



Events by JW Marriott

Perfectly orchestrated



JW MARRIOTT
SAN ANTONIO HILL COUNTRY

23808 Resort Parkway
San Antonio, TX 78261
(210)276-2500



JW MARRIOTT

SAN ANTONIO HILL COUNTRY

BREAKFAST

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BREAKFAST

ALL AMERICAN BREAKFAST BUFFET | \$54 PER PERSON

Fresh Squeezed Orange Juice and Chilled Juices

Seasonal Sliced Fruit and Berries
Selection of Cold Cereals to Include: Kashi®, Kellogg's® Smart Start, House Made Granola, Fresh Bananas and Raisins
Whole, Skim, and 2% Milk
Individual Greek & Fruit Yogurts

Chef's Selection of Freshly Baked Breakfast Bakeries to Include Assorted Muffins, Breakfast Breads, Sliced Bread and Croissants, Sweet Cream Butter, Preserves, Honey and Marmalade

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Fluffy Scrambled Eggs
Accompaniments: Sautéed Mushrooms, Cheddar Cheese, Diced Ham, House Made Salsa, Ketchup, Tabasco

Applewood Smoked Bacon
Pepper-Sage Sausage
Cowboy Style Potatoes

Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

*Price increase of \$7 per person if minimum of 50 guests is not reached.
All per person buffet charges based on 1.5 hour duration.
\$8 per person will be applied for each additional half hour.*

TEXAS SUNRISE BUFFET | \$56 PER PERSON

Fresh Squeezed Orange Juice and Chilled Juices

Seasonal Sliced Fruit and Berries
Selection of Cold Cereals to Include: Kashi®, Kellogg's® Smart Start, House Made Granola, Fresh Bananas and Raisins
Whole, Skim, and 2% Milk
Individual Greek & Fruit Yogurts

Chef's Selection of Freshly Baked Breakfast Bakeries to Include Assorted Muffins, Breakfast Breads, Sliced Bread and Croissants, Sweet Cream Butter, Preserves, Honey and Marmalade
Assorted Sweet & Savory Kolaches

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Breakfast Taco Station (Make Your Own)
Scrambled Eggs, Chorizo, Potatoes, Cheddar Cheese, Pepper Jack Cheese, Green Onions, Flour and Corn Tortillas House Made Salsa and Cholula® Hot Sauce

Maple Pepper Bacon
Smoked Sausage Country Gravy and Buttermilk Biscuits
Hashbrown Casserole

Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

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EVENTS BY JW MARRIOTT

All prices are subject to a 25% taxable service charge and 8.25% sales tax



BREAKFAST

SPA BREAKFAST BUFFET| \$56 PER PERSON

Fresh Squeezed Orange Juice and Chilled Juices

Fresh Sliced Fruit and Melon Display
Chef's Choice of Smoothie Elixirs

Zucchini Bread and Honey Bran Muffins
N.Y. Style Bagels with Smoked Salmon, Roasted Vegetable
and Honey Cream Cheeses, Sweet Cream Butter
Whole Wheat Bread, Sourdough Bread and
English Muffins to Toast with Honey Butter, Almond Butter
and Strawberry Jalapeno Jam

Selection of Cold Cereals to Include: Kashi®, Kellogg's® Smart
Start, House Made Granola, Fresh Bananas and Raisins
Whole, Skim, and 2% Milk

Yogurt and Granola Parfaits| Peach Flavored Greek Yogurt with
House Made Granola, Wheat Germ and Honey

Hot Steel Cut Oatmeal | Honey, Dried Cranberries, Sliced Almonds
and Fresh Berries

Farm Fresh Scrambled Eggs
Resort Made Salsa, Ketchup, Tabasco
Mini Egg White Frittata

Chicken Sage Sausage
Quinoa with Dried Fruit, Nuts, Cinnamon and Berries

Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup
Rainforest Alliance Certified™ Dark Decaf Blend, Selection of
Taylors of Harrogate® Tea

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and 8.25% sales tax

SUNDAY HOUSE BREAKFAST BUFFET| \$64 PER PERSON

Fresh Squeezed Orange Juice and Chilled Juices

Display of Sliced Seasonal Fruit and Berries

Selection of Cold Cereals to Include: Kashi®, Kellogg's® Smart Start,
House Made Granola, Fresh Bananas and Raisins
Whole, Skim, and 2% Milk
Assorted Sweet Kolaches | Peaches & Cream, Pecan & Cinnamon,
Blueberry and Strawberry

Biscuit Display | Buttermilk, Sweet Potato and Cheddar
Local Honey, Strawberry & Jalapeno Jam and Peach Preserves

Farm Fresh Scrambled Eggs
House Made Salsa, Ketchup, Tabasco

Omelet Station**
Diced Ham, Bacon, Onions, Tomatoes, Mushrooms, Bell Peppers,
Spinach, Salsa, Jalapeno Peppers, Cheddar Cheese and Jack Cheese

Maple Sausage Sizzlers
Applewood Smoked Bacon
Potato Coins

Cinnamon Chip Pancakes | Apple Compote, Maple Syrup

Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup
Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors
of Harrogate® Tea

****Chef attendant required, \$200 per attendant, 1 attendant per 75 guests**

*price increase of \$7 per person if minimum of 50 guests is not reached.
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\$8 per person will be applied for each additional half hour.*



BREAKFAST

CONTINENTAL BREAKFASTS

HILL COUNTRY CONTINENTAL BREAKFAST | \$42 per person

Fresh Squeezed Orange Juice and Chilled Juices

Seasonal Sliced Fresh Fruit and Berries, Bananas

Selection of Cold Cereals to Include: Kashi®, Kelloggs® Smart Start, House Made Granola Fresh Bananas and Raisins
Whole, Skim, and 2% Milk

Hard Boiled Eggs

House Baked Pastries and Muffins

English Muffins with Preserves, Peanut Butter, Honey and Butter

Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

CANYON LAKE CONTINENTAL BREAKFAST | \$46 per person

Fresh Squeezed Orange Juice and Chilled Juices

Seasonal Sliced Fresh Fruit and Berries, Bananas

Selection of Cold Cereals to Include: Kashi®, Kelloggs® Smart Start, House Made Granola Fresh Bananas and Raisins
Whole, Skim, and 2% Milk

Hard Boiled Eggs

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Assorted Muffins, Raisin Scones and Assorted Sweet Kolaches

N.Y. Style Bagels with Plain, Chive, and Veggie Cream Cheese Served with Sweet Butter and Fruit Preserves

Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea



BREAKFAST

BREAKFAST BUFFET STATION ENHANCEMENTS

Avocado Toast Station | \$18 per person**

Toasted Multigrain Bread, Fresh Avocado, Smoked Salmon, Red Onion, Capers, Sliced Heirloom Tomatoes, Baby Spinach, Hard Boiled Eggs, Lemon Oil and Sea Salt

Omelet Station | \$16 per person**

Diced Ham, Bacon, Onions, Tomatoes, Mushrooms, Bell Peppers, Spinach, Salsa, Jalapeno Peppers, Cheddar and Jack Cheeses

Custom Cakes | \$16 per person**

Made to Order Pancakes with Guest's Choice of Condiments: Fresh Berries, Granola, M&M's, Chocolate Chips, Raisins, and Pecan Pieces
Served with Whipped Cream and Pure Maple Syrup

Smoked Salmon Display | \$16 per person

Sliced Tomato, Onions, Capers, Whipped Cream Cheese
Served with Assorted Bagels

****Chef attendant required, \$200 per attendant, 1 attendant per 75 guests**



BREAKFAST

BREAKFAST BUFFET ENHANCEMENTS

Rise and Shine Croissants | \$12 each

Farm Fresh Eggs, Smoked Bacon and Brazos Valley Cheddar Cheese on a Flaky Croissant

Ciabatta Club | \$12 each

Smoked Honey Ham, Turkey Breast, Swiss Cheese, Roasted Tomatoes, and Egg on a Toasted Ciabatta Roll

English Muffin Sandwich | \$12 each

Farm Fresh Eggs, Sausage, Colby Jack Cheese on an English Muffin

Breakfast Burrito | \$12 each

Assortment of Chorizo | Egg | Pepper Jack Cheese Burritos and Potato | Egg | Cheddar Cheese Burritos
Served with Salsa

Mini Egg White Frittata | \$10 per person

Egg Beaters or Egg Whites | \$10 per person

Smoked Pork Sausage | \$10 per person

Maple Pepper Bacon | \$10 per person

Chicken Apple Sausage | \$10 per person

Hot Buttered Biscuits with House-Made Jams | \$60 per dozen

Hot Steel Cut Oatmeal with Brown Sugar, Raisins and House Made Peach Compote | \$9 per person

