



THE GUENTHER HOUSE

CARL HILMAR GUENTHER,

THE FOUNDER OF PIONEER FLOUR MILLS, BUILT THIS

ELEGANT HOME IN 1859. BEAUTIFULLY RESTORED,

THE GUENTHER HOUSE WELCOMES VISITORS AS A

MUSEUM, RESTAURANT, SPECIAL EVENTS FACILITY AND GIFT SHOP.





Special Events

EVENING

Whether you are in San Antonio for the first time, or have lived here all your life, a visit to the Guenther House is special. For a few moments you can step back in time into the lives of an early Texas miller's family. Imagine someone playing a tune on the piano... the laughter of children...guests dancing the night away in the Roof Garden...



*The entire Guenther House facility is available for exclusive or private parties.
Hours for such events are limited. Please call for details.*

THE ROOF GARDEN

The entire top floor is referred to as The Roof Garden; a spacious, airy, former ballroom, with an adjoining open terrace overlooking the San Antonio River. The main room features its original porcelain tile floors, ceiling lanterns, wall sconces, charming brick fireplace and fountain.

Capacity - 40 to 50 people

THE ARBOR

For outdoor gatherings, The Arbor offers a unique dining experience.

The lovely manicured grounds grace the tables under the patio.

Capacity - 60 under The Arbor, 150 utilizing lawn area.

A rain back-up plan is a must for any outdoor rental.

FOR PRIVATE PARTIES AND GATHERINGS

The Roof Garden, Tearoom and Arbor are available to private groups for parties, business meetings, conferences or charitable functions.

The Arbor and Tearoom are only available during non-operating hours, 6pm - midnight.



Please find enclosed two forms: "Facilities Usage Regulations" and the "Request for Use of the Guenther House Facilities". These regulations should be read carefully before filling out.

Upon receipt of the form entitled "Request For Use of The Guenther House Facilities" and approval of this request, a contract will be forwarded confirming the reservation.

If you have any questions, would like to schedule a tour, or need further assistance, please do not hesitate to call (210) 227-1061 or 800-235-8186.

Ask for Special Events Department.

Rental Rates



FRIDAY | SATURDAY | SUNDAY

6 p.m. to Midnight

\$3,400 - Rental of Arbor
\$4,000 - Rental of the Roof Garden and Tearoom
\$5,000 - Rental of Entire Facility

WEDNESDAY - THURSDAY

6 p.m. to Midnight

\$2,000 - Rental of Arbor
\$2,300 - Rental of the Roof Garden and Tearoom
\$3,500 - Rental of Entire Facility

Plus Tax

Approved Caterers for the Guenther House Facilities



Guenther House Catering	(210) 227-1061
Beverage Catering by Rookies	(210) 645-1849
Catering by Don Strange	(210) 434-2331
Catering by the R K Group	(210) 223-2680
True Flavors Culinary Planners	(210) 226-3670

Guenther House Rental Policies



RENTAL DEPOSIT POLICY

A fifty percent (50%) deposit of the entire rental fee is due in order to reserve a specific date. The deposit becomes non-refundable on the fifteenth (15) day after signing the initial “Contract for the Use of The Guenther House Facilities”.

A non-refundable deposit of thirty percent (30%) of the projected Food and Beverage is due three (3) months prior to the event if Guenther House Catering is selected. Menu prices are subject to change, but may be confirmed three (3) months prior to the event. All food and non alcoholic beverages are subject to state sales tax and a 20% service charge; all additional services (e.g.; rentals) provided by the Guenther House are subject to a 20% service charge.

The final balance is due ten (10) business days prior to the event. Any amounts that exceed that which has already been paid will be due upon the conclusion of your function.

If the actual amounts paid were over the actual bill, then our Accounting Department will refund the difference.

MISCELLANEOUS INFORMATION

The House will accommodate up to one-hundred (100) guests, utilizing upstairs and downstairs.

The Arbor may accommodate up to one-hundred fifty (150) guests, with a rain plan in place.

One-hundred (100) guests is the maximum indoor capacity for The Guenther House, therefore it is required that a rain plan is in place for the event if the expected guest count is over one-hundred (100) guests. The rain plan should include reserving a tent with an additional deposit of \$250.00 to house the appropriate number of guests. Three (3) business days prior to the event the tent may be canceled if it is not needed; however the deposit for the tent shall be forfeited at this time. Total price of tent depends on size and specifications required.

