

THE HISTORIC MENGER HOTEL

Pricing Information

Ballroom

Room Rental: \$1,000.00 plus tax

*Food & Beverage Minimum: \$7,000.00++**

Minuet Room

Room Rental: \$600.00 plus tax

*Food & Beverage Minimum: \$4,500.00++**

Renaissance Room

Room Rental: \$500.00 plus tax

*Food & Beverage Minimum: \$1,500.00++**

Patio Room

Room Rental: \$400.00 plus tax

*Food & Beverage Minimum: \$2,500.00++**

**plus 8.25% sales taxes and 20% service charge*

Additional Information

The Hotel requires a \$1,000.00 non-refundable deposit at the time of booking. Payment in full is due 2 weeks prior to your event.

Cake cutting fee of \$60.00 per cake. Our staff will set up a table to accommodate the size of your cake, cut and serve your guests (Cake is to be delivered to the reception room no earlier than 3 hours prior to your event)

Photography at the hotel is allowed as long as your event is booked at our hotel. Appointment is required.

The hotel will provide standard white linen table cloths and napkins, place settings, glassware, dance floor and any additional tables.

Set Up and Capacity

Ballroom

You can seat up to 300 guests in round tables with 12 chairs each with a dance floor and includes the pre-function area.

The Ballroom can be separated into 3 separate sections:

Ballroom A can seat up to 120 in rounds

Ballroom B can seat up to 60 in rounds

Ballroom C can seat up to 90 in rounds

Minuet Room

You can Seat up to 120 guests with round tables with 12 chairs each with a dance floor

Renaissance Room

You can seat up to 60 guests with rounds tables with 12 chairs each

This room is on the 2nd floor with a balcony overlooking Alamo Plaza

Patio Room

You can seat up to 72 guests with round tables with 12 chairs each

Contact us if we can be of any assistance to you

Zarelda Marrero

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Dinner Menu

Appetizers

<i>Jumbo Lump Crab Meat with Remoulade Sauce</i>	<i>\$18.00++ per person</i>
<i>Shrimp Cocktail served with Cocktail Sauce</i>	<i>\$16.00++ per person</i>
<i>Mushroom Caps stuffed with Seafood and Herb Butter</i>	<i>\$12.00++ per person</i>
<i>Beef or Chicken Empanadas with Cilantro Salsa</i>	<i>\$14.00++ per person</i>
<i>Spring Rolls with Soy and Ginger Reduction Sauce</i>	<i>\$12.00++ per person</i>

Soup

<i>Menger Tortilla Soup</i>	<i>\$7.00++ per person</i>
<i>Cream of Mushroom Soup</i>	<i>\$7.00++ per person</i>
<i>Zuppa Toscano Soup</i>	<i>\$8.00++ per person</i>
<i>Tomato Basil Soup</i>	<i>\$8.00++ per person</i>
<i>New England Clam Chowder</i>	<i>\$9.00++ per person</i>
<i>Shrimp Bisque</i>	<i>\$10.00++ per person</i>

Salad

<i>Garden Green</i>	<i>\$7.50++ per person</i>
<i>Caesar Salad</i>	<i>\$8.00++ per person</i>
<i>Classic Spinach Salad</i>	<i>\$ 9.00++ per person</i>
<i>Tomato Mozzarella</i>	<i>\$ 9.00++ per person</i>
<i>Seven Leaf Salad with Pecan</i>	<i>\$ 8.00++ per person</i>
<i>Greek Salad</i>	<i>\$ 9.00++ per person</i>

Dual Entrée and Combo Entrées

*Our Dinners are served with Chef's Accompaniments of Starch and Vegetable
Warm Breads and Butter, Coffee and Iced Tea*

Snapper and Filet Combo *\$50.00++*

Grilled Red Snapper and Filet Mignon Béarnaise

Petit Filet Mignon Béarnaise

<i>with Shrimp Scampi</i>	<i>\$50.00++</i>
<i>with (6 oz.) Lobster Tail Citrus Beurre Blanc</i>	<i>\$65.00++</i>
<i>with Baked Salmon</i>	<i>\$51.00++</i>
<i>with Crab Cakes with Tomato Fondue</i>	<i>\$50.00++</i>

Grilled or Pecan-Crusted Chicken Breast

<i>with Baked Salmon</i>	<i>\$48.00++</i>
<i>with Shrimp Scampi</i>	<i>\$49.00++</i>
<i>with Crab Cakes and Tomato Fondue</i>	<i>\$49.00++</i>
<i>with Grilled Red Snapper</i>	<i>\$49.00++</i>