Sliced Fruit and Berries with Honey Yogurt Dip | \$9 per person

Fresh Berry and Yogurt Parfait | \$9 each



BREAKFAST

PLATED BREAKFASTS | PRICED PER PERSON

Farm Fresh Scrambled Eggs | \$45 per person

Minced Chives, Oven Dried Tomato, Crisp Bacon Strips and Home-Style Roasted Redskin Potatoes

Bacon & Redneck Cheddar Frittata | \$45 per person

Open Faced Omelet with Grilled Onions, Bacon, Redneck Cheddar, Peppers with Roasted Tomato, Fingerling Potato and Country Sausage Hash *Substitute Egg Whites for \$2*

Texas "Brisket and Biscuit" Benedict | \$46 per person

BBQ Glazed Brisket, Poached Eggs and Chipotle Hollandaise Over a Freshly Baked Buttermilk Biscuit

Brisket and Eggs | \$48 per person

Smoked Brisket and Sweet Potato Hash Topped with Poached Eggs, Chipotle Hollandaise, Cotija Cheese and Chives

Plated Breakfast Entrees Served with

Fresh Squeezed Orange Juice
Basket of Freshly Baked Pastries with Butter and Fruit Preserves
Choice of First Course Below
Coffee Service with Regular and Decaffeinated Coffee and a Selection of Taylors of Harrogate Tea

Please Select a First Course:

Peach and Yogurt Parfait

Local Honey, Greek Yogurt and House Made Granola

Fresh Fruit Cup

Mixed Berries and Fresh Melon Drizzled with Agave Nectar and Mint

Overnight Oats

Almond Butter, Honey





JW MARRIOTT

SAN ANTONIO HILL COUNTRY

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COFFEE BREAKS

MORNING BREAKS | PRICED PER PERSON

Healthy Break | \$30 per person

High Energy Naked® Juice Smoothies in Assorted Flavors
Carrot Zucchini Bread and Honey Bran Muffins
Fresh Whole Fruit Basket to Include: Apples, Bananas and Seasonal Selection
Assortment of Dried Fruits, Nuts and Banana Chips
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Southwestern Break | \$30 per person

Spiced Pecan Agave Coffee Cake and Bacon Cheddar Scones
BBQ Chipotle Almonds
Black Bean Empanadas and Chorizo Empanadas
Agua Fresca to Include: Horchata, Naranja, Melon
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Coffee break packages are priced based on 30 minutes of service.

Applicious | \$30 per person

Apple Streusel Tarts, Apple Cinnamon Scones
Crispy Fried Apple Fritters
Caramel and Chocolate Dipped Apples
Apple Agave Pecan Crumb Cakes
Dried Apple Rings
Martinelli® Sparkling Cider, Fresh Apple Juice
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Dunker and Donuts | \$30 per person

Assorted Dunkable Donuts
Cinnamon Twists and Palmiers
Ice Cold Milk and Chocolate Milk
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Add H.C. Valentine Aztec Organic Cold Brew Coffee to any package for \$3 per person.



COFFEE BREAKS

AFTERNOON BREAKS | PRICED PER PERSON

Trail Mix Break | \$30 per person

Create Your Own Mix of: House Made Granola, M&M's®, Raisins, Dried Blueberries, Dried Cherries, Candied Pecans, Chipotle BBQ Almonds, Pistachios and Yogurt Covered Raisins
Assorted Pepsi® Drinks, Pepsi, Diet Pepsi, and Sierra Mist
Red Bull Energy Drinks
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Snack Break | \$30 per person

Assorted Popcorns | Plain, Cheese, Kettle Corn, Almond Pecan and Caramel
Beef and Turkey Jerky
Assorted Hard Candies and Chocolates in Jars
Assorted Pepsi® Drinks, Pepsi, Diet Pepsi, and Sierra Mist
Bottled Water
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Chocolate Break | \$30 per person

Milk, Dark and White Chocolate Covered Strawberries
Chocolate Chip and White Chocolate Macadamia Nut Cookies
Decadent Double Chocolate Brownies
Hershey's® Chocolate Kisses, Miniature Reese's Peanut Butter Cups, and Plain & Peanut M&M's®
Chocolate, Whole, 2% and Skim Milk
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Stix & Dips | \$30 per person

Pretzel Stix and Nutella
Vegetable Stix in Light Ranch
Toasted Pita in Hummus Dip
Fruit Kabobs in Honey Yogurt Dip
Assorted Pepsi® Drinks, Pepsi, Diet Pepsi, and Sierra Mist
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Pretzel Break | \$30 per person

Warm Salted Soft Pretzels with Warm Cheese Sauce, Stone Ground and Yellow Mustard
Jalapeno Soft Pretzels
Cinnamon and Sugar Soft Pretzels
Assorted Chocolate Dipped Pretzel Rods
Pretzel Nuggets
Assorted Pepsi® Drinks, Pepsi, Diet Pepsi, and Sierra Mist
Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend, Selection of Taylors of Harrogate® Tea

Coffee break packages are priced based on 30 minutes of service.

Add H.C. Valentine Aztec Organic Cold Brew Coffee to any package for \$3 per person.

EVENTS BY JW MARRIOTT

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COFFEE BREAKS

AM BREAK ENHANCEMENTS

BAKED GOODS | \$63 per dozen

Fruit and Cheese Filled Danish
Fruit and Nut Breads
Assorted Fresh Baked Muffins
Pecan Sticky Buns
Raisin Cinnamon Rolls
Chocolate Hazelnut Coffee Cake
Biscotti - Traditional, Pistachio, Chocolate and Lemon
Freshly Baked Cranberry and Blueberry Scones,
Devonshire Cream and Fruit Preserves
Bagels, with Plain, Chive and Vegetable Cream Cheese

Whole Fresh Fruit | \$60 per dozen

Assorted Granola Bars and Nutri-Grain® Bars | \$7 each

Kind®, Cliff®, Luna® Bars | \$8 each

Individual Greek & Fruit Yogurts | \$8 each

PM BREAK ENHANCEMENTS

SNACKS

Salted Warm Soft Pretzels | \$63 per dozen
with Stone Ground Yellow Mustard

Assorted Candy Bars | \$7 each
Snickers®, Milky Way®, Kit Kat®, M&M's®, and Hershey®

Individual Bags of Trail Mix | \$7 each

Individual Bags of Chips and Pretzels | \$7 each

Individual Bags of Popcorn | \$7 each

SWEET TREATS

Chocolate Fudge Brownies and Blondies | \$63 per dozen

Rice Krispy Treats | \$63 per dozen

Churros and Donut Holes | \$60 per dozen
with Chocolate Sauce

Chocolate Dipped Strawberries | \$63 per dozen

**Assorted Cookies - Chocolate Chip, Peanut Butter,
Oatmeal, Sugar, Double Cherry Chocolate | \$63 per dozen**

Dove® Bars and Häagen-Dazs® Ice Cream Bars | \$10 each



COFFEE BREAKS

BREAK ENHANCEMENTS | CONTINUED

BEVERAGES

Royal Cup Café Villa Rey Rainforest Dark Blend and Royal Cup Rainforest Alliance Certified™ Dark Decaf Blend | \$115 per gallon

H. C. Valentine Aztec Organic Cold Brew Coffee | \$115 per gallon

Taylors of Harrogate® Tea | \$108 per gallon

Lemonade | \$80 per gallon

Iced Tea | \$80 per gallon

Infused Water | \$80 per gallon

Assorted Pepsi® Drinks, Pepsi, Diet Pepsi, and Sierra Mist | \$6 each

Assorted Bottled Juices | \$6 each

Assorted Texas Tea®, Gatorade®, and Red Bull® | \$8 each

Sparkling Mineral Waters | \$6 each

Spring Waters | \$6 each

Individual Starbucks® Frappuccino Drinks | \$8 each

Starbucks® Double Shot Drinks | \$8 each





JW MARRIOTT
SAN ANTONIO HILL COUNTRY

LUNCH

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LUNCH

Day of the Week Menu Discount | **\$65 PER PERSON**

Non Day of the Week Menu | **\$69 PER PERSON**

MONDAY LUNCH BUFFET | FARMERS MARKET

Salt Roasted Beet Salad – Rainbow Beets, Chopped Romaine and Red Leaf, Garden Chives, Goat Milk Feta Cheese, Champagne Vinaigrette

Farmers Market Salad – Baby Potatoes, Green Beans, Grape Tomatoes, Torn Basil, Red and Green Oak, Kalamata Olives, Red Wine Vinaigrette

Baby Kale - Ancho Spiced Walnuts, Shaved Grana Padano, Lemon & Oregano Vinaigrette

Harvest Salad - Grilled Sweet Corn, Baby Heirloom Tomatoes, Green Onions, Chunky Avocado, Garden Herb Dressing

Red Wine and Rosemary Marinated Flat Iron Steaks, Black Peppercorn Sauce

Mandarin and Garlic Grilled Chicken Breast, Garlic and Thyme Jus

Seared Striped Bass – Parsley, Lemon, and Tangerine Gremolata

French Lentil Hash – Sautéed Peas, Beech and Crimini Mushrooms, Mixed Cherry Tomatoes, Baby Spinach, Fresh Chives

Olive Oil Roasted Broccoli, Cauliflower, and Carrots

Baked Sweet Potatoes - JWSA Chili Spice, Turbinado Sugar, Pecans

Sourdough Rolls, Rosemary Ciabatta, Sea Salt Butter.

