Wyndham Garden Riverwalk Catering Menu

[Image of catering setup]

Wyndham Garden – Riverwalk Museum Reach
103 9th Street | San Antonio, TX 78215 | Phone: 210-515-4555 | http://www.wyndham.com
Wyndham Garden Riverwalk Hotel
Located on the Museum Reach of the San Antonio Riverwalk

Located just steps from the charming historic Riverwalk, the Wyndham Garden Riverwalk hotel is the ideal San Antonio hotel for culture lovers and business travelers alike. Boasting views of the San Antonio Riverwalk, over-sized guest rooms, and a host of handy amenities, guests at this non-smoking hotel in San Antonio will also enjoy easy access to Downtown San Antonio, the San Antonio Museum of Art and iconic attractions like the Alamo.

Each of the 131 well-appointed guest rooms includes thoughtful amenities like plush pillow top bedding, mini bars, oversized windows, complimentary Wi-Fi, and 42” LCD TV.

Guests to this San Antonio hotel can stay fit at the state-of-art fitness center or relax with a swim in the heated outdoor pool. Complimentary Wi-Fi internet access throughout the hotel ensures connectivity and productivity, while ample parking complimentary on-site washer and dryer as well as same day dry cleaning service are next extras.

This San Antonio hotel offers meeting rooms to accommodate up to 225 guests and is ideal for a wide host of gatherings, from business meetings to conferences to social events.

Bourbon Street Seafood Kitchen serves up a full breakfast menu daily and delicious Seafood and Cajun Fare for lunch and dinner. After a busy day, the patio is the ideal spot to relax with a cocktail and enjoy views of San Antonio. For those guests that prefer to dine in the comfort of their guest room, this San Antonio hotel also offers room service.
Catering Information

Menu: Selections:
Our menus are designed to offer you a wide variety of selections; however, we also welcome the opportunity to personalize a menu to suit your tastes. All food and beverage must be supplied by The Wyndham Garden San Antonio. Likewise, all catered food and beverage must be consumed on the premises.

Guarantees:
1. If function is cancelled, the deposit will be refunded in full if the hotel receives written notice at least sixty days prior to the function. If cancellation is received less than sixty days prior to the event, the client will be assessed a charge of 50% of the anticipated revenue for that function.
2. A 50% Deposit is required to hold the reservation, balance due remaining prior to event, unless otherwise agreed.
3. It is the sole responsibility of the customer to provide the guaranteed number of attendees three days prior to the function. Failure to submit a final guarantee by the required time will result in the expected number shown on the contract being used as the final guarantee. This is the minimum number for which charges will be made regardless of attendance.
4. The hotel reserves the right to move any function/event to another meeting/banquet room without prior notification.
5. A 20% service charge will be included in your bill for any service provided by the Hotel as well as State and/or local taxes. This service charge is not a tip or gratuity. It is retained by the hotel to offset administrative and other operating expenses. If you are particularly pleased with the level of service provided, a voluntary gratuity can be added and will be distributed in its entirety to the wait staff employees who worked your event.
6. Food & Beverage minimums will vary depending on meeting space. Please inquire with your Sales Manager.
7. A $100 Bartender Fee will apply per Bartender. One Bartender per 75 guests.

Decorations and Linens:
To personalize your event with decorations, flowers, photography, music and entertainment, please ask your Hotel Representative for a suggested list of vendors. Clients’ decorations displays, signage, etc., and their assembly are allowed with the approval of the Hotel 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 Wyndham Garden San Antonio offers standard white linen, round tables and standard chairs. Upgraded linen choices are available for an additional cost.

Audio Visual:
The hotel has its own on-site audio-visual company. Your Hotel Representative will be happy to assist you in securing the equipment or connect you with the company’s on-site technician.

