

PRIVATE MEETING & EVENT MENU SUGGESTIONS



AUTOGRAPH COLLECTION®

PRIVATE EVENT INFORMATION

MENUS

Our VOICE Culinary Team has created a sampling of menus to assist with your selections. We welcome the opportunity to create a personalized menu tailored to meet your every wish. Menus should be finalized 10 business days before the start of your event.

LINENS

Hotel ICON offers Italian cream colored linens. Specialty linens can be made available to enhance your event.

FLORAL ARRANGEMENTS & DECOR

We will be pleased to refer the services of a local designer to create a particular event theme, be it centerpieces or a more extensive room design. Additional décor arrangements can be designed to compliment your event's theme.

CAKE CUTTING FEE

Cake cutting fee is \$4.00 per person.

ENTERTAINMENT

Musicians and Entertainers may be arranged through several local agencies. Our catering team will be pleased to refer you to one of these agencies or provide you with a personal reference.

MEETINGS & PRIVATE DINNING EVENTS

Please advise your Catering Executive of your event requirements for meeting room set up. Set up fees may apply and will vary with each event requirement.

SWANK AUDIO VISUAL

A complete selection of the latest audio visual Equipment is available. Arrangements may be made through the our in-house audio visual director.

PACKAGES

In the event that you will be shipping materials to the hotel prior to the start of your function, please label the packages with your Catering Executive's name, name of the event, date of the event and the hotel's address.

READER BOARDS

Hotel ICON, unless otherwise instructed, will post your program daily in the Lobby and on the Upper Lobby Level (second floor).

ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated number of guests attending and the set up requirements stated at the time of the booking. Should these factors change, the hotel reserves the right to transfer the function to a more appropriate location.

FINAL GUARANTEES

Final guarantees for the number of guests attending your function are required by 12:00 PM, three business days prior to the start of the event. This number may not be reduced once the final guarantee is given. If no guarantee is received, the expected number of guests on your signed contract or Banquet Event Order will be considered your final guarantee. You will be charged for the guaranteed number of guests "or" the number of guests in attendance, whichever is greater.

VALET PARKING

Hotel ICON provides valet parking for all events, patrons and overnight guests. The charges can be placed on your event's master account (hosted parking) or guests may pay individually, upon their departure.

WELCOME AMENITIES

Hotel ICON is pleased to assist with client provided welcome amenities for your group. A delivery fee will apply.

SECURITY

Hotel ICON reserves the right to require uniformed Houston Police Department Officers for any event deemed necessary by hotel management. This charge will be applied to the event's master account.

ADDITIONAL ITEMS

* A \$250.00 room change fee applies when your room setup is changed on the day of the event.

* Private events are permitted the use of our space for the contracted amount of time. Additional hours can be arranged in advance at the rate of \$300.00 per half hour.

* Hotel ICON does not permit the use of confetti, rice, bird seeds, dry ice, thumbtacks and/or masking tape.

BARTENDER, CASHIER & ATTENDANTS

One bartender is required for every seventy-five guests and one attendant is also required for every action station, A \$75.00 charge will apply for every bartender, cashier or Chef/Carver needed.

DEPOSITS & PRE PAYMENT SCHEDULE

A 25% deposit is required at the time the event contract or letter of agreement is signed. Additional deposits may be required by the hotel and will be established in contract. Full, estimated payment of total charges is due a minimum of three business days prior to the start of the event. If paid by credit card, an authorization will be placed on the credit card at the time of the final guarantee. Deposits are not refundable; but applied to the final bill.

A credit card impression is required for any overage or incidental charges incurred after the final payment. Corporate accounts may be billed for all banquet charges in excess of \$2,500.00 with an approved credit application.