An on site ceremony is permitted with the following fees due:

1-100 guests \$300*

101-150 guests \$450*

**Does not include venue fee or rental of additional chairs, if required.*

Security Guard Fee and Clean Up Fee are included in rental.

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: wedding coordinator, event planner, cake, musicians, DJ, florist, and photographer, etc. These vendors must coordinate set up and breakdown times, and equipment needs with the Special Events Coordinator or the outside caterer prior to the event.

For wedding events, we strongly recommend hiring a wedding coordinator.

Facilities Usage Requirements



- The Guenther House is part of C.H. Guenther & Son, Inc.'s history, and its contents consist of irreplaceable items. Exhibits cannot be moved, and requesting parties must exercise great care to ensure that **nothing** is damaged.
- The Guenther House, excluding the outdoor Arbor, is not accessible to those individuals unable to negotiate stairs.
- The collection of funds in or about The Guenther House facilities for subscriptions, registration fees, membership fees, sales of goods, products or services is prohibited.
- A staff member of The Guenther House will remain present at all events. The primary concern will be the physical security of The Guenther House and its furnishings.
- Smoking is prohibited on all grounds of The Guenther House, except at the two (2) designated smoking areas.
- The Guenther House reserves the right to approve all details of the event including the copy for invitations, advertising, news releases, etc.
- Any outside music must end by 10:00 p.m.
- Use of The Guenther House as a rain plan for an event scheduled in another location is prohibited, unless the rental fee is paid in full.
- Any equipment brought into The Guenther House must have prior approval of Guenther House management.
- No birdseed, rice, flower petals, confetti, glitter, sparklers, flame lanterns or other materials of such nature may be used in or upon The Guenther House facilities.
- No nails, screws, metal hooks, adhesive, tape or other materials of such nature, may be driven in or placed on any wall, paneling, molding, light fixture or structure inside or outside The Guenther House.
- No furniture (including piano, tables, chairs, or any other pieces) may be moved without written authorized approval from The Guenther House management two weeks prior to the event. If approval is granted, such moves may be made only by The Guenther House staff.
- The antique furniture in the parlor area is not to be used in any capacity.
- All rental equipment, i.e. tables, chairs, etc., are to be delivered no earlier than the day of the event and must be removed from The Guenther House facilities immediately following each usage. Any changes in this procedure must be pre-arranged through The Guenther House management. The Guenther House is not responsible for the storage of any items.
- The caterer or any other vendor may not begin setting up until 4:00 p.m., Monday through Sunday, unless authorized by The Guenther House management.
- Parking for catering staff is available in the main Guenther House parking lot on South Alamo St.

Facilities Usage Requirements



- No more than two (2) vehicles may be parked by vendor at the loading drive at one time. When unloaded, the vendor must move the vehicle immediately to the South Alamo St. parking lot.
- The Guenther House kitchen is available for use only by those caterers on the “Approved Caterers for The Guenther House Facility” list.
- Clean up of The Guenther House is to be provided by the caterer. All food and beverages must be removed from The Guenther House facilities immediately following the event.
- Servers must keep serving areas free of debris.
- The caterer must provide tray stands for used glasses/plates.
- Bottled propane gas is not permitted in or upon The Guenther House facilities. Canned heat may be used. Outdoor cooking is permitted. The Guenther House management will advise of approved locations.
- The proper disposal of all refuse is important especially liquids. Nothing (including water and ice) is to be poured in the flowerbeds or on the grass areas. Liquids are to be poured into leak-proof containers with caps and disposed of, along with solid waste and disposed of by caterer. Nothing is to be poured into the kitchen sink. Large, clean waste cans with liners are to be supplied by the caterer and placed near each serving table.
- Caterers must have completed each item listed in the Caterer's Clean-Up Checklist within two (2) hours of the ending of any event unless other arrangements have been made with The Guenther House management.
- Caterer must be notified of any and all vendors for each event: wedding coordinator, event planner, cake, musicians, DJ, florist, photographer, etc. These vendors must coordinate set up and breakdown times, and equipment needs with the Special Events Coordinator or the outside caterer prior to the event.
- The Guenther House and any of our approved beverage caterers serve alcohol in accordance with all TABC laws and regulations. Bartenders can face criminal penalties such as huge fines and even up to one year of jail time for selling alcohol to a minor or selling alcohol to an intoxicated person. We will refuse service to anyone that shows signs of intoxication or that doesn't have a VALID government-issued photo ID in their possession, no exceptions. No outside alcohol is allowed during any event unless brought on the property by Guenther House approved beverage caterer. Guests cannot bring their own alcoholic beverages! Guests also cannot leave the premises with alcoholic beverages. Section 28.10 of the Alcoholic Beverage Code says, "A mixed beverage permittee may not permit any person to take any alcoholic beverage purchased on the licensed premises from the premises where sold." Under no circumstance will The Guenther House break any of these TABC laws and regulations.
- Under NO circumstances is the facility available before 6 o'clock pm.

