ANANTONIO 5 Private Event Menu

San Antonio Marriott Rivercenter on the River Walk

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TRIBUTARY CHEF'S MENU

Three Course Pre-Fixed Menu | \$75 per guest Vegan Options Available Upon Request

First Course choice of:

The Texas Garden Local green market produce, seasonal pickles, herbs, Texas citrus vinaigrette

Iceberg Wedge Smoked bacon, blue cheese, heirloom tomatoes, buttermilk ranch

Second Course

choice of:

Oak Smoked Chicken Smoked half chicken, roasted mushrooms, charred onion jus

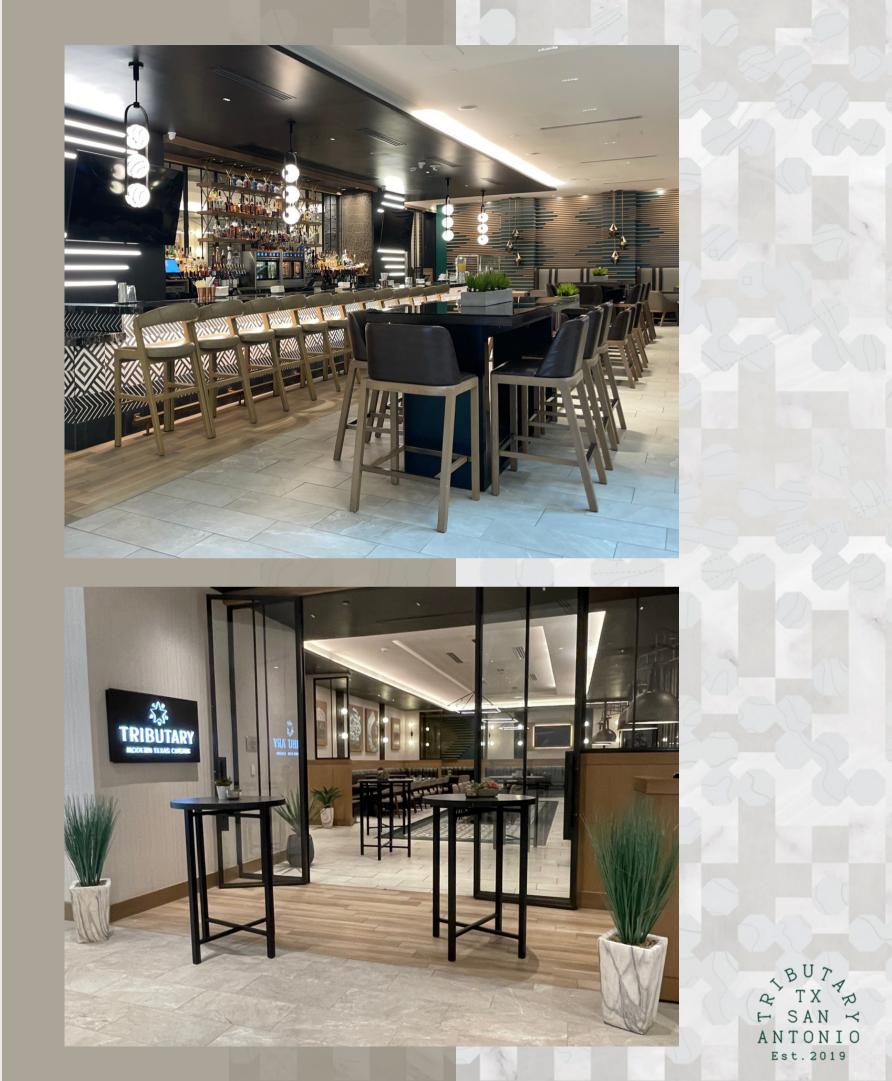
Dean & Peeler New York Strip 12 oz. local beef, pimento cheese grits, roasted baby carrots