HOTEL ICON

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RECEPTION HORS D'OEUVRES

COLD SELECTIONS

- Ahi Poke, Taro Chip, Seaweed Salad and Mustard Soy
\$ 38 Per Dozen
- Smoked Salmon, Potato Crisp, Crème Fraiche and Caviar
\$36 Per Dozen
- Prime Beef Tartare, Crostini and Spicy Mayo
\$40 Per Dozen
- Shaved Beef Tenderloin, Horseradish Cream and Crostini
\$40 Per Dozen
- Gulf Crab Ravigote Salad en Bouchee
\$40 Per Dozen
- Shrimp and Crab Ceviche Tostadas with Avocado and Radish
\$39 Per Dozen
- Texas Oyster Shooter with Horseradish Cocktail
\$38 Per Dozen
- Gazpacho Shooter with Spicy Cucumber Relish
\$30 Per Dozen
- Curried Chicken Salad Gougeres with Grapes and Almonds
\$36 Per Dozen
- Speidini of Fresh Mozzarella, Tomato and Prosciutto with Basil
\$38 Per Dozen
- Speidini of Fresh Mozzarella, Tomato and Basil
\$34 Per Dozen
- Endive with Stilton Cream, Candied Pecans and Roasted Pear
\$32 Per Dozen
- Deviled Egg with Mustard, Relish and Bacon
\$32 Per Dozen
- Goat Cheese Crostini with Roasted Beets and Hazelnuts
\$32 Per Dozen

RECEPTION HORS D'OEUVRES

HOT SELECTIONS

Chicken Empanadas with Red Pepper Cream
\$36 Per Dozen

Thai Chicken Satay with Spicy Peanut Sauce
\$36 Per Dozen

BBQ Pork Sliders with Creamy Slaw
\$36 Per Dozen

Modelo Braised Duck Quesadillas w/ Avocado Crema, Pico de Gallo & Cotija
\$38 Per Dozen

Lamb Lollipops with Tomato Mint Chutney
\$52 Per Dozen

Lamb Meatballs with Tamarind Glaze and Sesame
\$40 Per Dozen

Bacon Wrapped Shrimp with Pepper Jack Cheese and Jalapeno Jelly
\$45 Per Dozen

Crab Cakes with Spicy Remoulade
\$40 Per Dozen

Louisiana Crawfish Bisque Shooters
\$36 Per Dozen

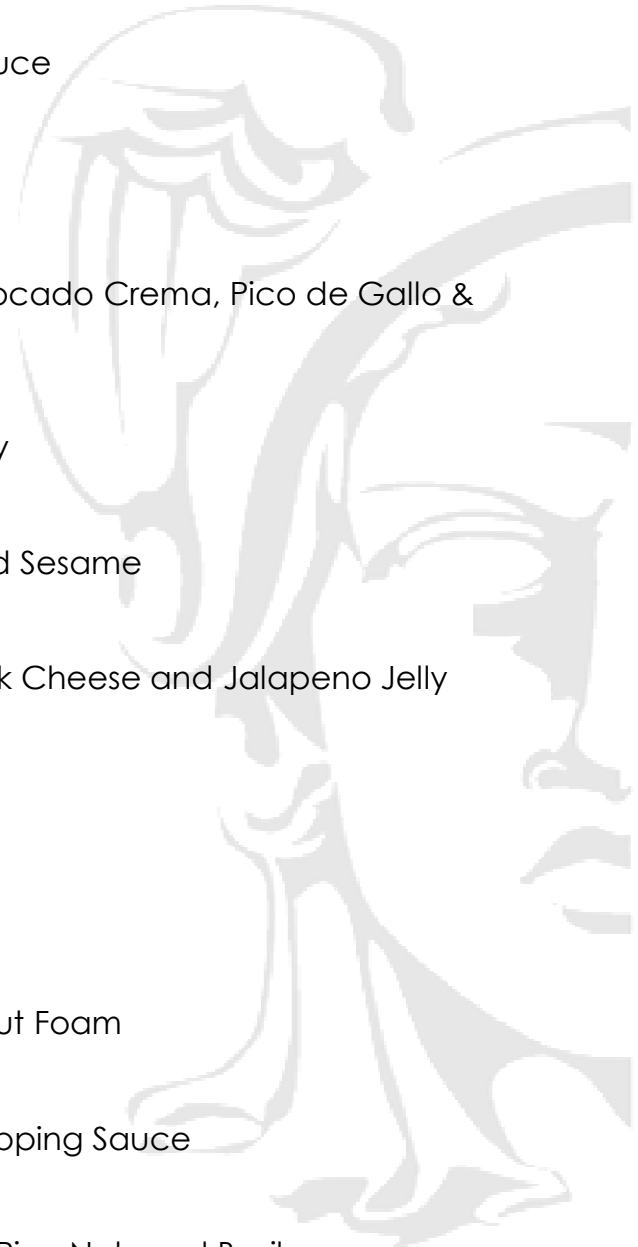
Ginger Carrot Soup Shooters with Coconut Foam
\$30 Per Dozen

