



SHOW OFF YOUR

Great Taste

WITH A MENGER WEDDING

Welcome to

THE HISTORIC
MENGER
HOTEL

YOUR PERFECT DOWNTOWN SAN ANTONIO WEDDING VENUE

Congratulations on your engagement!

At an address whose name is synonymous with luxury, in a venue where Victorian-era grandeur meets contemporary sophistication, on a day when everything must be perfect. The Menger Hotel provides an idyllic storybook setting for elegant rehearsal dinner, sunset ceremonies, post wedding brunch and Grand Ballroom reception.

We would love to have your wedding here at the Historic Menger Hotel. I look forward to the opportunity to visit with you and be of service in the planning process to create a special celebration that will last a lifetime.

Sincere regards,



ZARELDA MARRERO
CATERING DIRECTOR
THE HISTORIC MENGER HOTEL





Menu Selections

Our banquet menus are designed to offer you a wide variety of selections. We also welcome the opportunity to personalize a menu to suit your tastes. Buffets are offered for a minimum number of guests as noted on the menus. All food and beverage must be provided by The Menger Hotel. Likewise, all catered food and beverage must be consumed on the premises.

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The Grand Wedding

THE MENGER'S COMPREHENSIVE PACKAGE
CONTAINING ALL THE ESSENTIALS FOR A PERFECT EVENT



THE GRAND WEDDING PACKAGE INCLUDES:

- A PRE-EVENT MENU TASTING FOR TWO GUESTS •
 - A BRIDAL CHANGING ROOM •
- A CHAMPAGNE TOAST FOR ALL WEDDING GUESTS •
 - PLACE SETTINGS AND GLASSWARE •
 - STAGING FOR A HEAD TABLE •
(UPON REQUEST)
 - SKIRTED DISPLAY TABLES •
INCLUDING BRIDE & GROOM CAKE TABLE + GUEST BOOK & GIFT TABLES
- WHITE OVERLAY TABLECLOTHS & WHITE NAPKINS •
 - COMPLIMENTARY CAKE CUTTING & SERVING •
 - BANQUET ROUND TABLES & CHAIRS •
 - COCKTAIL TABLES FOR THE COCKTAIL HOUR •
 - A PARQUET DANCE FLOOR •
 - SPECIAL HOTEL RATES FOR YOUR GUESTS •
 - A HONEYMOON ONE-BEDROOM SUITE •
WITH A MINIMUM SPEND OF \$3,500 IN FOOD AND BEVERAGE
- COMPLIMENTARY EVENT VALET PARKING VOUCHERS •
QUANTITY BASED ON THE SPACE CONTRACTED

Plated Dinner

SALADS

(CHOICE OF ONE)

Mixed Field Greens Salad
Classic Caesar Salad served with Croutons
& Shaved Parmesan Cheese

DRESSINGS

(CHOICE OF TWO)

Ranch, Italian, Balsamic,
Mango or Strawberry



MAIN ENTREES

8 OUNCE FILET MIGNON

Choice of Béarnaise or Wild Mushroom Sauce
\$75.00* PER GUEST

PAN SEARED SNAPPER FILLET

Topped With Jumbo Lump Crab Meat
\$75.00* PER GUEST

PAN SEARED SNAPPER FILLET

Topped With Shrimp Scampi
\$70.00* PER GUEST

12 OUNCE NEW YORK STRIP

\$68.00* PER GUEST

GRILLED SALMON FILLET

with Lemon Butter & Capers Sauce
\$64.00* PER GUEST

GRILLED CHICKEN

with Lemon Caper Butter Sauce
\$64.00* PER GUEST

CHICKEN SCALOPPINI

\$64.00* PER GUEST

CHICKEN CHAMPIGNON

\$65.00* PER GUEST

CHICKEN MILANESE

\$65.00* PER GUEST

SHRIMP SCAMPI

\$60.00* PER GUEST

STUFFED TILAPIA WITH SEAFOOD

and Beurre-Blanc Sauce
\$55.00* PER GUEST

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

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

Duet Plated Dinner



GRILLED OR PECAN ENCRUSTED CHICKEN BREAST

WITH BAKED SALMON
\$77.00* PER GUEST

WITH SHRIMP SCAMPI
\$78.00* PER GUEST

WITH CRAB CAKES & TOMATO FONDUE
\$78.00* PER GUEST

WITH GRILLED RED SNAPPER
\$78.00* PER GUEST

GRILLED PETITE FILET MIGNON (4OZ)

WITH BÉARNAISE & GRILLED RED SNAPPER
\$86.00* PER GUEST

WITH SHRIMP SCAMPI
\$86.00* PER GUEST

WITH CRAB CAKES & A TOMATO FONDUE
\$82.00* PER GUEST

WITH BAKED SALMON
\$86.00* PER GUEST

WITH LOBSTER TAIL
& A CITRUS BEURRE BLANC SAUCE
MARKET PRICE*

ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE ASSORTED VEGETABLES & STARCH, WARM PETIT ROLLS, BUTTER, ICED TEA & COFFEE.



