

*One Night,
One Memory...
Begin your story with us...*



*Simply the best, our award winning team will ensure your fairytale starts in the tradition of the
Gunter, est. 1909*

All of our packages include

Honeymoon Suite complete with chocolate covered strawberries and champagne

Complimentary stay on your first anniversary with breakfast in bed

House white or ivory linen and napkins

Menu tasting prior to your event for up to (4)

Cake cutting & service

Gold or silver chargers and table numbers

Dance floor and staging

Champagne toast for all of your Guests

Choice of three (3) Butler passed hors d'oeuvres

Votive candles

Special overnight rates for your out of town Guests

Star Site customized website for Guest reservations

Starwood points for SPG members

Award winning event planning and execution



Plated Menu

*Plated menu's offer your choice of three Butler passed hors d'oeuvres
Choice of one Starter, Warm Artisan Rolls with Sweet Butter, Iced Tea,*

Starbucks® Coffee & Assorted Tazo® Teas

Hors d'Oeuvres

Cold

Bruschetta of Diced Tomato, Basil Chiffonade & Olive Oil Drizzle

Beef Tenderloin with Horseradish Cream on Crostini

Smoked Salmon on Pumpernickel with Caper Cream

Chicken with Avocado Cream on a Pita Triangle

Seasonal Melon wrapped in Prosciutto

Shrimp Shooter, Rustic Jalapeno Cocktail Sauce

Shrimp & Scallop Ceviche Shooters

Tuna tartare with wasabi crème fraiche and micro greens

Roasted tomato and basil cream on focaccia

Brie, apple and pecan on sour dough toast point

Roasted wild mushrooms on sour dough toast point

Hot

Vegetable Spring Rolls with Sweet Chili Sauce

Shrimp Quesadilla

Cilantro Lime Shrimp Skewer

Beef or Chicken Empanada

Mini Brie en Croute with Raspberry-Honey Drizzle

Beef Skewer with Chimichurri

Jalapeno Chicken Diablos wrapped in Smokehouse Bacon

Chicken Satay with Szechuan Sauce

Micro Pulled Pork Sliders

Mini Beef or Chicken Wellingtons

Mini chicken cordon bleu

Mini Rubens in puff pastry

Shrimp spring rolls with Thai sweet sauce

Thai shrimp with orange ginger sauce

Beef arepas with salsa picante

Focaccia – grilled eggplant with medley of olives, red pepper & Italian cheeses

Starters

Roasted Potato Soup, Smoked Bacon, Crème Fraiche

Mexican Tortilla Soup with Flash Fried Tortilla Crisps

Tomato Basil Bisque, Baked Parmesan Wheel

Fresh Spinach Salad, Shaved Red Onion, Mushroom, Warm Bacon Dressing

Gunter Salad, Fresh Field Greens, Honey-Raspberry Vinaigrette

Iceberg Wedge, Crumbled Bacon, Cherry Tomatoes, Bleu Cheese Crumbles

Classic Caesar Salad, House-made Garlic Croutons, Grated Parmesan

Crisp greens, dried cranberries, apples and great hill bleu cheese, spiced rum vinaigrette

Mesclun greens and fresh pear salad, crumbled bleu cheese, toasted pecans, red wine vinaigrette

Boston bibb and baby rocket salad, sweet tomatoes, Asiago cheese, candied walnuts, raspberry dressing

Farm house salad - local organic greens, cucumbers, carrots, beets and Dijon vinaigrette

Bibb lettuce and baby spinach salad, blueberry and goat cheese crumble, with a maple spice vinaigrette

Steakhouse salad, baby iceberg lettuce, crispy fried pancetta, red onion, blue cheese dressing

Mozzarella and fresh tomato salad

Enhancements

Shrimp Cocktail

Shrimp and Lobster Rolls with Honey-Miso Dipping Sauce

Herb Crusted Sea Scallops over Wild Mushroom Risotto

Shucked Texas Oyster shooter with lemon shallot mignonette

Gorgonzola & Walnut Ravioli with Pancetta and Swiss Chard

Cilantro marinated Maine lobster and seaweed salad

Marinated grilled lamb chops with mint demi-glace

Pan Seared Crab Cake, Avocado Mousse, Toasted Corn & Black Bean Salad

Jonah crab cakes with red pepper aioli

Lobster medallion on Bibb lettuce

Kobe beef slider with caramelized onion

Sea scallops wrapped with apple smoked bacon

\$6 additional per person per appetizer

Gelato two flavors

\$12 per person

Assorted Chocolate Truffles

\$48 per dozen

Chocolate Dipped Strawberries

\$32 per dozen

Entrée Selections

Poultry

Sautéed Chicken Breast with a Vermouth Veloute \$50

Grilled Chicken with Mozzarella, Roma Tomato, Basil Pesto Cream Sauce \$50

Parmesan-Panko Crusted Chicken Breast, Roasted Red Pepper Coulis \$52

Lemon garlic chicken, rosemary pan jus, roasted fingerling potato, haricot verts, baby carrots and patti pan squash \$50

Pan-seared Frenched chicken breast – wild mushroom duxelle and spinach wild rice, oven roasted ratatouille and wild mushroom demi-glace \$56

