



## THE GUENTHER HOUSE

CARL HILMAR GUENTHER,

THE FOUNDER OF PIONEER FLOUR MILLS, BUILT THIS

ELEGANT HOME IN 1859. BEAUTIFULLY RESTORED,

THE GUENTHER HOUSE WELCOMES VISITORS AS A

MUSEUM, RESTAURANT, SPECIAL EVENTS FACILITY AND GIFT SHOP.





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*Special Events*

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EVENING

Whether you are in San Antonio for the first time, or have lived here all your life, a visit to the Guenther House is special. For a few moments you can step back in time into the lives of an early Texas miller's family. Imagine someone playing a tune on the piano... the laughter of children...guests dancing the night away in the Roof Garden...



*The entire Guenther House facility is available for exclusive or private parties.  
Hours for such events are limited. Please call for details.*

### THE ROOF GARDEN

The entire top floor is referred to as The Roof Garden; a spacious, airy, former ballroom, with an adjoining open terrace overlooking the San Antonio River. The main room features its original porcelain tile floors, ceiling lanterns, wall sconces, charming brick fireplace and fountain.

Capacity - 70 people

### THE ARBOR

For outdoor gatherings, The Arbor offers a unique dining experience. The lovely manicured grounds grace the tables under the patio.

Capacity - 70 under The Arbor, 150 utilizing lawn area.

### FOR PRIVATE PARTIES AND GATHERINGS

The Roof Garden, Tearoom and Arbor are available to private groups for parties, business meetings, conferences or charitable functions.

The Arbor and Tearoom are only available during non-operating hours, 6pm - midnight.



Please find enclosed two forms: "Facilities Usage Regulations" and the "Request for Use of the Guenther House Facilities". These regulations should be read carefully before filling out.

Upon receipt of the form entitled "Request For Use of The Guenther House Facilities" and approval of this request, a contract will be forwarded confirming the reservation.

If you have any questions, would like to schedule a tour, or need further assistance, please do not hesitate to call (210) 227-1061 or 800-235-8186.

Ask for Special Events Department.

# Rental Rates



## FRIDAY | SATURDAY | SUNDAY

*6 p.m. to Midnight*

\$1,850 - Rental of Arbor  
\$2,000 - Rental of the Roof Garden and Tearoom  
\$2,200 - Rental of Entire Facility

## MONDAY – THURSDAY

*6 p.m. to Midnight*

\$1,000 - Rental of Arbor  
\$1,150 - Rental of the Roof Garden and Tearoom  
\$1,350 - Rental of Entire Facility

# Approved Caterers for the Guenther House Facilities



Guenther House Catering	(210) 227-1061
Beverage Catering by Rookies	(210) 645-1849
Catering by Don Strange	(210) 434-2331
Catering by the R K Group	(210) 223-2680
Fresh Horizons Creative Catering	(210) 226-5919
True Flavors Culinary Planners	(210) 226-3670

# *Guenther House Rental Policies*



## RENTAL DEPOSIT POLICY

**A fifty percent (50%) deposit of the entire rental fee is due in order to reserve a specific date.** The deposit becomes non-refundable on the fifteenth (15) day after signing the initial “Contract for the Use of The Guenther House Facilities”.

A non-refundable deposit of thirty percent (30%) of the projected Food and Beverage is due three (3) months prior to the event if Guenther House Catering is selected. Menu prices are subject to change, but may be confirmed three (3) months prior to the event. All food and non alcoholic beverages are subject to state sales tax and a 20% service charge; all additional services (e.g.; rentals) provided by the Guenther House are subject to a 20% service charge.

**The final balance is due ten (10) business days prior to the event.** Any amounts that exceed that which has already been paid will be due upon the conclusion of your function.

If the actual amounts paid were over the actual bill, then our Accounting Department will refund the difference.

## MISCELLANEOUS INFORMATION

The House will accommodate up to one-hundred (100) guests.

The Arbor may accommodate up to one-hundred fifty (150) guests, with a rain plan in place.

