



MENU SELECTIONS

OUR BANQUET MENUS ARE THOUGHTFULLY DESIGNED TO OFFER A WIDE VARIETY OF SELECTIONS TO SUIT EVERY OCCASION. WE ARE ALSO PLEASED TO CUSTOMIZE MENUS TO REFLECT YOUR SPECIFIC PREFERENCES AND EVENT VISION.

BUFFET SERVICE IS AVAILABLE FOR A MINIMUM NUMBER OF GUESTS, AS INDICATED WITHIN EACH MENU. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY THE Menger Hotel, AND, IN ACCORDANCE WITH HOTEL POLICY, ALL CATERED ITEMS MUST BE CONSUMED ON THE PREMISES.

LOCALLY INSPIRED: ROOTED IN THE RICH HISTORY OF SAN ANTONIO, OUR CULINARY OFFERINGS DRAW INSPIRATION FROM REGIONAL FLAVORS AND TEXAS HERITAGE, COMPLEMENTED BY TIMELESS SURROUNDINGS AND THE CHARACTER OF ONE OF THE CITY'S MOST ICONIC LANDMARKS.

WELCOMING: GRACIOUS, ATTENTIVE SERVICE DELIVERED WITH GENUINE TEXAS HOSPITALITY CREATES A WARM AND INVITING ATMOSPHERE, FOSTERING MEANINGFUL AND MEMORABLE EXPERIENCES FOR EVERY GUEST.

INCLUSIVE: FROM ELEGANT BANQUET SETTINGS TO VERSATILE MEETING SPACES, OUR OFFERINGS ARE DESIGNED TO ACCOMMODATE GATHERINGS OF ALL SIZES, WITH SEAMLESS SERVICE AND THOUGHTFUL DETAILS ENSURING A REFINED AND EFFORTLESS EXPERIENCE.

BREAKFAST

CONTINENTAL

Includes Fresh Orange, Cranberry & Apple Juices, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas



CLASSIC | \$38 PER GUEST

Fresh Cut Seasonal Fruits

Dry Cereals, Granola Skim Milk, 2% Milk

Assorted Breakfast Pastries, Croissants & Muffins (N)



SUNRISE | \$42 PER GUEST

Fresh Cut Seasonal Fruits

Assorted Breakfast Pastries, Croissants & Muffins

Individual Greek Style Yogurts

Dry Cereals, Granola, Skim Milk, 2% Milk



MORNING FUEL | \$47 PER GUEST

Fresh Cut Seasonal Fruits

Breakfast Pastries, Croissants & Muffins (N)

Assorted Bagels, Cream Cheeses, Jams, Butter

Morning Fuel Energy Shooter

Steel Cut Oatmeal, Brown Sugar, Almonds, Honey, Blueberries

Individual Greek Style Yogurts

** Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. **

N: Contains Nuts

V: Vegan

GF: Gluten Free

BREAKFAST

BUFFET

Includes Fresh Orange, Ruby Grapefruit & Apple Juices, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas



CLASSIC | \$48 PER GUEST

Assorted Breakfast Pastries, Croissants & Muffins (N)
Fresh Cut Seasonal Fruits, Dry Cereals, Granola.
‘Skim Milk, 2% Milk
Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Southern Breakfast Potatoes

SUNRISE | \$54 PER GUEST

Fresh Cut Seasonal Fruits
Breads, Assorted Jams, Butter
Buttermilk Biscuits & Sausage Gravy
Assorted Greek Yogurt
Scrambled Eggs & Applewood Smoked Bacon
Country Style Ham with Whole Grain Honey Glaze
Breakfast Potatoes



ENHANCEMENTS

Omelet | \$22 per guest

Farm Fresh Eggs & Egg Whites
Topings: Ham, Bacon, Mushrooms,
Tomatoes, Scallions, Bell Peppers
Cheese: Cheddar, Pepper Jack
(GF)

Pancake or Waffle Station | \$22 per guest

Choice of Pancake or Wafflee
Toppings: Sliced Bananas, Mixed Berries, Blueberry
Preserves
The Fun Stuff: Whipped Butter, Chocolate Shavings,
Toasted Almonds, Maple Syrup, Agave



MORNING DISPLAYS

Assorted Bagels | \$42 per dozen

Local Jams, Vegetable Cream Cheese,
Strawberry Cream Cheese, Plain Whipped
Cream Cheese

