PLAZA

SAN ANTONIO

HOTEL & SPA

BANQUET MENU SELECTIONS

BREAKFAST SERVED

PLATED BREAKFAST $37 PER PERSON

All plated breakfasts are served with your choice of orange juice, freshly brewed regular or decaffeinated coffee and hot tea selection.

Select (1) option from each below selection.

THE HEN HOUSE

Scrambled Cage-Free Eggs or Tofu-Vegetable Scramble: Tomato provençal, asparagus

Southern Eggs Benedict: Red chili braised pork, nopales, chipotle mornay, toasted sourdough

Egg White Frittata: Organic spinach, goat cheese, asparagus, roasted tomato, mushroom, chives

Local Honey & Ricotta Stuffed French Toast: Blueberry compote, agave syrup

BAKER'S PRIDE

Flaky Butter Croissant: Nutella pastry cream

Texas Pecan Sticky Bun

Farmers Cheese & Fruit Kolaches

Jumbo Caramel Cinnamon Roll: Vanilla cream cheese

Streusel Topped Blueberry Muffin: Whipped creamery butter

Aged Cheddar & Jalapeño Scone: Seasonal fruit preserves

THE BUTCHER

Applewood Smoked Bacon

Country Style Pork Sausage

Chicken & Apple Sausage

Smoked Jalapeño Sausage: Pork, beef

Brown Sugar & Spice Thick Cut Bacon— **5**

THE FARM

Vegetable Breakfast Hash: Sweet potatoes

Herb & Sea Salt Roasted Fingerling Potatoes

Hash Brown Potato Cakes

Shredded Potato Casserole: Caramelized onion, bacon, cheddar

Roasted Yukon Gold Potatoes: Charred poblano, onions

PLATED BREAKFAST PANTRY ENHANCEMENTS — Priced Per Person

Fresh Fruit Cocktail: Mango coulis, toasted coconut — **8**

Organic Citrus Greek Yogurt Parfait: Raspberries, dried mango, house-made granola — **9**

Early Settlers Bircher Muesli: Rolled oats, almonds, pepitas, pecans, dried fruit, apple, almond milk — **10**

Vegan Coconut Chia Parfait: Açai, raspberry, kiwi, crispy quinoa — **11**

BREAKFAST BUFFETS

BUFFET BASED ON 90 MINUTES OF SERVICE | MINIMUM 25 GUESTS

Buffet-style breakfasts accompanied by your choice of orange juice, freshly brewed regular or decaffeinated coffee and hot tea selection.

UNDER THE TEXAS OAK BRUNCH — 66

Açai, Strawberry, Blackberry & Blueberry Juice

Apple, Kale, Spinach, Ginger & Agave Juice

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

House-made Granola "Bar": Vanilla Greek yogurt, açai-blueberry Greek yogurt, fruit preserves, toasted coconut, dried cranberries, sliced strawberries, goji berries

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danish

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

Smoked Atlantic Salmon: Capers, pickled red onions, sliced vine-ripened tomatoes, chives, chopped organic egg, mini bagels, plain cream cheese, chive cream cheese, lemon wedge

Charcuterie: Selection of assorted cured meat, salami, pâté, pickled vegetables, accompanying cheese, nuts, mustards, bread, crisps

Tomatoes & Cheese: Heirloom, vine-ripened, marinated tomatoes, pesto and cracked pepper marinated bocconcini, basil leaves, aged balsamic vinegar

Avocado Toast: Shaved watermelon radish, spiced pepitas, watercress, heirloom tomatoes, pickled red onions, smoked flake salt, artisan multigrain bread

Farm-Fresh Scrambled Eggs: Chives, pico de gallo, chicken-apple sausage, applewood-smoke bacon

Buckwheat Ricotta-Lemon Pancakes: Maple syrup

Brioche French Toast: Apricot-orange compote, agave syrup

SAN ANTONIO SUNRISE — 39

Hand-Cut Fruit Salad: Berries

Individual Fruit & Plain Yogurt: Fruit preserves, house-made granola parfait

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danish

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

THE MIGHTY TEXAN — 58

Agua Fresca de Limón

Watermelon Agua Fresca

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danishes

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

Hand Cut Fruit Salad: Berries, local lime-honey syrup, mint

Individual Fruit & Low-Fat Fruit Yogurts

Farm-Fresh Scrambled Eggs: Shredded cheddar cheese, fire-roasted tomato salsa, applewood smoked bacon, country-style pork sausage

Shredded Potato Casserole: Bacon, cheddar, caramelized onion

Meemaw's Buttermilk Biscuits: Black pepper gravy

Southern-Style Cheddar Cheese Grits

Cinnamon & Sugar-Dipped Thick-Cut Texas Toast: Brown sugar-banana compote, Maple syrup, whipped cream

BREAKFAST BUFFETS

LA VILLITA — 37

Mexican Fruit Salad: Papaya, pineapple, dragon fruit, Tajin seasoning

Whole Bananas

House-Made Granola Parfait: Agave lime yogurt, fruit preserves

Conchas, Borrachos, & Bigotes Rellenos

Sliced Seasonal Breakfast Breads: Sweet butter, fruit preserves, honey

RIVER WALK RISE & SHINE — 44

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

House-Made Granola “Bar”: Vanilla Greek yogurt, açai-blueberry Greek yogurt, fruit preserves, toasted coconut, dried cranberries, sliced strawberries, goji berries

Steel Cut Oats: Brown sugar, Texas pecans, local honey, agave syrup, raisins

Sun-Ripened Fruit Smoothie Of The Season

Whole Fruits: Bananas, apples

Hard-Boiled Eggs: Sea salt flakes, local hot sauce

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

MINDFUL MORNINGS — 52

Watermelon & Hibiscus Juice

Sun-Ripened Fruit Smoothie: Seasonal fruit

Cucumber & Citrus Water

Kashi Organic & Kellogg’s Smart Start Cereal: Fat-free milk, soy milk

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

House-made Granola “Bar”: Vanilla Greek yogurt, açai-blueberry Greek yogurt, fruit preserves, toasted coconut, dried cranberries, sliced strawberries, goji berries

