

dinner

Plated Dinner Starters

- Gulf Coast Crab Cake** | \$8
Perfectly Seared Gulf Coast Crab Cake over a Bed Of Wilted Spinach with Pasilla Valley Red Chile Sauce
- Jumbo Prawns** | \$10
Vanilla & Cinnamon Infused Pure Bred Brookshire Black Pork Belly Paired with Jumbo Prawns
- Lollipop Boar Chop** | \$10
Watermelon Glazed Wild Boar Chop with Sweet Potato, Chorizo Gratin and Fresh Cojita Cheese
- Bock Fried Quail** | \$8
Bock Brined Whole Quail, deep fried and served with Jalapeño Corn Bread Pudding and Bobolink Cave Aged Cheddar
- Shrimp Bandera** | \$10
Bacon Wrapped Shrimp tossed in a Mexican Avocado Cocktail Sauce
- LBJ Salmon** | \$8
LBJ Rubbed & Roasted on Cedar Planks, served with Creamed Artichokes and Watercress Emulsion
- Duck Confit** | \$10
Duck Render in Almonds, Fig and Amaretto, served in a Bouchée

Plated Dinner Soup Selections

upgrades

- Wild Mushroom and Asparagus Bisque with Brie** | \$5
- Shrimp Bisque En Croute** | \$8
- Poblano Corn Chowder** | \$5
- Smoked Idaho Baked Potato Soup** | \$5
- Tortilla Soup** | \$5
- French Onion Soup** | \$5

Plated Dinner Salad Selections

included in entrée price

- Classic Caesar Salad**
Traditional Caesar Salad with Chopped Romaine, Caesar Dressing, Croutons and Shaved Parmesan Cheese
- Travertine Salad**
Spring Mix Field Greens, Kalamata Olives, Teardrop Tomatoes, Feta Cheese and Cucumber Topped with Lemon Thyme Vinaigrette
- Tomato Caprese Salad**
Heirloom Tomato and Burrata Mozzarella Salad layered with Basil, Red Onions, Olive Oil and Balsamic Syrup
- Limestone Salad**
Arugula, Baby Heirloom Tomatoes, Russian Corn, House made Ranch Dressing
- Post Oak Salad**
Local Lettuce and Herbs, Grilled "10/15" Onions, Bobolink Cave Aged Cheddar with Roasted Shallot Vinaigrette
- Hill Country Salad**
Local Greens with Roasted Corn, Sweet "100" Tomatoes, Grilled Red Onions, Pumpkin Seeds, Cojita Cheese & Super Crunchy Onion Rings with Habanero Prickly Pear Vinaigrette
- Chop House Wedge Salad**
Wedge of Iceberg Lettuce, Tomato Relish, Pumpkin Seeds, Crumbled Bleu Cheese, Maple Pepper Bacon with Bleu Cheese Dressing



dinner

Plated Dinner Entrée Selections

entrées include Dinner Rolls with Lavender-Honey Butter, Choice of Salad, Seasonal Vegetables, Dessert and Starbucks® Coffee and Selection of Revolution® Teas

Roasted Herb Chicken Breast | \$55

Baby Arugula, Wild Mushroom Risotto with Lemon Beurre Blanc

Bone in Roasted Double Rib Kurobuta Pork Chop | \$60

Green Chili Bread Pudding & Ziegenbock Demi

Wood Grilled King Salmon | \$59

Poblano Corn Fondue with Tempura Fried Asparagus

Jalapeño Glazed Rack of Lamb | \$67

Lobster Mac & Cheese

Pan Seared Sea-Bass | \$65

Mexican Vanilla Bean Potato Leek Fondue & Wilted Spinach

12oz. Dry-Aged New York Strip Steak | \$67

LBJ Rubbed New York Strip, with Truffle Mashed Potatoes, grilled Jumbo Asparagus and Pearl Onions

Wood Grilled Filet of Beef | \$73

served with Wild Mushroom Lobster Hash

Wood Grilled Filet of Beef | \$70

served with Cauliflower Goat Cheese Gratin

Dublin Dr Pepper® Braised Beef Short Ribs | \$62

served with Jumbo Prawns, Root Vegetables & Celeriac Purée

Plated Dinner Deserts

included in entrée price

Peach Streusel Cheesecake

Peaches layered with a Rich Cream Cheese and Streusel Topping, served on a Golden Graham Cracker Crust

