



Event Menus

SUMMER 2022

About

Located in the trendsetting arts district, Thompson San Antonio Riverwalk exudes modern elegance in a chic, urban setting. The luxury boutique hotel is located walking distance to the historic Alamo and all that the Riverwalk provides.

Our attractive locations set the scene for one-of-a-kind celebrations. The event space features floor to ceiling windows to allow natural light to flow in while showcasing sweeping views of downtown San Antonio and the Texas Hill Country.

Each space can be transformed to create memorable moments, paired with unmatched culinary excellence. Executive Chef Steve McHugh and his team create tailored menus that highlight the bounty of San Antonio's local farmers and makers.



FIRST MEALS



FIRST MEALS

ALL INCLUDE JUICE + FRESHLY BREWED REGULAR + DECAFFEINATED COFFEE + HOUSE TEA SELECTION

SIMPLE A/M

breakfast breads
whipped butter / jams / honey yogurt /
house-made granola
seasonal fruit display
33 / pp

FULL A/M

breakfast breads
whipped butter / jams / honey yogurt /
house-made granola seasonal fruit
display
scrambled eggs
local bacon / sausage
breakfast potatoes
42 / pp

LOCAL TACOS

scrambled eggs
bacon
chorizo
refried beans
flour tortillas
salsas / guacamole / cheese
36 / pp

BREAKFAST IN A BOX

muffins / seasonal fruit
yogurt / house-made granola
34 / pp

FIRST MEALS: ENHANCEMENTS

TX QUAIL + WAFFLES

buttermilk fried quail
mesquite bean waffles
local honey + black pepper gravy
15 / pp

OMELET STATION

whole eggs + whites / bacon
mushroom / tomato / onion / ham
asparagus / goat + cheddar cheese
15 / pp
*requires \$150 chef attendant

BUTTERMILK BISCUITS

country gravy
honey butter / jam
14 / pp

SPANISH FRITTATA

local greens
lemon vinaigrette
22 / pp

FRENCH TOAST

cajeta
toasted pecans
12 / pp

OATMEAL

brown sugar
dried fruit
8 / pp

LOX + BAGELS

cold smoked salmon
bagels / cream cheese
boiled eggs / capers
14 / pp

LANDRACE PANCAKES

ricotta pancakes
house made preserves
whipped butter
14 / pp

A LA CARTE

cereal + milks	8 / ea
whole fruit	4 / ea
cheddar grits	5 / pp
breakfast bars	5 / ea
breakfast breads	60 / doz

BREAKS + DAY DRINKS

HEART HEALTHY

cucumber limeade aqua fresca
pita / garlic hummus / tzatziki
fresh vegetables / olives
pickled peppers
15 / pp

PARFAIT STATION

watermelon + mint aqua fresca
assorted flavored yogurts
frozen berries / granola
coconut flakes
18 / pp

ALL DAY DRINKS

regular + decaffeinated coffee
house hot tea selection
soft drinks / bottled water
45 / pp for up to 8 hours

CHEESE BOARD

cow / goat / sheep cheese
nuts / local honey
crostini / dried fruit
20 / pp
add pimento cheese + 5 / pp

TASTE OF SAN ANTONIO

tortilla chips / guacamole / pico
queso fundido / tomatillo salsa
cheese + chorizo quesadillas
20 / pp

HALF DAY DRINKS

regular + decaffeinated coffee
house hot tea selection
soft drinks / bottled water
25 / pp for up to 4 hours

TEA TIME

assorted mini sandwiches:
cucumber + dill cream cheese
smoked trout salad
pear + brie + prosciutto
assorted hot tea selection
18 / pp

COOKIES + MILK

whole / skim / almond milk
assorted house-made cookies
15 / pp

A LA CARTE DRINKS

canned sodas	6 / ea
bottled water	6 / pp
iced tea	95 / gal
hot tea	115 / gal
coffee	115 / gal