The responsibilities of the Guenther House Event Coordinator are to ensure that the set up concerning the catering is carried out as planned and to adhere to the time line/schedule provided by the host.

Request for use of the Guenther House Facilities



*The Guenther House is available on a limited basis for privately sponsored special events and functions.
Hours for such events are limited.*

Please read the enclosed Facilities Usage Regulations before filling out this form.

Individual Name / Organization Name requesting usage (Please Print)

Mailing Address _____

Email _____

Daytime Phone _____

Purpose of the event _____

Coordinator of the Event _____ Phone _____

Date of the Event _____ Estimated Attendance _____

Starting Time of the Event _____ Departure Time _____

Facility Requested _____

Caterer Selected from the Approved Caterers List _____

Special equipment to be used (chairs, tables, projector, tent, etc.) _____

Extra Security Requested _____

I agree to abide by the Regulations regarding use of the Guenther House Facilities.

Individual Name requesting use (Please Print)

Signature _____ Date _____

Alternate Contact _____ Phone _____

**Please return completed form to Special Events Coordinator, nmaldonado@chg.com
or fax to 210-444-7209.**

Directions



THE GUENTHER HOUSE

205 E. GUENTHER STREET | SAN ANTONIO, TEXAS 78204

SPECIAL EVENTS 210.227.1061

www.guentherhouse.com



FROM INTERSTATE 35

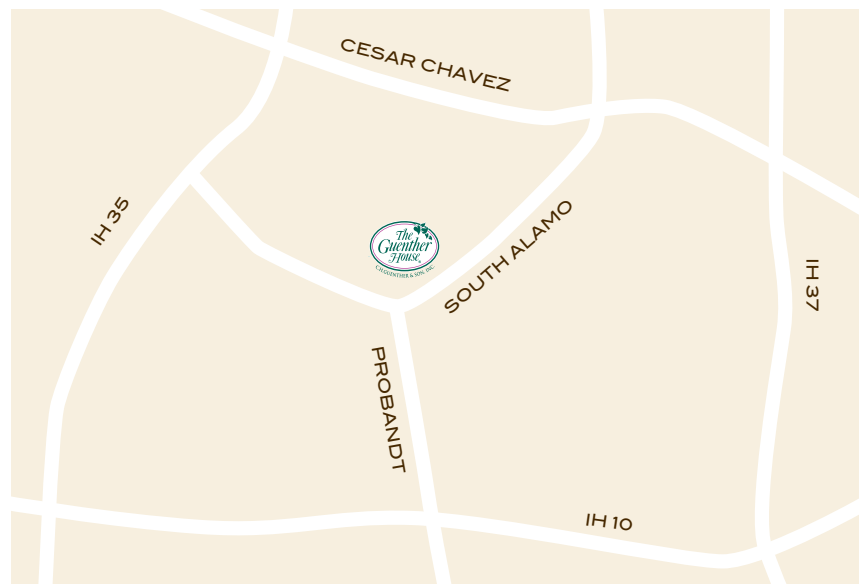
Take IH-35 South (towards Laredo). Exit 155A (South Alamo) and turn left under the freeway. Follow South Alamo until you cross over the railroad tracks (3rd stop light), on the left hand side are large green wrought iron gates; this is the entrance to our parking lot.

FROM THE AIRPORT

Take 281 South (which is also IH-37 South when approaching downtown). Exit 140B (Ceasar Chavez-Alamodome). Turn right at the light onto Ceasar Chavez. Go to the second light and turn left onto South Alamo. Follow South Alamo for approximately $\frac{3}{4}$ of a mile, immediately after crossing over the river, turn right into a set of large green wrought iron gates, this is the entrance to our parking lot.