White Chocolate Bread Pudding

Warm Bread Pudding served with traditional Bourbon Crème Anglaise

Lemon Meringue Tart

Sweet Dough filled with a Tangy Lemon Filling topped with Meringue and served with a Raspberry Drizzle

Pyramid Noisette

Chocolate Ganache and Hazelnut Mousseline encased in a Pyramid Marble Chocolate Shell

Chocolate Cup Crème Brûlée

Classic Vanilla Bean Crème Brûlée served in a Chocolate Ramekin

Hill Country Fruit Tart

Fragrant Short Dough filled with Pastry Cream and decorated with Seasonal Fruits

White Chocolate Truffle Torte

Moist Vanilla Sponge Cake filled with a White Chocolate Mousse, served with Fresh Berries

Pecan Tart

A Southern Classic made with Crunchy Pecans in a Shortbread Shell

Tiramisu

Chocolate and Vanilla Ladyfingers soaked in Coffee, Marsala and Fresh Mascarpone Cheese Wrapped in Chocolate and Garnished with Cocoa Powder and White Chocolate Morsels

Angel Food Cake

Fat Free Cake served with Macerated Berries and Chantilly Cream



banquets & dining

dinner buffet

Home-Style

\$65 | minimum 25 people

Wedge Salad

Wedges of Crisp Iceberg Lettuce, accompanied by Bacon, Tomato Relish, Bleu Cheese Crumble, Olives and Bleu Cheese Dressing

Fried Green Tomato Salad

Travis, Heirloom Tomatoes, Texas Goat Cheese and Hatch Green Chilli Vinaigrette

Hot Selections

Herb Grilled Chicken with Charred Tomato & Smoked Onion Succotash
Smoked Apple Brined Pork Loin with Black Molasses Demi Glace
Macaroni & Cheese
Roasted Shallot Mashed Potatoes
Broccolini & Spaghetti Squash
Jalapeño Cornbread Muffins with Butter

Desserts

Strawberry Shortcake, Sharon's Apple Pie, Coca Cola® Chocolate Cake
Starbucks® Coffee and Selection of Revolution® Teas

South of the Border

\$68 | minimum 25 people

Tri-Colored Tortilla Chips with Fresh Salsa, Spicy Guacamole, Chili Con Queso and Marinated Jalapeño Peppers
Tortilla Soup with Sour Cream, Pepper Jack Cheese and Tortilla Strips
Mexican Style Shrimp Bandera

Hot Selection

Cheese Enchiladas with Cilantro Verde Sauce
Grilled Achiote Chicken Breast
Sirloin Tacos with Queso Fresco, Pico De Gallo, Honey Chipotle Drizzle with Flour Tortillas
Refried Beans and Spanish Rice

Desserts

Fruit Empanadas, Caramel Flan, Tres Leches and Churros
Starbucks® Coffee and Selection of Revolution® Teas

Texas Hill Country

\$75 | minimum 25 people

Mixed Field Greens, Black Olives, Shredded Carrots, Tomatoes, Sliced Cucumbers & Butter Croutons with Herbed Vinaigrette and Ranch Dressing
Lantana Coleslaw
Roasted Fingerling Potato Salad
Cornbread Muffins

Elgin Sausage | add \$3

Smoke House Selection

House Smoked Pork Ribs
Pecan Smoked Beef Brisket
Shiner Bock Roasted Chicken
Sliced White Bread, Onions, Pickles, Jalapeños, Mustard and BBQ Sauce
Borracho Beans & Creamed Corn

enhancements

Carved Deep Fried Turkey Breast | add \$4

Desserts

Fredericksburg Peach Cobbler with Vanilla Ice Cream
Warm White Chocolate Bread Pudding with Bourbon Crème Anglaise
Starbucks® Coffee and Selection of Revolution® Teas

Tex-Mex Party

\$65 | minimum 25 people

enhancements

1.5 Hours Margarita Bar | add \$12

Build Your Own Nacho Bar

Tortilla Chips, Spicy Beef, Shredded Cheddar Cheese, Refried Beans, Jalapeños, Fresh Salsa, Sour Cream, Lettuce and Chili Con Queso
Drunken BBQ Chicken Quesadillas
Char-Grilled Beef and Chicken Fajitas with Peppers, Onions, Pico De Gallo, Guacamole and Warm Flour Tortillas
Cheese Enchiladas with Red Chili Sauce
Calabasitas (Mexican Style Squash)
Spanish Rice
Borracho Beans

