



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.





Special Events



DAYTIME

*I*nterested in bringing a group to one of San Antonio's most charming locations? Visit the Guenther House and enjoy freshly baked items and homemade specials in the Roof Garden. The Roof Garden is ideal for breakfast buffets, luncheons, showers, conferences and charitable functions.

While touring this historic homestead your group will be able to browse and shop our San Antonio River Mill Store, which features a line of gourmet baking mixes, baking accessories, and a select group of Texas delights. Many of the menu items served at The Guenther House Restaurant are made with these gourmet mixes. Recipes for many of these items, such as our delicious Champagne Chicken Strudel, Champagne Chicken Enchiladas and our wonderful Cherry Cream Cheese Pastry, are available on convenient recipe cards.

Enclosed is a listing of menu selections offered. A minimum food and beverage purchase of \$500.00 is required to reserve the Roof Garden. A 20% service charge, which includes the private use of the Roof Garden, white linens and seasonal centerpieces; plus applicable taxes will be added to the total bill.

The Guenther House is a non-smoking facility. The Roof Garden, a restored historical facility, is not accessible to those individuals unable to negotiate stairs.

Thank you for your interest in The Guenther House.
If you have additional questions or need further assistance,
please do not hesitate to call (210) 227-1061 or (800) 235-8186.



Guenther House Catering Policies



MENUS

Thank you for considering The Guenther House for your event. All food and non-alcoholic beverage prices are subject to state sales tax and a 20% service charge which includes the private use of the Roof Garden, white linens and seasonal centerpieces.

Menu prices are subject to change, but may be confirmed up to three (3) months prior to your event. The pre-selected menu is due a minimum of 2 weeks prior to the event. The same menu must be selected for the entire group.

A minimum Food and Beverage purchase of \$500 is required in order to reserve the Roof Garden based on a two (2) hour time frame. An additional hour may be purchased for \$50 and is based on availability.

GUARANTEE

A guaranteed number of guests is required no less than three (3) business days prior to the function.

If a guarantee guest count is not received three (3) business days prior to the function, billing will be based on the contracted number listed in this agreement or the actual number of guests served, whichever is greater.

In the event of an overage in the guarantee, all remaining food and beverage is sole property of the Guenther House.

The Roof Garden can accommodate a maximum of 60-70 guests on a served meal event and 50 guests for a buffet-style event.

DEPOSIT & PAYMENT

A \$250 down payment is required as a security deposit in order to book any daytime event; tentative events are not accepted. This deposit is non-refundable but will be credited to your event balance.

Your menu selection must be confirmed 2 weeks prior to your event, along with a 50% non-refundable catering deposit. Balance is due at the same time as the final guest confirmation – 3 days prior to event. In the event that additional guests attend, the remaining balance is then due at the conclusion of your event.

HOURS

The Roof Garden is available Monday -Friday any time between the hours of 7:30 a.m. until 4:00 p.m. Saturday and Sunday event time slots are as follows: 9am-11am (or 8am-11am with additional hour rental) and 12:30pm-2:30pm (or 12:30pm-3:30pm with additional hour rental). These time slots are based on availability.

Any additional setup time required by host or hostess must be factored into the contracted time slot.

Any time that exceeds the contracted rented time without prior notice will be billed at an additional \$100 per hour and added to the bill at the end of the event. The end time indicated on the contract represents the time the facility will close with all guests and vendors departing.

Guenther House Catering Policies



MISCELLANEOUS INFORMATION

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: event planner, cake, audio visual, musicians, florist, and photographer. These vendors must coordinate set up and breakdown times, and equipment needs with the Special Events Coordinator prior to the event.

Alcoholic beverages are prohibited at the event and on the property unless they are catered through a Guenther House approved TABC licensed caterer. Please contact us for details.

Weddings and or Wedding Ceremonies are not permitted in or on the Guenther House facilities during operating hours, 7 o'clock a.m. to 4 o'clock p.m.

