



*The*  
**• GOLF TOURNAMENT •**  
**EVENT MENU**

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We are so happy to be able to offer you our unique services in planning your golf outing. 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**

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444 E. Basse Rd San Antonio, TX 78209

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[www.quarrygolf.com](http://www.quarrygolf.com)

210.824.4500

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## CATERING INFORMATION

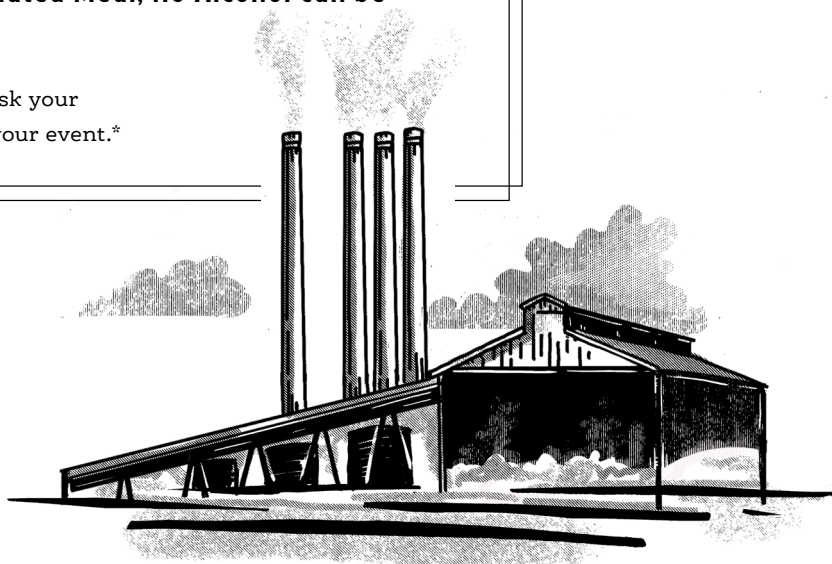
1. A Deposit will be required for each event. This deposit will be applied to the final balance.
2. All food and beverage is subject to 20% service charge and applicable Texas state sales tax.
3. For ordering purposes, the expected number of guests attending your event is due ten (10) days in advance. Your charge will be based on this minimum guarantee or the actual number of guests, whichever is greater.
4. 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.
5. 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.
6. 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. The organization will be held responsible for any TABC violations, to include but not limited to, bringing outside alcohol for consumption on the Quarry Golf Club property or removed after a banquet or function. All Alcohol must be purchased through the Quarry GC and purchased at Retail price due to TABC requirements. No Discounts will apply to Alcohol sales due to the liability and TABC guidelines. We do not allow Donated Alcohol of any type nor discounting alcohol through Sponsorship of the event.

### ADDITIONAL FEE

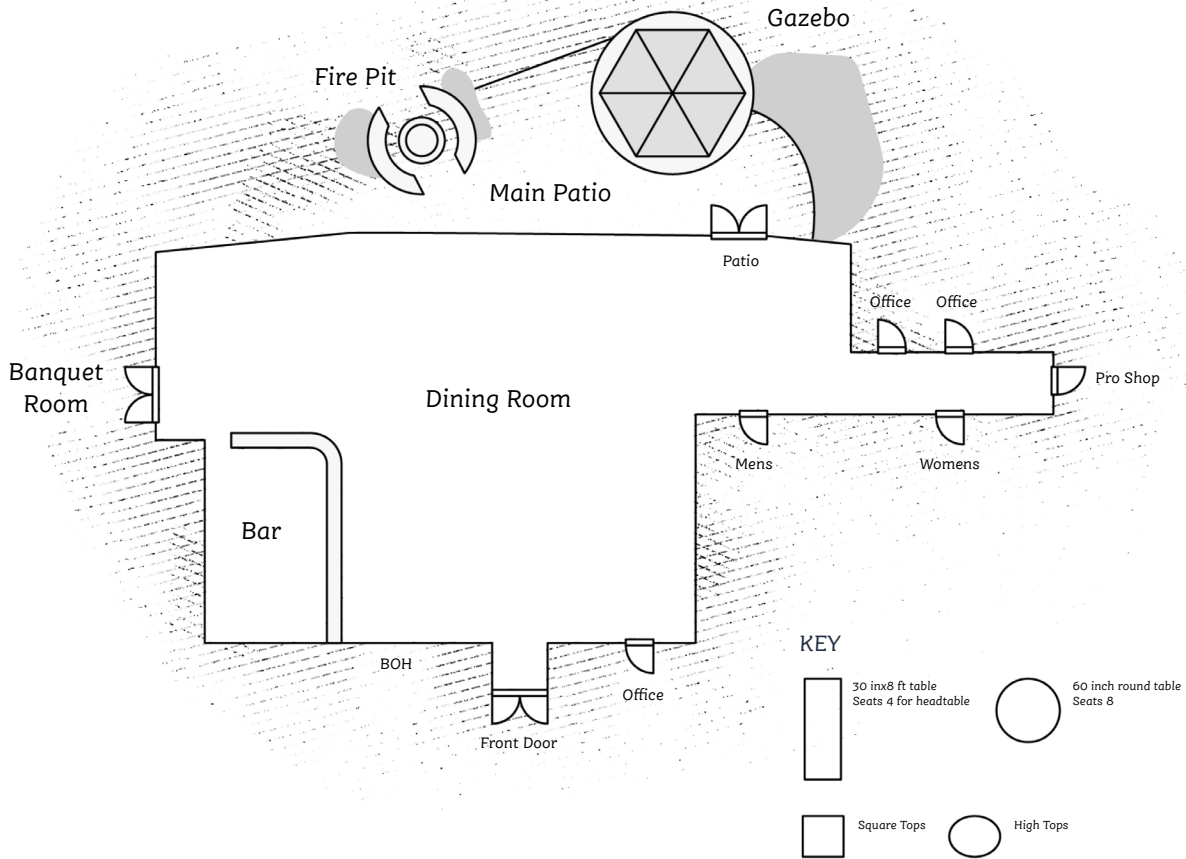
**There is a \$275 Fee for the Set Up and Clean Up of the Banquet Room**

