



GROUP CATERING MENUS

TAPATIO  SPRINGS
HILL COUNTRY RESORT



HILL COUNTRY CATERING

Creativity and collaboration require fuel. Fortunately, our culinary team has developed a tasty and nutritious menu that highlights our local farms and ranches and is deeply rooted in Hill Country cuisine.



Executive Chef - Robert Carr

The Texas culinary experience at Tapatio Springs is led by our Executive Chef, Robert Carr. Chef Carr's portfolio includes culinary action in numerous award-winning hotels and with over 25 years of experience in the United States and abroad, he brings an abundance of expertise and creativity to our culinary experience. Bringing us southern favorites and truly inspired dishes, he has designed a menu to please and tempt every palate and stands ready to custom design menus for your special event, group gathering, or corporate retreat.

At Tapatio Springs, your business meeting, special event or retreat won't get lost in the shuffle - Ideal for groups of all sizes, when you team up with Tapatio Springs you can truly focus on what's important - Your Texas Hill Country experience.

CONTINENTAL BREAKFASTS

All Continental Breakfasts feature fresh orange juice, grapefruit juice, freshly brewed regular and decaffeinated coffee and an assortment of hot teas

RISE & SHINE | 28

Seasonal Sliced Fruit
Assortment of Danishes, Muffins & Croissants

THE TAPATIO | 32

Seasonal Sliced Fruit & Berries
Assortment of freshly baked Pastries & Breads with Jam
House-made Granola & Greek Yogurt
Selection of Cereals
served with whole, skim & 2% milk
Steel Cut Oatmeal
served with Brown Sugar, Dried Fruit & Pecans



BREAKFAST ENHANCEMENTS

Bring excitement to your morning with our Breakfast Enhancement stations
Each station requires a Chef attendant at \$175 per station
Minimum of 40 people per station

From the Griddle | 18

Made to order
Buttermilk Pancakes & Texas French Toast
served with fresh berries, pecans, seasonal fruit jams, whipped butter, maple syrup and whipped cream



Biscuit Bar | 19

Freshly Baked
Buttermilk Biscuits
accompanied with griddled ham, sausage gravy, red-eye gravy, pimento cheese & fried green tomatoes
*does not require a Chef Attendant

Omelets & Eggs | 20

Made to order
Omelets, Scrambled Eggs or Fried Eggs
farm eggs, black pepper bacon, country ham, chorizo, tomatoes, roasted mushrooms, caramelized onions, roasted peppers, spinach, cheddar cheese, pepper jack cheese, charred tomato salsa and assorted hot sauces
(egg whites available)

BREAKFAST BUFFETS

All Breakfast Buffets feature fresh orange juice, grapefruit juice, freshly brewed regular and decaffeinated coffee and an assortment of hot teas

Hill Country Breakfast | 36

House Made Granola & Greek Yogurt
Assorted Fresh Baked Pastries & Breads
with creamy butter and assorted preserves

Scrambled Farm Eggs

Black Pepper Bacon

Country Ham

Tex Mex Roasted Potatoes

Buttermilk Biscuits

with black pepper gravy

Healthy Start | 37

Sliced Seasonal Fruits & Berries
Bran Muffins & Multi-Grain Croissants
Chocolate Blueberry Overnight Oats (Vegan)

Honey Poached Pear

with walnut crumble

Quiche

with tomato, asparagus, caramelized onion and aged cheddar

Chicken Apple Sausage

Sweet Potato & Yukon Hash

Breakfast Taco Bar | 38

Local Scrambled Farm Eggs

Red Breakfast Potatoes

Black Pepper Bacon

Smoked Sausage

Chorizo

Corn & Flour Tortillas

Accompanied with salsa verde, pico de gallo, guacamole, charred tomato salsa, cilantro, pickled red onions, pickled jalapenos, shredded cheddar cheese, pepper jack cheese, queso fresco



*Buffets less than 15 in attendance will incur a \$75 fee
*prices are per person

PLATED BREAKFAST

All Plated Breakfasts feature fresh orange juice, grapefruit juice, freshly brewed regular and decaffeinated coffee and an assortment of hot teas along with a basket of freshly baked croissants, Danish's and muffins.