FROM INTERSTATE 10 - EASTBOUND

Take the Probandt Street exit and turn left under the freeway. Follow until Probandt dead ends onto South Alamo, turn right onto South Alamo, on the left hand side are large green wrought iron gates, this is the entrance to our parking lot.





Catering Menu



EVENING

Hors d'oeuvres

4 dozen minimum per hors d'œuvre when used as an enhancement to any buffet or entrée selection



PULLED PORK & BRIE QUESADILLAS

oven roasted pulled pork and Brie cheese melted together in a grilled White Wings flour tortilla
served with mango salsa or pico de gallo
\$40 dozen

COCONUT SHRIMP

lightly panko and coconut breaded gulf coast shrimp
served with Chinese plum sauce
\$40 dozen

QUAIL BITES

quail breast stuffed with sweet mini bell peppers and brie cheese wrapped
in applewood smoked bacon and tossed in jalapeno jelly
\$40 dozen

JALAPENO CHICKEN BITES

chicken breast stuffed with jalapenos and cream cheese wrapped up
in applewood smoked bacon and tossed in our raspberry chipotle sauce
\$31 dozen

CRISPY ASPARAGUS STRAWS

asparagus wrapped in fresh prosciutto, filo dough, parmesan cheese and baked to a golden crisp
\$26 dozen

MARINATED BEEF SKEWERS

asian inspired marinated beef skewers served in bibb lettuce cups with sliced cucumbers and carrots
\$37 dozen

WATERMELON, MANCHEGO & SERRANO HAM SKEWERS

sweet seedless watermelon matched up with sharp Manchego cheese and salty serrano ham assembled together
in bite sized skewers and finished off with piquant black pepper and extra-virgin olive oil sprinkle
\$24 dozen

GUENTHER HOUSE GRILLED VEGETABLE HAND PIES

grilled squash, zucchini, tomato, asparagus, Portobello mushrooms, red onions and Swiss cheese
wrapped in our flaky strudel dough and topped with marinara sauce
\$31 dozen

GRILLED BABY LAMB CHOPS

Lamb chops grilled to perfection and served with fresh cilantro pesto
market price dozen



*\$6.00 per person will be added to the total bill for white linens and napkins,
china, flatware and glassware if catered by The Guenther House.*

Above prices do not include the applicable state sales tax or the 20% service charge. Prices are subject to change.

Hors d'oeuvres

4 dozen minimum per hors d'œuvre when used as an enhancement to any buffet or entrée selection



CHICKEN N' WAFFLES ON A STICK

a delicious light and crisp Belgian waffle made with our very own Southern Sweet Cream Waffle mix skewered with a crispy baked chicken tender and drizzled with grade A maple syrup

\$26 dozen

COASTAL CRAB CAKES

coastal crab and vegetables packed together and breaded in panko bread crumbs then baked to a golden crisp, served with a spicy wasabi mayo on top

\$43 dozen

SHRIMP COCKTAIL

traditional shrimp cocktail with a spicy twist

\$40 dozen

AHI TUNA

Chinese Five Spice encrusted pan seared fresh ahi tuna served with a spicy wasabi mayo
Market price dozen

ROASTED RED BELL PEPPER & OLIVE TAPANADE BRUSCHETTA

featuring our crunchy Tribeca Oven rustic olive baguettes

\$23 dozen

SAUTEED SPINACH & WILD MUSHROOM BRUSCHETTA

with Texas goat cheese and our crunchy Tribeca Oven French baguettes

\$23 dozen

BEEF, CHICKEN OR VEGETABLE HAND PIES

baked in our flaky pastry dough and served with cilantro pesto

\$29 dozen

VEGETARIAN STUFFED MUSHROOMS

sautéed mix of seasonal vegetables baked into mushroom caps and topped with parmesan cheese

\$23 dozen



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china, flatware and glassware if catered by The Guenther House.*

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Gourmet Party Trays



CHARCUTERIE BOARD

a variety of cured meats to include prosciutto, ham and salami,
gourmet Artisan cheeses, Marcona almonds, dried fruits and gourmet crackers

\$13 per person

CRUDITÉ PLATTER

a variety of seasonal blanched baby vegetables to include broccolini, carrots and green beans,
Kalamata and green olives, mini Kosher pickles, and a variety of sweet grape tomatoes