One-hundred (100) guests is the maximum indoor capacity for The Guenther House, therefore it is required that a rain plan is in place for the event if the expected guest count is over one-hundred (100) guests. The rain plan should include reserving a tent with an additional deposit of \$250.00 to house the appropriate number of guests. Three (3) business days prior to the event the tent may be canceled if it is not needed; however the deposit for the tent shall be forfeited at this time. Total price of tent depends on size and specifications required.

**An on site ceremony is permitted with the following fees due:**

- 1-100 guests \$150\***
- 101-150 guests \$225\***

*\*Does not include venue fee or rental of additional chairs, if required.*

Security Guard Fee and Clean Up Fee are included in rental.

The Guenther House Special Events Coordinator must be made aware of all vendors that will access The Guenther House during the course of the event: wedding coordinator, event planner, cake, musicians, DJ, florist, and photographer, etc. These vendors must coordinate set up and breakdown times, and equipment needs with the Special Events Coordinator or the outside caterer prior to the event.

For wedding events, we strongly recommend hiring a wedding coordinator.

# *Facilities Usage Requirements*



- The Guenther House is part of C.H. Guenther & Son, Inc.'s history, and its contents consist of irreplaceable items. Exhibits cannot be moved, and requesting parties must exercise great care to ensure that **nothing** is damaged.
- The Guenther House, excluding the outdoor Arbor, is not accessible to those individuals unable to negotiate stairs.
- The collection of funds in or about The Guenther House facilities for subscriptions, registration fees, membership fees, sales of goods, products or services is prohibited.
- A staff member of The Guenther House will remain present at all events. The primary concern will be the physical security of The Guenther House and its furnishings.
- Smoking is prohibited on all grounds of The Guenther House, except at the two (2) designated smoking areas.
- The Guenther House reserves the right to approve all details of the event including the copy for invitations, advertising, news releases, etc.
- Any outside music must end by 10:00 p.m.
- Use of The Guenther House as a rain plan for an event scheduled in another location is prohibited, unless the rental fee is paid in full.
- Any equipment brought into The Guenther House must have prior approval of Guenther House management.
- No birdseed, rice, flower petals, confetti, glitter, sparklers, flame lanterns or other materials of such nature may be used in or upon The Guenther House facilities.
- No nails, screws, metal hooks, adhesive, tape or other materials of such nature, may be driven in or placed on any wall, paneling, molding, light fixture or structure inside or outside The Guenther House.
- No furniture (including piano, tables, chairs, or any other pieces) may be moved without written authorized approval from The Guenther House management two weeks prior to the event. If approval is granted, such moves may be made only by The Guenther House staff.
- The antique furniture in the parlor area is not to be used in any capacity.
- All rental equipment, i.e. tables, chairs, etc., are to be delivered no earlier than the day of the event and must be removed from The Guenther House facilities immediately following each usage. Any changes in this procedure must be pre-arranged through The Guenther House management. The Guenther House is not responsible for the storage of any items.
- The caterer or any other vendor may not begin setting up until 4:00 p.m., Monday through Sunday, unless authorized by The Guenther House management.
- Parking for catering staff is available in the main Guenther House parking lot on South Alamo St.