Eggs Benedict | 33

Poached Eggs, Griddled Ham served over an English muffin
with hollandaise sauce, roasted potatoes and a fresh fruit

Wild Mushroom Quiche | 30

Wild Mushroom Quiche with Spinach and Feta
served with roasted potatoes and fresh fruit

Pecan Crusted French Toast | 30

Pecan Crusted French Toast
served with blackberry compote with warm maple syrup, whipped butter and fresh fruit



BREAKFAST SANDWICHES & TACOS

Perfect for those busy mornings or for groups on the run!
Breakfast Sandwiches and Tacos are A La Carte and sold by the dozen. The easy solution for a grab and go breakfast before hitting the course or jumping into a busy day.

Breakfast Sandwiches | 80

Croissant Sandwich

Ham, Egg & Cheddar Cheese

Buttermilk Biscuit

Pork sausage Patty, Egg and American Cheese

Jalapeno & Sausage Kolache

Breakfast Tacos | 60

Bacon & Egg

with salsa & shredded cheddar cheese

Potato & Egg

with salsa & shredded cheddar cheese

Chorizo & Egg

with salsa & shredded cheese

Bean & Cheese

A LA CARTE

Our A La Carte additions help you customize your menu or provide that special added touch to your event

Beverages

- Tapatio Regular & Decaf Coffee | 80 per gallon**
- Iced Tea or Lemonade | 48 per gallon**
- Assorted Soft Drinks | 5 each**
- Bottled Water | 5 each**
- Sparkling Water | 6 each**
- Assorted Bottled Juices | 6 each**
- Red Bull Energy Drinks | 9 each**

Pastries

- Assorted Pastries | 55 per dozen**
- Assorted Bagels | 60 per dozen**
with cream cheese & preserves
- Hill Country Pecan Sticky Buns | 60 per dozen**
- Assorted Cookies | 50 per dozen**
Macadamia, Chocolate Chip, Oatmeal Raisin, Peanut Butter
- Brownies & Lemon Bars | 48 per dozen**

Breakfast

- Assorted Yogurt | 6 each**
- Greek Yogurt Parfaits | 8 each**
- House Made Granola & Cereal's | 9 each**
- Assorted Granola & Energy Bars | 5 each**
- Assorted Whole Fruit | 5 each**



SNACKS

Refresh, Rehydrate and Refuel

Snacks

ALL DAY HYDRATION

- Warm Jumbo Pretzels | 70 per dozen**
with whole grain mustard & honey mustard
- Assorted Bags of Potato Chips | 6 each**
- Ridge Potato Chips | 13 per person**
with ranch & onion dip
- Tortilla Chips with Salsa | 11 per person**
- Tortilla Chips with Salsa, Queso | 14 per person**
- Crispy Pita Chips & Hummus | 10 per person**
- Spicy Snack Mix | 7 per person**
- Pre-Mixed Trail Mix | 6 per person**

- Full Day Beverage Service | 18 per person**
- Half Day Beverage Service | 9 per person**
Includes Tapatio Regular and Decaf Coffee, Assorted
Hot Teas, Assorted Soft Drinks & Bottled Water

BREAKS

Refresh, Rehydrate and Refuel

Build your own Trail Mix | 28 per person

**assortment of Gristmill Farms granola, dried cranberries, dried strawberries, walnuts, pecans, apricots, banana chips, yogurt covered raisins and dark chocolate chips
Assorted soft drinks**

Sweet & Salty | 22 per person

Mason Jars, House-Made Ricotta, Prickly Pear & Pecan, Sea Salt Roasted Pecans, Warm Sopapilla's, Prickly Pear Curd & Cinnamon Sugar Hibiscus-Watermelon Shooters & Bottled Water

South of the Border | 25 per person

**Crispy Tortilla Chips with Roasted Salsa, Guacamole & Spicy Chili con Queso
Churros with Chocolate & Caramel sauces
Chef's Agua Fresca**

Spice Break | 24 per person

**Butter Pecan Chocolate Chip Cookies
Caramel Apple Cupcakes with Mascarpone Frosting
Pumpkin Spiced Roasted Pecans
Mullen Spiced Apple Cider & Bottled Waters**