\$8 per person

BLACKENED SALMON

blackened baked salmon with Tribeca Oven breads,
cucumbers, cream cheese, hard boiled eggs, capers & red onions
market price



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china, flatware and glassware if catered by The Guenther House.*

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Fresh Salads

Please Select One



SOUTHWEST CAESAR

crisp romaine tossed with fresh parmesan, a mild chipotle Caesar dressing and crisp confetti tortilla strips
\$9 | add shrimp (2) \$11

CAPRESE SALAD

fresh mozzarella Roma tomato cups with crisp field greens, asparagus, fresh basil, & balsamic basil vinaigrette
\$10

TRADITIONAL CAESAR

romaine hearts Caesar salad with parmesan crisp
\$8

GUENTHER HOUSE SALAD

mixed spring greens with toasted pecans, feta cheese & raspberry chipotle vinaigrette
\$8

ARUGULA APRICOT SALAD (SEASONAL)

fresh arugula leaves, sliced ripe apricots and fennel topped with balsamic vinaigrette and toasted pistachios
\$10

POMEGRANATE PEAR SALAD (SEASONAL)

mixed spring greens with marinated pears, crumbled goat cheese,
sugared Texas pecans & pomegranate vinaigrette
\$10

SOUTH AMERICAN SHRIMP SALAD (SEASONAL)

ice cold shrimp, jicama, mangos, red and green bell peppers, serrano peppers, grape tomatoes
and cilantro all tossed together in a refreshing South American inspired lime dressing
served with fresh avocados and tostada chips
\$14



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china, flatware and glassware if catered by The Guenther House.*

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Soups

Please Select One



ROASTED CHICKEN, VEGETABLE AND NOODLE SOUP

the ultimate in comfort food! Pioneer Roasted Chicken Gravy simmered together with chicken stock, chicken breast, fresh thyme, corn, peas, and carrots topped with capellini noodles

\$5 cup

CHICKEN TORTILLA SOUP

spirited Tex-Mex flavors, chicken breast, and a variety of vegetables pack this hearty soup made with San Antonio River Mill Chicken Gravy. Topped off with freshly fried tortilla strips, cilantro & sour cream

\$5 cup

TOMATO BASIL SOUP

rich and creamy Pioneer Old Fashioned Gravy blended together with savory-seasoned vegetable stock, tomatoes, fresh basil and garlic

\$5 cup

BROCCOLI CHEESE SOUP

a Guenther House favorite

\$5 cup

POTATO LEEK SOUP

red new potatoes and leeks blended together with vegetable stock, garlic and freshly grated nutmeg

\$5 cup

BUTTERNUT SQUASH SOUP (SEASONAL)

fresh butternut squash and sweet golden apples blended together with onions, chicken stock and fresh, fall-inspired spices

\$5 cup

SHRIMP BISQUE

hearty chunks of Texas Gulf Coast Shrimp mixed together with Pioneer Old Fashioned Gravy and onions, celery and bell peppers

\$8 cup



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Dinner Entrées

minimum of 40 guests per entrée



*all dinners are served with freshly baked Tribeca Oven assorted breads,
two (2) sides, and our exclusive "Founders Choice" coffee and iced tea*

PIONEER SEASONED GRILLED SALMON

with a chanterelle lemon caper sauce

\$42

PARMESAN CRUSTED CHICKEN

panko crusted chicken with parmesan cheese

baked to a crispy perfection

\$35

PIONEER SEASONED PORK TENDERLOIN

with apple or cherry chutney

\$40

CHICKEN PICCATA

with a lemon caper sauce

\$42

PIONEER SEASONED GRILLED CHICKEN

glazed with jalapeño preserves

\$36

CRAB CAKES

with a wasabi mayo or saffron beurre blanc sauce

\$48

CHICKEN MARSALA

sautéed chicken breast in a rich Marsala

wine and mushroom sauce

\$36

MEDITERRANEAN CHICKEN

chicken breast sautéed with fresh mushrooms,

tomatoes, and artichoke hearts in a white wine

basil sauce, served with olive oil garlic seasoned

pasta or roasted garlic mashed potatoes

\$36

BEEF TENDERLOIN

with a wild mushroom jus

\$42

GRILLED CHICKEN FETTUCCINE ALFREDO

\$35

CHICKEN ROLATINI

grilled chicken breast stuffed with cream cheese

and roasted jalapeños, mini sweet bell peppers

and topped with raspberry chipotle sauce

\$36

VEGETARIAN PLATE

garlic mashers, roasted portobello mushrooms,

spinach, baby carrots, and asparagus

\$34



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china, flatware and glassware if catered by The Guenther House.*