Scottish Smoked Salmon | \$22 per guest

Red Onions, Egg Whites, Yolks, Sliced Tomatoes,
Capers, Plain Whipped Cream Cheese, Mini Bagels
(Gluten Free Bagels Available Up On Request)

BREAKFAST SANDWICH | \$14 PER SANDWICH

Breakfast Burrito: Eggs, Potatoes, Chorizo, Pepper Jack Cheese, Pico de Gallo
Breakfast Sandwich: Eggs, Smoked Bacon, Cheddar Cheese, English Muffin
Egg White Frittata Wrap: Spinach, Peppers, Feta Cheese, Sofrito, Whole Wheat Wrap

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BREAKS

A LA CARTE & THEAMED

Coffee & Tea Is Sold By The Gallon, Soft Drinks On Consumption



KITCHEN CRAFTED

Fresh Fruit Skewer / \$36 per dozen

Smoothies / \$16 per guest (Choose Two)

Green Power / Spinach, Lemon, Pear, Matcha, Almond Milk

Tropical Sunshine / Pineapple, Mango, Banana, Coconut Water

*Berries & Cream / Seasonal Berries, Oats, Maple Syrup, Oat Milk
(V/GF)*

CRAFTED BAKERY

Donuts / \$54 per dozen

Assortment of Cakes & Muffins / \$48 per dozen

Assorted Breakfast Danishes / \$54 per dozen

Fudge Brownies Bars / \$52 per dozen

Signature Gourmet Cookies / \$58 per dozen

Chef Selection Crafted Cupcakes / \$72 per dozen

Lemon Rice Crispy Treats / \$52 per dozen

THEMED BREAKS

Mediterranean / \$34 per guest (Choose 4)

Breads / Pita, Lavash, Focaccia

Spreads / Hummus, Baba Ganoush, Tzatziki

Mixed Olives / Citrus & Argan Oil

Cheese / Aged Manchego, Grilled Halloumi, Local Honey

Baklava / Walnut & Pistachio (N)

Iced Tea / Garden Mint

The Biergarten / \$32 per guest (Choose 3)

Soft Pretzels / Salt & Cinnamon Sugar

*Pretzel Balls / Cheese Fondue, Dijon, Whole Grain
Mustard*

*Bacon Wrapped Baby Peppers / Jalapeño Chive Cream
Cheese*

Rootbeer Floats / Vanilla Bean Ice Cream

Texas Front Porch / \$29 per guest

Southern Refreshers / Sweet Tea, Fresh Lemonade

*Bakery Basket / Cinnamon Coffee Cake, Pecan Sticky
Buns, Banana Nut Bread*

*Warm Comfort Snacks / Mini Sausage Kolaches,
Cheddar Biscuits with Honey Butter*

*Sweet Treats / Oatmeal Raisin Cookies, Texas Pecan
Bars*

Fresh Fruit / Seasonal Melon & Grapes Cups

Infused Water / Strawberry & Basil

South Texas Citrus / \$34 per guest

Juice / Valencia Orange, Ruby Red Grapefruit

*Individual Fruit Cups / Watermelon, Pineapple, Texas
Grapefruit, Tajín-Lime Honey*

*Mint Parfait / Honey Vanilla Yogurt, Texas Pecan Granola,
Candied Lime Zest*

*Sweets / Orange Tres Leches Bites, Lemon Mexican Wedding
Cookies, Grapefruit-Pecan Tartlets*

Savory / Warm Mini Jalapeño-Cheddar Kolaches

Infused Water / Citrus, Cucumber & Mint

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BREAKS

BEVERAGES & SNACKS

A LA CARTE



COFFEE & TEA

Beverage Package / 55 per guest (all day) 40 per guest (half day)

Freshly Brewed Coffee Regular & Decaffeinated Coffee

Selection of Herbal Teas

Assorted Coca-Cola Soft Drinks

Still & Sparkling Water

A LA CARTE BEVERAGES

Regular & decaf coffee / \$75 per gallon

Assortment of Teas / \$75 per gallon

Lemonade, iced tea (sweetened or Unsweetened)