Directions



THE GUENTHER HOUSE

205 E. GUENTHER STREET | SAN ANTONIO, TEXAS 78204

SPECIAL EVENTS 210.227.1061

www.guentherhouse.com



FROM INTERSTATE 35

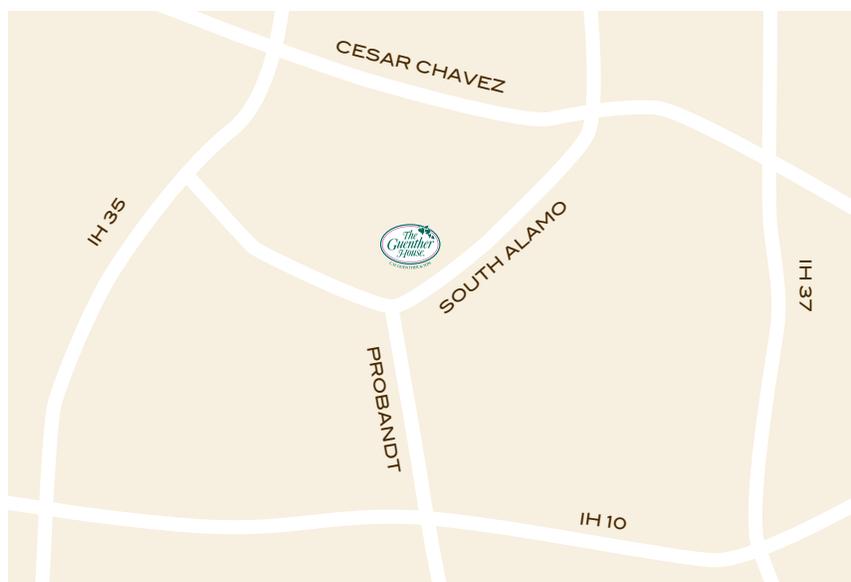
Take IH-35 South (towards Laredo). Exit 155A (South Alamo) and turn left under the freeway. Follow South Alamo until you cross over the railroad tracks (3rd stop light), on the left hand side are large green wrought iron gates; this is the entrance to our parking lot.

FROM THE AIRPORT

Take 281 South (which is also IH-37 South when approaching downtown). Exit 140B (Cesar Chavez-Alamodome). Turn right at the light onto Cesar 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



DAYTIME

Breakfast Menu

Please Select One



QUICHE BUFFET

choice of two (2) mini quiche tartlets baked in a flaky Pioneer pastry shell
(Quiche Lorraine, Southwestern Quiche, Spinach & Mushroom Quiche or San Antonio Quiche)
\$17

GUENTHER HOUSE STRATA

filled with fresh tomato, spinach, green onion, Swiss cheese and chopped ham
\$17

GUENTHER'S BREAKFAST BUFFET

freshly baked Pioneer buttermilk biscuits and Pioneer country sausage gravy,
served with a choice of two preserves: strawberry, peach, jalapeño or blackberry
scrambled eggs, crisp applewood smoked bacon, country sausage, breakfast potatoes
\$17

SAN ANTONIO BREAKFAST TACO BUFFET

Pioneer White Wings flour tortillas served with the following:
scrambled eggs, country sausage, breakfast potatoes, crisp applewood smoked bacon,
shredded cheddar cheese and picante sauce
\$16

All Breakfasts are served "Buffet" Style and include:

Fresh Seasonal Fruit
Banana Nut Bread

Mini Muffins: *(please select one)* Blueberry, Streusel Topped Coffee Cake, Cranberry Orange, Gingerbread *(seasonal)*
Cream Cheese Strudel: *(please select one)* Apple, Peach or Cherry
Orange Juice and our signature "Founders Choice" Coffee

SWEET CREAM PANCAKE STATION

fluffy made to order pancakes using our exclusive San Antonio River Mill Brand Sweet Cream Pancake Mix,
served with butter and warm butter pecan syrup
\$8 *(when added to any buffet)*