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. All payment is due prior to services rendered unless credit approval has been established. Arrangements for direct billing or credit card charges must be made well in advance of the event. Our Sales Manager will provide you with a credit application or credit card request form.
Amenities & Services

- Ample Parking Available Near the Hotel
- Balconies Overlooking Downtown & River Walk
- Full Service Restaurant Bourbon Street Seafood Kitchen
- Business Center
- Fitness Center
- Flat Screen TV’s
- Heated Outdoor Pool and Hot Tub with Spectacular Views
- In Room Mini Bar
- Marketplace
- River Taxi Access
- Coffee Available in Lobby 6 am-11 am
- Complimentary Wireless Internet
- In Room Dining
## Corporate Meeting Rooms

<table>
<thead>
<tr>
<th>Wyndham Garden SA RW Meeting Rooms</th>
<th>Sq Ft</th>
<th>Banquet</th>
<th>Classroom</th>
<th>Hollow Sq</th>
<th>U shape</th>
<th>Theatre</th>
<th>Boardroom</th>
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Wyndham Garden – Riverwalk Museum Reach
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Breakfast Menu

Continental Breakfast Buffet
Assorted Breakfast Pastries (Muffins, Danish, Croissant) served with Butter and Assorted Jellies
Assorted Flavored Yogurts
Fresh Sliced Fruit Platters
Coffee Service with Creamers and Sweeteners
Assorted Juices and Chilled Water Service
$24.99 ++ per person

Deluxe Continental Breakfast Buffet
Assorted Breakfast Pastries (Muffins, Danish, Croissant) Served with Butter and Assorted Jellies
Assorted Flavored Yogurts
Assorted Boxed Cereals with Whole Milk and Soy Milk
Warm Bagels Served with Cream Cheese
Assorted Granola Bars
Whole Fruit - Bananas, Oranges and Apples
Coffee Service with Creamers and Sweeteners
Assorted Juices and Chilled Water Service
$28.99 ++ per person

Homestyle Breakfast Buffet
Fresh Scrambled Eggs with Cheese Crisp Bacon or Sausage Links (please select one meat)
Breakfast Potatoes with Onions and Bell Peppers
White and Wheat Toast
Fresh Sliced Fruit Platters
Fresh Salsa
Coffee Service with Creamers and Sweeteners
Assorted Juices and Chilled Water Service
$29.99 ++ per person

Breakfast Taco Station Buffet
Breakfast Tacos made with Fresh Flour Tortillas, to include
Bacon and Egg - Sausage and Egg - Potato and Egg (Approximately 2 tacos per person)
Fresh Salsa and Bowls of Cheese
Fresh Sliced Fruit Platters
Coffee Service with Creamers and Sweeteners
Assorted Juices and Chilled Water Service
$29.99 ++ per person

San Antonio Breakfast Buffet
San Antonio Chilaquiles (Scrambled Eggs, Corn Tortillas, Tomato Salsa, Panela Cheese and Jalapenos)
Fresh Scrambled Eggs
Breakfast Potatoes with Onions and Bell Peppers
Refried Beans
Breakfast Sausage Links
Fresh Flour Tortillas
Fresh Sliced Fruit Platters
Fresh Salsa
Coffee Service with Creamers and Sweeteners
Assorted Juices and Chilled Water Service
$30.99 ++ per person

++ indicates that 8.25% sales tax and a 20% service charge will be added onto the final bill.
Buffet Lunch Menu

Lunch Buffet Options

Build Your Own Sandwich Station Lunch Buffet
- Platters of Assorted Deli Meats (Grilled Chicken Breast/Ham/Turkey Breast)
- Cheddar Cheese Slices and Swiss Cheese Slices
- Tomato Slices, Lettuce, Pickles
- Bowls of Mayonnaise, Mustard and Chipotle Mayonnaise
- White and Wheat Hoagie Rolls
- Assorted Bags of Chips
- Platters of Assorted Cookies
- Iced Tea and Coffee Service
$26.99 ++ per person

Build your own Salad Bar Lunch Buffet
- Romaine, Mixed Greens, Spinach
- Grilled Chicken Strips/Diced Ham/Bacon Pieces
- Shredded Cheese/Diced Tomatoes/Red Onion Slices
- Sliced Cucumbers/Carrots/Diced Hard Boiled Eggs
- Bowls of House Lime Cilantro Vinaigrette and Smoky Ranch Dressing, Croutons
- Fresh Sliced Fruit Platters
- Platters of Assorted Cookies
- Iced Tea and Coffee Service
$26.99++ per person