Fruit punch / \$65 per gallon

Assorted Coca-Cola soft drinks / \$5 each

Bottled Water/ \$5 each

Naked Juice / \$7 each

Gatorade / \$8 each

Regular and Sugar Free Red Bull / \$9 each

A LA CARTE SNACKS

Fresh whole fruit / \$4 each

Greek yogurt parfaits: granola & berries / \$6 each

Granola Multi-Grain Bars / \$3 each

Kind Bars / \$6 each

Individual Bags of Chips/ \$4 each

Mixed Nuts Cups / \$8 each

Gourmet Cookies / \$55 dozen

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HERITAGE MENU

*Starting at \$68 per Guest
Plated Dinner*



FIRST COURSE

(Choose 1)

Salad: Mixed Greens, Caesar, Greek

Choice of Two: Ranch, Italian, Balsamic, Caesar



MAIN COURSE

<i>Pappardelle Pasta</i>	<i>(\$58)</i>
<i>Shrimp Scampi</i>	<i>(\$60)</i>
<i>Chicken Scaloppini</i>	<i>(\$64)</i>
<i>Chicken Milanese</i>	<i>(\$65)</i>
<i>Grilled White Fish Filet</i>	<i>(\$65)</i>
<i>Lime Marinated Flat Iron Steak</i>	<i>(\$66)</i>
<i>12 oz New York Strip</i>	<i>(\$68)</i>



*ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE ASSORTED
VEGETABLES & STARCH, WARM PETIT ROLLS & BUTTER*



Coffee and Iced Tea

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LEGACY MENU

Starting at \$75 per Guest



FIRST COURSE

Salad: Cobb or Caesar or Greek



MAIN COURSE

Vegetarian Lasagna (\$68)
Roasted Broccolini

Grilled Salmon Fillet (\$72)
French Butter Sauce

Herb Grilled Chicken Breast (\$70)
Lemon Caper Sauce

8 oz Filet Mignon (\$75)
Wild Mushroom Sauce

Braised Short Ribs (\$79)
Red Wine Sauce



*All ENTRÉES ARE SERVED WITH CHEF'S CHOICE ASSORTED
VEGETABLES & STARCH, WARM PETIT ROLLS & BUTTER*



Coffee and Iced Tea

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PRESIDENTIAL MENU

Starting at \$77 per Guest



FIRST COURSE

Salad: Mixed Greens or Caesar or Greek



MAIN COURSE DUET

<i>Chicken Breast & Salmon</i>	<i>(\$84)</i>
<i>Chicken Breast & Shrimp Scampi</i>	<i>(\$85)</i>
<i>Half Chicken & Grilled Shrimp</i>	<i>(\$85)</i>
<i>Petite Filet & Cod Filet</i>	<i>(\$92)</i>
<i>Petite Filet & Shrimp Scampi</i>	<i>(\$92)</i>
<i>Petite Filet + Chicken</i>	<i>(\$97)</i>



*All ENTRÉES ARE SERVED WITH CHEF’S CHOICE ASSORTED
VEGETABLES & STARCH, WARM PETIT ROLLS & BUTTER*



Coffee and Iced Tea

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ENHANCEMENTS

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH A SELECTION OF PETIT ROLLS &
ASSORTED CONDIMENTS • \$150 CHEF FEE PER CARVING STATION

ROASTED TURKEY BREAST \$12 per person - Minimum of 35 Persons	\$420.00
BAKED HONEY GLAZED HAM \$15 per person - Minimum of 35 Persons	\$525.00
GRILLED BEEF TENDERLOIN \$24 per person - Minimum of 35 Persons	\$600.00
PRIME RIB AU JUS (SERVES 30) \$24 per person - Minimum of 35 Persons	\$840.00

DESSERT

Signature Mango Ice Cream	(\$12)
Chocolate Lava Cake (N) Seasonal Fruit & Whipped Cream	(\$14)
New York Cheesecake Strawberry Sauce	(\$12)
Carrot Cake Cream Cheese Frosting	(\$12)
Chef's Special Raspberry Parfait	(\$10)

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ENHANCEMENT

\$25 Per Person / Choice of Three (3) Hors D'Oeuvres
Three (3) Pieces Per Person / Package Includes a Choice of Vegetable Crudit  or Domestic Cheese Display
Each Additional Hors D'Oeuvre Selected \$5 Per Person



COLD CANAPES

- Sundried Tomatoes Bruschetta*
- Prosciutto Rolled Asparagus*
- Smoked Salmon Canap s*
- Deviled Eggs*
- Shrimp Cocktail Shooters*
- Tempura Shrimp Ponzu Sauce*
- Pulled Pork Mango Papaya Compote*