GRANOLA YOGURT PARFAIT

Layered Vanilla yogurt, fresh berries and granola
\$4 each *(when added to any buffet)*
(minimum order #24)



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and the 20% service charge which includes the private use of the Roof Garden, white linens, floral and labor.
Above prices do not include the applicable taxes or the 20% charge. Prices are subject to change.*

Afternoon Soups

Please Select One



\$3.50 cup \$4.50 bowl

BROCCOLI CHEESE SOUP

TORTILLA SOUP

CHICKEN ENCHILADA SOUP

TACO SOUP

COUNTRY CORN CHOWDER

TOMATO BASIL SOUP

CHICKEN VEGETABLE NOODLE SOUP

CREAM OF POTATO SOUP

Afternoon Side Salads

Please Select One



CAESAR SALAD

\$7

CARVED ROMA TOMATO CUPS

filled with fresh Mozzarella, Greens and served with Asparagus & Raspberry Chipotle Vinaigrette

\$8

FRUIT PLATE

\$8

SPINACH SALAD

with Raspberry Chipotle Vinaigrette bleu cheese crumbles, toasted pecans, grape tomatoes and signature croutons

\$7

MIXED SPRING GREENS

please select one (1) dressing: ranch, blue cheese, or raspberry chipotle vinaigrette

\$5



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Afternoon Soup & Salad Bar

Served Buffet Style – Please Select One



SOUP & SALAD BAR WITH GRILLED CHICKEN

pasta salad, fresh baby spinach, mixed spring greens, Pioneer seasoned grilled chicken, sliced red onions, crumbled bacon, sliced mushrooms, grape tomatoes, toasted pecans, bleu cheese crumbles, signature croutons, dressings, freshly baked wheat rolls, sweet corn muffins, and soup (*please select one from the afternoon soups*)

\$16

SOUP & SALAD BAR

pasta salad, fresh baby spinach, mixed spring greens, sliced red onions, crumbled bacon, sliced mushrooms, grape tomatoes, signature croutons, dressings, freshly baked wheat rolls, sweet corn muffins, and soup (*please select one from the afternoon soups*)

\$14



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Afternoon Salad Entrées

Served With Freshly Baked Bread – Please Select One



TRIPLE SALAD PLATE

pasta salad, tuna salad and chicken salad served with fresh seasonal fruit
\$14

CHICKEN SALAD PLATE

served with fresh seasonal fruit
\$11

CAESAR SALAD WITH GRILLED CHICKEN

served with our signature croutons and freshly grated Parmesan cheese
\$13

SPINACH SALAD WITH GRILLED CHICKEN

bleu cheese crumbles, toasted pecans, grape tomatoes, signature croutons and raspberry chipotle vinaigrette
\$13



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Afternoon Sandwiches

Please Select One



SMOKED TURKEY SPINACH WRAP

smoked turkey, raspberry chipotle cream cheese spread, leaf lettuce, tomato, shredded red cabbage, shredded carrots, and cheddar cheese rolled in a spinach tortilla wrap, served with fresh seasonal fruit
\$13

HALF DELI SANDWICH & CUP OF SOUP

please select one (1) deli meat: oven roasted turkey breast or ham and
one (1) cheese: Swiss, cheddar, or provolone
please select one (1) soup, served with fresh seasonal fruit
\$11

HALF CHICKEN SALAD SANDWICH & CUP OF SOUP

please select one (1) soup, served with fresh seasonal fruit
\$11

CHICKEN SALAD SANDWICH

served with fresh seasonal fruit
\$11

VEGETARIAN SANDWICH

basil pesto cream cheese spread, roasted Portobello mushrooms, avocado, sprouts, leaf lettuce, roasted red peppers, and tomato on our whole wheat sandwich bun, served with fresh seasonal fruit
\$11