# Facilities Usage Requirements



- No more than two (2) vehicles may be parked by vendor at the loading drive at one time. When unloaded, the vendor must move the vehicle immediately to the South Alamo St. parking lot.
- The Guenther House kitchen is available for use only by those caterers on the “Approved Caterers for The Guenther House Facility” list.
- Clean up of The Guenther House is to be provided by the caterer. All food and beverages must be removed from The Guenther House facilities immediately following the event.
- Servers must keep serving areas free of debris.
- The caterer must provide tray stands for used glasses/plates.
- Bottled propane gas is not permitted in or upon The Guenther House facilities. Canned heat may be used. Outdoor cooking is permitted. The Guenther House management will advise of approved locations.
- The proper disposal of all refuse is important especially liquids. Nothing (including water and ice) is to be poured in the flowerbeds or on the grass areas. Liquids are to be poured into leak-proof containers with caps and disposed of, along with solid waste and disposed of by caterer. Nothing is to be poured into the kitchen sink. Large, clean waste cans with liners are to be supplied by the caterer and placed near each serving table.
- Caterers must have completed each item listed in the Caterer's Clean-Up Checklist within two (2) hours of the ending of any event unless other arrangements have been made with The Guenther House management.
- Caterer must be notified of any and all vendors for each event: wedding coordinator, event planner, cake, musicians, DJ, florist, photographer, etc. These vendors must coordinate set up and breakdown times, and equipment needs with the Special Events Coordinator or the outside caterer prior to the event.
- The Guenther House and any of our approved beverage caterers serve alcohol in accordance with all TABC laws and regulations. Bartenders can face criminal penalties such as huge fines and even up to one year of jail time for selling alcohol to a minor or selling alcohol to an intoxicated person. We will refuse service to anyone that shows signs of intoxication or that doesn't have a VALID government-issued photo ID in their possession, no exceptions. No outside alcohol is allowed during any event unless brought on the property by Guenther House approved beverage caterer. Guests cannot bring their own alcoholic beverages! Guests also cannot leave the premises with alcoholic beverages. Section 28.10 of the Alcoholic Beverage Code says, "A mixed beverage permittee may not permit any person to take any alcoholic beverage purchased on the licensed premises from the premises where sold." Under no circumstance will The Guenther House break any of these TABC laws and regulations.
- Under NO circumstances is the facility available before 6 o'clock pm.

*The responsibilities of the Guenther House Event Coordinator are to ensure that the set up concerning the catering is carried out as planned and to adhere to the time line/schedule provided by the host.*

# *Request for use of the Guenther House Facilities*



*The Guenther House is available on a limited basis for privately sponsored special events and functions.  
Hours for such events are limited.*

**Please read the enclosed Facilities Usage Regulations before filling out this form.**

Individual Name / Organization Name requesting usage (Please Print)

\_\_\_\_\_

Mailing Address \_\_\_\_\_

Email \_\_\_\_\_

Daytime Phone \_\_\_\_\_

Purpose of the event \_\_\_\_\_

Coordinator of the Event \_\_\_\_\_ Phone \_\_\_\_\_

Date of the Event \_\_\_\_\_ Estimated Attendance \_\_\_\_\_

Starting Time of the Event \_\_\_\_\_ Departure Time \_\_\_\_\_

Facility Requested \_\_\_\_\_

Caterer Selected from the Approved Caterers List \_\_\_\_\_

Special equipment to be used (chairs, tables, projector, tent, etc.) \_\_\_\_\_

\_\_\_\_\_

Extra Security Requested \_\_\_\_\_

**I agree to abide by the Regulations regarding use of the Guenther House Facilities.**

Individual Name requesting use (Please Print)

\_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Alternate Contact \_\_\_\_\_ Phone \_\_\_\_\_

**Please return completed form to Special Events Coordinator or fax to 210-444-7209.**



## Directions



### THE GUENTHER HOUSE

205 E. GUENTHER STREET | SAN ANTONIO, TEXAS 78204

SPECIAL EVENTS 210.227.1061

[www.guentherhouse.com](http://www.guentherhouse.com)



