

GRUENE

EVENT CENTER

Event Center Menu Options
Day of Event Coordinator on Site
Customized Menus
Located in Historic Gruene
Hill Country and River Views
Outdoor Patio Area
Full Bar Service
Ceremony Options
Tables/Chairs/Linens

We're prepared to give the most memorable event you can imagine.

With our full service restaurant background, we will use our experience to provide you with the perfect venue for any celebration. Including weddings, rehearsal dinners, bridal showers, sweet sixteens, quinceañeras, debutante balls, reunions, and business meetings.

GRUENE EVENT CENTER

FACILITY RENTAL & PRICING CALENDAR

MONTH	SATURDAY	SUNDAY	MONDAY- WEDNESDAY	THURSDAY	FRIDAY
JANUARY & FEBRUARY	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE	\$3000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2500 FOOD MINIMUM + \$1000 RENTAL FEE	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE
MARCH & APRIL	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE	\$3000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2500 FOOD MINIMUM + \$1000 RENTAL FEE	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE
MAY- AUGUST	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE	\$3000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2500 FOOD MINIMUM + \$1000 RENTAL FEE	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE
SEPTEMBER	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE	\$3000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2500 FOOD MINIMUM + \$1000 RENTAL FEE	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE
OCTOBER	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE	\$3000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2500 FOOD MINIMUM + \$1000 RENTAL FEE	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE
NOVEMBER	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE	\$3000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2500 FOOD MINIMUM + \$1000 RENTAL FEE	\$4000 FOOD MINIMUM + \$1500 RENTAL FEE
DECEMBER	\$4000 FOOD MINIMUM + \$2000 RENTAL FEE	\$3000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2000 FOOD MINIMUM + \$1000 RENTAL FEE	\$2500 FOOD MINIMUM + \$1000 RENTAL FEE	\$4000 FOOD MINIMUM + \$2000 RENTAL FEE

Prices may vary for holidays.

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DIPS N CHIPS

\$4/per person for one hour of service

Spinach and Artichoke Dip - Creamy dip with artichokes, spinach and Parmesan cheese. Add crab for \$2/person

Roasted Salsa - Roasted tomatoes, onions and serrano peppers blended with cilantro and seasonings.

Queso - Homemade queso with spices, pico de gallo and chipotle peppers..

Guacamole - Hand made fresh guacamole made with fresh lemon juice, pico de gallo, and seasonings.

Shrimp Cocktail - Sliced avocados, cilantro, onions, tomato juice and shrimp.

Tri Fecta - Pick 3 dips for \$10/per person per hour.

SLIDERS & TACOS

All priced each

\$4 - **Smoked Pork Tenderloin** - Smoked pork tenderloin topped with an ancho chili sauce and red onions. Served on a mini Hawaiian bun.

\$4 - **Chicken Salad** - Homemade chicken salad, crisp bacon, lettuce and tomato. Served on a mini Hawaiian bun.

\$5 - **Jumbo Lump Crab Cake** - Served with an Asian slaw, serrano tarter sauce and pico de gallo. Served on a mini Hawaiian bun.

\$4 - **Cheese Burger** - Grilled hamburger topped with cheddar cheese and onion strings. Served on a mini Hawaiian bun.

\$4 - **Gorgonzola Sliders** - Grilled hamburger topped with Gorgonzola cheese, bacon and pico de gallo. Served on a mini Hawaiian bun.

\$4 - **Philly Sliders** - Thinly sliced ribeye mixed with peppers, onions and jack cheese. Served on a mini hoagie.

\$4 - **Fish Taco** - Grilled tilapia served on corn tortillas. Topped with Asian slaw, pico de gallo and Chipotle ranch.

\$4 - **Shrimp Tacos** - Grilled shrimp served on corn tortillas. Topped with Asian slaw, pico de gallo and chipotle ranch.

\$4 - **Pulled Pork Tacos** - Smoked pork cooked in our tomatillo sauce then topped with cabbage and feta cheese.

