



EVENT MENU

◆ 2024 ◆


LA CANTERA
RESORT & SPA
HILL COUNTRY • SAN ANTONIO

LaCanteraResort.com | 210.558.6500



La Cantera Resort & Spa has an elite culinary team comprised of chefs and industry experts from across the globe. Each individual brings unique flavors, experiences and perspectives to help create menus that are not only delicious but creative and inspiring.

EXECUTIVE CHEF, CHRISTIAN BRASSFIELD

Christian Brassfield grew up baking with his Filipino grandmother, and fondly remembers learning to make hopia, a flaky pastry filled with sweet mung bean or purple yam paste. While his mother's family is originally from the Philippines, his father grew up on a farm in Tennessee, so Chef Christian has an equal love of scratch biscuits smothered in gravy.

After graduating from culinary school, he worked at The Ritz-Carlton for many years before joining the team at Waldorf Astoria's Grand Wailea on Maui as their Executive Pastry Chef. He returned

to the mainland as Executive Sous Chef at The Ritz-Carlton, Lake Tahoe, and soon after would become the Executive Chef at Hilton's Palmer House in his hometown of Chicago.

Now, Chef Christian is taking on Texas as Executive Chef at La Cantera Resort & Spa, where he oversees 10 restaurants and the catering needs for the resort's extensive banquet areas. For starters, he plans to build seasonal relationships with the region's farmers, ranchers, and purveyors in order to highlight hyper-local ingredients such as Sweetfire Kitchen's Oven Roasted Gulf Fish complimented by okra pilau, blistered tomato, asparagus, and lemon butter sauce.



BREAKFAST TABLE

All breakfast tables feature:

Fresh squeezed orange & grapefruit juice

Fresh brewed regular and decaffeinated Lavazza coffee service, assortment of Torani flavored syrups, Mighty Leaf Teas
2%, skim, & almond milk

RISE & SHINE | 42
SEASONAL FRUITS & BERRIES
CROISSANTS, BERRY MUFFINS
& NUT BREAD LOAVES

SELECT TWO

MUESELI-OVERNIGHT OATS
banana, apple, walnuts, wildflower honey

GREEK YOGURT
maple & orange-pecan granola
VANILLA YOGURT
berries, infused honey

FRESH START | 48
Includes Rise & Shine items

*Personalize your experience by selecting
one egg option, one protein option,
and one side from the right.*

ELITE BEGINNINGS | 58
Includes Rise & Shine items

*Personalize your experience by selecting
one egg option, one protein option,
one side, and one breakfast station*

EGGS

SCRAMBLED EGG WHITES

sauteed spinach, herbs de Provence

SCRAMBLED EGGS

pico de gallo, cheddar cheese

SMOKED TURKEY & GRUYERE QUICHE

CLASSIC FRITATTA

mozzarella, tomato, basil

PROTEIN

APPLE SMOKED BACON

PORK SAUSAGE LINKS

TURKEY SAUSAGE

TEXAS GRILLED BEEF SAUSAGE

ON THE SIDE

HOME STYLE POTATOES

caramelized onions, rosemary

TEX-MEX ROASTED POTATOES

onion, peppers, cilantro

SWEET POTATO HASH

red onion, sage, baby kale

SOUTHERN STYLE GRITS

cheddar cheese

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

Buffets include 90 minutes of service.

*All stations require an attendant at \$150, per 50 guests

BREAKFAST STATION

BREAKFAST BOWL* | 18

Texas corn grits, braised short rib, smoked tomato gravy
cheddar cheese, egg

EGGS YOUR WAY* | 20

ham, bacon, roasted mushrooms, spinach, bell pepper, cheddar cheese,
tomato, onion, charred tomato salsa, assorted hot sauces

KOLACHE STATION* | 12

housemade sweet and savory kolaches;
jam and cream cheese filled, Texas sausage
sliced to order