Desserts

Sopapillas with Honey, Caramel Flan and Fresh Berries, Tres Leches Cake
Starbucks® Coffee and Selection of Revolution® Teas

Build Your Own

minimum 25 people
carver fee | \$125

two entrées | \$75
three entrées | \$80

Salads

Heirloom Tomato Salad with Burrata Mozzarella and Vincotto Vinaigrette

Post Oak Salad Local Lettuce and Herbs, Grilled 10/15 Onions, Bobolink Cave Aged Cheddar with Roasted Shallot Vinaigrette

Seafood Entrées | Please Select One

Maple Sugar Cured Salmon Filet, Yellow Tomato Beurre Blanc

Pan Seared Sea-Bass Mexican Vanilla Bean Potato Leek Fondue & Wilted Spinach,

Grilled Strawberry Grouper with Sweat Pea & Butternut Squash Chutney

Hot Selections | Please Select One

Grilled Chicken with Wild Mushroom Mac & Cheese, Sweet Smoked Corn Sauce

Grilled Beef Medallions, Wild Mushroom Hash

Watermelon Glazed Boar Chop, with Sweet Potato, Chorizo Gratin and fresh Cojita Cheese

Carved Items | Please Select One

Crab Crusted Cedar Plank Salmon with Meyer Lemon Butter Sauce

Bone In Roasted Double Rib Kurobuta Pork Chop with Cherry & Apricot Chutney

Strip Loin with Creamy Horseradish Sauce & Black Berry Demi

Side Items

Pub Style Fingerling Potatoes

5 Grain Rice Pilaf

Seasonal Selection of Vegetables

Desserts

Coca Cola® Chocolate Cake, Peach Streusel Cheesecake, Mama's Apple Cake
Starbucks® Coffee and Selection of Revolution® Teas



HORSESHOE BAY RESORT.

Prices Subject to Change | Plus Tax and 22% Service Charge

PO Box 7766 | Horseshoe Bay, TX 78657 | 800.531.5105 | 830.598.2511

banquets & dining

dinner buffet

Horseshoe Bay Seafood Menu

\$100 | minimum 25 people
carver fee | \$125

Dry Dock Soup Station

Hearty Bouillabaisse with Toasted French Bread
New England Clam Chowder

Clipper Class Salad Bar

Mixed Field Greens, Caesar Salad, Marinated Asparagus, Cherry Tomatoes, Cucumbers, Bacon Bits, Croutons, Carrots, Broccoli, Pearl Onions & Peas, Shredded Parmesan & Assorted Dressings
Artichoke & Mushroom Salad

Cold Seafood Station

Smoked Salmon with Bermuda Onions & Capers
Smoked Trout, Whitefish and Creamed Herring, Jumbo Lump Crab Salad
Jumbo Shrimp with Lemons and Cocktail Sauce
Cheese Board & Bread Display

Seasonal Specialties

Blackened Voodoo Swordfish with Crawfish Gumbo
Seared Seafood Cakes, Fried Dim Sum with Citrus Ponzu

Carving Stations

Slow Roasted Cedar Plank Salmon with Tropical Fruit Salsa
Stuffed Roasted Pork Loin with Maple Bacon, Spinach, Smoked Mozzarella,
Juniper Berry Demi Glacé & Roasted Acorn Squash

Sweet Temptations

Assorted Mini Pastries
Chocolate Banana Bread Pudding
Seasonal Fruit Crisps, Pies, Cakes and Tortes
Starbucks® Coffee and Selection of Revolution® Teas

Distinctly Texas Stations Menu

\$90 | minimum 25 people
attendant fee | \$125

Gulf Coast

Boiled Shrimp with Cocktail Sauce
Chicken Fried Lobster Tails
Day Boat Red Fish Taco Station

Hill Country

Southwest Caesar Salad with Ancho Chili Croutons, Shredded Jack Cheese
Dublin Dr Pepper® Braised Beef, Short Ribs with Green Chili Bread Pudding
Watermelon Glazed Wild Boar Chop with Sweet Potato Gratin

West Texas

Shiner Bock Roasted Chicken
Ranch Beans
Lantana Cole Slaw
Cornbread Muffins

New England BBQ

\$95 | minimum 25 people
attendant fee | \$125

New England's Famous Clam Chowders

The Creamy & Tomato Based Favorites served in Boule Bowls
Manhattan Fire Station Chowder & New England Clam Chowder

