



THE QUARRY

GOLF COURSE

We are so happy to be able to offer you our unique services in planning your special event. We offer a beautiful setting in which our culinary staff will showcase their talents with carefully chosen menus and food and beverage selections. We at The Quarry Golf Course know we can provide you with a customized and memorable event. Our capacities include hosting corporate events, personal celebrations, family and class reunions, school functions, retirement parties, wedding receptions, rehearsal dinners, bridesmaid luncheons, holiday celebrations or other special occasions. At any point during the process please do not hesitate to contact us with any questions you may have regarding your event. Once again, thank you for the opportunity to exceed your expectations.

The Quarry Golf Club
444 E. Basse Rd
San Antonio, TX 78209
210.824.4500
www.quarrygolf.com



1. A \$500.00 deposit will be required to hold any room. This deposit will be applied to the final balance. Due to the demand of space available for banquets and special event use, a food and beverage minimum has been established for each of the available rooms.
2. The final balance minus the deposit is due on the day of your event. All balances remaining unpaid after thirty (7) days will be referred to collections and the customer will be charged any associated fees. All food and beverage is subject to 20% service charge and applicable Texas state sales tax, which is added to the total cost of the function.
3. Food and Beverage minimums will apply for each room. Any difference between the food and beverage charges (before tax and service charges) and the applicable minimum will be charged as an additional room rental fee.
4. For ordering purposes, the expected number of guests attending your event is due ten (10) days in advance. Your charge will be based on this minimum guarantee or the actual number of guests, whichever is greater. The Club will prepare to serve up to 5% over the guarantee. Once your contract has been signed, cancellations made within 120 days of event must be received in writing and will be subject to the following cancellation penalties: Within 30 days: 50% of all said costs based on the estimated F&B minimum. Within 7 days: 100% of all said costs based on the estimated F&B minimum.
5. The Club is not responsible for damage or loss of any items left in the club prior to or following any function. The Club shall not be liable for any personal items.
6. All guests shall act in a manner in accordance with established club policies. The club reserves the right to discontinue service to patrons at the club's sole discretion. The Club also reserves the right to remove any guests of the function not acting in accordance with club policies. Any items to be displayed must be approved by the Club and no items can be adhered, nailed, or taped to clubhouse walls, trim, etc. Any damage to the clubhouse will be the sole expense of Customer.
7. Alcoholic Beverages – As a purveyor of alcoholic beverages, we encourage our patrons to drink responsibly, and will not serve alcoholic beverages to minors or to anyone who appears to be intoxicated. We support the “Designated Driver” program and will offer complimentary soft drinks to a designated driver. No alcoholic beverage of any kind will be permitted to be brought onto or removed from The Quarry Golf Club property by the guest or any of the invitees. All liquor, wine and beer must be supplied by The Quarry Golf Club. The sale and service of all alcoholic beverages is regulated by the TABC Commission. The Quarry Golf Club is responsible for administration of those regulations. It is a policy, therefore, that no alcoholic beverages may be brought onto The Quarry Golf Club property, or removed after a banquet or function. There is a \$250 Fee for outside catering per meal.
8. Services – Our catering representatives will be happy to arrange for rental of audiovisual equipment. In addition, we can also recommend services such as music, entertainment, decorations, florals, photography, and related items. Clients may also bring in cakes for their special occasion.
9. Table Decoration and Theme Décor- Tabletop décor can be ordered through the Catering Department. A wide variety of table linens in solid and prints are available to rent to customize your event. The Catering Department will be pleased to assist in creating a theme for your special occasion, coordinating props, décor, and linens from local rental companies.



A \$250 clean-up fee will be added to all golf tournaments using the banquet room in lieu of room rental fees and minimums.

