



The

• BANQUET •

Event Menu

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We are extremely delighted to be able to offer you our professional services in planning your event. We offer a unique venue with a breath taking view overlooking the historical Quarry. Our culinary staff will showcase their talents with carefully chosen menus, food and beverage selections. We at The Quarry Golf Course know we can provide you with a customized and memorable event.

Our mission is to provide an exceptional golf and dining experience. Our capacities include hosting corporate events, personal celebrations, family and class reunions, celebrations of life, school functions, retirement parties, wedding receptions, rehearsal dinners, luncheons, holiday celebrations, etc. At any point during the process please don 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.

SA

grill

TX



THE QUARRY
GOLF COURSE

THE QUARRY GOLF COURSE
444 E. Basse Rd San Antonio, TX 78209
www.quarrygolf.com 210.824.4500

• EVENT ROOM •

RENTAL MINIMUMS

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

	Sq. Ft.	Seating	ROOM FEE		MINIMUMS	
			MON - THUR	FRI - SUN	MON - THUR	FRI - SUN
7am - 3pm						
Banquet Room & Patio*	2,000	145	\$300	\$750	\$1,250	\$2,000
3pm - 11pm						
Banquet Room & Patio*	2,000	145	\$750	\$1,000	\$1,500	\$4,000
Cementville Grill & Patio*	2,500	100	\$1,000	\$1,500	\$2,000	\$5,000
Both areas combined	4,500	245	\$1,500	\$2,500	\$2,500	\$6,000

Please note, when booking the Cementville Grill Main Dining Room, restaurant tables may be rearranged but cannot be taken out of the room.

*Seating capacity maxes includes outdoor space weather permitting

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

Bar closes at 10pm - \$200 Fee for an additional hour

• BANQUET MISCELLANEOUS •

SERVICE CHARGES

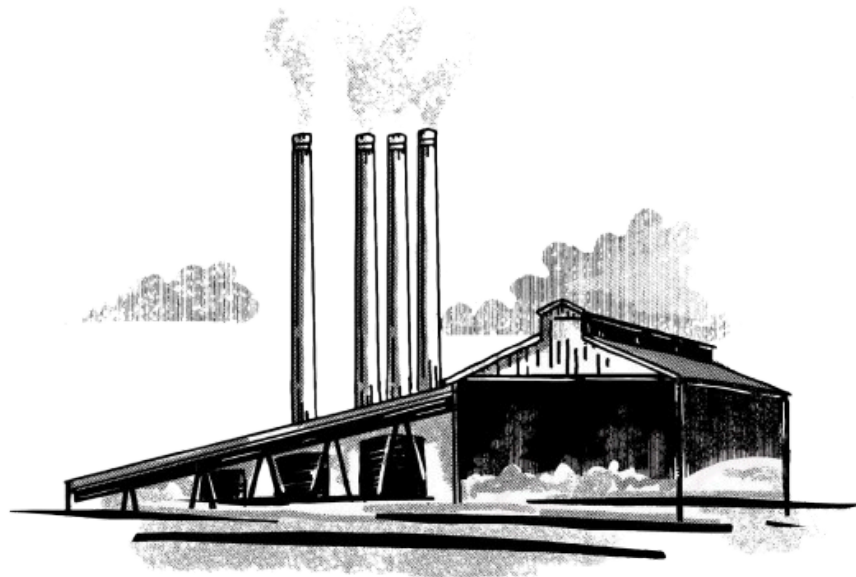
Tax and Gratuity in Addition

Carving Station - \$100 (One Attendant, 2 Hours)