**There is an additional \$275 Fee per Donated Meal, No Alcohol can be Donated due to TABC Law.**

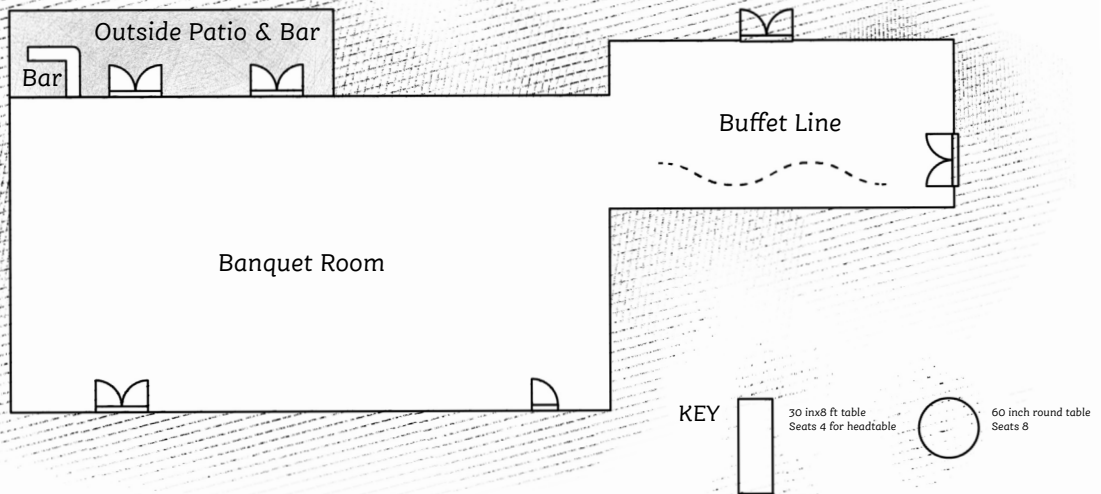
\*Rounds or Rectangle tables provided. Please ask your event manager which arrangement is best for your event.\*



# DINING ROOM & MAIN PATIO AREA



# BANQUET ROOM & PATIO BAR



# ·EVENT MENU·

# BREAKFAST

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All Breakfast include a Premium Coffee station, Fresh Orange Juice and Water. Minimum of 28 guests.

## SELECTIONS

### CONTINENTAL

\$14++

Breakfast Breads, Oatmeal, Topping Bar (Cinnamon, Brown Sugar, Pecans, Butter), Preserves, Raisins, Fresh Berries, Granola, Assorted Yogurts, 2% Milk

### BREAKFAST TACOS

\$14++

Fresh Tortillas, Bacon & Egg, Sausage & Egg, Potato & Egg, Cheese, Fresh Fruit, Salsa

(\$2 Up Charge for individually wrapped tacos)

### TRADITIONAL

\$17++

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Sausage, Country Style Hash Browns, Assorted Jams, Breakfast Biscuits & Gravy, Preserves, Fresh Fruit, Salsa

# ·EVENT MENU·

# LUNCH

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Buffets include Iced Tea and Water. Minimum of 28 guests.