HOUSEMADE BACON CARVING* | 16

hickory smoked heritage pork, bourbon maple glaze, sliced to order

SOUTHERN PANCAKES* | 18

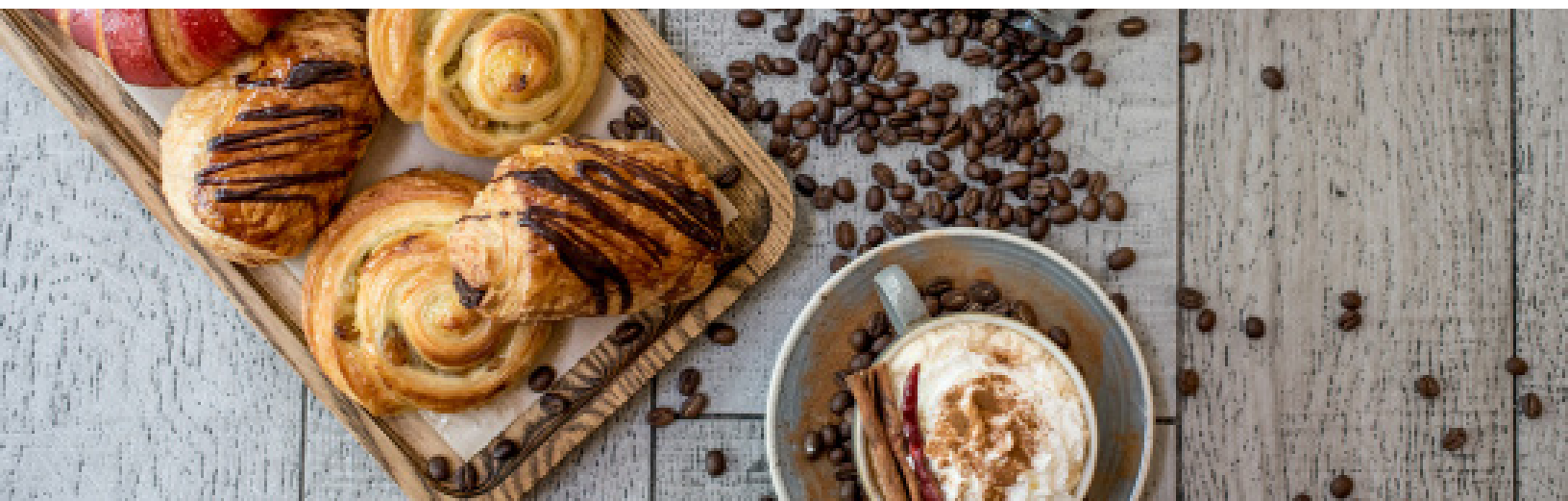
buttermilk pancakes, brown sugar, butter,
maple syrup, vanilla bean whipped cream

SMOKED SALMON TOAST | 14

chive cream cheese, pickled onion, boiled egg,
everything bagel crisp

BREAD PUDDING | 12

banana, chocolate morsels, rum cajeta



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PLATED BREAKFAST

Fresh squeezed orange & grapefruit juice
Seasonal inspired breads, muffins, and pastries served tableside
Fresh brewed regular and decaffeinated Lavazza coffee service,
assortment of Torani flavored syrups, Mighty Leaf Teas
2%, skim, & almond milk

CHOICE OF STARTER

HOUSE-MADE YOGURT PARFAIT
granola, basil seed, seasonal berries

LOCAL AND EXOTIC FRUIT SALAD
best of season fruit, infused honey

CHOICE OF ENTRÉE

LA CANTERA HASH | 38
peppers, onions, chorizo, house bacon, egg royal

PECAN PRALINE FRENCH TOAST | 40
candied pecans, maple syrup

HAM & GRUYERE QUICHE | 40
frisee salad, almonds, lemon olive oil

CHOICE OF PROTEIN

APPLEWOOD SMOKED BACON

TURKEY SAUSAGE

TEXAS GRILLED BEEF SAUSAGE

HAM STEAK



BREAKS

All breaks feature

Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups

Mighty Leaf teas, 2%, skim and almond milk

SAVOR | 28

Cinnamon roasted pecans

Truffle & sea salt housemade popcorn

Warm pretzel bites; smoked beer cheese

Espresso chocolate cookies

SWEET & SPICE | 32

Beef, turkey, & venison jerky

Pumpkin spiced almonds

Cinnamon spiced churros; spicy ancho chocolate

COFFEE & DONUTS | 26

Assorted hand crafted donuts;
powdered, glazed, cinnamon sugar, donut holes
Bottled cold brew coffee