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Desserts



SIGNATURE MANGO ICE CREAM
\$10.50*



TRES LECHE CAKE
\$9.50*



NEW YORK CHEESE CAKE
TOPPED WITH STRAWBERRY SAUCE
\$8.50*



CARROT CAKE
\$8.50*

BOURBON PECAN PIE
\$9.00*

KEY LIME PIE
\$8.50*

CHOCOLATE LAVA CAKE
TOPPED WITH SEASONAL FRUIT &
WHIPPED CREAM
\$9.00*

CHOCOLATE TUXEDO CHEESECAKE
\$9.00*

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Fiesta Dinner Buffet

CHOICE OF THREE:

CHILI CON QUESO AND SALSA

SERVED WITH TORTILLA CHIPS

ENSALADA MIXTA

WITH CHOICE OF DRESSING

ROASTED BELL PEPPER SALAD

STUFFED JALAPENOS

WITH CREAM CHEESE OR CHEDDAR CHEESE

BEEF OR CHICKEN EMPANADAS

WITH CHIMICHURRI SALSA

BEEF OR CHICKEN TAQUITOS

WITH SALSA ROJO OR CHILI SALSA VERDE

SEASONAL FRUIT SALAD



CHOICE OF TWO:

CHICKEN ACAPULCO

SERVED WITH GUACAMOLE, TOMATOES AND JACK CHEESE

SNAPPER FILLET

SERVED WITH CILANTRO LIME TEQUILA SAUCE

CHEESE ENCHILADAS

SERVED WITH RED ENCHILADA SAUCE

BEEF FAJITAS

CHICKEN FAJITAS



ALL FIESTA BUFFETS ARE SERVED WITH:
GUACAMOLE, SOUR CREAM & PICO DE GALLO
SPANISH RICE
REFRIED BEANS
FLOUR TORTILLAS

\$68.00* PER GUEST



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Mediterranean Dinner Buffet



CHOICE OF THREE:

CLASSIC ITALIAN TOMATO BRUSCHETTA

MADE WITH RIPE TOMATOES, FRESH BASIL AND OLIVE OIL

CLASSIC HUMMUS

SERVED WITH TAHINI SAUCE AND PITA CHIPS

GREEK SALAD

SERVED WITH FETA CHEESE

BABY SPINACH SALAD

WITH RED ONIONS AND FRESH BACON BITS

TABOULI SALAD

SERVED WITH LEMON & EXTRA VIRGIN OLIVE OIL

MIXED FIELD GREENS SALAD

CHOICE OF TWO:

GRILLED CHICKEN

SERVED WITH SAUTÉED EGGPLANT,
ONIONS, GARLIC, TOMATOES & OLIVES

BAKED MAHI-MAHI FILLET

SERVED WITH LEMON BUTTER CAPER SAUCE

BEEF BOURGUIGNON

WITH MUSHROOMS & ONIONS

EGGPLANT PARMESAN

WITH MARINARA SAUCE

MOUSSAKA

WITH GARBANZO BEANS & POMODORO SAUCE

ALL MEDITERRANEAN BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES

\$75.00* PER GUEST

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Italiano Dinner Buffet

CHOICE OF THREE:

SPINACH SALAD

SERVED WITH PINE NUTS & BALSAMIC VINAIGRETTE

PROSCIUTTO WRAPPED ASPARAGUS

SLICED TOMATOES & FRESH MOZZARELLA

SERVED WITH ITALIAN DRESSING & TRUFFLE OIL

CLASSIC CAESAR SALAD

SERVED WITH CROUTONS & SHAVED PARMESAN CHEESE

BRUSCHETTA AL POMODORO

WITH FRESH HERBS IN EXTRA VIRGIN OLIVE OIL



CHOICE OF TWO:

CHICKEN PARMESAN

SERVED WITH MARINARA SAUCE

CHICKEN PICCATA

SERVED WITH ARTICHOKE

CHICKEN MARSALA

SERVED WITH WILD MUSHROOMS

SHRIMP SCAMPI

SEARED FILLET OF SNAPPER

IN PINOT GRIGIO, BUTTER & MUSHROOM SAUCE

MARINATED LONDON BROIL

WITH PORCINI MUSHROOMS

EGGPLANT PARMESAN

WITH MARINARA SAUCE



ALL ITALIANO BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES



\$75.00* PER GUEST

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Cajun Dinner Buffet



CHOICE OF TWO:

**NEW ORLEANS STYLE RED BEANS AND RICE
WITH ANDOUILLE SAUSAGE**

CHICKEN AND SAUSAGE GUMBO

MINI CRAB CAKES

SERVED WITH SAUCE COULLIS

SAUSAGE BOUDIN BALLS

WITH LOUISIANA STYLE REMOULADE SAUCE

SPINACH, STRAWBERRY AND WALNUT SALAD

SERVED WITH RED WINE & FRESH HERB VINAIGRETTE

MIXED FIELD GREEN SALAD



CHOICE OF THREE:

SHRIMP AND ANDOUILLE SAUSAGE JAMBALAYA

CRAWFISH ETOUFFÉE

SERVED WITH DIRTY RICE

BLACKENED CATFISH

SEAFOOD CREOLE OR CHICKEN CREOLE

BLACKENED CHICKEN



ALL CAJUN BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES

\$80.00* PER GUEST

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Seafood Dinner Buffet



CHOICE OF TWO:

CHILLED SHRIMP

SERVED WITH COCKTAIL & REMOULADE SAUCE

SNAPPER & SHRIMP CEVICHE

SERVED WITH TORTILLA CHIPS

SMOKED SALMON

SERVED WITH CAPERS, CHOPPED EGGS,
ONION & CREAM CHEESE

MINI BAKED CRAB CAKES

SERVED WITH COCKTAIL & TARTAR SAUCE

PASTA SALAD PRIMAVERA

MIXED FIELD GREEN SALAD

CLASSIC CAESAR SALAD

SERVED WITH CROUTONS AND SHAVED PARMESAN CHEESE

ASSORTED GRILLED VEGETABLES

SERVED WITH BALSAMIC VINAIGRETTE

CHOICE OF TWO:

SEARED RED SNAPPER

TOPPED WITH A CRAB MEAT CREAM SAUCE

GRILLED SALMON STEAK

WITH A HONEY SOY SAUCE & ROASTED SESAME

BLACKENED CATFISH FILLET

MAHI - MAHI

SERVED WITH CHAMPAGNE DILL CREAM SAUCE

CRAB CAKES

SERVED WITH REMOULADE SAUCE

FRIED COCONUT SHRIMP

SERVED WITH MANGO SALSA

SHRIMP SCAMPI

SEAFOOD PASTA

CHOICE OF MARINARA OR SAFFRON ALFREDO SAUCE

ALL SEAFOOD BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES

\$80.00* PER GUEST

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Hors d'Oeuvres

COLD HORS D'OEUVRES (PER 100 PIECES)

CHILLED GULF SHRIMP SERVED WITH COCKTAIL & REMOULADE SAUCES	\$550.00*
BRUSCHETTA CAPRESE SALAD WITH BALSAMIC DRIZZLE	\$425.00*
ASPARAGUS IN PROSCIUTTO	\$400.00*
SMOKED SALMON ON TOAST POINTS	\$400.00*
MELON AND PROSCIUTTO	\$350.00*
CREAMY DEVILLED EGGS	\$400.00*
BELGIAN ENDIVE WITH CRAB SALAD	\$400.00*
MINI TEA SANDWICHES	\$300.00*



HOT HORS D'OEUVRES (PER 100 PIECES)

