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.
**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.

**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 50 guests and buffet-style dinners for parties up to 100. Our reception menus are designed for events of up to 200 people.

**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.
Skyviews Venue Rental Package

Rental Fee: $2,000

—The restaurant is yours from 10:00 a.m. until 10:00 p.m.
—The rental package includes renting out the space and utilizing your own caterer.
—Rental space options:
   1. Conference room
   2. Dining room
—All venue rentals include kitchen use for your needs:
   1. We will provide a cooler and food warmers.
   2. Dish machine will be available for use.
   3. No other kitchen equipment will be available for use.
—If you would like to set-up, rehearse or decorate the day before, we ask for $300 for a minimum of two hours (if available).
—Additional hours can be added for $100/hour.
—Alcohol must be purchased and served by Skyviews Restaurant.

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. We offer plated dinners for up to 50 guests and buffet-style dinners for parties up to 100. Our reception menus are designed for events of up to 200 people.

Skyviews serves lunch Monday through Friday with a daily buffet and a la carte 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.

Menus start on page 8.
Lunch Menus

Boxed Lunch
Each item comes with chips, specialty cookie and iced tea (choice of soft drink add $1.50).

Croissant Sandwich—$9.50++
• House made chicken or tuna salad,
• Lettuce, roma tomatoes, red onion, & provolone on a flaky croissant.

Crispy Chicken Wrap—$10.50++
• Crispy chicken, lettuce, roma tomatoes, provolone, & red onions, on a sun dried tomato-basil wrap w/ranch dressing

Deli Club—$9.50++
• Ham, roasted turkey breast, bacon, cheddar, swiss, leafy lettuce, tomato, mayo, toasted multigrain wheat

Veggie Wrap—$9.50++
• A variety of fresh veggies with provolone cheese on a sun dried tomato-basil Wrap

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

Lunch Specialty Stations

Taco Bar—$12.00++
• 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.

Baked Potato Bar—$10.00++
• Baked potatoes served with broccoli & cheese, chili, butter, sour cream, grated cheese, bacon bits, and chives.

Salad Boxes
Comes with your choice of dressing and bottled water.

Mediterranean Antipasti Salad/$10.95
Spring mix, salami, red onion, Kalamata, roasted red pepper, artichoke, grape tomato, mozzarella, & provolone.

Garden Salad/$9.95
Spring mix, grape tomato, cucumber, Kalamata, & red onion.

Side Salad/$4.95
Spring mix, grape tomato, cucumber, Kalamata, & red onion

Pizza
14 inch Neapolitan or 12 inch Flat Bread
Margherita/14”-$14 | 12”-$8
Marinara sauce, Fresh Basil, & mozzarella

Pepperoni/14”-$14 | 12”-$8
Marinara sauce, pepperoni, mozzarella, & provolone

Four Meat Pizza/14”-$16 | 12”-$8
Marinara sauce, pepperoni, bacon, salami, ham, mozzarella, & provolone

Antipasti Veggie/14”-$14 | 12”-$8
Marinara sauce, bell pepper, Kalamata, artichoke, pepperoncini, fresh basil, mozzarella, & provolone

Jalapeno Popper/14”-$14 | 12”-$8
Ranch and cream cheese sauce, jalapenos, bacon, mozzarella, & provolone

BBQ Chicken Pizza/14”-$14 | 12”-$8
BBQ sauce, grilled chicken, red onion, mozzarella, & provolone

Build your own/14”-$15 | 12”-$9

Buffet Menus—Lunch & Dinner
Each entrée comes with:
• One salad, two accompaniments
• Bread, dessert, tea, and coffee

Plated meals add $4.00 per person
Optional second entrée for an additional $4.00 per person++

• Garden Salad—romaine with tomato and cucumber
• Caesar Salad—romaine with parmesan cheese and croutons
• Greek Salad—banz torn romaine, roasted pepper, kalamata olives, artichoke hearts, feta cheese, and light balsamic vinaigrette
• Spinach Salad—with strawberry, feta cheese, and pecans
• Romaine Salad—with mandarin oranges and pecans
Dinner Entrees