Tex Mex San Antonio Lunch Buffet
- Chicken and Beef Fajitas with Sautéed Onions and Bell Peppers
- Flour and Corn Tortillas
- Spanish Rice & Charro Beans
- Fresh Salsa and Guacamole
- Tres Leche Cake
- Iced Tea and Coffee Service
$29.99 ++ per person
(add cheese enchiladas to this buffet at $6.00 per person additional)

Victoria Specialty Lunch Buffet
- House Garden Salad with 2 Choices of dressings
- Pan Seared Chicken Topped with Roasted Garlic, Diced Asparagus and Pistachio Butter Sauce
- Garlic mashed potatoes
- Seasonal vegetables
- Artisanal Bread and Butter
- Assorted Bite Size Desserts
- Iced Tea and Coffee Service
$30.99 ++ per person

Bourbon Street Lunch Buffet
- House Salad with Lime Cilantro Vinaigrette Dressing in Bowl on the side
- Pecan Crusted Chicken Breast with Smoked Pepper sauce
- House Seasoned Rice
- Assorted Seasonal Vegetables
- Artisanal Bread and Butter
- Selection of Bottled Hot Sauces
- Platter of assorted Miniature Desserts
- Iced Tea and Coffee Service
$33.99 ++ per person
(sub pasta for rice $2.00 per person additional)

Bourbon Street Specialty Lunch Buffet
- House Salad with Lime Cilantro Vinaigrette Dressing in Bowl on the side
- Bourbon Street Jambalaya (sautéed Chicken and Sausage with Bell Peppers, Caramelized Onions in a Veal Demi-Glaze)
- Clam Chowder
- Assorted Seasonal Vegetables
- Artisanal Bread and Butter
- Selection of Bottled Hot Sauces
- Chocolate Decadence Cake
- Iced Tea and Coffee Service
$31.99 ++ per person

Boxed Lunch Option
- Clear Plastic Hinged Box will include Bag of Chips, Banana or Apple, one Homemade Cookie, Bottled Water, Picnic Pack of Napkin and Plastic Utensils, Lettuce and Tomato in Separate Bag, Mayonnaise and Mustard Packs
- Choice of Sandwich
  (if more than one type is selected, each box will be labeled)
  - Smoked Turkey Breast with Swiss Cheese on White Hoagie Bread
  - Smoked Ham with Cheddar Cheese on Honey Wheat Hoagie Bread
  - Classic Tuna Fish with Celery and Onion on Wheat Hoagie Bread
  - Grilled Chicken Breast with White Cheddar Cheese on Ciabatta Roll
$18.00 ++ per person

++ indicates that 8.25% sales tax and a 20% service charge will be added onto the final bill
Plate Lunch Menu

Plated Lunch

*All plated lunches will come with Iced Tea, Coffee, Fresh House Bread and a Small House Salad with 1 choice of dressing. (Groups under 50 guests, 2 entrée selections can be available/only one entrée selection for all for groups over 50)

Please select your entrees from the below options:

**Bourbon Shrimp Brochette** – Five Bacon Wrapped Shrimp Stuffed with Serrano Peppers and Cheese, Served with Dirty Rice  **$29.99 ++ per person**

**Pecan Crusted Chicken** – Served with a Smoked Pepper Sauce, Mashed Potatoes and Fresh Seasonal Vegetables  **$27.99 ++ per person**

**Victoria Chicken** – Pan Roasted Chicken topped with Roasted Garlic, Asparagus and Pistachio Butter Sauce and served with Fresh Seasonal Vegetables  **$27.99 ++ per person**

**Blackened Tilapia** – Served with Garlic and Tomatoes in a White Wine Lemon Sauce, Fresh Seasonal Vegetables and White Rice  **$28.99 ++ per person**

**Parmesan Linguini** – Shrimp Pasta with Sauteed Shrimp, Carmalized Onions and Bell Peppers in a Creamy Paresan Sauce  **$26.99 ++ per person**

**Bourbon Street Combination Plate** – Pecan Crusted Chicken Breast and (2) Shrimp Brochette, Served with White Rice and Seasonal Vegetables  **$35.99 ++ per person**

**Jambalaya** – Sautéed Chicken and Sausage with Bell Peppers, Carmalized Onions in a Veal Demi-Glaze  **$26.99 ++ per person**

