

banquets & dining

lunch

Boxed Lunches

Boxed Lunch Accompaniments

Bagged Potato Chips | Pasta Salad | Whole Fresh Fruit | Chocolate Chip Cookie | Soft Drink or Bottled Water

Select One Sandwich | \$25

Prime Rib with Caramelized Onion, Yellow Tomatoes, Spinach, Boursin Spread and Gorgonzola Crumble on Ciabatta Bread

Chicken Cobb Salad Wrap with Lettuce, Chopped Hard Boiled Eggs, Grilled Chicken, Crispy Prosciutto, Spinach and Tomatoes with Roasted Corn Dressing on a Grilled Cilantro Tortilla

Roasted Turkey with Yellow Tomatoes, Drunken Goat Cheese, Spinach, Jalapeño Bacon, Avocado and Light Herb Aioli on Artisan Roll

Burrata Mozzarella Cheese, Heirloom Tomatoes, Bermuda Red Onions, Basil, Extra Virgin Olive Oil and Herb Aioli on Focaccia Bread

Lunch Buffet

Eat and Get Going | \$32 | minimum of 20 people

Traditional Caesar Salad with Chopped Romaine, Caesar Dressing, Croutons and Parmesan Cheese
Sour Cream Macaroni Salad

Gourmet Pre-made Sandwiches from our "Boars Head Deli®" To include:
Prime Rib with Caramelized Onion, Yellow Tomatoes, Spinach, Boursin Spread, Gorgonzola Crumble

Chicken Cobb Salad Wrap with Lettuce, Chopped Hard Boiled Eggs, Grilled Chicken, Crispy Prosciutto, Spinach and Tomatoes with Roasted Corn Dressing on Cilantro Tortillas

Roasted Turkey with Yellow Tomatoes, Drunken Goat Cheese, Spinach, Jalapeño Bacon, Avocado & Light Herb Aioli

Seasoned Grilled Vegetables in a Spinach Tortilla with Hummus

Individual Bags of Assorted Chips and Pretzels

Assorted Whole Fresh Fruit

Assorted Dessert Bars

Starbucks® Coffee and Selection of Revolution® Teas

Southwestern Treasures | \$35 | minimum of 20 people

Housemade Tortilla Soup with Crunchy Tortilla Strips, Pepper Jack Cheese, Sour Cream and Guacamole

Southwestern Garden Salad with Chipotle Ranch Dressing Tortilla Chips, Chili Con Queso and Salsa

Marinated Grilled Chicken and Beef Fajitas with Onions and Peppers, Warm Flour Tortillas, Sour Cream, Grated Jack Cheese, Pico De Gallo and Guacamole, Green Chili Enchiladas, Spanish Rice, Borracho Beans

Sopapillas, Tres Leches Cake, Caramel Flan

Starbucks® Coffee and Selection of Revolution® Teas

Country Lunch | \$35 | minimum of 20 people

Horseshoe Bay Garden Salad

Tossed Mixed Greens, with Carrots, Tomatoes, Toasted Spicy Pecans, Sun Dried Cherries, Jasper Hazen Bleu & Cipollini

Onions with Roasted Corn Ranch Dressing

Jalapeño Cornbread Salad

Lantana Chicken Fried Steak with Country Gravy

Herb Grilled Chicken Breast with Natural Pan Juices

Cracked Pepper Mashed Potatoes

Roasted Seasonal Squash

Assorted Rolls with Butter

Warm Apple Cobbler, Vanilla Ice Cream

Starbucks® Coffee and Selection of Revolution® Teas

Texas Hill Country | \$35 | minimum of 20 people

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

Roasted Fingerling Potato Salad

Jalapeño Corn Muffins

House Smoked Pork Ribs

Shiner Bock Roasted Chicken

Sliced White Bread, Onions, Pickles, Jalapeños, Mustard and BBQ Sauce

Borracho Beans

Creamed Corn

Brisket | add \$8

Elgin Sausage | add \$3

Fredericksburg Peach Cobbler, Vanilla Ice Cream

Starbucks® Coffee and Selection of Revolution® Teas

Italian | \$37 | minimum of 20 people

Antipasto Display

Artichoke Hearts, Roasted Red Peppers, Grilled Ahi Tuna, Provolone Cheese, Black Olives, Marinated Cauliflower, Sweet Onions, Marinated Mushrooms,