Fig Currant Cookies

Grand Marnier Almond Cake, Vanilla Custard, Seasonal Berries

Peach Yogurt Panna Cotta

Iced Tea

All prices are subject to a 25% taxable service charge and 8.25% sales tax

All per person buffet charges based on 1.5 hour duration. \$8 per person will be applied for each additional half hour.



LUNCH

Day of the Week Menu Discount | **\$65 PER PERSON**

Non Day of the Week Menu | **\$69 PER PERSON**

TUESDAY LUNCH BUFFET | TEX MEX

Missions Salad- Mixed Baby Lettuces, Grilled Corn, Stewed Black Beans, Grilled Onions and Peppers, Pico de Gallo, Ancho Agave Vinaigrette

San Jacinto Salad - Chopped Romaine, Roasted Pine Nuts, Fire Charred Green Chilies, Cotija Cheese, Cornbread Croutons, Chipotle Ranch Dressing

Watermelon & Arugula Salad - Diced Cucumber, Pepitas, Tajin, Grilled Jalapenos, Pomegranate Balsamic Glaze

Warm Queso - Chopped Tomatoes, Jalapenos, Corn Tortilla Chips

Cheese Enchilada Casserole - Mexican Cheese Blend: Asadero, Chihuahua, Oaxaca, Layered Corn Tortillas, Guajillo Enchilada Sauce, Green Onions

Chicken Fajitas - Sautéed Peppers and Onions, Sour Cream, Cheddar Cheese, Pico de Gallo, House Salsa, Guacamole, Warm Flour Tortillas

Short Rib Carne Guisada - Tomatoes, Ancho Chile, Onions, Garlic, Spices | Green Cabbage Curtido, Pickled Red Onions, Chopped Cilantro

Chili Seared Shrimp - Sautéed Poblanos, Onions, Tomatoes, Garlic

Green Chile Rice - Padron and Anaheim Chile Peppers, Vegetable Broth and Cilantro

Vegan Refried Beans - Stewed Pinto Beans, Onions, Chili Powder, Cumin

Cinnamon Flan

Pecan Mexican Cookies

Tequila Tres Leches Mason Jars

Iced Tea

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LUNCH

Day of the Week Menu Discount | **\$65 PER PERSON**

Non Day of the Week Menu | **\$69 PER PERSON**

WEDNESDAY LUNCH BUFFET | BBQ

THE BarBeQue Salad - Chopped Iceberg and Romaine, Pulled Smoked Chicken Breast, Smoked Cheddar, Grilled Corn, Baby Heirloom Tomatoes, Red Onion, Ranch Dressing

Bexar "Q" Salad – Artisan Mixed Greens, Baby Tomatoes, Shredded Carrots, Diced Cucumbers, Red Wine Vinaigrette

JWSA Potato Salad – Baked Yellow Potatoes, Yellow Mustard, Pickle Relish, Red Bell Peppers

Classic Coleslaw – Green and Red Cabbage, Carrots, Creamy Apple Cider Dressing

BYO Sandwich - 12 Hour Smoked Chopped Brisket, 3 Seed Bun, Jalapenos, Pickles, Onions, BBQ Sauce

Gouda and Jalapeno Sausage Coins, BBQ Glazed Grilled Onions

Grilled Chicken - Chili Powder, Paprika, Black Pepper, Brown Sugar, Guajillo BBQ Mop

Oven Charred Cauliflower – Smoked Paprika, Hickory Salt

Creamed Corn – Fresh Sweet Corn, Chipotle Chili Peppers, Cream, Green Onions

Mac & Cheese – Liquid Gold Cheese Sauce, Cheddar Cheese, Smoked Red Onions and Tomatoes

Cornbread Muffins and Creamy Butter

Carrot Cake Cupcakes

Strawberry, Blueberry Lime Tarts

Warm Apple Skillet Crisp, Caramel Sauce, Vanilla Ice Cream

Iced Tea

All prices are subject to a 25% taxable service charge and 8.25% sales tax

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LUNCH

Day of the Week Menu Discount | **\$65 PER PERSON**

Non Day of the Week Menu | **\$69 PER PERSON**

THURSDAY LUNCH BUFFET | SPA DAY

Watermelon Gazpacho - Cubed Watermelon, English Cucumbers, Garden Mint

Tabouli - Bulger Wheat, Diced Cucumber, Tomatoes, Shaved Brussel Sprouts, Parsley, Lemon Vinaigrette

Heirloom Tomato Salad - Ricotta, Torn Basil, Dark Balsamic Reduction

Fresh Baby Greens - Butternut Squash, Sautéed Edamame, Granny Smith Apples, Roasted Marcona Almonds, Sherry Vinaigrette

Lantana Salad - Endive, Frisee, Radicchio, Shaved Fennel, Toasted Walnuts, Red Grapes, Mandarin Orange Segments, Creamy Yogurt Dressing

Herb Seared Petite Chicken Breast - Fresh Tomato, Caper Relish

Seared Organic Salmon - Lemon, Sorrel, Tellicherry Peppercorn Sauce

Honey and Dijon Marinated Pork Loin – Cherry, Tangerine Gastrique

Red and White Quinoa Ragout – Baby Bella Mushrooms, Baked Yams, Rainbow Carrots, Chopped Tomatoes, Lacinato Kale

Roasted Asparagus – Lemon Oil, Crushed Red Pepper

Ratatouille – Eggplant, Zucchini, Squash, Tomato, Onion

Whole Wheat Rolls and Whipped Butter

Passion Fruit Banana Terrine

Lemon Zest Crème Brulee

Raspberry Macaroons

Iced Tea

All prices are subject to a 25% taxable service charge and 8.25% sales tax

All per person buffet charges based on 1.5 hour duration. \$8 per person will be applied for each additional half hour.



LUNCH

Day of the Week Menu Discount | **\$65 PER PERSON**

Non Day of the Week Menu | **\$69 PER PERSON**

FRIDAY LUNCH BUFFET | HILL COUNTRY PICNIC

Fredericksburg Garden – Arugula, Frisee, Radicchio, Blackberries, Strawberries, Candied Pecans, Lavender Vinaigrette

Hill Country Salad - Gem Lettuce, Bacon Croutons, Crumbled Blue Cheese, Baby Cherry Tomatoes, Buttermilk Dressing

Warm Fingerling Potato Salad - Crisp Bacon, Yellow Onions, Parsley, Whole Grain Mustard, Cider Vinegar

Icebox Pickles – Marinated Hot House Cucumbers, Shaved Fennel, Sliced Red Onion, Fresh Dill

Smoked Pork Shoulder – Pickles, Sliced Onion, Black Sesame Slaw, House Made Three Seed Buns

Rosemary and Blood Orange Grilled Chicken – Charred Tomato Onion Chutney

Seared Gulf Wreck Fish – VillaStad Pepperonata

Three Bean Stew – Kidney, Northern, Pinto, Jalapenos, Tomatoes

Sautéed Green Cabbage – Sweet Onions, Toasted Caraway Seed

Roasted Broccolini – Chives, Thyme, Lemon Oil

Buttermilk Biscuits and Creamy Butter.

Apple Salted Caramel Terrine

Peanut Butter S'mores Cups

Bourbon Pecan Chocolate Chip Tarts

Iced Tea

All prices are subject to a 25% taxable service charge and 8.25% sales tax

All per person buffet charges based on 1.5 hour duration. \$8 per person will be applied for each additional half hour.