From the Market | 26 per person

**Assorted Berries & Seasonal Whole Fruit
Seasonal Vegetables
Whipped Goat Cheese & Tomato Jam Spread
Citrus Marinated Olives
Avocado & Jalapeno Cilantro Hummus served
with Fresh Artisan Breads & Crackers
Lemonade & Bottled Waters**

Southern Hospitality | 25 per person

**Spicy Pimento Cheese Spread & Baked Saltine Crackers
House-Made Pickled Deviled Eggs
Fried Chicken Skewers, pickled Watermelon Rind & Jalapeno Hot Sauce
Lemon Bars
Sweet Tea & Bottled Water**



LUNCH BUFFETS

All Lunch Buffets feature Iced Tea and Water service, freshly brewed regular and decaffeinated coffee and an assortment of hot teas

The Deli | 46

Cream of Tomato Soup Field Greens

with grape tomatoes, pickled carrots, cucumbers & buttermilk ranch dressing

Macaroni Salad

with peas, bacon, red onion & apple cider vinaigrette

Roasted Turkey, Ham & Roast Beef Cheddar, Swiss & Provolone Cheese

Leaf Lettuce, Tomatoes, Red Onion & Garlic Dill Pickles

Assorted Rolls & Breads

Mayonnaise & Dijon Mustard

House-Made Potato Chips

Cookies, Brownies & Blondies

Coffee, Tea & Water Service

El Mercado | 54

Tortilla Soup

with pico de gallo, cotija & crispy tortilla strips

Romaine & Iceberg Salad

with queso fresco, garlic croutons, shredded carrots & chili lime dressing

Shredded Braised Beef "Carnitas Style" Achiote & Citrus Marinated Chicken Thighs

with roasted peppers & caramelized onions

Shredded Cheddar, Sour Cream, Salsa & Guacamole

Flour Tortillas

Charred Corn, Cotija Cheese, Chipotle Mayo,

Cilantro & Chicharron

Mexican Style Rice

Borracho Beans

Spiced Churros with Chocolate Sauce

Lime-Tequila Tart

Southern BBQ | 58

Beer, Bacon & Bean Soup Chopped Greens

with pickled egg, red onions, croutons & blue cheese dressing

Creamy Coleslaw

Smoked Beef Brisket

Pulled Pork

Honey & Dill Brined Fried Chicken Thighs

Mac'n'cheese

Roasted Sweet Corn on the Cob

Jalapeno Cornbread Muffins

Seasonal Fruit Cobbler

Watermelon Slices

**Buffets less than 15 in attendance will incur a \$75 fee
prices are per person

LUNCH BUFFETS

All Lunch Buffets feature Iced Tea and Water service, freshly brewed regular and decaffeinated coffee and an assortment of hot teas

Burgers & Dogs | 48

Slow Cooked Beef Chili

with green onions & cheddar cheese

Old Fashioned Potato Salad

Coleslaw

with apple cider vinegar & celery seed dressing

Grilled Beef Sirloin Burgers

Marinated Grilled Chicken Breast

All Beef Hot Dogs

Hamburger & Hot Dog Buns

Cheddar, Swiss & Provolone Cheese

Leaf Lettuce, Tomatoes, Red Onion & Garlic Dill Pickles

Mayonnaise, Dijon Mustard & Ketchup

House-Made BBQ Chips

Assorted Cookies & Brownies

Winter Harvest | 55

Frisée & Arugula Salad

with apples, cheddar & pecans

Heirloom Farro

with roasted squash, grapes, pomegranate & white balsamic dressing

Braised Beef Short Rib

with roasted mirepoix & natural Jus

Herb Brined Turkey Breast

with roasted garlic gravy

Roasted Vegetables

yukon gold potatoes, parsnips & carrots

Green Beans & Mushrooms

with fried garlic & brown butter

Brioche Rolls

with maple butter

German Chocolate Cake

Warm Apple-Cranberry Cobbler, Walnut Streusel & Ginger Cream



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prices are per person

PRE PACKAGED LUNCHES

*All pre-packaged lunches include a Bag of Chips, Cookie and a Bottled Water
Your solution for lunch on the go!*