Vegetable Samosas with Cilantro Mint Dipping Sauce
\$32 Per Dozen

Goat Cheese Tart with Roasted Tomato, Pine Nuts and Basil
\$32 Per Dozen

Wild Mushroom Crostini with Gruyere and Truffle Oil
\$34 Per Dozen

Caramelized Onion Flatbread with Pear, Gorgonzola and Hazelnuts
\$34 Per Dozen



RECEPTION STATIONS

ARTISAN CHEESE DISPLAY

A SELECTION OF ARTISAN CHEESE WITH ASSORTED NUTS, DRIED FRUITS &
BREAD
\$13 PER PERSON

CHILLED SEAFOOD DISPLAY

CHOOSE FOUR OF THE FOLLOWING:
COCKTAIL CRAB CLAWS, JUMBO SHRIMP COCKTAIL, CHILLED MUSSELS,
CHILLED LITTLENECK CLAMS, MAINE LOBSTER TAILS & CHEF'S SELECT ICED
OYSTERS
*ALL DISPLAYS INCLUDE LEMON WEDGES, COCKTAIL & REMOULADE SAUCES AND MIGNONETTE
FOR OYSTERS*
MARKET PRICE PER PERSON

ASSORTED SUSHI DISPLAY

SELECTION OF ASSORTED ROLLS AND SASHIMI
MARKET PRICE PER PERSON

CAVIAR DISPLAY

DOMESTIC & IMPORTED
CAVIARS SERVED WITH TRADITIONAL GARNITURE
MARKET PRICE PER PERSON

ICON SMOKED SALMON

CAPERS, RED ONIONS, LEMON,
BRIOCHE TOAST, CHIVE CREAM
\$12 PER PERSON

RECEPTION STATIONS

CARVING STATIONS

Rosemary Dijon Roasted Pork Loin with Dried Fig Chutney
\$14 Per Person

Roast Leg of Lamb with Herbs d' Provence and Black Olive Tomato Jus
\$15 Per Person

Brown Sugar Pineapple Glazed Bone in Ham with Red Eye Gravy
\$11 Per Person

Herb Roasted Turkey Breast with Giblet Gravy
\$11 Per Person

Slow Roasted Beef Tenderloin with Marchand de Vin Sauce
\$19 Per Person

Black Pepper & Herb Crusted Prime Rib w/ Au Jus & Horseradish Cream
\$20 Per Person

We Suggest The Following To Enhance Your Carving Station:

Bacon Cheddar Grits
Oven Baked Mac n' Cheese
Whole Grain Mustard Mashed Potatoes
Potato Gratin
Savory Gruyere Bread Pudding

\$6.00 Per Person per Item

ONE CARVER PER STATION REQUIRED, \$75 EACH.

BUFFET DINNER

ENHANCE YOUR MENU
WITH ANY OF THE
FOLLOWING ITEMS.

UPGRADE YOUR SALAD

ADD GRILLED CHICKEN,
SHRIMP, SALMON
OR MAHI MAHI
\$3.00/PP

UPGRADE YOUR ENTREES

ADDITIONAL ENTREES FOR THE
MENU.

JUMBO LUMP
CRAB CAKES,
TANGERINE-ANCHO
BUTTER
\$8.00/PP

CAST IRON SEARED
DAY BOAT SCALLOPS,
FENNEL-ORANGE
SAUCE
\$5.00 /PP

HERB MARINATED
LAMB CHOPS
GARLIC LAMB JUS
\$10.00 /PP

CHAR-GRILLED FILET
MIGNON RED WINE
& THYME
\$10.00/PP

TEXAS PRIME RIB-EYE,
ICON STEAK SAUCE,
CAMELIZED
ONIONS
\$10.00 PER PERSON

\$60 PER PERSON

FRESHLY BREWED COFFEE & GOURMET ICED TEA INCLUDED

SELECT ONE SOUP & ONE SALAD

ROASTED TOMATO SOUP, TEXAS GOAT CHEESE, GARLIC CROUTON
THAI COCONUT SOUP, BAMBOO SHOOTS, BEAN SPROUTS
TEXAS CORN CHOWDER, POTATO, CORN & ROASTED RED PEPPERS
TORTILLA SOUP, GRILLED CHICKEN, JACK CHEESE & CRISPY TORTILLAS
MUSHROOM SOUP, TRUFFLE OIL, PORCINI POWDER
CREAMY CAULIFLOWER, PASTA PEARLS, CHIVES