Maine Lobster

Whole 1½ pound Lobsters with Drawn Butter
Traditional East Coast Slaw

Macaroni Salad

Mustard Potato Salad
Generous Fresh Fruit & Berry Display

Clam & Oyster Station

Cherrystone Clams, Little Neck Clams and Fresh Blue Points Oysters,
accompanied by Hot Sauces & Lemons
Steamers with Lemon Garlic Butter
Maryland Jumbo Lump Crab
Jumbo Crab Salad
Pan Seared Crab Cake with Rémoulade

Off the Grill

Prime New York Strip Steaks
Boston Baked Beans
Grilled Jersey Corn with Flavored Butters
Vermont Cheddar Mac & Cheese

Desserts

Maine Blueberry Crisp, Strawberry Tarts, Ice Cream Sundae Bar, Warm
Brownies and Cookies
Starbucks® Coffee and Selection of Revolution® Teas

South Texas

Queso Flamiado
Hatch Green Chilies Topped with Queso Barra, Roasted Portobello Mushrooms
and Housemade Salsa, served with Tortilla Chips
Charred Corn Guacamole

Lone Star State Delights

Fredericksburg Peach Cobbler with Ice Cream
Blueberry Shortcake
Housemade Fried Pies
Coca Cola® Chocolate Cake
Starbucks® Coffee and Selection of Revolution® Teas



HORSESHOE BAY RESORT.

Prices Subject to Change | Plus Tax and 22% Service Charge

banquets & dining

healthy

Breakfast Buffet

Healthy start | \$20

Assorted Health Drinks and Chilled Juices
Seasonal Fresh Fruit
Vanilla Yogurt and Fresh Berries
Hard Boiled Eggs
Housemade Granola
Mueslix
Assorted Breakfast Bars
Starbucks® Coffee and Selection of Revolution® Teas

Plated Breakfast

Filet & Frittata | \$32

Petite Filet Mignon served with Spinach and Wild Mushroom Frittata with Grilled Tomato Half and Low Carb Muffins

Plated Lunch

Pan Seared Sea Bass | \$38

Mexican Vanilla Bean Potato Leek Fondue & Wilted Spinach

Beverages

Starbucks® Coffee	\$72 per gallon
Selection of Revolution® Teas	\$60 per gallon
Iced Tea	\$60 per gallon
Assorted Bottled Juices	\$4 each
Orange, Apple, Grapefruit, Cranberry, Pineapple, Tomato	
Bottled Water	\$4 each
Gatorade®, Propel®	\$4 each
Vitamin Water®	\$4 each

Healthy Snacks

Fresh Fruit | \$6

Generous Display of Fresh Seasonal Fruit served with Honey Yogurt Dipping Sauce

Fresh Vegetable Crudité | \$6

Garden of Fresh Vegetables To include Carrots, Cherry Tomatoes, Broccoli Florets, Cauliflower and Mushrooms served with Tangy Peppercream Dressing

International Cheeseboard | \$7

Variety of Cheeses from Around the World Garnished with Grapes and Berries, served with an Assortment of Gourmet Crackers

Plated Dinner Entrée Selection

Pan Seared Sea-Bass | \$65

served with Mexican Vanilla Bean Potato Leek Fondue & Wilted Spinach

Tortilla Soup | \$5

House made soup with Crunchy Tortilla Strips, Pepper Jack Cheese, Sour Cream and Guacamole
Tomato Caprese
Sliced Heirloom Tomatoes, Burrata Mozzarella, Fresh Basil, Red Onion, Extra Virgin Olive Oil & Balsamic Drizzle
Angel Food Cake Fat Free Cake served with Macerated Berries and Chantilly Cream

Cold Hors d'oeuvres

The Raw Bar

prices per piece

Peeled Gulf Coast Shrimp | \$5
Iced Oysters | \$4
Clams on the Half Shell | \$3
Snow Crab Claws | \$5
Accompaniments: Cocktail Sauce, Lemons, Rémoûlade and Hot Sauces
Shrimp Bandera | \$5
Succulent Jumbo Shrimp Wrapped in Bacon served with Mexican Avocado Cocktail Sauce

Hot Hors d'oeuvres

Spicy Buffalo Wings | \$4

Crispy Fried Jumbo Chicken Wing Sections served with Bleu Cheese Dipping Sauce

Action Stations

carver fee | \$125

Roasted or Deep Fried Turkey Breast with Orange Cranberry Relish, with Silver Dollar Rolls | serves 40 people | \$300 each