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Afternoon Lunch Entrées

Please Select One



GRILLED MIXED VEGETABLE AND CHICKEN STRUDEL

grilled chicken, squash, zucchini, tomato, asparagus, Portobello mushrooms, and red onions wrapped in our flaky strudel dough, topped with Pioneer Roasted Chicken Gravy, served with fresh seasonal fruit and freshly baked bread

\$14

PIONEER SEASONED PORK LOIN

served with mashed potatoes, petit green beans, Pioneer Roasted Pork Gravy, and freshly baked bread

\$13

CHICKEN PICCATA

Sautéed chicken breast served with a lemon, white wine and Pioneer chicken gravy caper sauce served with garlic, olive oil seasoned pasta and freshly baked bread

\$13

SOUTHWEST CHICKEN

Panko breaded baked chicken breast topped with a creamy Raspberry Chipotle sauce served with butter garlic linguini and freshly baked bread

\$13

CHICKEN MARSALA

Sautéed chicken breast served in a rich Marsala and mushroom sauce served with mashed potatoes and freshly baked bread

\$13

SOUTHWEST TILAPIA

Panko breaded baked Tilapia topped with a creamy Raspberry Chipotle sauce served with butter garlic linguini and freshly baked bread

\$13



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Afternoon Lunch Entrées

Please Select One



CHAMPAGNE CHICKEN STRUDEL

roasted chicken breast, mushrooms, Swiss cheese, and San Antonio River Mill Brand Champagne Chicken Gravy, wrapped in our flaky pastry dough, served with petit green beans, and freshly baked bread
\$13

GRILLED MIXED VEGETABLE STRUDEL

grilled squash, zucchini, tomato, asparagus, Portobello mushrooms, tomatoes and red onions wrapped in our flaky strudel dough, topped with marinara sauce, served with fresh seasonal fruit and freshly baked bread
\$13

CHAMPAGNE CHICKEN ENCHILADAS

tender pieces of roasted chicken breast and Monterey Jack cheese, wrapped in Pioneer White Wings flour tortillas, topped with San Antonio River Mill Brand Champagne Chicken Gravy, cilantro, sliced jalapeños, served with petit green beans and freshly baked bread
\$12

PIONEER GRILLED CHICKEN BREAST

served with mashed potatoes, petit green beans, Pioneer Roasted Chicken Gravy, and freshly baked bread
\$12

QUICHE LORRAINE

served with fresh seasonal fruit and freshly baked bread
\$12

MEATLOAF

served with mashed potatoes, petit green beans, Pioneer Roast Beef Gravy, and freshly baked bread
\$13



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Afternoon Beverages

Please Select One



ICED TEA
& OUR SIGNATURE
"FOUNDERS CHOICE" COFFEE
\$5

ICED BLACKBERRY TEA
& OUR SIGNATURE
"FOUNDERS CHOICE" COFFEE
\$5

FRESHLY SQUEEZED LEMONADE
\$3 per drink

STRAWBERRY LEMONADE
\$3.50 per drink

Afternoon Desserts

Please Select One



SWEET CREAM CAKE DELIGHT
freshly baked sweet cream cake layered with
fresh strawberries and whipped cream
\$5

GERMAN CHOCOLATE CAKE
\$6

PIONEER SHORT CAKE
garnished with fresh seasonal
berries and whipped cream
\$5

PINEAPPLE UPSIDE DOWN CAKE
\$5

FRENCH BUTTER CAKE
WITH LEMON GLAZE
\$5

CHOCOLATE CHOCOLATE CAKE
WITH CHOCOLATE GLAZE
\$5

LEMON SQUARES
\$4

MOCHA WALNUT BROWNIES
\$4

GUENTHER HOUSE TART
(please select one)

APPLE, PEACH, OR CHERRY STRUDEL
with a sweetened cream cheese filling
\$4

key lime, Bavarian cream with fresh fruit, Texas pecan,
or pumpkin (*seasonal*) served with whipped cream
\$6

MINI TASSIE TRIO
key lime, Bavarian cream with fresh fruit,
and Texas pecan served with whipped cream
\$6