Turkey & Cheddar | 30 per person

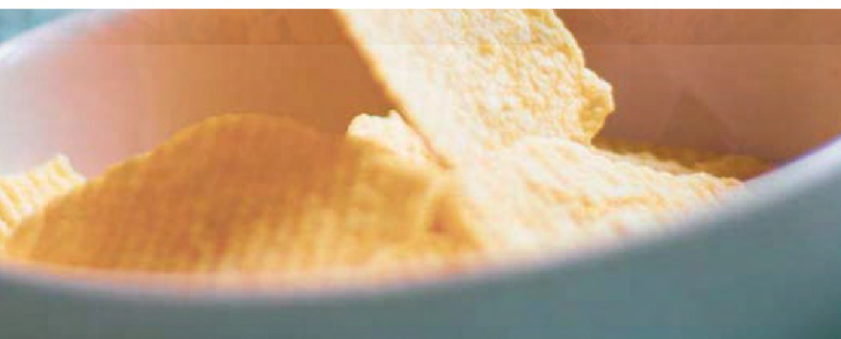
**Sliced Turkey, Swiss Cheese, Tomato, and Lettuce
on Ciabatta Bread**

Roast Beef & Provolone | 30 per person

**Slow Roasted Roast Beef, Provolone, Tomato, Lettuce
on Swirl Rye Bread**

Ham & Cheddar | 30 per person

**Sliced Ham, Cheddar Cheese, Tomato, Lettuce, Dijonaise
on a Kaiser Roll**



PLATED LUNCH

All Plated Lunches feature your choice of Starter, Entrée and Dessert and served with fresh baked rolls & butter, along with freshly brewed coffee, Ice Tea and Water Service

Starters

(Select One)

Tortilla Soup

with pico de gallo, queso fesco & tortilla crisps

Cream of Tomato Soup

with basil oil & cheese crostini

Southern Caesar Salad

with bacon bits, cheddar cheese, cornbread croutons & garlic dressing

Frisée & Baby Spinach Salad

with marinated beans, tomato, feta, cucumber & herb vinaigrette

Spring Mixed Greens

with cherry tomatoes, cucumbers, carrots & ranch dressing

Garden Greens

With shaved carrot, fennel, candied walnuts, goat cheese & champagne vinaigrette



Plated Entrées

(Select Up to Three Options)

*Duo / Trio entrée selections will incur the higher priced menu selection

Prosciutto Wrapped Chicken | 45 per person

with parmesan cream, roasted heirloom potatoes & charred broccolini

Blackened Chicken Breast | 42 per person

with sweet corn & bacon risotto & roasted chicken jus

Roasted Strip Loin | 50 per person

with potato aligoté, asparagus & wild mushroom sauce

Braised Beef Short Rib | 48 per person

with goat cheese polenta, asparagus & wild mushroom-truffle ragout

Seared Salmon | 46 per person

crispy skin, butternut squash, green beans & preserved lemon butter sauce

Bacon Wrapped Pork Tenderloin | 44 per person

smoked cheddar whipped potatoes, French beans & grain mustard sauce

Desserts

(Select One)

Cheesecake

macerated berries, meringue & whipped cream

Chocolate-Peanut Butter Tart

with pretzel-potato chip streusel

Red Velvet Cake

with whipped white chocolate cremieux & raspberries

Baked Chocolate Banana Custard

with coffee Bavarian cream

Lemon Tart

with torched meringue



HORS D'OEUVRES

*Welcome your guests to a true Hill Country Experience with a Texas style reception!
Hors d'oeuvres require a minimum order of 12 pieces per selection
Items can be butler passes at \$25 per attendant*

Cold Selections

**Feta & Roasted Pepper Hummus on a Baguette
Togarashi Spiced Tuna, Avocado
& Crispy Won Ton**

**Brie Cheese Crostini, Pickled Grape, Candied Pecan on
a Toasted Baguette**

**Smoked Salmon, Dill Crème Fraiche, Blini
Rare Beef Tenderloin, Potato Crisp & Horseradish
Cream**

Hot Selections

**Mushroom & Goat Cheese Tartlet
Chicken & Cheese Empanada**

Beef Wellington served with Béarnaise Sauce

Rice Fritter, Mushrooms, Mozzarella & Aged Parmesan

**Crispy Buffalo Chicken Skewer with a
Buttermilk-Blue Cheese Dip**



RECEPTION STATIONS

*Reception Stations are intended to accompany a variety of other displays, stations or hor d'oeuvres
Each Station requires a Chef attendant at \$175 per station.
Minimum of 50 guests*