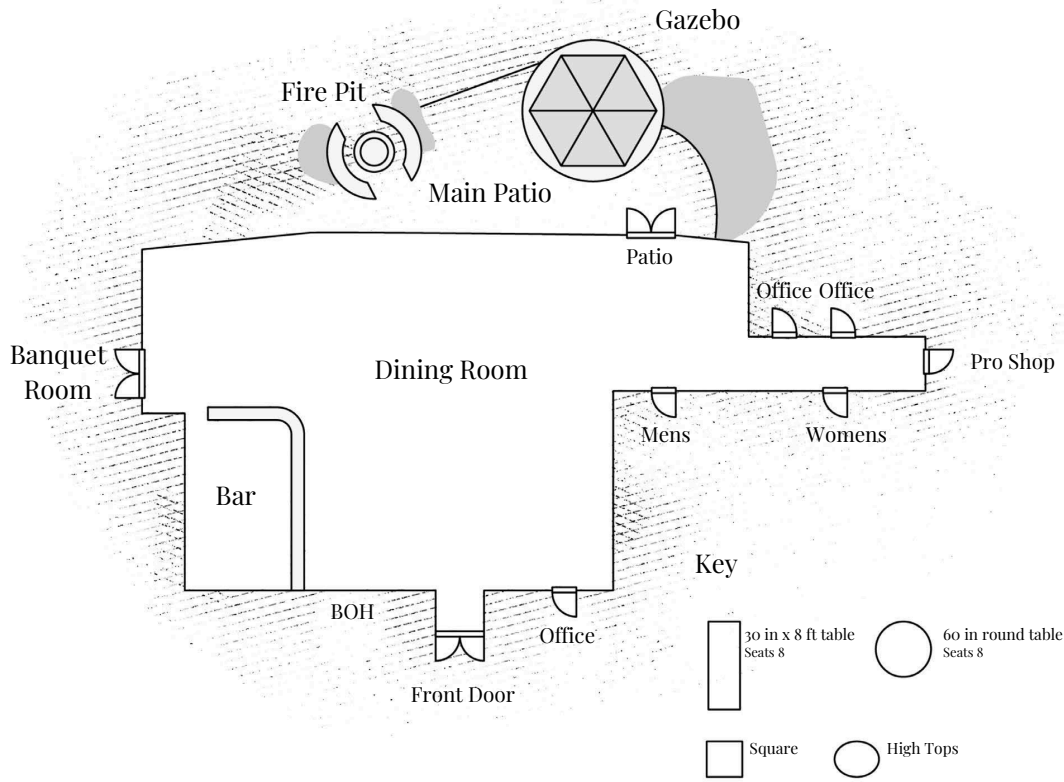
Tenderloin + Prime served whole to retain juices accompanied with a professional chef to carve a perfect slice for each guest.

Security - \$50/hour (Per Security Personnel)

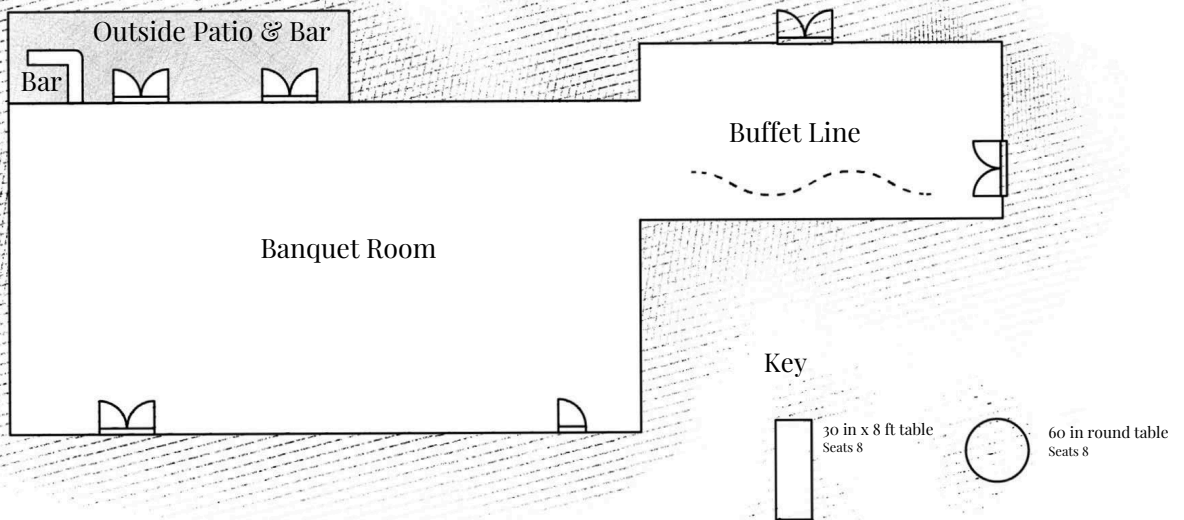
For duration of your event a Quarry Staff Member will circulate the premise in a security cart to insure the parking lot and vehicle parked within are secure