The following food and beverage Room Rental Fees and Minimums will apply for each room:

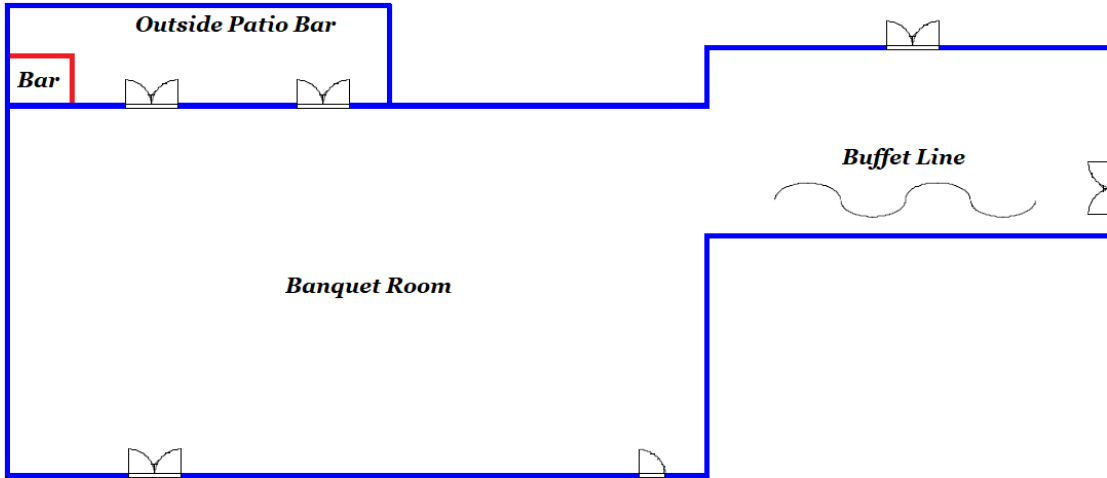
7am-3pm	Sq. Ft.	Seating	Room Fee (Sun-Th)	(Fri & Sat)	Minimums (Sun-Th)	(Fri & Sat)
Banquet Room & Patio	2,000	145	\$250	\$500	\$1,250	\$2,000
3pm-11pm	Sq. Ft.	Seating	Room Fee (Sun-Th)	(Fri & Sat)	Minimums (Sun-Th)	(Fri & Sat)
Banquet Room & Patio	2,000	145	\$500	\$1,000	\$2,500	\$3,500
Cementville Grill & Patio	2,500	125	\$750	\$1,500	\$3,500	\$4,500
Both areas combined	4,500	245	\$1000	\$2,500	\$4,000	\$5,500

Rounds or Rectangle tables provided. Please ask your event manager which arrangement is best for your event.

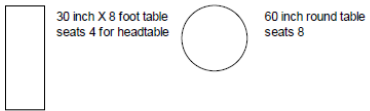
Banquet Miscellaneous Service Charges

- Coat Check - \$75 (4 hours)
- Chef Attendant - \$75 (one Attendant, 2 hours)
- Valet - \$120 (2 people for 4 hours)
- Security - \$120 (2 people for 4 hours)