**Pasta Primavera** – (Vegetarian Option) – Linguini Tossed in Sautéed Garlic with Assorted Vegetables in Olive Oil  **$20.99 ++ per person**

**Sambar Chowder** – Garlic, Ginger, and Assorted Fresh vegetables. Served with White Rice  **$19.99 ++ per person**

**Eggplant Par** – Lightly Breaded Eggplant Topped with Homemade Tomato Sauce with a Side of Linguine  **$22.99 ++ per person**

**Grilled Salmon** – Served with Lemon Butter, Dill Caper Sauce and Spaghetti Veggies  **$30.99 ++ per person**

**Beef and Chicken Fajita Plate** – 1/2 Grilled Beef and 1/2 Chicken Fajitas with Sauteed Onions and Bell Peppers served with Spanish Rice and Charro Beans  **$29.99 ++ per person**

*If 2 entrée selections are offered, the highest price entrée will prevail
Add a dessert to any of the above lunch menus, from the below selections, for an additional $ 5.00 ++ per person

Traditional Cheesecake with Fruit Topping
Chocolate Decadence Cake with Chocolate Icing

*Vegetarian options available – please inquire
++ indicates that 8.25% sales tax and a 20% service charge will be added onto the final bill
Specialty Breaks Menu

Specialty Mid Day Break Options

Power Break
Seasonal Whole Fruit, House Made Trail Mix
Fruit Infused Water, Cliffs Bars or Kind Bars
$24.99 ++ per person

Natural Break
Fresh Fruit Cups with Yogurt Dip, Tajin,
Chocolate Dip and Mixed Nuts
$24.99 ++ per person

South of the Border Break
Tortilla Chips, Fresh Salsa, Guacamole, Chili Con Queso
Mexican Cookies
Iced Tea and Water, Chef Selection of Flavored Agua Fresca
$20.99 ++ per person

The Caffeine Kick Break
Assorted Jumbo Homemade Cookies and Brownies
Assorted Granola and Kashi Bars
Selection of Sodas, Iced Tea, Water, Coffee Service
$20.99 ++ per person

After School Break
Red and Green Apples, Bananas
Cracker Jacks and Selection of Candy Bars
Chocolate Brownies
Fresh Lemonade, Water and Selection of Sodas
Coffee Service
$23.99 ++ per person

Any of the below items can be added to any of the menu’s as Ala Carte items and/or on a buffet service.

Beverages
(charged upon consumption)

Coffee Service - $ 35.00 ++ per gallon
Iced Tea Service - $ 34.00 ++ per gallon
Assorted Fresh Juices - $ 38.00 ++ per gallon
Flavored Agua Frecas - $ 38.00 ++ per gallon
Fresh Lemonade - $ 38.00 ++ per gallon
Bottled Water - $3.00 each
Sodas - $ 3.00 each
Red Bull - $5.00 each
Hot Tea - $4.00 each

Snacks A La Carte

House Made Trail Mix - $ 5.00 ++ per person
Jumbo Pretzels with Mustard – $ 38.00 ++ per dozen
Brownies - $ 38.00 ++ per dozen
Assorted Cookies – $ 21.00 ++ per dozen
Fresh Vegetables with Ranch Dip & Tzatziki – $ 19.00 ++ per person
Assorted Bags of Chips – $ 3.00 ++ per person
Assorted Whole Fruit - $ 25.00 ++ per dozen
Sliced Fruit Platter - $ 35.00 ++ per dozen
Assorted Danish & Muffins - $ 38.00 ++ per dozen

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Appetizer & Food Station Options

Food Station options For Hors D’oeuvre Receptions
These options are available as an addition to an existing menu, in conjunction with other stations and to be served for a minimum of 40 guests

Favorite Butler Passed Appetizer Options
Grilled Tender chicken bites wrapped with bacon
$2.99 ++ per piece
Stuffed mushroom caps with shrimp
$ 2.99 ++ per piece
Grilled Vegetables Kabob
$ 3.00 ++ per piece
Grilled Beef Skewers
$ 3.50 ++ per piece
Grilled Chicken Skewers
$ 3.50 ++ per piece
Beef Wellingtons
$3.99 ++ per piece
Shrimp Cocktail served with cocktail sauce
$2.99 ++ per piece