Menu prices do not include applicable taxes and 20% service charge

Plated Dinner

*All Entrees are served with Warm Petite Rolls Butter, Coffee and Iced Tea
Served with your choice of New or Duchess Potato and Vegetable du Jour*

<i>12 ounce Rib Eye Steak</i>	<i>\$42.00++</i>
<i>12 ounce New York Strip</i>	<i>\$42.00++</i>
<i>8 ounce Filet Mignon Choice of Béarnaise or Wild Mushroom</i>	<i>\$52.00++</i>
<i>12 Ounce Prime Rib au jus and Horseradish Mayonnaise</i>	<i>\$48.00++</i>
<i>Grilled Pork Chop with Raisin and Pineapple Sauce</i>	<i>\$42.00++</i>
<i>Pan Seared Snapper filet topped with: Shrimp Scampi</i>	<i>\$46.00++</i>
<i>OR</i>	
<i>Jumbo lump Crab Meat</i>	<i>\$49.00++</i>
<i>Grilled Salmon Filet with Lemon Butter and Capers Sauce</i>	<i>\$42.00++</i>
<i>Trout Almandine</i>	<i>\$41.00++</i>
<i>Stuffed Tilapia with Seafood and Buree –Blanc Sauce</i>	<i>\$40.00++</i>
<i>Shrimp Scampi</i>	<i>\$41.00++</i>
<i>Seafood Chili Relleno with Lemon Saffron Cream Salsa</i>	<i>\$39.00++</i>
<i>Tri Color Tortilla Crusted Tilapia with Mango Salsa</i>	<i>\$39.00++</i>
<i>Chicken Florentine with Sauce Beurre- Blanc</i>	<i>\$38.00++</i>
<i>Grilled Chicken with Lemon Caper Butter Sauce</i>	<i>\$38.00++</i>
<i>Chicken Scaloppini</i>	<i>\$36.00++</i>
<i>Chicken Oscar</i>	<i>\$38.00++</i>
<i>Chicken Champignon</i>	<i>\$37.00++</i>
<i>Chicken Milanese</i>	<i>\$37.00++</i>

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Dinner Buffets

(MINIMUM OF 50 GUESTS)

All buffets are served with Chef's accompaniments, Warm Bread and Butter, Coffee and Iced Tea

THE MEDITERRANEAN

(Choice of Three)

Greek Salad served with Feta Cheese

Spinach Salad served with Purple Onion and Fresh Bacon Bits

Tabouli Salad served with Lemon and Extra Virgin Olive Oil

Arugula Salad served with Balsamic Vinegar

Hummus "Chick Peas Dip" served with Tahini Sauce and Pita Bread Chips

Brocheta Pomo doró and fresh Basil

Pasta Salad Primavera

Grilled Artichoke Salad with Shredded Carrots

Field Greens with Choice of Dressings

Seasonal Fruit Salad with Cottage Cheese and Honey

(Choice of Three)

Grilled Lamb Chops served with Moroccan Cuscus and Mint

Grilled Chicken served with Sautéed Eggplant, Onion, Garlic, Tomatoes and Olives

Baked Filet of Cod Fish served with Lemon Butter Caper Sauce

Beef Bourguignon with Mushroom and Onion Served with Rice Pilaf

Sliced Pork Loin with Rosemary Au jus

Eggplant Parmesan with Marinara Sauce

Moussaka with Garbanzo Beans and Pomodoro Sauce

Chef's Selections of Desserts

\$ 50.00++ per person

Additional Appetizer or salad\$4.00++ per person

Additional Entrée \$8.00++ per person

Menu prices do not include applicable taxes and 20% service charge

THE CAJUN BUFFET

(Choice of Two)

Chicken and Sausage Gumbo

Mini Crab Cakes served with Sauce Collis

Red Beans and Rice with Andouille Sausage (New Orleans Style)

Fried Crawfish Balls

Cajun Chicken Tenders

Spinach, Strawberry and Walnut Salad served in a Red Wine and Fresh Herb Vinaigrette

Seven Leaf Salad with Pecans and Raspberry Vinaigrette

Field Greens with Choice of Dressings

Seasonal Fresh Fruit Salad with Splash of Grand Marnier

(Choice of Three)

Shrimp and Andouille Sausage Jambalaya

Crawfish Etouffee served with Rice Pilaf

Pecan Breaded Catfish served with Roasted Garlic Mayonnaise

Boeuf au miel (Corned Beef and Cabbage)