HAWAIIAN HEARTS OF PALM, BABY ARUGULA, CUCUMBER, ALMONDS,
WHITE BALSAMIC VINAIGRETTE
CAESAR SALAD, PARMESAN, GARLIC CROUTON, CREAMY CAESAR
ARUGULA, TEXAS GOAT CHEESE, TOASTED PECANS, SHERRY VINAIGRETTE
BABY GREENS, GRANNY SMITH APPLES, DANISH BLUE, BALSAMIC
VINAIGRETTE
MIXED LETTUCES, CURRANTS, WALNUTS, BLUE CHEESE, PORT VINAIGRETTE

SELECT TWO ENTREES

BLACK GROUPER, YELLOW SQUASH, LEMON THYME SAUCE
GULF RED SNAPPER, PECAN CRUSTED, LEMON BUTTER, SUGARED CARROTS
GRILLED MAHI MAHI, ROASTED CORN, CREOLE BUTTER SAUCE
ROASTED CHICKEN BREAST, KENTUCKY BOURBON SAUCE, POTATO PUREE
GRILLED FLATIRON STEAK, POTATO PUREE, CABERNET SHALLOT SAUCE
GRILLED PRIME SIRLOIN, CHEDDAR GRITS, JUS ROTI

SELECT ONE ACCOMPANIMENT

CREAMED SPINACH | STEAMED ASPARAGUS WITH ALMONDS
HARVEST BEANS WITH GARLIC & THYME | SUGARED CARROTS | ZUCCHINI
WITH ROASTED ONIONS | STEAMED BROCCOLI WITH SESAME & LEMON
CREAMED SPINACH | YUKON POTATO PUREE | MASCARPONE POLENTA
WITH TRUFFLE OIL | FINGERLING POTATOES WITH ROSEMARY | SWEET
POTATO PUREE W/ MAPLE PECANS | MOROCCAN COUSCOUS W/ RAISINS
& HERBS

SELECT TWO DESSERTS

APPLE TARTLET, APRICOT GLAZE, CARAMEL SAUCE
CAPPUCCINO MINI CAKE, CHOCOLATE GANACHE, MOCHA BEAN
MARQUIS AU CHOCOLAT, BAKED HAZELNUTS, CHOCOLATE LEAF
TIRAMISU, WHITE CHOCOLATE HONEYCOMB MORSEL, CHOCOLATE SAUCE
LEMON CHANTILLY MINI CAKE, SHREDDED COCONUT, RASPBERRY SAUCE
WHITE CHOCOLATE ALMOND MOUSSE PASTRY, PEACH, AMARETTO SYRUP
CHOCOLATE CRUNCH BAR, SILKY CHOCOLATE MOUSSE

PLATED COMBINATION DINNER

PRICES VARY BY ENTREE – THREE COURSES
FRESHLY BREWED COFFEE, GOURMET ICED TEA AND ARTISAN BREADS INCLUDED

SELECT ONE SOUP OR ONE SALAD

ROASTED TOMATO SOUP, TEXAS GOAT CHEESE, GARLIC CROUTON
THAI COCONUT SOUP, BAMBOO SHOOTS, BEAN SPROUTS
TEXAS CORN CHOWDER, POTATO, CORN & ROASTED RED PEPPERS
TORTILLA SOUP, GRILLED CHICKEN, JACK CHEESE & CRISPY TORTILLAS
MUSHROOM SOUP, TRUFFLE OIL, PORCINI POWDER
CREAMY CAULIFLOWER, PASTA PEARLS, CHIVES

HAWAIIAN HEARTS OF PALM, BABY ARUGULA, CUCUMBER,
ALMONDS, WHITE BALSAMIC VINAIGRETTE
CAESAR SALAD, PARMESAN, GARLIC CROUTON, CREAMY CAESAR
ARUGULA, TEXAS GOAT CHEESE, TOASTED PECANS, SHERRY VINAIGRETTE
BABY GREENS, GRANNY SMITH APPLES, DANISH BLUE, BALSAMIC VINAIGRETTE
MIXED LETTUCES, CURRANTS, WALNUTS, BLUE CHEESE, PORT VINAIGRETTE