Favorite Stationed Appetizer Options
Chips, Queso and Salsa
$3.50 ++ per person
Deep Fried Flautas with Sour Cream
$3.99 ++ per piece
Fried Calamari with Spicy Marinara sauce
$6.00 ++ per person
Crab Cakes with spicy roasted pepper sauce
$6.00 ++ per piece
Assorted Cheese Display served with assorted crackers
$6.00 ++ per person
Vegetable Crudite served with Smoky Ranch and hummus
$5.00 ++ per person
Assorted Fresh Sliced Fruit Display
$5.00 ++ per person
Antipasto Platter (Salami, Prosciutto, Mozzarella, Provolone Cheeses, marinated olives served with assorted crostini and crackers
$15.00 ++ per person

Build your own “Taco Truck” Station
Chicken Fajita – Beef Fajita – Refried Beans
Shredded Lettuce, Sliced Jalapenos, Sour Cream, Salsa, Guacamole, Grated Cheese, Pico de Gallo, Diced Onions and Cilantro
Corn and flour tortillas
Fresh Churros
$21.99 ++ per person

Build your own South Texas Slider Station
Slider Beef Patties – Pulled Pork – Slider Buns
Sliced Pickles, Sliced Onions, BBQ Sauce, Mayonnaise, Mustard and Ketchup
$21.99 ++ per person

On the Bayou Station
Jambalaya – Etouffee – Blackened Catfish – Boiled Shrimp
Artisanal Breads, White Rice, Cocktail Sauce and Lemon Wedges
$28.99 ++ per person

Carving Station
Chef carved meat selection – please select one meat
• Smoked Brisket
• Smoked Turkey Breast
• Roasted Inside Round of Beef
Served with assorted rolls, bbq sauce, mayonnaise, mustards and creamy horseradish sauce
$30.99 ++ per person

++ indicates that 8.25% sales tax and a 20% service charge will be added onto the final bill
Buffet Dinner Menu

Buffet Dinners

Bourbon Street Specialty Dinner Buffet Menu

House Salad with Lime Cilantro Vinaigrette
Dressing in bowls on the side
Bourbon Street Jambalaya
(Sautéed Chicken and Sausage with Bell Peppers, Caramelized Onions in a Veal Demi-Glaze)
Clam Chowder
Assorted Seasonal Vegetables
Artisanal Bread and Butter
Selection of Bottled Hot Sauces
Platter of Assorted Miniature Desserts
Iced Tea and Coffee Service
$ 38.99 ++ per person

Down Home BBQ Dinner Buffet Menu

Chopped Salad With Romaine, Diced Tomatoes, Hard Boiled Eggs, Bacon and a Dill Vinaigrette Dressing in bowls on the side
Creamy Potato Salad
Grilled Chicken Breast
Sliced Smoked Brisket
Seasoned Green Beans
Sliced White and Wheat Bread
BBQ Sauce
Platter of Chocolate Brownies and Cookies
Iced Tea and Coffee Service
$ 49.99 ++ per person

San Antonio Tex Mex Dinner Buffet Menu

SW House Salad with Smoky Pepper Ranch Dressing in Bowl on the side
Chicken and Beef Fajita with Onions and Bell Peppers
Spanish Rice
Refried Beans
Flour and Corn Tortillas
Fresh Salsa and Guacamole
Tres Leches Cake
Iced Tea and Coffee Service
(add cheese enchiladas at $6.00 per person additional)
$43.99 ++ per person

Cajun Dinner Buffet Menu

House Salad with Lime Cilantro Vinaigrette
Dressing in bowls on the side
Blackened Catfish
Pecan Crusted Chicken Breast with Smoked Pepper Sauce
Fresh Seasonal Vegetables
White Rice
Artisanal Bread and Butter
Selection of Bottled Hot Sauces
Assorted Finger Desserts
Iced Tea and Coffee Service
$ 47.99 ++ per person

Victoria's Specialty Dinner Buffet

House Garden Salad with 2 choices of Dressings
Pan Seared Chicken topped with Roasted Garlic, Diced Sparagus and Pistachio Butter Sauce
Garlic Mashed Potatoes
Seasonal Vegetables
Artisanal Bread and Butter
Assorted Bite Size Desserts
Iced Tea and Coffee Service
$ 39.99 ++ per person