Roast Pork Station | 30 per person

Slow roasted pork marinated in achiote & orange, pickled onions, habanero salsa, refried black beans, corn tortillas, cucumber-radish citrus salad

Mashed Potato Bar | 28 per person

Creamy yukon gold potatoes and mashed sweet potatoes, roasted mushrooms, crispy bacon, cheddar cheese, sour cream, scallions, candied pecans, mini marshmallows, toasted coconut & brown sugar

Pasta Station | 32 per person

(Select 3)

Penne Pasta, Meatballs & Marinara

Orecchiette, Blackened Chicken & Roasted Garlic Alfredo

Tortellini Carbonara, Eggs, Parmesan, Peas & Bacon

Penne, Sautéed Shrimp, Creamy Poblano, Roasted Tomatoes & Pumpkin Seed Pesto

Gnocchi, Braised Pork Ragu, Cotija, Cilantro & Toasted Garlic

All pastas are served with garlic bread sticks, red pepper flakes & grated parmesan

Tacos & Tamales | 30 per person

Pork Tamales and made to order chili Braised Beef,

Al Pastor Pork & Garlic Shrimp Tacos

House Made Salsa, Salsa Verde, Guacamole, Limes,

Cilantro & Queso Fresco



RECEPTION DISPLAYS

The perfect addition to any pre-dinner reception, small gathering or cocktail hour

Build your own Nachos | 22 per person

Tortilla Chips, Seasoned Ground Beef, Spicy Queso, Black Olives, Jalapeno Peppers, Shredded Cheddar, Guacamole, Pico de Gallo & Sour Cream

Bruschetta Display | 18 per person

Classic Tomato & Basil, Balsamic, Marinated Olives, Lemon-Herb Hummus, Roasted Pepper-Caper Salad, marinated Vegetables, Baguettes & Pita Bread

Charcuterie Board | 26 per person

Artisan Sausage, Cured & Smoked Meats, Shiner Bock Mustard, Pickled Vegetables, Baguettes & Crackers

Cheese & Fruit | 24 per person

Smoked Cheddar, Aged Gouda, Manchego, Brie, Bleu & Herb Cheese served with Grapes, Strawberries, Nuts, Crostini, Crackers & Infused Honey

Raw Bar Display | MKT Price

Chilled Jumbo Shrimp, Shucked Oysters, Seasonal Fish Ceviche Shooters, Cocktail Sauce, Remoulade, Lemon Wedges, Horseradish & Red Onion Mignonette



CARVING STATIONS

*Carving Stations require one carving attendant per every 50 guests at \$175 each
Minimum of 50 guests*

Herb Butter Roasted Turkey | 22 per person

With Orange Cranberry Compote & Brioche Rolls

Slow Roasted Prime Rib Roast | 32 per person

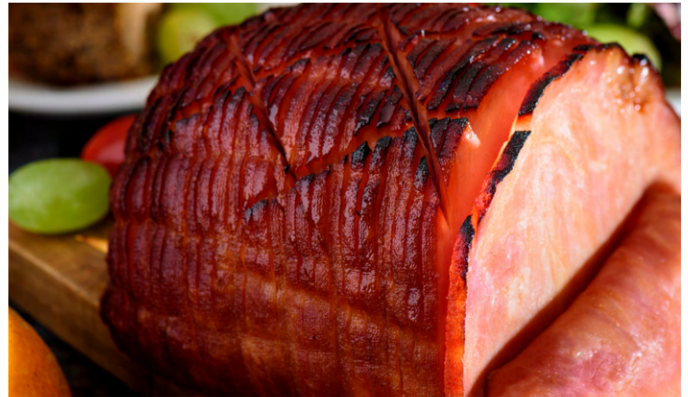
Selection of Mustards, Aioli, Horseradish Cream & Brioche Rolls

