



SHOW OFF YOUR  
*Great Taste*

WITH A MENDER WEDDING

# Welcome to



YOUR PERFECT DOWNTOWN SAN ANTONIO WEDDING VENUE

*Congratulations on your engagement!*

At an address whose name is synonymous with luxury, in a venue where Victorian-era grandeur meets contemporary sophistication, on a day when everything must be perfect. The Menger Hotel provides an idyllic storybook setting for elegant rehearsal dinner, sunset ceremonies, post wedding brunch and Grand Ballroom reception.

We would love to have your wedding here at the Historic Menger Hotel. I look forward to the opportunity to visit with you and be of service in the planning process to create a special celebration that will last a lifetime.

Sincere regards,

**KAELI STEINER**

CATERING DIRECTOR

THE HISTORIC MENDER HOTEL







# Menu Selections

Our banquet menus are designed to offer you a wide variety of selections. We also welcome the opportunity to personalize a menu to suit your tastes. Buffets are offered for a minimum number of guests as noted on the menus. All food and beverage must be provided by The Menger Hotel. Likewise, all catered food and beverage must be consumed on the premises.

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# The Grand Wedding

THE MENDER'S COMPREHENSIVE PACKAGE  
CONTAINING ALL THE ESSENTIALS FOR A PERFECT EVENT



## THE GRAND WEDDING PACKAGE INCLUDES:

- A PRE-EVENT MENU TASTING FOR TWO GUESTS •
    - A BRIDAL CHANGING ROOM •
  - A CHAMPAGNE TOAST FOR ALL WEDDING GUESTS •
    - PLACE SETTINGS AND GLASSWARE •
    - STAGING FOR A HEAD TABLE •  
(UPON REQUEST)
    - SKIRTED DISPLAY TABLES •
- INCLUDING BRIDE & GROOM CAKE TABLE + GUEST BOOK & GIFT TABLES
- WHITE OVERLAY TABLECLOTHS & WHITE NAPKINS •
  - COMPLIMENTARY CAKE CUTTING & SERVING •
    - BANQUET ROUND TABLES & CHAIRS •
  - COCKTAIL TABLES FOR THE COCKTAIL HOUR •
    - A PARQUET DANCE FLOOR •
  - SPECIAL HOTEL RATES FOR YOUR GUESTS •
    - A HONEYMOON ONE-BEDROOM SUITE •
- WITH A MINIMUM SPEND OF \$3,500 IN FOOD AND BEVERAGE
- COMPLIMENTARY EVENT VALET PARKING VOUCHERS •  
QUANTITY BASED ON THE SPACE CONTRACTED

# Plated Dinner

## SALADS

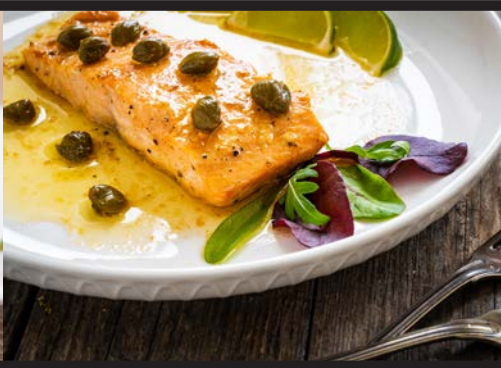
(CHOICE OF ONE)

Mixed Field Greens Salad  
Classic Caesar Salad served with Croutons  
& Shaved Parmesan Cheese

## DRESSINGS

(CHOICE OF TWO)