LUNCH

Day of the Week Menu Discount | **\$65 PER PERSON**

Non Day of the Week Menu | **\$69 PER PERSON**

SATURDAY LUNCH BUFFET | DOWN SOUTH

Smokehouse Chop – Iceberg, Romaine, Cucumber, Baby Heirloom Tomatoes, Sliced Radish, Ranch Dressing, Oregano Lemon Vinaigrette

Baby Kale Salad – Diced Red Delicious Apples, Spicy Pecans, Creamy Blue Cheese Crumbles, Poppy Seed Dressing

Coleslaw – Cabbage, Shredded Celery Root and Kohlrabi, Carrots, Cider Vinegar and Mustard Seed Dressing

Gumbo – Chicken Thigh, Smoked Sausage, Roasted Okra, Celery, Onions, Bell Pepper

JWSA Spiced Fried Chicken - Buttermilk and Hot Sauce Marinade, House Spice Blend, Pickles and Hot Sauce

Grandma’s Meatloaf – Pork and Beef Meatloaf, Peppers, Onions, Ketchup Glaze

Shrimp and Grits – Seared Gulf Shrimp, Chili Spiced Tomato Ragout, Cheddar Cheese Grits

Smothered Green Beans - Tomato Onion Broth

Mac & Cheese - Liquid Gold Cheese Sauce, Shredded Cheddar

Russet Mashed Potatoes – Butter, Cream, Cracked Black Pepper

Jalapeno Cornbread Muffins and Honey Butter.

Red Velvet Terrine

Banana Rum Coconut Pudding

Peach Upside Down Cakes

Iced Tea

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LUNCH

Day of the Week Menu Discount | **\$65 PER PERSON**

Non Day of the Week Menu | **\$69 PER PERSON**

SUNDAY LUNCH BUFFET | BURGER BAR

Chopped Iceberg Salad – Cucumber, Tomato, Carrots, Ranch Dressing and Balsamic

Red Skin Potato Salad – Relish, Celery, Red Onion, Mayonnaise

Pasta Salad – Orecchiette, Tomatoes, Olives, Pepperoncini, Onion, Spinach, Feta

All Beef Burgers

Hebrew National Hot Dogs

Grilled Chicken Breast

Condiment Bar

Ketchup, Mustard, Dijon Mustard, Mayonnaise, Relish, Chopped Onions, Tomato Slices, Leaf Lettuce, Pickles, Bacon, Swiss, American, Cheddar, Provolone, Sport Peppers, Pickled Jalapenos, Secret Sauce, Salsa MonteCedo

House Made Three Seed Bun, Hot Dog Buns

Ranch Tater Tots

Baked Beans – White Beans, Molasses, Brown Sugar, Yellow Mustard

Mini Double Chocolate Cupcakes

Caramel Dipped Pecan Apples

Strawberry Cheesecakes

Iced Tea

All prices are subject to a 25% taxable service charge and 8.25% sales tax

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LUNCH

SANDWICH SHOP LUNCH BUFFET | \$65 PER PERSON

For no additional charge, *Menu Of The Day* can be substituted for the Sandwich Shop

Salads

Chopped Iceberg Salad-Cherry Tomatoes, Shredded Carrots, Red Onion, Herb Croutons, Balsamic Dressing

Warm Potato Salad-Red Skin Potatoes, Whole Grain Mustard, Caramelized Onions, Green Onion, Apple Vinegar

Creamy Coleslaw-Red and Green Cabbage, Shredded Carrots, Green Onion

Tri Color Pasta Salad, Black Olives, Tomatoes, Zucchini, Squash, Pepperoncini

Sandwiches

Italian Sub-Salami, Mortadella, Capocollo, Ham, Lettuce, Tomato, Sub Sauce

Hot Ruben-Pastrami, Sauerkraut, Swiss Cheese, 1000 Island Dressing

Turkey Club-Oven Roasted Turkey, Bacon, Shredded Lettuce, Tomato, Mayonnaise

Cuban-Ham, Roasted Pork, Mayonnaise, Mustard, Pickles, Swiss Cheese

Hummus Wrap- Grilled Marinated Vegetables, Garbanzo Bean Hummus, Spinach, Tomato

Rosemary and Sea Salt Potato Chips

Dessert

Vanilla Cupcakes

Chocolate Chip Cookies

Brownies

Iced Tea



LUNCH

CREATE YOUR OWN PROTEIN BOWL LUNCH BUFFET | \$69 PER PERSON

This additional option can be swapped out for the lunch of the day on any day.

Grains – Quinoa Stir Fry, Farro / Freekah, Steamed Brown Rice

Roasted – Cauliflower, Sweet Potato, Beets, Tomatoes

Grilled – Asparagus, Portobello, Broccolini, Zucchini, Squash, Bell Peppers, Corn

Raw – Spinach, Baby Greens, Romaine, Carrots, Cucumbers, Baby Heirloom Tomatoes, Artichoke Hearts, Broccoli, Mini Sweet Peppers, Olives, Shaved Radish, Chunky Avocado

Protein – Seared Chicken Breast, Roasted Salmon, Grilled Flank Steak

Finishings – Crumbled Bacon, Sunflower Seeds, Pepitas, Walnuts, Almonds, Pistachios, Feta, Parmesan, Gouda, Local Cheddar

Dressings – White Balsamic, Chipotle, Roasted Shallot, Ranch, Blue Cheese

Breads – Lavosh, Grissini, Sourdough Roll

Shortcakes - Create Your Own

Shortcakes, Lemon Curd, Vanilla Bean Chantilly Cream, Assorted Berries & Berry Sauce.

Iced Tea



LUNCH

PLATED LUNCH OPTIONS

HOT ENTRÉES

All hot entrees include your choice of soup or salad (see plated lunch accompaniments page), entrée with seasonal vegetable, dessert, rolls and iced tea.

Buttermilk Fried Chicken | \$52 per person

Texas Style Fried Chicken, Green Beans, Whipped Potatoes with Creamy Gravy

Cilantro Lime Chicken Breast with Guajillo | \$52 per person

with Grilled Corn Pico de Gallo and Cotija Polenta

Vegetable Enchilada Stack | \$50 per person

with Charred Corn and Roasted Sweet Peppers

Seared Salmon | \$55 per person

with Citrus Fruit Salad, Grilled Asparagus, Quinoa with Dried Cherries and Pecans

Fresh Seasonal Fish | \$55 per person

with Tasso Braised Greens and Whole Roasted Carrots

Chipotle-Citrus Glazed Short Ribs | \$58 per person

with Jalapeno Cornbread Soufflé

COLD ENTRÉE SALADS

All cold entrees are served as a two-course option with choice of dessert, rolls and iced tea.

Garden Green Salad

Fresh Mix of Baby Lettuces, Carrots, Red Onion, Radishes, Citrus Vinaigrette (Served with choice of proteins listed below)

- Tender Grilled Chicken Breast | \$46 per person
- Grilled Chili Rubbed Steak | \$48 per person

Caesar Salad

Romaine Lettuce, Sourdough Crostini, Grape Tomatoes, Parmesan and Classic Caesar Dressing (Served with choice of proteins listed below)

- Tender Grilled Chicken Breast | \$46 per person
- Grilled Chili Rubbed Steak | \$48 per person

Carne Asada Fajita Salad | \$48 per person

Mixed Greens, Sautéed Onions, Peppers, Tomatoes, Tortilla Strips, Olives, Shredded Monterey Jack Cheese, and Black Beans Topped with Chili Rubbed Carne Asada and Chipotle Ranch Dressing



LUNCH

PLATED LUNCH ACCOMPANIMENTS

SOUPS

Tomato Basil Bisque

Classic Chicken Tortilla Soup with Sour Cream and Crisp Tortilla Strips

Beef and Barley Soup

SALADS

Traditional Caesar Salad- Crisp Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing

Fiesta Salad Crisp Romaine Hearts, Sweet Bell Pepper, Black Beans, Corn Bread Croutons, Cotija Cheese and Chipotle Ranch

Baby Kale and Frisee, Roasted Spiced Almonds, Smoked Cheddar Cheese, Sweet Peppers, Red Wine Vinaigrette

Organic Mesclun Greens- Belgian Endive, Crumbled Gorgonzola, Toasted Pecans and Blackberry Vinaigrette

Steakhouse Salad-Bibb Lettuce, Crumbled Stilton Cheese, Smoked Bacon, Beef Steak Tomatoes and Roasted Shallot vinaigrette

Caprese Salad-Red and Yellow Tomatoes Layered with Fresh Mozzarella and Basil with Aged Balsamic Vinegar

DESSERTS

Fresh Seasonal Fruit Tart- Vanilla Bean Custard, Berry Sauce

Cinnamon Crème Caramel- Pecan Praline, Honey Tuille

Lemon Zest Crème Brulee- Berries, Citrus Chocolate Shortbread Cookie

Chocolate Brownie- Orange Zest Bavarian, Sea Salt Caramel Sauce

Chocolate Hazelnut Torte- Chocolate Ganache, Hazelnut Meringue

Rum Panna Cotta- Vanilla Yogurt, Mango Jelly & Tropical Fruit Salsita

Strawberry Blueberry Cheesecake- Chocolate Sauce, Mini Strawberry Macaroon

All hot entrees include your choice of soup or salad, entrée with seasonal vegetable, dessert, rolls and iced tea.

