

CROCKETT TAVERN GROUP MENUS

PLATED MENUS CAN BE CHOSEN FOR GROUPS UP TO 40 PEOPLE

CROCKETT
★ TAVERN ★

#1 LUNCH PLATED - (SERVED BEFORE 5PM) \$17.95 PER PERSON

Choice of Entrée:

- Cheeseburger and Fries
- Southwest Fried Chicken Sandwich and Fries
- Chicken Caesar Salad
- Tex Mex Nachos
- Choice of Coffee, Tea or Soft Drinks

#2 DINNER PLATED - \$22.95 PER PERSON

Choice of Entrée:

- Beast Burger and Fries
- Cornmeal Fried Shrimp
- Fredericksburg Fried Chicken and Peach Salad
- Campfire Brisket Sandwich
- Choice of Coffee, Tea or Soft Drinks

#3 TWO COURSE DINNER PLATED - \$26.95 PER PERSON

Choice of Starter:

- Bean Soup or House Salad

Choice of Entrée:

- Beast Burger and Fries
- Cornmeal Fried Shrimp
- Fredericksburg Fried Chicken and Peach Salad
- Smoked St. Louis Style Ribs
- Choice of Coffee, Tea or Soft Drinks

#4 THREE COURSE DINNER PLATED - \$44.95 PER PERSON

Choice of Appetizer:

- Fried Green Tomatoes or Brisket Queso

Choice of Starter:

- Bean Soup or House Salad

Choice of Entrée:

- 12oz Grilled Ribeye
- Pork Porterhouse Steak
- Chicken Fried Chicken
- Cornmeal Fried Shrimp
- Choice of Coffee, Tea or Soft Drinks

ADD A DESSERT TO ANY DINNER FOR \$7.95 PER PERSON

Choice from:

- Cast Iron S'more Brownie
- Bulliet Bourbon Peach Crisp
- Home Made Pecan Pie



BUFFET OPTIONS

MINIMUM 20 PEOPLE FOR ALL BUFFETS.
ALL BUFFETS INCLUDE COFFEE, TEA
AND SOFT DRINKS AND LAST 2 HOURS.

APPETIZER #1

\$21.95/PER PERSON

- Chips and Queso
- Artichoke and Spinach Dip
- Chicken Tenders with Chipotle Ranch
- Fried Green Tomatoes

APPETIZER #2

\$29.95/PER PERSON

- Chips and Queso
- Artichoke and Spinach Dip
- Chicken Tenders with Chipotle Ranch
- Fried Green Tomatoes
- Fruit and Cheese Display
- Pork Cracklings



DINNER BUFFET #1

**Pick 2 Entree choices for \$29.95 or
Pick 3 Entree choices for \$34.95**

Entree Choices:

- Barbecued Chicken Quarters
- Brisket Grilled Cheese
- Cheeseburger Sliders
- Pork Tenderloin with Spiced Apple Chutney
- Brown Sugar Chile Rubbed Salmon
- Shrimp Tacos
- Smoked Sausage

Salad Choice - Pick One:

- Caesar Salad
- House Salad
- Coleslaw

Side Choices - Pick Two

- Mashed Potatoes
- Borracho Beans
- Mac and Cheese
- Seasonal Vegetable



DINNER BUFFET #2

**Pick 2 Entree choices for \$37.95 or
Pick 3 Entree choices for \$41.95**

Entree Choices:

- Baked Pacific Salmon
- Barbecued Chicken Quarters
- Brisket Grilled Cheese
- Cheeseburger Sliders
- Pork Tenderloin with Spiced Apple Chutney
- Brown Sugar Chile Rubbed Salmon
- Shrimp Tacos
- Smoked Sausage
- St. Louis Ribs

Appetizer Choice - Pick One

- Fried Green Tomatoes
- Queso with Brisket
- Artichoke and Spinach Dip

Salad and Sides Choices - Pick Four

Salads

- House Green Salad
- Fredericksburg Peach Salad
- Pasta Salad
- Coleslaw

Sides

- Mashed Potatoes
- Borracho Beans
- Seasonal Vegetable
- Mac and Cheese

BUILD YOUR OWN BUFFET

MINIMUM 20 PEOPLE WITH A MINIMUM AMOUNT OF \$30 PER PERSON
(PRICES BELOW ARE PER PERSON)

