddar Quiche
Ham and Jack Cheese Breakfast Wraps
Apple Smoked Bacon
Chicken & Apple Sausage Links
Rosemary Roasted Breakfast Potatoes
Homemade Honey-Pecan Granola & Organic Yogurts
Fresh Fruit Brochettes Glazed with Honey and Lime
Banana Walnut & Blueberry Mini Muffins
Chocolate & Butter Croissants
Freshly Brewed Regular & Decaffeinated Coffee with Hot Tea
\$28.95pp

Modern



A La Carte



AM

Fresh Baked Jumbo Muffins
Blueberry-Lemon, Bananas Foster, Whole Grain Raisin or Chocolate Cheesecake
\$27/dozen

Fresh Butter or Chocolate Croissants
\$27/dozen

Fresh Baked Danish
Strawberry, Boysenberry, Raspberry or Cheese
\$27/dozen

Fresh Bagels
Plain, Cinnamon Raisin or Everything
Served with Whipped Butter, Cream Cheese and Assorted Jams
\$44/dozen

Apple Date Turnovers
\$29/dozen

Breakfast Sandwiches and Wraps
All of the Following are available on a Fresh Baked Croissant, Plain Bagel, and English Muffin
or Tortilla Wrap

Apple Smoked Bacon, Egg and Cheddar
Chorizo, Pepper Jack Cheese and Egg
Smoked Ham, Egg and Cheddar
Smoked Salmon with Red Onion-Cream Cheese Spread
Chicken and Apple Sausage with Swiss
\$85/dozen

Chill
Wraps

NOON

Curry Chicken-Walnut-Grape & Turkey-Hummus Wraps
Display of Grilled Squash, Zucchini, Peppers, Broccoli &
Cauliflower with Basil Spread
Sliced Mozzarella Cheese with Roasted Tomatoes and Olives
Hummus with Herb Pita Chips
Tabbouleh Salad
Spiced Almond-Raisin Cous Cous
Dolmas with Yogurt Mint Sauce
Baklava
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$26.95pp

Med

SW

Barbecue Beef Brisket & Barbecue Chicken Wraps
Roasted Corn and Black Bean Salad
Apple Smoked Bacon & Whole Grain Mustard Potato Salad
Jicama Slaw with Cilantro-Lime Vinaigrette
Crispy Tortilla Chips with Salsa
Jumbo Texas Pecan Chocolate Chunk Cookies
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$26.95pp

Tuscan

Gourmet Italian Meat Wraps & Chicken Caesar Wraps
Romaine Hearts Salad with Caesar Dressing
Sun-dried Tomato Pasta Salad with Parmesan
Cucumber, Tomato and Basil Salad
Olive Oil Chips
Italian Cream Cake Mini Cupcakes
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$27.95pp

Chill

Sandwiches

Club

NOON

Trio of Club Wraps

Grilled Chicken Smoked Ham & Cheddar, Turkey and Swiss

Apple Smoked Bacon, Lettuce & Tomato

Whole Grain Mustard Potato Salad

Fresh Cheese Tortellini Pasta Salad

Apple Cider Cole Slaw

Chocolate Fudge Brownies and Key Lime Tarts

Passion Fruit Boysenberry Iced Tea

Regular and Decaffeinated Coffee

\$27.95pp

Sandwich Buffet

Garden Vegetable Soup

Mixed Baby Greens with Cucumbers, Tomatoes and Herb Balsamic Vinaigrette

An Assortment of Sandwiches to include:

Grilled Chicken, Roasted Turkey, Smoked Ham, Creamy Tuna

Sun-dried Tomato Pasta Salad

Whole Grain Mustard Potato Salad

Classic Slaw

Assorted Homemade Cookies & Brownies

Passion Fruit Boysenberry Iced Tea

Regular and Decaffeinated Coffee

\$27.95

Sandwich

Italian Deli

A display of Italian Meats and Cheeses including, Mortadella, Coppocollo, Salami, Ham, Prosciutto,

Fresh Mozzarella & Provolone

Olive Spread, Sweet Tomato Jam, Olives, Artichokes & Roasted Peppers

Pasta Salad with Olive Oil, Parmesan Cheese & Fresh Basil

Tomato, Red Onion & Cucumber Salad

Fresh Baked Herb Focaccia Bread & Herb de Provence Rolls

Italian Cream Cupcakes with Toasted Coconut and Pecans

Passion Fruit Boysenberry Iced Tea

Regular and Decaffeinated Coffee

\$28.95pp

Italian



NOON

Gourmet Ciabatta Sandwiches
 Turkey with Brie and Cranberry
 Sliced Tenderloin with Horseradish Cream
 Grilled Vegetable with Feta, Hummus and Olives
 Zucchini and Spinach Salad
 Mozzarella and Artichoke Salad
 Chocolate S'more Bars
 Passion Fruit Boysenberry Iced Tea
 Regular and Decaffeinated Coffee
 \$28.95pp