ON THE LIGHTER SIDE | 28

Fresh fruit skewers; mango yogurt dip

Hemp seed bar

Assorted dried fruits & nuts

Quenche juice shooters



HYDRATION STATION

FULL DAY 34 | HALF DAY 18

Fresh-brewed regular & decaffeinated
Lavazza coffee service, assortment of Torani flavored syrups

Mighty Leaf teas

2 %, skim, & almond milk

Assorted Coke soft drinks

Bottled Still Water & Topo Chico Mineral Water

ENERGIZE | 28

Yogurt covered pretzels, roasted cashews

Seasonal housemade energy bars

Bottled energy drinks & Kombucha

BREAK ENHANCEMENTS

COFFEE & TEA | 116 PER GALLON

Fresh-brewed regular & decaffeinated Lavazza coffee service,
assortment of Torani flavored syrups, Mighty Leaf teas, 2%, skim, & almond milk

COKE PRODUCT SOFT DRINKS | 6 EACH

BOTTLED WATER & TOPO CHICO MINERAL WATER | 6 EACH

ASSORTED DUBLIN SODAS | 8 EACH

ASSORTED RED BULL® ENERGY BEVERAGES | 8 EACH

BOTTLED COLD BREW COFFEE | 8 EACH

TEXAS TEA FLAVORED ICED TEA | 6 EACH

ASSORTED INDIVIDUAL BAGS POPCORN | 6 EACH

SWEET AND SALTY VARIETY PRETZELS | 6 EACH

INDIVIDUALLY PACKAGED POTATO CHIPS | 6 EACH

SAHALE SNACK INDIVIDUAL MIXED BERRY AND NUT ASSORTMENT | 8 EACH

SKINNY DIPPED ALMONDS | 8 EACH

INDIVIDUALLY PACKAGED JERKY | 10 EACH

beef | pork | turkey

PROTEIN AND ENERGY BARS | 8 EACH

KIND and Bearded Brothers

UnREAL ASSORTED CHOCOLATE CANDIES | 8 EACH

VANILLA AND FRUIT FLAVORED GREEK YOGURT CUPS | 8 EACH

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

Breaks include 30 minutes of service.

*All stations require an attendant at \$150, per 50 guests

LUNCH TABLE

All lunch tables feature:

Fresh brewed regular and decaffeinated Lavazza coffee service, Mighty Leaf Teas
2%, skim, & almond milk

TASTE OF SAN ANTONIO | 66

SMOKED CHILI ADOBO SOUP
braised chicken, calabasita, fried tortillas

CANTINA CAESAR SALAD
heart of romaine, cotija, croutons,
roasted garlic chipotle dressing

PEPINO MELON SALAD
jicama, watermelon, cucumber, cilantro lime dressing

WARM TORTILLA CHIPS
San Antonio style tomato salsa, charred tomatillo salsa

STREET CORN
cilantro crema, chipotle mayo, cotija

ACHIOTE ROASTED PORK TENDERLOIN
caramelized onions, peppers

GRILLED BEEF ASADA
marinated flank steak, cilantro chimichurri

TEX-MEX STYLE RICE

BLACK BEANS
roasted peppers

HENRIETTA'S MARKET | 64

MUSHROOM BARLEY SOUP
cremini mushrooms, cipollini onions

MARBLE POTATO SALAD
tarragon-mustard vinaigrette

CHICK PEA SALAD
roasted vegetables, feta cheese, herb dressing

SANDWICHES | Choose Three
OVEN ROASTED TURKEY BLT
tomato, bacon, swiss, herbed jalapeno cheddar brioche