AM Break

The Blender | \$15

attendant fee | \$125

Fresh Fruit Smoothies
Sour Lemon Coffee Cake
Granola Bars & Power Bars
Mini Organic Sweet Cookies
Whole Fruit
Reed's Ginger Brews®
Boylan Bottling Company Vintage Soda Pops®
Assorted Soft Drinks
Bottled Water
Starbucks® Coffee and Selection of Revolution® Teas

PM Break

Make Your Own Trail Mix | \$12

Ingredients To include Peanuts, Assorted Nuts & Seeds, Bagel Chips
Granola, M&M's and Assorted Dried Fruits
Reed's Ginger Brews®
Boylan Bottling Company Vintage Soda Pops®
Assorted Soft Drinks
Bottled Water
Starbucks® Coffee and Selection of Revolution® Teas

PM Break Enhancements

Tricolor Tortilla Chips and Salsa | \$4 per person
Freshly Popped Popcorn with Flavored Salt | \$4 per person
Assorted Bags of Austin Nuts® | \$4 each



HORSESHOE BAY RESORT.

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information

Menu Selections

In order to assure the availability and quality, your menu selections should be submitted to your Event Manager three weeks prior to the event date. Our Event Management staff will be happy to customize a menu that will suit your needs.

Entrée Selections

We suggest that all entrée selections on banquet menus be limited to one choice unless adhering to special dietary considerations or religious holidays. Horseshoe Bay Resort Marriott Hotel is prepared to meet your special dietary needs by offering "Healthy" selections. These items have been selected to meet the diverse dietary needs of our guests.

Wine Selections

In the interest of gracious dining, we suggest that you consider including one of our carefully selected fine wines with your function. Requests for quantity should be checked as to availability of supply. Vintages are subject to change.

Beverage Selections

Due to health regulations, liquor ordinance, and liability, it is required that all food and beverage be consumed at Horseshoe Bay Resort and be supplied by the Resort.

Food and Beverage Guarantees

In order to make your event a success, we require that you notify your Event Manager of the number of guests attending your event at least 72 hours (three business days) in advance of the event. Once given, this guarantee is not subject to reduction. If no guaranteed number is received at the appropriate time, Horseshoe Bay Resort will assume the host's expected count to be the guaranteed number and the charge will be billed accordingly.

Function Space

Rooms are assigned by the guaranteed number of anticipated participants. Set-up fees may be applicable. The Resort reserves the right to change the functions to a more suitable location for anticipated attendance, if participation changes.

Outdoor Events

The Horseshoe Bay Resort Marriott Hotel reserves the right to make the decision to move any outdoor event inside due to inclement weather or based on impending inclement weather. The decision to move the event will be made 4 hours in advance of the start time.

Cleanup

Appropriate labor charges will apply to events if more than standard cleanup is required at the conclusion of the event.

Price Changes

All printed food and beverage menus are subject to change without notice prior to menu selections and count guarantee.

Service Charge

Currently Horseshoe Bay Resort Marriott Hotel has a 22% service charge that will be added to all food and beverage charges. Service Charge is subject to change without notice.

Texas State Sales Tax

The applicable Texas State Sales Tax of 6.25% will be added to all food items on your check. No tax will be added to alcoholic beverage prices. By State Law, Texas State Sales Tax is added to the total cost of the function, including service charge.

Entertainment Requirements

Your Event Manager will be pleased to assist with the arrangements for these services based on a cost plus billing and handling charge.

Special Decorations

Your Event Manager will be delighted to discuss any requirements to your function such as ice sculptures, unique centerpieces, theme decorations, etc. These and other services will be provided for a pre-arranged charge.

Signs and Displays

Approved signs are permitted in the registration areas and immediately outside private function rooms only. No signage or displays are permitted in the lobbies, public areas, or outside the Hotel. Handwritten signs are not allowed in any areas.

Guest Room Gifts and Wine

An array of specialty food and beverage items is available through the Hotel for delivery to guest rooms. Please ask your Event Manager for a complete list of possibilities.

Space and Price Commitments

Established times on your programs are followed per agreement. The contact is responsible for abiding by these schedules as the Resort may have commitments of function space and dining rooms prior to or following the arranged program. Private rooms and contractual prices are assigned according to the number of anticipated attendees at the time the function is booked. Horseshoe Bay Resort Marriott Hotel reserves the right to renegotiate these prices and/or change the assigned function location in the event of a change to the number of attendees for emergency reasons.

Damages

The customer agrees to be responsible for any damages to the premises during the time they are in control of the conference.