## BUFFET OPTIONS

### COOK OUT

\$27++

Chargrilled Angus Beef Burgers

Assorted Cheeses and Garden Condiments

Wagyu All Beef Hot Dogs, house chili with Sesame Hot Dog Buns

Texas Beans

Cookies and Brownie

Southern Style Potato Salad

### SMOKEHOUSE

\$32++

Rib Rubbed Pulled Pork

Corn on the Cob

Sadlers Beef Brisket

Jalapeño Cornbread

Texas Beans

Banana Pudding

Chorizo Mac and Cheese

### LA ROCA

\$30++

Beef and Chicken Fajitas with Grilled Onions and Bell Peppers

Fresh Tortillas

Street Corn, Cotija Cheese, Cilantro, and Chile sauce

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

Refried Black Beans, Queso Fresca

Cookies and Brownies

Spanish Rice Tossed with Peppers

·THE QUARRY·

### BOX LUNCH

\$16++

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

### CHOICE OF ONE SANDWICH

Hummus, Grilled Veggie Wrap  
Turkey and Provolone Croissant  
Ham and Cheddar Croissant



# ·EVENT MENU·

## CUSTOM BUFFETS

LUNCH 6oz: \$27+

DINNER 8oz: \$32+

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

### ACCOMPANIMENTS Choice Of Two

Sautéed Vegetable Medley, Scallion Butter

Roasted Asparagus with Cherry Tomatoes

Onion Crusted Green Bean Casserole

Roasted Garlic Whipped Potatoes

Herb Roasted Red Potatoes

Chorizo Mac and Cheese

Wild Rice Pilaf

### ENTREES Choice Of One | 6oz portion/ 8oz portion

Braised Short Ribs, Red Wine Demi-Glace  
(\$3/\$5 Upcharge)

London Broil, Red Wine Demi- Glace with Mushrooms  
(\$3/\$5 Upcharge)

Tenderloin, Red Wine Demi-Glace  
(\$5/\$8 Upcharge)

Prime Rib with Horseradish Cream  
(\$3/\$5 Upcharge)

Apple Bourbon Pork Loin, Calvados Apple Pan Gravy

Herb Roasted Chicken Breast, Red Wine Demi- Glace with Mushrooms

Chicken Cordon Blue, Creamy White Sauce

Five Spiced Seared Salmon, Pineapple Chile Reduction

\*Carving station available; please ask for selections\*

### DESSERT Choice Of One

Carrot cake                      Assorted Cheesecakes

Chocolate cake                Mama's Banana Pudding

## APPETIZER SELECTIONS

### HORS D' OEUVRES \$8++ per person

Tomato and Mozzarella Bruchetta  
(passed option) 3pieces per person

Goat Cheese Tartlet (passed option) 3pieces per person

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

44 Farms Beef Sliders (3oz) 1 per person

Gulf Shrimp (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 \$195++)

**MEXICAN TRIO** Guacamole, Salsa, Queso  
(40 person Platter \$145++)

**SEVEN LAYER DIP** (40 person Platter \$145++)

**VEGETABLE AND PEPPERCORN RANCH**  
(40 person Platter \$145++)

**FRESH FRUIT** (40 person Platter \$145++)

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# DRINK PRICING

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## NON-ALCOHOLIC

- \$3 Dasani Water 20oz
- \$4 Powerade 20oz
- \$4 Soda 12oz
- \$3 Fountain Soda
- \$4 Coffee / Hot Chocolate
- \$5 Monster Energy Drinks

## BEER

- \$5 Domestic Beer
- \$6 Import Beer
- \$5 Draft Beer

## LIQUOR

- \$8 Well
- \$9 Call
- \$10 Premium
- \$11+ Top Shelf

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## WINE LIST

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### WHITES & PINKS

- Joel Gott – Sav. Blanc \$12glass/\$35 Bottle
- Kendall Jackson - Chardonnay \$12glass/\$38 Bottle
- Stags Leap – Chardonnay \$14glass/\$38 Bottle
- Santa Margherita – Pinot Grigo \$14glass/\$42 Bottle

### REDS

- Daou – Rose \$10glass/\$35 Bottle
- La Creama – Pinot Noir \$10glass/\$38 Bottle
- Chasing Lions – Cabernet \$10glass/\$38 Bottle
- Bonterra - Merlot \$12glass/\$35 Bottle

### BUBBLES

- Avissi – Prosecco \$8glass/\$23 Bottle
- Schramsbrug Brut \$9glass/\$26 Bottle
- Dulcis - Moscato \$9glass/\$33 Bottle

### HOUSE WINE

- Menage A Trios – Red Blend \$8glass/\$29 Bottle
- La Bella Pinot Grigio \$8glass/\$29 Bottle
- Lone Birch Chardonnay \$9glass/\$29 Bottle

