



DAYTIME

Special Events



205 E. GUENTHER STREET | SAN ANTONIO, TEXAS 78204

SPECIAL EVENTS 210.227.1061

guentherhouse.com

Daytime Event 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 and white linens.

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 item must be selected for the entire group.

A minimum Food and Beverage purchase of \$650 is required in order to reserve the Roof Garden based on a two (2) hour time frame. An additional hour may be purchased for \$100 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 40 guests on a served meal event. No buffets are permitted at this time.

DEPOSIT & PAYMENT

A \$400 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.

Daytime Event Policies



HOURS

The Guenther House offers 2 event time slots per day:

8:30am-10:30am (or 7:30am-10:30am with additional hour rental) and 12:00pm-2:00pm
(or 12:00pm-3:00pm with additional hour rental), based on availability.

On Saturdays and Sundays, these times are not flexible because of the high demand for bookings.

Weekday events (Wednesday – Friday) are available at any time between the hours of 8am and 2pm.

All dates 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.

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 strictly prohibited at the event and on the Guenther House property, unless catered through our approved alcohol beverage caterer. Please contact us for details.

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.

Please share with your guests that event parking is available free of charge on East Guenther Street.



Menu



Breakfast Menu

Please Select One



GUENTHER'S BREAKFAST

freshly baked Pioneer buttermilk biscuit with Strawberry or Peach preserves (select one), scrambled eggs, crisp applewood smoked bacon, country sausage and breakfast potatoes
Served with fresh seasonal fruit, orange juice and our signature Founders Choice Coffee

\$26 per person

QUICHE

choice of one (1) quiche baked in a flaky Pioneer pastry shell
(Quiche Lorraine, Southwestern Quiche, Spinach & Mushroom Quiche or San Antonio Quiche)
Served with fresh seasonal fruit, orange juice and our signature Founders Choice Coffee

\$25 per person

GUENTHER HOUSE STRATA

filled with fresh tomato, spinach, green onion, Swiss cheese and chopped ham
Served with fresh seasonal fruit, orange juice and our signature Founders Choice Coffee

\$25 per person



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Lunch Menu

Please Select One



CHICKEN SALAD PLATE

served with fresh seasonal fruit, mini Guenther House wheat roll,
regular iced tea and Founders Choice Coffee
\$24 per person

DELI SANDWICH

please select one (1) deli meat: oven roasted turkey breast or ham and
one (1) cheese: Swiss, cheddar, or provolone
served with fresh seasonal fruit and chips, regular iced tea and Founders Choice Coffee
\$24 per person

CHICKEN SALAD SANDWICH

served with fresh seasonal fruit and chips, regular iced tea and Founders Choice Coffee
\$24 per person

CHAMPAGNE CHICKEN STRUDEL

roasted chicken breast, mushrooms, Swiss cheese, and San Antonio River Mill Brand
Champagne Chicken Gravy, wrapped in our flaky pastry dough, with a side of fresh seasonal fruit
Served with regular iced tea and Founders Choice Coffee
\$25 per person

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, with a side of fresh seasonal fruit
Served with regular iced tea and Founders Choice Coffee
\$24 per person



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Dessert Add Ons

Please Select One



MOCHA WALNUT BROWNIES

\$7

APPLE, CHERRY OR PEACH STRUDEL

with a sweetened cream cheese filling

\$7

LEMON SQUARES

\$6

FAMOUS GUENTHER HOUSE GOURMET CINNAMON ROLLS

\$7

Miscellaneous Charges



CAKE TABLE FEE

Skirted table with dessert plates and forks

\$35

CAKE SERVICE

Guenther House staff to cut and serve cake

\$35

GIFT AREA

FREE



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Brunch Bar Services

*A \$225 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

\$12.95 per person

SELECT CHAMPAGNE BRUNCH

Champagne

Assorted Liqueurs for Flavored Champagne

Poinsettias: Champagne with Cranberry Juice

Mimosas: Champagne with Orange Juice

\$15.95 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

\$18.95 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.*