All cold entrees are served as a two-course option with choice of dessert, rolls and iced tea.

EVENTS BY JW MARRIOTT

All prices are subject to a 25% taxable service charge and 8.25% sales tax





JW MARRIOTT
SAN ANTONIO HILL COUNTRY

DINNER

BUFFETS PAGES 27-30

PLATED PAGES 31-33



DINNER

BUFFET OF THE SOUTHWEST | \$140 PER PERSON

Tortilla Soup Station
Grilled Chicken, Shredded Cheddar, Diced Tomatoes, Roasted Chilies, Crisp Tortilla Strips and Fresh Lime Wedges

Tortilla Chips with House Made Guacamole and Salsa

"Michelada" Shrimp Cocktail- Baja Shrimp with Tomato, Lime, Tecate, Cilantro and Hot Sauce

Romaine and Pinon Salad, Caesar Dressing

Spice Black Bean, Charred Corn, and Sweet Bell Pepper Salad
Jicama, Apple and Celeriac Slaw

Grilled Chicken with Poblano Tomatillo Mole
Striped Bass with Vera Cruz Sauce

Spanish Potato Casserole
Borracho Beans

Carved-to-Order, Attendant Required
Ancho Seared Tri Tip, Roasted Jalapeno and Tomato Salsa and Warm Flour Tortillas**
Chili Brined Pork Loin, Pan Drippings and Southwest Jalapeno Corn Muffins**

Desserts
Chocolate Apricot Torte
Arroz con Leche
Dulce de Leche Alfajores
Red Velvet Terrine
Kahlua Cheesecake

Price increase of \$7 per person if minimum of 50 guests is not reached.
All per person buffet charges based on 1.5 hour duration.
\$8 per person will be applied for each additional half hour.

THE CHOPPING BLOCK | \$145 PER PERSON

French Onion Soup with Thick Sliced French Bread Crouton, Onion Broth, Crispy Shallot and Gruyere

Steak House Salad, Iceberg, Romaine, Fresh Parsley, Cherry Tomato, Cucumber and Red Onion with Ranch and Blue Cheese Dressing

Baby Spinach Salad, Strawberries, Mandarin Orange, Crumbled Feta, Candied Pecans and Champagne Vinaigrette

Dauphinoise Potato
Mascarpone Whipped Potatoes
Creamed Corn
Grilled Asparagus

Carved-to-Order, Attendant Required
Prime Rib, Red Wine Reduction, Béarnaise and Carving Rolls**

Seared Striped Bass, Tomato Olive Broth, Crispy Capers

Lobster Newburg, Maine Lobster, Sherry, Cream, Buttery Pastry Top

Oven Roasted Free Range Chicken Breast, Mushroom Madeira Sauce and Thyme

Desserts
Baileys Chocolate Pudding
Carrot Walnut Cake
Southern Citrus Crème Brulee, Grand Marnier Seasonal Berries
Angel Food Cake, Lemon Curd, Fresh Strawberries
Pecan Pralines

Price increase of \$7 per person if minimum of 50 guests is not reached.
All per person buffet charges based on 1.5 hour duration.
\$8 per person will be applied for each additional half hour.

****Attendant required, 1 attendant per 75 guests at \$200 each**



DINNER

LATIN STREET FOOD | \$135 PER PERSON

Tostada-Poblano and Onion Seared Shrimp, Refried Pinto Beans, Shredded Iceberg Lettuce, Tomatoes, Cotija, Taco Sauce**

Ceviche en la Momento-White Fish, Shrimp, Scallop, Leche de Tigre, Tomato, Cucumber, Cilantro, Tajin Crisps

Ensalada-Romaine, Grilled Corn, Diced Tomato, Roasted Pinons, Chipotle Vinaigrette

Taco Station**

Al Pastor-Marinated Pork, Pineapple, Tomato, Onion, Cabbage
Birria-Spiced Braised Beef, Lettuce, Tomato, Queso Fresco
Guacamole, Sour Cream, Pico de Gallo, House Salsa, Hot Sauce

Bacon Wrapped Beef Hot Dog- Jalapeno Sauce, Mayonnaise, Pico de Gallo

Quesadilla Station**

Queso-Chihuahua, Manchego, Asadero
Shredded Chicken-Pepperjack, Chihuahua
Pico de Gallo, Crema, Guacamole

Torta- Spiced Braised Chicken, Cabbage Slaw, Avocado, Mayo**

Sautéed Corn-Butter, Mayo, Cotija, Fresh Lime, Tajin**

Desserts

Arroz con Leche
Warm Cinnamon Churros with Chocolate Sauce
Crispy White Chocolate Guava Terrine
Milk Chocolate Tequila Shooters
Polvorones

Price increase of \$7 per person if minimum of 50 guests is not reached.
All per person buffet charges based on 1.5 hour duration.
\$8 per person will be applied for each additional half hour.

HILL COUNTRY RECEPTION | \$145 PER PERSON

Displayed Station Fresh Baked Mini Buttermilk Biscuits, Artisan Butter, Local Preserves and Honey Comb
Local Cheese Sampling with Artisan Bread Display

Local Dry Smoked Sausage, Salami, Peach Preserves Sliced Baguettes and Crispy Lavosh

Bluebonnet Farms Baby Greens, Goat Cheese, Striped Beets, Fresh Apple, Texas Pecans and Golden Vincotto

Action Stations | Attendant Required

(Small Composed Plates)

- Seared Sea Scallop Served over Truffled Cream Corn**
- Windy Bar Ranch Braised Beef Short Ribs, Yukon Gold Puree, Red Wine Reduction, Crispy Shallots**
- Peach Glazed Duck Breast, Parsnip Puree, Crisp Apple Salad, Port Reduction**
- Roasted Venison Rack, Savory Bread Pudding, Fig and Cabernet Glaze**

Desserts

Hill Country Pecan Pies
Irish Cream Coffee Trifle
Dr. Pepper Chocolate Cake, Chocolate Fudge Frosting
Strawberry Lime Tart, Honey Toasted Meringue
Fudge & Brittles

Price increase of \$7 per person if minimum of 50 guests is not reached.
All per person buffet charges based on 1.5 hour duration.
\$8 per person will be applied for each additional half hour.

****Chef attendant required, 1 attendant per 75 guests at \$200 each**



DINNER

THE BBQ CIRCUIT BUFFET| \$140 PER PERSON

Texas Red Chili Station

Texas Red with Beef Served with Sour Cream, Chives, Cheddar Cheese, Cin Chili Sauce and Honey Butter Corn Bread

Market Style Green Salad Greens, Cucumber, Tomato, Red Onion, and Seasoned Croutons Served with Ranch and Balsamic Vinaigrette

Red Skin Potato Salad
Chopped Coleslaw

Roasted Red Potatoes
Country Style Creamed Corn
Pit Beans

Carved-to-Order, Attendant Required**
Out of the Smoker Carved to Order Beef Brisket, Award Winning BBQ Sauce, Texas Toast, Onions and Pickles

Country Smoked Sausage
Beer Can Chicken with Garlic Rosemary Jus
Sourdough Rolls

Desserts
Banana Rum Pudding, Vanilla Wafers, Butterscotch Sauce
Chocolate Chip Cookie Chunk Cheesecake
Peanut Butter S'mores Cookie Cup
White Chocolate Macadamia Blondies
Peach Blueberry Cobbler, Vanilla Ice Cream

Price increase of \$7 per person if minimum of 50 guests is not reached.
All per person buffet charges based on 1.5 hour duration.
\$8 per person will be applied for each additional half hour.

****Chef attendant required, 1 attendant per 75 guests at \$200 each**

TASTE OF THE RESORT| \$150 PER PERSON

Crooked Branch

Baby Kale Salad, Chick Peas, Pickled Red Onion, Parmesan, Lemon Dressing
Local Meats and Cheeses, Whole Grain Mustard, Cornichons, Honey

High Velocity

Buffalo Chicken Sliders-Lettuce, Tomato, Blue Cheese Mayo
Peel and Eat Shrimp-Lemon Wedges, Cocktail Sauce, Horseradish Cream
Carved to Order Philly Cheesesteak-Seasoned Beef, Cheese Sauce

River Top

Hummus and Crudit  Vegetables
Fish Tacos-Corn Tortillas, Spicy Slaw, Chopped Tomatoes, Cilantro
Chips, Salsa and Guacamole

18 Oaks

Venison Striploin-Creamy Avocado Tomatillo Sauce, Crispy Shallots
Potato Marbles, Fresh Herbs
Grilled Asparagus and Roasted Tomatoes

Cibolo Moon

Shrimp and Grits- Tomato Ragout, Micro Cilantro
Brisket Burnt Ends-Flour Tortillas, BBQ Sauce, Blue Cheese Crumbles
Redneck Cheddar Mac & Cheese

Replenish

Heirloom Tomato Salad-Fresh Mozzarella, Arugula, Balsamic Reduction, Basil Oil
Chilled Corn and Crab Soup, Chive Oil

Pastry Shop

Sour Cream Double Chocolate Cupcakes
Carrot Cake, Key Lime Pie
Cheesecake Lollipops, Banana Pudding

Price increase of \$7 per person if minimum of 50 guests is not reached.
All per person buffet charges based on 1.5 hour duration.
\$8 per person will be applied for each additional half hour.