Chicken saltimbocca - prosciutto, aged provolone and sage, Chianti demi-glace, garlic sautéed baby spinach, garlic whipped potato \$56

Seafood

Baked Texas Red Fish, roasted tri-colored potato, julienne carrots, zucchini and squash, lemon beurre blanc \$60

Seared Atlantic salmon, black trumpet beurre blanc, timbale of wild rice pilaf, fresh asparagus, baby carrots and Patti pan squash \$55

Seared sea bass, garlic butter sauce, chive whipped potato, baby carrots, zucchini and sun burst squash \$70

Pan roasted halibut, sun-dried tomato beurre blanc, herb roasted baby potatoes, oven roasted ratatouille drizzled with Tuscan olive oil \$70

Beef, pork & lamb

Pan-seared NY Strip, merlot demi-glace, bleu cheese butter, onion relish, roasted Yukon gold potato and haricot vert, baby carrots and patti pan squash \$60

Fire grilled Texas Ribeye, cabernet demi-glace, crab béarnaise, roasted red jacket potato, braised rainbow swiss chard \$65

Herb crusted Colorado rack of lamb, rosemary-mint demi-glace, roasted potato, fresh asparagus, baby carrots and patti pan squash \$70

Grilled center cut pork tenderloin, French grain mustard cream sauce, buttered baby vegetables, wild rice with roasted pecan \$60

8oz Bacon wrapped beef tenderloin, Chianti rosemary demi-glace wild forest mushroom duxelle, over roasted tri-colored potato grilled asparagus \$65

Tri-colored orzo stuffed acorn squash, with grilled squash and aspiration finished with citrus butter \$48

Duo

Petit filet mignon, cabernet demi-glace and lemon-basil roasted shrimp, lemon butter sauce, roasted parmesan baby Yukon potatoes, fresh asparagus, baby carrots and sun burst squash \$70

Butter roasted lobster tail and petit filet mignon, pinot noir demi-glace, roasted Tri-colored potato, asparagus, baby carrot and patti pan squash \$75

Petit filet mignon, cabernet demi-glace and pan seared salmon, lemon butter sauce, chive whipped potato, fresh asparagus \$65

Cowgirl cut grilled ribeye with half buttered lobster tail, wild mushroom risotto and blue cheese charred brussel sprout \$75

Starch Options

Horseradish Mashed Potatoes~ Wild Mushroom Polenta

Tri Colored Roasted Potatoes~ Wild Rice Pilaf

Candied Bacon Grits ~Vegetable Options

Green Been Amandine Bacon Wrapped Asparagus

Sautéed Baby Vegetables ~Roasted Broccolini

Honey Buttered Baby Carrots

Buffet Dinner Package

Our Dinner Buffet offers your choice of three Butler passes hors d'oeuvres

Choice of one Starter, Warm Artisan Rolls with Sweet Butter, Iced Tea,

Starbucks® Coffee & Assorted Tazo® Teas

Salads

Field Greens, Fresh Strawberries, Crumbled Goat Cheese, Candied Pecans, Sliced Red Onion

Strawberry-Dijon Mustard Vinaigrette

Gunter Caesar Salad, House-made Garlic Croutons, Shaved Parmesan

Caprese Salad with Bocconcini Mozzarella, Cherry Tomatoes, Basil Chiffonade, Aged Balsamic

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*Balsamic Marinated NY Strip*

*Grilled Chicken Breast with Tomato Caper Sauce*

*Chicken Piccata with Lemon & Thyme Cream*

*Blackened Pork Loin Roulade with Poblano Cream Sauce*

*Seared Salmon with Chipotle Glaze*

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Butter Whipped Rosemary Potatoes & Fresh Vegetables of the Season

\$64 two entrée ~\$72 three entrée

Dinner Station Enhancements

Stations require Attendant Fee of \$100 per station for 2 hours.

A minimum of 4 Stations are required for a dinner replacement.

Pasta Bar 16

Spicy Italian Sausage, artichoke hearts and Vodka Cream Sauce, Crimini Mushrooms, sliced peppers and Bolognese Sauce fresh Arugula, teardrop Tomatoes and Putanesca Sauce

Mac Bar 15

Red Dorset Cheese, shaved tasso ham & caramelized shallots charred tomato, pancetta fizzle & Basil Pesto Cream mesquite bacon, blackened Bay Shrimp, Diablo Queso with Manchego Cheese

Mashed Potato Bar 12

Yukon Gold and Red Skinned Mashed, Herb Grilled Chicken, Blue Cheese Crumbles, Grilled Onions, Shredded Cheddar Cheese, Bacon Bits, Sour Cream, sautéed mushroom, and Fresh Chives

Stir Fry Station 19

Pork, chicken, broccoli, carrots, chestnuts, bamboo shoots steamed rice, fried rice, mini egg roll, Szechuan sauce, spicy pineapple Asian sauce