#### FROM INTERSTATE 35

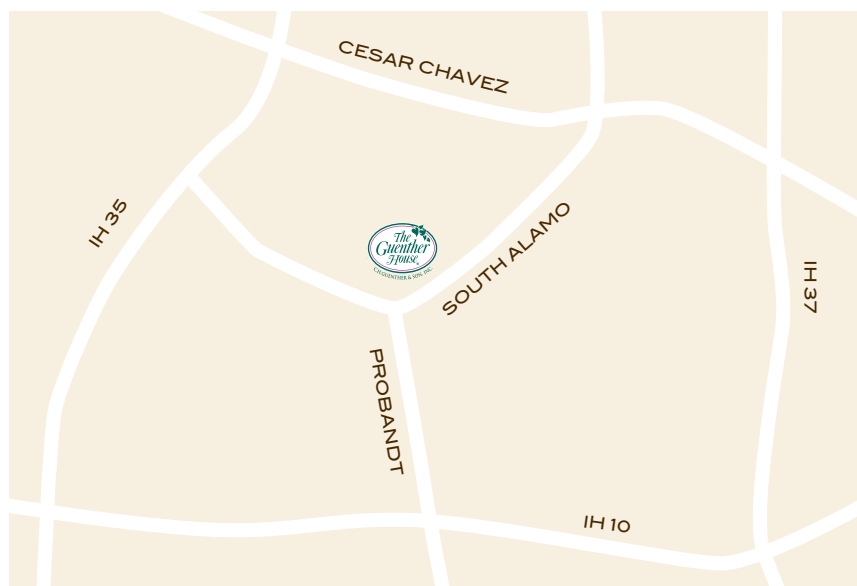
Take IH-35 South (towards Laredo). Exit 155A (South Alamo) and turn left under the freeway. Follow South Alamo until you cross over the railroad tracks (3rd stop light), on the left hand side are large green wrought iron gates; this is the entrance to our parking lot.

#### FROM THE AIRPORT

Take 281 South (which is also IH-37 South when approaching downtown). Exit 140B (Ceasar Chavez-Alamodome). Turn right at the light onto Ceasar Chavez. Go to the second light and turn left onto South Alamo. Follow South Alamo for approximately  $\frac{3}{4}$  of a mile, immediately after crossing over the river, turn right into a set of large green wrought iron gates, this is the entrance to our parking lot.

#### FROM INTERSTATE 10 - EASTBOUND

Take the Probandt Street exit and turn left under the freeway. Follow until Probandt dead ends onto South Alamo, turn right onto South Alamo, on the left hand side are large green wrought iron gates, this is the entrance to our parking lot.





# *Catering Menu*



EVENING

# *Hors d'oeuvres*

*4 dozen minimum per hors d'œuvre when used as an enhancement to any buffet or entrée selection*



## **PULLED PORK & BRIE QUESADILLAS**

oven roasted pulled pork and Brie cheese melted together in a grilled White Wings flour tortilla  
served with mango salsa or pico de gallo  
\$40 dozen

## **COCONUT SHRIMP**

lightly panko and coconut breaded gulf coast shrimp  
served with Chinese plum sauce  
\$40 dozen

## **QUAIL BITES**

quail breast stuffed with sweet mini bell peppers and brie cheese wrapped  
in applewood smoked bacon and tossed in jalapeno jelly  
\$34 dozen

## **JALAPENO CHICKEN BITES**

chicken breast stuffed with jalapenos and cream cheese wrapped up  
in applewood smoked bacon and tossed in our raspberry chipotle sauce  
\$31 dozen

## **CRISPY ASPARAGUS STRAWS**

asparagus wrapped in fresh prosciutto, filo dough, parmesan cheese and baked to a golden crisp  
\$26 dozen

## **MARINATED BEEF SKEWERS**

asian inspired marinated beef skewers served in bibb lettuce cups with sliced cucumbers and carrots  
\$37 dozen

## **WATERMELON, MANCHEGO & SERRANO HAM SKEWERS**

sweet seedless watermelon matched up with sharp Manchego cheese and salty serrano ham assembled together  
in bite sized skewers and finished off with piquant black pepper and extra-virgin olive oil sprinkle  
\$24 dozen

## **GUENTHER HOUSE GRILLED VEGETABLE HAND PIES**

grilled squash, zucchini, tomato, asparagus, Portobello mushrooms, red onions and Swiss cheese  
wrapped in our flaky strudel dough and topped with marinara sauce  
\$31 dozen

## **GRILLED BABY LAMB CHOPS**

Lamb chops grilled to perfection and served with fresh cilantro pesto  
market price dozen



*\$4.00 per person will be added to the total bill for white linens and napkins,  
china, flatware and glassware if catered by The Guenther House.*

*Above prices do not include the applicable state sales tax or the 20% service charge. Prices are subject to change.*

## *Hors d'oeuvres*

*4 dozen minimum per hors d'œuvre when used as an enhancement to any buffet or entrée selection*