****Chef attendant required, 1 attendant per 75 guests at \$200 each**

EVENTS BY JW MARRIOTT

All prices are subject to a 25% taxable service charge and 8.25% sales tax



DINNER

TEXAS STEAKHOUSE | \$165 PER PERSON

Raw Bar

Poached Shrimp, Snow Crab Claws, Cocktail Sauce, Horseradish Cream, Lemon Wedges

Salads

Butter Lettuce Salad-Gem Lettuce, Avocado, Crispy Bacon, Local Blue Cheese, Baby Tomatoes

Tomato Salad-Heirloom Tomatoes, Marinated Red Onions, Fresh Mozzarella, Balsamic Reduction, Sea Salt

Chicory Salad-Frisee, Red Endive, Marcona Almonds, Fuji Apples, Burnt Orange Vinaigrette

Seared Ahi Tuna Salad- Wonton Crisps, Napa Cabbage, Carrots, Green Onions, Cilantro, Chipotle Honey Dressing

Small Plates

Maple Glazed Pork Belly-Celery Root Puree, Roasted Shishito Pepper, Crispy Shallots**

Fresh Catch Hong Kong Style- Seasonal White Fish, Wilted Greens, Crispy Leeks**

Carving Stations

Herb Roasted Lamb Rack**

Roasted Field Mushrooms, Whole Grain Mustard Pan Jus

Beef Tenderloin **

Tasting of Sauces-Brandy Au Poivre, JWSA Steak Sauce, Chimichurri, Bordelaise

Sides

Roasted PeeWee Potatoes, Grilled Onions, Tomatoes, Parsley Yukon Potato Puree, Caramelized Onion, Horseradish, Chives

Roasted Brussel Sprouts, Smoked Tomato Butter

Creamed Baby Spinach

Lobster Mac & Cheese

Desserts

Pistachio Chocolate Terrine

Espresso Tiramisu

Lemon Raspberry Tarts

Chocolate Banana Torte

Vanilla Bean Crème Brulee

Price increase of \$7 per person if minimum of 50 guests is not reached.

All per person buffet charges based on 1.5 hour duration.

\$8 per person will be applied for each additional half hour.

****Chef attendant required, 1 attendant per 75 guests at \$200 each**



DINNER

PLATED DINNERS | Priced Per Person

- Plated Dinners are three course meals including soup or salad, entrée, and dessert.
- A fourth appetizer course may be added as an enhancement option.
- All entrees include chef's selection of starch and seasonal vegetable.

ENTREES

Black Angus Filet and Butter Poached Lobster Tail | \$140 per person
Cabernet Demi Glace

Sweet Onion Crusted Snapper and Roasted Filet | \$130 per person
Red Wine Reduction

Filet and Garlic Butter Shrimp | \$130 per person
Porcini Mushroom and Pinot Noir Sauce

Grilled NY Strip and Lemon Butter Shrimp | \$120 per person
Porcini Mushroom and Pinot Noir Sauce

Herb Seared Chicken Breast | \$100 per person
Maple and Mushroom Jus

Boneless Braised Beef Short Ribs | \$110 per person
Chipotle BBQ Glaze

Grilled Center Cut Filet | \$120 per person
Mushroom, Cipollini and Cabernet Ragout

Crab Crusted Sustainable Texas Redfish | \$100 per person
Preserved Lemon Butter

Mustard Topped Salmon | \$100 per person

Vegetarian Options

Seared Cauliflower Steak
White Bean Ragout and Tomato - Olive Relish

Vegetable Lasagna Rollatini
Charred Vegetables and Roasted Tomato Sauce

Grilled Vegetable Strudel
Marinated and Grilled Vegetable Wrapped in Phyllo and Red Pepper Coulis

Vegetable Enchilada Stack
Red Enchilada Sauce, Sautéed Squash and Peppers

****Appetizer, Salad and Dessert options listed on the next page****



DINNER

PLATED DINNER ACCOMPANIMENTS

SALADS

Blue Bonnet Baby Greens Port Figs, Pine Nuts, Feta with Peach Vinaigrette

Arugula Chopped Salad Cucumber, Tomato, Red Onion, Micro Greens, Pepita Seeds, Avocado and White Balsamic Vinaigrette

Traditional Caesar Salad Crisp Romaine, Garlic croutons, Parmesan and Creamy Caesar Dressing

Classic BLT Wedge Salad Iceberg Lettuce, Bacon, Cucumber, Tomato, Blue Cheese and Buttermilk Ranch Dressing

Spa Salad Radicchio, Spinach, and Asian Pear, Candied Pecans, Triple Cream Brie and Pomegranate Dressing

Watercress Salad Frisse, Watercress, and Lolla Rossa with Tomato, Radish, Golden Raisins, Shaved Fennel and Goat Cheese with Champagne Dressing

Poteet Salad Baby Spinach, and Poteet Strawberries Tossed with Crumbled Feta, Spiced Pecans and Sherry Vinaigrette

Beet Salad Red and Yellow Beets, Goat Cheese, Toasted Walnuts, Candy Stripped Beets over Romaine with Honey Sherry Vinaigrette

ENHANCED STARTERS

Lamb Lollipops | \$15 per person
with Gorgonzola Butter and Dressed Arugula

Ahi Tuna Tartare Timbale | \$15 per person
Wonton Crisp

Classic Jumbo Shrimp Cocktail | \$15 per person
Jumbo Shrimp, Cocktail Sauce, and Lime Wedges

Crab 2 Ways | \$15 per person
Crab Bisque en Croute and Jumbo Lump Crab Cake

Lobster Bisque en Croute | \$15 per person

Classic French Onion Soup | \$12 per person



DINNER

PLATED DINNER ACCOMPANIMENTS CONTINUED

DESSERTS

Chocolate Flourless Torte- Grand Marnier Cream, Florentine Cookie

Banana Caramelito Tart- Tropical Fruit Cremoux, Milk Chocolate Caramel Mousse

Crispy Dark Chocolate Cherry Terrine- Griottines, Crème Anglaise

Strawberry and Lemon- Limoncello Almond Cake, Lemon Curd, Strawberry Sauce, Strawberry Gelee

Chocolate S'mores- Graham Cracker, Toasted Marshmallow

Passion Fruit Banana Terrine- Toasted Coconut Macaroon

Trio of Desserts- **+\$5 to menu price**

Mini Red Velvet Terrine, Key Lime Blueberry Tart, Dulce de Leche Cheesecake





JW MARRIOTT
SAN ANTONIO HILL COUNTRY

RECEPTION

BUTLER PASSED HORS D'OEUVRES PAGE 35

RECEPTION STATIONS PAGE 36-37

CARVING STATIONS PAGE 38

ACTION STATIONS PAGE 39

CHEF CRAFTED PLATES PAGE 40

DESSERT STATIONS PAGE 41



RECEPTION

HORS D'OEUVRES | \$8 per piece

Butler Passed Hot and Cold

Minimum order of 25 pieces per selection

BEEF

- Beef Carpaccio on Crostini with Caramelized Onion and Aioli
- Southwest Beef Tenderloin with Black Bean Relish on Corn Crisp
- Beef Roulade with Gorgonzola Cheese and Cranberry Compote
- Mini Grilled Rubeen Sandwiches
- House Smoked Brisket Chimichanga and Chipotle Ranch
- House Smoked Beef Brisket Sliders on Buttermilk Biscuits

CHICKEN

- Mini Shredded Chicken Burrito, Avocado Cream
- Buffalo Chicken Beggar's Purse, Blue Cheese Dressing
- Southwest Black Bean and Chicken Spring Roll, Chipotle Aioli
- Spiced Chicken Kebab, Cilantro Cucumber Cream

SEAFOOD

- Mini Lobster Taco with Seaweed Slaw and Avocado Cream
- Shrimp Tempura with Sweet Chili Ponzu
- Crab Cake with Whole Grain Mustard Remoulade
- Smoked Salmon with Dill Cream Cheese and Fried Capers on Pumpernickel Toast