Seafood Creole

Chicken Creole

Blackened Chicken

Sage Crusted Grilled Boneless Pork Chops

Chef's Selections of Dessert

\$55.00++ per person

Additional Appetizer or salad \$5.00++ per person

Additional Entrée..... \$9.00++ per person

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SEAFOOD BUFFET

(Choice of Two)

Chilled Shrimp served with Cocktail and Remoulade Sauce

Shrimp "Louie" with Orecchiette Pasta

Snapper and Shrimp Ceviche served with Tortilla Chips

Smoked Salmon served with Capers, Chopped Eggs, Onion and Cream Cheese

Fried Crab Balls served with Red and Tartar Sauce

Bacon Wrapped Scallops

(Choice of Two)

Mixed Salad Greens served with a choice of dressings

Classic Caesar Salad served with Parmesan Cheese

Pasta Salad Primavera

Assorted Grilled Vegetables served with Balsamic Vinaigrette

(Choice of Three)

Grilled Tuna Steak topped with Crab Meat Cream Sauce

Grilled Salmon Steak topped with Honey Soy Sauce and Roasted Sesame

Blackened Catfish Fillet

Mahi Mahi served with Champagne Dill Cream Sauce

Crab Cakes served with Mornay Sauce

Fried Coconut Shrimp served with Mango Salsa

Fried Shrimp with Red and Tartar Sauce

Shrimp Scampi

Seafood Pasta served with your choice of Marinara or Cream Sauce

Chef's Selections of Dessert

\$65.00++ per person

Additional Salads or Appetizer \$8.00++ per person

Additional Entrée \$10.00++ per person

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FIESTA BUFFET

(Choice of Three)

Menger Tortilla Soup

Chili Con Queso and Salsa served with Tortilla Chips

Ensalada Mixta with choice of Dressing

Roasted Bell Peppers Salad

Black Bean and Julienne Jicama

Stuffed Jalapenos with Cream or Cheddar Cheese

Beef or Chicken Empanadas with Chimichurri Salsa

Beef or Chicken Taquitos with Salsa

Seasonal Fruit Salad

(Choice of Three)

Chicken Acapulco served with Guacamole, Tomato and Jack Cheese

Codfish served with Tomatoes, Olives, and Chile Salsa

Snapper Fillet served with Cilantro Lime Tequila Sauce

Cheese Enchiladas served with Tomatillo Sauce

Beef Fajitas with Pico de Gallo, Guacamole, Sour Cream

Chicken Fajitas with Pico de Gallo, Guacamole, Sour Cream

ABOVE ENTREES ACCOMPANIMENTS ARE:

Spanish Rice

Refried Beans

Flour Tortillas

Chef's Selections of Dessert Table

\$45.00++ per person

ENHANCEMENTS TO BUFFET

Additional Appetizer \$5.00++ per person

Additional Entrée.....\$8.00++ per person

Menu prices do not include applicable taxes and 20% service charge

ITALIANO BUFFET

(Choice of Three)

Spinach Salad served with Pine Nuts and Balsamic Vinaigrette Dressing

Lentil Salad served with Serrano Ham in Olive Oil

Sliced Tomatoes and Mozzarella served with Italian Dressing and Truffle Oil

Classic Caesar Salad served with Parmesan Shavings

Bruschetta served with Tomatoes and Fresh Herbs in Olive Oil

Prosciutto Wrapped Asparagus

(Choice of Three)

Chicken Parmesano served with Marinara Sauce

Chicken Piccata served with Artichokes

Chicken Marsala served with Wild Mushrooms

Shrimp Scampi

Broiled Halibut served with Creamy Lemon and Parsley Sauce

Poached Filet of Snapper in Chardonnay Wine, Butter and Mushrooms

Roasted Pork Loin Rosemary Au Jus

Veal Scaloppini served with Saffron Cream Sauce

London Broil with Porcini Mushrooms

Chef's Selections Dessert Table

\$50.00++ per person

Additional Appetizer \$5.00++ per person

Additional Entrée \$8.00++ per person

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Station Enhancements for Dinner Buffet only

Fajita Station with all the trimmings

Flour Tortillas, Guacamole, Pico de Gallo & Sour Cream

Chicken	<i>\$10.00 per person</i>
Beef	<i>\$12.00 per person</i>

Pasta Station

(Choice of two pastas and two sauces) \$10.00++ per person

Pasta: Spaghetti, Linguine, Fettuccine, Penne, Bowtie or Cheese Tortellini

Sauces: Marinara, Alfredo or Pesto Sauce

Vegetables	<i>\$10.00++ per person</i>
Italian Sausage	<i>\$12.00++ per person</i>
Chicken	<i>\$14.00++ per person</i>
Shrimp	<i>\$16.00++ per person</i>