SLOW ROASTED BEEF
smoked gouda, arugula, horseradish cream, filone

VEGGIE WRAP
hummus, grilled vegetables, spinach tortilla

EGG SALAD
cream cheese, dill spread, butter croissant

**SELECTION OF BAGGED GOURMET
POTATO CHIPS**

HILL COUNTRY | 66

SMOKED TOMATO BISQUE
garlic croutons

BABY FIELD GREENS
pickled egg, bacon, red onion, buttermilk dressing

THREE BEAN SALAD
bell pepper, avocado, citrus vinaigrette

SLOW COOKED BEEF SHORT RIB
rosemary, thyme, beef jus

CHICKEN FRIED CHICKEN
buttermilk chicken, cracked black
pepper, cream gravy

SMASHED YUKON GOLD POTATOES
sour cream, chives

CRISPY BRUSSELS SPROUTS
aged balsamic

JALAPENO CHEDDAR BISCUITS
honey butter

SMOKE HOUSE | 66

WILD BOAR CHILI
cheddar cheese, sour cream, green onion

NAPA CABBAGE JALAPEÑO SLAW
green cabbage, carrots, cilantro lime dressing

ARCADIAN MIXED GREEN SALAD
cucumber, red onion, carrots, tomato,
herb buttermilk dressing

MESQUITE HARDWOOD SMOKED BRISKET
mustard bbq

ALAMO BEER BRINED CHICKEN
bourbon glaze

ROASTED CREAM CORN
fire roasted corn, fresh thyme

KETTLE BEANS
molasses, smoked bacon

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LUNCH TABLE CONTINUED

All lunch buffets feature:

Fresh-brewed regular & decaffeinated Lavazza coffee service, assortment of Torani flavored syrups,
Mighty Leaf teas, 2%, skim, & almond milk

VENETO | 66

LENTIL SOUP

green lentils, fresh herbs, crème fraîche

CAPRESE SALAD

mozzarella, fresh basil, balsamic reduction

TUSCAN PASTA SALAD

grilled vegetables, artichokes, salami

HERB CRUSTED SALMON

lemon butter, fried capers

PESTO GRILLED CHICKEN

basil pesto, toasted pistachio

CHARRED BROCCOLINI

lemon olive oil, Calabrian peppers

RISOTTO

shaved parmesan, wild mushrooms

FOCACCIA BREAD

GULF COAST | 70

CHILPACHOLE SOUP

crab, poblano, tomato broth

COASTAL GREENS

pickled tomato, citrus segment, feta cheese

CEVICHE AGUA CHILE

gulf coast shrimp, cucumber, avocado

GULF RED FISH

salsa criolla

MESQUITE SMOKED TEXAS SAUSAGE

peppers, onions

WILD RICE

HARICOT VERTS

garlic butter, red onion, toasted almonds

DESSERT (SELECT TWO)

APPLE CRUMBLE

caramelized fuji apples,
butter cinnamon crumble

MINI PECAN TARTS

chocolate cream,
whipped chocolate ganache

APPLE HAND PIES

cinnamon roasted apples,
almond butter crust

ABUELITA'S CHOCOLATE CAKE

cinnamon vanilla infused
chocolate cake

CARAMEL CHOCOLATE BROWNIES

CHOCOLATE PECAN BLONDIES

toasted pecans,
dark chocolate chunks

CASHEW CRANBERRY NUT BAR

gluten free oats, dried cranberries,
roasted cashews

STRAWBERRY CRUMBLE OATMEAL BARS

buttered short bread, strawberry jam,
cinnamon streusel

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PLATED LUNCH

All plated lunches feature three courses, along with Artisan breads
Fresh brewed regular and decaffeinated Lavazza coffee service, Mighty Leaf Teas
2%, skim, & almond milk

STARTER HARVEST GREENS

shaved carrots, candied walnuts, pickled fennel, goat cheese, champagne vinaigrette