VEGETARIAN

- Mozzarella Stuffed Risotto Arancini, Arrabiata Sauce
- Grilled Pita Fingers with Heirloom Tomato, Hummus and Feta
- Spinach and Pesto Phyllo Pouch, Cilantro and Cucumber Cream
- Spicy Black Bean Empanada and Salsa
- Baby Heirloom Tomato, Bocconcini Mozzarella, and Fresh Basil in Parmesan Cup with Balsamic Jelly



RECEPTION

RECEPTION STATIONS

Breads and Spreads| \$25 per person

Beer Cheese Fondue, Spinach Artichoke and Bacon Dip, Smoked Salmon and Dill Spread, Boursin® Cheese and Smoked Ham Mousse, CKC Chevre with Fresh Honey and Texas Pecans Specialty Breads, Chips and Crisps

Antipasto Display| \$25 per person

Smoked Mozzarella, Provolone, Prosciutto, Salami, and Soppressata with Mediterranean Olives Roasted Red Pepper and White Bean Spread, Olive Tapenade Focaccia, Grissini and Lavosh

Local Cheese Sampling| \$25 per person

Selection of Locally Crafted Cheese to Include: Redneck Cheddar, Scamorza Smoked Mozzarella, CKC Chevre and Served with Guajillo Honey, Local Preserves with House Baked Breads, Lavosh and Grissini

Crudité Display | \$21 per person

Crisp Cut Raw Vegetables
Served with Chipotle Ranch and Hummus

Salad Display | \$24 per person

Baby Beet Salad – Pistachio Butter, Goat Cheese, Fresh Greens, Citrus Dressing
Artisan Greens – Baby Heirloom Tomatoes, Cucumbers, Shaved Carrots, Herb Croutons, Buttermilk Dressing
Baby Spinach – Frisee, Strawberries, Candied Pecans, Feta, White Balsamic Vinaigrette

Seafood Raw Bar| \$40 per person

A Seasonal Selection of Shrimp, Crab, and Oysters Served on Ice with Cocktail Sauce, Remoulade, Mignonette, Tabasco and Fresh Lemon Wedges

****ALL RECEPTIONS REQUIRE MINIMUM OF THREE (3) STATION SELECTIONS TO BE SELECTED FROM THE ACTION STATIONS, RECEPTION STATIONS AND CARVING STATIONS****



RECEPTION

RECEPTION STATIONS

Mac and Cheese | \$28 per person

Broccoli and Cheddar

Spinach, Artichoke and Cajun Cream

Roasted Mushrooms, Bacon and Blue Cheese Cream
with Scallions and Marinated Tomatoes

Mashed Potato Bar | \$26 per person

Russet Mashed Potatoes Served With Your Choice Of:
Roasted Mushrooms, Chives, Crumbled Blue Cheese,
Sour Cream, Cheddar and Crumbled Bacon

Pasta Bar | \$27 per person

Fresh Sweet Potato Gnocchi, Apples, Lardons, Arugula
and Sage Cream Sauce

Cheese Ravioli, Organic Spinach, Wild Mushrooms and
Red Pepper Cream Sauce

Served With Parmigiano-Reggiano, Red Pepper Flakes
Garlic Breadsticks

Deluxe Nacho Bar | \$30 per person

Tortilla Chips, Salsa and Salsa Verde, Guacamole and Sour
Cream, Diced Tomato, Jalapenos, Olives, Queso, Beef
Picadillo and Shredded Chicken

Baja Fish Taco Station | \$32 per person

Grilled Mahi with Caramelized Peppers and Onions | Flour
and Corn Tortillas, Pico de Gallo, Cilantro, Chipotle Aioli
and Fresh Lime Wedges

Fajita Station | \$35 per person

Chipotle Marinated Skirt Steak, Grilled Chicken, Poblano
Peppers and Onions With Warm Flour Tortillas | Salsa
Fresca, Sour Cream, Cheddar Cheese, Guacamole and
Jalapenos (Add Shrimp at \$3 Additional Per Person)

****ALL RECEPTIONS REQUIRE MINIMUM OF THREE (3) STATION
SELECTIONS TO BE SELECTED FROM THE ACTION STATIONS,
RECEPTION STATIONS AND CARVING STATIONS****



RECEPTION

CARVING STATIONS

Dry Rubbed and Roasted Beef Tenderloin | \$625 per piece **

Serves 20 ppl
Caramelized Cipollini Onion and Mushroom Ragout
Bleu Cheese Aioli, Sourdough Carving Rolls

18 Hour Smoked Beef Brisket | \$525 per piece **

Serves 20 ppl
House Made BBQ Sauce, Sliced "Best Made" Pickles, Sliced
1015 Onions, Pickled Jalapenos, Sliced House Made Brioche

Slow Roasted Prime Rib | \$775 per piece **

Serves 25 ppl
Red Wine Reduction, Horseradish Cream, Three Seed Carving
Rolls

Chili Rubbed Organic Salmon Fillet | \$475 per piece **

Serves 20 ppl
Meyer Lemon Butter Sauce
Apple Jicama Slaw, Cider Vinaigrette, Sea Salt Grissini

House Smoked Turkey Breast | \$450 per piece **

Serves 25 ppl
House Made BBQ Sauce
Bourbon Mustard, Horseradish Pickles, Rustic Rolls

Slow Roasted Pork Loin | \$525 per piece **

Serves 25 ppl
Rosemary Mushroom Jus, Caramelized Shallot Aioli,
Pickled Mustard Seeds, Whole Wheat Demi Loaf

****Chef attendant required, 1 attendant per 75 guests at \$200 each**

ALL RECEPTIONS REQUIRE MINIMUM OF THREE (3) STATION SELECTIONS TO BE SELECTED FROM THE ACTION STATIONS, RECEPTION STATIONS AND CARVING STATIONS**



RECEPTION

CHEF CRAFTED PLATES

Filet Mignon Grilling Station | \$35 per person**

Petit Filet Grilled to Order, Crumbled Blue Cheese,
Roasted Potatoes and Mushroom Hash

Lamb Chops Grill| \$32 per person**

Marinated New Zealand Lamb Chops Grilled to Order, Red
Pepper Ketchup and Micro Herb Salad

Seared Pork Belly Station| \$30 per person**

Braised Pork Belly Seared to Order, Celery Root Puree,
Roasted Carrots, Crispy Onions, Mustard Reduction

Seared Diver Scallops| \$38 per person**

Cauliflower Puree, Corn, Cherry Tomato and Bacon
Succotash

Lemon Garlic Shrimp| \$30 per person**

Sautéed Shrimp, Garlic, Parsley, Chardonnay,
and Fresh Lemon| Rustic Ciabatta Loaf

Roasted Texas Quail Station| \$32 per person**

Grilled Corn Pudding, Pomegranate Gastrique

****Chef attendant required, 1 attendant per 75 guests at \$200 each**

ALL RECEPTIONS REQUIRE MINIMUM OF THREE (3) STATION SELECTIONS TO BE SELECTED FROM THE ACTION STATIONS, RECEPTION STATIONS AND CARVING STATIONS



RECEPTION

ACTION STATIONS

Ahi Tuna Poke Station | \$35 per person**

Sushi Grade Ahi Tuna, Sushi Rice, Seaweed, Radish, Avocado, Green Onion, Pickled Ginger, Cucumber, Sesame Seeds, Ponzu Sauce, Eel Sauce, Sriracha, Yuzu Kosho Ponzu

Wedge Salad Station | \$22 per person**

Baby Iceberg Wedge, Applewood Bacon, Bleu Cheese, Chives, Heirloom Tomato, and Bay Shrimp | Creamy Buttermilk Dressing or Roasted Shallot Vinaigrette

Quesadilla Station | \$25 per person**

Grilled Chicken and Manchego Quesadilla, BBQ Pork, and Smoked Cheddar Quesadilla, with Sour Cream, Rosa's Salsa and Guacamole

****Chef attendant required, 1 attendant per 75 guests at \$200 each**

****ALL RECEPTIONS REQUIRE MINIMUM OF THREE (3) STATION SELECTIONS TO BE SELECTED FROM THE ACTION STATIONS, RECEPTION STATIONS AND CARVING STATIONS****

Taco Station | \$38 per person**

Please select two options

Al Pastor – Guajillo and Pineapple Marinated Shaved Pork Shoulder, Pineapple Onion Salsa