Stir Fry Station / \$150.00+ Chef Fee per station

Vegetable	<i>\$10.00++ per person</i>
Chicken	<i>\$12.00++ per person</i>
Beef	<i>\$14.00++ per person</i>
Shrimp	<i>\$16.00++ per person</i>

Carving Station / \$150.00+ Carver Fee per station

<i>Steamship Round Au Jus with Horseradish</i>	<i>\$675.00++</i>	<i>(Serves 150 pieces)</i>
<i>Prime Rib Au Jus with Horseradish</i>	<i>\$500.00++</i>	<i>(Serves 30 pieces)</i>
<i>Roasted Turkey Breast</i>	<i>\$250.00++</i>	<i>(Serves 30 pieces)</i>
<i>Baked Honey Glazed Ham</i>	<i>\$300.00++</i>	<i>(Serves 30 pieces)</i>
<i>Roast Pork Loin with Rosemary Au Jus</i>	<i>\$300.00++</i>	<i>(Serves 30 pieces)</i>
<i>Roast Sirloin au Jus with Horseradish</i>	<i>\$400.00++</i>	<i>(Serves 30 pieces)</i>
<i>Grilled Beef Tenderloin with Béarnaise Sauce</i>	<i>\$375.00++</i>	<i>(Serves 20 pieces)</i>

***Carving Stations served with a selection of Petite Rolls and Appropriate Condiments**

Menu prices do not include applicable taxes and 20% service charge

Reception Menu

Prices and items subject to change without notice

Cold Hors d' Oeuvres (per 100 pieces)

<i>Belgian Endive with Crab Salad</i>	\$260.00++
<i>Melon and Prosciutto</i>	\$350.00++
<i>Pastry Shells with Crab Meat</i>	\$400.00++
<i>Chilled Gulf Shrimp served with Cocktail and Remoulade Sauces</i>	\$500.00++
<i>Tea Sandwiches:</i>	\$300.00++
<i>Tuna, Chicken Salad, Pimiento, Cucumber Dill and Watercress</i>	
<i>Crab Fingers served with Cocktail and Remoulade Sauces</i>	\$600.00++
<i>Asparagus in Prosciutto</i>	\$400.00++
<i>Antipasto Skewers</i>	\$350.00++
<i>Smoked Salmon on Toast Points</i>	\$400.00++
<i>Crostini with Tomato and Basil</i>	\$300.00++
<i>Fresh Fruit and Cheese Skewers</i>	\$190.00++
<i>Mini Caprese Salad Skewers with Balsamic Drizzle</i>	\$320.00++
<i>Creamy Deviled Eggs</i>	\$220.00++

Hot Hors d' Oeuvres (per 100 pieces)

<i>Shaved Beef Tenderloin served with Petite Rolls</i>	\$380.00++
<i>Cocktail Meatballs with Dipping Sauce</i>	\$280.00++
<i>Beef Skewers</i>	\$375.00++
<i>Beef Sliders</i>	\$360.00++
<i>Brisket Quesadillas</i>	\$340.00++
<i>Mini Lamb Kabobs with Red and Green Peppers served with Mint Sauce</i>	\$420.00++
<i>Pulled Pork Sliders</i>	\$360.00++
<i>Coconut Fried Shrimp</i>	\$500.00++
<i>Fried Shrimp with Cocktail and Tartar Sauce</i>	\$500.00++
<i>Buffalo Wings with Blue Cheese Dip</i>	\$350.00++
<i>Spring Rolls served with Sweet and Sour Sauce</i>	\$300.00++
<i>Southwestern Spring Rolls served with Cilantro Sauce</i>	\$300.00++
<i>Scallops wrapped in Bacon</i>	\$400.00++
<i>Shrimp and Andouille Kebob</i>	\$400.00++
<i>Mini Crab Cakes served with Cocktail and Tartar Sauces</i>	\$450.00++
<i>Stuffed Fried Jalapenos with Ranch Dip</i>	\$350.00++
<i>Fried Chicken Tenders with Honey Mustard Sauce</i>	\$375.00++
<i>Bacon wrapped Chicken bites</i>	\$325.00++
<i>Hawaiian Chicken glazed Skewers</i>	\$360.00++
<i>Beef Empanadas with Cilantro Sauce</i>	\$375.00++
<i>Chicken Empanadas with Cilantro Sauce</i>	\$350.00++
<i>Seafood Empanadas with Cilantro Sauce</i>	\$450.00++
<i>Mushrooms stuffed with Crab Meat</i>	\$400.00++
<i>Mushrooms stuffed with Spinach and Ham</i>	\$375.00++
<i>Quiche Lorraine (Bite Size)</i>	\$375.00++
<i>Vegetable Quiche (Bite Size)</i>	\$350.00++
<i>Spanakopita</i>	\$350.00++
<i>Whole Baked Brie en Croute with walnuts and raspberry filling and crackers</i>	
<i>Serves 20 guests</i>	\$250.00++
<i>Smoked Salmon served with Chopped Egg, Diced Onion, Capers, Lemon and Horseradish Sauce, Toasted Bagels serves 25 guests</i>	\$250.00++

