



**CATERING MENU | EVENT PACKAGES**

**[skyviews.ttu.edu](http://skyviews.ttu.edu)**

# Extraordinary Food Extraordinary Views

Skyviews of Texas Tech University is a restaurant operated by the Restaurant, Hotel, and Institutional Management (RHIM) program in the College of Human Sciences. Skyviews is set above the treetops on the sixth floor of the Texas Tech Plaza at 19th and University and is almost entirely student-run. Our restaurant combines unique, delectable menu offerings with beautiful views of the Texas Tech campus and surrounding neighborhoods to create an unparalleled dining experience for any occasion. Our venue is not only a one-of-a-kind venue for your dining enjoyment but a venue where RHIM students learn and gain invaluable restaurant management experience from the inside out. Whether you choose our event catering services or utilize our facility as your event venue, we look forward to serving you.

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## About us

Imagine your special event setting high above the treetops on the sixth floor of Texas Tech Plaza overlooking the skyline of Texas Tech, downtown and a spectacular western sunset with Lubbock as your backdrop. With an overriding goal of delivering “excellent cuisine, professionally served,” our team would love to be of service to you in making your event a memorable one. Skyviews Restaurant is run by the faculty and students of the Hospitality and Retail Management department at Texas Tech serving lunch, specialty dinners, catering and special events in one of Lubbock’s most scenic settings.



## Event Venue

Skyviews’ **dining room** is 4,000 square feet set with panoramic windows overlooking Lubbock and dramatic views of the Texas Tech campus. Lunch, dinners and receptions for up to 100 guests are available.

A **private conference room** with the Texas Tech campus as its backdrop, this 800 square foot room is a perfect setting for business meetings, conferences, private lunches, and dinners.

### Why Skyviews

- Our dining space has the best views in Lubbock. Each table overlooks the Texas Tech campus.
- Your investment is training the next generation of hospitality professionals.
- Fully customized menus.

## Catering Services

Our event and culinary team is happy to tailor a menu to complement your event. We can provide lunch, dinner, desserts, reception packages, and bar packages. We can do plated dinners for up to 75 guests and buffet-style dinners for parties up to 100.





SKYVIEWS RESTAURANT

# Packages



## Catering Menu Packages

### Pricing varies by selection

Our event and culinary team is happy to tailor a custom menu to complement your event. We can provide lunch, dinner, desserts, reception packages, and bar packages.

Skyviews serves lunch Monday through Friday with a daily buffet menu.

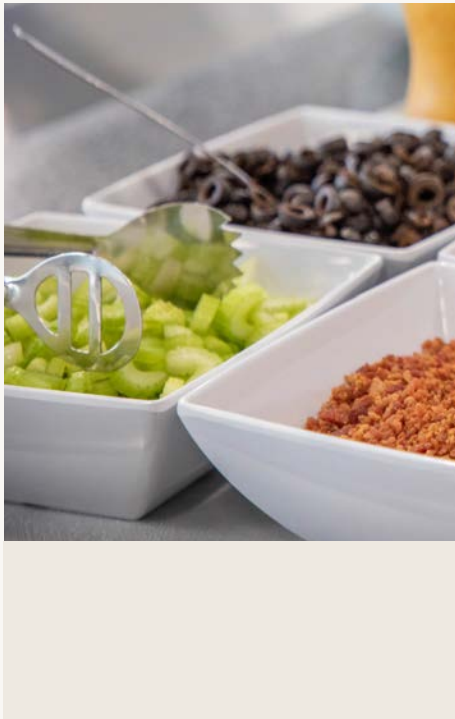
Guests booking the conference room are welcome to access the lunch buffet or we create a custom menu from our dinner menus or the catered box lunch menu. Minimum required spend with tax and gratuity is \$1,500 for M-F and \$2,000 for Saturdays.

*Menus start on page 8.*





# CATERING Lunch



## Boxed Lunch

Each box comes with chips, a cookie, and bottled water.

Sub bottled tea or soft drinks for \$2 per box.

### Croissant Sandwich—\$10.50++

- House made chicken or tuna salad,
- Lettuce, roma tomatoes, red onion, & provolone on a flaky croissant.

