

Our weading packages include the jouowing.

Sparkling Wine or Cider Toast for all wedding guests

Complimentary Cake Cutting Service

Dance Floor and Staging for Head Table

Guest book table, gift table and DJ table

Complimentary tasting

White Linen with white napkins

Complimentary suite for the bride and groom on their wedding night\*

Complimentary amenity in the guestroom for the bride and groom on their wedding night

Complimentary Breakfast from Room Service on the morning after for the bride and groom

Discounted Friends and Family Group Rate for overnight accommodations

\*There is a \$7,000.00++ food and beverage minimum in order to receive a complimentary night or a \$3,500.00++ food and beverage minimum to receive an upgrade at your special rate.



**Caesar Salad** 

### Entrée

(Choice of 2 with minimum of 50 guests, otherwise 1 choice)

### **Chicken Piccata**

Sautéed Boneless Breast of Chicken in Lemon, Capers, Vino Blanco and topped with Artichoke Hearts \$46.00++ per person

## **Chicken Champignon**

Grilled Breast of Chicken topped with Pinot Noir and Wild Mushroom Sauce \$43.00++ per person

### Steak Maitre d Hotel >cooked MEDIUM

8 ounce New York Strip Steak topped with Maitre d Hotel butter \$51.00++ per person

### **Tortilla Crusted Tilapia**

served with Chardonnay Cream Sauce \$44.00++ per person

### Pan Sautéed Filet of Snapper

topped with Lemon Caper Butter Sauce \$45.00++ per person

#### Pasta Primavera

Linguini Pasta with Sundried Tomato, Kalmata Olives, Capers, Artichoke in Extra Virgin Olive Oil \$39.00++ per person



Chicken Oscar \$50.00++

Menger Hotel I 204 Alamo Plaza I San Antonio TX 78205



### **Grilled or Pecan-Crusted Chicken Breast**

with Baked Salmon \$60.00++

with Shrimp Scampi \$61.00++

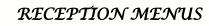
with Crab Cakes and Tomato Fondue \$61.00++

with Grilled Red Snapper \$61.00++









PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT NOTICE

Cold Hors d'Oeuvres (per 100 pieces)

| Belgian Endive with Crab Salad                                | \$260.00++ |
|---|------------|
| Melon and Prosciutto  | \$350.00++ |
| Pastry Shells with Crab Meat                                  | \$400.00++ |
| Chilled Gulf Shrimp served with Cocktail and Remoulade Sauces | \$500.00++ |
| Tea Sandwiches  | \$300.00++ |
| Crab Fingers served with Cocktail and Remoulade Sauces        | \$600.00++ |
| Asparagus in Prosciutto                                       | \$400.00++ |
| Antipasto Skewers   | \$350.00++ |
| Smoked Salmon on Toast Points                                 | \$400.00++ |
| Crostini with Tomato and Basil                                | \$300.00++ |
| Fresh Fruit and Cheese Skewers                                | \$190.00++ |
|   |            |

# Hot Hors d'Oeuvres (per 100 pieces)

| Fried Shrimp with Cocktail and Tartar Sauce            | \$500.00++ |
|--|------------|
| Buffalo Wings with Blue Cheese Dip                     | \$350.00++ |
| Spring Rolls served with Sweet and Sour Sauce          | \$300.00++ |
| Southwestern Spring Rolls served with Cilantro Sauce   | \$300.00++ |
| Scallops wrapped in Bacon                              | \$400.00++ |
| Shrimp and Andouille Kebob                             | \$400.00++ |
| Mini Crab Cakes served with Cocktail and Tartar Sauces | \$450.00++ |
| Stuffed Fried Jalapenos with Ranch Dip                 | \$350.00++ |
| Fried Chicken Tenders with Honey Mustard Sauce         | \$375.00++ |
| Beef Empanadas with Cilantro Sauce                     | \$375.00++ |
| Chicken Empanadas with Cilantro Sauce                  | \$350.00++ |
| Seafood Empanadas with Cilantro Sauce                  | \$450.00++ |
| Mushrooms stuffed with Crab Meat                       | \$400.00++ |
| Mushrooms stuffed with Spinach and Ham                 | \$375.00++ |
| Quiche Lorraine (Bite Size)                            | \$375.00++ |
| Vegetable Quiche (Bite Size)                           | \$350.00++ |
| Spanakopita  | \$350.00++ |
| ~~~~~~~~~~~~~~   |            |