Muffins: Mini banana nut oatmeal muffins, apple-cinnamon & flax seed muffins

Fruit Preserves & Almond Butter

Organic Spinach & Roasted Tomato Egg White Frittata

Chicken Apple Sausage

Sweet Potato & Asparagus Breakfast Hash

THE AMERICAN — 54

Mixed Berry & Banana Smoothie

Hand Cut Seasonal Fruit: Melon, pineapple, grapes, berries

Individual Fruit & Low-Fat Fruit Yogurts

Selection of Classic Kellogg’s Cereals: 2%, low-fat, and soy milk

Petite Fresh Baked Pastries: Flaky croissants, blueberry muffins, bran muffins, glazed danish

Sliced Seasonal Breakfast Bread: Sweet butter, fruit preserves, honey

Hot Steel Cut Oatmeal: Pecans, brown sugar, raisins, dried cranberries

Farm-Fresh Scrambled Eggs: Shredded cheddar cheese, applewood smoked bacon, country-style pork sausage

Chef’s Breakfast Potatoes

BREAKFAST BUFFETS

SOUTH TEXAS BREAKFAST TACOS — 49

Horchata de Melón

Local Soft Flour & Corn Tortillas

Fillings: Farm-fresh soft scrambled eggs, chorizo, refried beans, applewood bacon, crispy potatoes, queso fresco, shredded jack cheese, pico de gallo, fire-roasted salsa, tortilla strips, local hot sauces, sliced jalapeño, sour cream

Onion & Hatch Chili Roasted Yukon Potatoes

Agave Coffee Cake, Conchas, Apple–Spiced Pecan Muffins

Enhancement: Add beef barbacoa **— 9**

BREAKFAST BUFFET ENHANCEMENTS Minimum 25 guests

*Attendant Fees apply

Farm Fresh Egg & Omelet Preparation* — 16
Free-range eggs, egg whites, smoked bacon, chorizo sausage, country ham, sautéed mushrooms, sweet bell peppers, caramelized onions, organic spinach, tomatoes, jalapeños, feta cheese, mozzarella & jack cheese blend, pico de gallo, fire-roasted tomato salsa, local hot sauce selection

Greek Yogurt Parfait Mason Jar Bar — 9
Yogurts: Hibiscus–prickly pear, vanilla bean, traditional Greek

House-Made granola, açai syrup, mixed berry jam, blueberries, cinnamon-apple compote, smoked almonds, sliced strawberries, chia seeds, toasted coconut, graham cracker crumble

Traditional Pozole Rojo* — 9
Tender braised pork, hominy, red chilis, sliced radish, cabbage, lime, cilantro, avocado, onions, tostada shells

Scrambled Huevos Rancheros* — 11
Scrambled farm fresh eggs, sweet potato hash, refried beans, cotija cheese, cilantro, black beans, chorizo sausage, salsa de aguacate, crisp tortillas, sliced jalapeños

BREAKFAST BONUSES

TACOS & TORTAS Minimum 12 each

Accompanied with salsa roja, salsa verde, local hot sauces

Smoked bacon, cheese, egg taco **— 8 each**

Chorizo, potatoes, egg taco **— 8 each**

Charro beans, cheese taco **— 7 each**

Nopales, charred poblano, egg taco **— 8 each**

Broken yolk fried egg, smoked ham, pepper jack cheese, charred poblano relish, Telera roll **— 10 each**

Broken yolk fried egg, applewood smoked bacon, cheddar cheese, English muffin **— 9 each**

Provolone & cheddar omelet, marinated tomato, buttery croissant **— 9 each**

Sausage patty, American cheese, smoked ham, buttermilk biscuit **— 8 each**

TIME OUT TAKE A BREAK OR TWO

FAIR FAVORITES — 26

Buttered popcorn, kettle corn

Mini corn dogs, red & yellow dips

Beef jerky, chocolate-covered bacon

Deep-fried Oreos, churro bites

Ice-cold lemonade & sweet tea

SNACKIN' & CRACKLIN' — 17

Chili & lime tortilla chips, chicharrones, duros de harina

Salsa roja y verde, creamy jalapeño dip, limes, sour cream

Watermelon lime agua fresca

Enhancements:
Southern Texas Queso **— 8 per person**
Chunky Guacamole **— 7 per person**

LA PANADERÍA & PASTELERÍA — 24

Assorted: Polvorones de canele – cinnamon cookies, conchas – Mexican sweet bread, pequin chili chocolate brownies, Mexican pumpkin empanadas, sopapilla cheesecake pie bites

Horchata, agua de jamaica

Enhancements:
Champurrado or Atole **— 141 per gallon**

SHAKE IT UP — 22

Slivered almonds, spiced peanuts, candied Texas pecans, pepitas, mini M&M's, raisins, dried cranberries, sunflower seeds, banana chips, toasted coconut flakes, dark chocolate chips, dried blueberries

Citrus-infused water, cucumber-mint-infused water

MIND & BODY — 28

Glorious Greens Glass: Kale, green apple, spinach, cucumber, celery

Sticks & Dips: Carrot, cucumber, celery, jicama, green goddess, red pepper hummus

Fruit Skewers: Vanilla-cinnamon Greek yogurt dip

Cookies: Mini chocolate-cherry, mini oatmeal-raisin walnut

Blackberry-Orange & Ginger-Infused Water

GLAZE YOUR LIFE — 36

Donuts: Vanilla, chocolate, sugar

Nutella frosting, lemon glaze, cajeta sauce, crushed Oreos, rainbow sprinkles, white & dark chocolate curls, Butterfinger crumbles

White & chocolate milk

BREAK BOOSTERS

Cookies: Chocolate chip, oatmeal, peanut butter, macadamia nut, snickerdoodle **— 96 per dozen**

Cinnamon Sticky Buns: Cream cheese frosting **— 96 per dozen**

Sliced Bakery Bread: Lemon-almond pound cake, banana nut bread loaf **— 84 per dozen**

Assorted Energy Bars — 72 per dozen

Whole Fruits: Two types of apples, bananas, and oranges **— 48 per dozen**

Sliced Fresh Fruit & Berries — 8 per person

Strawberries: Whipped cream, brown sugar, chocolate sauce**— 10 per person**

Sugar-Dusted Lemon Bars — 96 per dozen

Kolaches: Fruit & farmers cheese **60 per dozen** (5 dozen minimum)

Local Paleteria: Assorted milk & fruit paletas **— 60 per dozen**

Frozen Treats: Premium ice cream bars, novelties **— 72 per dozen**

Assorted Mini Candy Bars — 18 per pound

Popcorn, Potato Chips, and Pretzels — 60 per dozen

Premium Mixed Nuts — 31 per pound

HYDRATION IS KEY

HOT BEVERAGES (per gallon)