House Smoked Brisket | 28 per person

Chipotle BBQ Sauce, Garlic Pickles & Brioche Rolls

Honey & Citrus Glazed Ham | 20 per person

Selection of Mustards, Aioli & Buttermilk Biscuits



PLATED DINNERS

All Plated Dinners feature your choice of Starter, Entrée and Dessert and served with fresh baked rolls & butter, along with Ice Tea and Water Service

Starters

(Select One)

Roasted Mushroom Soup

with truffle oil & puff pastry

Baby Lettuce Salad

with red grapes, candied pecans, goat cheese crouton & honey balsamic vinaigrette

Mixed Greens

with apples, gorgonzola, spiced walnuts & aged sherry vinaigrette

Caesar Salad

with crisp romaine, parmesan cheese croutons, cracked black pepper & creamy garlic dressing

Baby Spinach Salad

with feta cheese, dried cherries, pecans & preserved lemon dressing

Plated Entrées

(Select Up to Three Options)

**Duo / Trio entrée selections will incur the higher priced menu selection*

Slow Cooked Beef Short Ribs | 55 per person

with creamy truffle farro and fennel gremolata

Pepper Crusted Roasted Striploin | 65 per person

with smoked cheddar whipped potatoes and ginger ancho glazed carrots

Seared Beef Tenderloin | 75 per person

with blue cheese crust, potatoes aligot & red wine demi

Blackened Gulf Redfish | 55 per person

braised Swiss chard, roasted cauliflower and brown butter

Herb Crusted Salmon | 50 per person

with wild rice pilaf, asparagus & tarragon cream sauce

Santa Fe Chicken | 49 per person

stuffed with chorizo & jack cheese and served with scalloped potatoes & roasted poblano cream

Seared Chicken Breast | 48 per person

fondant potato, charred broccolini, bacon & port wine



PLATED DINNERS

All Plated Dinners feature your choice of Starter, Entrée and Dessert and served with fresh baked rolls & butter, along with Ice Tea and Water Service

Duet Entrées

Slow Roasted Beef Tenderloin & Roasted Shrimp | 85 per person

with whipped potatoes, vegetable, red wine demi & basil chimichurri

Braised Short Rib & Seared Salmon | 75 per person

with creamy polenta, vegetables, pan jus & lemon butter sauce

Desserts

(Select One)

Cheesecake

macerated berries, meringue & whipped cream

Chocolate-Peanut Butter Tart

with pretzel-potato chip struesel

Red Velvet Cake

with whipped white chocolate cream & raspberries

Baked Chocolate Banana Custard

with coffee bavarian cream

Lemon Tart

with torched meringue



DINNER BUFFETS

All Dinner Buffets feature freshly brewed coffee, Iced Tea and Water service

Southern Roots | 65

Shaved Root Vegetables

sweet radish, cucumber, farmer greens & red pepper dressing

Black Eyed Peas & Tomato Salad

Sweet Potato Salad

with roasted onions & whole grain mustard vinaigrette

Chicken & Sausage Gumbo

Carved 14-hour Smoked Beef Brisket

with house made BBQ sauce

Grandma Carr's Fried Chicken

Blackened Catfish, Chow Chow

Baked Macaroni & Cheese

Sautéed Green Beans & Caramelized Onions

Biscuits & Soft Rolls

Warm Bread Pudding, Vanilla Ice Cream

Red Velvet Cupcakes

Texas Hill Country | 75

Gulf Shrimp Chowder

with fennel, corn & sweet bell pepper

Market Greens

with pickled onions & heirloom tomato & herb dressing

Creamy Potato Salad

Grilled Flank steak

with roasted poblanos, caramelized onions & Ancho
BBQ Sauce

Slow Roasted Cowboy Style Pork Ribs

with Tapatio dry rub

Smoked Texas Beef Sausage

Bourbon Molasses Baked Beans & Smoked Bacon

Roasted Corn on the Cob

Sea Salt & Chili Fried Fingerling Potatoes

Jalapeno Cornbread Muffins

with honey butter

Seasonal Fruit Cobbler

Pecan Bars



**Buffets less than 15 in attendance will incur a \$75 fee
prices are per person

TAPATIO SIGNATURE DINNER BUFFET

*We know one of the best ways for you to customize your event is through your menu!
That's why we offer our signature buffet - Our fully customizable buffet option where you choose the menu!*