\$10 Per person per hour

Appetizer Trio - Pick a dip, a passed appetizer and a taco or slider

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PASSED APPETIZERS

All priced each

- \$1.25 - **Bruschetta Bread** - Grilled baguettes topped with tomatoes garlic Italian seasoning, goat cheese and a splash of balsamic.
- \$2 - **Caprese Salad Bite** - Grilled baguettes topped with Roma tomatoes, fresh basil, and fresh mozzarella cheese. Topped with our homemade balsamic reduction.
- \$2.5 - **Seared Ahi Tuna Tostadas** - Diced Ahi tuna topped with Asian slaw, wasabi sour cream and soy sauce. Served on a wonton skin.
- \$2.5 - **Shrimp Wontons** - Jumbo shrimp with mixed cheeses, bacon, serrano peppers, wrapped in a wonton and fried. Served with our homemade cherry mustard sauce.
- \$2.5 - **Coconut Shrimp** - Jumbo shrimp dipped in coconut breading and fried. Served with a sweet jalapeño glaze.
- \$2.5 - **Bacon Wrapped Jumbo Shrimp** - Grilled and served with a light jalapeño glaze.

ASSORTMENT TRAYS

All trays feed 30 people

- \$60 - **Fruit Trays** - Sliced watermelon, pineapple, melon, oranges, apples and seasonal berries.
- \$75 - **Cheese Tray** - Assortment of cheddar cheese, pepper jack, Swiss, chipotle Havarti. Served with array of crackers.
- \$75 - **Cheese and Meat** - Sliced turkey, ham, salami, and pepperoni. An assortment of cheddar cheese, pepper jack, Swiss, chipotle Havarti. Served with crackers
- \$40 - **Veggie Tray** - Sliced carrots, zucchini, broccoli, celery, grape tomatoes and cucumbers. Served with chipotle ranch.

SALADS

All priced each

- \$2 - **Caesar Salad** - Chopped romaine tossed in Caesar dressing and Parmesan cheese. Topped with croutons.
- \$4 - **Spinach Salad** - Fresh spinach, apples, pecans, mushrooms, red onions and Gorgonzola crumbles. Tossed in our house vinaigrette.
- \$4 - **Greek Salad** - Chopped romaine, red onions, Kalamata olives, pepperoncini peppers, cucumbers, capers and tomatoes. Topped with feta cheese and tossed in our house vinaigrette.
- \$5 - **Classic Wedge** - Crisp lettuce wedge, blue cheese dressing, blue cheese crumbles, tomatoes, red onions and bacon. Topped with a balsamic reduction.
- \$3 - **Shredded Oriental salad** - Chopped Napa cabbage, ramen noodles, green onions and tomatoes. Tossed with toasted almonds and served with sweet soy dressing.

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SOUPS

\$4/per guest - One choice per seating

Chicken Tortilla - Fresh vegetables, cilantro, chicken, and mixed cheeses. Topped with tortilla strips.

Gumbo - Made with chicken, shrimp, crawfish, okra and dirty rice.

Jalapeño Crawfish Chowder - A creamy blend of crawfish, corn, jalapeños and cilantro.

Smoked Salmon Bisque - A creamy blend of salmon, chipotle peppers, red potatoes and fresh basil.

Tomato Basil - Creamy roasted tomato soup topped with basil and Parmesan cheese.

SIDE DISHES

Regular Sides

Choice of 2 served with buffet & plated selections.

Garlic Mashed Potatoes

Crispy New potatoes

Basmati Rice

Vegetable Medley

Fresh Sautéed Green Beans

Premium Sides

\$5 - Mashed Potato Bar - served with an assortment of cheeses, bacon, chives, green onions and gravy.

\$2 - Parmesan Mashed Potatoes

\$2 - Baked Potato

\$3 - Mac n Cheese

\$2 - Grilled Asparagus

BEEF

Includes house salad, 2 regular sides, rolls & tea.

\$24 - **Grilled Sirloin** - Topped with a Dijon peppercorn sauce.

\$30 - **12oz Ribeye** - Grilled and topped with a balsamic reduction.