DINING ROOM & MAIN PATIO AREA



BANQUET ROOM & PATIO BAR



BREAKFAST

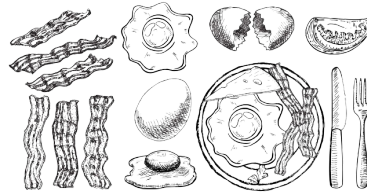
All Breakfast include a Premium Coffee Station, Fresh Orange Juice and Water. Minimum of 28 guests

SELECTIONS

ON THE MOVE \$16++
Sausage Kolaches & Jalapeno Sausage Kolaches
Hash Browns with Seasonal Fruit

BREAKFAST TACOS \$18++
Fresh Tortillas, Bacon & Egg,
Sausage & Egg, Potato & Egg,
Cheese, Fresh Fruit, Salsa

TRADITIONAL \$18++
Scrambled Eggs, Applewood Smoked Bacon,
Breakfast Sausage, Country Style Hash
Browns, Assorted James, Breakfast Biscuits &
Gravy, Preserves, Fresh Fruit, Salsa



LUNCH

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

LITTLE ITALY \$29++

Savory Breaded Chicken Parmesan with our House Made Marinara

Bacon Lettuce and Tomato Caesar Salad with a Creamy Caesar Dressing and Crunchy Croutons

Spaghetti Pasta Served with our Chef Inspired House Marinara

Signature Chopped Egg Plant Sauteed in House Marinara Topped with Parmesan Cheese.

Garlic Buttered Bread Sticks

Freshly Baked In House Cookies and Brownies

LA ROCA \$35++

Beef and Chicken Fajtas Fresh Flour Tortillas
Grilled Onions and Bell Peppers Served with Cheddar Cheese, Pico, Sour Cream, Guacamole, and Red Salsa

Spanish Rice Tossed with Peppers Freshly Baked In House Cookies and Brownies

SMOKEHOUSE \$35++

Rib Rubbed Pulled Pork

Sadlers Savory Beef Brisket

Texas BBQ Beans

Buttered Corn on the Cob
Spicy Jalapeno Cornbread

Freshly Baked In House Cookies and Brownies

• THE QUARRY •

Portable Feast

\$18++

Sandwich, Chips, Chocolate Chunk Cookie and an Apple

• CHOICE OF SANDWICH •

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

CUSTOM BUFFETS

Lunch 6oz: \$29++

Dinner 8oz: \$34++

All Buffets are Served with Dinner Rolls and Butter

SALADS (Choice of One)

Chop Chop - Spring Mix Salad, Cucumbers, Red Onion, Cherry Tomato, Blue Cheese

BLT Caesar Salad - Bacon Lettuce and Tomato with a Creamy Caesar Dressing and Crunchy Croutons

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 or 8oz)

Braised Short Ribs, Red Wine Demi-Glace (**MARKET Upcharge**)

Tenderloin, Red Wine Demi-Glace (**MARKET Upcharge**)

Prime Rib with Horseradish Cream (**MARKET Upcharge**)

Apple Bourbon Pork Loin, Calvados Apple Pan Gravy

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

Chicken Fried Steak with Country Gravy

Salmon Piccata with Capers Smothered in a Lemon Butter Sauce

Carving Station - \$100 (One Attendant, 2 Hours)