### **CHICKEN N' WAFFLES ON A STICK**

a delicious light and crisp Belgian waffle made with our very own Southern Sweet Cream Waffle mix skewered with a crispy baked chicken tender and drizzled with grade A maple syrup

\$26 dozen

### **COASTAL CRAB CAKES**

coastal crab and vegetables packed together and breaded in panko bread crumbs then baked to a golden crisp, served with a spicy wasabi mayo on top

\$43 dozen

### **SHRIMP COCKTAIL**

traditional shrimp cocktail with a spicy twist

\$40 dozen

### **AHI TUNA**

Chinese Five Spice encrusted pan seared fresh ahi tuna served with a spicy wasabi mayo  
Market price dozen

### **ROASTED RED BELL PEPPER & OLIVE TAPANADE BRUSCHETTA**

featuring our crunchy Tribeca Oven rustic olive baguettes

\$23 dozen

### **SAUTEED SPINACH & WILD MUSHROOM BRUSCHETTA**

with Texas goat cheese and our crunchy Tribeca Oven French baguettes

\$23 dozen

### **BEEF, CHICKEN OR VEGETABLE HAND PIES**

baked in our flaky pastry dough and served with cilantro pesto

\$29 dozen

### **VEGETARIAN STUFFED MUSHROOMS**

sautéed mix of seasonal vegetables baked into mushroom caps and topped with parmesan cheese

\$23 dozen



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china, flatware and glassware if catered by The Guenther House.*

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# *Gourmet Party Trays*



## **CHARCUTERIE BOARD**

a variety of cured meats to include prosciutto, ham and salami,  
gourmet Artisan cheeses, Marcona almonds, dried fruits and gourmet crackers

\$13 per person

## **CRUDITÉ PLATTER**

a variety of seasonal blanched baby vegetables to include broccolini, carrots and green beans,  
Kalamata and green olives, mini Kosher pickles, and a variety of sweet grape tomatoes

\$8 per person

## **BLACKENED SALMON**

blackened baked salmon with Tribeca Oven breads,  
cucumbers, cream cheese, hard boiled eggs, capers & red onions  
market price



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china, flatware and glassware if catered by The Guenther House.*

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# *Fresh Salads*

*Please Select One*



## **SOUTHWEST CAESAR**

crisp romaine tossed with fresh parmesan, a mild chipotle Caesar dressing and crisp confetti tortilla strips  
\$7 | add shrimp (2) \$5

## **CAPRESE SALAD**

fresh mozzarella Roma tomato cups with crisp field greens, asparagus, fresh basil, & balsamic basil vinaigrette  
\$8

## **TRADITIONAL CAESAR**

romaine hearts Caesar salad with parmesan crisp  
\$6

## **GUENTHER HOUSE SALAD**

mixed spring greens with toasted pecans, feta cheese & raspberry chipotle vinaigrette  
\$6

## **ARUGULA APRICOT SALAD (SEASONAL)**

fresh arugula leaves, sliced ripe apricots and fennel topped with balsamic vinaigrette and toasted pistachios  
\$8

## **POMEGRANATE PEAR SALAD (SEASONAL)**

mixed spring greens with marinated pears, crumbled goat cheese,  
sugared Texas pecans & pomegranate vinaigrette  
\$8

## **SOUTH AMERICAN SHRIMP SALAD (SEASONAL)**

ice cold shrimp, jicama, mangos, red and green bell peppers, serrano peppers, grape tomatoes  
and cilantro all tossed together in a refreshing South American inspired lime dressing  
served with fresh avocados and tostada chips  
\$12



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china, flatware and glassware if catered by The Guenther House.*

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# *Soups*

*Please Select One*



## **ROASTED CHICKEN, VEGETABLE AND NOODLE SOUP**

the ultimate in comfort food! Pioneer Roasted Chicken Gravy simmered together with chicken stock, chicken breast, fresh thyme, corn, peas, and carrots topped with capellini noodles