Caffeinated Coffee*: Freshly brewed caffeinated Lavazza — **128 per gallon**

Decaffeinated Coffee*: Freshly brewed decaffeinated Lavazza — **128 per gallon**

Hot Tea Selection* — **128 per gallon**

COLD BEVERAGES (per gallon)

Mexican Atole, Champurrado, Tejuino, Horchata — **141 per gallon**

Iced tea: Sweet, unsweet — **86 per gallon**

Lemonade: Traditional or blackberry-mint — **93 per gallon**

Fruit Juices: Orange, apple, grapefruit, cranberry, tomato — **97 per gallon**

AQUA, H_20, WASSER, VODA, WATER

Topo Chico — **10 each**

Richard's Rainwater — **8 each**

Spring Water — **6 each**

Liquid Death: Mountain, sparkling — **8 each**

S.Pellegrino Essenza: Fruit flavors — **9 each**

Boxed Water — **8 each**

Waterloo Sparkling Water — **6 each**

SODA, COLA, POP

Dr. Pepper, Diet Dr. Pepper — **6 each**

Assorted Pepsico: Regular, Diet, Zero — **6 each**

Assorted Mexican Jarritos — **6 each**

Mexican Pepsi Bottles — **7 each**

EVEN MORE DRINKS

Fruit Juices — **6 each**

Chilled Starbucks Frappucino — **8 each**

Kombucha — **9 each**

Fruit & Vegetable Smoothies — **9 each**

Red Bull: Regular, sugar-free — **7 each**

Gatorade — **6 each**

***Includes assorted sweeteners, half & half, 2%, skim & soy milks, honey, lemon

LUNCH BUFFETS

BUFFET BASED ON 90 MINUTES OF SERVICE | MINIMUM 25 GUESTS

Buffet-style lunches accompanied by freshly brewed regular and decaffeinated coffee, hot tea selection and iced tea.

RANCH TO MARKET — 62

Soup: Vegetarian creamy white bean & kale, carrot, onion, celery, lemon-herb

Organic greens: Roasted grapes, shaved fennel, toasted pinenuts, champagne vinaigrette

Cobb Salad: Romaine, smoked turkey, chopped egg, avocado, marinated tomatoes, bleu cheese crumbles, buttermilk ranch, pickled mustard seed vinaigrette

Bistro Beef Medallions: Texas Pride mushrooms, caramelized onion, Hill Country red blend jus, sea salt & herb roasted fingerling potatoes

Grilled Marinated Chicken Breast: Thyme jus, blistered green beans

Creamy Three-Cheese Mac-n-Cheese: Butter toasted brioche crumb, cavatappi pasta

Desserts: Display of mini pastries, lemon tarts

Enhancements: Pan-seared red snapper, farro, orange-carrot broth **— 14 per person**

THE SANDWICH SHOPPE — 66

Soup: Fire-roasted cream of tomato, Parmesan cheese croutons

Iceberg Wedge Salad: Toybox tomatoes, pickled red onions, bleu cheese crumbles, smoked bacon lardons, peppercorn buttermilk ranch, Italian vinaigrette

Tri-Colored Fusil Pasta Salad: Smoked almonds, sweet peas, tarragon-buttermilk dressing

Dill Potato Salad: Yukon gold potatoes, boiled eggs, celery, sweet onions, smoked paprika

Roasted Turkey Sandwich: Arugula, smoked gouda, pickled red onion, tomato jam, thick-cut multigrain

Garden Harvest Wrap: Roasted sweet potatoes, spinach, Mexican squash, charred peppers, herb & garlic hummus, pickled Fresnos

Deli Sliced Smoked Ham Sandwich: Muenster cheese, grain mustard aioli, herb & olive oil focaccia

House-made Potato Chips: Sea salt, Korean bbq spice

Desserts: Salted caramel pecan bar, chocolate chip cookies, chocolate cupcakes with peanut butter buttercream

Enhancements: Tarragon chicken salad wrap, little gem lettuce, whole wheat wrap **— 7 per person**

LIGHT & BALANCED — 69

Soup: Roasted sweet potatoes, carrot, apple, wild sage

Market-Style Greek Salad: Romaine, cucumber, tomato, kalamata olive, feta, oregano vinaigrette

Baby Organic Spinach & Lacinato Kale Salad: Marinated artichokes, roasted sweet peppers, heirloom carrots, basil leaves, celery leaves, red wine vinaigrette

Grilled Ora King Salmon: Wilted spinach, marinated tomatoes, farro, chermoula sauce

Herb Roasted Free Range Chicken: Green olives, roasted portobello, kale braised lentils, preserved lemon vinaigrette

Desserts: Fruit tarts, olive oil cake, ricotta cheesecake

Enhancements: Roasted sweet potatoes, spiced pistachios, crumbled goat cheese **— 7 per person**

LUNCH BUFFETS

THE PROTEIN BOWL — 72

Soup: Creamy chicken & shiitake mushroom

Little Gem & Bibb Salad: Shaved fennel & celery, roasted corn, basil vinaigrette

Basil-Citrus Cous Cous Salad: Grilled vegetables, artichokes, tomato vinaigrette

Grains: Tri-colored quinoa, black barley, brown rice

Proteins: Black garlic chicken, roasted miso tofu, hard-boiled eggs, spiced gulf shrimp, skirt steak

Add-Ins: Roasted sweet potatoes, sliced jalapeños, soybeans, shaved radish, roasted mushrooms, pickled red onion, cucumber, spiced pepitas, chickpeas, black beans, shaved almonds, feta marinated tomatoes, green onions, furikake, sesame seeds

Sauces: Lemon-tahini vinaigrette, herb & garlic yogurt dressing, miso-yuzu vinaigrette, local hot sauces

Desserts: Fresh fruit & berries, date & coconut bites, pistachio-dried cranberry dark chocolate bark

Enhancements: Grilled Ora King salmon fillet **— 14 per person**

THE 210 — 68

Soup: Chicken tortilla, queso fresco, crispy tortilla strips, cilantro

Romaine Salad, black beans, nopalitos relish, cornbread croutons, cotija, tomatoes, roasted poblano dressing

Cucumber & Papaya Salad: Grilled pineapple, lime-chili vinaigrette

The Taco Stand:

Flour Tortillas or Puffy Taco Shells

Pork carnitas, creamy poblano shrimp, shredded chicken tinga

Cabbage crunch slaw, lime, cilantro, white onions, pickled red onion, creamy avocado, salsa fresca, salsa verde, pico de gallo, cotija, local hot sauces, sour cream

Carne Guisada: Slow-cooked beef, brown gravy, cumin charro beans, warm stone ground chips, Southern Texas queso, cilantro rice, mesquites

Desserts: Tres leches & fruit, Mexican hot chocolate pot de crème, caramel flan

Enhancement: Jack fruit & portabello “carnitas” **— 9 per person**

LUNCH SERVED

APRIL – SEPTEMBER

All three-course plated and served lunches include a choice of soup or salad, one entrée, and one dessert as well as your choice of iced water or iced tea (upon request), freshly brewed regular and decaffeinated coffee, and hot tea selection.