Ciabatta

Salad Bar

Build Your Own Salad
 Mixed Baby Greens and Crisp Romaine Hearts
 Sliced Grilled Chicken
 Pan Seared Atlantic Salmon
 Sweet Tomatoes, Cucumbers, Carrots, Red Onions, Chicken Peas
 Parmesan and Feta Cheese
 Croutons and Sunflower Seeds
 Balsamic, Ranch and Caesar Dressing
 Homemade Nutter Butters
 Passion Fruit Boysenberry Iced Tea
 Regular and Decaffeinated Coffee
 \$31.95pp

Thinly Sliced Smoked Beef Tenderloin & Herb Grilled Chicken
 Chicken, Almond, Apricot and Cranberry Salad
 Cajun Shrimp Salad
 Tabbouleh
 Wild Rice Salad with Cranberries and Pecans
 Sun-dried Tomato Pasta Salad
 Fresh Baked Rolls & Assorted Sliced Breads
 Chocolate Covered Strawberries, Pecan Bars & Mini Vanilla Crème Brulee
 Passion Fruit Boysenberry Iced Tea
 Regular and Decaffeinated Coffee
 \$35.95pp

Executive

NOON

Chill Boxes

Wrap Box

Your Choice of Wrap

Served with Pasta Salad, Fresh Fruit, Chips and a Homemade Cookie

BBQ Chicken Salad with Black Beans and Roasted Corn on a Garlic Herb Tortilla

Chicken, Apricot, Cranberry and Almond Salad on a Wheat Tortilla

Smoked Beef Brisket Salad on a Chipotle Tortilla

Curry Chicken, Walnut and Grape Salad on a Spinach Tortilla

\$19.95

Sandbox

Your Choice of Sandwich

Served with Pasta Salad, Fresh Fruit, Chips and a Homemade Cookie

Homemade Slow Roasted Beef with Tillamook Cheddar Cheese on Cheddar Bread

Italian Meats with Fresh Mozzarella and Roasted Peppers on Herb Focaccia

Sliced Turkey with Swiss and Roasted Onion on Thick Cut Wheat Bread

Smoked Ham with Tillamook Cheddar and Apple Smoked Bacon on Thick cut Rye Bread

Grilled Chicken Breast with Basil Pesto and Sweet Tomato on Thick Cut Sour Dough Bread

*Mustard and Mayonnaise served on the side

\$19.95

California Sushi Roll

Shredded Thai Chicken Spring Roll

Wasabi Peas

Shiitake-Soba Noodle Salad

Peanut Sauce and Citrus Ponzu

Homemade Custom Fortune Cookie

\$23.95

Bento

Salad

Your Choice of Salad

Fresh Fruit with Toasted Coconut and Vanilla Bean Yogurt Sauce

Chicken, Almond, Cranberry and Apricot Salad with Passion Fruit Vinaigrette

Grilled Chicken Caesar Salad with Creamy Caesar Dressing

BBQ Chicken Caesar Salad with Pepper Jack Cheese and Ranch Dressing

Grilled Chicken Breast, Tomatoes, Cucumber & Goat Cheese with Balsamic-Herb Dressing

\$19.95

Warm
Buffets

NOON

NYC

Three Cheese Lasagna
Parmesan Cheese Crusted Chicken Breast with Roasted Plum Tomato Sauce
Classic Ratatouille of Squash, Zucchini, Eggplant and Plum Tomatoes
Crisp Romaine Lettuce with Caesar Dressing and Parmesan Cheese
Fresh Baked Garlic Rolls
Italian Cream Cake Cupcakes with Toasted Coconut and Pecans
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$28.95pp

Mexico

Marinated Beef and Chicken Fajitas
Caramelized Bell Peppers and Yellow Onion
Spanish Rice and Refried Beans with Fresh Cilantro
Crispy Tortilla Chips with Salsa
Shredded Cheese, Sour Cream, Fresh Jalapenos
Pico de Gallo
Individual Vanilla Bean Flans
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$29.95pp

Texas

Slow Braised BBQ Beef Brisket
Sweet Cornbread and Sausage Stuffing
BBQ Baked Beans
Fresh Cream Corn
Classic Cole Slaw
Buttermilk Biscuits
Chocolate Pecan Pie
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$29.95pp

Warm
Buffets

NOON

Home

Lemon Honey Roasted Chicken
Caramelized Onion Mashed Potatoes
Green Beans with Almonds
Mixed Baby Greens with Tomatoes, Cucumber and Balsamic Vinaigrette
Fresh Baked Rolls
Chocolate Brownies and Assorted Fresh Baked Cookies
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$26.95pp

California

Mixed Baby Lettuces with Tomatoes, Carrots, Cucumbers & Balsamic Vinaigrette
Grilled Herb Chicken Breast with Olives & Tomatoes
Roasted Baby Red Potatoes
Fresh Green Beans
Fresh Baked Rolls
Individual Strawberry Swirl Cheesecake
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$27.95pp