BRUSCHETTA AL POMODORO	\$350.00*
FRIED COCONUT SHRIMP WITH COCKTAIL AND TARTAR SAUCE	\$600.00*
MINI CRAB CAKES SERVED WITH COCKTAIL AND TARTAR SAUCES	\$500.00*
SHAVED BEEF TENDERLOIN	\$600.00*
FRIED CHICKEN TENDERS WITH HONEY MUSTARD SAUCE	\$475.00*
BACON WRAPPED CHICKEN BITES	\$450.00*
BEEF EMPANADAS WITH CILANTRO SAUCE	\$450.00*
MUSHROOMS STUFFED WITH SPINACH AND HAM	\$475.00*
MINI BEEF SLIDERS	\$450.00*
CHICKEN EMPANADAS WITH CILANTRO SAUCE	\$450.00*
QUICHE LORRAINE (BITE SIZE)	\$400.00*
BUFFALO WINGS WITH BLUE CHEESE DIP	\$450.00*
VEGETABLE QUICHE (BITE SIZE)	\$400.00*
SPANAKOPITA	\$400.00*
STUFFED FRIED JALAPENOS WITH RANCH DIP	\$400.00*
BRISKET QUESADILLAS	\$500.00*
SPRING ROLLS SERVED WITH SWEET AND SOUR SAUCE	\$425.00*
SOUTHWESTERN SPRING ROLLS SERVED WITH CILANTRO SAUCE	\$425.00*
SWEDISH OR BBQ MEATBALLS	\$450.00*
WHOLE BAKED BRIE EN CROUTE WITH WALNUTS, DRIED FRUITS AND RASPBERRY FILLING SERVED WITH GOURMET CRACKERS (SERVES 20 PEOPLE)	\$400.00*



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Grazing Boards

GARDEN FRESH RELISH TRAY

ASSORTED RAW VEGETABLES, KALAMATA OLIVES, GREEN OLIVES, BABY CORN & GRILLED VEGETABLES SERVED WITH ONION DIP

SMALL (SERVES 25-30) **\$300.00***
MEDIUM (SERVES 30-55) **\$350.00***
LARGE (SERVES 60-80) **\$475.00***



FRESH SEASONAL FRUIT DISPLAY

SERVED WITH AN ORANGE CREAM CHEESE DIP

SMALL (SERVES 25-30) **\$325.00***
MEDIUM (SERVES 30-55) **\$400.00***
LARGE (SERVES 60-80) **\$425.00***

IMPORTED & DOMESTIC CHEESE DISPLAY

SELECTION OF CHEDDAR, STILTON, SWISS, BOURSIN, BRIE, BLUE & GOUDA

SERVED WITH GOURMET CRACKERS & GRAPES

SMALL (SERVES 25-30) **\$400.00***
MEDIUM (SERVES 30-55) **\$500.00***
LARGE (SERVES 60-80) **\$600.00***



DELI TRAY

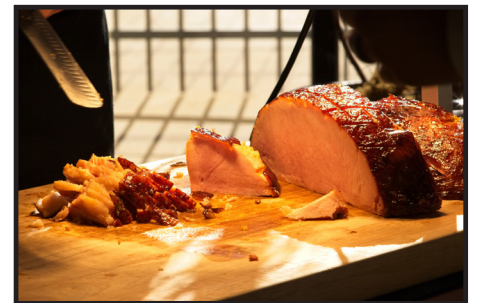
SLICED HAM, OVEN ROASTED TURKEY BREAST, ROAST SIRLOIN, SALAMI, WITH ASSORTED CHEESE, ASSORTED ROLLS & CONDIMENTS.

SMALL (SERVES 25) **\$400.00***
LARGE (SERVES 50) **\$650.00***

CARVING STATIONS

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

ROASTED TURKEY BREAST (SERVES 35) **\$325.00***
BAKED HOMEY GLAZED HAM (SERVES 35) **\$400.00***
GRILLED BEEF TENDERLOIN WITH BEARNAISE (SERVES 25) **\$515.00***
PRIME RIB AU JUS WITH HORSERADISH (SERVES 30) **\$550.00***



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Hosted Consumption Bar

SUPER PREMIUM BRANDS	\$15.00*
PREMIUM BRANDS	\$13.00*
CALL BRANDS	\$12.00*
HOUSE WINE	\$10.00*
IMPORTED BEER	\$9.00*
DOMESTIC BEER	\$8.00*
HOUSE WINE PER BOTTLE	\$40.00*
HOUSE CHAMPAGNE PER BOTTLE	\$40.00*
DOMESTIC KEG BEER	\$550.00*
IMPORTED KEG BEER	\$650.00*
SOFT DRINKS	\$4.00*



Cash Bar

• MINIMUM SALE OF \$500 PER BAR •

SUPER PREMIUM BRANDS	\$16.00*
PREMIUM BRANDS	\$14.00*
HOUSE CALL BRANDS	\$13.00*
HOUSE WINE	\$11.00*
IMPORTED BEER	\$10.00*
DOMESTIC BEER	\$9.00*
SOFT DRINKS	\$4.00*
BOTTLED WATER	\$4.00*