Ora King Salmon Sweet corn risotto, heirloom tomato sherry vinaigrette

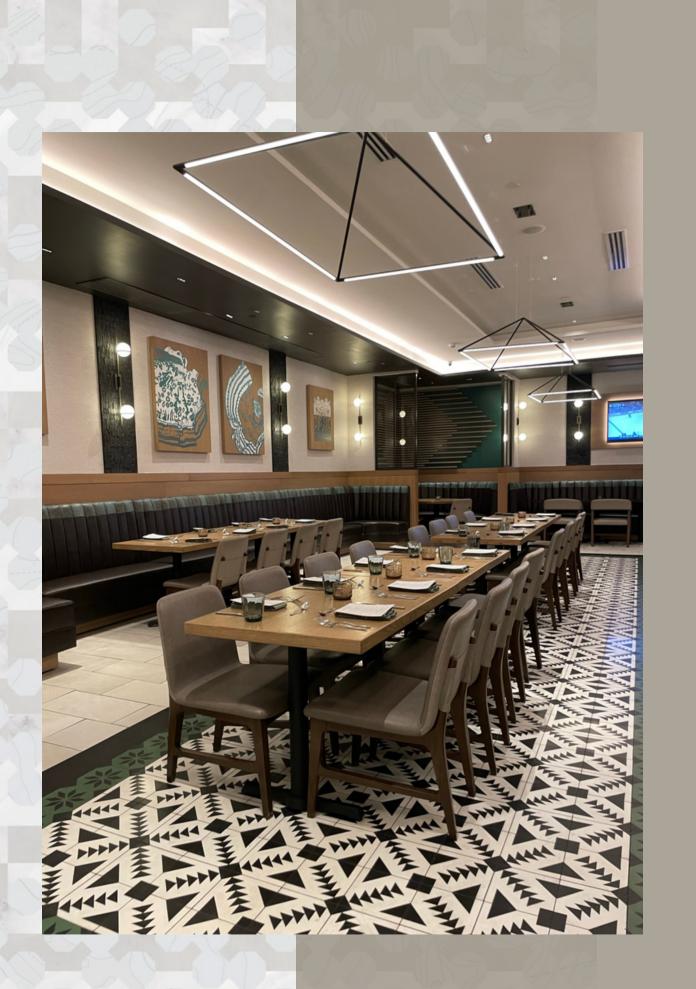
Third Course choice of:

Sweet Corn Panna Cotta Bay leaf meringue, raspberry sauce, caramelized candy crunch

Chocolate & Coffee Mexican spiced chocolate cake, coffee cremeux, cajeta, cinnamon meringue



PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE TAXES.



Three Course Pre-Fixed Menu | \$100 per guest Vegan Options Available Upon Request

The Texas Garden Local green market produce, seasonal pickles, herbs, Texas citrus vinaigrette

Dean & Peeler Beef Tenderloin Au Poivre Local beef, duck fat whipped potatoes, roasted broccolini, lemon confit, green peppercorn demi

Sweet corn risotto, heirloom tomato sherry vinaigrette Seared Texas Pork Chop Pimento cheese grits, braised local greens, caramelized apple bourbon glaze

Mexican spiced chocolate cake, coffee cremeux, cajeta, cinnamon meringue



First Course

choice of:

Summer Squash Soup Street corn relish, lime crèma

Second Course choice of:

Ora King Salmon

Third Course

choice of:

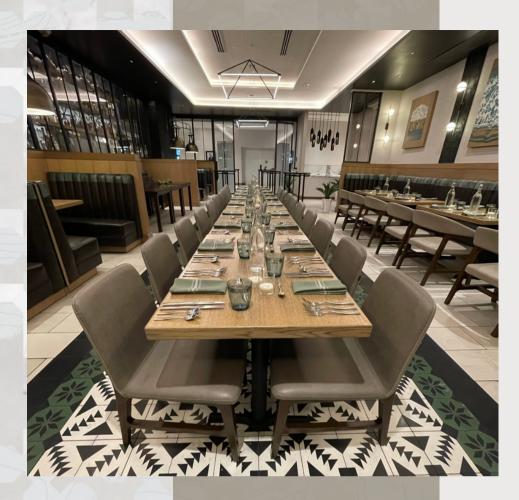
Sweet Corn Panna Cotta

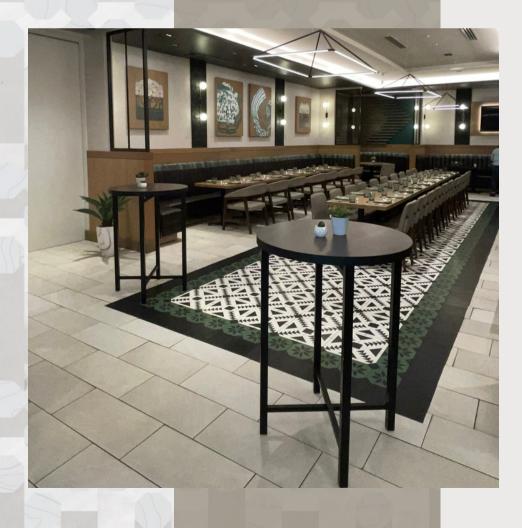
Bay leaf meringue, raspberry sauce, caramelized candy crunch

Chocolate & Coffee



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TRIBUTARY CHEF'S MENU

Three Course Pre-Fixed Menu | \$120 per guest Vegan Options Available Upon Request

First Course choice of:

Red Endive & Blood Orange Salad Point Reyes blue cheese, caraway croutons, dukkha and champagne vinaigrette

> Summer Squash Soup Street corn relish, lime crèma

> > Second Course choice of:

Dean & Peeler Beef Ribeye Au Poivre Local beef, duck fat whipped potatoes, roasted broccolini, lemon confit, green peppercorn demi

> Gulf Red Snapper Summer vegetable hash, creole sauce, cornbread crumble

Seared Texas Pork Chop Jalapeno cheddar grit cake, braised local greens, caramelized apple bourbon glaze

Third Course choice of:

Sweet Corn Panna Cotta Bay leaf meringue, raspberry sauce, caramelized candy crunch

Chocolate & Coffee Mexican spiced chocolate cake, coffee cremeux, cajeta, cinnamon meringue

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TRIBUTARY FAMILY STYLE MENU

Family Style Feast | \$85 per guest Vegan Options Available Upon Request

Buttermilk Fried Chicken Buttermilk brined fried chicken, hot honey, cheddar biscuits, cabbage slaw

Texas Oak Smoked Brisket "Dean & Peeler" smoked brisket, charred scallions, roasted salsas, corn & flour tortillas.

Herb Roasted New York Strip Whole roasted "Dean & Peeler" new york strip, chimichurri, Tributary steak sauce

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Family Style Salads

choice of:

The Texas Garden Local green market produce, seasonal pickles, herbs, Texas citrus vinaigrette

Iceberg Wedge Sweet tea bacon, Point Reyes blue cheese, heirloom tomatoes, buttermilk ranch

Family Style Entrees choice of two:

Whole Red Snapper Fried red snapper, sweet potato curry, bibb lettuce wraps

Family Style Sides

choice of two

Duck Fat Potatoes Crispy Brussels Sprouts Braised Collard Greens Pimento Mac & Cheese

Family Style Desserts choice of:

Chocolate & Hazelnut Cheesecake Chocolate & hazelnut cheesecake, pretzel crust, chantilly

Lemon & Ricotta Cake Preserved lemon caramel, strawberries & cream



TRIBUTARY RECEPTION MENU

Stations

Individually Crafted & Displayed Priced Per Person, Based on 1.5 Hour Duration Minimum of 10 people per station

Texas Charcuterie & Cheese Board | \$22 Local cured meats & cheese, house pickles, preserves, mustards, flatbreads

Chips & Dips | \$15 Local corn tortilla chips, house made potato chips, buttermilk ranch dip, fire roasted salsa, house made guacamole

> Hill Country Beer Garden Board | \$18 Local sausages, bavarian pretzels, house made mustard, sauerkraut, pickles

> Gulf Seafood Platter | \$28 Citrus poached gulf shrimp, broiled gulf oysters, remoulade, cocktail sauce

> > Hummus & Local Vegetable Board | \$16 Chickpea hummus, local market vegetables, flatbreads

Shrimp & Grits Bowl | \$20 Texas cheddar stone ground grits, braised collard greens, blackened shrimp

> Sliders & Fries | \$22 (Choose Two Based on 1.5 pieces per person) Served with traditional and sweet potato fries