SOUP & SALADS (Select one)

Roasted Tomato & Shallot Soup: Basil, fried garlic

Farmer's Vegetable Soup: Texas barley, herbs

Arugula Salad: Compressed Texas watermelon, wild arugula, spiced pepitas, queso fresco, ancho vinaigrette

Little Gem Lettuce & Strawberry Salad: Macerated & dried strawberries, goat cheese, shaved fennel pistachio granola, rhubarb dressing

Organic Baby Greens & Kale Salad: Crumbled feta, roasted almonds, pickled cucumber, tomato & herb vinaigrette

ENTRÉES (Select one)

Blackened Red Snapper Fillet: Aged cheddar grits, wilted spinach, patty pan squash, corn salsa — **69 per person**

Pan-Roasted Oregano Chicken Breast: Rigatoni rigate, stewed tomato cream, spinach, Swiss chard — **60 per person**

Grilled Ora King Salmon: Sweet corn purée, green beans, roasted baby potato, fennel-onion & epazote broth — **72 per person**

Prime Sirloin Steak: Herb & garlic boursin whipped potato, roasted mushroom, charred broccolini, cipollini onion jus — **68 per person**

Grilled Tofu Steak: Chickpea curry, cilantro jasmine rice, squash, grilled zucchini, piquillo peppers — **60 per person**

DESSERTS (Select one)

Tiramisu "On the Rocks": Espresso-soaked ladyfingers, triple chocolate sauce

Seasonal Fruit Tart: Vanilla cream, mixed berries, passion fruit coulis

Mason Jar S'mores: Milk chocolate, graham crackers, toasted marshmallow

Key Lime Pie: Graham cracker crust, whipped cream, sweetened coconut

LUNCH SERVED

OCTOBER – MARCH

All three-course plated and served lunches include a choice of soup or salad, one entrée, and one dessert as well as your choice of iced water or iced tea (upon request), freshly brewed regular and decaffeinated coffee, and hot tea selection.

SOUP & SALADS (Select one)

Roasted Carrot & Ginger Soup: Spiced walnuts, rosemary

Butternut Squash Bisque: Coconut cream, crushed hazelnuts

Leek & Yukon Gold Soup: Herbs, crispy kale

Organic Spinach & Frisée Salad: Granny smith apple, bacon lardons, bleu cheese, caramelized pecans, pomegranate vinaigrette

Organic Greens & Shaved Kale: Sweet potatoes, goat cheese, spiced pistachios, radish, local honey & citrus vinaigrette

ENTRÉES (Select one)

Marinated Chicken Breast: Braised green lentils, roasted parsnip, kale, preserved lemon chermoula vinaigrette **— 60 per person**

Braised Texas Beef Shortrib: Whipped sweet potatoes, roasted heirloom carrot, chimichurri natural jus **— 75 per person**

Roasted Cauliflower Steak: Marinated tomato & kale, tri-colored quinoa risotto, toasted pepitas, sweet pepper relish, smoked carrot coulis **— 60 per person**

Grilled Ora King Salmon: Crushed fingerling potatoes, cauliflower purée, delicata squash, pickled mustard seed dill vinaigrette **— 68 per person**

Grilled Butternut Squash: Garlic-Parmesan brussels sprouts, pistachios, onion soubise, arugula **— 60 per person**

DESSERTS (Select one)

Citrus Fruit Tart: Vanilla cream, toasted almonds, passion fruit coulis

Salted Caramel Cheesecake: Pretzel crisp, popped corn

Flourless Chocolate Cake: Milk chocolate cremeaux, banana brûlée

Orchard Apples: Vanilla bean crème, cinnamon-sugar oatmeal crumble

RECEPTIONS

CANAPÉS

Items priced per piece. Minimum 50 pieces per item, then increments of 25.

CHILLED BITES

Garden — 8

Herb & pecan crusted goat cheese lollipops, red pepper jelly, pickled Fresno

Deviled eggs, avocados, candied jalapeños, pimento, chives

Prickly pear & goat cheese, granny apple chutney, toasted cornbread

Farm — 10

Chipotle pulled chicken, jalapeño-avocado cream, blue corn tortillas

Peppered Texas beef tenderloin carpaccio, horseradish cream, Parmesan crostinis

Smoked duck breast, mango, caramelized onion, toasted wheat

Sea — 11

Smoked salmon rillette, croustade, lemon confit, dill

Mango shrimp, sweet chili, cucumber cream

Mexican shrimp cocktail, avocado, cucumber, tostadas

WARM BITES

Garden — 8

Corn & kale fritters, chipotle rémoulade, green onions

Spicy vegetable samosa, mint chutney

Pesto marinated bocconcini, roasted tomato skewers

Farm — 10

Chorizo stuffed dates, applewood smoked bacon, bleu cheese crumbles

Beef barbacoa taquito, ranchero sauce, lime-avocado crema

Hatch green chili & chicken enchilada bites

Sea — 11

Crab cakes, chipotle rémoulade, chives

Gulf shrimp & andouille kabobs

Crispy gulf shrimp spring rolls, Thai chili dipping sauce

RECEPTION PRESENTATION

BAKED TOMATOES & FETA CHEESE — 16 PER PERSON

Heirloom tomatoes, thyme, olive oil, garlic confit, shallots, sliced baguette, artisanal crackers

ANTIPASTO — 19 PER PERSON

Texas olive oil & garlic marinated tomatoes, pickled mushrooms, grilled asparagus, balsamic roasted portobello, grilled zucchini, marinated cipollini onions

Olive oil & herb marinated goat cheese, pesto tossed bocconcini, fontina cheese

Sliced prosciutto, mortadella, coppa salami, soppressata

Grilled flatbread, sliced focaccia

ARTISANAL CHARCUTERIE — 25 PER PERSON

Domestic & imported cheese, prosciutto de parma, 'nduja, Texas Hill County Iberico