### Crispy Chicken Sandwich—\$11.50++

- Crispy chicken, lettuce, roma tomatoes, provolone, & red onions, on pretzle bun w/ranch dressing

### Deli Club—\$10.50++

- Ham, roasted turkey breast, bacon, cheddar, swiss, leafy lettuce, tomato, mayo, toasted multigrain wheat

### Veggie Sandwich—\$10.50++

- A variety of fresh veggies with provolone cheese on a pretzle bun.

++ Pricing refers to the price per person of the meal plus a 20% service charge and 8.25% Texas state sales tax.

## Salad Boxes

Comes with your choice of dressing and bottled water.

Garden Salad/\$11

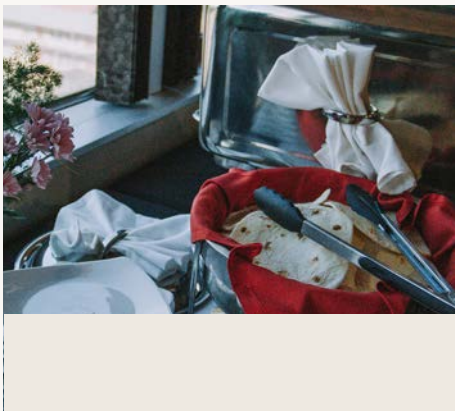
Spring mix, grape tomato, cucumber, Kalamata, & red onion.

Mediterranean Antipasti Salad/\$11

Spring mix, salami, red onion, Kalamata, roasted red pepper, artichoke, grape tomato, mozzarella, & provolone.

Side Salad/\$7

Spring mix, grape tomato, cucumber, Kalamata, & red onion



## Lunch Specialty Stations

### Taco Bar—\$15.00++

- Hard taco shells and tortilla chips, seasoned ground beef and diced chicken, lettuce, tomato, grated cheese, guacamole, sour cream, pico de gallo, queso, and homemade salsa.
- For a vegetarian option, substitute vegetarian refried beans for one meat.

### Baked Potato Bar—\$10.00

- Baked potatoes served with broccoli & cheese, chili, butter, sour cream, grated cheese, bacon bits, and chives.





# Buffet Menus—Lunch & Dinner

## Entrees

- Prices listed are for buffet meals.
- Each entrée comes with:
- Small salad bar, two accompaniments
  - Bread, dessert, tea, and coffee

### Beef, Chicken, or Cheese Enchiladas

\$18.00++

Ground beef, cheese, or chicken rolled in corn tortillas served with a red or green chili sauce

### Beef or Chicken Fajitas

\$22.00++

Marinated grilled beef or chicken with grilled veggies and flour tortillas

### Pecan Crusted Chicken

\$19.00++

Buttermilk marinated and pecan crusted chicken with a honey pecan sauce

### Mediterranean Chicken

\$19.00++

Artichokes, roasted pepper, olives, spinach and caper brown butter sauce

### Braised Beef with Carrots and Potatoes

\$20.00++

Slow cooked pot roast with carrots, onions, celery, and potatoes. Served with a red wine demi glaze.

### Smoked Beef Tenderloin

\$27.00++

Slow smoked and seared tenderloin of beef. Served with a herb and shallot jus

### Petite Filet Mignon

\$32.00++

Pan seared 6oz. filet mignon with red wine sauce

### Oven Roasted Salmon

\$20.00++

with black bean & corn salad, salsa verde and cajun butter

Plated meals add \$6.00 per person

Optional second entrée priced at \$8.00 per person



## Sides & Desserts



### Vegetables

- Sautéed Green Beans
- Broccoli
- Zucchini
- Squash
- Garlic Whipped Potatoes
- Herb Roasted Potatoes
- Candied Carrots
- Mac and Cheese
- Roasted Corn
- Charro Beans
- Rice
- Wild Rice Pilaf



### Bread

- Garlic Bread
- Hot Rolls
- Flour Tortillas



### Desserts

- Apple Cobbler
- Cherry Cobbler
- Carrot Cake
- Red Velvet Cake
- Chocolate Cake
- Cheesecake

