



INTIMATE HOLIDAY GATHERINGS
at South Congress Hotel



RECEPTION PACKAGES

Bring together your closest friends and family for a quiet holiday celebration in the heart of South Congress. Available for a minimum of 12 guests.

*\$85pp for 1st tier menu
\$95pp for 2nd tier menu*

RECEPTION INCLUDES

Hold your event in the SCH Studio or Event Space
Complimentary Welcome Holiday Cocktail
Passed canapés, appetizer & carving station
3 hour SCH Bar package*
All dinnerware, linens & event lounge vignette provided
On-site coordination

Option to upgrade to Premium Bar Option for additional charge
Pricing excludes 20% service fee and 8.25% sales tax**

**SOUTH
CONGRESS
HOTEL**

HOLIDAY MENU First Tier Reception

\$85 per person

PASSED CANAPÉS

choose three

CRISP PARMESAN TUILES

goat cheese, grapefruit

SMOKED SALMON GOUGÉRES

arugula, caper-lemon mascarpone

HAM SANDWICH MINIS

ham, smoked gouda, béchamel, brioche

BACON-WRAPPED DATES

goat cheese, pepperonata

BUTTERNUT SQUASH SOUP SHOOTER

crème fraîche, chives

HAM & PEA RISOTTO ARANCINI

tomato sauce

DISPLAYED STATIONS

choose two

CHEESE DISPLAY

jams, crackers

CHARCUTERIE BOARD

pickles, mustard

FARMER'S SALAD

pomegranate vinaigrette

CARVING STATION

choose one

CITRUS-CURED SALMON

onion-mushroom salad

PORK LOIN

brussels sprouts, mustard sauce

**All items subject to seasonality*

**Labor fee of \$150 applied for 25 or less, \$350 for parties of 25 or more*

\$150 labor fee applied per carving attendant

**SOUTH
CONGRESS
HOTEL**

HOLIDAY MENU Second Tier Reception

\$95 per person

PASSED CANAPÉS

choose four

ANY CANAPÉS FROM FIRST TIER

CRAB CAKE MINIS

avocado crème, poblano peppers

MUSHROOM TARTLETTE

goat cheese, leeks

CRISP CHICKEN SLIDERS

spicy aioli, vegetable slaw

BEEF EMPANADAS

chimichurri sauce

CHEESEBURGER SLIDERS

garlic aioli, sweet onion, pickle

LOBSTER ROLLS

old bay, lemon aioli

DISPLAYED STATIONS

choose three

ANY OPTION FROM FIRST TIER

WILD MUSHROOM RISOTTO

spinach, parmesan

SHELLFISH DISPLAY

shrimp, oysters, crab

CARVING STATION

choose two

ANY OPTION FROM FIRST TIER

PRIME RIB

green beans, horseradish sauce

BEEF TENDERLOIN

asparagus, béarnaise

**All items subject to seasonality*

**Labor fee of \$150 applied for 25 or less, \$350 for parties of 25 or more*

\$150 labor fee applied per carving attendant



PLATED DINNER PACKAGE

Eat, drink + be merry with your closest friends and family for an intimate holiday dinner party. Available for a minimum of 8 guests.

*\$85pp for 1st tier menu
\$95pp for 2nd tier menu*

RECEPTION INCLUDES

Hold your event in the SCH Studio or Event Space
Complimentary Welcome Holiday Cocktail
3 course plated meal
3 hour SCH Bar package*
All dinnerware, linens & event lounge vignette provided
On-site coordination

Option to upgrade to Premium Bar Option for additional charge
Pricing excludes 20% service fee and 8.25% sales tax**

**SOUTH
CONGRESS
HOTEL**

HOLIDAY MENU Three Course Plated Option

\$105 per person

FIRST COURSE

choose one

ROASTED BEET SALAD

goat cheese, oranges, watercress, pistachio

ACORN SQUASH SALAD

arugula, proscuitto, parmesan, pecan-honey vinaigrette

TUNA CRUDO

caviar, lime, avocado, cucumber, radish, ponzu sauce

SHRIMP ROASTED IN TOMATO SAUCE

wild mushroom risotto, kale

SECOND COURSE

choose two, pre-orders required

BUTTERNUT SQUASH RAVIOLI

wild mushrooms, brussels sprouts, brown butter sauce

CRAB CRUSTED SALMON

sweet peppers, spinach, yukon potato purée, lemon caviar sauce

POMEGRANATE-GLAZED CHICKEN BREAST

red wine braised chicken thigh, broccolini, polenta, mushroom sauce

BRAISED BEEF SHORT RIBS

bacon-braised kale, carrots, parsnip purée, apple slaw, herbed braising jus

THIRD COURSE

chef's choice of seasonal holiday dessert

**All items subject to seasonality*

**Labor fee of \$150 applied for 25 or less, \$350 for parties of 25 or more*

\$150 labor fee applied per carving attendant

**SOUTH
CONGRESS
HOTEL**



End the event on a sweet note by booking South Congress Hotel's artisanal ice cream truck, Stephen F. Frostin', to enjoy delicious frozen treats in the courtyard located directly outside the Event Space + Studio.

STEPHEN F. FROSTIN' ICE CREAM TRUCK

*\$500 truck rental fee
\$150/attendant, 2 attendants per event*

*PALETAS \$12 per person
assorted seasonal paletas*

*SCOOPS \$15 per person
3 scoop flavors
add pour-overs \$2 per person supplement

*ICE CREAMS + POPS \$24 per person
3 scoop flavors, ice-cream bars, paletas*

*ALL THE YUMMIES \$32 per person
3 scoop flavors, ice cream bar, drumstick, affogato pour-overs*

*SHAKES + FRIES \$15 per person
two seasonal mini milkshakes, fries*

*'COFFEE' + DOUGHNUTS \$14 per person
coffee milkshake, mini cinnamon sugar doughnuts
*option to substitute vanilla or chocolate for coffee milkshake
ice cream truck not required for milkshake options



FOR ADDITIONAL INFORMATION

Contact our Sales Manager at
sales@southcongresshotel.com

**SOUTH
CONGRESS
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