The Carvery

Inside Round of Beef

With Horseradish Cream

Whole Grain Mustard and Artisan Rolls

\$425~50 Guests

Herb Roasted Turkey Breast

Citrus-Cranberry Chutney and Sweet Rolls

\$350~30 Guests

Classic Shrimp Scampi 19

Lemon Scented Basmati Rice or Garlic Buttered linguini, lemon butter sauce, garlic butter sauce

Philly Cheesesteak Sliders 16

Sliced chicken and beef, mushroom sautéed peppers and onions ,cheese, sliced baguette

Moo-Shoo Beef & Chicken, 18

Mushrooms, onions, peppers & sliced shoot, peas, hot pepper, snap pea, shredded carrot, plum sauce and black bean garlic sauce

Salad Station 14

Grilled Chicken, Shrimp, Romaine, Spinach, Spring Mix, Arugula Assorted Dressing, Sourdough Croutons, Parmigiano-Reggiano, olives, garbanzo, peppers, onions, feta, mixed cheese, mushrooms & tomato

Crab Cake Station 22

Seared crab cakes, wild rice pilaf, fresh rocket spicy rémoulade, pesto mayo, assorted hot sauces, grain mustard, dijon mustard

Grain Mustard Crusted Pork Loin

Rosemary Aioli and Artisan Rolls

\$300~25 Guests

New York Strip au Poivre

bordelaise Sauce and Silver Dollar Rolls

\$350~25 Guests

Inclusive Bar Packages

Familiar Bar Package:

Premium Brands, Domestic & Imported Beers, House Wines and Soft Drinks (excludes Cordials) 16 first hour; 10 each additional hour

Appreciated Package:

Deluxe Brands, Domestic & Imported Beers, House Wines and Soft Drinks (excludes Cordials) 18 first hour; 12 each additional hour

Limited Bar:

Domestic & Imported Beers, House Wines and Soft Drinks 14 first hour; 10 each additional hour

Familiar Brands~\$7

*Bourbon: Jim Beam White Label
Scotch: Johnnie Walker Red Label
Vodka: Smirnoff
Gin: Beefeater
Whiskey: Seagram's 7
Rum: Bacardi Superior
Tequila: Sauza Gold*

Cordials~\$8.50

*Courvoisier VS
Amaretto
Disaronno
B&B
Grand Marnier
Kahlua Baileys Irish Cream 9*

Imported & Craft Beer~\$6.50

*(choice of 3)
Corona
Dos XX Lager
Amstel Light
Shiner
Sam Adams Lager
Alamo
Blue Moon*

Domestic Beers~\$6

*(choice of 3)
Budweiser
Bud Light
Miller Lite
Coors Light*

Appreciated Brands~\$8

*Bourbon: Jack Daniels
Scotch: Johnnie Walker Black Label
Vodka: Absolut
Gin: Bombay Sapphire
Whiskey: Crown Royal
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold*

Banquet Wine Selection~\$8

*(choice of 4)
BV Century Cellars Chardonnay
Placido Pinot Grigio
Beringer White Zinfandel
J Roget Sparkling Wine
Two Vines Sauvignon Blanc
Glass Mountain Merlot
BV Century Cellars Cabernet Sauvignon
Canyon Road Pinot Noir*

Soda & Mineral Waters~\$4

*For Cash Bars Add \$.50 per Beverage
Bartender/Cashier Fee
\$100 for 3 Hours/\$25 each Additional
(1) Bartender/Cashier*

required for every 100 Guests

Minimum Guarantee of \$300

required for Cash Bars

Ceremony Package



Event Room and Banquet Chairs

1 hour Duration plus Time for Set-up

Ceremony Fee \$750

Crystal Ballroom \$1,500

(at least one hour needed to convert over to a reception)

Décor

Complimentary Centerpieces

*Glass Hurricane Vases with Tall White Candles Round Mirror Plates
Silver or Gold Rimmed Crackle Vases with Tall White Candles
Glass Votives with White Tea Candles*

Complimentary Linens

*White or Ivory Tablecloths for all Tables
White or Ivory Napkins Rolled, Fan, Fleur de Lis, or Menu Card Fold*

Specialty Linens

*Black, White or Ivory Chair Covers with Sash
\$5.50 per*

*Satin, Pintuck, Crush and Crinkle Table Linen
\$30.00 per*

*Overlay Table Linen
\$20.00 per*

*Black Spandex Chair Covers
\$5.50 per*

*Napkins
\$2.00 per*

*Sash
\$3.00 per*

Prices Above are Estimated and do not include Delivery Fees

Information

Service Charge

A 23% taxable service charge and applicable state sales tax will be Added to all food and beverage charges as well as any audio visual Equipment charges and function room set-up/rental fees.

Guest Count

Your final guarantee of attendance is due 2 weeks Prior to the event, at that point, it is possible to increase The guests count number but not reduce the number Below your final guaranteed count. If guests exceed the Guarantee, appropriate charges will be incurred.

Food and Beverage

Food, beverage and alcohol are not allowed to be brought into the hotel From any outside source with the exception of the wedding cake. The service, sale and consumption of all alcoholic beverages Are regulated by the state alcoholic beverage commission.

Menu Tasting

Once a contract is signed, we will be delighted to Set a time for a menu tasting. Please consult your Event planner for availability, two weeks' notice required.