Serrano ham, mostarda, fig jam, candied Texas pecans, Marcona almonds, gherkins, pickled onions

Chef's selection of five domestic & imported artisan slices of cheese

Olive oil grilled sourdough, artisan crackers, lavash

CRISP & MARINATED GARDEN VEGETABLE CRUDITÉS — 17 PER PERSON

Heirloom carrots, Persian cucumbers, tomatoes

Herb-marinated artichokes, celery sticks, pickled mushrooms, shaved radish, baby sweet peppers

Snap peas, broccoli florets, blistered shishitos, Castelvetrano olives, kalamata olives

Green goddess dip, buttermilk ranch, edamame hummus

SLICED SEASONAL FRUIT — 10 PER PERSON

In-season field melon, tree fruits, berries, fruit-infused Greek yogurt dip

ICED SEAFOOD DISPLAY

Each item is priced per piece. Minimum 24 pieces per each item

Displayed on crushed ice

Includes: Cocktail sauce, horseradish, mignonette, lemon & lime wedges, smoked sea salt, local hot sauces, saltines, oyster crackers

Poached Jumbo Shrimp — 9 Each

Crab Claws — Market Price

Florida Stone Crab Claws (Seasonal Availability) **— Market Price**

Snow Crab Claws — 8 Each

East Coast Oysters On The ½ Shell — 5 Each

Gulf Coast Oysters On The ½ Shell — 4 Each

Atlantic Lobster Tail — 28 Each

ENGAGING STATIONS

*Requires chef attendant

THE TEXAS TRINITY* — 29 per person (Minimum 35 guests)

Smoked beef brisket, bbq glazed tender pork ribs, cowboy's beef & pork jalapeño sausage

Creamy mac-n-cheese, kettle-backed beans, creamed sweet corn, sliced bread, potato salad, tart pickles, sliced onion, cowpoke's style slaw

PICK YOUR POKE BOWL* — 26 per person (Minimum 35 guests)

Ahi poke, Ora King poke, tofu or wakame poke

White rice, brown rice, organic mixed greens

Avocado, soybeans, quickles, black & white sesame seeds, sliced jalapeño, radish, diced mango, green onion, nori, furikake, pickled ginger, kimchi

Garlic ponzu sauce, unagi sauce, tamari sauce, spicy mayo, mango vinaigrette

FARMERS MARKET SALAD DISPLAY — 21 per person (Minimum 30 guests)

Crisp romaine, organic seasonal greens, organic spinach & arugula

Feta cheese crumbles, shaved Parmesan cheese, bleu cheese

Spiced garbanzo beans, marinated tomato, Persian cucumbers, heirloom carrots, hard-boiled egg, candied pecans, dried cranberries, shaved almonds, charred corn, herb & garlic croutons, tortilla strips, pickled red onion, pepitas

CHEESE, QUESO, FORMAGGIO, KÄSE, FROMMAGE — 20 per person

Chef's handpicked artisan cheeses (4), nuts, fruit preserves, red & green grapes

Crisps, crackers, sliced baguette

LOADED FRITO PIE — 17 per person

Top off your own bag of Fritos corn chips

Texas red chili, shredded cheddar cheese, sour cream, Southern Texas queso, candied jalapeños, green onion, lime wedge, cilantro, black beans, pickled red onion

Enhancement: Vegan lentil & three bean chili **— 6 per person**

SALSA & GUACAMOLE STATION — 17 per person

Fire-roasted tomato salsa, charred salsa verde, mango & black bean salsa, avocado & hatch chile salsa

House-made guacamole, Mexican street corn guacamole, spicy avocado & pepita guacamole

Crispy yellow & blue corn tortilla chips

Enhancement: Add Southern Texas queso **— 8 per person**

PHỞ-NOMINAL* — 26 per person

Rice noodles

Protein: Texas brisket, pork belly, mixed seafood, or grilled tofu

Broth: Beef or roasted vegetable

Additions: Bean sprouts, hoisin, sriracha, red onion, cilantro, green onions, Thai basil, lime wedge, jalapeño

ENGAGING STATIONS

*Requires chef attendant

MAC-N-CHEESE MANIA

Two selections — 23 per person | **Three selections — 30 per person** | **Four selections — 35 per person**

Substitute gluten-free pasta **— 4**

Traditional Creamy Three-Cheese: Cavatappi pasta

White Cheddar: Double-smoked bacon, caramelized onion, three-cheese tortellini pasta

Queso: Jalapeño, picadillo beef, tortilla strips, orecchiette pasta

BBQ Pulled Pork: Creamy three cheese, brioche bread crumb, orecchiette pasta

Smoked Brisket: White cheddar sauce, pickled red onion, cavatappi pasta

Spinach & Tomato: Olive oil, basil, roasted red pepper, three-cheese tortellini pasta

SLIDER STATION

Two selections — 16 per person | **Three selections — 23 per person** | **Four selections — 29 per person**

All-American Beef: Cheddar, pickle, secret sauce, potato bun

Smoked Pulled Pork: Bbq sauce, pickled onion, jalapeño, Hawaiian roll

Buffalo Chicken: Bleu cheese crumbles, carrot & celery slaw, pretzel bun

Seared Tuna: Kimchi, wasabi aïoli, pickled ginger, potato bun

Black Bean & Quinoa: Red pepper hummus, tomato jam, pickle, mushroom, pretzel bun

Grilled Chicken: Jack cheese, pickled red onion, hatch chili relish, Hawaiian roll

LA TAQUERIA

Two selections — 15 per person | **Three selections — 22 per person** | **Four selections — 28 per person**

Cauliflower Picadillo: Roasted corn, onion, tomato

Chicken Tinga: Onions, adobo, Mexican oregano, tomato

Carnitas: Pulled pork shoulder, sour orange, onion, garlic

Shredded Beef Barbacoa: Traditional spice, onion, lime

Fried Fish Taco: Chili-lime seasoning, tortilla strips

Gulf Shrimp: Lime & habanero, onions & sweet peppers

Poblano & Jackfruit: Roasted sweet peppers, spiced potatoes, black beans, adobo mushrooms

Includes: Corn tortillas, cabbage & snap pea slaw, jalapeños, cilantro, onion, salsa roja, salsa verde, pico de gallo, green onion, cotija cheese, black bean & corn salsa

Enhancements:
Birria Taco or Beef Barbacoa: Oaxaca cheese, beef consommé dipping sauce **— 12 per person**
Puffy Taco Shells **— 33 per dozen**

FARRO(SOTTO)* — 22 per person (Select two)

Texas Pride Mushroom: Garlic & herb mascarpone, spinach

Gulf Shrimp: Caramelized onion, pancetta, garlic, tarragon

Grilled Chicken: Peas, Pecorino Romano, guanciale

Roasted Poblano: Smoked tomato broth, cotija cheese

ENGAGING STATIONS

*Requires chef attendant
Minimums apply.