LUNCH



GUIDED LUNCH

ALL INCLUDE HOUSE BREAD SERVICE + FRESHLY BREWED REGULAR + DECAFFEINATED COFFEE + ICED TEA

SOUP

roasted sweet potato / peanuts / curry

sweet onion / parmesan / truffle oil

heirloom tomato gazpacho

chicken pozole / avocado / cilantro / radish

SALAD

little gem salad / avocado crema / cucumber ricotta salata / walnut vinaigrette

market salad / radishes / carrots / beets / cucumbers creamy dill dressing

spinach salad / pears / pecans / blue cheese / honey champagne vinaigrette

ENTREE

wood fired chicken breast
carrot puree / roasted potatoes /
rosemary jus
42 / pp

pan seared grouper
quinoa / fennel - strawberry salad
52 / pp

garganelli pasta
butternut squash / rosemary truffle cream /
parmesan
38 / pp

mesquite grilled hanger steak
whipped potatoes / charred broccolini /
blackberry jus
54 / pp

slow cooked pork osso bucco
saffron risotto / asparagus / jus natural
55 / pp

DESSERT

sticky cajeta pudding

cheesecake / seasonal berries

chocolate hazelnut pot du cream / chantilly

carrot cake / aperol icing

opera cake

CLIENT SELECTS 1 SOUP OR SALAD
+ 1 ENTREE + 1 DESSERT

// CHOICE MENU AVAILABLE WITH
PRE-ORDERS DUE 10 DAYS PRIOR

COUNTER SERVICE LUNCH

ALL INCLUDE FRESHLY BREWED REGULAR + DECAFFEINATED COFFEE + ICED TEA

SAN ANTONIO BUFFET

chicken pozole
lime / radish / cabbage

romaine salad
olives / cheddar / tomatoes / chipotle lime
dressing

beef carne asada

street corn / crema / chili lime mayo / cotija
borracho beans
spanish rice
flour tortillas
salsa verde / pico de gallo

tres leches

56 / pp

BBQ LUNCH BUFFET

butter lettuce salad
tomatoes / boiled eggs / chives / citrus
vinaigrette

cucumber + watermelon salad
feta / basil

smoked pork butt
smoked chicken
smoked sausage

smoked onion barbecue sauce
blackberry bourbon barbecue sauce

campfire beans
cole slaw
mac + cheese
cornbread muffins

banana pudding

56 / pp

SOUTHERN BUFFET

shrimp + sausage stew

wedge salad
bacon / onions / tomatoes /
smoked tomato dressing

buttermilk fried chicken
red beans + rice

mac + cheese
slow cooked collard greens
stone ground grits
cornbread muffins

bread pudding / caramel glaze

56 / pp

COUNTER SERVICE LUNCH

ALL INCLUDE FRESHLY BREWED REGULAR + DECAFFEINATED COFFEE + ICED TEA

MEDITERRANEAN BUFFET

chickpea salad
tomatoes / cucumber / red onion / kalamata /
bell pepper / feta / red wine vinaigrette

roasted beet salad
feta / walnuts / citrus vinaigrette

grilled chicken souvlaki
jalapeno schug / tzatziki

fire roasted seasonal vegetables
lemon orzo
pita + hummus

baklava

56 / pp

THE DELI BUFFET

pasta salad
tomato / olives / feta / basil

mixed green salad
cucumber / bell pepper / red onion /
radish / carrot
honey champagne vinaigrette / ranch dressing

smoked turkey
black forest ham
roast beef
chicken salad / grapes / celery

honey wheat bread / white roll marbled rye
cheddar / swiss / pepper jack
mayo / mustard / dill pickles
assorted chips

house made blondies / brownies

50 / pp

LUNCH IN A BOX

chicken + ham + swiss panini
stone ground mustard / arugula

shaved turkey / focaccia / brie /
fig / bacon

chicken salad wrap / pecans / grapes /
tomatoes

chips
whole fruit
homemade cookie

48 / pp

DINNER



GUIDED DINNER

ALL INCLUDE HOUSE BREAD SERVICE + FRESHLY BREWED REGULAR + DECAFFEINATED COFFEE + ICED TEA

SOUP

roasted sweet potato / peanuts / curry

sweet onion / parmesan / truffle oil

heirloom tomato gazpacho

chicken pozole / avocado / cilantro / radish

SALAD

little gem salad / avocado crema / cucumber ricotta salata / walnut vinaigrette

market salad / radishes / carrots / beets / cucumbers creamy dill dressing

spinach salad / pears / pecans / blue cheese / honey champagne vinaigrette

ENTREE

wood fired chicken breast
carrot puree / roasted potatoes / rosemary jus
68 / pp

pan seared grouper
quinoa / fennel - strawberry salad
73 / pp

garganelli pasta
butternut squash / rosemary truffle cream / parmesan
60 / pp

mesquite grilled hanger steak
whipped potatoes / charred broccolini / blackberry jus
72 / pp