Genoa Salami and Tomatoes with Fresh Mozzarella

Spinach and Arugula Salad with Sweet "100" Tomatoes, Grilled "10/15"

Onions, Olives, Crispy Prosciutto with Lemon-Thyme Vinaigrette

Assorted Gourmet Pizzas

Venetian –Grilled Portobello Mushrooms, Grilled Chicken, Spinach, Grilled Onions & Alfredo Sauce

Lantana BBQ Pizza –House Smoked Pork, Corn, Horseradish, Cheddar, Grilled Red Onions and Tomato Relish

Margherita –Basil, Burrata Mozzarella, Heirloom Tomatoes, Cracked Black Pepper & Fresh Pesto

Cheese Tortellini with Parmesan Cream and Tomato Vodka Sauce

Herb Roasted Chicken with Olive Oil Cured Tomatoes, Roasted Pearl Onions, Fried Asparagus with Vegetable Jus

Tiramisu Trifles & Italian Butter Cookies

Starbucks® Coffee and Selection of Revolution® Teas



HORSESHOE BAY RESORT.

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

banquets & dining

lunch

Plated Lunch Salad Selections

included in entrée price

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

Classic Caesar Salad

Traditional Caesar Salad with Chopped Romaine, Caesar Dressing, Croutons and Parmesan Cheese

Chop House Wedge Salad

Wedge of Iceberg Lettuce, Tomato Relish, Pumpkin Seeds, Crumbled Bleu Cheese, Maple Pepper Bacon with Bleu Cheese Dressing

Tomato Caprese

Sliced Heirloom Tomatoes, Burrata Mozzarella, Fresh Basil, Red Onion, Extra Virgin Olive Oil & Balsamic Drizzle

Horseshoe Bay Garden Salad

Tossed Mixed Greens with Carrots, Tomatoes, Toasted Spicy Pecans, Sun Dried Cherries, Jasper Hazen Bleu & Cipollini Onions with Roasted Corn Ranch Dressing

Plated Lunch

all entrées include Choice of Salad, Seasonal Vegetables, Luncheon Rolls, Choice of Dessert and Starbucks® Coffee and Selection of Revolution® Teas

Soup Selection 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

Butternut Squash Ravioli

 | \$29

Butternut Squash Ravioli over a bed of Sautéed Arugula with Asparagus, Crimini Mushrooms, Zucchini & Summer Squash, Herb Garlic Cream Sauce and Arugula Coulis

Add Chicken | \$32 or **Shrimp** | \$35

Roasted Kurobuta Pork Chop

 | \$34

Natural Pan Juices with Apple Thyme Barley

Shiner Bock Cured Grilled Chicken Breast

 | \$33

served with Roasted Shallot Vegetable Potato Hash

Grilled Maple Rubbed Chicken Breast

 | \$33

Glazed with Blood Orange BBQ Sauce, served with Carrot & Parsnip Mashers, Potato Haystack

Lobster Enchiladas

 | \$40

served with Verde Sauce, Spanish Rice and Refried Beans

Add Chicken | \$32 or **Steak** | \$35

10 oz. Kansas City Strip Steak with Lyndon B. Johnson Rub

 | \$38

served with Wild Mushroom Fricassee

Pan Seared Sea Bass

 | \$37

served with Mexican Vanilla Bean Potato Leek Fondue and Wilted Spinach

Portobello Tian

 | \$29

Portobello Mushrooms Layered with Roasted Beets, Mozzarella Cheese with Yellow Pepper Coulis

Ancho Glazed Salmon

 | \$37

Paired with BBQ Shrimp and Crawfish Hash

Herb Crusted Chicken Breast

 | \$33

served with Green Chile Mac & Cheese

Stuffed Meatloaf

 | \$36

Meatloaf Stuffed with Smoked Baby Back Ribs, Old Fashion Mashers & Cipollini Onion Gravy

Plated Lunch Desserts

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 a Traditional Bourbon Crème Anglaise

Lemon Meringue Tart

Sweet Dough filled with a Tangy Lemon Filling and topped with Meringue 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 Individual Chocolate Ramekin

Hill Country Fruit Tart

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



HORSESHOE BAY RESORT.

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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 Crudit  | \$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 Entr  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, R moulade 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.