\$4 cup

## **CHICKEN TORTILLA SOUP**

spirited Tex-Mex flavors, chicken breast, and a variety of vegetables pack this hearty soup made with San Antonio River Mill Chicken Gravy. Topped off with freshly fried tortilla strips, cilantro & sour cream

\$4 cup

## **TOMATO BASIL SOUP**

rich and creamy Pioneer Old Fashioned Gravy blended together with savory-seasoned vegetable stock, tomatoes, fresh basil and garlic

\$4 cup

## **BROCCOLI CHEESE SOUP**

a Guenther House favorite

\$4 cup

## **POTATO LEEK SOUP**

red new potatoes and leeks blended together with vegetable stock, garlic and freshly grated nutmeg

\$4 cup

## **ASIAN VEGETABLE NOODLE SOUP**

made with Pioneer Au Jus, chicken stock, sweet potatoes, corn, fresh shitake mushroom caps and a variety of Asian-inspired spices. Topped with vermicelli bean threads, cilantro and fresh snow peas

\$4 cup

## **BUTTERNUT SQUASH SOUP (SEASONAL)**

fresh butternut squash and sweet golden apples blended together with onions, chicken stock and fresh, fall-inspired spices

\$4 cup

## **SHRIMP BISQUE**

hearty chunks of Texas Gulf Coast Shrimp mixed together with Pioneer Old Fashioned Gravy and onions, celery and bell peppers

\$6 cup



*\$4.00 per person will be added to the total bill for white linens and napkins, china, flatware and glassware if catered by The Guenther House.*

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## *Dinner Entrées*

*minimum of 40 guests per entrée*



*all dinners are served with freshly baked Tribeca Oven assorted breads  
and our exclusive "Founders Choice" coffee and iced tea*

### **PIONEER SEASONED GRILLED SALMON**

with a chanterelle lemon caper sauce,  
served with two (2) sides and freshly baked bread  
\$32

### **PARMESAN CRUSTED CHICKEN**

panko crusted chicken with parmesan cheese  
baked to a crispy perfection  
\$25

### **PIONEER SEASONED PORK TENDERLOIN**

with apple or cherry chutney,  
served with two (2) sides and freshly baked bread  
\$30

### **CHICKEN PICCATA**

with a lemon caper sauce,  
served with two (2) sides and freshly baked bread  
\$31

### **PIONEER SEASONED GRILLED CHICKEN**

glazed with jalapeño preserves  
served with two (2) sides and freshly baked bread  
\$26

### **CRAB CAKES**

with a wasabi mayo or saffron beurre blanc sauce,  
served with two (2) sides and freshly baked bread  
\$38

### **CHICKEN MARSALA**

sautéed chicken breast in a rich Marsala wine  
and mushroom sauce, served with two (2) sides  
and freshly baked bread  
\$26

### **MEDITERRANEAN CHICKEN**

chicken breast sautéed with fresh mushrooms, tomatoes,  
and artichoke hearts in a white wine basil sauce,  
served with olive oil garlic seasoned pasta or roasted  
garlic mashed potatoes, and freshly baked bread  
\$26

### **BEEF TENDERLOIN**

with a wild mushroom jus,  
served with two (2) sides and freshly baked bread  
\$32

### **GRILLED CHICKEN FETTUCCINE ALFREDO**

served with one (1) side and freshly baked bread  
\$25

### **CHICKEN ROLATINI**

grilled chicken breast stuffed with cream cheese and  
roasted jalapeños, mini sweet bell peppers and topped  
with raspberry chipotle sauce, served with (2) sides  
and freshly baked bread  
\$26

### **VEGETARIAN PLATE**

garlic mashers, roasted portobello mushrooms, spinach,  
baby carrots, asparagus and freshly baked bread  
\$23



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china, flatware and glassware if catered by The Guenther House.*

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## *Entrée Sides*



*please select two (2) sides, unless otherwise specified in the entrée description*