HOT CANAPES

- Spanakopita*
- Vegetables Spring Rolls*
- Fried Chicken Shooters*
- Chicken Parmesan Puffs*
- Mini Puffs Hot Dogs*
- Mac N Cheese Fritter*
- Vegetable Empanadas*
- Chicken Empanadas*

GRAZING BOARDS

Fresh Seasonal Fruit Display
Orange Cream Cheese Dip

Cheese & Charcuterie Display
Selection of three domestic cheese
Prociutto, Salumi, Bresaola

<i>Small (Serves 25-30)</i>	<i>\$375</i>
<i>Medium (Serves 30-55)</i>	<i>\$450</i>
<i>Large (Serves 60-80)</i>	<i>\$525</i>

<i>Small (Serves 25-30)</i>	<i>\$475</i>
<i>Medium (Serves 30-55)</i>	<i>\$500</i>
<i>Large (Serves 60-80)</i>	<i>\$550</i>

Fresh Garden Display
Assorted Raw Vegetables, Selection of Olives,
Grilled Vegetables, Onion Dip

<i>Small (Serves 25-30)</i>	<i>\$350</i>
<i>Medium (Serves 30-55)</i>	<i>\$425</i>
<i>Large (Serves 60-80)</i>	<i>\$475</i>

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HERITAGE BUFFET

*Includes Freshly Brewed Regular & Decaffeinated Coffee & Selection of Herbal Teas
Minimum of 40 Guests*

ITALIAN
\$65 per Guest



SOUTHWEST TEX-MEX
\$69 per Guest

SOUP & BREAD

Garlic Knots or Herb Focaccia,

Olive Oil

Minestrone Soup | Cannellini, Parmesan

SOUP & NACHO BAR

Classic Tortilla Soup | Cilantro

Warm Fried Tortillas

Guacamole, Poblano Queso, Salsa Roja, Salsa Verde

SALADS

Caesar | Romaine, Parmesan, Croutons, Caesar Dressing

Heirloom Tomato Caprese | Fresh Mozzarella, Basil, Black Pepper, Balsamic Reduction

SALADS

Southwest | Romaine, Tomatoes, Black Beans, Roasted Corn, Oaxaca Cheese, Cilantro Lime Vinaigrette

Jicama Slaw | Cabbage, Pineapple, Cucumber, Cilantro Leaves, Jalapeño, Chile Dressing

PROTEINS

Shrimp Scampi | Sundried Tomatoes, Char-Grilled Lemon, Herbs

Chicken Marsala | Wild Mushrooms

Pasta Primavera | Seasonal Vegetables, Spinach, Vodka Sauce, Herbs

BAJA COASTAL TACOS STATION

Blackened Cod, Vegetable Calabacitas, Beef Fajitas Napa Cabbage, Lime, Hot Sauce, Pickled Fresno, Chipotle Aioli

*Pico de Gallo & Cotija Cheese
Warm White Corn & Flour Tortillas*

SIDES

*Baked Eggplant Ratatouille | Zucchini, Squash, Tomato, Onion, Basil
Rosemary Marble Potatoes | Garlic, Shallots, Extra Virgin Olive Oil V*

SIDES

*Yellow Rice | Guajillo Chili, Cilantro, Roasted Corn
Refried Beans | Queso Fresco*

DESSERTS

*New York Cheesecake
Carrot Cake*

DESSERTS

*Signature Mango Ice Cream
Raspberry Parfait*

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LEGACY BUFFET

*Includes Freshly Brewed Regular & Decaffeinated Coffee & Selection of Herbal Teas
Minimum of 40 Guests*

TEXAS RANCH
\$79 per Guest



SOUTHERN COMFORT
\$79 per Guest

SOUP & BREAD

*Bread Roles or Herb Focaccia,
Olive Oil*

*Smoked Bacon Corn Chowder | Gold Potatoes,
Fresh parsley*

SALADS

*Classic Potato Salad | Red bliss Potatoes,
Dijonnaise, Parsley, Onion, Celery*

*Chopped Salad | Baby Gem Lettuce, Tomato
Jam, Bleu Cheese Crumbles, Chopped Bacon,
Black Pepper Bleu Cheese Dressing*

PROTEINS

*Pollo en Pina | chili dusted grilled chicken,
pineapple relish*

*Slow Cooked Pork BBQ | Chef's Dry Rub, Honey
BBQ Sauce*

*New York steak | Provence Herbs Rub,
(1 attendant per 50 guests required, \$175 each)
Pasta Primavera | Seasonal Vegetables, Spinach,
Vodka Sauce, Herbs*

