

CATERING MENU | EVENT PACKAGES

skyviews.ttu.edu

skyviews restaurant

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



Packages



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

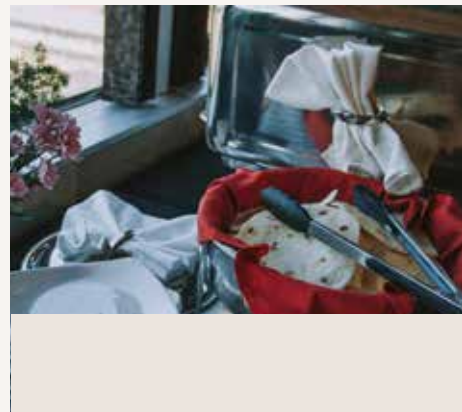
Deli Club—\$9.50++

- 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.
- 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

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++

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

Dinner Salads



- Garden Salad—romaine with tomato and cucumber
- Caesar Salad—romaine with parmesan cheese and croutons
- Greek Salad—hand 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

Pizza selections available by request

Oven Roasted Salmon

\$18.00++

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

Petite Filet Mignon

\$29.00++

Grilled 6oz. filet mignon with bordelaise sauce



Sides & Desserts

PRICING VARIES BY SELECTION



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

CATERING

Reception Packages



- 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	\$.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

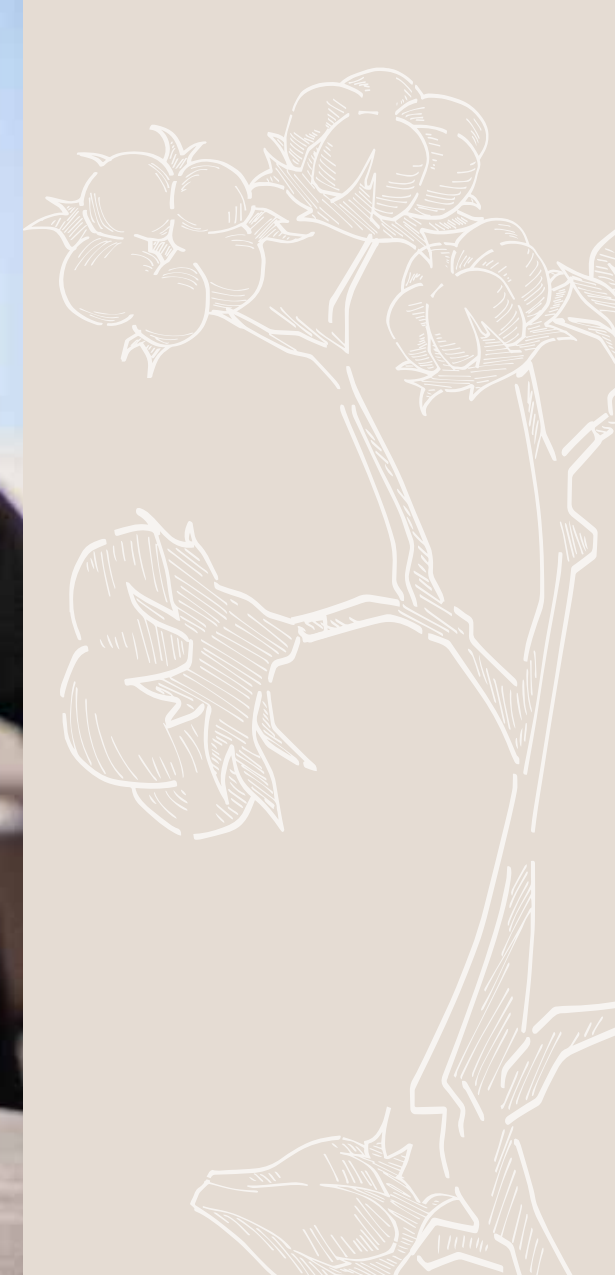
Drinks are charged per consumption plus the service charge and TABC tax. Final amount will be charged at the end of the event minus the deposited amount.

- 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.



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 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.



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How to Book



Please call or
use the link
below to inquire
about space
availability for a
given date



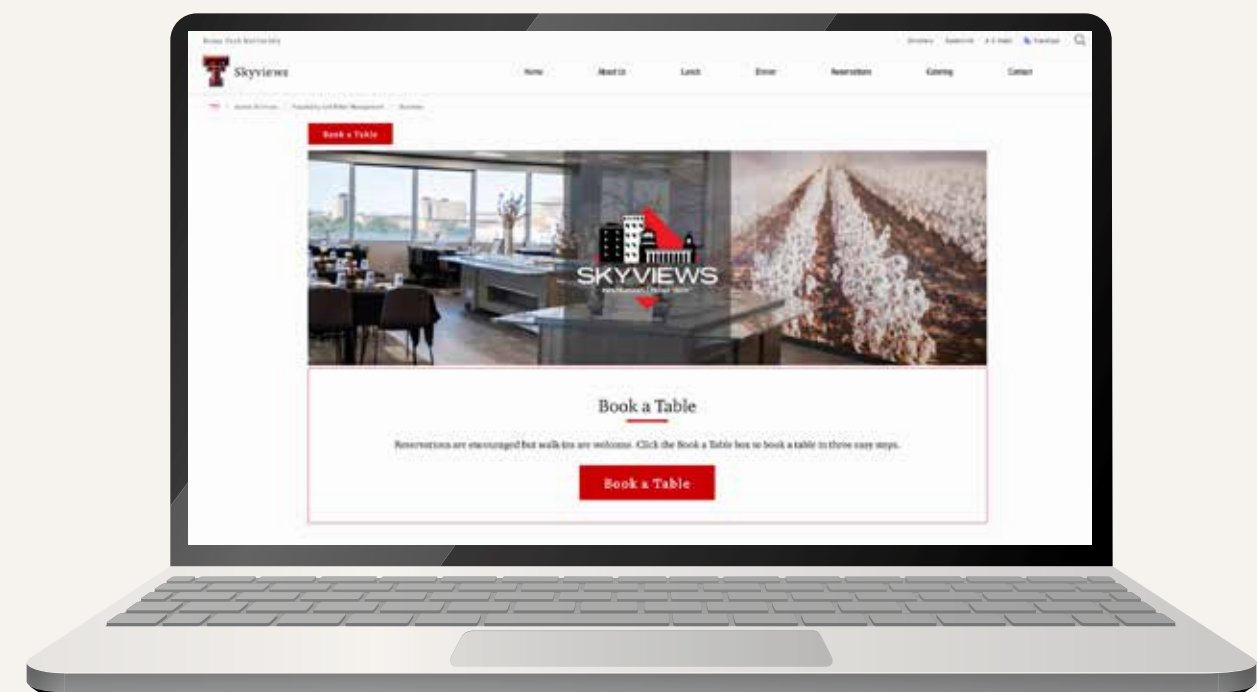
Book Your Event

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





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