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Entrée Sides



please select two (2) sides, unless otherwise specified in the entrée description

OLIVE OIL AND GARLIC SEASONED PASTA

ROASTED GARLIC MASHED POTATOES

GRATIN DAUPHINOISE

PAN ROASTED PETIT GREEN BEANS

ROSEMARY NEW POTATOES

SWEET POTATO MASHERS

GRILLED ASPARAGUS

ROASTED POBLANO MAC N' CHEESE

SWEET BACON-WRAPPED GREEN BEAN BUNDLES

PORTOBELLO MUSHROOM RISOTTO

RED RICE W/ KALE & MINI SWEET BELLS

QUINOA AND KALE

PAN SEARED BABY VEGETABLES



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china, flatware and glassware if catered by The Guenther House.*

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Stations

Minimum of 30 guests



*2 station minimum if the entire event will have stations only
or they may be used as an enhancement to any buffet or entrée*

GRILLING STATION

grilled to perfection and served from an open grill: Pioneer seasoned beef tenderloin served with wild mushroom jus and our creamy horseradish sauce, garlic mashed potatoes, freshly baked herbed rolls, fresh crisp field greens with toasted Texas pecans tossed in a raspberry chipotle vinaigrette served from our authentic Pioneer Chuck Wagon
\$36 per person

SPICY PEPPERED GULF COAST SHRIMP STATION

gulf coast shrimp sautéed in olive oil, butter and fresh herbs and spices
served with Tribeca Oven artisanal bread
\$44 per person

BUILD YOUR OWN MINI SLIDERS

Pioneer seasoned chicken or beef patties, grilled on the spot, and fresh Guenther House Rolls served with all the fixins'- lettuce, tomato, pickles, cheddar or provolone cheese, grilled pineapple, bacon, grilled portobello mushrooms, blue cheese crumbles, BBQ sauce, raspberry chipotle sauce, ketchup, mayo and mustard
\$38 per person

BLACKENED FISH (MARKET)

blackened fish sautéed on spot served on a bed of sweet potato mashers
and fresh sautéed spinach with a garlic lemon butter drizzle
market price

GORDITA STATION

freshly made gorditas made from Pioneer Corn Tortilla Mix, beef picadillo, refried beans, shredded lettuce, guacamole, cheddar cheese, sour cream and pico de gallo
\$30 per person



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china, flatware and glassware if catered by The Guenther House.
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Buffets

Minimum of 50 guests



all buffets are served with our exclusive "Founders Choice" coffee and iced tea

TEXAS TABLE

barbeque bone-in chicken breast, corn on the cob, signature potato salad, gulf coast shrimp quesadillas, sirloin chipotle chili, Guenther House cornbread and mixed field greens salad
\$54 per person

ALL AMERICAN BUFFET

iceberg lettuce quarters with bleu cheese dressing and applewood smoked bacon bits, roasted poblano macaroni and cheese, haricot vert (petite green beans) seasoned with butter and garlic, sliced grilled beef tenderloin - 6 oz per person
\$52 per person

ITALIAN BUFFET

fire roasted red bell peppers and neapolitan carrots, an array of Tribeca Oven Breads, Caesar salad, fettuccine alfredo, penne marinara, chicken cacciatore OR chicken marsala, and fresh basil & mozzarella tomato skewers
\$50 per person

FAJITA BAR

vegetarian empanadas, sizzling beef and chicken fajitas, grilled peppers and onions, Spanish rice, borracho beans, Pioneer White Wings flour tortillas, shredded lettuce, chips and pico de gallo, guacamole, shredded cheese, sour cream
\$50 per person



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Sweet Endings



TASSIE TRIO

key lime, Bavarian cream with fresh fruit, and Texas pecan served with freshly made whipped cream
\$12