Ranch, Italian, Balsamic,  
Mango or Strawberry



## MAIN ENTREES

### 8 OUNCE FILET MIGNON

Choice of Béarnaise or Wild Mushroom Sauce  
**\$75.00\* PER GUEST**

### PAN SEARED SNAPPER FILLET

Topped With Jumbo Lump Crab Meat  
**\$75.00\* PER GUEST**

### PAN SEARED SNAPPER FILLET

Topped With Shrimp Scampi  
**\$70.00\* PER GUEST**

### 12 OUNCE NEW YORK STRIP

**\$68.00\* PER GUEST**

### GRILLED SALMON FILLET

with Lemon Butter & Capers Sauce  
**\$64.00\* PER GUEST**

### GRILLED CHICKEN

with Lemon Caper Butter Sauce  
**\$64.00\* PER GUEST**

### CHICKEN SCALOPPINI

**\$64.00\* PER GUEST**

### CHICKEN CHAMPIGNON

**\$65.00\* PER GUEST**

### CHICKEN MILANESE

**\$65.00\* PER GUEST**

### SHRIMP SCAMPI

**\$60.00\* PER GUEST**

### STUFFED TILAPIA WITH SEAFOOD

and Beurre-Blanc Sauce  
**\$55.00\* PER GUEST**

**ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE ASSORTED VEGETABLES & STARCH,  
WARM PETIT ROLLS, BUTTER, ICED TEA & COFFEE.**

**\* Prices Are Subject To 24% Taxable Service Charge And 8.25% Sales Tax. \***



# Duet Plated Dinner



## **GRILLED OR PECAN ENCRUSTED CHICKEN BREAST**

WITH BAKED SALMON  
**\$77.00\* PER GUEST**

WITH SHRIMP SCAMPI  
**\$78.00\* PER GUEST**

WITH CRAB CAKES & TOMATO FONDUE  
**\$78.00\* PER GUEST**

WITH GRILLED RED SNAPPER  
**\$78.00\* PER GUEST**

## **GRILLED PETITE FILET MIGNON (4OZ)**

WITH BÉARNAISE & GRILLED RED SNAPPER  
**\$86.00\* PER GUEST**

WITH SHRIMP SCAMPI  
**\$86.00\* PER GUEST**

WITH CRAB CAKES & A TOMATO FONDUE  
**\$82.00\* PER GUEST**

WITH BAKED SALMON  
**\$86.00\* PER GUEST**

WITH LOBSTER TAIL  
& A CITRUS BEURRE BLANC SAUCE  
**MARKET PRICE\***

**ALL ENTRÉES ARE SERVED WITH CHEF'S CHOICE ASSORTED VEGETABLES & STARCH,  
WARM PETIT ROLLS, BUTTER, ICED TEA & COFFEE.**



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# Desserts



**SIGNATURE MANGO ICE CREAM**  
\$10.50\*



**TRES LECHE CAKE**  
\$9.50\*



**NEW YORK CHEESE CAKE**  
TOPPED WITH STRAWBERRY SAUCE  
\$8.50\*



**CARROT CAKE**  
\$8.50\*

**BOURBON PECAN PIE**  
\$9.00\*

**KEY LIME PIE**  
\$8.50\*

**CHOCOLATE LAVA CAKE**  
TOPPED WITH SEASONAL FRUIT &  
WHIPPED CREAM  
\$9.00\*

**CHOCOLATE TUXEDO CHEESECAKE**  
\$9.00\*

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# Fiesta Dinner Buffet

## CHOICE OF THREE:

**CHILI CON QUESO AND SALSA**

SERVED WITH TORTILLA CHIPS

**ENSALADA MIXTA**

WITH CHOICE OF DRESSING

**ROASTED BELL PEPPER SALAD**

**STUFFED JALAPENOS**

WITH CREAM CHEESE OR CHEDDAR CHEESE

**BEEF OR CHICKEN EMPANADAS**

WITH CHIMICHURRI SALSA

**BEEF OR CHICKEN TAQUITOS**

WITH SALSA ROJO OR CHILI SALSA VERDE

**SEASONAL FRUIT SALAD**



## CHOICE OF TWO:

**CHICKEN ACAPULCO**

SERVED WITH GUACAMOLE, TOMATOES AND JACK CHEESE

**SNAPPER FILLET**

SERVED WITH CILANTRO LIME TEQUILA SAUCE

**CHEESE ENCHILADAS**

SERVED WITH RED ENCHILADA SAUCE

**BEEF FAJITAS**

**CHICKEN FAJITAS**



**ALL FIESTA BUFFETS ARE SERVED WITH:**  
GUACAMOLE, SOUR CREAM & PICO DE GALLO  
SPANISH RICE  
REFRIED BEANS  
FLOUR TORTILLAS



**\$68.00\* PER GUEST**

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# Mediterranean Dinner Buffet