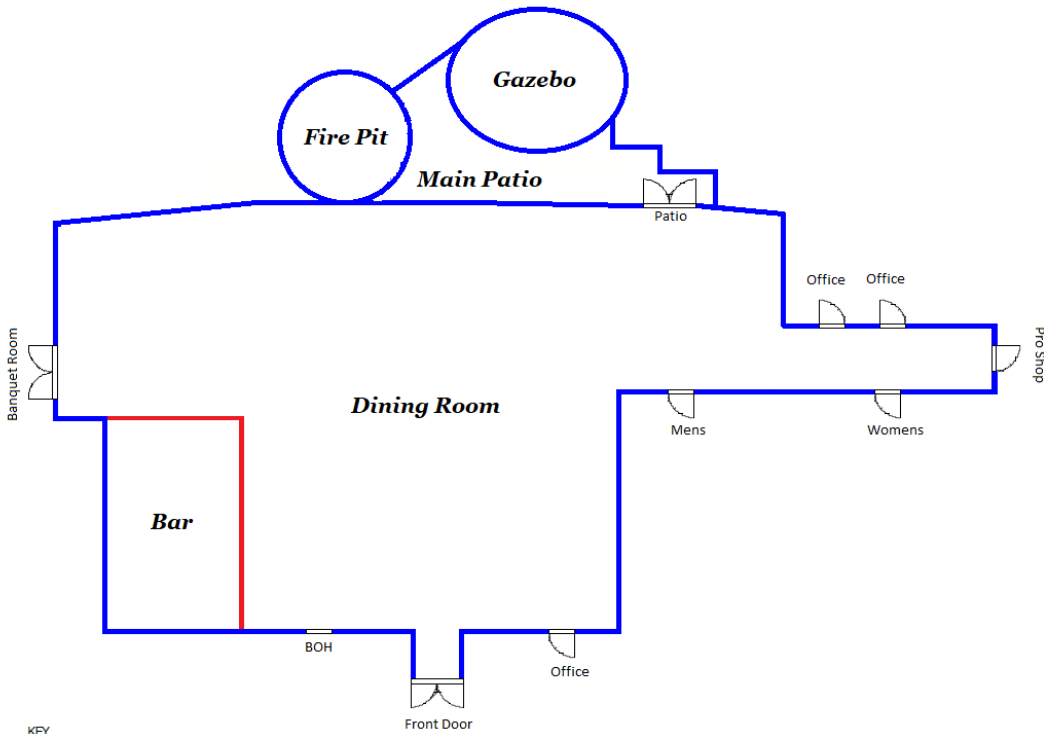
Banquet Room & Patio Bar



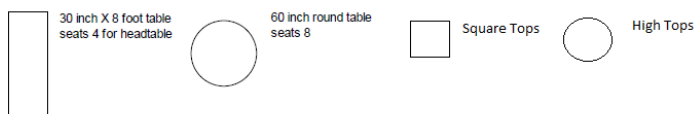
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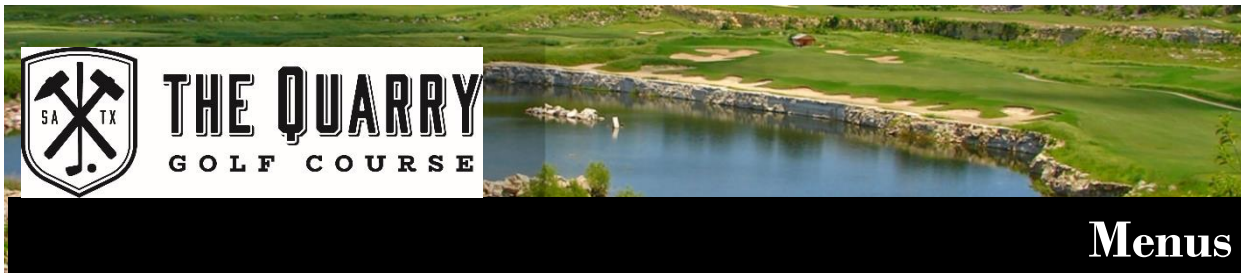


Dining Room & Main Patio Area



KEY





BREAKFAST SELECTIONS

All Breakfasts include a Premium Coffee Station with Hot Tea and Orange, Grapefruit & Cranberry Juices.
Minimum of 28 guests.

Breakfast Buffets

Continental

Breakfast Breads, Oatmeal, Topping Bar (Cinnamon, Brown Sugar, Pecans, Butter), Preserves, Raisins, Fresh Berries, Granola, 2% Milk **\$14**

Traditional

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Country Style Hash Browns, Grits, Assorted Jams, French Toast with Syrup, Breakfast Biscuits & Gravy, Preserves, Fresh Fruit, Salsa **\$17**

Breakfast Tacos

Local Adelita's Tortillas, Bacon & Egg, Sausage & Egg, Potato & Egg, Cheese, Fresh Fruit, Salsa **\$14**

Breakfast Buffet Add-Ons

Omelet Station – Chef Attended

Whipped Eggs, Egg Whites, Peppers, Ham, Bacon, Sausage, Mushrooms, Onions, Scallions, Tomatoes, Jalapeños, Spinach, Cheddar Cheese, Salsa **\$7**

Smoked Salmon

Sliced Tomatoes, Red Onions, Capers, Cream Cheese, Hard Cooked Eggs, Grilled Naan Bread or Bagels **\$7**

Chicken & Waffles

Malted Mini Waffles, Country Fried Tenders, Syrup, Buffalo Sauce, Honey Butter **\$6**



GOLF OUTINGS

All Lunch Buffets include Iced Tea and Fountain Soft Drinks. Minimum of 28 guests.