Signature Dinner Buffet | 85

Salads

Field Greens

garden vegetables, ranch dressing & herb vinaigrette

Chef's Choice

Chefs choice of two seasonally composed salads

Entrée's

Select Three Entrees

Pepper & Garlic Crusted Strip Steaks

with red wine demi glaze

Grilled Ribeye Steak

with balsamic glazed mushrooms

Crispy Seared Chicken Breast

with mushroom & pearl onion fricassee

Braised Chicken Thighs

with peppers, tomatoes, mushrooms & white wine

Grilled Ribeye Steak

with balsamic glazed mushrooms

Roasted Pork Loin

with fennel, braised white beans & fresh thyme

Seared Salmon

with bacon-leek hash & preserved lemon sauce

Seasonal White Fish

with lemon dill sauce

Accompaniments

(Select Two)

Yukon Golf Mashed Potatoes

Wild Rice Pilaf

Sea Salt & Chili Fried Fingerling Potatoes

Baked Macaroni, Garlic Cream, Cheddar & Onion

Green Beans, Bacon & Onions

Cheddar Cheese Grits

Chef's Choice of Seasonal Vegetables

Desserts

Chocolate Cake | Lemon Meringue Tarts | Berry Cheesecake

**Buffets less than 15 in attendance will incur a \$75 fee*

**prices are per person*

BAR OPTIONS & PRICING

Tapatio Springs offers a variety of options on bar services,
available as Package Bars or Based on Consumption

Please consult with our Catering Specialist on which options may be most suitable

General Set Up

Please note that bars are based on 1 per 75 guests in attendance

Cashiers are required for cash bars only – 1 per bar

Bar Set Up Fee - 125

Bartender - 30 per hour / per bartender

Cashier - 30 per hour / per cashier



Host Bar

Call Brand Cocktail | 8
Premium Cocktail | 9
Top Shelf Cocktail | 10
Domestic Beer | 6.50
Import/Specialty Beer | 7.50
House Wine | 7

Cash Bar

Cash Bar Pricing includes Service Charge & Tax

Call Brand Cocktail | 9
Premium Cocktail | 10
Top Shelf Cocktail | 11
Domestic Beer | 8
Import/Specialty Beer | 9
House Wine | 8

Hourly Hosted Bar

Pricing is per person/hour

	1st Hour	2nd Hour	3rd Hour	4th Hour
Call	19	15	12	8
Premium	21	17	15	9
Top Shelf	23	19	16	10

Additional Bar Options

Keg serves 125 drinks

Domestic Kegs | 575

Bud Light, Coors Light, Miller Light,
Michelob Ultra

Imported Keg | 700

Yuengling, Real Ale Axis IPA, Shiner
Bock, Dos Equis

Margarita Machine Rental | 1134

Double sided machine. Includes house tequila
(Two batches = 100 drinks)

Additional Margarita Batches | 377

Each batch includes (2) bottles of tequila
and serves up to 50 drinks

BAR OFFERINGS

<p><i>Call Brands</i></p> <p>New Amsterdam Vodka New Amsterdam Gin El Jimador Tequila Bacardi Rum J&B Scotch Seagram's 7 Bourbon</p>	<p><i>Premium Brands</i></p> <p>Tito's Vodka Tanqueray Gin Herradura Tequila Captain Morgan Rum Dewars Scotch Jack Daniels Bourbon</p>	<p><i>Top Shelf Brands</i></p> <p>Absolut Vodka Bombay Gin Patron Silver Tequila Meyers Rum Johnny Walker Black Scotch Crown Royal</p>
<p><i>Domestic Beer</i></p> <p>Miller Light Coors Light Bud Light Michelob Ultra</p>	<p><i>Import Beer</i></p> <p>Shiner Bock Fireman's Four Corona Light Dos XX's</p>	<p><i>House Wine</i></p> <p>Canyon Road Chardonnay Canyon Road Cabernet Canyon Road Pinot Noir Canyon Road Pinot Grigio</p>



CATERING GUIDELINES

Our menus are inspired by the seasons and minor menu substitutions may occur.

We are pleased to provide special meals for vegetarian, vegan, gluten-free alternatives and any special medical related dietary needs for you and your guests. Please submit your special needs requests at least two weeks in advance to your event.