Carnitas – Tomatillo and Green Chile Braised Pork Shoulder

Shredded Beef Adobada – Ancho and Red Wine Vinegar Braised Beef Chuck

Carne Asada – Jalapeno and Garlic Chargrilled Skirt Steak

Pollo Asado – Jalapeno and Garlic Chargrilled Chicken Thighs

Chicken Tinga – Tomato and Chipotle Braised Chicken

Portabello Rajas – Taco Spiced Portabella Mushrooms, Squash, Bell Peppers, and Onions

Soyrizo – Chorizo Spiced Tofu, Yukon Potatoes and Poblano Chile Peppers

Condiment Bar

Chopped Onions | Cilantro | Jalapenos | Pickled Carrots

Lime Wedges | Queso Fresco | Pico de Gallo | Tomatillo Salsa

Rosas Salsa | Charred Tomato Salsa | Local Hot Sauces



RECEPTION

DESSERT STATIONS

Sensational Chocolates | \$25 per person

Chocolate Cream Cheese Fudge, Chocolate Pecan Pralines, Chocolate Praline Pops, Chocolate Nut Clusters, Chocolate Chambord Royale

Chef's Dessert Selection| \$25 per person

A Selection of Five Bite Size Desserts, Crafted to Match the Event's Offerings

Assorted Seasonal Fruits Jubilee Action Station | \$25 per person**

Seasonal Fruits Flambéed in Liquor, with Vanilla Pound Cake, Vanilla Ice Cream, and Crème Anglaise

Bananas Foster Action Station | \$25 per person**

Caramelized Rum Bananas, Banana Bread, Vanilla Ice Cream, and Warm Rum Caramel Sauce

****Chef attendant required, 1 attendant per 75 guests at \$200 each**





JW MARRIOTT
SAN ANTONIO HILL COUNTRY

BEVERAGE

HOST BAR OPTIONS PAGE 43-44

WINE LIST PAGES 46-46



COCKTAILS

HOSTED BAR

• Top Shelf Bar	\$15	Per Drink
• Premium Brand Bar	\$13	Per Drink
• Imported Beer	\$9	Per Bottle
• Domestic Beer	\$8	Per Bottle
• Regional Craft Beer	\$9	Per Bottle
• Wine	\$	Priced Per Bottle
• Pepsi Soft Drinks	\$6	Per Drink
• Bottled Water	\$6	Per Drink

PACKAGE BAR

• Top Shelf, 1 st Hour	\$29	Per Person
• Each additional hour	\$19	Per Person
• Premium, 1 st Hour	\$26	Per Person
• Each additional hour	\$16	Per Person

BARTENDER FEE

- \$200 Per Bar

BEER

DOMESTIC

Bud Light | Miller Lite | Michelob Ultra | Texas Select (n/a)

IMPORTS

Dos Equis | Corona Light

REGIONAL CRAFT

Shiner Bock | Alamo Amber Lager | Karbach Hopadilla IPA
Real Ale Brewing Local Craft Beers, Truly Hard Seltzer

Available on Request

Budweiser | Coors Light | Heineken | Stella Artois | Blue Moon
Fat Tire | Sam Adams Boston Lager | Sam Adams Seasonal
Sierra Nevada Pale Ale | Corona Extra | Guinness

TOP SHELF BAR

- Johnnie Walker Red Label
- Dewar's Scotch Whiskey
- Canadian Club Whiskey
- Tanqueray Gin
- Absolut Vodka
- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- Jack Daniels
- Crown Royal
- Maker's Mark
- Don Julio Blanco Tequila
- Courvoisier VS
- Chardonnay, Rodney Strong "Sonoma Select", California \$75
- Ferrari-Carano Vineyards Merlot, Sonoma County, CA \$80
- Cabernet Sauvignon, The Dreaming Tree, North Coast, California \$68

PREMIUM BAR

- Dewar's White Label Scotch
- Beefeater Gin
- Smirnoff Vodka
- Cruzan Rum
- Jim Beam Bourbon
- Canadian Club Whiskey
- Jose Cuervo Traditional Silver
- Courvoisier VS
- House Chardonnay \$55
- House Merlot \$55
- House Cabernet Sauvignon \$55

EVENTS BY JW MARRIOTT

All prices are subject to a 25% taxable service charge and 8.25% sales tax



COCKTAILS

BAR TEJAS

This curated bar package features beers, wines, and spirits crafted in the state of Texas.

- Cocktails \$15 Per Drink
- Regional Craft Beer \$9 Per Bottle
- Regional Wine \$60 Priced Per Bottle

- Package Bar, 1st Hour \$30 Per Person
- Each Additional Hour \$20 Per Person

BEER

Shiner Bock | Shiner, Texas
Hopadillo IPA, Karbach Brewing Co | Houston, Texas
Alamo Golden Ale, Alamo Brewing Co | San Antonio, Texas
Selection of Real Ale Craft Brews | Blanco, Texas

WINE

Becker Vineyards Chardonnay | Stonewall, Texas
Becker Vineyards Iconoclast Cabernet Sauvignon | Stonewall, Texas

COCKTAILS

Rebecca Creek Whiskey | San Antonio, Texas
Balcones Baby Blue corn Whiskey | Waco, Texas
Tito's Vodka | Austin, Texas
Cinco Vodka | San Antonio, TX
Republic Tequila | Austin, Texas
Seersucker Gin | San Antonio, Texas

BARTENDER FEE

- \$200 per bar



WINE LIST

WHITE & SPARKLING WINES | PRICE PER BOTTLE

SPARKLING WINES AND CHAMPAGNES

- Prosecco, LaMarca, Veneto, Italy | \$56
- Brut, Domaine Ste. Michelle | \$60
- Brut, Schramsberg Vineyards "Mirabelle", California | \$90
- Brut, Veuve Cliquot, "Yellow Label", Reims, France | \$200

WHITE VARIETALS

- Moscato, Mirassou, California | \$58
- Riesling, Snoqualmie, Columbia Valley, Made with Organic Grapes, Washington | \$58
- Rosé, Magnolia Grove by Chateau St. Jean, California | \$60

PINOT GRIGIO

- Stone Cellars by Beringer, California | \$58
- Magnolia Grove by Chateau St. Jean, California | \$60
- Ponzi, Willamette Valley, Oregon | \$68

SAUVIGNON BLANC

- Ferrari-Carano "Fume Blanc", Sonoma County, California | \$62
- Dashwood, Marlborough, New Zealand | \$65
- SauvignWhitehaven, New Zealand | \$72

CHARDONNAY

- Stone Cellars by Beringer, California | \$58
- Becker Vineyards, Texas | \$60
- Magnolia Grove by Chateau St. Jean, California | \$60
- Columbia Crest "Grand Estates", Columbia Valley, Washington | \$65
- Rodney Strong "Sonoma Select", California | \$75
- Cuvaision "Estate", Napa Valley, California | \$90
- Jordan, Russian River Valley, California | \$105



WINE LIST

RED WINES | PRICE PER BOTTLE

PINOT NOIR

- Line 39, California | \$60
- Landon, Greenville, Texas | \$68
- Toad Hollow Vineyards, Monterey, California | \$70
- Cuvaision, Carneros, California | \$105

MERLOT

- Stone Cellars by Beringer, California | \$58
- Magnolia Grove by Chateau St. Jean, California | \$60
- Spellbound, California | \$70
- Ferrari-Carano, Sonoma County, California | \$80

CABERNET SAUVIGNON

- Stone Cellars by Beringer, California | \$58
- Magnolia Grove by Chateau St. Jean, California | \$54
- Becker Vineyards, Iconoclast, Texas | \$60
- The Dreaming Tree, North Coast, California | \$68
- Noble Tree "Wickersham Ranch Vineyard", RRV, California | \$72
- Justin, Paso Robles, California | \$90
- Louis M. Martini, Napa Valley, California | \$115

RED VARIETALS

- Red Blend, Alamos, Mendoza, Argentina | \$60
- Malbec, Alamos, Mendoza, Argentina | \$62
- Tempranillo, Pedernales, Stonewall, Texas | \$70
- Garnacha, Las Rocas Vinas Viejas, Rioja | \$75



TECHNOLOGY

AUDIO VISUAL SERVICES

JW Marriott San Antonio Hill Country Resort & Spa has selected PSAV Presentation Services as the Hotel's preferred audiovisual provider for our guests. PSAV Presentation Services provides outstanding service for conventions, meetings and special events. They have an extensive on-site inventory of the latest production equipment and have seasoned professional technicians to assist you with the set-up and operation of your program.

PSAV Presentation Services may be contacted by dialing 210-483-6678

While PSAV Presentation Services is our preferred audiovisual partner, you have a choice of utilizing another audiovisual provider. Should you select another company, please be advised that there are service standards that must be followed in order for them to conduct business within JW Marriott San Antonio Hill Country Resort & Spa. Please advise your Event Manager upon selection of your audiovisual company.