SELECT ONE COMBINATION ENTREE

GRILLED FILET OF BEEF AND FRESH MAHI MAHI, HARVEST BEANS,
YUKON POTATO PUREE, RED & WHITE WINE SAUCES / \$63.00 PP

GRILLED FLATIRON STEAK AND TEXAS BLUE CRAB CAKE,
CHEDDAR GRITS, GARLIC SPINACH, BLUE CHEESE CREAM / \$65.00 PP

GRILLED CHICKEN BREAST AND FRESH GROUPEL, ROASTED POTATOES,
ASPARAGUS, GRAIN MUSTARD SAUCE / \$58.00 PP

GRILLED FILET OF BEEF AND FRESH GULF SHRIMP, STONE GROUND POLENTA,
HARVEST BEANS, RED WINE AND TARRAGON SAUCE / \$65.00 PP

GRILLED FLATIRON STEAK AND FRESH SALMON, SUGARED CARROTS,
ZUCCHINI, WHOLE GRAIN MUSTARD SAUCE / \$60.00 PP

SELECT ONE DESSERT

APPLE TARTLET, APRICOT GLAZE, CARAMEL SAUCE
CAPPUCCINO MINI CAKE, CHOCOLATE GANACHE, MOCHA BEAN
MARQUIS AU CHOCOLAT, BAKED HAZELNUTS, CHOCOLATE LEAF
TIRAMISU, WHITE CHOCOLATE HONEYCOMB MORSEL, CHOCOLATE SAUCE
LEMON CHANTILLY MINI CAKE, SHREDDED COCONUT, RASPBERRY SAUCE
WHITE CHOCOLATE ALMOND MOUSSE PASTRY, PEACH, AMARETTO SYRUP
CHOCOLATE CRUNCH BAR, SILKY CHOCOLATE MOUSSE

PLATED DINNER

ENHANCE YOUR MENU WITH ANY OF THE FOLLOWING ITEMS.

UPGRADE YOUR ENTREES
ADDITIONAL ENTREES FOR THE MENU.

GRILLED FILET MIGNON
YUKON POTATO PUREE, SPINACH & SAUCE BORDELAISE

THREE COURSE DINNER
\$60.00/PP
FOUR COURSE DINNER
\$65.00/PP

HERB MARINATED LAMB CHOPS, FINGERLINGS, FRENCH BEANS & GARLIC THYME

3 COURSE DINNER
\$60.00/PP
4 COURSE DINNER
\$65.00/PP

TEXAS PRIME RIBEYE, CELERY ROOT PUREE, GARLIC SPINACH, ICON STEAK SAUCE

THREE COURSE DINNER
\$60.00/PP
FOUR COURSE DINNER
\$65.00/PP

\$55 PER PERSON – THREE COURSES

\$60 PER PERSON – FOUR COURSES

FRESHLY BREWED COFFEE, GOURMET ICED TEA AND ARTISAN BREADS INCLUDED

SELECT ONE SOUP OR SALAD

ROASTED TOMATO SOUP, TEXAS GOAT CHEESE, GARLIC CROUTON
THAI COCONUT SOUP, BAMBOO SHOOTS, BEAN SPROUTS
TEXAS CORN CHOWDER, POTATO, CORN & ROASTED RED PEPPERS
TORTILLA SOUP, GRILLED CHICKEN, JACK CHEESE & CRISPY TORTILLAS
MUSHROOM SOUP, TRUFFLE OIL, PORCINI POWDER
CREAMY CAULIFLOWER, PASTA PEARLS, CHIVES

HAWAIIAN HEARTS OF PALM, BABY ARUGULA, CUCUMBER, ALMONDS, WHITE BALSAMIC VINAIGRETTE
CAESAR SALAD, PARMESAN, GARLIC CROUTON, CREAMY CAESAR ARUGULA, TEXAS GOAT CHEESE, TOASTED PECANS, SHERRY VINAIGRETTE
BABY GREENS, GRANNY SMITH APPLES, DANISH BLUE, BALSAMIC VINAIGRETTE
MIXED LETTUCES, CURRANTS, WALNUTS, BLUE CHEESE, PORT VINAIGRETTE