Tenderloin + Prime served whole to retain juices accompanied with a professional chef to carve a perfect slice for each guest

DESSERT (Choice of One)

Carrot Cake Assorted Cheesecakes

Chocolate Cake Cookies and Brownies

APPETIZER SELECTIONS

HORS D' OEUVRES \$9++ per person

SAUSAGE MUSHROOM CAPS
(passed option) 3 pieces per person

SPINACH ARTICHOKE PASTRIES
(passed option) 3 pieces per person

GULF SHRIMP COCKTAIL
(passed option) 2 pieces per person

CHICKEN DIABLOS
3 pieces per person

BEEF AND CHICKEN QUESADILLAS
3 pieces per person

TRADITIONAL WINGS SERVED WITH RANCH
3 pieces per person

BEEF WELLINGTONS
2 pieces per person

44 FARMS BEEF SLIDERS (3OZ)
1 per person

Please ask about any dietary or allergy restrictions

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++)

DEVEILED EGGS W/ BACON BERRY JAM

(40 Person Platter \$95++)

ASSORTED VEGETABLES & DILL RANCH

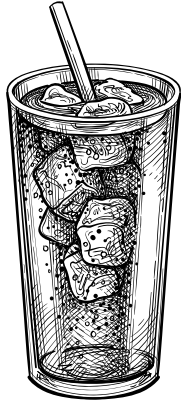
(40 Person Platter \$145++)

ASSORTED SEASONAL FRUIT

(40 Person Platter \$145++)

BEVERAGE PRICING

ASK ABOUT OUR INVENTORY



NON-ALCOHOLIC

\$3 Dasani Water | \$4 Powerade | \$4 Soda

\$3 Fountain Soda | \$4 Coffee / Hot Chocolate

\$5 Monster

BEER

\$5 Domestic | \$6 Premium

Cans & Draft



LIQUOR

\$8 Well | \$9 Call | \$10 Premium

\$11+ Top Shelf

*Ask About Our Seasonal
Wine List*



EVENT GUIDELINES

1. A deposit of the Room Fee plus associated taxes and gratuity will be required to hold any room. This is a non-negotiable fee and the deposit will be applied to the final balance. Due to the demand for dates, for special event use, the Deposit is Non-Refundable. The final balance minus the deposit is due on the day of your event.
2. All Food and Beverage items and room fees are subject to a 22% 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.
5. Once your contract has been signed, cancellations made within 90 days of the event must be received in writing and will be subject to the following cancellation penalties: Greater than 90 days: Reservation Deposit; Within 60 days: reservation deposit plus 50% of all said costs based on the estimated F&B minimum; Within 10 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 before or following any function. The Club shall not be liable for any personal items left behind. Please remember, that special event guests are not allowed on the golf course. The Quarry Golf Course is not liable for any injuries due to disregarding this rule.
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 the clubhouse walls or trim. Any damage to the clubhouse will be the sole expense of the customer.
8. Alcoholic Beverages - As a purveyor of alcoholic beverages, we require our patrons to drink responsibly, and will not serve alcoholic beverages to minors or to anyone who appears to be intoxicated. No alcoholic beverage of any kind will be permitted to be brought onto or removed from The Quarry Golf Course property by the guest or any of the invitees. All liquor, wine and beer must be supplied by The Quarry Golf Course. The sale and service of all alcoholic beverages is regulated by the TABC Commission. The organization will be held responsible for any TABC violations, including but not limited to, bringing outside alcohol for consumption on The Quarry Golf Course property or removed after a banquet or function. All alcohol must be purchased through the Quarry Golf Course 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 can 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 Decor - Black linens will be provided for your event. You are more than welcome to bring any decor of your choosing. Event guests are responsible for the set-up and clean-up of any outside decorations brought in. Due to strenuous clean-up of confetti and or glitter, please note, a cleaning fee of \$250++ comes applicable for any confetti and or glitter brought into the building.