WEDGE SALAD

smoked bacon, blue cheese, pickled onion, herb dressing

CAPRESE SALAD

vine ripe tomato, basil oil, balsamic reduction

SMOKED TOMATO BISQUE

gruyere cheese crostini

ENTRÉE

ROASTED BEEF STRIPLOIN | 62

roasted fingerling potato, roasted baby carrots, red wine demi

PORK CHOP | 58

blackberry gastrique, sweet potato puree, charred broccolini

HERB ROASTED CHICKEN | 56

creamy mushroom farro, smoked bacon, roasted chicken jus

SLOW BRAISED SHORTRIB | 62

Yukon whipped potatoes, roasted asparagus, smoked tomato demi

PAN-SEARED SALMON | 60

risotto, green beans, ancho honey glaze

WILD MUSHROOM GNOCCHI | 54

exotic mushroom, sage, mushroom jus

DESSERT

BLACKBERRY LEMON POUNDCAKE

lemon & vanilla infused cake, vanilla cream, candied lemon

RED VELVET CAKE

cream cheese icing, candied almonds

BLUEBERRY CHEESECAKE

yuzu infused garden berries

CHOCOLATE HAZELNUT CRUNCH CAKE

milk chocolate cream

APPLE PEAR TART

cinnamon sugar, burnt honey meringue



DINNER TABLE

All dinner tables feature:

Fresh-brewed regular & decaffeinated Lavazza coffee service

Mighty Leaf teas, 2%, skim, & almond milk

RIVER CITY | 135

GREENS SALAD

roasted tomatoes, pickled red onions, queso fresco,
achiote buttermilk dressing

ROASTED SWEET CORN SALAD

black beans, cotija, cilantro vinaigrette

COCKTAIL DEL CAMARÒN

spicy tomato sauce

CHICKEN MOLE

cassia pepper, sweet onion

PORK TAMALES

ancho chili sour cream

BEEF SKIRT STEAK

peppers, onions

SHINER BOCK BORRACHO BEANS

ARROZ ROJO

fire roasted tomato, onion, cilantro

CORN & FLOUR TORTILLAS

TEQUILA LIME TARTS

BUNUELOS

raspberry salsa

CHOCOLATE CINNAMON POT DE CREME

coconut whipped cream

ON THE GREEN | 145

BABY ICEBURG CUPS

smoked bacon, blue cheese, pickled onion, herb dressing

GREENS SALAD

spiced pecans, cherry tomatoes, carrots,
apple cider dressing

MARINATED PURPLE CABBAGE

roasted chiles, lime, cilantro vinaigrette

HICKORY SMOKED BEEF BRISKET

mustard bbq sauce

HERB ROASTED CHICKEN

rosemary-thyme, chicken jus

BOURBON BRINED PORK LOIN

orange honey barbeque

SEARED GULF FISH

preserved lemon butter

SEASALT & CHILI FRIED FINGERLING POTATOES

BOURBON MOLASSES BAKED BEANS

smoked bacon

CHARRED BRUSSELS SPROUTS

smoked lardons

HOUSEMADE CORNBREAD & BISCUITS

BAKED APPLE & CRANBERRY BUCKLE

BOURBON PECAN TARTS

BANANA PUDDING JARS



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Buffets include 90 minutes of service.