## CHOICE OF THREE:

### CLASSIC ITALIAN TOMATO BRUSCHETTA

MADE WITH RIPE TOMATOES, FRESH BASIL AND OLIVE OIL

### CLASSIC HUMMUS

SERVED WITH TAHINI SAUCE AND PITA CHIPS

### GREEK SALAD

SERVED WITH FETA CHEESE

### BABY SPINACH SALAD

WITH RED ONIONS AND FRESH BACON BITS

### TABOULI SALAD

SERVED WITH LEMON & EXTRA VIRGIN OLIVE OIL

### MIXED FIELD GREENS SALAD



## CHOICE OF TWO:

### GRILLED CHICKEN

SERVED WITH SAUTÉED EGGPLANT,  
ONIONS, GARLIC, TOMATOES & OLIVES

### BAKED MAHI-MAHI FILLET

SERVED WITH LEMON BUTTER CAPER SAUCE

### BEEF BOURGUIGNON

WITH MUSHROOMS & ONIONS

### EGGPLANT PARMESAN

WITH MARINARA SAUCE

### MOUSSAKA

WITH GARBANZO BEANS & POMODORO SAUCE



## ALL MEDITERRANEAN BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES



**\$75.00\* PER GUEST**

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# Italiano Dinner Buffet

## CHOICE OF THREE:

### SPINACH SALAD

SERVED WITH PINE NUTS & BALSAMIC VINAIGRETTE

### PROSCIUTTO WRAPPED ASPARAGUS

### SLICED TOMATOES & FRESH MOZZARELLA

SERVED WITH ITALIAN DRESSING & TRUFFLE OIL

### CLASSIC CAESAR SALAD

SERVED WITH CROUTONS & SHAVED PARMESAN CHEESE

### BRUSCHETTA AL POMODORO

WITH FRESH HERBS IN EXTRA VIRGIN OLIVE OIL



## CHOICE OF TWO:

### CHICKEN PARMESAN

SERVED WITH MARINARA SAUCE

### CHICKEN PICCATA

SERVED WITH ARTICHOKE

### CHICKEN MARSALA

SERVED WITH WILD MUSHROOMS

### SHRIMP SCAMPI

### SEARED FILLET OF SNAPPER

IN PINOT GRIGIO, BUTTER & MUSHROOM SAUCE

### MARINATED LONDON BROIL

WITH PORCINI MUSHROOMS

### EGGPLANT PARMESAN

WITH MARINARA SAUCE



## ALL ITALIANO BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES



**\$75.00\* PER GUEST**

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# Cajun Dinner Buffet



## CHOICE OF TWO:

**NEW ORLEANS STYLE RED BEANS AND RICE  
WITH ANDOUILLE SAUSAGE**

**CHICKEN AND SAUSAGE GUMBO**

**MINI CRAB CAKES**

SERVED WITH SAUCE COULLIS

**SAUSAGE BOUDIN BALLS**

WITH LOUISIANA STYLE REMOULADE SAUCE

**SPINACH, STRAWBERRY AND WALNUT SALAD**

SERVED WITH RED WINE & FRESH HERB VINAIGRETTE

**MIXED FIELD GREEN SALAD**



## CHOICE OF THREE:

**SHRIMP AND ANDOUILLE SAUSAGE JAMBALAYA**

**CRAWFISH ETOUFFÉE**

SERVED WITH DIRTY RICE

**BLACKENED CATFISH**

**SEAFOOD CREOLE OR CHICKEN CREOLE**

**BLACKENED CHICKEN**



## ALL CAJUN BUFFETS ARE SERVED WITH:

**RICE PILAF**

**GARLIC MASHED POTATOES**

**CHEF'S CHOICE VEGETABLES**

**\$80.00\* PER GUEST**

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# Seafood Dinner Buffet



## CHOICE OF TWO:

### CHILLED SHRIMP

SERVED WITH COCKTAIL & REMOULADE SAUCE

### SNAPPER & SHRIMP CEVICHE

SERVED WITH TORTILLA CHIPS

