



*The*  
• **BANQUET.**  
**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**

444 E. Basse Rd San Antonio, TX 78209

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

210.824.4500

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## CATERING INFORMATION

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 (30) 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. Additional gratuity will be added to the final bill when menu changes occur: 5% more three days before, 10% more two days before, 15% more one day before, 20% more day of. For compliance with food safety, the food line will only be open for two hours after serve time.
5. Once your contract has been signed, cancellations made within 90 days of event must be received in writing and will be subject to the following cancellation penalties: Greater than 90 days: no fees will be assessed; Within 90 days: reservation deposit; Within 14 days: 50% of all said costs based on the estimated F&B minimum; Within 4 days: 100% of all said costs based on the estimated F&B minimum.
6. 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.
7. 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.
8. 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.
9. 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.
10. 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.

# .EVENT ROOM. RENTAL MINIMUMS

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

			ROOM FEE		MINIMUMS	
<u>7am-3pm</u>	Sq. ft.	Seating	<u>SUN - THR</u>	<u>FRI - SAT</u>	<u>SUN - THR</u>	<u>FRI - SAT</u>
Banquet Room& Patio	2,000	145	\$250	\$500	\$1,250	\$2,000
<u>3pm-11pm</u>	Sq. ft.	Seating	<u>SUN - THR</u>	<u>FRI - SAT</u>	<u>SUN - THR</u>	<u>FRI - SAT</u>
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	\$1,000	\$2,500	\$4,000	\$5,500

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

## BANQUET ADD ON'S

(Tax and Gratuity in Addition)

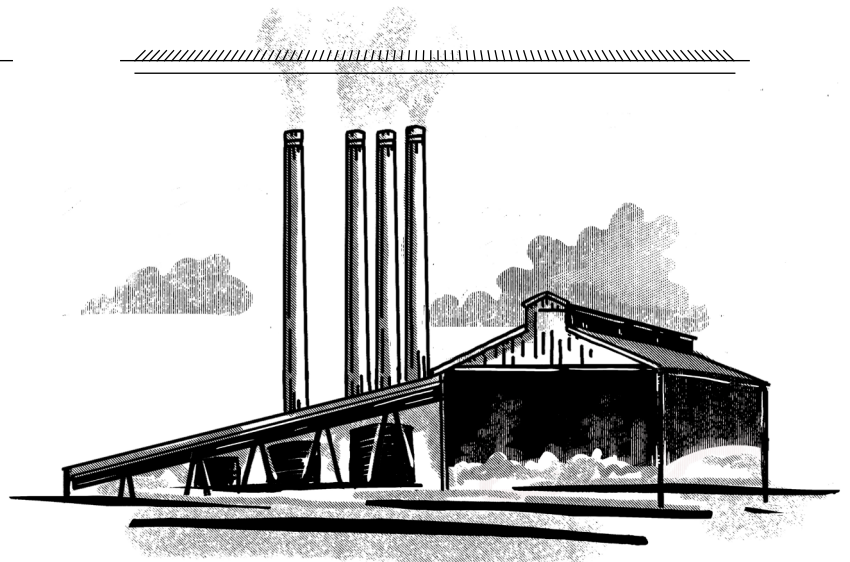
JPre-Set Drinks only	\$4/persn
Pre-Set Full Mea	\$8/person
Purchasing Cakes only	\$150/each
Cookies	\$1/person
Salads	\$2/person
All side options	\$4/person