CRANBERRY COBBLER
SERVED WITH BUTTER SAUCE
(*seasonal*)
\$4



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Speciality Cakes



SIGNATURE CAKES

Italian cream cake with cream cheese frosting
\$7 per slice

SPECIALTY CAKES

German chocolate cake with German chocolate frosting
carrot cake with cream cheese frosting
\$6.50 per slice

CUSTOM CAKES

CAKE FLAVOR:

chocolate, white, strawberry, lemon, or yellow

FILLING:

raspberry, strawberry, lemon, or Bavarian cream

FROSTING:

vanilla butter cream, chocolate butter cream

\$6 per slice



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Guenther House Prix Fixe

No Substitutions or Changes Please



A

Mixed Greens Salad

Ranch dressing & Raspberry Vinaigrette

Champagne Chicken Enchiladas

tender pieces of roasted chicken breast and Monterey Jack cheese, wrapped in Pioneer White Wings flour tortillas, topped with San Antonio River Mill Brand Champagne Chicken Gravy, cilantro, sliced jalapeños, served with freshly baked bread

Iced Tea/Founder's Choice Coffee

Apple OR Cherry Cream Cheese Strudel

\$19

B

Mixed Greens Salad

Ranch dressing & Raspberry Vinaigrette

Champagne Chicken Strudel

roasted chicken breast, mushrooms, Swiss cheese, and San Antonio River Mill Brand Champagne Chicken Gravy, wrapped in our flaky pastry dough, served with Roasted Chicken Gravy, and freshly baked bread

Iced Tea/Founder's Choice Coffee

Mocha Walnut Brownie

\$19

C

Mixed Greens Salad

Ranch dressing & Raspberry Vinaigrette

Topped with Pioneer Seasoned Grilled Chicken

Accompanied by a cup of Tomato Basil OR Broccoli Cheese Soup and freshly baked bread

Iced Tea/Founder's Choice Coffee

Apple OR Cherry Cream Cheese Strudel

\$16

D

Half Turkey Deli and Swiss cheese Sandwich

Cup of Tomato Basil OR Broccoli Cheese Soup

Fresh Seasonal Fruit

Iced Tea/Founder's Choice Coffee

Mocha Walnut Brownie

\$16



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Guenther House Holiday Prix Fixe

No Substitutions or Changes Please



All Holiday Prix Fixe Menus include:

Mixed Greens Salad

Ranch dressing & Raspberry Vinaigrette

Freshly baked bread

Iced Tea and Founder's Choice Coffee

*Dessert**

A-H

Holiday Glazed Ham

Potatoes Dauphinoise and signature cranberry relish

\$21

B-H

Half Cornish Game hen

Mashed Potatoes, Pioneer Roasted Chicken gravy, San Antonio River Mill's

Jalapeño Cornbread Dressing and signature cranberry relish

\$23

C-H

Baked turkey breast

served with Pioneer Roasted Turkey Gravy, mashed potatoes, San Antonio River Mill

Jalapeño Cornbread dressing, and signature cranberry relish,

\$22

D-H

Pioneer seasoned Pork Tenderloin, Pioneer Roasted Pork Gravy, mashed potatoes,

San Antonio River Mill Jalapeño Cornbread dressing and signature cranberry relish

\$23

***DESSERT:**

(Please select one)

Apple Cream Cheese Strudel

Cherry Cream Cheese Strudel

Peach Cream Cheese Strudel

Cranberry Cobbler with warm butter sauce

Mocha Walnut Brownie



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Guenther House Roof Garden Tea

No Substitutions or Changes Please



FINGER SANDWICHES:

Cucumber Pesto

Signature Chicken Salad

Smoked Turkey, Provolone Cheese, Raspberry Chipotle Mayonnaise

FRESH SEASONAL FRUIT AND BERRIES

FRESHLY BAKED SCONES

BANANA NUT BREAD

CRANBERRY ORANGE MUFFINS

DEVONSHIRE CREAM

STRAWBERRY PRESERVES

PASTRIES:

Heart shaped Orange Walnut Brownies

Lemon Squares

Mini Carrot Cupcakes

Mini Chocolate Chocolate Cupcakes

HOT TEA:

Earl Greyer

Ginger Peach

\$26 Per person



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Brunch Bar Services

*A \$150 permit and setup fee **plus** the package price per person fee listed below, will apply to all events.*

All prices are based on a 2-hour period of service.