grilled pork tenderloin
grilled carrots / mascarpone grits
75 / pp

slow cooked pork osso bucco
saffron risotto / asparagus / jus natural
68 / pp

beef tenderloin
pommes truffade / roasted carrots / bordelaise
90 / pp

DESSERT

sticky cajeta pudding

cheesecake / seasonal berries

chocolate hazelnut pot du cream / chantilly

carrot cake / aperol icing

opera cake

CLIENT SELECTS 1 SOUP OR SALAD
+ 1 ENTREE + 1 DESSERT

// CHOICE MENU AVAILABLE WITH
PRE-ORDERS DUE 10 DAYS PRIOR

COUNTER SERVICE DINNER

ALL INCLUDE FRESHLY BREWED REGULAR + DECAFFEINATED COFFEE + ICED TEA

CITY LIGHTS BUFFET

pasta salad
tomato / olives / feta / basil

mixed green salad
cucumber / bell pepper / red onion / radish / carrot
honey-champagne vinaigrette ranch dressing

roast gulf grouper / grilled lemon / tomato gravy
pesto roasted chicken
tournedos of beef tenderloin / bramble bordelaise

whipped potatoes
assorted roasted vegetables

bread pudding with caramel glaze
cheesecake verrine
chocolate hazelnut pot du cream / chantilly

85 / pp

LANDRACE BUFFET

grilled little gem lettuce
avocado / peanuts / cotija cheese

charred radicchio and kale salad
caesar dressing / parmesan / apples

whole grilled trout / capers / parsley butter
achiote grilled chicken / fermented pepper hot sauce
whole roasted beef tenderloin / au poivre

pommes aligot
roasted baby carrots
grilled broccolini

mini opera cakes
carrot cake with aperol icing
brown butter cherry tart

95 / pp

STARTERS + STATIONS



TIDBITS

ALL 9 / PER PIECE

COLD

tuna poke / smoked paprika remoulade / avocado

duck + fig terrine / compressed pear / brioche

deviled egg / pickled jalapeno / avocado mousse

caviar + creme fraiche tarts

compressed cucumber tea sandwich / dill cream

watermelon gazpacho

beef tartare / smoked cheddar and pickled onion

mushroom tartine / truffle cream

gulf oysters on the half shell / seasonal mignonette

WARM

crab cake / chipotle aioli

arancini / mozzarella / marinara

mini roast pork taco / avocado crema / pico de gallo

bacon wrapped shrimp / pineapple-pepper relish

fried oyster nacho / salsa / avocado

tempura fried chorizo stuffed dates

pork belly / pepper jelly bbq

mini grilled cheese / tomato marmalade

roasted chicken empanada / charred tomatillo crema

beef slider / cheddar pimento

GRAZING BOARDS + DISPLAYS

CHARCUTERIE BOARD

assorted cured meats / pates /
mustards / pickles / breads + crackers
26 / pp

ANTIPASTI BOARD

marinated olives + artichokes +
peppers / assorted cheese / salami /
prosciutto / mustard / breads
28 / pp

FARMERS MARKET BOARD

seasonal grilled + raw veggies /
herbed ranch / hummus / garlic aioli
20 / pp

BOARD ENHANCEMENTS

pimento cheese + twice baked
crackers - 11 / pp

spiced + candied nuts - 7 / pp

pretzels + beer cheese + spicy mustard
+ yellow mustard - 9 / pp

HEIRLOOM TOMATO SALAD

grilled peaches
smoked pecans
fresh basil
texas olive oil
16 / pp

ROASTED SQUASH SALAD

quinoa
pepitas
roasted red peppers
champagne vinaigrette
17 / pp

CAESAR SALAD

romaine / smoked paprika croutons /
caesar dressing / shaved parmesan
12 / pp

SEASONAL SEAFOOD

oysters on the half shell / shrimp /
marinated crab fingers / mussels /
clams / ceviche / smoked trout dip /
crackers / lemons / cocktail sauce /
mignonette / horseradish
40 / pp

CEVICHE BAR

snapper / grouper / shrimp /
red onion / cilantro / avocado /
pico de gallo / mango / cucumber
24 / pp

ACTION STATIONS

MINI TACOS

grilled shrimp / chicken / pork
cilantro
pickled red onions
cabbage
chipotle mayo
27 / pp

WAGYU TENDERLOIN

hand carved wagyu beef tenderloin
chili pequin au poivre
bramble bordelaise
whipped potatoes
charred romanesco
64 / pp