### SMOKED SALMON

SERVED WITH CAPERS, CHOPPED EGGS,  
ONION & CREAM CHEESE

### MINI BAKED CRAB CAKES

SERVED WITH COCKTAIL & TARTAR SAUCE

### PASTA SALAD PRIMAVERA

### MIXED FIELD GREEN SALAD

### CLASSIC CAESAR SALAD

SERVED WITH CROUTONS AND SHAVED PARMESAN CHEESE

### ASSORTED GRILLED VEGETABLES

SERVED WITH BALSAMIC VINAIGRETTE

## CHOICE OF TWO:

### SEARED RED SNAPPER

TOPPED WITH A CRAB MEAT CREAM SAUCE

### GRILLED SALMON STEAK

WITH A HONEY SOY SAUCE & ROASTED SESAME

### BLACKENED CATFISH FILLET

### MAHI - MAHI

SERVED WITH CHAMPAGNE DILL CREAM SAUCE

### CRAB CAKES

SERVED WITH REMOULADE SAUCE

### FRIED COCONUT SHRIMP

SERVED WITH MANGO SALSA

### SHRIMP SCAMPI

### SEAFOOD PASTA

CHOICE OF MARINARA OR SAFFRON ALFREDO SAUCE

## ALL SEAFOOD BUFFETS ARE SERVED WITH:

RICE PILAF

GARLIC MASHED POTATOES

CHEF'S CHOICE VEGETABLES

## \$80.00\* PER GUEST

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# Hors d'Oeuvres

## COLD HORS D'OEUVRES (PER 100 PIECES)

CHILLED GULF SHRIMP SERVED WITH COCKTAIL & REMOULADE SAUCES	\$550.00*
BRUSCHETTA CAPRESE SALAD WITH BALSAMIC DRIZZLE	\$425.00*
ASPARAGUS IN PROSCIUTTO	\$400.00*
SMOKED SALMON ON TOAST POINTS	\$400.00*
MELON AND PROSCIUTTO	\$350.00*
CREAMY DEVILLED EGGS	\$400.00*
BELGIAN ENDIVE WITH CRAB SALAD	\$400.00*
MINI TEA SANDWICHES	\$300.00*



## HOT HORS D'OEUVRES (PER 100 PIECES)

BRUSCHETTA AL POMODORO	\$350.00*
FRIED COCONUT SHRIMP WITH COCKTAIL AND TARTAR SAUCE	\$600.00*
MINI CRAB CAKES SERVED WITH COCKTAIL AND TARTAR SAUCES	\$500.00*
SHAVED BEEF TENDERLOIN	\$600.00*
FRIED CHICKEN TENDERS WITH HONEY MUSTARD SAUCE	\$475.00*
BACON WRAPPED CHICKEN BITES	\$450.00*
BEEF EMPANADAS WITH CILANTRO SAUCE	\$450.00*
MUSHROOMS STUFFED WITH SPINACH AND HAM	\$475.00*
MINI BEEF SLIDERS	\$450.00*
CHICKEN EMPANADAS WITH CILANTRO SAUCE	\$450.00*
QUICHE LORRAINE (BITE SIZE)	\$400.00*
BUFFALO WINGS WITH BLUE CHEESE DIP	\$450.00*
VEGETABLE QUICHE (BITE SIZE)	\$400.00*
SPANAKOPITA	\$400.00*
STUFFED FRIED JALAPENOS WITH RANCH DIP	\$400.00*
BRISKET QUESADILLAS	\$500.00*
SPRING ROLLS SERVED WITH SWEET AND SOUR SAUCE	\$425.00*
SOUTHWESTERN SPRING ROLLS SERVED WITH CILANTRO SAUCE	\$425.00*
SWEDISH OR BBQ MEATBALLS	\$450.00*
WHOLE BAKED BRIE EN CROUTE	\$400.00*
WITH WALNUTS, DRIED FRUITS AND RASPBERRY FILLING	
SERVED WITH GOURMET CRACKERS (SERVES 20 PEOPLE)	



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# Grazing Boards

## GARDEN FRESH RELISH TRAY

ASSORTED RAW VEGETABLES, KALAMATA OLIVES,  
GREEN OLIVES, BABY CORN & GRILLED VEGETABLES  
SERVED WITH ONION DIP

<b>SMALL</b> (SERVES 25-30)	<b>\$300.00*</b>
<b>MEDIUM</b> (SERVES 30-55)	<b>\$350.00*</b>
<b>LARGE</b> (SERVES 60-80)	<b>\$475.00*</b>