## .BANQUET MISCELLANEOUS.

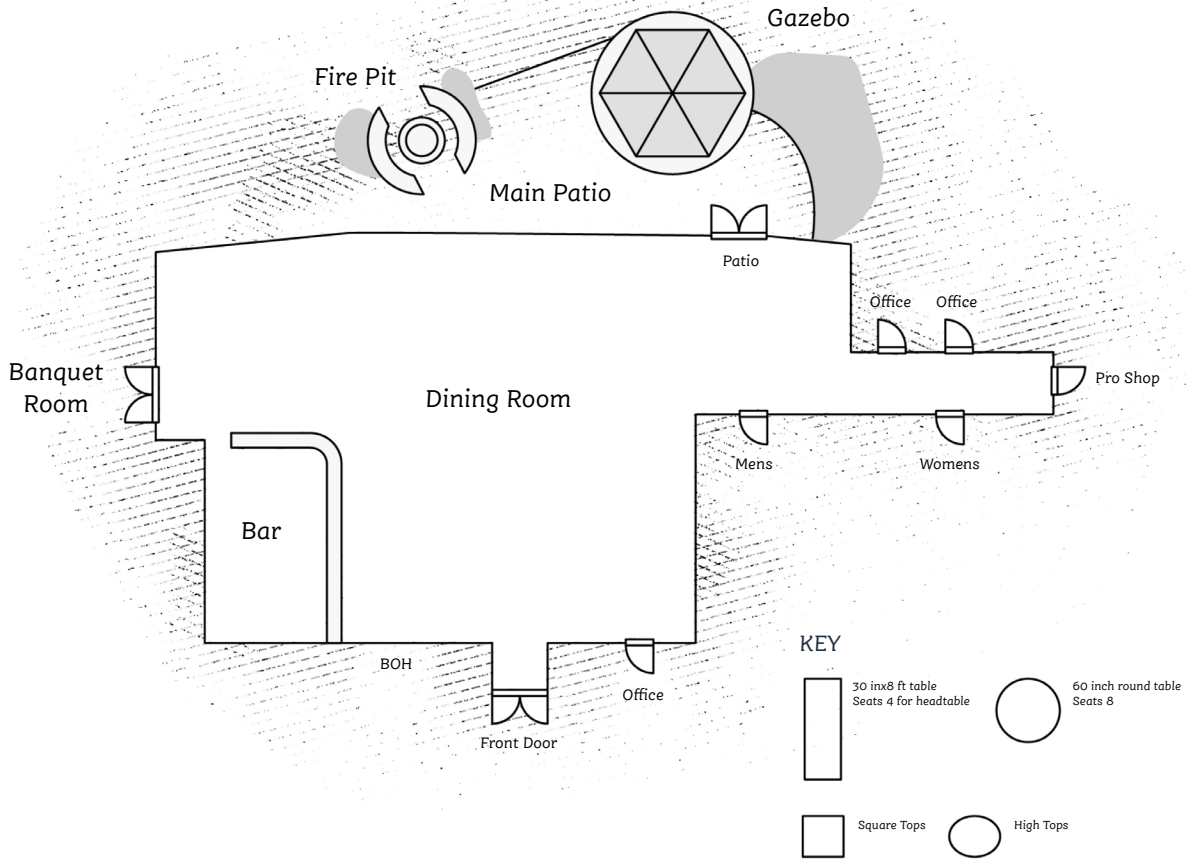
## SERVICE CHARGES

(Tax and Gratuity in Addition)

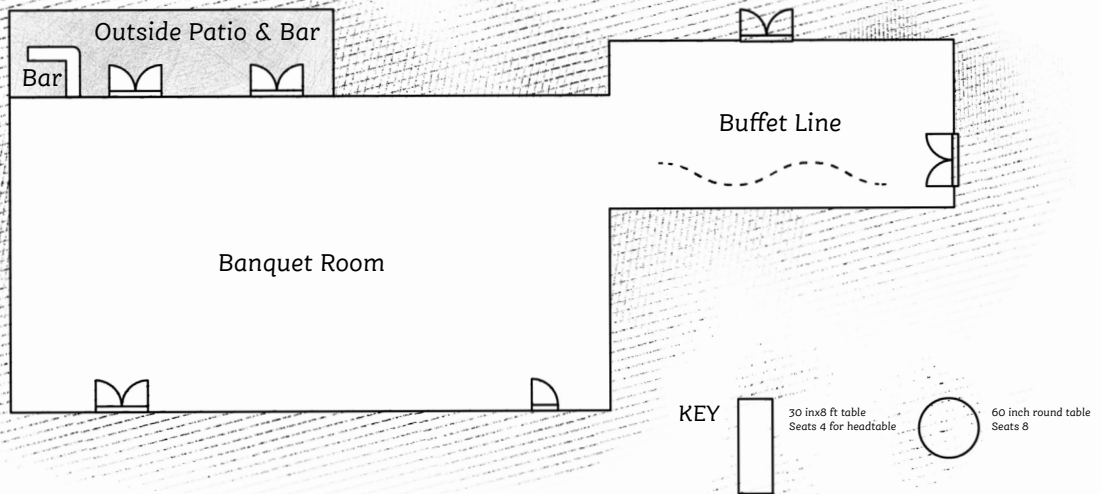
Chef Attendant	\$95 (one Attendant, 2 hours)
Carving Station	
Security	\$120 (2 people for 4 hours)



# 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  
(\$5/\$8 Upcharge)

London Broil, Red Wine Demi- Glace with Mushrooms  
(\$4/\$7 Upcharge)

Tenderloin, Red Wine Demi-Glace  
(\$9/\$14 Upcharge)

Prime Rib with Horseradish Cream  
(\$8/\$13 Upcharge) **Carving Station Upgrade – Tenderloin and Prime Rib Served Whole and Chef Carved \$100**

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

### 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++)

# ·EVENT MENU·

# 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