CHOOSE FROM THE FOLLOWING:

- Pork Cracklings \$5
- Mexican Shrimp Scampi \$7
- Chicken Skewers \$7
- Chicken Tenders with Chipotle Ranch \$7
- Smoked Texas Sausage \$6
- Artichoke and Spinach Dip \$7
- Texas Chili \$6
- Borracho Beans \$4
- Buffalo Chicken Wings \$8
- Chips and Queso \$5
- Fried Green Tomatoes \$5
- Chili and Chicken Nacho Station \$12
- Cheeseburger Sliders \$5
- Sausage Sliders \$5
- Chopped Brisket Slider \$6
- Brisket Grilled Cheese \$7
- Baked Salmon \$13
- Barbecued Chicken Quarters \$8
- Smoked St. Louis Ribs \$9
- Fruit Platter \$6
- Vegetable Crudite \$6
- Assorted Cheese and Crackers \$7
- Charred Green Beans \$4
- Gratin Potatoes \$5
- Smashed Potatoes \$4
- Seasonal Vegetables \$5
- Macaroni and Cheese \$4
- Brisket Mac and Cheese \$6
- French Fries \$4
- Potato Salad \$4
- Macaroni Salad \$3
- Coleslaw \$3
- Caesar Salad \$5
- Frontier House Salad \$5
- Mixed Greens with Peaches, Cotija Cheese, Red Onion, and Pecans \$6
- Pecan Pie \$6
- Cast Iron S'more Brownie \$6
- Caramel Peanut Cheesecake \$5
- Peach Crisp \$6
- Assorted Cookies \$5
- Dessert Variety Platter \$10

ADD-ONS

(CARVING STATIONS) CAN BE ADDED TO ANY APPETIZER MENU, BUFFET MENU OR BUILD YOUR OWN MENU (PRICES ARE PER PERSON)

SUNDAY ROAST CARVING STATIONS ARE ALL CHEF ATTENDED AND INCLUDE FRESH ROLLS AND CONDIMENTS



Carving Station:

- Prime Rib \$18/pp
- Smoked Brisket \$17/pp
- Ham \$12/pp
- Turkey Breast \$10/pp
- Beef Tri Tip \$12/pp
- Pork Tenderloin \$12/pp



BAR PACKAGES

MINIMUM 20 PEOPLE FOR ALL BAR PACKAGES

WE OFFER THREE DIFFERENT TYPES OF BAR PACKAGES

CONSUMPTION

Exactly how it sounds – your guests enjoy, and you pick up the tab. But remember we can create certain important constraints like rules on shots and doubles, souvenirs and limiting the types of drinks and dollar limits per drink.

HOSTED BAR PACKAGES

- **LEVEL 1**
Domestic draft beer and select wines.
- **LEVEL 2**
All beer, select wines, and margaritas.
- **LEVEL 3**
Includes everything in Level 2 plus Well drinks.

TICKETED PACKAGES

You supply the tickets. Your guests receive however many you hand out and you only pay for what they drink. Again, we can tailor this package to include or exclude whatever the host chooses.

* Two ticket minimum per guest

- **LEVEL 4**
Includes everything in Level 3 plus Call drinks.
- **LEVEL 5**
Includes everything in Level 4 plus Premium liquors and expanded wine lists.

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5
Two Hours	\$25.00/pp	\$27.00/pp	\$29.00/pp	\$34.00/pp	\$38.00/pp
Three Hours	\$30.00/pp	\$34.00/pp	\$37.00/pp	\$43.00/pp	\$48.00/pp

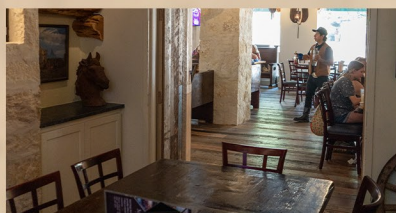


VENUE SYNOPSIS



CROCKETT TAVERN DINING ROOM

Step into the heart of Crockett Tavern, where classic charm meets modern elegance. Nestled within the historic Crockett Hotel, our dining room offers an inviting atmosphere with rich wood accents and Alamo-inspired décor. Perfect for intimate gatherings and culinary experiences steeped in history.