HOUSE MADE PASTA

house made garganelli pasta
with choice of:
sausage + peppers / tomato sauce
- or -
grilled chicken / sundried tomato /
parmesan-pesto cream
24 / pp

QUESADILLAS

pulled pork / barbacoa / grilled chicken
tomatillo salsa verde
salsa rojo
guacamole
lime crema
28 / pp

CITRUS GLAZED DUCK

hand carved citrus glazed duck
chili brittle + mint broccolini
34 / pp

TEXAS BBQ

pork butt / sausage / pork ribs
smoked onion bbq sauce
cole slaw
vinegar potato salad
pickles
32 / pp
add brisket + 8 / pp

\$150 chef attendant required for each action station

DESSERT + LATE NIGHT SNACKS

COFFEE TIME

blondies + brownies
cake doughnuts
french apple tarts
18 / pp

VERRINES ASSORTMENT

chocolate hazelnut pot du creme
assorted mini cheesecakes
grand marnier glazed berries
18 / pp

BREAD PUDDING

chef's seasonal selection of
assorted bread puddings
freshly whipped cream /
caramel glaze / candied pecans
15 / pp

NIGHTTIME NIBBLES

to be served at 10pm or later
select two:
chili lime popcorn
potato chips + french onion dip
barbacoa grilled cheese sandwich
smoked black pepper tater tots
fried apple hand pies
24 / pp

BAR PAKAGES



HOSTED BAR PACKAGES

TIER ONE BEER + WINE

BEER
bud light
pacifico
hopadillo IPA
austin east cider
freetail pale ale

WINE
mionetto prosecco
josh chardonnay
josh cabernet

1st hour - 25 / pp
additional hours - 15 / pp / hr

One bartender required per 75 guests at
a rate of \$150 / ea

Menu prices and brands subject to change

TIER TWO HOUSE OPEN BAR

SPIRITS
smirnoff vodka
beefeater gin
bacardi silver rum
jim beam bourbon
rittenhouse rye
dewar's white label scotch
el tequileno tequila
cointreau
ritual zero proof

BEER + WINE
bud light
pacifico
hopadillo IPA
austin east cider
freetail pale ale

WINE
mionetto prosecco
josh chardonnay
josh cabernet

1st hour - 30 / pp
additional hours - 20 / pp / hr

TIER THREE PREMIUM OPEN BAR

SPIRITS
ketel one vodka
bombay sapphire gin
ten to one white rum
don julio blanco tequila
maker's mark bourbon
lot 40 rye
johnny walker black scotch
cointreau
ritual zero proof

BEER
bud light / pacifico / hopadillo IPA
austin east cider / freetail pale ale

WINE
mionetto prosecco
cave de lugney chardonnay
whitehaven sauvignon blanc
goose ridge g3 cabernet / diora pinot noir

1st hour - 40 / pp
additional hours - 25 / pp / hr

++ 8.25% tax + 25% service charge

CONSUMPTION + CASH BARS

BEER + WINE

BEER

6 / ea
bud light
pacifico
hopadillo IPA
austin east cider
freetail pale ale

WINE

14 / ea
mionetto prosecco
josh chardonnay
josh cabernet

One bartender required per 75 guests at
a rate of \$150 / ea

Cash bar setup fee of \$150

Menu prices and brands subject to change

HOUSE BAR

SPIRITS

12 / ea for one mixer cocktail
14 / ea for specialty cocktail
smirnoff vodka
beefeater gin
bacardi silver rum
jim beam bourbon
rittenhouse rye
dewar's white label scotch
el tequileno tequila
cointreau

BEER

6 / ea
bud light
pacifico
hopadillo IPA
austin east cider
freetail pale ale

WINE

14 / ea
mionetto prosecco
josh chardonnay
josh cabernet

PREMIUM BAR

SPIRITS

14 / ea for one mixer cocktail
16 / ea for specialty cocktail
ketel one vodka
bombay sapphire gin
ten to one white rum
don julio blanco tequila
maker's mark bourbon
lot 40 rye
johnny walker black scotch
cointreau

BEER

6 / ea
bud light / pacifico / hopadillo IPA
austin east cider / freetail pale ale

WINE

16 / ea
cave de lugney chardonnay
whitehaven sauvignon blanc
goose ridge g3 cabernet
diora pinot noir

++ 8.25% tax + 25% service charge