Additional sides can be added for \$3/person

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# Reception Packages



Mini Cold Sandwiches—\$3.00 per person

Chicken Wings or Boneless w/ Sauces—\$4.00 per person

Artichoke Dip—\$3.00 per person

Meatballs—\$2.00 per person

Shrimp Cocktail—\$4.00 per person

Bruschetta with Crostini—\$3.00 per person

Empanadas (Chicken or Beef)—\$3.00 per person

Pulled Pork Sliders—\$3.00 per person

Wonton Nacho Bar—\$5.00 per person



## Charcuterie Display

**\$19.00 per person++**

- Display of savory meats, creamy and aged cheeses, seasonal garnishes, spreads, and artisan breads.
- Includes tea, water, and coffee



# Beverage Station

Tea, Water,& Coffee - \$4 per person

Soft Drinks - Add \$2 per person





# Bar Packages

## Host Bar

\$5.00 per person

Drinks are charged per consumption plus the service charge and TABC tax. Final amount will be charged at the end of the event minus the deposited amount.

- Domestic Beer—\$7.00
- Import/Craft Beer—\$8.00
- House Wine—\$9.00
- Mixed Drinks—\$9.00
- Premium Mixed Drinks—\$10.00

## Cash Bar

- Domestic Beer—\$7.00
- Import/Craft Beer—\$8.00
- House Wine—\$9.00
- Mixed Drinks—\$9.00
- Premium Mixed Drinks—\$10.00

Cash Bar Prices include service charge and TABC Tax.  
We can order specific brands of wines, beers and liquor and will price accordingly.

## Off-Site Bartending Services

**Fee: \$100 per bartender for 4 hours**  
**\$50 license fee must be requested 15 days before the event**





# Policies

## Menus

All menus should be submitted 14 days prior to the function in order to ensure availability of desired items. Outside food or beverage is not permitted, with the exception of specialty cakes or desserts.

## Pricing

A service charge of 20% will be added to all food prices and hosted beverage prices. All charges, including service charges are subject to the 8.25% Texas state sales tax. Tax-exempt groups must provide their tax-exempt letter in order to waive the sales tax. All pricing is subject to change without prior notification; however, we will honor those prices guaranteed with a signed catering agreement.

## Deposits and Payment for Rental

A non-refundable \$100 or \$300 deposit is required to confirm the space. All deposits are due with signed event planning forms and catering policies. Deposits are not refundable.

## Guarantees

We must be informed of your guaranteed number of guests 72 hours prior to the event. After this time, your guarantee can be raised but not reduced. You will be charged the guarantee amount plus any guest number above the guarantee.

## Billing

All events are to be paid in full at the time of the event.

## Agreements/Cancellations

All catered events will require a signed event planning form and a deposit to book the event. Deposits will be tailored to your specific event. Events that cancel outside of ten days will forfeit their deposit. Events that cancel within ten days will be charged 50% of the guaranteed F&B revenue for the event.



## Decorations and Linens

We will provide black linen's and red napkins. You are welcome to bring or contract additional decorations at your discretion. Management must approve decorations and displays prior to the event. All decorations must be fireproof and meet fire prevention regulations of Skyviews Restaurant. Candles must be encased in glass. Decorations must not be hung with tacks, tape, or nails. Glitter and confetti are not permitted. Decorations are not to be stored in any area of Skyviews without approval by the manager. Please coordinate with our team. on all decoration plans.

## Alcohol

Alcoholic beverages may be served at the Skyviews Restaurant. Skyviews has a TABC license as the sole provider of alcoholic beverages. Skyviews will hire certified bartenders to serve these beverages. Please note that clients are liable for the amount of alcohol that is consumed by their guests.

## Entertainment

The manager reserves the right to exercise final authority in regard to the volume and professionalism. If the noise level is too high, staff will ask you to adjust it accordingly.



DEPARTMENT OF  
**HOSPITALITY & RETAIL  
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# How to Book:

**Email Jason.Lindley@ttu.edu to check for availability.**







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