## FRESH SEASONAL FRUIT DISPLAY

SERVED WITH AN ORANGE CREAM CHEESE DIP

<b>SMALL</b> (SERVES 25-30)	<b>\$325.00*</b>
<b>MEDIUM</b> (SERVES 30-55)	<b>\$400.00*</b>
<b>LARGE</b> (SERVES 60-80)	<b>\$425.00*</b>

## IMPORTED & DOMESTIC CHEESE DISPLAY

SELECTION OF CHEDDAR, STILTON, SWISS,  
BOURSIN, BRIE, BLUE & GOUDA

SERVED WITH GOURMET CRACKERS & GRAPES

<b>SMALL</b> (SERVES 25-30)	<b>\$400.00*</b>
<b>MEDIUM</b> (SERVES 30-55)	<b>\$500.00*</b>
<b>LARGE</b> (SERVES 60-80)	<b>\$600.00*</b>



## DELI TRAY

SLICED HAM, OVEN ROASTED TURKEY BREAST, ROAST  
SIRLOIN, SALAMI, WITH ASSORTED CHEESE, ASSORTED  
ROLLS & CONDIMENTS.

<b>SMALL</b> (SERVES 25)	<b>\$400.00*</b>
<b>LARGE</b> (SERVES 50)	<b>\$650.00*</b>

## CARVING STATIONS

ALL CARVING STATIONS SERVED WITH A SELECTION OF PETIT ROLLS  
& ASSORTED CONDIMENTS • **\$150 CHEF FEE PER CARVING STATION**

<b>ROASTED TURKEY BREAST</b> (SERVES 35)	<b>\$325.00*</b>
<b>BAKED HOMEY GLAZED HAM</b> (SERVES 35)	<b>\$400.00*</b>
<b>GRILLED BEEF TENDERLOIN WITH BEARNAISE</b> (SERVES 25)	<b>\$515.00*</b>
<b>PRIME RIB AU JUS WITH HORSERADISH</b> (SERVES 30)	<b>\$550.00*</b>



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# Hosted Consumption Bar

SUPER PREMIUM BRANDS	\$15.00*
PREMIUM BRANDS	\$13.00*
CALL BRANDS	\$12.00*
HOUSE WINE	\$10.00*
IMPORTED BEER	\$9.00*
DOMESTIC BEER	\$8.00*
HOUSE WINE PER BOTTLE	\$40.00*
HOUSE CHAMPAGNE PER BOTTLE	\$40.00*
DOMESTIC KEG BEER	\$550.00*
IMPORTED KEG BEER	\$650.00*
SOFT DRINKS	\$4.00*



## Cash Bar

• MINIMUM SALE OF \$500 PER BAR •

SUPER PREMIUM BRANDS	\$16.00*
PREMIUM BRANDS	\$14.00*
HOUSE CALL BRANDS	\$13.00*
HOUSE WINE	\$11.00*
IMPORTED BEER	\$10.00*
DOMESTIC BEER	\$9.00*
SOFT DRINKS	\$4.00*
BOTTLED WATER	\$4.00*

**BARTENDER FEE: \$120.00+TAX FOR 2 HOURS (MINIMUM 2 HOURS) • ADDITIONAL HOURS \$50.00+ TAX PER HOUR/BARTENDER**  
**CASHIER SERVICE FEE: \$100.00+ TAX FOR 2 HOURS • ADDITIONAL HOURS \$45.00 + TAX PER HOUR/PER CASHIER**

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# Signature Hosted Hourly Bar

• PRICED PER PERSON •

## CALL BRANDS

FIRST HOUR	<b>\$30.00* PER PERSON</b>
SECOND HOUR	<b>\$15.00* PER PERSON</b>
EACH ADDITIONAL HOUR	<b>\$12.00* PER PERSON</b>

## PREMIUM LIQUOR BRANDS

FIRST HOUR	<b>\$45.00* PER PERSON</b>
SECOND HOUR	<b>\$25.00* PER PERSON</b>
EACH ADDITIONAL HOUR	<b>\$20.00* PER PERSON</b>