SELECT ONE ENTRÉE

GULF RED SNAPPER, SPANISH ONIONS, FINGERLING POTATOES, CHIVE BUTTER
ATLANTIC SALMON, FENNEL PUREE, ASPARAGUS, PARSLEY OIL
GRILLED MAHI MAHI, LEEKS, ZUCCHINI, TARRAGON BUTTER
CHAR GRILLED CHICKEN BREAST, YUKON POTATO PUREE, GARLIC PAN SAUCE
BOURBON BRINED PORK, SWEET POTATO PUREE, APPLE CIDER SAUCE
FLATIRON STEAK, MUSTARD GLAZED POTATO, CARAMELIZED ONION, BLUE CHEESE CREAM

SELECT ONE DESSERT

APPLE TARTLET, APRICOT GLAZE, CARAMEL SAUCE
CAPPUCCINO MINI CAKE, CHOCOLATE GANACHE, MOCHA BEAN MARQUIS AU CHOCOLAT, BAKED HAZELNUTS, CHOCOLATE LEAF
TIRAMISU, WHITE CHOCOLATE HONEYCOMB MORSEL, CHOCOLATE SAUCE
LEMON CHANTILLY MINI CAKE, SHREDDED COCONUT, RASPBERRY SAUCE
WHITE CHOCOLATE ALMOND MOUSSE PASTRY, PEACH, AMARETTO SYRUP
CHOCOLATE CRUNCH BAR, SILKY CHOCOLATE MOUSSE

BEVERAGE SERVICE

CONSUMPTION HOST BAR

| | |
|-----------------------------------|-------------|
| PREMIUM SPECIALTY DRINKS/MARTINIS | \$9.50 |
| PREMIUM BRAND DRINKS | \$8.00 |
| PREMIUM COGNAC | \$15.00 |
| DELUXE SPECIALTY DRINKS/MARTINIS | \$8.50 |
| DELUXE BRAND DRINKS | \$7.00 |
| DELUXE COGNAC | \$10.00 |
| CORDIALS | \$7.50 & UP |
| DOMESTIC BEER | \$5.25 |
| IMPORTED BEER | \$5.75 |
| HOUSE WINE & CHAMPAGNE | \$7.00 |
| NON-ALCOHOLIC BEER | \$5.25 |
| SOFT DRINKS | \$4.00 |
| FIJI BOTTLED WATER | \$6.00 |

PREMIUM BRANDS

VODKA: GREY GOOSE OR BELVEDERE
RUM: MT. GAY & BACARDI
SCOTCH: CHIVAS & GLENFIDICH
GIN: BOMBAY, BOMBAY SAPPHIRE OR TANQUERY 10
BOURBON/WHISKEY: MAKERS MARK & CROWN ROYAL
TEQUILA: CAZADORES REPOSADO
COGNAC: HENNESSEY VSOP OR COURVOSIER VSOP

DELUXE BRANDS

VODKA: ABSOLUT OR STOLICHNAYA
RUM: CRUZAN DARK & FLOR DE CANA SILVER
SCOTCH: DEWARS
GIN: BOMBAY OR TANQUERAY
BOURBON/WHISKEY: JACK DANIEL & JAMESON'S
TEQUILA: EL JIMADOR SILVER
COGNAC: HENNESSEY VS OR COURVOSIER VS

*HOTEL ICON RECOMMENDS (1) BARTENDER PER (75) GUESTS.
\$75.00 PER BARTENDER*

*HOURLY BAR PACKAGES CAN BE ESTABLISHED.
PLEASE INQUIRE WITH YOUR EVENT MANAGER.
CASH BARS REQUIRE BARTENDER AND CASHIER.*

*CASH BARS AVAILABLE UPON REQUEST.
\$250.00 SETUP FEE APPLIES TO EACH CASH BAR.*

BEVERAGE SERVICE

PREMIUM LIQUOR PACKAGE

| | |
|------------------|--------------------------|
| 1 HOUR RECEPTION | \$25.00 PER GUEST |
| 2 HOUR RECEPTION | \$35.00 PER GUEST |
| 3 HOUR RECEPTION | \$45.00 PER GUEST |
| 4 HOUR RECEPTION | \$55.00 PER GUEST |

\$8.00 PER GUEST FOR EACH ADDITIONAL HOUR

PRICES ARE SUBJECT TO A 21% SERVICE CHARGE
BARTENDER CHARGE: \$75.00 PER BAR
HOTEL ICON RECOMMENDS ONE BARTENDER PER 75 GUESTS