Quarry Box Lunch \$15++

Boxes include Sandwich, Chips, Chocolate Chunk Cookie and an Apple.

Choice of One Sandwich:

-Roasted Beef and Horseradish Cheddar Cheese on Potato Bun

-Hummus, Grilled Veggie Wrap

-Turkey, Smoked Gouda, Spinach Wrap

-Turkey and Swiss Croissant

-Ham and Cheddar Croissant

Dasani Water Bottle

BUFFET OPTIONS:

Cookout \$24++

-Chargrilled Angus Beef Burgers

-Hebrew National All Beef Hot Dogs, Beer Spiked Sauerkraut with Sesame Hot Dog Buns

-Southern Style Potato Salad

-Macaroni Salad

-Texas Beans

-Assorted Cheeses and Garden Condiments

-Cookies and Brownies

Smokehouse \$29++

-Rib Rubbed Pulled Pork

-Sadlers Beef Brisket

-House BBQ Sauce

-Southern Style Potato Salad

-Tomato & Cucumber Salad

-Texas Beans

-Chorizo Mac and Cheese

-Corn on The Cob

-Jalapeño Cornbread

-Banana Pudding

La Roca \$27++

-Beef Fajitas with Grilled Onions and Bell Peppers

-Chicken Stuffed Gorditas

-Street Corn, Cotija Cheese, Cilantro, and Chile sauce

-Refried Black Beans, Cilantro Lime Crema, and Harissa Crema

-Spanish Rice Tossed with Peas, Carrots, and Peppers

-Local Adelita's Tortillas

- Served with Cheddar Cheese, Pico, Cotija Cheese, Sour Cream, Guacamole, and Red and Green Salsa

-Bunuelos



Menus

Special Events / Meetings

All lunch buffets include iced tea and fountain soft drinks. Minimum of 28 guests.

Breakfast Buffet Selections:

Recharge \$8++

- Fresh Berries with Yogurt Parfait
- Vegetable Crudit  with Peppercorn Ranch
- House Made Trail Mix
- Dasani Water

Revive \$7++

- Kind Bars
- House Made Trail Mix
- Powerade

Meeting Supplies

- Flip Chart, Easel, Markers \$35
- Dry Erase Board and Markers \$35

Lunch Buffet Selections \$24++ (All Buffets are Served with Dinner Rolls and Butter)

SALADS (Choice of One)

- Chop Chop Spring Mix Salad, Cucumbers, Red Onion, Candied Pecans, Blue Cheese
- Paleo Spinach, Cucumbers, Cherry Tomato, Hard Boiled Egg, Almonds
- Tomato and Cucumber Salad, Red Onions, Fresh Basil and Dill

ENTREES (Choice of One) **6oz portion**

- Braised Short Ribs
- London Broil
- Apple Bourbon Pork Loin, Calvados Apple Pan Gravy
- Herb Roasted Chicken Breast, Roasted Mushroom Sauce
- Chicken Cordon Blue, Velouté Sauce
- Five Spiced Grilled Salmon, Pineapple Chile Reduction

ACCOMPANIMENTS (Choice of Two)

- Sautéed Vegetable Medley, Scallion Butter
- Roasted Asparagus with Cherry Tomatoes
- Street Corn, Cotija Cheese, Cilantro, Chile powder
- Onion Crusted Green Bean Casserole
- Roasted Garlic Whipped Potatoes
- Herb Roasted Red Potatoes
- Chorizo Mac and Cheese
- Wild Rice Pilaf

DESSERT (Choice of One)

- Carrot cake
- Chocolate cake
- Assorted Cheesecakes
- Mama's Banana Pudding

HORS D' OEUVRES \$6 per person

- Tomato and Mozzarella Bruchetta (passed option) 3pieces per person*
- Goat Cheese Tartlet (passed option) 3pieces per person*
- Seven Layer Dip (passed option) 1 portioned cup*
- Vegetable and Peppercorn Ranch (passed option) 1 portioned cup*
- Chicken Diablos 3pieces per person*
- Beef and Chicken Quesadillas 3pieces per person*
- *Traditional Wings Served with Ranch 3pieces per person*
- Beef Wellingtons, Herb Demi-Glaze 2pieces per person*
- 4 Farms Beef Sliders 2 per person*
- Shrimp Stuffed with Crab Meat 2pieces per person*
- Chilled Gulf Shrimp with Cocktail Sauce (passed option) 2pieces per person*