++ indicates that 8.25% sales tax and a 20% service charge will be added onto the final bill

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Plated Dinner Menu

Plated Dinners Options
All plated dinners will come with Iced Tea, coffee, fresh house bread and a house salad with one choice of dressing. One entrée selection for all guest.
Please select your entrees from the below options:

Plated Entrees

Bourbon Shrimp Brochette – Six Bacon Wrapped Shrimp stuffed with Serrano Peppers and Cheese, served with Dirty Rice $41.99 ++ per person

Pecan Crusted Chicken – served with a Smoked Pepper Sauce, Mashed Potatoes and Fresh Seasonal Vegetables $39.99 ++ per person

Victoria Chicken – Pan Roasted Chicken topped with Roasted Garlic, Asparagus and Pistachio Butter Sauce $39.99 ++ per person

Blackened Tilapia – Served with Garlic and Tomatoes in a White Wine Lemon Sauce, Fresh Seasonal Vegetables and White Rice $40.99 ++ per person

Bourbon Street Combination Plate – Pecan Crusted Chicken Breast and (2) Bourbon Shrimp Brochette, served with White Rice and Seasonal Vegetables $44.99 ++ per person

French Cut Pork Chops – Grilled and served with an Apple Demi-Glaze Sauce, served with Fresh Seasonal Vegetables and Mashed Potatoes $46.99 ++ per person

Grilled Ribeye – Cooked to Medium and served with a Classic Peppercorn Demi-Glaze Sauce, served with Fresh Seasonal Vegetables and Mashed Potatoes $52.99 ++ per person

Mahi Mahi Florentine – Grilled Mahi Mahi with Crabmeat, Spinach, Feta Cheese and Lemon Butter Sauce, served with White Rice $50.99 ++ per person

Jambalaya – Sautééd Chicken and Sausage with Bell Peppers, Caramelized Onions in a Veal Demi-Glaze $35.99 ++ per person

Pasta Primavera* – (Vegetarian Option) – Linguini tossed in Sautéed Garlic with Assorted Vegetables in Olive Oil $34.99 ++ per person

Sambar Chowder – Garlic, Ginger, and Assorted Fresh Vegetables. Served with White Rice $34.99 ++ per person

Eggplant Par* – Lightly Breaded Eggplant Topped with Homemade Tomato Sauce with a Side of Linguine $37.99 ++ per person

Add a dessert to any of the above dinner menus, from the below selections, for an additional $5.00 ++ per person

Traditional Cheesecake with Fruit Topping
Chocolate Decadence Cake with Chocolate Icing
Tres Leches Cake

*Vegetarian options available – please inquire
++ indicates that 8.25% sales tax and a 20% service charge will be added onto the final bill
Plated Dinner Options That You Can Customize

Plated dinners will include iced tea, coffee, fresh house bread and a House or Cesar salad with your choice of dressing. The entrée selections include one starch, one vegetable, and one dessert. You must limit your entrée selections to a maximum of two options.

Iced tea, bread, salad, and dessert can be pre-set at the table.

<table>
<thead>
<tr>
<th>Entrée Selections:</th>
<th>Vegetable Selection:</th>
<th>Dessert Selections:</th>
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<tbody>
<tr>
<td>• Bourbon Shrimp Brochette (6)</td>
<td>• Vegetable Medley</td>
<td>• Tres Leches Cake</td>
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<tr>
<td></td>
<td>$41.99</td>
<td>• Chocolate Decadence Cake</td>
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<td></td>
<td>$39.99</td>
<td>with Chocolate Icing</td>
</tr>
<tr>
<td>• Pecan Crusted Chicken</td>
<td>$39.99</td>
<td>• Traditional Cheesecake</td>
</tr>
<tr>
<td>• Victoria Chicken</td>
<td>$39.99</td>
<td>with Fruit Topping</td>
</tr>
<tr>
<td>• Blackened Tilapia</td>
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<tr>
<td>• Bourbon Street Combo Plate</td>
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<tr>
<td>• French Cut Pork Chops</td>
<td>$46.99</td>
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<tr>
<td>• Grilled Ribeye 14oz.</td>
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<td>• Mahi Mahi Florentine</td>
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<tr>
<td>• Jambalaya</td>
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<td>• Pasta Primavera*</td>
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<td>Starch Selections:</td>
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<td>• White Rice</td>
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<td>• Dirty Rice</td>
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<td>• Roasted Red Potatoes</td>
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<td>• Garlic Mashed Potatoes</td>
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<td>• Mashed Sweet Potatoes</td>
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<tr>
<td>• Baked Potato</td>
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*Pasta Primavera includes a choice of Alfredo, Marinara, or a pint of spaghetti sauce.
# Bar Menu