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DINNER TABLE CONTINUED

GOOD FORTUNE | 145

RICE NOODLE SALAD

edamame, cabbage, tamarind peanut sauce

ACADIAN MIXED GREENS

cucumber, carrot ribbons, sesame vinaigrette

BRAISED PORK RIBS

Fredericksburg peach ginger glaze

DUCK WINGS

spicy lemon grass gastrique, toasted cashews

ROPA VIEJA

marinated flank steak, cabbage kimchi

FRIED RICE

guajillo braised chicken, scallions, farm egg

BABY BOK CHOY

chicharron salsa

STEAMED LONG BEANS

chile piquen mezcal glaze

MATCHA WHITE CHOCOLATE CAKE

ALMOND ORANGE COOKIES

KING RANCH | 165

CHARCUTERIE BOARD

chef selection of cured meats & cheeses,
pickled vegetables

WILD FLOWER SALAD

endive, radicchio, honey bourbon vinaigrette

DEVILED EGGS

texas iberico pork, cured egg yolk

SEARED TENDERLOIN

Springhill grass fed beef, bone marrow butter

GAME HARE

rabbit confit, plum mole

LEG OF LAMB

shiner-mustard jus

TEXAS GOLD MASHED POTATOES

Yukon gold potatoes, black garlic

COLLARD GREENS

smoked pork belly

BABY HEIRLOOM CARROTS

ALMOND BROWN BUTTER CAKE

whipped pecan ganache

FLOURLESS CHOCOLATE TORTE

raspberry gel

DESSERT EXPERIENCE

DONUT MACHINE | 22

cinnamon drop donuts,
caramel popcorn,
honey ice cream

TEXAS S'MORES | 18

peppermint & vanilla marshmallows,
cinnamon graham crackers

NUTELLA CREPES | 18

cheesecake & nutella cream,
caramel ice cream

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PLATED DINNER

All plated dinners feature three courses, along with Artisan breads
Fresh brewed regular and decaffeinated Lavazza coffee service, Mighty Leaf Teas
2%, skim, & almond milk

STARTER BABY GREENS

prosciutto, pickled figs, toasted walnuts, shaved parmesan, red wine vinaigrette

FRISÉE, ARUGULA & WATERCRESS
winter citrus, watermelon radish, mint-chervil vinaigrette

WINTER GREENS
shaved fennel, candied pecans, pomegranate, apple cider vinaigrette

ENTRÉE BRAISED SHORT RIB | 112

whipped Yukon gold potatoes, brussels sprouts, red wine jus

ROASTED BREAST OF CHICKEN | 98
heirloom fingerling potatoes, baby carrots, chimichurri

HERB CRUSTED SEA BASS | 122
wild rice pilaf, grilled asparagus, lemon thyme butter

SEARED BEEF TENDERLOIN | 124
potato gratin, broccolini, roasted mushrooms, veal truffle sauce

SEARED SALMON | 106
lemon-basil risotto, blistered haricot verts, Meyer lemon vinaigrette

ROASTED FILET OF BEEF & SHRIMP SCAMPI | 130
Yukon gold whipped potatoes, broccolini, baby carrots, red wine sauce

BRAISED SHORT RIB & GRILLED ROSEMARY CHICKEN | 120
truffle potato puree, baby carrots, smoked tomato demi

CAULIFLOWER STEAK | 96
lentil bolognese, eggplant puree

DESSERT BLACK FOREST CAKE

chocolate cherry ganache, mocha macaroons

CHOCOLATE RASPBERRY OPERA
almond biscuit

TROPICAL HUMMINGBIRD CAKE
cinnamon, passionfruit, mango cream

TIRAMISU CREAM
mascarpone, sweet whipped cream

VEGAN MUD PIE
coconut milk ganache, vegan chocolate curls



All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.

RECEPTION EXPERIENCE

RECEPTION BY THE PIECE | 8

A minimum of 25 pieces per selection is required

PANNA COTTA

crema, cotija cheese, harissa

SEARED BEEF TENDERLOIN CROSTINI

herb cheese, arugula

PROSCIUTTO & MASCARPONE

fig jam, brioche toast

COMPRESSED WATERMELON

lemon grass yuzu, gochujang chamoy

SEARED TUNA

wasabi aioli, wonton crisp

BACON WRAPPED CHICKEN & JALAPENO SKEWER

BBQ glaze

MARYLAND CRAB CAKE

preserved lemon aioli

WILD MUSHROOM & PANCETTA ARANCINI

roasted tomato jam

MINI BEEF EMPANADA

jalapeno mint chimichurri

MINI HUARACHE

black bean chorizo, queso fresco

SPANISH CROQUETTA

Iberico pork, smoked tomato jam

BOCADO

CHARCUTERIE & CHEESE | 28

soft & hard cheeses, marinated olives, seasonal jam, toasted pecans, dried fruit, artisan bread & lavosh

STREET TACOS* | 32

BUILT TO ORDER (CHOOSE 3)

Ancho braised brisket, chicken tinga, al pastor pork,
charred poblano & mushroom
Mini corn & flour tortillas

shredded cabbage, pickled onions, creamy lime avocado,
cilantro, cotija cheese, pico de gallo, lime wedges,
charred tomato salsa, tomatillo salsa