OLIVE OIL AND GARLIC SEASONED PASTA

ROASTED GARLIC MASHED POTATOES

GRATIN DAUPHINOISE

PAN ROASTED PETIT GREEN BEANS

ROSEMARY NEW POTATOES

SWEET POTATO MASHERS

GRILLED ASPARAGUS

ROASTED POBLANO MAC N' CHEESE

SWEET BACON-WRAPPED GREEN BEAN BUNDLES

PORTOBELLO MUSHROOM RISOTTO

RED RICE W/ KALE & MINI SWEET BELLS

QUINOA AND KALE

PAN SEARED BABY VEGETABLES



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china, flatware and glassware if catered by The Guenther House.  
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# *Stations*

*Minimum of 30 guests*



*2 station minimum if the entire event will have stations only  
or they may be used as an enhancement to any buffet or entrée*

## **GRILLING STATION**

grilled to perfection and served from an open grill: Pioneer seasoned beef tenderloin served with wild mushroom jus and our creamy horseradish sauce, garlic mashed potatoes, freshly baked herbed rolls, fresh crisp field greens with toasted Texas pecans tossed in a raspberry chipotle vinaigrette served from our authentic Pioneer Chuck Wagon  
\$26 per person

## **SPICY PEPPERED GULF COAST SHRIMP STATION**

gulf coast shrimp sautéed in olive oil, butter and fresh herbs and spices  
served with Tribeca Oven artisanal bread  
\$34 per person

## **BUILD YOUR OWN MINI SLIDERS**

Pioneer seasoned chicken or beef patties, grilled on the spot, and fresh Guenther House Rolls served with all the fixins'- lettuce, tomato, pickles, cheddar or provolone cheese, grilled pineapple, bacon, grilled portobello mushrooms, blue cheese crumbles, BBQ sauce, raspberry chipotle sauce, ketchup, mayo and mustard  
\$28 per person

## **BLACKENED FISH (MARKET)**

blackened fish sautéed on spot served on a bed of sweet potato mashers  
and fresh sautéed spinach with a garlic lemon butter drizzle  
market price

## **GORDITA STATION**

freshly made gorditas made from Pioneer Corn Tortilla Mix, beef picadillo, refried beans, shredded lettuce, guacamole, cheddar cheese, sour cream and pico de gallo  
\$18 per person



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china, flatware and glassware if catered by The Guenther House.  
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# Buffets

*Minimum of 50 guests*



*all buffets are served with our exclusive "Founders Choice" coffee and iced tea*

## TEXAS TABLE

barbeque bone-in chicken breast, corn on the cob, signature potato salad, gulf coast shrimp quesadillas, sirloin chipotle chili, Guenther House cornbread and mixed field greens salad

\$34 per person

## ALL AMERICAN BUFFET

iceberg lettuce quarters with bleu cheese dressing and applewood smoked bacon bits, roasted poblano macaroni and cheese, haricot vert (petite green beans) seasoned with butter and garlic, sliced grilled beef tenderloin - 6 oz per person

\$32 per person

## ITALIAN BUFFET

fire roasted red bell peppers and neapolitan carrots, an array of Tribeca Oven Breads, Caesar salad, fettuccine alfredo, penne marinara, chicken cacciatore OR chicken marsala, and fresh basil & mozzarella tomato skewers

\$30 per person

## FAJITA BAR

vegetarian empanadas, sizzling beef and chicken fajitas, grilled peppers and onions, Spanish rice, borracho beans, Pioneer White Wings flour tortillas, shredded lettuce, chips and pico de gallo, guacamole, shredded cheese, sour cream

\$30 per person



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# Sweet Endings



## TASSIE TRIO

key lime, Bavarian cream with fresh fruit, and Texas pecan served with freshly made whipped cream  
\$9

## BAVARIAN CRÈME FRESH BERRY TART

\$7

## BUÑELO SUNDAE

\$7

## KEY LIME TART

served with freshly made whipped cream  
\$7

## GERMAN CHOCOLATE CAKE

\$7

## CINNAMON CHOCOLATE PECAN CAKE

\$7

## CAST-IRON SKILLET COBBLERS WITH VANILLA ICE CREAM

please select one – peach, apple or cherry  
\$8

## BANANA SPLIT STATION

mini caramelized bananas, vanilla ice cream, strawberries, chocolate ganache,  
caramel sauce, Texas Pecans and homemade whipped cream  
\$10