BEEF

We proudly present naturally-raised Texas beef

Includes: Artisan bread rolls, creamed horseradish, Dijon mustard, pickled onion, chimichurri, house steak sauce

Served with: Sea salt & herb roasted Yukon gold potatoes, green onion, nori, furikake, pickled ginger, kimchi, garlic ponzu sauce, unagi sauce, tamari sauce, spicy mayo, mango vinaigrette

Smoked Brisket* — 225 (Serves 20)

Low-n-slow, salt & black pepper

Prime Strip Loin* — 480 (Serves 30)

Marinated and slow-roasted

Prime Ribeye* — 630 (Serves 40)

Herb & Dijon mustard rubbed

Tenderloin* — 480 (Serves 15)

Garlic & onion roasted

Grilled Long Bone Tomahawk Ribeye* — 260 (Serves 7)

POULTRY

Chicken* — 650 (Serves 50)

Rosemary and red chili marinated semi-boneless whole chickens

Served with: Pancetta roasted cremini mushroom grits

Duck Breast* — 380 (Serves 20)

Hoisin glazed sliced duck breast

Served with: Ginger-sesame & scallion noodles

Turkey* — 335 (Serves 25)

Citrus brined tom turkey, pan gravy

Served with: Sage & cornbread stuffing, cider & maple glazed crispy brussels sprouts

ENGAGING STATIONS

*Requires chef attendant

PORK

Porchetta* — 415 (Serves 30)

Crispy cracklin' & garlic-studded

Served with: Charred broccolini, balsamic cipollini onions

Belly* — 325 (Serves 20)

Tender five-spiced rubbed, sticky soy glaze

Served with: Bao buns, quick pickled cucumber, green onion

Suckling Pig Roast* — 815 (Serves 70)

Chorizo-sourdough stuffed, onions, garlic & herb butter, apple

Served with: Baked beans, jalapeño cornbread

Roasted Pork Loin* — 420 (Serves 25)

Cider-brined & slow-roasted

Served with: Roasted sweet potatoes, caraway sauerkraut

FISH & SEAFOOD

Salt Baked* — 595 (Serves 40)

Citrus & herb gulf catch whole fish

Served with: Cabbage slaw, tortillas, lime crema, pico de gallo, jalapeño

Ora King Salmon* — 315 (Serves 15)

Garlic-Parmesan crusted whole Ora King Salmon fillet

Served with: Braised lentils, melted leek & butter sauce, green beans, steamed baby potatoes

Crawfish Boil (In Season)* — 1645 (Serves 100) — **outside event only**

Creole-style, corn on the cob, potato, andouille sausage

Texas Blue Crab & Gulf Prawn Boil* — 1325 (Serves 50) — **outside event only**

Old Bay seasoning, baby potatoes, pork & beef jalapeño sausage, corn, garlic, onion

Pei Black Mussels & Little Neck Clams* — 420 (Serves 30) — **outside event only**

Garlic & white wine steamed, tomatoes, chives, clam broth, spicy sausage, grilled baguette

DINNER SERVED

APRIL – SEPTEMBER

All three-course plated and served dinners include a choice of soup or salad, one entrée and one dessert, warm rolls & butter, freshly brewed regular and decaffeinated coffee, and hot tea selection.

SOUP & SALADS (Select one)

Tuscan Kale & Sweet Fennel Sausage: Carrot, leek, celery, ciabatta croutons

Sweet Corn & Crab Soup: Cilantro, pickled Fresno chili purée

Baby Spinach & Endive Salad: Apricots, shaved Parmesan cheese, Texas pecans, shallot-lemon vinaigrette

Little Gem Salad: Roasted garlic focaccia croutons, shaved manchego cheese, chipotle-garlic dressing

Baby Iceberg Wedge: Aged cheddar cheese, pickled red onions, smoked bacon lardons, marinated tomatoes, green goddess dressing

Caprese Salad: Heirloom & marinated tomato, buffalo mozzarella, basil, olive oil vinaigrette, dark balsamic pearls

Romaine & Shaved Kale Salad: Feta crumbles, peppadew peppers, spiced pistachios, radish, local honey-citrus vinaigrette

ENTRÉES (Select one)

Roasted Chicken Breast: Creamed spinach & gruyère polenta, patty pan squash, green beans, garlic-thyme jus — **100 per person**

Seared Gulf Snapper: Vegetable succotash, Swiss chard & Tasso ham, smoked carrot-fennel broth — **118 per person**

Grilled NY Strip Steak: Garlic confit potato purée, asparagus, cipollini onion, merlot jus — **124 per person**

Roasted Skin-On Ora King Salmon: Kale & roasted tomato farro, roasted cauliflower, lemon-chive vinaigrette — **120 per person**

Sea Bass: Chorizo Pamplona, tomato & onion braised lentils, snap peas, grilled artichokes — **120 per person**

Seared Filet Mignon: Crushed marble potato, heirloom carrots, broccolini, caramelized shallot, pinot noir jus — **130 per person**

Ancho Rubbed Beef Filet & Gulf Prawns: Whipped corn, herbed fingerling potatoes, baby squash, grilled asparagus — **134 per person**

DESSERTS (Select one)

Warm Pecan Bread Pudding: Salted caramel, Brush Creek Ranch whiskey

Tres Leches Cake: Vanilla sponge, cinnamon whipped cream, cajeta sauce

Vanilla Crème Brûlée: Lemon shortbread, seasonal fruit garnish

Traditional Tiramisu: Espresso-soaked ladyfingers, mascarpone mousse, chocolate-covered espresso beans

Chocolate Pot de Crème: Shortbread cookie, cacao nibs, raspberries, Chantilly crema

DINNER SERVED

OCTOBER – MARCH

All three-course plated and served dinners include a choice of soup or salad, one entrée and one dessert, warm rolls & butter, freshly brewed regular and decaffeinated coffee, and hot tea selection.