Tapatio Springs Hill Country Resort maintains a limited stock of props and decorations used to increase the value of events on property. Availability of these items are at the discretion of the Banquet Department and your Convention Service/Catering Manager and may already be in use from another event. Additional items may be available at an additional charge, please contact your Sales/Convention Services Manager or Catering Manager to inquire.

Tapatio Springs Hill Country Resort standard set is Rounds of Ten guests. Rounds of Eight require additional staff, linen and food preparation. Rounds of Eight may be set at an additional \$1.00 per guest for your event. Additionally, the Resort maintains professional relationships with various local vendors available to provide equipment and services designed to enhance your events. From specialty table linen to professional custom lighting, vendors can be identified to provide whatever your special event may require. For names, numbers, and/or an introduction to representatives from said organizations contact your Convention Service/Catering Manager. Tapatio Springs Hill Country Resort is committed to fully understanding your needs and strives to meet and/or exceed your expectations.

Service Charges & Fees

A 23% service charge will be added to all food and beverage charges along with a 6.75% Sales Tax/8.25% Beverage Tax. Tax exempt organizations must submit a State of Texas tax exemption form prior to their arrival. Please note that State Sales Tax and State Occupancy Tax require separate documentation.

Outside cakes are authorized, but are subject to a \$2 per guest cake cutting fee.

Banners & Posters that need to be hung or placed through the resort may require additional fees of \$25 per Banner. Tapatio Springs Hill Country Resort will provide, at no charge, a reasonable amount of meeting equipment; i.e., chairs, tables, etc. These complimentary arrangements do not include special setups or extraordinary formats that would deplete the Resorts present in-house equipment to the point of requiring rental of an additional supply to accommodate group's needs. If such is the case, Tapatio Springs Hill Country Resort will present two (2) alternatives; the rental cost for additional equipment, or to change the extraordinary set up to a more normal format, avoiding the additional cost.

Food & Beverage Services

Please note that Tapatio Springs Hill Country Resort is the sole purveyor of all food & beverage for onsite events and due to the Texas Department of Health and Alcoholic Beverage Commission regulations, Tapatio Springs Hill Country Resort, as a licensee, cannot allow outside food or beverage be brought into the Resort. In addition, no food may be removed from catered events. Buffets will be limited to one and a half hours of service.

CATERING GUIDELINES

Menu Guarantees

Confirmation of number of guests for each function is required 72 hours (three-business days) prior to your event (Thursday, for Sunday, Monday and Tuesday). If a guarantee is not submitted on time, the contracted “Agreed Attendance” number will be the final guarantee (not subject to reduction). If, within 24 hours of your function, your number should increase more than your set number, there may be \$150 labor charged assessed.

Menu and beverage prices are subject to change. All prices are per guest unless otherwise noted. For all buffets a minimum of 15 guests is required. If this minimum is not met, an additional \$75 setup fee will be incurred.

Banquet Checks

The function sponsor or authorized representative agrees that by signing the banquet check(s), the guest approves services rendered at the end of the function, there is no dispute over such services, and the sponsor is solely responsible for the payment of the total amount due.

Signs & Displays

- A. Posters or signs may not be located in the Resort Lobby and/or Foyer without prior consent.
- B. Scotch tape, nails, push pins or potentially damaging fasteners may not be used to hang signs or other materials on any walls in public areas and meeting space. Painter’s masking tape is the only acceptable means of posting signage in the Resort, with prior consent. Assistance from our Engineering Team or Banquet Team may be acquired if needed at a nominal fee.
- C. The Resort will not assume any responsibility for the damage or loss of merchandise or articles left in the Resort prior to, during, or following a scheduled function.
- D. Guest agrees to be responsible for any damage done to the premises during the period of time they are under guest control or any independent contractor hired by guest.

Audio-Visual Requirements

Please ensure that all of your group’s audiovisual needs are relayed to Tapatio Springs Hill Country Resort no later than two-weeks prior to your event so that proper arrangements and setup needs can be met. The Resort is not responsible for any equipment brought in by an organization utilizing our facilities. Should an outside A/V company be brought in they must adhere to the contracted schedules that have been reserved by the group.