GARDEN SMALL PLATES* | 30

Heirloom tomato, burrata cheese, garden basil, aged balsamic

Roasted beets, goat cheese, kale, pistachio, citrus

Grilled country bread, cambozola, roasted pear, pickled onions, arugula,
candied walnuts

TEXAS CHOPPED SLIDER STATION | 32

Smoked beef brisket, pulled pork, smoked sausage

southern style vinegar slaw, pickles, pickled onions

Texas mop sauce, white garlic sauce, mustard BBQ

FAR EAST* | 34

PORK BELLY BAO

char siu bbq

VEGETABLE SPRING ROLL

sweet & sour glaze

PAN FRIED DUMPLINGS

teriyaki sauce

HILL COUNTRY SMOKEHOUSE

CARVING* | 38

Smoked brisket, hot links, pulled pork
BBQ sauce, pickles, sliced onions, biscuits

CHOPPING BLOCK* | MP

CHOICE OF PROTEIN:

Kurabuta pork tomahawk, prime rib, broken arrow venison,
Springer Hill beef tenderloin

LOADED WHIPPED POTATOES

chives, bacon, sour cream

SAUCE SELECTION

bordelaise, chimichurri, demi

ASSORTED ROLLS

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Reception include 90 minutes of service.

*All stations require an attendant at \$150, per 50 guests

Dinner Receptions require a minimum of four (4) station selections to be selected from the displays, action stations and carving stations.



WINES BY THE BOTTLE

BUBBLES

Cava, Poema , Spain	55
Sparkling Brut, Domaine Ste. Michelle , Columbia Valley, Washington	65
Sparkling Brut, Schramsberg Vineyard, Blanc de Blanc , North Coast, California	95
Sparkling Brut, Chandon , California	70
Sparkling Brut Rose, Chandon , California	75
Brut Champagne, Moet et Chandon, Imperial , Champagne, France	130
Brut Rose Champagne, Moet et Chandon, Imperial , Champagne, France	135
Brut Champagne, Perrier-Jouet, Blanc de Blanc , Champagne, France	195

WHITE WINE

Chardonnay, ZAHA, Toko Vineyard , Paraje Altamira, Argentina	58
Chardonnay, Flowers , Sonoma County, California	91
Chardonnay, Foley , Santa Rita Hills, California	78
Chardonnay, DAOU Vineyard , Paso Robles, California	64
Chardonnay, Jordan , Russian River Valley, California	125
Chardonnay, Chalk Hill , Sonoma County, California	55
Chardonnay, Chateau de la Cree, Knight's Templar Cuvee , Montagny 1er cru, Burgundy	84
Sauvignon Blanc, Orin Swift, Blank Stare , Russian River Valley, Sonoma County	72
Sauvignon Blanc, Taonga , Marlborough, New Zealand	55
Sauvignon Blanc, Te Mata, Cape Crest , Marlborough, New Zealand	100
Pinot Gris, Oyster Bay , Hawke's Bay, New Zealand	52
Pinot Grigio, Tieffenbruner , Trentino-Alto, Italy	52
Riesling, Boundary Breaks, #239 , Finger Lakes, New York	56

ROSE + RED WINE

Grenache, Whispering Angel , Provence, France	64
Bordeaux, Chateau La Commanderie , Saint-Émilion Grand Cru, Bordeaux	87
Bordeaux, Madame de Beaucaillou , Haut-Médoc, Bordeaux	99
Cabernet Sauvignon, Canvasback by Duckhorn , Yakima Valley, Washington	116
Cabernet Sauvignon, Justin , Paso Robles, California	74
Cabernet Sauvignon, Faust , Napa Valley, California	132
Merlot, Decoy , Napa Valley, California	60
Red Blend, The Walking Fool by Caymus , Suisun Valley, California	90
Red Blend, Altocedro, La Consulta , Mendoza, Argentina	56
Pinot Noir, The Stalker , Willamette Valley, Oregon	100
Pinot Noir, Banshee , Sonoma County, California	70
Pinot Noir, Orin Swift, Slander , California	120
Malbec, Terrazas de los Andes , Argentina	55
Malbec, Tapiz, Black Tears , Mendoza, Argentina	140
Syrah Blend, Orin Swift, Abstract , California	88



BEVERAGES

*A bartender fee of \$175 (up to 3 hours) will apply for all bars. Additional fees will apply for events longer than 3 hours.