\$32 - **Prime Rib** - Slow Roasted Ribeye Steak. Sliced and served with hot au jus and a horseradish aioli. (Available for a carving station)

\$32 - **New York Strip** - Basted with our homemade garlic butter.

\$33/\$36 - **Petite or Large Beef Tenderloin** - Grilled and topped with Gorgonzola butter and balsamic reduction.

\$35 - **Rib N Chicken Duo** - Our Hawaiian style ribs and a grilled chicken breast.

\$40 - **Surf N Turf** - Beef tenderloin served with grilled bacon wrapped shrimp.

\$40 - **Beef N Chicken Duo** - Grilled beef tenderloin and a marinated grilled chicken breast.

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SEAFOOD

Includes house salad, 2 regular sides, rolls & tea.

- \$25 - **Grilled Salmon Piccata** - Topped with a lemon basil cream sauce, artichoke hearts, capers and mushrooms.
- \$21 - **Pan Seared Tilapia** - Lightly breaded and topped with tomatoes, green onions and Dijon peppercorn sauce.
- \$27 - **Grilled Mahi-Mahi** - Topped with a lemon butter sauce and pico de gallo.
- \$26 - **Creole Redfish** - Pan seared and topped with mushrooms, red onions and crawfish tails in a creole mustard sauce.
- \$26 - **Grilled Shrimp Brochette** - Jumbo bacon wrapped shrimp topped with a sweet jalapeño glaze.
- MP - **Ginger Chili Sea Bass** - blackened and served with julienne veggies in a ginger chili broth.

PORK & CHICKEN

Includes house salad, 2 regular sides, rolls & tea.

- \$24 - **Smoked Pork Tenderloin** - Seasoned, slow smoked and topped with an ancho chili mustard sauce.
(Available for a carving station)
- \$22 - **Hawaiian Style Baby Back Ribs** - Fall off the bone ribs topped with a sweet pineapple soy glaze.
- \$25 - **Jalapeño Mandarin Glazed Pork Chop** - Center cut grilled and topped with a sweet jalapeño mandarin glaze.
- \$21 - **Grilled Chicken Piccata** - Marinated and topped with a lemon basil cream sauce, artichoke hearts, capers and mushrooms.
- \$23 - **Tomatillo Chicken** - Topped with grilled onions, tomatillo sauce, Monterrey Jack cheese and sour cream.
- \$21 - **Lemon Chicken** - Lightly breaded and oven roasted. Basted with lemon butter and freshly squeezed lemon juice.
- \$23 - **Stuffed Chicken** - Panko breaded chicken stuffed with spinach, artichoke hearts, cheese and bacon. Topped with lemon basil cream sauce.

PASTA

Includes house salad, 2 regular sides, rolls & tea.

- \$20 - **Chicken Fettuccini Alfredo** - Fettuccini noodles tossed in a creamy Alfredo sauce topped with sliced chicken.
- \$23 - **Chicken Parmesan** - Served with spaghetti.
- \$23 - **Homemade Lasagna**
- \$24 - **Mediterranean Shrimp Scampi** - Artichoke hearts, black olives, pepperoncini peppers and capers. Served on angel hair pasta
- \$23 - **Spaghetti and Meatballs**
- \$22 - **Chipotle Chicken Diablo** - Mushrooms, green onions and fettuccini noodles tossed in a chipotle cream sauce. Topped with sliced chicken.

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BUFFET MENU OPTIONS

Includes a house salad, 2 regular sides, rolls & tea
This buffet will feed all guests one time through.

#1

\$25 per person - Choose from 1 or 2 entrées.

Pork Tenderloin
Shrimp Brochette
Grilled Garlic Chicken

#2

\$28 per person - Choose from 1 or 2 entrées.

Sirloin Peppercorn
Salmon Piccata
Grilled Tomatillo Chicken

#3

\$33 per person - Choose from 1 or 2 entrées.

Petite Filet
Creole Redfish
Stuffed Chicken

DESSERTS

All priced each. One choice per seating.