SOUP & SALADS (Select one)

Roasted Pumpkin & Sweet Potato Soup: Chipotle peppers, pepitas, crumbled goat cheese

Saffron Cauliflower Bisque: Roasted cauliflower, herb croutons

Wild Mushroom Soup en Croûte: Goat cheese, thyme, chives

Grains & Romaine Salad: Crispy farro, marinated tomato, shaved cucumber, feta, pomegranate seeds, herb vinaigrette

Roasted Beet & Watercress Salad: Red and golden beets, toasted pistachios, whipped feta, marinated tomato, tangerine vinaigrette

Marinated Heart of Palm & Mandarin Salad: Spinach, frisée, goat cheese fritter, citrus vinaigrette

Roasted Squash & Greens Salad: Butternut squash, delicata squash, granny smith apple, peppered goat cheese, candied pecans, sherry vinaigrette

ENTRÉES (Select one)

Truffle-Stuffed Chicken Breast: Haricot verts, mushroom farro, butternut squash, Barolo sauce — **100 per person**

Roasted Ora King Salmon Fillet: Celeriac purée, roast parsnip, brussels sprouts — **123 per person**

Filet of Beef & Gulf Prawn: Barley risotto, heirloom carrots, winter squash, citrus gremolata, red wine sauce — **134 per person**

Gulf Shrimp & Grits: Aged cheddar soft grits, andouille sausage, garlic tomato, roasted sweet peppers, Salmorejo sauce — **114 per person**

Filet Mignon: Herb & horseradish potato purée, brussels sprouts, heirloom carrots, balsamic cipollini, port wine jus — **130 per person**

Braised Beef Short Rib: Aged cheddar grits, cultivated mushroom ragout, asparagus, chimichurri natural reduction — **121 per person**

Roasted Half Chicken: Brined & roasted semi-boneless chicken, sweet potato purée, broccolini, roasted sweet peppers, natural thyme jus — **110 per person**

DESSERTS (Select one)

Lemon Tart: Coconut-almond crust, vanilla cream

Banana Crunch: Banana mousse, chocolate, crushed pretzel, salted caramel

Traditional Vanilla Bean Cheesecake: Citrus Chantilly, vanilla crème anglaise, seasonal berry compotes

Apple Pie: Cinnamon brown sugar, oatmeal crumble, vanilla whipped cream, short crust

Dark Chocolate Mousse: Maple sugar meringue, graham cookie crunch, soft fudge sauce

COMPLETE CUSTOM DINNER BUFFETS

BASED ON 90 MINUTES OF SERVICE | MINIMUM 50 GUESTS

Buffet-style dinners accompanied by freshly brewed regular and decaffeinated coffee, and hot tea selection.

SOUP & SALADS (Select three)

Tortilla Soup: Vegetables, poblano, cotija, tortilla strips

Roasted Butternut Squash Bisque: Candied pepitas, apple cream, cumin-dusted croutons

Creamy Tomato Soup: Parmesan cheese crisps, brioche croutons, red chili flake

Mixed Organic Green Salad: Orange segments, marinated heart of palm, spicy pepitas, chili-lemon vinaigrette

Thyme Roasted Baby Beets Salad: Creamery goat cheese, blond frisée

Spinach & Arugula Salad: Texas grapefruit, quinoa, tomatoes, spiced pecans, white balsamic vinaigrette

Panzanella Salad: Heirloom tomatoes, shaved Parmesan cheese, basil, torn ciabatta croutons, cucumber, shaved red onion, cracked pepper

Little Gem & Butterleaf Lettuce Salad: Bleu cheese, crisp Asian pear, pomegranate-chive vinaigrette

Seafood Ceviche Salad: Mango, tequila, sweet peppers, cilantro, Fresno chili oil

Classic Caesar Salad: Crisp romaine lettuce, marinated white anchovies, roasted garlic dressing, Parmesan cheese, sourdough croutons

Compressed Watermelon & Infused Field Melon Salad: Crumbled feta, spicy pepitas, ancho chili vinaigrette, cilantro, cracked black pepper

Steakhouse Style Chopped Salad: Iceberg & romaine lettuce, bacon, red onion, bleu cheese, creamy buttermilk ranch dressing

Mesquite Salad: Grilled sweet corn, lime, chili-mayo, sweet peppers, cilantro

Mexican Caesar Salad: Romaine, avocado, cotija, ancho croutons, roasted jalapeño dressing, honey-citrus vinaigrette

ENTRÉES

Two Selections — 89 per person | Three Selections — 102 per person | Four Selections — 114 per person

Tender Beef Short Ribs: Herb-whipped Yukon gold potatoes, roasted heirloom carrots, merlot reduction

Wild & Cultivated Mushroom Ravioli: Rich mushroom & caramelized onion ragout, Parmesan cream, baby arugula

Jambalaya: Andouille sausage, gulf shrimp, the “trinity”, tomatoes, creole rice

Chicken & Corn Tamales: Tomatillo salsa, crema, pickled red onion, cilantro

Grilled Ora King Salmon: Smoked shallot-whipped potato, wilted kale, smoked carrot jus

Roasted Marinated Flank Steak: Crispy onion, chimichurri, sea sat & herb-roasted fingerling potatoes

Seared Striped Bass Fillet: Sweet corn succotash, citrus beurre blanc

Roasted Free-Range Chicken: Organic kale tri-colored quinoa

Eggplant Parmesan: Heirloom tomato fondue, fresh mozzarella, garlic-tomato confit

Shrimp & Grits: Gulf shrimp, creamy aged cheddar jalapeño grits, smoked tomato sauce, chow-chow

Roasted Cauliflower: Vegetable farro, spinach-Parmesan cream

Creamy Vegetable Risotto: Mushroom, tomato, pea, carrot, zucchini, corn, garlic & herbs

Loaded Mashed Potatoes: Yukon gold, bacon, cheddar cheese, butter, green onions, sour cream

Petite Sirloin Steak Medallions: Mushroom-barley risotto, Hill Country red wine sauce, romanesco

Grilled Chicken Breast: Lemon-thyme jus, shaved brussels sprouts, smoked bacon lardons

COMPLETE CUSTOM DINNER BUFFETS

(ENTREES – CONTINUED)

Seared Snapper Fillet: Rainbow chard farro, olive oil-lemon vinaigrette, blistered shishito peppers