Caprese Roasted Chicken Breast
$16.00++
Roasted tomato, spinach, mozzarella cheese, fresh basil, and balsamic glaze

Beef, Chicken, or Cheese Enchiladas
$16.00++
Ground beef, cheese, or chicken rolled in corn tortillas

Beef or Chicken Fajitas
$18.00++
Marinated grilled beef or chicken with grilled veggies and flour tortillas

Grilled Bourbon Flank Steak
$22.00++
Caramelized pepper & onion with chimichurri

Peppercorn Crusted & Slow-Cooked Beef Brisket
$18.00++
With red pepper BBQ sauce

Mediterranean Chicken
$16.00++
Artichokes, roasted pepper, olives, spinach and caper brown butter sauce

Petite Filet Mignon
$29.00++
Grilled 6oz. filet mignon with bordelaise sauce

Oven Roasted Salmon
$18.00++
with black bean & corn salad, salsa verde and chipotle butter

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

Sides & Desserts

Pricing varies by selection
Reception Packages

CATERING

Antipasti Skewers—$2.25 per person
Assorted Flatbreads—$3.00 per person
Mini Cold Sandwiches—$2.50 per person
Chicken Wings or Boneless w/ Sauces—$3.00 per person
Artichoke Dip—$2.50 per person
Phyllo Cups with Steak or Avocado Caesar—$2.00 per person
Meatballs—$1.50 per person
Shrimp Cocktail—$3.00 per person
Bruschetta Crostini—$2.00 per person
Texas Caviar Shooters (W/Shrimp)—$2.75 per person
Empanadas (Sweet or Savory)—$2.50 per person
Pulled Pork Sliders—$2.75 per person
Wonton Nacho Bar—$4.50 per person

Charcuterie Display

$15.00 per person**
* Seasonal fresh fruit display with sweet dipping sauce
* Fresh vegetable display with ranch dip
* Assorted meats, crackers and cheeses

Beverage Menu

Iced Tea ................................................................. $4.50 per pitcher / $9.00 per gallon
Coffee ................................................................. $6.00 per pot / $12.00 per gallon
Orange Juice .......................................................... $12.00 per pitcher / $24.00 per gallon
Bottled Water .......................................................... $2.00 per bottle
Assorted Sodas ....................................................... $1.00 per can
Lemonade ............................................................... $8.00 per gallon
Raspberry Lemonade Punch ..................................... $18.00 per gallon
Mock Champagne Punch ......................................... $24.00 per gallon
Hot Tea ................................................................. $3.75 per cup / $5.25 per pot
Hot Chocolate ....................................................... $1.00 per cup
Bar Packages

Bartending Services
Bartenders are $25 per hour.
$50 license fee must be requested 15 days before the event

Host Bar
$5.00 per person deposit

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—$6.00
Import/Craft Beer—$7.00
House Wine—$8.00
Mixed Drinks—$8.00
Premium Mixed Drinks—$9.00

Cash Bar
Domestic Beer—$6.00
Import/Craft Beer—$7.00
House Wine—$8.00
Mixed Drinks—$8.00
Premium Mixed Drinks—$9.00

Cash Bar Prices include service charge and TABC Tax.
We can order specific brands of wines, beers and liquor and will price accordingly.
Decorations and Linens
We will provide white or black linens for your event. 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.
How to Book

Book Your Event
1. Complete the event planning form
   Please include your proposed event date and
time in your request. Our event team will be
sure to follow up and confirm your catering or
event request if available.

2. All forms are due 14 days prior to
   your event
   You will be contacted in a timely manner via
email to confirm your booking.

3. Notify us seven days prior to your
   event in order to provide an accurate
guest count
   Forms not submitted by this deadline may be
subject to a menu modification due to food
availability. 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.

bit.ly/skyviews-catering