



TRIBUTARY

SAN ANTONIO

Private Event Menu

San Antonio Marriott Rivercenter on the River Walk



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.



TRIBUTARY CHEF'S MENU

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

First Course

choice of:

The Texas Garden

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

Summer Squash Soup

Street corn relish, lime crème

Second Course

choice of:

Dean & Peeler Beef Tenderloin Au Poivre

Local beef, duck fat whipped potatoes, roasted broccolini, lemon confit, green peppercorn demi

Ora King Salmon

Sweet corn risotto, heirloom tomato sherry vinaigrette

Seared Texas Pork Chop

Pimento cheese grits, 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 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 crème

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

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:

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

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

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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

Hot Canapes

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

Cold Canapes

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

Stations

Interactive Stations

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

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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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.



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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 Room	Lunch or dinner
Tributary Bar	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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