

# banquets & dining

## reception

### Cold Hors d'oeuvres

*price per person*

**International Cheeseboard** | \$7

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

**Fresh Fruit** | \$6

Generous Display of Fresh Seasonal Fruits, served with Lavender 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

**Dry Snacks & Dips** | \$5

Assorted Dry Snacks To include Potato Chips with Onion Dip, Tortilla Chips with Salsa, Pretzels and Mixed Nuts

**Crab Dip with Hatch Green Chilies** | \$6

served with Pita Crisps

**Marinated Grilled Vegetables** | \$6

Eggplant, Portobello Mushrooms, Zucchini, Squash, Tomato, Asparagus, Red Onions, and Bell Peppers, Drizzled with Honey Soy Balsamic Vinaigrette

**Hill Country Meat Display** | \$10

Assorted Texas Dried & Smoked Meats garnished with Grilled Vegetables, served with Mustards & Chutneys

### The Raw Bar

*price 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

### Chef Crafted Cold Canapes

*price per piece*

**Baked Brie on Brioche with Raspberry Puree** | \$4

**Marinated Gulf Coast Shrimp with Ginger and Papaya Salsa on a Blue Corn Tortilla Chip** | \$6

**Smoked Salmon with Truffle Oil Egg Salad on Rye Toast Point & Watercress** | \$5

**BBQ Duck with Hoisin Sauce on a Fried Won Ton with Asian Guacamole** | \$6

**Thinly Sliced Prime Rib on a Pita Chip with Arugula and Grain Mustard** | \$6

**Maine Lobster Salad on Brioche** | \$7

**Ahi Tuna Poke in a Watermelon Cup with Chives** | \$7

**Apricot and Cream Cheese on Walnut Bread** | \$4

**Hand Rolled Vegetable Spring Roll** | \$4

**Seared Scallops wrapped in Cucumber with Persevered Lemon Relish and Garlic Aioli** | \$5

**Chopped Smoked Chicken on Jalape o Corn Bread with Chipotle Aioli** | \$4

**Gazpacho Shooters with Lump Crab Meat** | \$5

**Spinach Mousse with Roasted Peppers on Herb Toast Points** | \$4

**Toasted Pecan Crusted Goat Cheese on Texas Toast** | \$4

**Shaved Taso Ham with Mozzarella Cheese and Aged Balsamic** | \$4

**Mini Crab Tostadas** | \$6

**Ahi Tuna on Wonton Crisp with Wasabi** | \$7

**Grilled Portobello Crostini with Sweet Gorgonzola and Caramelized Onion** | \$4

**Seared Sea Scallops with Cr me Fraiche and Caviar** | \$6



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

## reception

### Hot Hors d'oeuvres

*prices per piece*

**Lollipop Lamb Chops** | \$7

Grain Mustard and Thyme Roasted Lamb Chops served with Mint Demi

**Shrimp Calientes** | \$6

Hand Wrapped Shrimp Stuffed with Pepper Jack Cheese in Apple Smoked Bacon and Ancho Maple Glaze

**Chicken Fried Lobster** | \$12

Lightly Battered Lobster, Deep Fried on a Skewer served with Chipotle Aioli

**Mini Kobe Sliders** | \$6

Miniature Kobe Beef Cheese Burgers

**Mini Ham & Cheese Panninis** | \$4

Miniature Grilled Cheese Sandwiches Grilled in a Traditional Pannini Press

**Pulled Pork Empanada** | \$5

Pulled BBQ Pork in a Pastry Pouch served with Tomatillo Salsa & Guacamole

**Scallops Wrapped in Bacon** | \$4

Tender Scallops Lightly Rolled in Bread Crumbs and Wrapped in Bacon

**Wild Mushroom Pouch** | \$4

Flaky Phyllo Dough filled with Wild Mushrooms and Tomatoes

**Spicy Buffalo Wings** | \$4

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

**Parmesan Artichoke Hearts** | \$4

A Unique Blend of Lightly Breaded Tender Artichoke Hearts stuffed with Creamy Goat Cheese and Zesty Parmesan Cheese, seasoned with a hint of Garlic