Seasonal Vegetables: Grilled, roasted, steamed

Baby Back Ribs: Smoked low & slow, house BBQ sauce glazed, baked beans, traditional coleslaw

Braised Short Rib Risotto: Crispy maitake mushrooms, aged Parmesan cheese, blistered tomato, basil

DESSERTS (Select three)

Chocolate Peanut Butter Pie: Pretzel crust, whipped cream

Seasonal Berry Fruit Tart: Apricot glaze, vanilla bean crème anglaise

Warm Pecan Bread Pudding: Salted caramel, Brush Creek Ranch whiskey

Tres Leches Cake: Vanilla sponge, cinnamon whipped cream, cajeta sauce

Vanilla Crème Brûlée: Lemon shortbread, seasonal fruit garnish

Lemon Tart: Coconut-almond crust, vanilla cream

Banana Crunch: Banana mousse, chocolate, crushed pretzel, salted caramel

Traditional Vanilla Bean Cheesecake: Citrus Chantilly, vanilla crème anglaise, seasonal berry compotes

DESSERT RECEPTIONS

Minimum 25 guests per station

SOUTHERN COMFORT DESSERTS — 24 PER PERSON

Texas Pecan Pie: Brush Creek Ranch bourbon whipped cream, salted caramel

Dessert Nachos: Cinnamon sugar tortilla chips, spiced Aztec chocolate sauce, dulce de leche, whipped cream, toasted coconut, brown sugar-pineapple compote, M&M's, crushed Oreo cookies

Warm Seasonal Fruit Cobbler: Buttered crumb topping, vanilla bean ice cream

BANANAS FOR BANANAS — 19 PER PERSON

Southern Style Banana Puddin': Vanilla wafers, crème

Bananas Foster: Caramelized sugar and rum, vanilla ice cream, chocolate ice cream

Brûléed Bananas: Crème brûlee, whipped cream, banana candy

HILL COUNTRY PEACHES & CREAM — 21 PER PERSON

Tequila Flambéed Peaches: Cajeta, sour cream pound cake, cinnamon almond streusel, vanilla bean ice cream

Fredericksburg Peach Cobbler: Salted caramel, crème anglaise

Peaches & Cream Trifle

WARM CHOCOLATE FONDUE — 25 PER PERSON

Dark, milk, and white chocolate fondue

Strawberries, banana bread, brownie chunks, Rice Crispy Treats, donut holes, pound cake, marshmallows, bacon strips

BAR PACKAGES

Includes featured select wine, domestic and import beer, soda and water.

MODERN

30 first hour / 12 each additional hour

Tito's Handmade Vodka

Bombay Sapphire Gin

Bacardí Superior Rum

Jack Daniel's Whiskey

Dewars White Label Scotch

Espolón Blanco Tequila

Hennesy VS Cognac

HISTORIC

35 first hour / 14 each additional hour

Brush Creek Vodka

Hendricks Gin

Ron Zacapa 23 Rum

Brush Creek Straight Bourbon

Johnny Walker Black Label Scotch

Espolón Reposado Tequila

Rémy Martin VSOP Cognac

> Our **Historic Package** features Brush Creek Vodka and Brush Creek Straight Bourbon from an award-winning craft distillery on-site at our luxury ranch in Wyoming, Brush Creek Distillery.
>
> The handcrafted spirits are innovative, utilizing the natural resources surrounding the ranch, and reveling in time-honored processes. Every batch is inspired by the compelling stories and sagas born from the land, just like the contents of every bottle.

BARTENDER SERVICE

$150 per bartender per 4-hour service. One bartender required per 75 guests.

MODERN

Cocktails — 13

Domestic Beer — 8

Craft & Imported Beer — 9

Wine — 11

Soda & Water — 7

HISTORIC

Cocktails — 15

Domestic Beer — 8

Craft & Imported Beer — 9

Wine — 11

Soda & Water — 7

WINE & BEER

Domestic Beer — 8

Craft & Imported Beer — 9

Wine — 11

Soda & Water — 7

WINE BY THE BOTTLE

Can be added to any package or à la carte. Subject to availability. Priced per bottle.

WHITE/SPARKLING

Mumm Rose Sparkling, Napa, California — 46

Heinz Eifel Riesling, Mosel Valley, Germany — 60

Drumheller Chardonnay, Columbia Valley, Washington — 40

Au Bon Climat Chardonnay, Santa Barbara, California — 54

RED

Cloudline Pinot Noir, Willamette Valley, Oregon — 62

Au Bon Climat Pinot Noir, Santa Barbara, California — 54

Mollydooker "The Boxer" Shiraz, South Australia — 100

Drumheller Cabernet, Columbia Valley, Washington — 40

Experience Cabernet, Napa Valley, California — 110

SPECIALTY COCKTAILS

Can be added to any bar package. Priced per consumption. $18 per cocktail, pre-ordered. Maximum of 2 selections.

La Villita Margarita: Espolón Blanco, Guava, Watermelon, Mezcal Mist

Signature in San Antonio: Elijah Craig Small Batch, Vanilla Demerara, Black Walnut Bitters

Mezcal in the Garden: Mezcal, Maraschino, Spring Herbs, Honey, Fresh Lemon

Texas Sun: Zephyr Gin, Strawberry Oleo, Fresh Lemon, Bubbles

Weekend in Mexico: Tequila, Clement Creole Shrub, Pineapple & Guava Oleo

Sunken Gardens: Absolut Vodka, Riesling, Texas Peaches, Fresh Lemon

POLICIES

FOOD AND BEVERAGE
Our menus include a variety of choices to appeal to your guests. Menu items are subject to change based on availability. All menu prices are subject to a 26% taxable service charge and all applicable taxes. Please note that no food and beverage can be removed from the property following the conclusion of your event. Outside food & beverage is not permitted in any hotel event space.

Menus must be prepared for the final guarantees.

All bar service requires (1) bartender per 75 guests with a fee of $150 per bartender, per 4 hours of service. All chef attendant menu items require (1) chef attendant per 50-75 guests depending on menu with a fee of $150 per attendant. All fees are plus applicable taxes.

FUNCTION GUARANTEES
Food guarantees are due ten (10) business days prior to the scheduled event date. If no guarantee is given, the expected attendance on the banquet event order will be considered the guarantee.

AUDIO VISUAL
Our in-house audio-visual provider, Markey's, can assist you with all your AV needs. From data projection packages to video/audio equipment to lighting and décor, they have it all. See your Event Manager for more details and introductions.