Menu prices do not include applicable taxes and 20% service charge

Display Items

Garden Fresh Relish Tray

Assorted raw vegetables, Kalamata Olives, Green Olives, Baby Corn and Grilled Vegetables served with Onion Dip

<i>Small < serves 25-30 ></i>	<i>\$200.00++</i>
<i>Medium < serves 30-55 ></i>	<i>\$280.00++</i>
<i>Large < serves 60-80 ></i>	<i>\$390.00++</i>

Fresh Seasonal Fruit Display

Served with Orange Cream Cheese Dip

<i>Small < serves 25-30 ></i>	<i>\$200.00++</i>
<i>Medium < serves 30-55 ></i>	<i>\$290.00++</i>
<i>Large < serves 60-80 ></i>	<i>\$400.00++</i>

Fresh Fruit and Cheese Display

Served with Imported and Domestic Cheese

<i>Small < serves 25-30 ></i>	<i>\$300.00++</i>
<i>Medium < serves 30-55 ></i>	<i>\$400.00++</i>
<i>Large < serves 60-80 ></i>	<i>\$550.00++</i>

Imported and Domestic Cheese Display

Selection of Cheddar, Stilton, Swiss, Boursin, Brie, Blue and Gouda served with Gourmet Crackers and Grapes

<i>Small < serves 25-30 ></i>	<i>\$300.00++</i>
<i>Medium < serves 30-55 ></i>	<i>\$400.00++</i>
<i>Large < serves 60-80 ></i>	<i>\$500.00++</i>

Cold Cut Tray

Sliced Ham, Oven Roasted Turkey Breast, Roast Sirloin, Salami, Pastrami with Assorted Cheese, Breads, Condiments and Potato Salad or Cole Slaw

<i>Small < serves 25 ></i>	<i>\$300.00++</i>
<i>Large < serves 50 ></i>	<i>\$550.00++</i>

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Bar Information

BEVERAGES (By the gallon)

Bottled Water	\$3.00/each
Tropical Fruit Punch	\$28.00/gallon
Old Fashioned Lemonade	\$24.00/gallon

Punches with Alcohol Per Gallon

Rum Punch	\$70.00
Champagne Punch	\$70.00

HOSTED & CASH BAR CHARGES

Bartender fee \$116.50 for 2 hours (minimum 2 hours) Additional hours \$41.00

Cash Bars also require a Cashier fee \$100.00+tax (minimum of 2 hours) Additional hours \$35.00 + tax

*Require a minimum of \$300.00 per bar

*For Cash Bar prices Add \$0.25 to listed hosted bar prices

Call Drinks

J&B Scotch
Jack Daniels
Smirnoff
Tanqueray
Bicardi Light
Jose Cuervo
Seagram 7

Premium Drinks

Chives Regal Scotch
Wild Turkey
Jack Daniels
Absolut
Tanqueray
Bacardi Gold
Cuervo Gold
Crown Royal

Super Premium Drinks

Glenlivet Scotch
Johnny Walker Black
Jack Daniels
Maker's Mark
Grey Goose
Kettle One
Tanqueray
Bacardi Gold
Cuervo 1800

HOSTED CONSUMPTION BAR

(ADD \$.25 TO PRICE BELOW FOR CASH BAR PRICES)

Super Premium Brands	\$9.00
Premium Brands	\$8.00
Call Brands	\$7.00
House Wine	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$5.50
House Wine per bottle	\$34.00
House champagne per bottle	\$34.00
Soft Drinks	\$3.50
Domestic Keg Beer	\$400.00
Imported Keg Beer	Available upon request
Frozen Margaritas by the gallon	\$110.00

Frozen Margarita Machine Rental (required minimum 5 gallon order) \$200.00 + tax

Wine List available upon request

Cordials and Cognac upon Request

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