Mini Trib Burgers Smashburger, Texas cheddar, Trib sauce, pickles

Chopped Brisket Oak smoked brisket, Shiner beer BBQ sauce

Oak Smoked Pulled Pork Cabbage slaw, Carolina BBQ sauce

Hot Honey Chicken Pickled red onion, buttermilk ranch

From The Pastry Kitchen | \$18 Chef's selection of hand pies, pastries and fresh baked cookies

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TRIBUTARY RECEPTION MENU

Reception Canapes Passed & Displayed Canapes Priced Per Piece, Minimum Order of 20 Pieces Per Selection

> Chorizo stuffed dates with hot honey | \$8 Smoked beef rib steam bun | \$9 Black bean empanada with chimichurri | \$8 Barbacoa tostada with black bean spread & cotija cheese | \$8

Shaved "Dean & Peeler" striploin crostini with balsamic reduction and parmesan | \$9 Heirloom tomato caprese crostini with basil vinaigrette | \$8 Deviled egg with sweet tea bacon & chives \$8 Poached gulf shrimp with cocktail sauce | \$9

Oak Smoked "Dean & Peeler" Brisket | \$400 Hill country BBQ sauce, Tributary pickles, sliced onions, pit beans, Texas toast

Hill Country Porchetta | \$330 Slow roasted pork belly, braised white beans, chimichurri, rosemary focaccia

Whole Roasted Dean & Peeler Striploin | \$470 Red wine demi, horseradish cream, roasted mushrooms, whipped potatoes

Oak Smoked Turkey Breast | \$340 Hill country BBQ sauce, Tributary pickles, sliced onions, pit beans, Texas toast

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Hot Canapes

Cold Canapes

Stations Interactive Stations Action stations serve approximately 25 guests Based on 1.5 Hour Duration, Carving Attendant Required



CHEF PAIRING DINNER

A unique Chef created and prepared menu Hand crafted cocktails, highlighting your choice of wine or spirit Reception-style first course to be followed by a four-course chef tasting menu; each course to feature a hand selected beverage paired to that course