BAVARIAN CRÈME FRESH BERRY TART

\$10

BUÑELO SUNDAE

\$10

KEY LIME TART

served with freshly made whipped cream
\$10

GERMAN CHOCOLATE CAKE

\$10

CINNAMON CHOCOLATE PECAN CAKE

\$10

CAST-IRON SKILLET COBBLERS WITH VANILLA ICE CREAM

please select one – peach, apple or cherry
\$12

BANANA SPLIT STATION

mini caramelized bananas, vanilla ice cream, strawberries, chocolate ganache,
caramel sauce, Texas Pecans and homemade whipped cream
\$20

MINI GUENTHER HOUSE FAVORITES TRIO

\$16

~ Select 3 Guenther House Favorites ~

cinnamon roll, cream cheese strudel (cherry, apple or peach), mocha walnut brownie, signature lemon bar,
double chocolate cake, French butter cake, German chocolate cake, pineapple upside down cake, carrot cake,
tassies (cream cheese, cherry or pecan), pumpkin loaf (seasonal), cranberry cobbler (seasonal)

ADD VANILLA ICE CREAM TO ANY DESSERT

\$4

GUENTHER HOUSE COOKIE JARS

Small - \$26.95 with 20 cookies | Medium - \$34.95 with 28 cookies | Large - \$43.95 with 35 cookies

~ Choose Up To Two (2) Cookie Flavors Per Jar ~

Ultimate Chocolate Chip, Oatmeal Raisin, Chocolate Crinkle, Sugar, Snickerdoodle, Triple Berry,
Southern Pecan Pie, Peanut Butter, White Chocolate Chip Macadamia Nut, Ranger & Chocolate Chip without pecans

~ Custom Cookie Jars With Personalized Tag And Ribbon Colors ~

\$3



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china, flatware and glassware if catered by The Guenther House.*

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Beverages



CRANBERRY COOLERS

\$5 per serving

YELLOW ROSE PUNCH

\$5 per serving

FRESHLY SQUEEZED LEMONADE

\$5 per serving

STRAWBERRY LEMONADE

\$6 per serving

GUENTHER'S KAFFEE BAR

featuring our Founders Choice Coffee
cream, sugars, cinnamon, chocolate and whipped cream

\$10 per person

Please ask us about
alcoholic beverage catering options



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Guenther's Rise & Shine - Specialty Menu

All the goodies we're known for, but at night!



CHICKEN AND SWEET CREAM WAFFLES

San Antonio River Mill Southern Sweet Cream Waffles, made to order, with breaded chicken tenders, Texas pecans, sliced fresh strawberries, hot butter pecan syrup, butter and whipped cream

BISCUITS & GRAVY

Pioneer Buttermilk Biscuits and Pioneer Skillet Gravy, served with applewood smoked bacon and country sausage patties
fresh seasonal fruit, vanilla greek yogurt & granola

EGGS & MORE

eggs - please select one of the following:
quiche tart - chorizo, spinach mushroom or quiche Lorraine; omelete or scrambled eggs
english muffins & Tribeca Oven sourdough toast
San Antonio River Mill strawberry and peach preserves
butter and Texas wildflower honey
Pioneer seasoned breakfast potatoes
mini cinnamon rolls

GUENTHER'S KAFFEE BAR

featuring our Founders Choice Coffee
cream, sugars, cinnamon, chocolate and whipped cream

regular iced tea and water

\$72 per person



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Custom Menu



The Guenther House
has amazing culinary talent...
let us work with you to make your
dream menu our work of art.



*\$6.00 per person will be added to the total bill for white linens and napkins,
china, flatware and glassware if catered by The Guenther House.
Above prices do not include the applicable state sales tax or the 20% service charge. Prices are subject to change.*

Evening Equipment Rental & Miscellaneous Charges



CAKE TABLE

skirted table with dessert plates and forks

\$40

COMPLIMENTARY WEDDING CAKE SERVICE

Guenther House staff will cut and serve cake

GIFT TABLE

\$40

REGISTRATION TABLE

\$40

PLATE CHARGERS

gold or brown basket weave

\$3 each

AUDIO VISUAL SETUP

projector screen, small table for AV equipment

\$50

ADDITIONAL GUEST TABLES

48", 60" or 72" rounds, 4', 6' or 8' banquets

\$18 each

(linens separate based on selection)

ADDITIONAL CHAIRS

white, fruit wood or dark Mahogany wood

\$4.25 each



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