SIDES

*Seared Brussel Sprouts | Sweet Onions,
Herb Vinaigrette
Smoked Cheddar Scalloped Potatoes | Yukon Gold
Potatoes, Fontina, Cream, Fresh cut chive*

DESSERTS

New York Cheese Cake

SOUP & BREAD

*Warm Corn Bread Muffins | Plain &
Jalapeño, Whipped Honey Butter*

Clam Chowder | Spiced Oyster Crackers

SALADS

*Baby Greens | Cucumbers, Carrots, Spiced
Pecans, Orange-Honey Vinaigrette*

*Little Gem Greens | Hard-Boiled Egg, Bacon,
Oven-Roasted Tomatoes, Cilantro Vinaigrette*

PROTEINS

*Pink Shrimp | Grilled Corn, Pepper, Cilantro,
Tabasco Cream*

*Vegetarian Paella | Safron Rice, Black Beans, Peas,
Asparagus, Peppers, Olives*

*Santa Maria Grilled Tri Tip | Dry Rubbed, Pickled
Onions, Red & Green Chimichurri*

SIDES

*Charred Brussels Sprouts | Maple Bacon, Cayenne
Celery Root-Potato Purée
Jasmine Rice | Green Onion, Fried Garlic*

DESSERTS

Bread Pudding

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BAR OPTIONS



HOSTED BAR

<i>SUPER PREMIUM BRANDS</i>	<i>\$18.00</i>
<i>PREMIUM BRANDS</i>	<i>\$16.00</i>
<i>CALL BRANDS</i>	<i>\$14.00</i>
<i>HOUSE WINE</i>	<i>\$11.00</i>
<i>IMPORTED BEER</i>	<i>\$10.00</i>
<i>DOMESTIC BEER</i>	<i>\$9.00</i>
<i>HOUSE WINE PER BOTTLE</i>	<i>\$45.00</i>
<i>HOUSE CHAMPAGNE PER BOTTLE</i>	<i>\$49.00</i>
<i>SOFT DRINKS</i>	<i>\$6.00</i>

CASH BAR

<i>SUPER PREMIUM BRANDS</i>	<i>\$20.00</i>
<i>PREMIUM BRANDS</i>	<i>\$18.00</i>
<i>CALL BRANDS</i>	<i>\$16.00</i>
<i>HOUSE WINE</i>	<i>\$14.00</i>
<i>IMPORTED BEER</i>	<i>\$12.00</i>
<i>DOMESTIC BEER</i>	<i>\$10.00</i>
<i>HOUSE WINE PER BOTTLE</i>	<i>\$49.00</i>
<i>HOUSE CHAMPAGNE PER BOTTLE</i>	<i>\$59.00</i>
<i>SOFT DRINKS</i>	<i>\$8.00</i>

BARTENDER FEE: \$120.00+TAX FOR 2 HOURS (MINIMUM 2 HOURS)

ADDITIONAL HOURS \$50.00+ TAX PER HOUR/BARTENDER

CASHIER SERVICE FEE: \$100.00+ TAX FOR 2 HOURS

ADDITIONAL HOURS \$45.00 + TAX PER HOUR/PER CASHIER

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BAR OPTIONS



SIGNATURE HOSTED BAR

PRICED PER PERSON • CALL BRANDS

<i>FIRST HOUR</i>	<i>\$36.00 PER PERSON</i>
<i>SECOND HOUR</i>	<i>\$29.00 PER PERSON</i>
<i>EACH ADDITIONAL HOUR</i>	<i>\$20.00 PER PERSON</i>

PREMIUM LIQUOR BRANDS

<i>FIRST HOUR</i>	<i>\$49.00 PER PERSON</i>
<i>SECOND HOUR</i>	<i>\$38.00 PER PERSON</i>
<i>EACH ADDITIONAL HOUR</i>	<i>\$29.00 PER PERSON</i>

HOSTED & CASH BAR BRANDS

CALL BRANDS:

J&B OR DEWARS

JIM BEAN

SEAGRAMS 7

BEEFEATER GIN

SMIRNOFF VODKA

BACARDI LIGHT

SAUZA TEQUILA

PREMIUM BRANDS:

JOHNNY WALKER BLACK

OR CHIVAS REGAL 12 YEAR

MAKER'S MARK BOURBON

JACK DANIELS

TANQUERAY GIN

ABSOLUT VODKA

BACARDI GOLD RUM

EL JIMADOR TEQUILA

SUPER PREMIUM BRANDS:

GLENLIVET 12 YEAR OLD

WOODFORD RESERVE or KNOB

CREEK or BOURBON or CROWN

ROYAL or TX WHISKEY

BOMBAY SAPPHIRE GIN

GREY GOOSE OR TITOS VODKA

FLOR DE CANA 12 YEAR RUM

ESPOLON TEQUILA

BARTENDER FEE: \$120.00+TAX FOR 2 HOURS (MINIMUM 2 HOURS)

ADDITIONAL HOURS \$50.00+ TAX PER HOUR/BARTENDER

CASHIER SERVICE FEE: \$100.00+ TAX FOR 2 HOURS

ADDITIONAL HOURS \$45.00 + TAX PER HOUR/PER CASHIER

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TERMS & CONDITIONS



SPLIT MENUS

If Entrées are requested, the salad, entrée sides and dessert will be the same for all guest. You may choose up to three entrée proteins for your function. The cost for the higher price entrée will be charged plus \$32 per guest to cover the spread.

DISCLAIMER / BREAKFAST

Breakfast and Enhancements are charged on a guarantee or actual attendance if greater than guarantee. Breakfast is designed for a maximum of one and one-half hours of service. Additional hours are available at an additional charge of \$10 per guest, per hour. Food items are not transferable to other function rooms. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER / LUNCH BUFFET

Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service. Additional hours are available at an additional charge of 10 per guest, per hour. Food items are not transferable to other function rooms. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER / RECEPTION ACTION STATION

Chef Attendants at \$175 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$175 per Chef Attendant, per hour. Reception Stations are charged on guarantee or actual attendance if greater than guarantee, Reception Action Stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$9 per guest, per hour. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER / RECEPTION

Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of 10 per guest, per hour. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

PRICES AND PAYMENT

All food, beverage and room rental are subject to a taxable 25% Service Charge. All events are subject to a sales tax of 8.25%. Prices are subject to change and will be guaranteed 90 days prior to your function.

FOOD AND BEVERAGE

All food and beverage must be purchased exclusively from The Menger Hotel, and consumed in designated function areas. The Department of Health prohibits the Hotel from allowing food to be removed from the function location. We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. EOs will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

FOOD ALLERGY AND SPECIAL MEALS

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food. The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

FEES

For all Buffets of fewer than 30 guests, a \$250 set up fee will be charged. Chef Attendants at \$175 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$175 per Chef Attendant, per hour. Bartender fees are 250 per Bartender, per three hours and \$75 per Bartender, per each additional hour. One Bartender will be staffed for every 100 guests. Cashier fees are \$150 per Cashier, per two hours and 50 per Cashier, per each additional hour. One Cashier will be staffed for every 100 guests.

BUFFET MEALS

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof. Our buffets and food stations are all priced as per the following meal durations: Breakfast Buffet (one and one-half hours), Lunch, Dinner Buffets & Reception / Stations (two hours), Coffee Breaks (thirty minutes). Should you require additional time, this can be arranged for an additional fee. Please coordinate with your Meetings and Special Events Manager for a personalized proposal.

GUARANTEES

The guaranteed number of attendees is due at Noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to all aspects of your event (Food, Beverage, and Destination Service). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Should your guaranteed final attendance be significantly less than your tentative count, the Hotel reserves the right to move your event to a more suitable location to better serve your guests. Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

TERMS & CONDITIONS



OUTDOOR FUNCTIONS AND WEATHER CALL

Weather calls will be made by the Client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors. The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to \$10 per guest will be incurred for a double set of the weather backup location.

SIGNAGE AND LITERATURE

Signage is to be used outside meeting rooms only. The Hotel reserves the right to remove signage which is considered to be inappropriate and must be professionally printed. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or corkboards. Banner displays will incur an additional set-up charge.

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the Texas State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the Hotel at any time. For similar liability reasons, no food may be brought into the Hotel for any catered functions. Texas law requires all alcohol service to end at 1.00 am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function. Dedicated security staff is available, and the charge begins at \$65 per Officer, per hour (four-hour consecutive minimum). Arrangements must be made in advance for Loss Prevention Officers to be present.

HOTEL INFORMATION

*The Menger Hotel
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