## MINI GUENTHER HOUSE FAVORITES TRIO

\$10

~ Select 3 Guenther House Favorites ~

cinnamon roll, cream cheese strudel (cherry, apple or peach), mocha walnut brownie, signature lemon bar,  
double chocolate cake, French butter cake, German chocolate cake, pineapple upside down cake, carrot cake,  
tassies (cream cheese, cherry or pecan), pumpkin loaf (seasonal), cranberry cobbler (seasonal)

## ADD VANILLA ICE CREAM TO ANY DESSERT

\$3

## GUENTHER HOUSE COOKIE JARS

Small - \$22 with 20 cookies | Medium - \$30 with 28 cookies | Large - \$37 with 35 cookies

~ Choose Up To Two (2) Cookie Flavors Per Jar ~

Ultimate Chocolate Chip, Oatmeal Raisin, Chocolate Crinkle, Sugar, Snickerdoodle, Triple Berry,  
Southern Pecan Pie, Peanut Butter, White Chocolate Chip Macadamia Nut, Ranger & Chocolate Chip without pecans

~ Custom Cookie Jars With Personalized Tag And Ribbon Colors ~

\$2



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china, flatware and glassware if catered by The Guenther House.*

*Above prices do not include the applicable state sales tax or the 20% service charge. Prices are subject to change.*

# Beverages



## CRANBERRY COOLERS

\$3 per serving

## YELLOW ROSE PUNCH

\$3 per serving

## FRESHLY SQUEEZED LEMONADE

\$3 per serving

## STRAWBERRY LEMONADE

\$4 per serving

## GUENTHER'S KAFFEE BAR

featuring our Founders Choice Coffee  
cream, sugars, cinnamon, chocolate and whipped cream

\$6 per person

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Please ask us about  
alcoholic beverage catering options

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# *Guenther's Rise & Shine - Specialty Menu*

*All the goodies we're known for, but at night!*



## **CHICKEN AND SWEET CREAM WAFFLES**

San Antonio River Mill Southern Sweet Cream Waffles, made to order,  
with breaded chicken tenders, Texas pecans, sliced fresh strawberries, hot butter pecan syrup,  
butter and whipped cream

## **BISCUITS & GRAVY**

Pioneer Buttermilk Biscuits and Pioneer Skillet Gravy,  
served with applewood smoked bacon and country sausage patties  
fresh seasonal fruit, vanilla greek yogurt & granola

## **EGGS & MORE**

eggs - please select one of the following:  
quiche tart - chorizo, spinach mushroom or quiche Lorraine; omelete or scrambled eggs  
english muffins & Tribeca Oven sourdough toast  
San Antonio River Mill strawberry and peach preserves  
butter and Texas wildflower honey  
Pioneer seasoned breakfast potatoes  
mini cinnamon rolls

## **GUENTHER'S KAFFEE BAR**

featuring our Founders Choice Coffee  
cream, sugars, cinnamon, chocolate and whipped cream

regular iced tea and water

\$42 per person



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china, flatware and glassware if catered by The Guenther House.  
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# *Custom Menu*



The Guenther House  
has amazing culinary talent...  
let us work with you to make your  
dream menu our work of art.



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# *Evening Equipment Rental & Miscellaneous Charges*



## **CAKE TABLE**

skirted table with dessert plates and forks

\$25

## **COMPLIMENTARY WEDDING CAKE SERVICE**

Guenther House staff will cut and serve cake

## **GIFT TABLE**

\$25

## **REGISTRATION TABLE**

\$25

## **PLATE CHARGERS**

gold or brown basket weave

\$2 each

## **AUDIO VISUAL SETUP**

projector screen, small table for AV equipment

\$35

## **ADDITIONAL GUEST TABLES**

48", 60" or 72" rounds, 4', 6' or 8' banquet

\$15 each

(linens separate based on selection)

## **ADDITIONAL CHAIRS**

white, fruit wood or dark Mahogany wood

\$3.25 each



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