There is a \$2.00 per person charge for each additional hour.

Price per person fee includes labor charges, bartender, skirted table, beverage napkins, and stemmed glassware.



CHAMPAGNE BRUNCH

Champagne only

\$8.25 per person

SELECT CHAMPAGNE BRUNCH

Champagne

Assorted Liqueurs for Flavored Champagne

Poinsettias: Champagne with Cranberry Juice

Mimosas: Champagne with Orange Juice

\$9.45 per person

PREMIUM CHAMPAGNE BRUNCH

Champagne

Poinsettias: Champagne with Cranberry Juice

Mimosas: Champagne with Orange Juice

Sunsets: Champagne with Orange Juice and Grenadine

Champagne Cocktails: with Sugar and Bitters

Kir Royales: with Crème de Cassis

Screwdrivers: Tito's Vodka and Orange Juice

Bloody Mary's: Tito's Vodka and Tomato Juice

\$10.65 per person

ALL BARTENDERS ARE TABC CERTIFIED AND WEAR TRADITIONAL BLACK ON BLACK

WE WELCOME SPECIAL REQUESTS



*Bar services **MUST** be confirmed no later than 1 month prior to your event to avoid TABC permit rush fees.*

Daytime Equipment Rental & Miscellaneous Charges



CAKE TABLE FEE

Skirted table with dessert plates and forks
\$25

CAKE SERVICE

Guenther House staff to cut and serve cake
\$25

GIFT TABLE FEE

\$25

ADDITIONAL HOUR OF SERVICE

\$50

PLATE CHARGERS

Gold or Brown Basket Weave
\$2 per

AUDIO VISUAL SETUP

includes projector screen, small table for a/v equipment, and curtains on windows
\$35



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Tour Bus Procedures

Please take a moment to review our tour bus procedures



A Guenther House staff member will greet each tour bus at the confirmed time of reservation.

Tour bus operators are required to drop-off passengers on the south side of Guenther Street at the property of C.H. Guenther & Son located at the front entrance of the Guenther House. This allows easy accessibility to and from the bus without the guests having to cross Guenther Street in front of oncoming traffic. This will ensure the safety of your customers as well as employees. **Unloading on the north side of Guenther Street is NOT permitted.**

The loading and unloading of passengers should be done in a timely manner. A time limit of 10 minutes should be sufficient.

The bus driver will park the bus at the guard shack at C.H. Guenther & Son Pioneer Flour Mills. The entrance to this parking lot is on South Alamo Street. The bus driver must check-in with the security guard on duty for Pioneer. **Please refer to the attached map.**

When the group is ready to depart, the tour guide will notify the driver by cell phone. He must checkout with the Pioneer security guard upon leaving the Pioneer parking lot.

Passenger pickup location is the same as the drop off. The same procedures should be observed.

The Guenther House is not in the King William District.

Please note that if you plan to tour any destination within the King William district, you must observe the municipal ordinances for buses.

We are enclosing a map that will aid your bus drivers as well as your employees. If you have additional questions or need further assistance, please do not hesitate to call (210) 227-1061 or (800) 235-8186.