Whole Baked Brie en Croute with walnuts and raspberry filling and crackers
Serves 20 guests \$200.00++

Smoked Salmon served with Chopped Egg, Diced Onion, Capers, Lemon and Horseradish Sauce, Toasted Bagels serves 25 guests \$250.00++



### **GARDEN FRESH RELISH TRAY**

Assorted raw vegetables, Kalamata Olives, Green Olives, Baby Corn and Grilled Vegetables served with Onion Dip

Small < serves 25-30 > \$200.00++

Medium < serves 30-55 > \$280.00++

Large < serves 60-80 > \$390.00++

### FRESH SEASONAL FRUIT DISPLAY

Served with Orange Cream Cheese Dip

Small < serves 25-30> \$200.00++

Medium < serves 30-55> \$290.00++

Large <serves 60-80 > \$400.00++

### FRESH FRUIT & CHEESE DISPLAY

Served with Imported and Domestic Cheese

Small < serves 25-30> \$300.00++

Medium < serves 30-55> \$400.00++

Large <serves 60-80 > \$550.00++

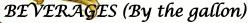
### IMPORTED AND DOMESTIC CHEESE DISPLAY

Selection of Cheddar, Stilton, Swiss, Boursin, Brie, Blue and Gouda served with Gourmet Crackers and Grapes

Small < serves 25-30> \$300.00++

Medium < serves 30-55> \$400.00++

Large <serves 60-80 > \$500.00++



Bottled Water \$3.00/each
Tropical Fruit Punch \$28.00/gallon
Old Fashioned Lemonade \$24.00/gallon

Rum Punch \$70.00 Champagne Punch \$70.00

# HOSTED & CASH BAR CHARGES

Bartender fee \$116.50 for 2 hours (minimum 2 hours) Additional hours \$41.00 Cash Bars also require a Cashier fee \$100.00+tax for 2 hours (Additional hours \$35.00 + tax

\*Require a minimum of \$300.00 per bar

\*For Cash Bar prices Add \$0.25 to listed hosted bar prices

### CALLS: PREMIUMS SUPER PREMIUMS

J & B ScotchChives Regal ScotchGlenlivet ScotchJack Daniels BourbonWild TurkeyJohnny Walker Black

Scotch Crown Royal Cuervo 1800

Smirnoff vodka Jack Daniels Bourbon

Beefeater Gin Absolut and Stolichnaya Vodkas Maker's

Beefeater Gin Absolut and Stolichnaya Vodkas Maker's Mark Bourbon
Barcardi Light Rum Tanqueray and Beefeater Gin Grey Goose Vodka
Cuervo Tequila Bacardi Gold Kettle One Vodka

Seagram 7 Cuervo Gold Tequila Bacardi Gold

Tanqueray Ten Gin

Jack Daniels Bourbon

### HOSTED CONSUMPTION BAR

(ADD \$.25 TO PRICE BELOW FOR CASH BAR PRICES)

Super Premium Brands \$ 7.50 **Premium Brands** \$ 6.50 **Call Brands** \$ 6.00 \$ 6.00 **House Wine** Imported Beer \$ 5.00 \$ 4.50 **Domestic Beer** House Wine per bottle \$ 30.00 House champagne per bottle \$30.00 Soft Drinks \$ 2.50 Domestic Keg Beer \$300.00

Imported Keg Beer Available upon request

Frozen Margaritas by the gallon \$110.00

Frozen Margarita Machine Rental(required minimum 5 gallon order) \$200.00 + tax

Wine List available upon request Cordials and Cognac upon Request