PREMIUM BAR FEATURED BRANDS:

Wheatly Vodka, New Amsterdam Gin, Cruzan Light Rum, El Jimador Blanco Tequila,
Jim Beam White Label Bourbon, Dewars White Label Scotch, Hennessy VS Cognac
Kahlua, Cointreau, Grand Marnier, Aperol, Campari, Baileys Irish Cream

La Marca Prosecco, Gen 5 Chardonnay, SeaGlass Sauvignon Blanc,
Gen 5 Cabernet Sauvignon, Angeline Pinot Noir

Coors Light, Stella Artois, Sam Adams Boston Lager, Dogfish Head 60 Minute IPA,
Sierra Nevada Pale Ale

ONE HOUR - 31 | TWO HOURS - 45 | THREE HOURS - 59

LUXURY BAR FEATURED BRANDS:

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Spiced Rum,
Cazadores Blanco Tequila, Makers Mark Bourbon, Uncle Nearest Rye, Slane Irish Whiskey,
Hennessy VSOP Cognac, Johnnie Walker Black Label Scotch
Mr. Black Coffee Liqueur, Cointreau, Grand Marnier, Aperol, Campari, Five Farms Irish Cream

La Marca Prosecco, DAOU 'Discovery Rose', Talbott 'Kali Hart' Chardonnay,
Emmolo Sauvignon Blanc, DAOU Cabernet Sauvignon, Tassajara Pinot Noir

Coors Light, Stella Artois, Sam Adams Boston Lager, Dogfish Head 60 Minute IPA,
Sierra Nevada Pale Ale

ONE HOUR - 36 | TWO HOURS - 52 | THREE HOURS - 68

KING RANCH BAR FEATURED BRANDS:

Tito's Handmade Vodka, Waterloo No.9 Gin, Railean Texas White Rum,
Lalo Blanco Tequila, Still Austin Bourbon, Balcones Rye, Balcones Single Malt

Café Fuego Coffee Liqueur, High Horse Triple Sec, Grand Marnier,
Aperol, Five Farms Irish Whiskey

William Chris Vineyards Petillant Natural Rose, Lost Draw Rose, Reddy Vineyards 'Clay Petals' Sauvignon Blanc,
William Chris Cabernet Sauvignon, McPherson Les Copains

Saint Arnold Lawnmower, Karbach Hopadillo IPA, Shiner Bock Light,
Freetail Private Label, Karbach Love Street

ONE HOUR - 36 | TWO HOURS - 52 | THREE HOURS - 68

All food & beverage prices are subject to 8.25% sales tax and 25% taxable service charge.
One bartender will be scheduled per 100 guests



BEVERAGES CONTINUED

*A bartender fee of \$175 (up to 3 hours) will apply for all bars. Additional fees will apply for events longer than 3 hours.

PREMIUM

HOSTED BAR:

premium cocktail | 14

beer | 9

wine by the glass | 12

Coke product soft drinks | 6

Topo Chico Mineral water | 6
cordial | 14

PREMIUM

CASH BAR:

premium cocktail | 16

beer | 11

wine by the glass | 14

Coke product soft drinks | 7

Topo Chico Mineral water | 7
cordial | 16

LUXURY

HOSTED BAR:

luxury cocktail | 16

beer | 9

wine by the glass | 14

Coke product soft drinks | 6

Topo Chico Mineral water | 6
cordial | 16

LUXURY

CASH BAR:

luxury cocktail | 18

beer | 11

wine by the glass | 16

Coke product soft drinks | 7

Topo Chico Mineral water | 7
cordial | 18

KING RANCH

HOSTED BAR:

luxury cocktail | 16

beer | 9

wine by the glass | 14

Coke product soft drinks | 6

Topo Chico Mineral water | 6
cordial | 16

KING RANCH

CASH BAR:

luxury cocktail | 18

beer | 11

wine by the glass | 16

Coke product soft drinks | 7

Topo Chico Mineral water | 7
cordial | 18