CHAPEL ROOM

The Chapel Room offers an intimate and exclusive setting for up to 12 guests, adorned with rotating pieces from the Western Art Museum that bring a touch of culture and sophistication. Enclosed by grand wooden doors, this private space combines elegance with modern amenities, including AV capabilities, making it ideal for private dinners, meetings, or special celebrations.



BONHAM/ALAMO PATIO

Enjoy the vibrant energy of San Antonio on our charming patio just steps from the Alamo walls. Right on the edge of the new Alamo courtyard, this outdoor space provides a relaxed setting for social celebrations, themed corporate events, or casual dining under the Texas sky.



CROCKETT TAVERN BAR

The bar at Crockett Tavern is where history and hospitality converge. Sip on handcrafted cocktails in a lively ambiance that pays homage to the storied past of the Crockett Hotel. Ideal for happy hours, networking events, or a spirited evening out. The bar can be reserved exclusively with high top tables and bar access, or added together with the main dining room.



CROCKETT COFFEE SHOP LOBBY

For a casual yet chic extension to your event, consider the Crockett Coffee Shop Lobby. This versatile area is perfect for mingling, offering a cozy atmosphere and exclusivity from the Tavern. A private bar can be set up, complete with AV and presentation capabilities, making it ideal for business meetings or social gatherings that require a touch of sophistication. This area is also perfect for school groups and tour groups for up to 60 seated guests.



FULL BUYOUT

Transform the historic Crockett Hotel into your private space. A full venue buyout gives you the option to include the restaurant, patio, bar, lobby, and coffee shop areas, allowing your guests to explore and enjoy each unique space. Ideal for large celebrations, corporate events, or unforgettable weddings, where every corner of history becomes part of your story.

POLICIES

SPECIAL CONTRACT NOTES

Food and Beverage Minimum will be assigned based on event date and scope of event.

RESERVATION AND GROUP EVENT

All reservations with The Mad Dogs Restaurant Group must be accompanied by a signed agreement and a completed Credit Card Authorization Form. No events are guaranteed until both signed copies have been returned to the party organizer.

This agreement will serve as formal confirmation for the scheduled event and authorizes The Mad Dogs Restaurant Group to collect payment for items included in the scheduled event as outlined in this agreement.

Food and Beverage selections are due no less than 14 days prior to your scheduled event.

The size, scope, and guest count of the event provided for this agreement will serve as the guarantee and the client will be billed accordingly. If your guest count increases after the Final Guarantee, we will do everything we can to honor your request and accommodate your group.

The final food and beverage minimums will reflect the guaranteed attendance count provided 7 days prior to the event.

FEES

All group events will have a 20% gratuity and a 3% service charge.

Any room fees, outside vendor fees, or entertainment charges are not included in Food and Beverage minimums.

PAYMENT

It is The Mad Dogs Restaurant Group's policy to collect final payment for all portions of your event on the day of your scheduled event.

Food and Beverage selections are due no less than **14 days** prior to your scheduled event.

7 days prior to your event your final Guest Guarantee is due. At this time, you will be charged 25% of your Food and Beverage minimum based on your guarantee. If you fail to provide a Final Guarantee count 7 days prior to your event, your last estimated guest count will serve as your final guarantee. In the event of cancellation within 7 days this charge is non-refundable. Any remainder will be charged on the day of your event based on your actual guest count and any additional charges incurred during your event.

All remaining charges due will be billed at the conclusion of the event to the credit card on file, or another form of payment presented in place of the credit card on file. Final charges will reflect your actual guest count and any additional charges you may incur with us.

Mad Dogs Restaurant Group will accept company checks as payment for any portion of your event. All payments in the form of a check must be physically received prior to your event, and will be applied to your final bill.

CANCELLATIONS

Any event that is cancelled within **7 days** of the event will not be refunded the **25% charge** applied to your event.

Any cancellations within **72 hours** of your scheduled event will incur an **additional 25% cancellation fee** based on your Food and Beverage minimum.

Any cancellations within **24 hours** of your scheduled event will be charged **100% of your Food and Beverage minimum** based on your final guarantee.