**Chicken Strips** | \$4

served with Honey Mustard and Barbecue Sauce

**Jalapeño Poppers** | \$4

Lightly Breaded Jalapeño Pepper Stuffed with Cheddar Cheese, served with Sour Cream Sauce

### Action Stations

*attendant fee | \$125*

**5 lb. Lobster Tail** with Meyer Lemon Butter, Chipotle Aioli & Vanilla Bean Amaretto Butter | serves 25 people | \$600 Each

**The Pasta Bar** | \$12 per person

Rigatoni with Silver-Queen Corn, Baby Heirloom Tomatoes, Crispy Pancetta, English Peas and Basil

Orecchiette Pasta with Herb Roasted Chicken, Wild Mushrooms, Pearl Onions, Olive Oil Cured Tomatoes with Creamy Parmesan Sauce

Potato Gnocchi with Braised Veal, Fried Sage and Grana Padana Cheese

**Cedar Plank Salmon**, with Fennel Pollen and Yellow Tomato Beurre Blanc serves 25 people | \$250 Each

**Beef Taco Bar** | \$10 per person

Grilled Sirloin, Shredded Lettuce, Onion, Tomato, Chilli Con Queso with Tostadas, Guacamole, Shredded Cheese, Salsa and Pico de Gallo

**Dessert Table** | \$10 per person

Starbucks® Coffee Service with Flavored Syrups, Gourmet Cookies, Chocolate Truffles, Petits Fours, and Assorted Mini Desserts

*prices per person*

**Bison Fritters** | \$6

Slow Roasted Bison with Potato & Herbs, served with Chipotle Aioli

**Crab Cakes** | \$7

Gulf Coast Blue Crab with Peppers, Onions and Seasonings seared to perfection, served with Scallion Rémoulade & Spicy Cocktail Sauce

**Grilled Asparagus & Brie Bites** | \$5

Wood Grilled Asparagus & Brie Between Pieces of Buttered Grilled Rye Bread

**Shrimp Quesadilla** | \$5

Shrimp and Black Beans Mixed with Jalapeños and Peppers Wrapped in a Flour Tortilla with Red Onions & Cheese

**Lollipop Boar Chop** | \$9

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

**Lobster Shepherd's Pie** | \$7

served in Pastry Shell topped with Potato Crust

**Mini Cubano Sandwiches** | \$5

Pulled Smoked Pork Cubano with Ham, Swiss, Pico Pickles and Whole Grain Mustard, on Beer Cheese Bread

**Smoked Pheasant** | \$6

Hickory Smoked Pheasant atop Sweet Potato Cake with Honey Chipotle Drizzle and Napalito Fig Salad

**Beef Antichucco** | \$7

Beef Tenderloin Marinated with Spanish Spices grilled over a Wood Burning Grill

**Drunken BBQ Chicken Quesadilla** | \$5

Shredded BBQ Chicken, Mild Cheddar and Monterrey Jack Cheese with Cilantro

**Queso Flamiado** | \$5

Green Hatch Chillies Topped with Queso Barra, Roasted Portobello Mushrooms and Housemade Salsa, served with Tortilla Chips

**Lobster Wontons** | \$9

Succulent Lobster Blended with Cream Cheese and pocketed in a Crisp Won Ton Wrapper

### Carving Stations

*carving stations include | Silver Dollar Rolls and appropriate sauces  
carver fee | \$125*

**Smoked Prime Rib Au Jus and Creamy Horseradish Sauce**

serves 20 people | \$350 each

**3 lb. T-Bone with Chambord Onions & Grain Mustard Slaw**

serves 12 people | \$150 each

**Tenderloin of Beef with Merlot Demi**

serves 20 people | \$425 each

**Roasted or Deep Fried Turkey Breast with Orange Cranberry Relish**

serves 40 people | \$300 each

**Carved Leg of Lamb with Cilantro Mint Chutney**

serves 25 people | \$375 each

**Whole Loin of Swordfish with Tropical Fruit Salsa & Pomegranate-Blackberry Sauce**

serves 25 people | \$400 each



**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 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



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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.