DELUXE LIQUOR PACKAGE

| | |
|------------------|--------------------------|
| 1 HOUR RECEPTION | \$20.00 PER GUEST |
| 2 HOUR RECEPTION | \$30.00 PER GUEST |
| 3 HOUR RECEPTION | \$40.00 PER GUEST |
| 4 HOUR RECEPTION | \$50.00 PER GUEST |

\$7.00 PER GUEST FOR EACH ADDITIONAL HOUR

PRICES ARE SUBJECT TO A 21% SERVICE CHARGE
BARTENDER CHARGE: \$75.00 PER BAR
HOTEL ICON RECOMMENDS ONE BARTENDER PER 75 GUESTS

BEER & WINE PACKAGE

HOTEL'S CHOICE OF TWO DOMESTIC & ONE IMPORTED BEER
AND ONE RED WINE, WHITE WINE AND CHAMPAGNE

NON-ALCOHOLIC BEVERAGES:
COKE, DIET COKE, SPRITE AND BOTTLED WATER

| | |
|------------------|--------------------------|
| 1 HOUR RECEPTION | \$17.00 PER GUEST |
| 2 HOUR RECEPTION | \$25.00 PER GUEST |
| 3 HOUR RECEPTION | \$33.00 PER GUEST |
| 4 HOUR RECEPTION | \$41.00 PER GUEST |

\$5.00 PER GUEST FOR EACH ADDITIONAL HOUR

PRICES ARE SUBJECT TO A 21% SERVICE CHARGE
BARTENDER CHARGE: \$75.00 PER BAR
HOTEL ICON RECOMMENDS ONE BARTENDER PER 75 GUESTS

PRIVATE EVENT SPACE

MEETING AND FUNCTION FACILITIES

Icon's magnificent, full-floor function areas have hosted an array of remarkable and unforgettable events. Catering by the hotel's signature restaurant VOICE, soaring ceilings, walls of windows, exceptional wood finishes and advanced audio and visual equipment are the landmarks of these one-of-a-kind settings. Comprising nearly 8,000 sq ft, the venue offers a dramatic 2,300 sq ft ballroom with a 1,500 sq ft foyer and additional conference rooms, including a dedicated executive boardroom. The recently renovated Loft offers an ideal setting for business meetings or social events. Ideally situated directly above the hotel lobby, The Loft offers a spectacular view of the hotel's towering lobby and VOICE Restaurant and Lounge. The Wine Vault and Three-Level Penthouse with a 600 sq ft private Rooftop Terrace are perfect venues for engagements of up to 40 guests.

| | DIMENSION | SQUARE FEET | CEILING | THEATRE | CLASS ROOM | CONFERENCE | U-SHAPE | HOLLOW SQUARE | BANQUET | RECEPTION |
|---|-----------|-------------|---------|---------|------------|------------|---------|---------------|---------|-----------|
| Aventine Ballroom | 68x39 | 2,363 | 11'-7" | 189 | 96 | 44 | 37 | 44 | 150 | 250 |
| Aventine Foyer | 110x14 | 1,540 | 12'-9" | | | | | | 70 | 150 |
| Aventine I | 34x39 | 1,326 | 11'-7" | 86 | 51 | 28 | 21 | 28 | 70 | 120 |
| Aventine I Foyer | 34x14 | 476 | 12'-9" | | | | | | | |
| Aventine II | 34x39 | 1,037 | 11'-7" | 77 | 33 | 28 | 21 | 28 | 50 | 110 |
| Aventine II Foyer | 34x14 | 476 | 12'-9" | | | | | | | |
| Arcadia | 20x25 | 500 | 12'-9" | 40 | 18 | 18 | 18 | 18 | 24 | 40 |
| The Boardroom | 20x25 | 500 | 12'-9" | | | 16 | | | | |
| The Loft | 27x53 | 1,431 | | 90 | 48 | 40 | 35 | | 84 | 100 |
| The Den | 20x25 | 304 | 9'-8" | | | | | | | 20 |
| Three-Level Penthouse Suite - Maximum Capacity is 40 ppl. | | | | | | | | | | |
| Entertainment Lounge | 16x20 | 320 | 11'-2" | | | | | | | |
| Private Rooftop Terrace | 20x30 | 600 | n/a | | | | | | | |
| Wine Vault | 16x32 | 512 | 10'-0" | 24 | 24 | 25 | 20 | 20 | 32 | 40 |