## Hosted & Cash Bar Alcohol Brands

### CALL BRANDS:

J&B OR DEWAR'S  
JIM BEAN  
SEAGRAMS 7  
BEEFEATER GIN  
SMIRNOFF VODKA  
BACARDI LIGHT  
SAUZA TEQUILA

### PREMIUM BRANDS:

JOHNNY WALKER BLACK  
OR CHIVAS REGAL 12 YEAR  
MAKER'S MARK BOURBON  
JACK DANIELS  
TANQUERAY GIN  
ABSOLUTE VODKA  
BACARDI GOLD RUM  
EL JIMADOR TEQUILA

### SUPER PREMIUM BRANDS:

GLENLIVET 12 YEAR OLD  
WOODFORD RESERVE OR  
KNOB CREEK BOURBON  
CROWN ROYAL OR  
TX WHISKEY  
BOMBAY SAPPHIRE GIN  
GREY GOOSE OR  
TITOS VODKA  
FLOR DE CANA 12 YEAR RUM  
ESPOLON TEQUILA



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**START PLANNING TODAY  
& REQUEST MORE INFORMATION**



**CONTACT KAELI STEINER,  
CATERING DIRECTOR**





**GUARANTEES:** The Catering Department must be informed of your guaranteed number of guests 72 hours prior to the event. After this time, your guarantee may be raised but not reduced. If a final guarantee is not provided within the 72-hour deadline, the estimated number of guests will represent the guarantee and will be charged accordingly. Our advance preparation is 5% over the guarantee.

**PRICING:** A service charge of 24% will be added to all food prices and all hosted beverage prices. All charges, including the service charge, are subject to Texas State sales tax. Tax-exempt groups must provide a certificate in order to waive the State sales tax. All prices are subject to change without prior notification; however, we will honor those prices guaranteed with a signed catering contract.

**ROOMS & RENTAL:** Function rooms are assigned based upon the anticipated number of guests. If the number fluctuates, we may re-assign the room to better accommodate your guests. If your event is scheduled for outdoors, a back-up space will be assigned at the time of the booking and will be utilized upon the final decision of the Banquet Manager. Room rentals are based on actual guest room pick-up as well as food and beverage revenue. Your catering representative will discuss room rentals where applicable. Any changes in room set-up either after the Banquet Event Order has been signed or on-site may result in an additional set-up charge.

**DECORATIONS & LINENS:** To personalize your event with decorations, flowers, photography, music and entertainment, please ask your catering representative for a suggested list of vendors. Clients' decorations, displays, signage, etc., and their assembly are allowed with the approval of the Catering Director, and unless pre-arranged, must be removed immediately after the event. We do not allow any materials to be put on our walls. The hotel is not responsible for any damage to or loss of items provided by the client. The Menger Hotel offers white linen; however, special colors may be obtained for a nominal charge.

**AUDIO VISUAL:** The hotel has its own on-site audio-visual company. Your catering representative will be happy to assist you in securing the equipment or connect you with the company's on-site technician. Groups are allowed to supply their own in-house audio-visual equipment.

**MISCELLANEOUS:** Music and entertainment provided by the client is welcomed; however, due to the consideration of our other guests, offensive language and music is not permitted. The hotel reserves the right to control the volume of sound from musical groups and entertainment. Rice, birdseed, confetti or glitter is prohibited inside and outside the hotel.

**DEPOSIT POLICY:** The hotel requires a non-refundable deposit of 20% of the estimated Food and Beverage minimum at the time of booking your wedding. 30% of the estimated balance is due 90 days prior to the event date. The balance of 40% is due two weeks prior to the event date. The balance of 10% is due the week of the event. All consumption items will be posted at the end of the event and charged to the credit card on file (or credited back against the deposits paid).

**CANCELLATION POLICY:** The cancellation fee will be charged as follows:

0 to 30 days prior to the event – 100% of the estimated charges

31 to 60 days prior to the event – 50% of the estimated charges

61 to 90 days prior to the event – 30% of the estimated charges

Beyond 90 days prior to the event - \$1,000

**CONTACT: KAELI STEINER, CATERING DIRECTOR FOR THE MENDER HOTEL**  
**DIRECT: (210) 293.3416 OR EMAIL: KSTEINER@MENDERHOTEL.COM**