\$6 - **Crème Brulee** - Vanilla bean, cream and sugar, topped with a crunchy caramel top and fresh berries.

\$4 - **Key Lime Pie** - Our own fresh Key lime blend in a sweet graham cracker crust

\$5 - **Tiramisu** - Classic Italian treat with rum soaked ladyfingers, mascarpone cheese, whipped cream and topped with powdered sugar.

\$4 - **Homemade Peach Cobbler** - Served warm and topped with whipped cream.

\$5 - **Double Chocolate Cake** - Served warm and topped with a chocolate pecan icing and whipped cream.

\$8 - **S'mores Station** - make your own. Add as much chocolate and marshmallows to satisfy your sweet tooth.

\$5 - **Bread Pudding** - chocolate chips, bananas, apples, pecans and raisins.
Topped with a bourbon cream sauce.

All pricing subject to change without notice. Pricing shown does not include tax or additional charges.

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BAR PACKAGES

WURST PACKAGE

\$9 per person 1st hour/\$3 per person for additional hours, 3 hour minimum /\$100 bar set up fee

WINE

House Merlot • House Chardonnay

DOMESTIC BEER

Choice of 2

Bud Light • Miller Lite • Coors Light • Michelob Ultra • Shiner Bock

GUADALUPE PACKAGE

\$12 per person 1st hour/\$4 per person for Additional hours 3 hour minimum

WINE

House Merlot • House Chardonnay

DOMESTIC BEER

Choice of 2

Bud Light • Miller Lite • Coors Light • Michelob Ultra • Shiner Bock

LIQUOR

Choice of 5

Smirnoff Vodka • Bacardi Silver Rum • Jim Beam Bourbon
Sauza Gold Tequila • Gilbey's Gin • Dewar's Scotch

MIXERS

Coke • Diet Coke • Sprite • Club Soda • Tonic Water • Sweet & Sour • Orange Juice

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HISTORIC GRUENE PACKAGE

\$14 per person 1st hour/\$5 per person for additional hour 3 hour minimum/\$100 bar set up fee

WINE

Choice of 2

14 Hands Merlot • Louis Martini Cabernet • Kendall-Jackson "Vintner's Reserve" Chardonnay

DOMESTIC BEER

Choice of 2

Bud Light • Coors Light • Michelob Ultra • Shiner Bock

IMPORT BEER

Choice of 2

Dos Equis • Corona • Heineken • Negra Modelo • Warsteiner Dunkel • Alamo Golden Ale

LIQUOR

Choice of 5

Titos Vodka • Grey Goose Vodka • Tanqueray Gin • Bacardi Silver Rum • Crown Royal
Jack Daniels • Milagro Tequila Silver • Dewar's Scotch

MIXERS

Coke • Diet Coke • Sprite • Club Soda • Tonic Water • Bloody Mary Mix • Orange Juice • Sweet n Sour

MARTINI BAR

Add to Gruene or Guadalupe Package \$5 per person per hour/\$100 bar set up fee

Choice of 4

Classic Martini • Gruene Appletini • Lemon Drop Martini • Chocolate Martini • Pear Cosmo
Key Lime Martini • Wedding Cake Martini • Cucumbertini • Chambordtini • Mexican Martini

MOJITO BAR

Add to Gruene or Guadalupe Package \$5 per person per hour \$100 bar set up fee

Made with Bacardi Silver Rum

Peach • Classic • Strawberry • Raspberry • Blackberry

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MIMOSA BAR

Add to any package \$5 per person per hour

All served with fresh fruit

Pineapple • Strawberry • Pomegranate

Original • Poinsettia • Grapefruit

FROZEN MARGARITA PACKAGE

Add to any package \$5 per person per hour

Original

Strawberry

Mango

Sangria

KEG BEER

2 options max

Domestic-\$540 each

Import-\$675 each

CASH BAR

\$100 per bar set up fee

\$5 Domestic Beers

\$6 Import Beers

\$7 House Wine

\$7 Wells Drinks

\$8-\$10 Premium Liquor