Cold Displays

-*Charcuterie Board (Artisan Meats, Cheeses, Fig Jam, Banana Peppers, Pita Chips, Crackers, Almonds, Olives, Pickles)*

40 person Platter \$125++

-*Mexican Trio (Guacamole, Salsa, Queso)*

40 Person Platter \$125++

-*Fruit Kabobs (Seasonal Fruit, Yogurt Dipping Sauce)*

\$7++ per Person

DINNER BUFFETS \$29++

(All Buffets are Served with Dinner Rolls and Butter)

SALADS (Choice of One)

- Chop Chop Spring Mix Salad, Cucumbers, Red Onion, Candied Pecans, Blue Cheese*
- Paleo Spring Mix, Cucumbers, Cherry Tomato, Hard Egg, Almonds*
- Tomato and Cucumber Salad, Red Onions, Fresh Basil and Dill*

ENTREES (Choice of One) 8oz. portion

- Braised Short Ribs*
- Tenderloin (\$5 Upcharge)*
- Apple Bourbon Pork Loin, Calvados Apple Pan Gravy*
- Herb Roasted Chicken Breast, Roasted Mushroom Sauce*
- Chicken Cordon Blue, Velouté sauce*
- Five Spiced Grilled Salmon, Pineapple Chile reduction*
- Inside Round (Carving Station)*
- Turkey Breast (Carving Station)*
- Prime Rib (Carving Station) (\$2 Upcharge)*

ACCOMPANIMENTS (Choice of Two)

- Sautéed Vegetable Medley, Scallion Butter*
- Roasted Asparagus with Cherry Tomatoes*
- Street Corn, Cotija Cheese, Cilantro, Chile powder*
- Onion Crusted Green Bean Casserole*
- Roasted Garlic Whipped Potatoes*
- Herb Roasted Red Potatoes*
- Wild Rice Pilaf*

DESSERT (Choice of One)

- Carrot Cake*
- Chocolate Cake*
- Assorted Cheesecakes*
- Mama's Banana Pudding*

DRINK PRICING

Non-Alcoholic

\$4 Dasani Water 20oz

\$4 Powerade 20oz

\$3 Soda 12oz

\$2.50 Fountain Soda

\$4 Coffee / Hot Chocolate

\$5 Monster Energy Drinks

Alcohol

BEER

\$4 Domestic Beer

\$5 Import Beer

\$4.50 Draft Beer

\$5.50 Draft IPA

LIQUOR

\$7 Well

\$8 Call

\$9 Premium

\$10+Top Shelf

\$175 Pony Keg (Golf Event Only Discount)

\$275 Keg (Golf Event Only Discount)

\$350 (Private Event)

WINE LIST

WHITES & PINKS

Ecco Domani Pinot Grigio	\$9glass/\$37 Bottle
Lago, Cerguiera Rose	\$9glass/\$37 Bottle
Chateau Ste Michelle Sauv Blanc	\$9glass/\$37 Bottle
La Crema Chardonnay	\$10glass/\$41 Bottle
Kendall Jackson Grand Reserve	\$11glass/\$45 Bottle

REDS

Menage A Trois Red Blend	\$8glass/\$33 Bottle
Meiomi Pinot Noir	\$10glass/\$41 Bottle
Murphy Goode Merlot	\$9glass/\$37 Bottle
Chasing Lions Cabernet	\$10glass/\$41 Bottle

BUBBLES

JP Chenet Brut	\$8glass/\$33 Bottle
Zonin Prosecco	\$8glass/\$37 Bottle
Piquitos Moscato	\$8glass/\$33 Bottle

HOUSE WINE

Sycamore Pinot Noir	\$7glass/\$28 Bottle
Sycamore Cabernet	\$7glass/\$28 Bottle
Sycamore Merlot	\$7glass/\$28 Bottle
Sycamore Chardonnay	\$7glass/\$28 Bottle
Sycamore Pinot Grigio	\$7glass/\$28 Bottle