**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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Signature Hosted Hourly Bar

• PRICED PER PERSON •

CALL BRANDS

FIRST HOUR	\$30.00* PER PERSON
SECOND HOUR	\$15.00* PER PERSON
EACH ADDITIONAL HOUR	\$12.00* PER PERSON

PREMIUM LIQUOR BRANDS

FIRST HOUR	\$45.00* PER PERSON
SECOND HOUR	\$25.00* PER PERSON
EACH ADDITIONAL HOUR	\$20.00* PER PERSON

Hosted & Cash Bar Alcohol Brands

CALL BRANDS:

J&B OR DEWAR'S
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
ABSOLUTE VODKA
BACARDI GOLD RUM
EL JIMADOR TEQUILA

SUPER PREMIUM BRANDS:

GLENLIVET 12 YEAR OLD
WOODFORD RESERVE OR
KNOB CREEK BOURBON
CROWN ROYAL OR
TX WHISKEY
BOMBAY SAPPHIRE GIN
GREY GOOSE OR
TITOS VODKA
FLOR DE CANA 12 YEAR RUM
ESPOLON TEQUILA



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**START PLANNING TODAY
& REQUEST MORE INFORMATION**



**CONTACT ZARELDA MARRERO,
CATERING DIRECTOR**



GUARANTEES: The Catering Department must be informed of your guaranteed number of guests 72 hours prior to the event. After this time, your guarantee may be raised but not reduced. If a final guarantee is not provided within the 72-hour deadline, the estimated number of guests will represent the guarantee and will be charged accordingly. Our advance preparation is 5% over the guarantee.

PRICING: A service charge of 24% will be added to all food prices and all hosted beverage prices. All charges, including the service charge, are subject to Texas State sales tax. Tax-exempt groups must provide a certificate in order to waive the State sales tax. All prices are subject to change without prior notification; however, we will honor those prices guaranteed with a signed catering contract.

ROOMS & RENTAL: Function rooms are assigned based upon the anticipated number of guests. If the number fluctuates, we may re-assign the room to better accommodate your guests. If your event is scheduled for outdoors, a back-up space will be assigned at the time of the booking and will be utilized upon the final decision of the Banquet Manager. Room rentals are based on actual guest room pick-up as well as food and beverage revenue. Your catering representative will discuss room rentals where applicable. Any changes in room set-up either after the Banquet Event Order has been signed or on-site may result in an additional set-up charge.

DECORATIONS & LINENS: To personalize your event with decorations, flowers, photography, music and entertainment, please ask your catering representative for a suggested list of vendors. Clients' decorations, displays, signage, etc., and their assembly are allowed with the approval of the Catering Director, and unless pre-arranged, must be removed immediately after the event. We do not allow any materials to be put on our walls. The hotel is not responsible for any damage to or loss of items provided by the client. The Menger Hotel offers white linen; however, special colors may be obtained for a nominal charge.

AUDIO VISUAL: The hotel has its own on-site audio-visual company. Your catering representative will be happy to assist you in securing the equipment or connect you with the company's on-site technician. Groups are allowed to supply their own in-house audio-visual equipment.

MISCELLANEOUS: Music and entertainment provided by the client is welcomed; however, due to the consideration of our other guests, offensive language and music is not permitted. The hotel reserves the right to control the volume of sound from musical groups and entertainment. Rice, birdseed, confetti or glitter is prohibited inside and outside the hotel.

DEPOSIT POLICY: The hotel requires a non-refundable deposit of 20% of the estimated Food and Beverage minimum at the time of booking your wedding. 30% of the estimated balance is due 90 days prior to the event date. The balance of 40% is due two weeks prior to the event date. The balance of 10% is due the week of the event. All consumption items will be posted at the end of the event and charged to the credit card on file (or credited back against the deposits paid).

CANCELLATION POLICY: The cancellation fee will be charged as follows:

0 to 30 days prior to the event – 100% of the estimated charges

31 to 60 days prior to the event – 50% of the estimated charges

61 to 90 days prior to the event – 30% of the estimated charges

Beyond 90 days prior to the event - \$1,000

CONTACT: ZARELDA MARRERO, CATERING DIRECTOR FOR THE MENGER HOTEL
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