**Bar Options For Every Meeting or Event**

- Cash Bar
- Hosted Bar
- Butler Passed Drinks

_Bartender fee is $100 for 75 guests; additional fee applies for second bartender as needed. Prices are subject to change without notice. All alcohol must be consumed on premises due to state and local law._

## Beer Selections:

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Kegs</td>
<td>$200.00</td>
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<tr>
<td>Imported Kegs</td>
<td>$225.00</td>
</tr>
</tbody>
</table>

_Bottled Beer Domestic_ From $4.00 each

_Bud Light, Coors Light, Miller Lite, Budweiser, Michelob Ultra_

_Bottled Beer Imported_ From $5.00 each

_Corona, Heineken, Guinness, Modelo Especial, Negro Modelo, Dos Equis XX, Stella Artois, Blue Moon_

_Texas Beer_ From $5.00 each

_Alamo Lager, Alamo Golden Ale, and Seasonal Shiner Bock_

## Wine Selections:

**House Wine** $9.00 per glass

- Cabernet Sauvignon
- Merlot
- Chardonnay
- Pinot Grigio
- White Zinfandel

_Inquire about our extensive wine options for your special event_

## Mixed Drinks:

**Well Liquor** $8.00

_Titos, Jose Cuervo, Jack Daniels, Captain Morgan, Beefeaters_

**Top Shelf** $10.00

_Patron, Dewars, Crown Royal, Hendricks, Grey Goose_

**Premium** $12.00

_Don Julio, Glenlivet 12, Gentleman Jack_

## Cocktail Selections:

- Margarita
- Bloody Mary
- Sangria

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**Wyndham Garden – Riverwalk Museum Reach**

103 9th Street | San Antonio, TX 78215 | Phone: 210-515-4555 | http://www.wyndham.com
All Day Meeting Package

Meeting Packages are designed to make your event or meeting as easy as possible for you to arrange. Your package will include breakfast, lunch, and afternoon break for one price per person (plus tax and service charge).

Breakfast: (see details in breakfast menu)
Choose one from the following
• Continental Breakfast
• Breakfast Taco Station

Lunch: (see details in lunch menu)
• Build Your Own Sandwich Station
• Build Your Own Salad Bar
• Boxed Lunch Option

Afternoon Break: (see details in break menu)
• South of the Border
• Power Break
• Whole Fruit and Jumbo Pretzels

$74.99 ++ per person

++ indicates that 8.25% sales tax and a 20% service charge will be added onto the final bill.

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Additional Information

All our meeting room prices include basic setup. This includes tables, chairs, tablecloths, pens, note pads, mints and a water station. Additional setup can be arranged however; it may be an extra cost.

Additional Amenities:

- Wireless Internet
- Permanent Projector Salon A
- Permanent Screen Salon A
- Wireless Clicker
- Easel
- Dry Erase Board
- Extension Cords
- Flip Chart
- Podium with Microphone
- Lavalier Microphone
- Stand Alone Projector Screen
- Projector (Salon B and Boardroom)
- Dance Floor (outside vendor)
- On site AV Technician (outside vendor)
- Casino (outside vendor)
- Uplighting Packages (outside vendor)
- Upgraded Linen (outside vendor)
- Chair Covers (outside vendor)

- Complimentary
- Complimentary
- Complimentary
- Complimentary
- Complimentary (Up to 5)
- Complimentary (Up to 2)
- Complimentary (Up to 4 $7.00 after)
- $15.00 Each
- $50.00 per day
- $25.00 per day
- $30.00 per day
- $50.00 per day
- $800.00 starting price
- $45.00 per hour starting
- $1600.00 starting price
- $850.00 starting price
- $20.00 each tablecloth
- $5.00 each starting price