New Orleans

Spinach Salad with, Roasted Corn, Bell Peppers and Pancetta Vinaigrette
Cajun Spiced Tilapia with Lemon-Herb Cream
Chicken and Andouille Sausage Jambalaya
Braised Vegetable Ettoufee
Buttermilk Biscuits
Spinach Salad with, Roasted Corn, Bell Peppers and Pancetta Vinaigrette
Chocolate-Pecan Bread Pudding
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$29.95pp

Warm
Buffets

NOON

Baked Potato Bar
Homemade Chicken Noodle Soup
Crisp Romaine Hearts with Caesar Dressing Parmesan Cheese and Tomatoes

Baked

Baked Potatoes with Toppings to Include"
Cheddar Cheese, Grilled Chicken, Sour Cream
Bacon, Red Onions, Green Onions, Butter
Chocolate Brownies and Assorted Fresh Baked Cookies
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$26.95pp

Endive and Bleu Cheese Salad with
Bleu Cheese, Walnuts, Bacon and Sweet Tomatoes
Garlic Roasted Beef Tenderloin with Roasted Mushrooms
Lemon Roasted Jumbo Shrimp In Butter Sauce
Mini Twice Baked Potatoes
Honey-Thyme Roasted Vegetable Medley
Mini Pastry Display
Fresh Baked Breads with Butter
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$53.95pp

VIP

Burger

8oz Sirloin Burgers
Grilled Marinated Chicken Breast
Fresh Baked Sesame Seed Rolls
Shredded Lettuce, Tomato, Roasted Onions and Pickles
Cheddar and Jack Cheese
Tortellini Pasta Salad
Baked Potato Salad
Iceberg Wedge Salad with Bleu Cheese Dressing
Jumbo Vanilla and Chocolate Cupcakes
\$27.95pp

Break

Roulades

Bite Size Assorted Tortilla Roulades
Curry Chicken, Walnut and Grapes
Grilled Vegetables with Feta Cheese, Olives and Hummus
Italian Meats with Fresh Mozzarella, Roasted Peppers and Pesto
\$7.50pp

Chips

Chips and Salsa
Crispy Tortilla Chips with Pico de Gallo, Black Bean Dips and Cilantro Sour Cream
\$7.50pp

Cookies

Mini Cookies and Milk
Homemade Peanut Butter, Oatmeal Raisin, Pecan Chocolate, Mocha Almond, 1,000 Spice and
Banana-Walnut Cookies with Whole and Skim Milk
\$7.50pp

Yogurt

Yogurt Bar
Homemade Vanilla Bean, Blue Berry and Red Berry Yogurt with Fresh Fruit Skewers and Honey
Pecan Granola
\$7.50pp

Greek

Greek
Warm Feta and Artichoke Dip and Hummus
with Crispy Pita Chips and Grilled Vegetable Skewers
\$8.25pp

Candy

Candy Bar
Assorted Popular Mini Candy Bars
\$5.25pp

Fruit

Fruit
Fresh Fruit Brochettes with Yogurt Sauce
Whole Apples, Bananas, Oranges and Pears
\$5.25pp



Breaks

Organic

Assorted Organic Yogurts
Fresh Whole Organic Fruits
Organic Vegetable Crudite with Bleu Cheese Dip
Organic Granola Bars
Fresh Organic Fruit Juices and Spring Water
\$21.95pp

Chocolate

Milk Chocolate Fountain
Marshmallows, Graham Crackers, Pretzels,
Fresh Melon Skewers, Strawberries
Chocolate Covered Peanuts, Almonds,
M&M's, and Chocolate Pretzels
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$17.95pp

Fair

Thick Salted Soft Pretzels with Honey Mustard
Corn Dogs
Buttered Popcorn
Peanut in the Shell
Homemade Lemonade
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$17.95pp

Sundae

Vanilla Bean Ice Cream
M&M's, Almonds, Pecans, Walnuts, Banana, Cherries
Raspberry, Chocolate and Caramel Sauce
Passion Fruit Boysenberry Iced Tea
Regular and Decaffeinated Coffee
\$13.95pp



All Day

Our All Day Meeting Package includes:

Breakfast

- Orange & Grapefruit Juices
- Butter & Chocolate Croissants
- Freshly Baked Danish
- Assorted Mini Muffin Bites
- Whipped Butter & Cream Cheese
- Fresh Sliced Honeydew, Cantaloupe & Pineapple with Sweet Strawberries
- Selection of Jams & Jellies
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Hot Teas

Standard

Fruit

Mid Morning Break

- Fruit
- Fresh Fruit Brochettes with Yogurt Sauce
- Whole Apples, Bananas, Oranges and Pears
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Hot Teas

Choice of Lunch Buffet

- California
- Home
- NYC
- Home
- Texas

Cookies

Afternoon Break

- Mini Cookies and Milk
- Homemade Peanut Butter, Oatmeal Raisin, Pecan Chocolate, Mocha Almond, 1,000 Spice and Banana-Walnut Cookies with Whole and Skim Milk
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Hot Teas

\$71.95pp



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 \$6 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

Beverage

Juices

1 Quart Carafe

Serves 6 ppl

\$11.95 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