205 E. Guenther Street · San Antonio, Texas 78204
210.227.1061 · guentherhouse.com



GUENTHER HOUSE RESTAURANT
MONDAY - SUNDAY
7am - 3pm

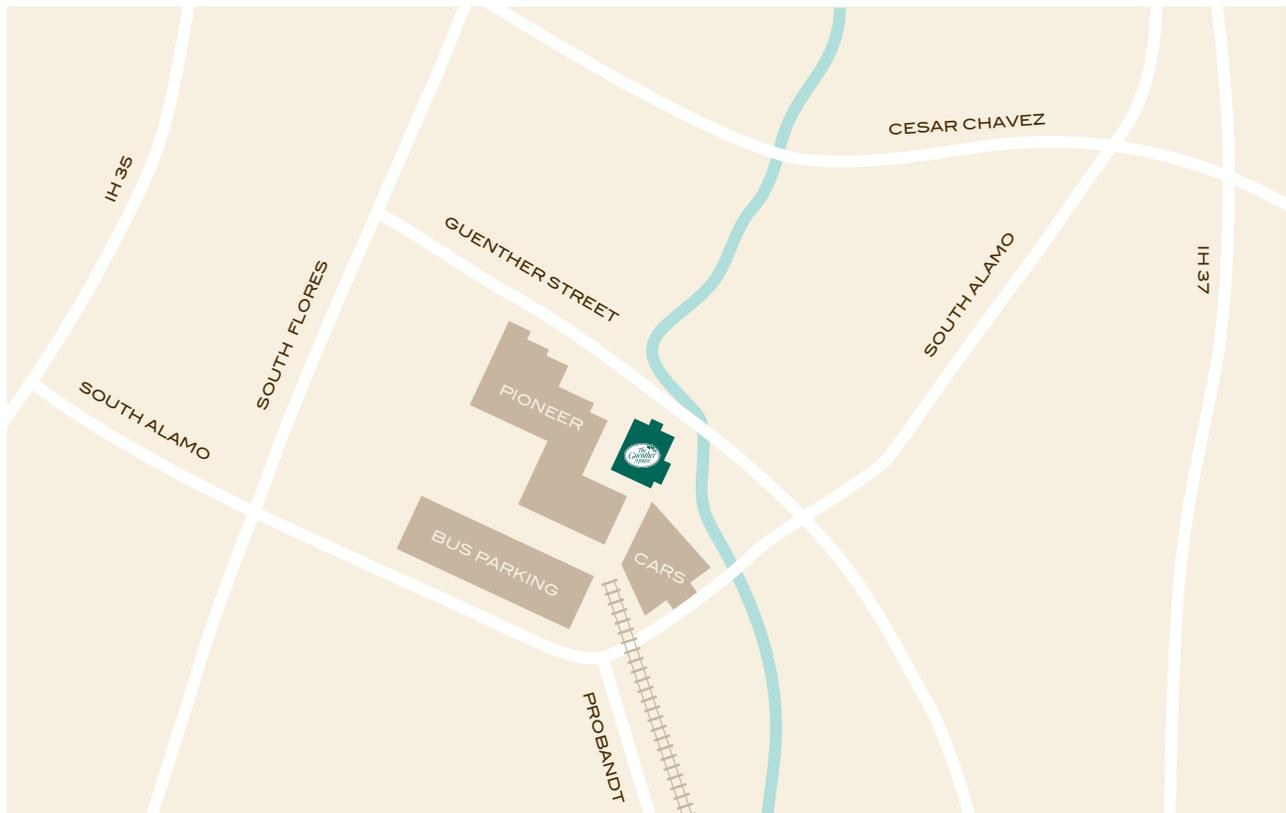
SAN ANTONIO RIVER MILL STORE
MONDAY - SATURDAY | 8am - 4pm
SUNDAY | 8am - 3pm

Tour Bus Directions & Parking



The entrance to the parking lot for cars is on South Alamo, just south of the river bridge.

Bus parking entrance is through the gate for Pioneer Flour Mills, located at the traffic light at Probandt and South Alamo next to the railroad track.



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210.227.1061 • guentherhouse.com



GUENTHER HOUSE RESTAURANT
MONDAY - SUNDAY
7am - 3pm

SAN ANTONIO RIVER MILL STORE
MONDAY - SATURDAY | 8am - 4pm
SUNDAY | 8am - 3pm