> Pricing to vary by beverage selection Max capacity 40 people 30-day lead time

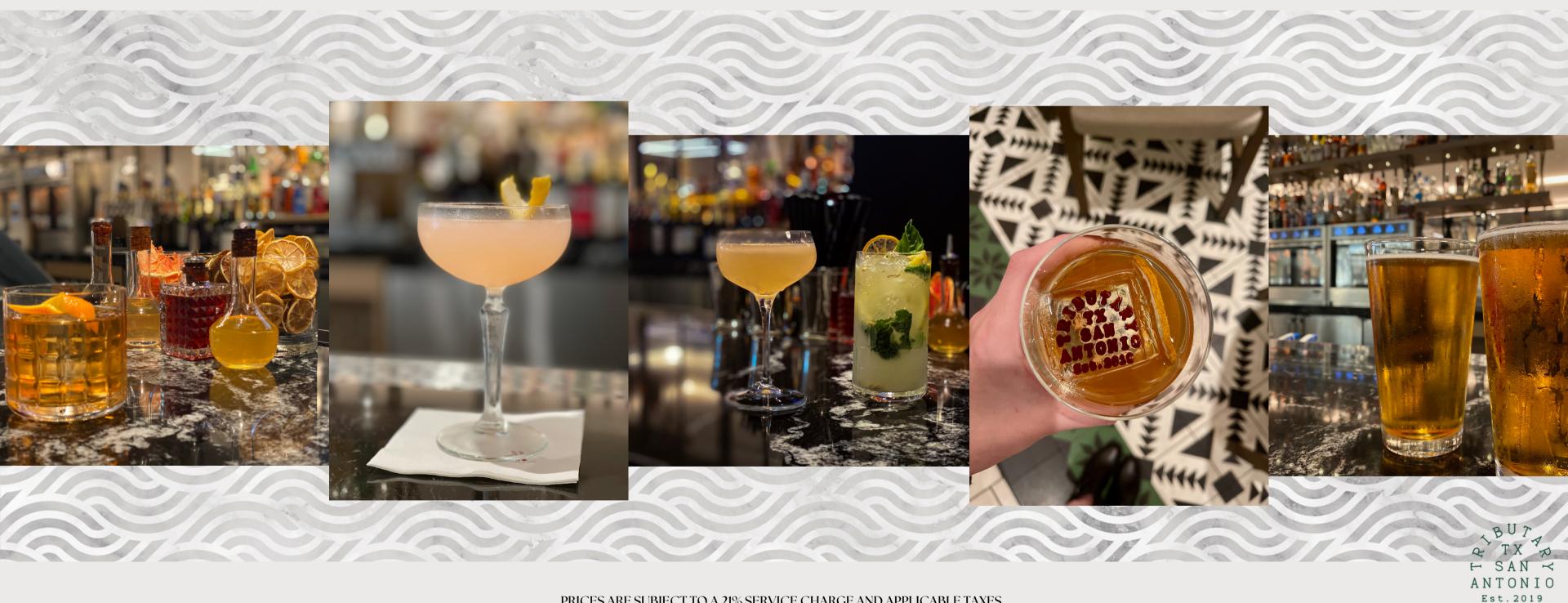


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BEVERAGE PACKAGES

Custom beverage packages and offerings upon request.

For more information please contact Nathan Ostrander at Nathan.Ostrander@marriott.com or (210) 909-9046.



ADDITIONAL INFORMATION

Capacity

Reception	100
Plated	60
Buffet	60
Bar Only	50

Minimum Spend

Tributary Dining Room Reception	\$4,500
Tributary Dining Room Dinner	\$2,500
Section of the Bar	\$2,500

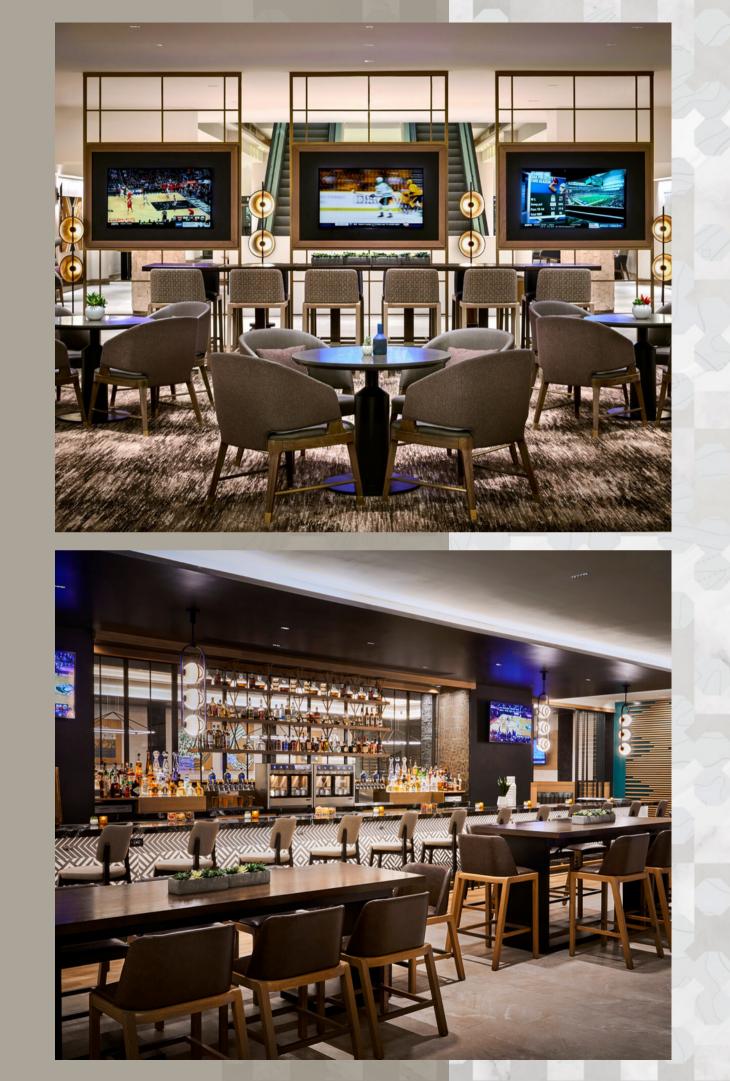
Availability

Tributary Dining RoomLunch or dTributary BarEarly eveni

Lunch or dinner Early evening, dinner, late night

Please Contact for More Information

For more information or to book your private event, please reach out to Nathan Ostrander at Nathan.Ostrander@marriott.com or (210) 909-9046.



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